

CANYON CATERING

passionately creative



THE INCLUSIVE MENU

For Life's Special Occasions

1.07.20

BRONZE

THE BRONZE PACKAGE

Select one Entrée & two Accompaniments
Includes Fresh Baked Rolls & Butter

SALADS

Choice of one Salad

ENTRÉES *Choice of one Entrée*

CHICKEN TUSCANO

Spinach, Garlic, Tomato, Mushroom & Marsala Cream

ARTICHOKE CHICKEN

Artichoke, Roma Tomato, Mushroom, Asiago Cream

BOURBON MARINATED PORK LOIN

Caramelized Apple & Onion

CHICKEN FLORENTINE

Spinach, Mushroom, Mozzarella, Wild Mushroom Cream

ROSEMARY CHICKEN

Fresh Rosemary, Garlic & White Wine Rosemary Glaze

CHICKEN ALFREDO

Farfalle & Parmesan

CHICKEN ROULADE

Spinach, Mushroom, Mozzarella & Roasted Red Pepper
Puree

PACKAGE INCLUDES: PROFESSIONAL WAIT STAFF, EVENT CHEF,
CHINA & FLATWARE, WATER GOBLET & COFFEE MUGS,
FRESH BAKED ROLLS & COMPOUND BUTTER, BEVERAGE
STATION (WATER & LEMONADE) & COFFEE STATION
(BAR GLASSWARE NOT INCLUDED). **MINIMUM 50 GUESTS**

OPTIONAL STATIONED APPETIZERS

Additional options on (Pgs 12-14)

VEGETABLE CRUDITE \$3

Baby Carrots, Celery, Cucumber, Broccoli,
Cauliflower, Jicama, Assorted Olives, Cherry
Tomatoes & House Ranch

SEASONAL FRUIT DISPLAY \$4

Watermelon, Cantaloupe, Honeydew, Strawberries,
Grapes, Forest Berries

DOMESTIC CHEESE DISPLAY \$6

Chef Selected Domestic Cheeses, Dried Fruits
House Candied Nuts, Baguette & Assorted Crackers

BUFFET

50-74 \$39

75-99 \$37

100+ \$35

(PLUS TAX & PRODUCTION CHARGE)

SILVER

THE SILVER PACKAGE

Select one Entrée, two Accompaniments
Includes Fresh Baked Rolls & Butter

HORS D'OEUVRES

Choice of three Tray Passed Appetizers (Pgs 9-11)

SALADS

Choice of one Salad

ENTRÉES *Choice of one Entrée*

CHICKEN TUSCANO

Spinach, Garlic, Tomato, Mushroom & Marsala Cream

ARTICHOKE CHICKEN

Artichoke, Roma Tomato, Mushroom, Asiago Cream

CHICKEN ALFREDO

Farfalle & Parmesan

CHICKEN ROULADE

Spinach, Mushroom, Mozzarella, Roasted Red Pepper
Puree

ROSEMARY CHICKEN

Fresh Rosemary, Garlic & White Wine Rosemary Glaze

CHICKEN FLORENTINE

Spinach, Mushroom, Mozzarella, Wild Mushroom Cream

More ENTRÉES

CALIFORNIA CHICKEN

Chipotle-Rubbed Chicken Breast & Avocado Pico

BOURBON MARINATED PORK LOIN

Caramelized Apples & Onions

HERB CRUSTED PORK LOIN

Apple Brandy Pecan Glaze

BRAISED BONELESS SHORT RIBS +4

Wild Berry Red Wine Reduction

OVEN ROASTED SALMON +5

Dill Beurre Blanc

"SIGNATURE TRI-TIP +5

Mushroom Demi-Glace

FRESH LOCAL SEA BASS +5

Chermoula



PACKAGE INCLUDES: PROFESSIONAL WAIT STAFF, EVENT CHEF,
CHINA & FLATWARE, WATER GOBLET & COFFEE MUGS,
FRESH BAKED ROLLS & COMPOUND BUTTER, BEVERAGE
STATION (WATER & LEMONADE) & COFFEE STATION
(BAR GLASSWARE NOT INCLUDED). **MINIMUM 50 GUESTS**

BUFFET

50-74 \$60

75-99 \$53

100+ \$51

(PLUS TAX & PRODUCTION CHARGE)

GOLD

THE GOLD PACKAGE

Select two Entrées, two Accompaniments
Includes Fresh Baked Rolls & Butter

HORS D'OEUVRES

Choice of three Tray Passed Appetizers (Pg 9-11)

SALADS

Choice of one Salad

ENTRÉES *Choice of two Entrées*

CHICKEN TUSCANO

Spinach, Garlic, Tomato, Mushroom & Marsala Cream

ARTICHOKE CHICKEN

Artichoke, Roma Tomato, Mushroom, Asiago Cream

CHICKEN ALFREDO

Farfalle & Parmesan

CHICKEN ROULADE

Spinach, Mushroom, Mozzarella, Roasted Red Pepper Puree

ROSEMARY CHICKEN

Fresh Rosemary, Garlic & White Wine Rosemary Glaze

CHICKEN FLORENTINE

Spinach, Mushroom, Mozzarella, Wild Mushroom Cream

More ENTRÉES

CALIFORNIA CHICKEN

Chipotle-Rubbed Chicken Breast & Avocado Pico

BOURBON MARINATED PORK LOIN

Caramelized Apples & Onions

HERB CRUSTED PORK LOIN

Apple Brandy Pecan Glaze

FRESH OVEN ROASTED SALMON

Dill Beurre Blanc

SIGNATURE TRI-TIP

Mushroom Demi-Glace

FILET MIGNON +8

Forest Berry Red Wine Reduction

FRESH LOCAL SEA BASS +5

Chermoula

BRANZINO +5

Sundried Tomatoes & Grilled Citrus

BRAISED BONELESS SHORT RIB

Wild Berry Red Wine Reduction



PACKAGE INCLUDES: PROFESSIONAL WAIT STAFF, EVENT CHEF, CHINA & FLATWARE, WATER GOBLET & COFFEE MUGS, FRESH BAKED ROLLS & COMPOUND BUTTER, BEVERAGE STATION (WATER & LEMONADE) & COFFEE STATION (BAR GLASSWARE NOT INCLUDED). **MINIMUM 50 GUESTS**

BUFFET

50-74 \$76

75-99 \$70

100+ \$68

(PLUS TAX & PRODUCTION CHARGE)

FLAVORS OF CABO

CHEF PAIRED HORS D'OEUVRES

Choice of three Tray Passed Appetizers.

Includes Stationed Chips, Salsa & Queso Fundido

- Charred Avocado Toast
- Shrimp Sope
- Mini Beef Taquitos
- Mini Mexican Fruit Skewer
- Watermelon Gazpacho
- Mini Cheese or Chicken Quesadilla
- Shrimp Ceviche w/ Tequila Spike 1
- Mini Birria Tamale +2
- Jumbo Shrimp Taquito +2

SALADS *Choice of one Salad*

SOUTHWESTERN CAESAR

Romaine, Cotija, Tomato, Pepitas, Tortilla Strips & Cilantro Pepita Dressing

TEX MEX CHOPPED

Romaine, Black Beans, Corn, Tomato, Red Bell Pepper, Cotija, Tortilla Strips & Chipotle Ranch Dressing

BAJA MANGO SALAD

Butter & Romaine Lettuce, Mango, Red Onion, Red Bell Pepper, Pepitas, Jicama & Chile Lime Vinaigrette

ENSALADA DE FRUTAS

Mango, Pineapple, Papaya, Watermelon, Honeydew, Lime & Tajín

SIDES *Choice of two Sides*

- Black or Refried Beans
- Spanish or Cilantro Pasilla Rice
- Fire Roasted Street Corn
- Cumin Spiced Vegetables
- Sour Cream +1
- Guacamole +2

PACKAGE INCLUDES: PROFESSIONAL WAIT STAFF, EVENT CHEF, CHINA & FLATWARE, WATER GOBLET & COFFEE MUGS, FRESH BAKED ROLLS & COMPOUND BUTTER, BEVERAGE STATION (WATER & LEMONADE) & COFFEE STATION (BAR GLASSWARE NOT INCLUDED). **MINIMUM 50 GUESTS**

ENTRÉES *Choice of two Entrées*

CHEESE ENCHILADAS

Jack, Cheddar, Queso Fresco, Roasted Guajillo & Scallion

CHICKEN ENCHILADAS

Jack, Cheddar, Queso Fresco, Roasted Tomatillo, Serrano & Scallion

VEGETABLE ENCHILADAS

Roasted Poblano, Portobello, Bell Pepper, Onion, Jack, Cheddar, Queso Fresco, Roasted Tomatillo, Serrano & Scallion

CHILE VERDE

Pork Shoulder, Roasted Tomatillo, Serrano, Bell Pepper, Onion, Flour or Corn Tortillas

GRILLED FAJITAS

Chicken, Beef or Vegetarian, Flour or Corn Tortillas

AUTHENTIC STREET TACOS

Pollo Asado, Carnitas, Carne Asada or Al Pastor, Onion, Cilantro, Lime, Corn Tortillas

SHRIMP ENCHILADAS +2

Spinach, Queso Fresco, Roasted Poblano & Scallion

BAJA SHRIMP TACOS +2

Cabbage, Cilantro, Lime, Pineapple Pico De Gallo & Corn Tortillas

CHIPOTLE MAHI MAHI +3

Mahi Mahi, Chipotle & Avocado Pico De Gallo

TEQUILA LIME CHICKEN

Tequila, Lime & Achiote

CHICKEN MOLE

Chile Mulato, Ancho & Cacao

CALIFORNIA CHICKEN +1

Chipotle-Rubbed Chicken Breast & Avocado Pico

BUFFET

50-74 \$65

75-99 \$57

100+ \$55

(PLUS TAX & PRODUCTION CHARGE)

FLAVORS OF ITALY

CHEF PAIRED HORS D'OEUVRES

Choice of three Tray Passed Appetizers

- Sun Dried Tomato or Wild Mushroom Arancini
- Mushroom, Caramelized Onion, & Chevre Tartlet
- Ricotta & Pomodoro Bruschetta on Eggplant Crisp
- Mini Italian Meatballs
- Sun Dried Tomato Tartlet
- Honey Ricotta on Pumpernickel Toast
- Melon & Prosciutto Skewer
- Caprese Skewer
- Fried Mushroom Ravioli
- Tuscan Flatbread
- Shrimp Scampi Skewer +1

SALADS *Choice of one Salad*

CLASSIC CAESAR

Romaine, Parmesan, Crouton, Caesar

CAPRESE STACK

Heirloom Tomato, Basil, Buffalo Mozzarella, Balsamic Reduction

SPRING MIX

Mesclun, Cucumber, Cherry Tomato, Carrot, Olive, Ranch or Italian

ITALIAN CHOPPED

Romaine, Green Olives, Red Onion, Tomato, Ciliegine, Herb Vinaigrette

SIDES *Choice of two Sides*

- Parmesan Risotto or Penne Pasta
(Choice of Sauce: Marinara, Pesto, Olive Oil, or Butter)
- Marinated Mushrooms or Italian Green Beans
- Sausage, Peppers & Onions +2

ADD ONS

- Handmade Italian Meatball +2
- Mediterranean Station +11

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ENTRÉES *Choice of two Entrées*

BAKED LASAGNA

Choice of Classic Meat, Three Cheese, or Vegetable

THREE CHEESE TORTELLINI

Ricotta, Mozzarella, Parmesan, Creamy Pesto or Marinara

CHICKEN ALFREDO

Farfalle & Parmesan

PASTA PRIMAVERA

Penne, Broccoli, Zucchini, Carrot, Peas, Spinach, Garlic Wine Sauce

BUTTERNUT SQUASH RAVIOLI

Sage Brown Butter, Crispy Sage

CHICKEN TOSCANA

Spinach, Garlic, Tomato, Mushroom & Marsala Cream

CHICKEN PARMESAN

Breaded Chicken Breast, Mozzarella, Parmesan, Marinara

CHICKEN PICCATA

Capers, Lemon Sauce

CHICKEN MARSALA

Mushroom, Shallot, Marsala Reduction

CHICKEN SALTIMBOCCA

Prosciutto, Sage, Caramelized Onion, Provolone & Port Balsamic Onion

SHORT RIB RIGATONI

Cacciatore Sauce

SPINACH RAVIOLI

Vodka Cream

SHRIMP SCAMPI +2

Blistered Tomato, Garlic, Lemon, White Wine

BUFFET

50-74 \$65

75-99 \$57

100+ \$55

(PLUS TAX & PRODUCTION CHARGE)

FLAVORS OF SOUTHERN ROADHOUSE



CHEF PAIRED HORS D'OEUVRES

Choice of three Tray Passed Appetizers

- Mac n' Cheese Bite
- Bacon Wrapped Sirloin
- Cajun Shrimp Corn Cake
- Watermelon & Feta Skewer
- Tomato Soup Shooterw/ Mini Grilled Cheese
- Fried Chicken & Waffle Cone
- Fruit Kabob
- Twice Baked Potato
- Black BBQ Short Rib w/ Aged White Cheddar Polenta +2
- All American Mini Burger
- Pulled Pork Waffle Cone +2

SALADS *Choice of one Salad*

SOUTHWESTERN CAESAR SALAD

Romaine, Cotija, Tomato, Pepitas, Tortilla Strips & Cilantro Pepita Dressing

TEX MEX CHOPPED SALAD

Romaine, Black Beans, Corn, Tomato, Red Bell Peppers, Tortilla Chips, Cotija, & Chipotle Ranch Dressing

SPRING MIX

Mesclun, Cucumber, Cherry Tomato, Carrot, Olive, Ranch or Italian

FRESH FRUIT SALAD

PASTA SALAD

COLESLAW

POTATO SALAD

BBQ SAUCE *Choice of two Sauces*

- Bourbon Maple
- Traditional
- Sweet Heat
- Kentucky Black BBQ
- Hickory Honey BBQ

PACKAGE INCLUDES: PROFESSIONAL WAIT STAFF, EVENT CHEF, CHINA & FLATWARE, WATER GOBLETS & COFFEE MUGS, FRESH BAKED ROLLS & COMPOUND BUTTER, BEVERAGE STATION (WATER & LEMONADE) & COFFEE STATION (BAR GLASSWARE NOT INCLUDED). **MINIMUM 50 GUESTS**

SIDES *Choice of two Sides*

- BBQ Beans
- Mac n' Cheese
- Corn on the Cob
- Honey Sweet Corn
- Cheddar & Chive Mash
- Au Gratin Potatoes
- Rosemary Red Potatoes
- Grilled Vegetables

ENTRÉES *Choice of two Entrées*

BBQ CHICKEN

Choice of Boneless Breast or Bone-In, Texas Traditional BBQ

BBQ PULLED PORK

Brioche Buns, Texas Traditional BBQ

BBQ BEEF BRISKET

Slow Cooked 12 hours, Texas Traditional BBQ

ST. LOUIS PORK RIBS +2

Texas Traditional BBQ

SOUTHERN FRIED CHICKEN

SIGNATURE BBQ TRI TIP +5

Texas Traditional BBQ

SHORT RIB CHILI BEANS

BOURBON MARINATED PORK TENDERLOIN

Caramelized Apple & Onion

BLACKENED RED SNAPPER

Cajun Rub

BLACK BBQ BRAISED SHORT RIBS +2

Kentucky Black BBQ

BUFFET

50-74 \$65

75-99 \$57

100+ \$55

(PLUS TAX & PRODUCTION CHARGE)

SALADS & ACCOMPANIMENTS

ACCOMPANIMENTS

STARCHES

- Garlic Mashed Potato
- Thyme Roasted Red Potato
- Au Gratin Potato
- Pee Wee Thyme Potato
- Aged White Cheddar Polenta
- Lemon Parmesan Risotto
- Cheddar Chive Yukon Mash
- Rosemary Roasted Red Potato
- Wild Rice Pilaf
- Classic Rice Pilaf
- Gourmet Five Cheese Mac
- Brown Butter Yukon Mash +1

VEGETABLES

- Brussels Sprouts w/ Lardons
- Balsamic-Agave Glazed Carrots
- Marinated Grilled Mushrooms
- Asparagus
- Sautéed Broccolini
- Brown Butter Rainbow Cauliflower
- Vegetable Medley
- Baby Summer Vegetables

SALADS

PEAR & CRANBERRY BABY ARUGULA (gf)

Candied Walnuts, Cranberry, Manchego, Bosc Pear, Balsamic Vinaigrette

KALE CAESAR

Cornbread Crouton, Parmesan, Traditional Caesar

STRAWBERRY SPINACH

Baby Spinach, Strawberry, Feta, Cranberry, Pecan, Strawberry Vinaigrette

INSALATA CAPRESE

Spring Mix, Ciligiene, Heirloom Cherry Tomato, Torn Basil, Balsamic Vinaigrette

HEIRLOOM TOMATO CAPRESE STACK

Heirloom Tomato, Buffalo Mozzarella, Basil, Pesto, Olive Oil, Balsamic Reduction

HARVEST

Arugula, Butternut Squash, Pomegranate, Cranberry, Candied Walnut, Chèvre, Champagne Vinaigrette

MIXED GREENS

Carrots, Olives, Cucumber, Tomato, Baby Greens, Italian or Ranch

ANCIENT GRAIN TABBOULEH

Farro, Bulgur, Quinoa, Tomato, Cucumber, Cranberry, Parsley, Mint, Lemon Vinaigrette

CITRUS & BEET +2*

Baby Beet Medley, Citrus Supreme, Herbed Chèvre, Mache, Frisée, Red Beet Purée, Charred Lemon Vinaigrette

TRAY PASSED APPETIZERS

VEGETARIAN (V = VEGAN)

- Wild Mushroom Arancini
- Sun Dried Tomato Arancini
- Sun Dried Tomato Tartlet
- Pesto Quinoa Stuffed Mushroom
- Watermelon Feta Skewer
- Roasted Golden Beet Feta Skewer
- Tomato Soup Shooter w/ *Mini Grilled Cheese*
- French Onion Soup Shooter w/ *Open Faced Gruyere Toast +1*
- Roasted Butternut Squash Shooter w/ *Pecorino Crisp +1*
- Watermelon Gazpacho Shooter (V)
- Heirloom Tomato Gazpacho Shooter (V) +1
- Garden Shooter in Cucumber Cup w/ *Micro Veg (V)*
- Ancient Grain Tabbouleh Lettuce Cup (V)
- Truffle Mac n' Cheese Bite
- Pomodoro Bruschetta (V)
- Ricotta & Pomodoro Bruschetta on Eggplant Crisp
- Caprese Bite
- Caprese Skewer
- Honey Ricotta on Pumpnickel Toast
- Charred Avocado Toast
- Mexican Fruit Skewer (V)
- Mushroom, Caramelized Onion & Chèvre Tartelette
- Pretzel Bites w/ *IPA Cheese*
- Mini Crudité w/ *Cilantro Pepita Dressing (Substitute Hummus (V))*
- Mediterranean Vegetable Skewer
- Fig Endive
- Twice Baked Potato
- Pomegranate Salad +1
- Encapsulated Cucumber Mint Watermelon Bite +3
- Batata Vada w/ *Green Chutney (V) +2*
- Beet Kiss +3
- Fried Mushroom Ravioli
- Tuscan Flatbread

FOWL

- Thai Chicken Satay w/ *Peanut Sauce*
- Tandoori Chicken Skewer w/ *Yogurt Mint Emulsion*
- Rosemary Chicken Skewer w/ *Red Wine Reduction*
- Mediterranean Chicken Skewer w/ *Tzatziki*
- Fried Chicken & Waffle Cone
- Gochujang Chicken Wing
- Chicken Mole Taco
- Chicken Gyro Flatbread
- Firecracker Chicken Lettuce Cup
- Chicken Dumpling
- Sous Vide Egg Yolk Croquette +2
- Charred Apricot Chicken Purse +1
- Lavender Duck Toast +1
- Duck Carnitas Taquito +1
- Duck Confit Rillettes +1
- Duck Prosciutto Wrapped Date
- Duck Confit & Brandied Cherry French Toast Bite +1

CONTINUED ON NEXT PAGE...

TRAY PASSED APPETIZERS

BEEF

- Filet & Mash *w/Crispy Shallots*
- All American Mini Burger
- Fig & Brie Mini Slider
- BBQ Tri Tip Mini Slider +1
- French Dip Mini Slider
- Black BBQ Short Rib *w/ Aged White Cheddar Polenta* +2
- Kalbi Short Rib *w/Daikon Mash*
- Mini Birria Tamale *w/Lime Crema* +1
- Bulgogi Lettuce Wrap
- Mini Bratwurst
- Mini L.A. Dog
- Bourbon Meatball
- Roast Beef Rye Crisp +1
- Loco Moco Bite +1
- Mini Beef Chili *w/Corn Bread Crumble*
- Manila Street Skewer *w/Banana Ketchup*
- Bone Marrow Toast +1

PORK

- Bacon Wrapped Sirloin
- Bacon Wrapped Stuffed Date
- Bacon Wrapped Scallop +2
- Melon & Prosciutto Skewer
- Prosciutto Wrapped Grilled Peach
- Tocino Street Skewer
- Pancetta Croquette
- Pork Belly Bao Bun +1
- Pork Belly Brekky Slider +1
- Hoisin Pulled Pork *w/ Wasabi Mash*
- "Ham & Eggs" Toast +1
- Bourbon Marinated Pork Tenderloin Crostini
- BBQ Pulled Pork Waffle Cone
- Mini Cha Siu Pork Bun
- Pork Tonkatsu Lollipop
- Breakfast Pancake Pop *w/ Maple Sriracha Glaze*
- Brûléed Ramen Egg +2
- Cheddar Stuffed Beignet *w/ Bacon Dust*

CONTINUED ON NEXT PAGE...

TRAY PASSED APPETIZERS

LAMB

- Lamb Meatballs w/ *Yogurt Mint Emulsion* +1
- Grilled Lamb Lollipop+3
- Lamb Mini Slider +2
- Chermoula Lamb Ribeye +2

SEAFOOD

- Ahi Poke Taro Taco +1
- House Smoked Salmon Bite
- Bloody Mary Shrimp Shooter +1
- Shrimp Ceviche w/ *Tequila Spike* +1
- Crab Stuffed Mushroom
- Crab Cake w/ *Piquillo Remoulade*+1
- Coconut Shrimp Skewer +1
- Hamachi Poke Cone +2
- Lobster Bisque Shooter +3
- Seared Ahi Slider+1
- Miso Salmon Skewer+2
- Tuna Niçoise Salad Skewer+1
- Tajín Battered Shrimp Taco+2
- Shrimp Cocktail
- Coctel de Camarones
- Grilled Spanish Octopus Skewer +3
(Requires 24-hour notice)
- Mint Crab Salad on Grilled Ciabatta
- Mini Ahi Poke Bowls +1
- Jumbo Shrimp Taquito +2



STATIONS

THE MEDITERRANEAN \$12

- Hummus Trio
- Olive Tapenade
- Pomodoro Bruschetta
- Marinated Artichoke Heart, Feta, Olives & Mushrooms
- Roasted Red Pepper
- Pepperoncini
- Grilled Asparagus, Baby Carrot, Eggplant, Red Pepper, Yellow Squash, Zucchini, Fennel & Garlic
- Baguette
- Crostini

CHEESE & CHARCUTERIE DISPLAYS

DOMESTIC CHEESE DISPLAY \$6

- Chef Selected Domestic Cheeses
- Dried Fruits
- House Candied Nuts
- Baguette & Assorted Crackers

INTERNATIONAL CHEESE DISPLAY \$10

- Chef Selected International Cheeses
- House Candied Nuts
- Bread Sticks
- Baguette, Assorted Crackers & Crostini

ADD CHARCUTERIE +5

- Chef Selected Cured Meats
- Dijon & Stone Ground Mustards
- Cornichon

BURRATA BAR \$15

Fresh Burrata & Mozzarella, Assorted Fruit Jams, Honey, Crostini, Focaccia, Assorted Olives, Heirloom Tomato Bruschetta, Basil Pesto, Sundried Tomato Pesto & Infused Olive Oil

RACLETTE STATION \$15

Traditional Alpine Cheese, Melted & Scraped off of the Wheel

CHOOSE THREE

- Mini Nathans Hot Dog, Bratwurst or Apple Chicken Sausage with Cornichons, Onions & Dijon Mustard
- Mini Brat on a Pretzel Bun or Fresh Baguette with Cornichons, Onions & Dijon Mustard
- Mini Salami Sandwich on a Fresh Baguette with Cornichons, Onions & Dijon Mustard
- Mini Grilled Cheese Sandwich on Sourdough or Fresh Baguette with Cornichons, Onions & Dijon Mustard
- Mini Apple Chicken Sausage Sandwich on a Fresh Baguette with Cornichons, Onions & Dijon Mustard
- French Onion Soup with Baguette Crouton
- Mini Marble Potatoes with Cornichons
- Potato Skins

VEGETABLE CRUDITE \$4

- Baby Carrots, Celery, Cucumber, Broccoli, Cauliflower, Jicama, Assorted Olives, Cherry Tomatoes & House Ranch

SEASONAL FRUIT DISPLAY \$5

- Watermelon, Cantaloupe, Honeydew, Strawberries, Grapes, Forest Berries

MAC N' CHEESE STATION \$14

CHOICE OF PASTA (add second pasta +2)

- Macaroni Elbow
- Chickpea Pasta +1
(Vegetarian, Gluten Free)
- Fusilli
- Mini Bowtie

SAUCES

- Classic Cheese
- Gruyere & Boursin
- Aged White Cheddar & Truffle
- Parmesan & Asiago
- Roasted Guejillo
- Gourmet Five Cheese

ACCOUTREMENTS (INCLUDED)

- Pickled Jalepenos
- Broccoli
- Applewood Smoked Bacon
- Toasted Panko
- Chives
- English Peas
- Shaved Parmesan +1

TOPPINGS Choice of one (add second topping +2)

- BBQ Brisket
- Braised Short Rib
- BBQ Pulled Pork
- Country Fried Cauliflower
(Gluten Free & Vegetarian)
- Sirloin Tips *(May require Chef)*
- Grilled Chicken
- Fried Chicken Bites
- Sautéed Mushrooms
- Sautéed Shrimp +2

MASHED POTATO STATION \$12

CHOICE OF MASH (add second mash +2)

- Garlic Mash
- Brown Butter Yukon
- Fall Spiced Sweet Potato
- Celery, Sunchoke & Cauliflower
- Herbed Red
- Wasabi Mash

ACCOUTREMENTS (INCLUDED)

- Applewood Smoked Bacon
- Crispy Onions
- Cheddar & Jack
- Sour Cream
- Chives
- Mushroom Demi
- Goat Cheese Crumbles

TOPPINGS Choice of one (add second topping +2)

- Braised Short Rib
- Bulgogi Sirloin
- Port Wine Filet
- BBQ Pulled Pork
- Kahlua Pork
- Sautéed Mushrooms
- Turkey & Gravy
- Roasted Chicken
- Ratatouille
- Garlic Butter Shrimp +2

STATIONS

FLATBREAD STATION \$10

Requires On-site Chef Choice of two

MARGARITA

Burrata, Tomato, Basil

CLASSIC PEPPERONI

Marinara, Mozzarella, Pepperoni

ITALIAN SAUSAGE & CAMELIZED ONION

Marinara, Mozzarella, Sweet Italian Sausage, Basil

BBQ CHICKEN

Chicken, BBQ Sauce, Mozzarella, Smoked Gouda, Red Onion, Cilantro

MUSHROOM & TRUFFLE

Garlic Cream, Mozzarella, Sautéed Mushrooms, Smoked Gouda, Truffle Oil

APPLEWOOD BLT

Garlic Cream, Mozzarella, Sliced Tomato, Lardons, Arugula

PEAR & BLEU

Garlic Cream, Bleu Cheese, Sliced Pears, Thyme

FIG & GOAT

Goat Cheese, Caramelized Onion, Fig Jam, Arugula, Balsamic

SPANISH CHORIZO +1

Marinara, Mozzarella, Spanish Chorizo, Manchego, & Marinated Peppers

TUSCAN CAPRESE

Burrata, Heirloom Tomato, Arugula, Balsamic. Add Prosciutto +1

"NACHO" STATION \$6

SELECT ONE

- House Tortilla Chips
- Tater Tots
- Kettle Chips
- Roasted Cauliflower
- Fried Brussels Sprouts

SAUCES Choice of one

- Traditional Nacho
- Queso Blanco
- Queso Fundido
- Beer Cheese

ADD TOPPINGS Choice of one (add second topping +3)

- Chicken Tinga
- Short Rib +2
- Carnitas
- Machaca +2
- Carne Asada +2
- Grilled Chicken
- Beef Barbacoa
- Pollo Asado

ACCOUTREMENTS (INCLUDED)

- Chopped Cilantro
- Pickled Jalepenos & Onions
- Black Beans with Roasted Corn & Poblanos
- Sliced Olives
- Pico de Gallo
- South of the Border Crèma Mexicana

STATIONS

SALAD STATION \$12

INCLUDES

- Grilled Chicken
- Baby Mixed Greens
- Romaine
- Baby Spinach
- Cherry Tomatoes
- Red Onions
- Cucumber
- Carrots
- Bleu Cheese
- Parmesan
- Cheddar Jack Mixed Cheese
- Hard Boiled Eggs
- Kalamata Olives
- Applewood Smoked Bacon
- Candied Pecans
- Candied Walnuts
- Dried Cranberries
- House Croutons

DRESSINGS (Choice of Three)

- Citrus Vinaigrette
- Strawberry Vinaigrette
- Balsamic Vinaigrette
- Champagne Vinaigrette
- Sweet Sesame
- House Ranch
- Greek Feta
- Italian
- Classic Caesar
- Cilantro Pepita

PRETZEL STATION \$5

Requires On-site Server / Chef

SELECT ONE

- Salted
- Cheddar & Jalapeno
- Cinnamon Sugar
- Garlic Herb
Parmesan

INCLUDES

- Whole-Grain Dijon Mustard
- Honey Mustard
- Warm Beer Cheese Sauce

Optional Hanging Pretzel Display +75

SAVORY WAFFLE STATION \$12

Choice of One, Requires On-site Chef

TRADITIONAL BUTTERMILK WAFFLE

- Fried Chicken; Buttermilk
Maple Bourbon Syrup
- Maple Chipotle Bacon

BROWN BEER WAFFLE

- Pork Belly, Pickled Veggies
- Mac & Cheese

CORNBREAD WAFFLE

- Pulled Pork, BBQ, Mustard Slaw
- BBQ Brisket, Southern Slaw

GLUTEN FREE / KETO

- Seared Tuna, Bonito Seaweed
- Smoked Salmon, Dill, Capers,
Lemon, Cream Cheese

STATIONS

POKE STATION \$18

FISH Choice of two

- Tuna
- Salmon
- Spicy Tuna
- Hamachi +2

SELECT TWO

- Sushi Rice
- Mixed Greens
- Steamed Brown Rice
- Jasmine Rice

ACCOUTREMENTS (INCLUDED)

- Masago
- Wasabi Paste
- Seaweed Salad
- Pickled Ginger
- Pickled Cucumber
- Furikake
- Sesame Seeds
- Shaved Jalepeños
- Scallions

SAUCES Choice of three

- Japanese Mayo
- Ponzu
- Sriracha
- Sweet Ginger Soy
- Tamari
- Firecracker Soy
- Soy Sauce

DIM SUM STATION \$12

Requires On-site Chef

SELECT THREE

- Char Siu Bao
- Pork Dumpling
- Shrimp Shumai
- Chicken Potsticker
- Vietnamese Springroll
- Vegetable Eggroll
- Deep Fried Vegetable Tempura
- Pork Belly Bao Bun

SAUCES Choice of three

- Yuzu Ponzu
- Firecracker Soy
- Sweet & Spicy Ginger
- Peanut Sauce
- Hoisin Aioli
- Sweet & Sour
- Sweet Thai Chili Sauce
- Plum Sauce

(Includes Soy Sauce & Sriracha)



STATIONS

RAMEN STATION \$15

Ramen Noodle Included

BROTH Choose One

- Ton (Pork)
- Tori (Chicken)
- Vegan
- Seafood

BROTH FLAVOR Choose One

- Shoyu (Soy Sauce)
- Miso
- Shio (Salt)

BROTH TYPE Choose One

- Chintan (Light & Clear)
- Paitan (Rich and Creamy)

PROTEIN Choose One

- Crispy Tofu
- Chashu Pork
- Chicken

ACCOUTREMENTS (INCLUDED)

- Scallion
- Nori
- Bean Sprouts
- Mushrooms
- Ajitama (Soy Sauce Soft Boiled Egg)
- Narutomaki
- Menma (Bamboo Shoots)
- Shichimi Togarashi

PHO STATION \$15

Traditional Base, Pho Noodle Included

BROTH Choose One

- Beef
- Chicken
- Fish Balls
- Mushroom

PROTEIN Choose One

- Beef
- Chicken
- Fish Balls

ACCOUTREMENTS (INCLUDED)

- Jalapeno
- Cilantro
- Bean Sprouts
- Thai Basil
- Lime
- Hoisin
- Chili Paste
- Oyster Sauce
- Chili Oil
- Sriracha

STATIONS

CEVICHE STATION \$18

Served with Fresh Tortilla Chips

SEAFOOD Choice of three

- Local Sea Bass
- Mini Octopus
- Shrimp
- Bay Scallops

MARINADES Choose One

- Agua Chile
- Leche de Tigre
- Coconut Lime
- Traditional Lime

MIX-INS (INCLUDED)

- Mango
- Papaya
- Cucumber
- Tomato
- Pineapple
- Red Onion
- Coconut Shavings
- Diced Bell Pepper
- Diced Jalapeño
- Diced Avocado
- Lime Wedges
- Tajín
- Scallion
- Cilantro

BYO SLIDER STATION \$14

May Require On-site Chef

PROTEINS Choice of two

- Angus Beef Patty
- BBQ Pulled Chicken
- BBQ Pulled Pork
- Sliced Smoked Brisket
- Turkey Burger
- Beyond Meat Patty (v)
- Falafel Cake (v)

BREADS

- Brioche Slider Bun
- Pretzel Bun
- Hawaiian Sweet Roll
- Butter Lettuce Cups

ACCOUTREMENTS (INCLUDED)

- Crispy Onions
- Caramelized Onions
- Pickle Chips
- Pickled Jalapeños
- Cheddar
- Sautéed Mushrooms
- Swiss
- Applewood Smoked Bacon
- Bleu Cheese Crumbles

SAUCES

- Ketchup (included)
- Mustard (included)

Choose Three

- 1000 Island
- BBQ Sauce
- Chipotle Ranch
- Sriracha Aioli
- Garlic Spread

STATIONS

RISOTTO STATION \$18

Requires On-site Chef

RISOTTO Choice of two

- Parmesan Reggiano
- Roasted Bell Pepper
- Lemon Risotto
- Butternut Squash
- Sundried Tomato
- Farro "Risotto"
- Sautéed Mushroom

TOPPINGS Choice of two

- Braised Short Rib
- Garlic Shrimp
- Braised Lamb +4
- Scallop +2
- Lobster +12

ACCOUTREMENTS (INCLUDED)

- English Peas
- Parmesan
- Pancetta
- Sun-dried Tomatoes
- Basil
- Italian Herbs
- Mushrooms
- Asparagus Tips

FRY STATION \$8

Fryer Rental Required, Requires on Site Chef

POTATOES Choice of two

- Seasoned Curly Fries
- Tater Tots
- Pommes Frites
- Sweet Potato
- Steak Fries
- Onion Ring

SAUCES Choice of two

- Sriracha Aioli
- Ketchup
- Spicy Ketchup
- Chipotle Ranch
- Garlic Aioli

CHILI CHEESE UPGRADE +1

- House Chili
- Cheddar Cheese
- Onions

POUTINE UPGRADE +1

- Cheese curds
- Poutine Gravy

PUB UPGRADE +1

- IPA Beer Cheese
- Pickled Onion



STATIONS

PASTA STATION \$16

Requires On-site Chef

PASTAS Choice of two

- Mini Bowtie
- Penne
- Fusilli
- Chick Pea Pasta (gf & v) +2

SAUCES Choice of two

- Arrabbiata
- Alfredo
- Creamy Pesto
- Beyond Meat Bolognese +3
- Vodka Cream
- Classic Basil Marinara
- Cacio e Pepe
- House made Bolognese

PROTEINS Choice of three

- Chicken
- Sweet Italian Sausage
- Shrimp
- Homemade Meatballs +2
- Scallops +3
- Braised Beef

ACCOUTREMENTS (INCLUDED)

- Mushrooms
- Red Onion
- Bell Pepper
- Yellow Squash
- Butter
- Peas
- Parmesan
- Capers
- Zucchini
- Basil
- White Wine
- Olive Oil
- Garlic
- Tomato
- Crush Red Chili Peppers

STREET TACO STATION \$14

Requires On-site Chef

PROTEINS Choice of two

- Marinated Chicken
- Carnitas
- Carne Asada
- Al Pastor
- Mahi +1
- Beer Battered Cod +3
- Baja Shrimp +3
- Kimchee Short Rib +4
- Beyond Ground Beef +3

TORTILLA Choice of two

- Corn Tortilla
- Tostada
- Flour Tortilla
- Lettuce Wraps

ACCOUTREMENTS (INCLUDED)

- Diced Onions
- Cilantro
- Pico De Gallo
- House Salsa
- Mexican Escabeche
- Crema +1
- Guacamole +2

STATIONS

FLAME ROASTED KABOB STATION \$15

Requires On-Site Chef

6" Skewer, 2 per person

SELECT TWO

- Balsamic Roasted Brussels Sprouts
Lardons with Onions & Parmesan Sauce
- Grilled Cilantro Lime Shrimp, Red Onion,
Peppers & Roasted Poblano Sauce
- Mango Glazed Chili Shrimp with Mango
& Peppers
- Japanese Eggplant, Onion, Pineapple with
a Sesame Miso Glaze
- Grilled Chili Chicken & Pineapple
with Cilantro Lime Pesto
- Beef & Broccoli with a Soy Ginger
Sauce
- Spanish Chorizo, Onion & Red Pepper
with a Salsa Verde
- Bacon & Honey Chipotle Chicken with
Tomato & Spring Onion
- Mediterranean Lamb with Zucchini, Bell
Pepper, Rosemary & Mint
- Mediterranean Chicken Thigh with Zucchini,
Onion Bell Pepper & Rosemary



BAR MENU

STANDARD BAR

Includes Sodas, Bottled Water, Juices, & Mixers

LIQUOR

- Vodka
- Bourbon
- Scotch
- Rum
- Triple Sec
- Tequila
- Gin
- Sweet & Dry Vermouth
- Kahlua

BEER *Select 3*

- Budweiser
- Corona
- MGD
- Heineken
- Coors Light
- Heineken Light
- Bud Light
- Michelob Ultra
- Pacifico
- Miller Lite

WINE

- Chardonnay
- Cabernet Sauvignon

STANDARD RATES PER GUEST

50-74 \$19

75-99 \$17

100+ \$15

CLIENT PROVIDED BAR

May not be available at every venue

GARNISH PACKAGE \$3.99 per person

Lemons, Limes, Maraschino Cherries, & Bar Olives
Includes Chiller Tubs, Ice, Plastic Cups & Cocktail Napkins

MIXERS PACKAGE \$5.99 per person

Mixers: Sodas, Bottled Water, Juices, Club Soda & Tonic
Garnishes: Lemons, Limes, Maraschino Cherries & Bar Olives
Includes Chiller Tubs, Ice, Plastic Cups & Cocktail Napkins

PREMIUM BAR

Includes Sodas, Bottled Water, Juices, & Mixers

LIQUOR

- Tito's Vodka
- Johnnie Walker Red
- Tanqueray Gin
- Bacardi
- Kahlua
- Baileys
- Disaronno
- Malibu Rum
- Jack Daniel's
- Seagram's 7
- Cuervo 1800
- Captain Morgan
- Triple Sec
- Sweet & Dry Vermouth

BEER *Select 4*

- Budweiser
- Newcastle
- Corona
- Heineken
- Coors Light
- Miller Lite
- MGD
- Blue Moon
- Shock Top
- Pacifico
- Bud Light
- Guinness
- Michelob Ultra
- Heineken Light
- Stella Artois
- Sam Adams
- Dos Equis
- Amstel Light

WINE

- Hess Chardonnay
- Hess Cabernet

PREMIUM RATES PER GUEST

50-74 \$22

75-99 \$20

100+ \$18

BAR MENU

ULTRA PREMIUM BAR

Includes Sodas, Bottled Water, Juices, & Mixers

LIQUOR

- Ketel One Vodka
- Grey Goose Vodka
- Bombay Sapphire Gin
- Bacardi
- Captain Morgan
- Malibu Rum
- Patron Silver
- Johnnie Walker Black
- Jack Daniel's
- Maker's Mark
- Crown Royal
- Grand Marnier
- Kahlua
- Baileys
- Disaronno
- Triple Sec
- Sweet & Dry Vermouth
- Jameson

BEER *Select 4*

- Modelo
- Stone IPA
- Michelob Ultra
- Coors Light
- Blue Moon
- Sam Adams
- 805
- Shock Top
- Corona Light
- Pacifico
- Corona
- Bud Light
- Stella Artois
- Lagunitas IPA
- Heineken
- Newcastle
- MGD

WINE

- Hess Chardonnay
- Pinot Noir
- Hess Select Cabernet
- Babich Sauvignon Blanc

ULTRA RATES PER GUEST

50-74	\$26
75-99	\$24
100+	\$22

BEER & WINE BAR

Includes Sodas, Bottled Water, Juices, & Mixers

BEER *Select 4*

- Budweiser
- Pacifico
- Heineken Light
- Coors Light
- Michelob Ultra
- Heineken
- Bud Light
- Corona
- MGD
- Miller Lite

WINE

- Chardonnay
- Cabernet Sauvignon

BEER & WINE RATES PER GUEST

50-74	\$17
75-99	\$15
100+	\$13

CASH BAR

STANDARD	\$5 Cocktails \$5 Beer & Wine
PREMIUM	\$6 Cocktails \$6 Beer & Wine
ULTRA PREMIUM	\$8 Cocktails \$6 Beer & Wine
BEER & WINE	\$5 Beer & Wine

\$200 SETUP FEE PER BAR
\$220 PER BARTENDER
\$400 MINIMUM SALES PER BAR