

# CANYON

CATERING

*passionately creative*



## À LA CARTE MENU

540 West Freedom Avenue, Orange, CA 92865

t 714.970.7777 f 714.777.8157

01.07.20



# TYPE OF SERVICES WE OFFER

## CATERING SERVICE OPTIONS

Canyon Catering's À La Carte Menu is designed to be as flexible and customizable as our clients' unique event needs. Pricing does not include applicable taxes, delivery fees or production charges which are explained in detail below.

## WILL CALL ORDERS

Perfect for convincing your guests that you made it yourself (even if you didn't have time) and for small orders where saving on delivery costs is desired. Come to our office at 540 W. Freedom, in Orange, and Canyon personnel will assist you, walking your order to your car. Orders are packaged in aluminum pans, plastic bowls and platters and are easy to transfer into your own serviceware. ~ Will call orders are available during regular business hours only. 5% Production Charge.

## DISPOSABLE DELIVERY ORDERS

Canyon comes to you! Basic delivery orders are the perfect mix of convenience and value. Delivery staff arrive at your home or office within a 45 minute delivery window to set up your order with disposable platters, bowls and flatware. Disposable chafing dishes are available for an additional charge. 7% Production Charge. Delivery fees determined by time and location of delivery.

## EXECUTIVE SET UP

Our trained delivery personnel will arrive to set up your menu items with buffet tables, linens, real platters, bowls (glassware) and serving utensils, allowing your guests to serve themselves. Chafing dishes with sterno heat keep hot food at the optimal serving temperature until you are ready to eat. (This is ideal for casual, open house style events where guests may eat at different times or when meetings may run long.) Canyon staff will return for a scheduled equipment pick-up, leaving you with no mess! 10% Production Charge. Equipment Charge \$75 + (determined by equipment needed) Delivery and Pick-up Charges vary by time and location of delivery.

## FULL SERVICE STAFFED EVENTS

Leave the hard work to us so you can enjoy your party! Professional service staff and trained chefs take care of every detail for you. From setting up tables and chairs, to serving tray passed hors d'oeuvres and signature beverages, to preparing your entrees on site for optimal freshness and the best possible flavor, Canyon offers a one stop shop for all your event needs. 20% Production Charge. Event staff hours will be charged based on your specific event details. Most events require two-hours for set up and a one hour for clean up in addition to your actual event time.

## ORDER GUIDELINES

Delivery and Executive Set Up orders must be placed at least 2 business days prior to the event date. Full Service Staffed events require at least one week's lead time.

Menus are priced per person and include complimentary disposable plates, flatware and paper napkins.

Catering orders are not confirmed without a signed contract and payment in full prior to event date. Payment terms are available for corporate clients with approved credit.

Gratuities are not included, nor required, but are always appreciated by our dedicated, hard working staff.

The Production Charge is a standard catering fee covering a variety of costs including insurance, administration, planning, coordination, menu development, truck and fuel costs, serving and kitchen equipment, operational overhead and more. Production Charges are not a form of gratuity and are not disbursed to staff.

Production Charges and Delivery fees are subject to increase during peak business days and specific holidays.



# BREAKFAST MENU

---

## THE TO GO'S

### THE CANYON CONTINENTAL 7.99 pp

Assorted Mini Danishes, Bagels, Scones, Mini Muffins, Cinnamon Rolls & Assorted Breakfast Breads, Fresh Fruit & Coffee.

**Add Smoked Salmon Lox & Relish Tray +8**

### THE HEALTHY START 8.99 pp

Vanilla Greek Yogurt, Seasonal Fresh Berries, Granola & Raisins. Served with Fresh Fruit, Mini Muffins, Breakfast Breads & Coffee.

---

## HOT OFF THE GRIDDLE

### THE HOT START 9.99 pp

Scrambled Eggs, Choice of Bacon or Sausage, O'Brien Potatoes, Choice of Mini Muffins or Pancakes. **Substitute Turkey Bacon +.99**

### THE PANCAKE BREAKFAST 11.99 pp

Choice of (2) Buttermilk Pancake flavors: Traditional, Chocolate Chip, Banana, Blueberry or Bacon. Served with Scrambled Eggs, O'Brien Potatoes, Bacon or Sausage & Coffee. **Substitute Turkey Bacon +.99**

### MINI BREAKFAST FRITTATA 9.99 pp

Choice of (2) Mini Frittatas, Fresh Fruit & Coffee.

- Ham, Swiss, & Onion
- Mushroom & Spinach
- Broccoli & Cheddar
- Heirloom Tomato & Goat Cheese
- Capicola, Bacon & Pork Sausage
- Spinach, Mushroom & Asiago

**(Minimum order of 15 guests)**

### FABULOUS FULL BREAKFAST 11.99 pp

Scrambled Eggs, Bacon, Sausage, O'Brien Potatoes, Fresh Fruit, Mini Muffins or Pancakes & Coffee. **Substitute Turkey Bacon +.99**

### CINNAMON CRÈME-BRULEÉ 9.99 pp FRENCH TOAST

Thick Texas Toast Layered with Cream Cheese, Cinnamon, Maple Syrup & a Bruleéd Crust. Served with Choice of Bacon or Sausage & Coffee. **Substitute Turkey Bacon +.99**

### CHILAQUILES 9.99 pp

Scrambled Eggs Blended with Fried Tortilla Chips, Cotija Cheese & Salsa served with Refried Beans, Breakfast Potatoes & Coffee.

### SPECIALTY HASHES 10.99 pp

Scrambled Eggs served with Fresh Fruit

- Tri-Tip, Red Onion & Potatoes
- Maple Glazed Sweet Potatoes, Kale & Sausage.

**(Minimum order of 15 guests)**

**\* Minimum order of 10 guests unless otherwise specified**



# BREAKFAST MENU

---

## GRAB-N-GO

### **BREAKFAST BURRITOS 8.99 pp**

Flour Tortillas Rolled with Eggs, Potatoes & Cheddar Cheese. Choice of (3): Bacon, Sausage, Ham, Chorizo, Soyrizo or Veggies served with Salsa, Fresh Fruit & Coffee.  
***Substitute Turkey Bacon +.99***

### **BREAKFAST SANDWICHES 8.99 pp**

Fried Egg, Melted Cheese, Choice of Bacon or Sausage Patty on a Croissant or an English Muffin. Served with Fresh Fruit & Coffee.  
***Substitute Turkey Bacon +.99***

---

## CHEF ACTION STATIONS

*On-site Chef required.*

### **THE OMELETTE BAR 12.99 pp**

Custom Omelettes made to order with your choice of the following ingredients: Bacon, Sausage, Ham, Bell Peppers, Tomatoes, Spinach, Mushrooms, Onions, Cheddar, Jack & Feta Cheese served with Salsa, O'Brien Potatoes, Mini Muffins & Coffee.

***(Minimum order of 30 guests)***

### **CREPE STATION 12.99 pp**

Choice of (3) Traditional Crepes: Strawberry Compote, Mixed Berries, Sliced Bananas, Blueberry Compote, Nutella, Peanut Butter & Fresh Whipped Cream included. Sauces: Chocolate, Caramel & Raspberry. Served with Fresh Fruit & Coffee.

***(Minimum order of 30 guests)***

### **THE NEW YORK DINER 18.99 pp**

Omelettes, Eggs & Pancakes made to order. Choice of (3) Buttermilk Pancake flavors: Traditional, Chocolate Chip, Banana, Blueberry, & Bacon. Includes Bacon, Sausage, O'Brien Potatoes, Fresh Fruit & Coffee.

***(Minimum order of 50 guests)***

***Substitute Turkey Bacon +.99***



# BREAKFAST MENU

---

## ADD ONS

- Waffles 2.99 pp
- Fresh Fruit Platter 2.99 pp
- Oatmeal made with Milk & Cinnamon, served with Raisins & Brown Sugar on the side. 2.99 pp
- Vanilla Greek Yogurt Parfait with Berries & Granola 3.99 pp
- Bacon or Sausage 1.99 pp
- Hard Boiled Eggs 1.29 pp
- O'Brien Potatoes 1.99 pp
- French Toast 1.99 pp
- Assorted Pastries: Mini Danish, Muffins, Cinnamon Rolls, Scones & Breakfast Breads. 3.99 pp
- Assorted Bagels, served with Cream Cheese & Jelly 2.99 pp
- Cinnamon Rolls 1.99 pp
- Breakfast Breads 1.49 pp

## BEVERAGES

- Coffee 2.29 pp
- Orange Juice 2.29 pp
- Hot Tea 2.29 pp
- Hot Chocolate 2.29 pp
- Bottled Water 1.49 pp
- Milk 2.29 pp
- Hot Cider 2.29 pp
- Individual Juices 2.29 pp  
*Orange, Apple or Cranberry*



# DELI MENU

## CANYON'S DELI SANDWICH BUFFET 9.99 pp

Includes Relish Tray, Cheese Tray, House Kettle Chips, Mixed Green or Pasta Salad, Cookies & Brownies.

Upgrade Garden Salad to any other salad +.99

### BREADS (select 3)

- Sourdough
- Whole Wheat
- Croissant +1
- Tortilla Wraps
- Ciabatta
- Focaccia
- 2 Mini Rolls
- Gluten Free Roll +1.75

### PROTEINS (select 3)

- Turkey Breast
- Ham
- Roast Beef
- Vegetarian
- Chicken Salad
- Tuna Salad
- Egg Salad

## SIGNATURE SANDWICHES (Select Three)

Includes House Kettle Chips, Mixed Green or Pasta Salad, Cookies & Brownies.

Substitute Gluten Free Bread +1.75

### CALIFORNIA CHICKEN SANDWICH 11.99 PP

Grilled Chicken Breast, Lettuce, Tomato, Avocado, Bacon & Swiss Cheese on Sourdough

### BUILD YOUR OWN MEATBALL SUB 9.99 PP

House-Made Meatballs, Marinara, Mozzarella Cheese, Peppercorn Peppers & French Rolls.

### FRENCH DIP SANDWICH 10.99 pp

Thinly Sliced Marinated Beef, Au jus & Grilled Onions on a Crunchy French Roll.

### PESTO CHICKEN BREAST FOCACCIA 9.99 pp

Roasted Chicken Breast with Arugula, Red Onions, Sliced Provolone Cheese & Pesto Spread on Focaccia.

**Available as Panini +.50**

### GRILLED VEGGIE SANDWICH 10.79 pp

Grilled Zucchini, Yellow Squash, Bell Pepper & Sundried Tomato Pesto Spread on a French Roll.

**Available as Panini +.50**

### CAPRESE CIABATTA 10.79 pp

Roma Tomato, Mozzarella Cheese, Fresh Basil, Pesto Spread & Balsamic Glaze on Ciabatta.

**Available as Panini +.50**

### TURKEY & AVOCADO HOAGIE 11.99 pp

Fresh Roasted Turkey Breast, Avocado, Swiss Cheese, Lettuce & Tomato on a Hoagie Roll.

### THE HOT CUBAN 10.99 pp

Housemade Pulled Pork, Ham, Swiss & Sweet Pickle Aioli on a Toasted Hoagie Roll. **Available as Panini +.50**

### TURKEY CRANBERRY SANDWICH 10.99 pp

Roasted Turkey Breast, Green Leaf Lettuce, Red Onions, Horseradish Mayo, Chopped Cranberries & Cranberry Cream Cheese Spread on Whole Grain Bread.

### CLASSIC ITALIAN HOAGIE 10.99 pp

Salami, Capicola, Ham, Provolone Cheese, Shredded Lettuce & Tomato on a Hoagie Roll.



# DELI MENU

## WRAPS (Select Three)

Includes House Kettle Chips, Mixed Green or Pasta Salad, Cookies & Brownies. Substitute Gluten Free Bread +1.75

### TURKEY & AVOCADO CLUB WRAP 11.99 pp

Turkey, Lettuce, Tomato, Bacon & Avocado in a Spinach Tortilla.

### GRILLED CHICKEN CAESAR WRAP 9.99 pp

Grilled Chicken Breast, Shredded Romaine, Diced Tomatoes, Shredded Parmesan & Classic Caesar Dressing in a Spinach Tortilla.

### BBQ CHICKEN WRAP 10.79 pp

BBQ Chicken Breast, Roasted Smoked Peppers, Red Onions, Romaine, Gouda & Chipotle Aioli in a Sundried Tomato Tortilla.

### ASIAN CHICKEN WRAP 10.79 pp

Marinated Grilled Chicken Breast, Napa Cabbage, Scallions, Cilantro, Red Bell Peppers, Edamame & Sesame Ginger Vinaigrette in a Sundried Tomato Tortilla.

### ROAST BEEF WRAP 11.99 pp

Bleu Cheese Crumbles, Prime Roast Beef, Horseradish Aioli, Arugula & Caramelized Onions in a Sundried Tomato Tortilla.

### MEDITERRANEAN WRAP (GLUTEN FREE) 11.99 pp

Roasted Red Pepper Hummus, Cucumber, Spinach, Tomato, Basil, Feta & Quinoa in a Gluten Free Tortilla.

### GRILLED CHICKEN WRAP 9.99 pp

Grilled Chicken Breast, Lettuce, Tomato & Avocado Spread in a Sundried Tomato Tortilla.

### GRILLED VEGGIE WRAP 9.99 pp

Sliced Zucchini, Yellow Squash, Bell Pepper, Eggplant, Shredded Romaine, Feta & Sundried Tomato Pesto in a Spinach Tortilla.

### SOUTHWESTERN CHICKEN WRAP 10.29 pp

Marinated Chicken, Romaine, Cotija & Housemade Cilantro-Pepita Dressing in a Sundried Tomato Tortilla.

### CAROLINA BBQ PULLED PORK WRAP 9.99 pp

Shredded Pork, Southern Style Slaw, Pepper Jack & Fried Onion Straws on a Sundried Tomato Tortilla.

### ROASTED POBLANO & SHREDDED BEEF WRAP 10.99 pp

Shredded Beef, Roasted Corn, Black Beans, Jack & Roasted Poblano Salsa in a Sundried Tomato Tortilla.

**BOX ANY SANDWICH OR WRAP ON REQUEST  
INCLUDES HOUSE KETTLE CHIPS,  
PASTA SALAD & COOKIE**

## SIDES & SALADS

- Mixed Green Salad 1.99 pp
- Classic Caesar Salad 2.29 pp
- Southwestern Salad 2.29 pp
- Strawberry Spinach Salad 2.29 pp
- Pasta Salad 1.99 pp
- Kale Chopped Caesar 2.29 pp

- Asian Noodle Salad 2.29 pp
- Asian Slaw 2.99 pp
- Potato Salad 1.99 pp
- Old School Slaw 1.99 pp
- Diced Fruit Cup 1.99 pp

# BBQ BUFFET

## ENTRÉES (Choose Two)

Honey Corn Bread & Whipped Honey Butter,

### 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

### SOUTHERN FRIED CHICKEN

### SHORT RIB CHILI with BEANS

### BOURBON MARINATED PORK TENDERLOIN

Caramelized Apples & Onions

### ST. LOUIS PORK RIBS +2

Texas Traditional BBQ

### “SIGNATURE” BBQ TRI TIP +5

Texas Traditional BBQ

## SIDES (Choose Two)

- Fresh Fruit
- Mac n’ Cheese
- Honey Sweet Corn
- Corn on The Cob
- Dirty Rice
- Rosemary Red Potatoes
- Housemade Kettle Chips
- Cheddar & Chive Mash
- Au Gratin Potatoes
- BBQ Beans

## SALADS (Choose One)

### SOUTHWESTERN CAESAR SALAD

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

### TEX MEX CHOPPED SALAD

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

### SPRING MIX

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

### FRESH FRUIT SALAD

### PASTA SALAD

### COLE SLAW

### POTATO SALAD

## RATES PER GUEST

	CHOOSE 1	CHOOSE 2
15-24	\$18	\$22
25-99	\$17	\$21
100+	\$16	\$20

(+Tax & Production Charge)



# THE CANYON COOKOUT



On site Chef required

## Served with Two Sides & One Salad

### INCLUDES

- 1/3 Lb Burger Patty

### CHOICE OF BUN

- Sesame Seed Bun
- Brioche

### TOPPINGS & CONDIMENTS

- Lettuce, Tomato, Onion, Pickles, Cheddar & Pepper Jack Cheeses
- Ketchup, Mustard, Relish, & Housemade Thousand Island Dressing

### ADD ONS

- Applewood Smoked Bacon +2
- 1/4 All Beef Hotdog +3
- Boneless, Skinless Chicken Breast +6

## SIDES (Choose Two)

- Fresh Fruit
- Mac n' Cheese
- Honey Sweet Corn
- Corn on The Cob
- Dirty Rice
- Rosemary Red Potatoes
- Housemade Kettle Chips
- Cheddar & Chive Mash
- Au Gratin Potatoes
- BBQ Beans

## SALADS (Choose One)

### SOUTHWESTERN CAESAR SALAD

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

### TEX MEX CHOPPED SALAD

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

### SPRING MIX

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

### FRESH FRUIT SALAD

### PASTA SALAD

### COLE SLAW

### POTATO SALAD

## RATES PER GUEST

### CHOOSE 1

25-99 \$18

100+ \$17

(+Tax & Production Charge)

# ITALIAN BUFFET



## ENTRÉES (Choose Two)

Served with Focaccia Garlic Bread

### BAKED LASAGNA

Choice of Classic Meat, Three Cheese or Vegetarian

### THREE CHEESE TORTELLINI

Your Choice of Creamy Pesto or Marinara Sauce

### BOW TIE CHICKEN ALFREDO

Farfalle, Parmesan

### PENNE PASTA PRIMAVERA

Choice of White Wine Garlic Sauce, or Vodka sauce

### BAKED ZITI

Parmesan, Mozzarella, Herbed Ricotta

### CHICKEN PARMESAN +4

Mozzarella, Parmesan, Marinara

### EGGPLANT PARMESAN (v)

Mozzarella, Parmesan, Marinara

### WILD MUSHROOM RAVIOLI (v)

White Truffle Cream Sauce, Sautéed Mixed Mushrooms

### BEEF RAGU RIGATONI

Cacciatore Sauce

### PENNE CHICKEN CARBONARA

White Wine Sauce w/ Bacon Bits

### CHICKEN TOSCANA +4

Spinach, Garlic, Tomato, Mushroom & Marsala Cream

### CHICKEN PICCATA +4

Capers & Lemon Sauce

### CHICKEN MARSALA +4

Shallots, Mushrooms & Marsala Wine Reduction

## SALADS (Choose One)

### CLASSIC CAESAR SALAD

Romaine, Parmesan, Crouton, Caesar Dressing

### SPRING MIX

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

## SIDES (Choose Two)

- Grilled Vegetables
- Italian Green Beans
- Sautéed Vegetable Medley
- Penne Pasta (w/ Choice of Marinara, Pesto, Olive Oil, or Butter)

## ADD ONS

- Meat Balls +2
- Sausage & Peppers +2

## RATES PER GUEST

15-24	\$20
25-99	\$19
100+	\$18

(+Tax & Production Charge)

# SOUTH of the BORDER BUFFET



## ENTRÉES (Choose Two)

Served with Chips, Mild & Hot Salsa

### CHEESE ENCHILADAS

Jack, Cheddar, Queso Fresco, Roasted Guajillo & Scallion

### VEGETABLE ENCHILADAS

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

### CHICKEN ENCHILADAS

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

### SHRIMP ENCHILADAS +3

Spinach, Queso Fresco, Roasted Poblano Sauce & Scallion

### CHICKEN MOLE

Chile Mulato, Ancho & Chocolate

### AUTHENTIC STREET TACOS

Choice of Chicken, Carnitas, Al Pastor or Carne Asada +4

### CHICKEN, VEGETARIAN or BEEF+4 FAJITAS

Flour or Corn Tortillas

### CHILI VERDE

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

### TEQUILA LIME CHICKEN +4

Tequila, Lime & Achiote

### BAJA SHRIMP TACOS +4

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

### CHICKEN FLAUTAS

Guacamole, Salsa, Sour Cream & Cojita Cheese.

### ARROZ CON POLLO

Flame Roasted & Marinated, Bone-in Chicken with Pico De Gallo.

## SALADS (Choose One)

### SOUTHWESTERN CAESAR SALAD

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

### TEX MEX CHOPPED SALAD

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

## SIDES (Choose Two)

- Black (v) or Refried Beans
- Spanish or Cilantro Pasilla Rice
- Fire Roasted Street Corn
- Cumin Spiced Vegetables

## RATES PER GUEST

15-24	\$20
25-99	\$19
100+	\$18

(+Tax & Production Charge)

# CHICKEN ENTRÉES

## ENTRÉES

Includes Choice of One Starch, One Vegetable & One Salad, Fresh Baked Rolls & Compound Butter

### ARTICHOKE CHICKEN

Sautéed Mushrooms, Artichokes, Tomatoes, & Asiago Cream Sauce

### CHICKEN CORDON BLEU

Stuffed, Breaded, Aged Swiss, Roasted Ham & Dijonnaise Sauce

### CHEF'S CHICKEN ROULADE

Chicken Stuffed with Spinach, Mozzarella, Red Bell Peppers, Mushrooms & Roasted Red Pepper Sauce

### ROSEMARY CHICKEN

Garlic & White Wine Herb Sauce

### CHICKEN PICATTA

Sautéed Chicken, Capers, Parsley, & Lemon White Wine Sauce

### CALIFORNIA CHICKEN

Chipotle-Rubbed & Avocado Pico de Gallo

### PINEAPPLE MANGO CHICKEN

Homemade Pineapple Mango Glaze

### TEQUILA LIME CHICKEN

Lime, Tequila, Achiote Basted Chicken

### MEDITERRANEAN CHICKEN

Lemon, Garlic, Greek Herbs & White Wine Sauce

### CHICKEN MARSALA

Sautéed Mushrooms & Marsala Wine Sauce

### CHICKEN FLORENTINE

Sautéed Spinach, Mushrooms, Mozzarella, Red Pepper & Wild Mushroom Cream Sauce

### BLACKENED CHICKEN

Cajun Seasoned Chicken

## ADD A SECOND ENTRÉE

\*On site Chef required

**Filet \*** **\$19**

Cipollini Onions & Red Wine Demi-Glace

**Prime Rib of Beef \*** **\$19**

Au Jus & Horseradish Creme

**Signature Tri Tip \*** **\$8**

Wild Mushroom Demi-Glace

**Braised Short Rib** **\$13**

## RATES PER GUEST

15-24 **\$22**

25-99 **\$21**

100+ **\$20**

# BEEF SEAFOOD & PORK ENTRÉES

## ENTRÉES

Includes Choice of One Starch, One Vegetable & One Salad, Fresh Baked Rolls & Compound Butter  
gf = gluten free

gf **SIGNATURE TRI TIP**  
Wild Mushroom Demi-Glace

### RATES PER GUEST

15-24	\$28
25-99	\$27
100+	\$26

gf **PRIME RIB OF BEEF**  
Au Jus & Horseradish Crème

### RATES PER GUEST

15-24	\$41
25-99	\$40
100+	\$38

### FILET OF BEEF

Sautéed Cipollini Onions & Red Wine Demi-Glace

### RATES PER GUEST

15-24	\$41
25-99	\$40
100+	\$38

gf **BRAISED SHORT RIB**  
Forest Berry Red Wine Reduction

### RATES PER GUEST

15-24	\$30
25-99	\$28
100+	\$26

gf **PAN SEARED SALMON**  
Lemon Dill Beurre Blanc

### RATES PER GUEST

15-24	\$30
25-99	\$28
100+	\$26

### BRANZINO

### MEDITERRANEAN SEA BASS

Fire Roasted Cherry Tomatoes & Lemon Basil Pesto

### RATES PER GUEST

15-24	\$30
25-99	\$28
100+	\$26

### BOURBON MARINATED PORK LOIN

Caramelized Onions and Apples with Balsamic Glaze

### RATES PER GUEST

15-24	\$18
25-99	\$17
100+	\$16

# CLASSIC AMERICAN COMFORT FOODS

## ENTRÉES

Includes Choice of One Starch, One Vegetable & One Salad, Fresh Baked Rolls & Compound Butter  
gf = gluten free

### HONEY GLAZED HAM

Brown Sugar & Honey Pineapple Glaze

### FRIED CHICKEN

Southern Style Breaded Bone-in Chicken

### TRADITIONAL POT ROAST

Slow Roasted Tender Beef with Red Potatoes, Onions and Carrots

### BEEF STROGANOFF +1

Stewed Beef in Mushroom Demi-Glace

gf **OVEN ROASTED TURKEY +2**

Sliced White and Dark Meat with Traditional Turkey Gravy

gf **HAM & TURKEY +5**

Traditional Duo with Honey Pineapple Glaze and Turkey Gravy

### CLASSIC MEATLOAF

House Made with Ground Beef and Spices with a Zesty Ketchup Glaze

### SALISBURY STEAK

Pan Seared Patties with Mushrooms & Red Wine

### FRENCH STYLE STEWED CHICKEN

Tender Bone-in Chicken with Carrots, Onions, Potatoes, & Red Wine

## RATES PER GUEST

15-24	\$18
25-99	\$16
100+	\$15

gf = gluten free

# SALADS & ACCOMPANIMENTS

## ACCOMPANIMENTS

### STARCHES (Choose One)

- Garlic Mashed Potato
- Au Gratin Potato
- Cheddar Chive Yukon Mash
- Rosemary Roasted Red Potato
- Wild Rice Pilaf
- Classic Rice Pilaf
- Brown Butter Yukon Mash +1

### VEGETABLES (Choose One)

- Brussels Sprouts with Lardons
- Balsamic-Agave Glazed Carrots
- Marinated Grilled Mushrooms
- Vegetable Medley
- Sautéed Broccoli +2
- Asparagus +2
- Grilled Vegetables
- Brown Butter Roasted Cauliflower
- Baby Summer Vegetables +2

## SALADS (Choose One)

### CLASSIC CAESAR

Romaine, Parmesan, Crouton, Caesar

### MIXED GREENS

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

### KALE CAESAR +2

Cornbread Crouton, Parmesan, Traditional Caesar

### STRAWBERRY SPINACH +2

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

### INSALATA CAPRESE +2

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

### HARVEST +2

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

### PEAR & CRANBERRY +2

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

### CHOPPED WEDGE SALAD

Baby Iceberg, Cherry Tomato, Pickled Red Onion, Gorgonzola Crumbles & Blue Cheese Dressing

# STATIONS

*Includes Disposable Serviceware*

## 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



# STATIONS

*Includes Disposable Serviceware*

---

## 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
- Sauteed Mushrooms
- Sauteed 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
- Sauteed Mushrooms
- Turkey & Gravy
- Roasted Chicken
- Ratatouille
- Garlic Butter Shrimp +2

# STATIONS

*Includes Disposable Serviceware*

## FLATBREAD STATION \$10

Requires On-site Chef Choice of two

### MARGARITA

Burrata, Tomato, Basil

### CLASSIC PEPPERONI

Marinara, Mozzarella, Pepperoni

### ITALIAN SAUSAGE & CARAMELIZED 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 1 (add second +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

*Includes Disposable Serviceware*

---

## 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

*Includes Disposable Serveware*



## 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



*Includes Disposable Serveware*

---

## 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



*Includes Disposable Serviceware*

---

## CEVICHE STATION \$18

Served with Fresh Tortilla Chips

### SEAFOOD Choice of three

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

### MARINADES Choose One

- Agua Chile
- Coconut Lime
- Leche de Tigre
- 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
- Hawaiian Sweet Roll
- Pretzel Bun
- Butter Lettuce Cups

### ACCOUTREMENTS (INCLUDED)

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

### SAUCES

- Ketchup (included)
- Mustard (included)

Choose Three

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

# STATIONS

*Includes Disposable Serviceware*

---

## 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

*Includes Disposable Serviceware*

---

## 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

- Arrabiata
- 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

*Includes Disposable Serviceware*

---

## 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

Includes Disposable Serviceware

## 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 Light

### 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
- Kahlua
- Bacardi
- Baileys
- Disaronno
- Malibu Rum
- Sweet & Dry Vermouth
- Jack Daniels
- Triple Sec
- Seagrams 7
- Cuervo 1800
- Captain Morgan

### BEER (SELECT 4)

- Budweiser
- New Castle
- Corona
- Heineken
- Coors Light
- Miller Light
- 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

Includes Disposable Serviceware

## 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
- Miller Genuine Draft

### WINE

- Chardonnay
- Cabernet Sauvignon

## BEER & WINE RATES PER GUEST

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

CASH BAR	
<b>STANDARD</b>	\$5 Cocktails \$5 Beer & Wine
<b>PREMIUM</b>	\$6 Cocktails \$6 Beer & Wine
<b>ULTRA PREMIUM</b>	\$8 Cocktails \$6 Beer & Wine
<b>BEER &amp; WINE</b>	\$5 Beer & Wine
\$200	SETUP FEE PER BAR
\$220	PER BARTENDER
\$400	MINIMUM SALES PER BAR