

CANYON CATERING

passionately creative

2020 HOLIDAY SOCIAL MENU

For all of Life's Special Occasions



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THE HOLIDAY BUFFET

*15 Guest Minimum

HOLIDAY BUFFET \$19.99

*Includes: Choice of One Entrée, Two Accompaniments & One Salad.
Includes Fresh Baked Bread & Butter*

ENTRÉE CHOICE

Choice of One

OVEN ROASTED TURKEY

White & Dark Meat, Turkey Gravy
& Traditional Cornbread Stuffing

TRADITIONAL HAM & TURKEY +\$4

Turkey Gravy & Traditional Cornbread Stuffing

HONEY GLAZED HAM

Choice of Classic Honey, Apricot Ginger or
Pineapple Ginger Lemongrass Glaze

STARCH

Choice of One

- Traditional Cornbread Stuffing
- Cornbread Cranberry Stuffing
- Wild Rice Pilaf
- Marble Pee Wee Potatoes
- Three Cheese Golden Potato Au Gratin
- Roasted Garlic Mashed Potatoes
- Holiday Spiced Yams
- Yukon Gold Mash

VEGETABLE

Choice of One

- Green Bean Almondine
- Brussels Sprouts with Lardon
- Orange Honey Glazed Baby Carrots
- Brown Butter Roasted Cauliflower
- Green Bean Casserole (Gruyere & Crispy Fried Onions)

ROASTED AIRLINE CHICKEN BREAST +\$2

Sage Thyme Cream

BRAISED SHORT RIBS +\$8

Forest Berry Red Wine Reduction

SALAD

Choice of One

WILD ARUGULA SALAD

Roasted Butternut Squash, Wild Arugula,
Pomegranate Seeds, Shaved Pecorino Romano
& Balsamic Vinaigrette Dressing

CHOPPED WEDGE SALAD

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

CLASSIC CAESAR

Romaine Hearts, Croutons, Shaved Pecorino
Romano & Traditional Caesar Dressing

WILD GREENS

Baby Mixed Greens, Tomatoes, Cucumbers, Black
Olives, Carrot Ribbons & Balsamic Vinaigrette or
Buttermilk Ranch Dressing

ADD A CARVERY TO ANY ENTRÉE*

**Onsite Chef Required*

- Tri Tip +\$8
With Mushroom Demi Glace
- Filet Mignon +\$16
With Port Wine Reduction
- Prime Rib +\$16
With Au Jus & Creamed Horseradish

THE HOLIDAY DINNER PARTY

*15 Guest Minimum

THE HOLIDAY DINNER PARTY \$29.99

Includes: One Grazing Station OR Three Hors d'oeuvres, Choice of One Entrée, Two Accompaniments & One Salad. Includes Fresh Baked Bread & Butter.

GRAZING STATION

Choice of One

SEASONAL CRUDITÉ

Housemade Ranch

DOMESTIC CHEESE DISPLAY

Dried Fruit & Nuts with Assorted Crackers
& Sliced Baguette

SPINACH ARTICHOKE DIP

Fried or Grilled Pita Slices

TRIO OF DEVEILED EGGS

Bacon & Chive, Sundried Tomato & Basil
Chorizo & Chipotle

HORS D'OEUVRES

Choice of Three Tray Passed

- Tomato Basil Soup Shooter (Mini Grilled Cheese)
- Bacon Wrapped Brussel Sprouts with Bleu Cheese Sauce
- Wild Mushroom Arancini
- Crab Cake (Piquillo Remoulade)
- Bourbon Meatball
- Short Rib Boursin Crostini
- Caprese Skewer
- Bacon Wrapped Sweet Potato Bites with Bourbon Maple Syrup
- Crispy Fried Cauliflower with Buffalo Bleu Cheese Sauce
- Manchego & Goat Cheese Stuffed Artichoke Hearts with Lemon Oil Drizzle

ENTRÉE CHOICE

Choice of One Entrée

OVEN ROASTED TURKEY

White & Dark Meat, Turkey Gravy
& Traditional Cornbread Stuffing

TRADITIONAL HAM & TURKEY +\$4

Turkey Gravy & Traditional Cornbread Stuffing

BONE IN SPIRAL HAM

Choice of Classic Honey, Apricot Ginger or
Pineapple Ginger Lemongrass Glaze

ROASTED AIRLINE CHICKEN BREAST

Sage Thyme Cream

BUTTERNUT RAVIOLI WITH SAGE CREAM SAUCE

Brown Butter Sage Cream

OVEN ROASTED SALMON

Lemon - Dill Beurre Blanc

BRAISED BEEF SHORT RIB +\$4

Forest Berry Red Wine Reduction

ADD A CARVERY TO ANY ENTRÉE

- Tri Tip +\$8
With Mushroom Demi-Glace
 - Prime Rib +\$16
With Au Jus & Creamed Horseradish
 - Filet Mignon +\$16
With Port Wine Reduction
- *Onsite Chef Required*

THE DELUXE HOLIDAY PARTY

*15 Guest Minimum

THE DELUXE HOLIDAY PARTY \$39.99

Includes: Choice of Two Grazing Stations OR Four Hors d'oeuvres, Two Entrées, Two Accompaniments & One Salad. Includes Fresh Baked Bread & Butter.

GRAZING STATION

Choice of Two

SEASONAL CRUDITÉ

Housemade Ranch

TRIO OF DEVEILED EGGS

Bacon & Chive, Sundried Tomato & Basil
Chorizo & Chipotle

DOMESTIC CHEESE DISPLAY

Dried Fruit & Nuts with Assorted
Crackers & Sliced Baguette

SPINACH ARTICHOKE DIP

Fried or Grilled Pita Slices

DOMESTIC CHARCUTERIE

An Assortment of Cured Meats, Gourmet
Cheeses & Crostini

HORS D'OEUVRES

Choice of Four Tray Passed

- Crab Cake (Piquillo Remoulade)
- Caprese Skewer
- Wild Mushroom Arancini
- Bourbon Meatball
- Fresh Fig, Herbed Goat Cheese & Caramelized Onion Crostini
- Tomato Basil Soup Shooter (Mini Grilled Cheese)
- Lamb Chop Lollipop with Balsamic Cranberry Glaze
- Butternut Squash Soup Shooter (Mini Pear & Brie Grilled Cheese)
- Mini Marble Potatoes filled with Crème Fraîche & Applewood Smoked Bacon
- Mini Beef Wellington with Bernaise Sauce

ENTRÉE CHOICE

Choice of Two Entrées

OVEN ROASTED TURKEY

White & Dark Meat, Turkey Gravy
& Traditional Cornbread Stuffing

BONE IN SPIRAL HAM

Classic Honey, Apricot Ginger, or
Pineapple Ginger Lemongrass Glaze

ROASTED AIRLINE CHICKEN BREAST

Sage Thyme Cream

OVEN ROASTED SALMON

Lemon - Dill Beurre Blanc

BRAISED BEEF SHORT RIB

Forest Berry Red Wine Reduction

HOLIDAY CHICKEN ROULADE

Wild Rice, Cranberry, Mushroom,
Brown Butter Sage Cream

RACK OF LAMB +\$6

Pepper & Herb Crusted, Cranberry
& Pomegranate Demi-glaze

PRIME RIB OF BEEF +\$6

Aus Jus & Creamed Horseradish

WHOLE ROASTED BEEF TENDERLOIN+\$6

Port Wine Reduction

SALADS & ACCOMPANIMENTS

*15 Guest Minimum

SALADS

BOSTON BUTTER LEAF

Roasted Beets, Orange Supremes, Candied Walnuts, Feta Cheese, Champagne Vinaigrette

MEDLEY OF BERRY

Baby Mixed Greens, Raspberry, Blueberry, Strawberry, Crumbled Goat Cheese, Wild Berry Vinaigrette

WILD ARUGULA SALAD

Roasted Butternut Squash, Wild Arugula, Pomegranate Seeds, Shaved Pecorino Romano Balsamic Vinaigrette

CLASSIC CAESAR

Romaine Hearts, Croutons, Shaved Pecorino Romano & Traditional Caesar Dressing

WILD GREENS

Baby Mixed Greens, Tomatoes, Cucumbers, Black Olives, Carrot Ribbons & Balsamic Vinaigrette or Buttermilk Ranch

CHOPPED WEDGE SALAD

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

ACCOMPANIMENTS

STARCH

- Traditional Cornbread Stuffing
- Apple & Cranberry Cornbread Stuffing
- Sausage & Mushroom Stuffing
- Wild Rice Pilaf
- Green Bean Casserole (Gruyere & Crispy Fried Onions)
- Thyme Roasted Fingerling Potato
- Three Cheese Golden Potatoes Au Gratin
- Candied Yams
- Roasted Garlic Mashed Potatoes

VEGETABLE

- Holiday Spiced Mashed Sweet Potatoes
- Brown Butter Roasted Rainbow Cauliflower
- Orange Honey Glazed Baby Carrots
- Green Bean Almondine
- Brussels Sprouts with Lardons

THE COCKTAIL PARTY

THE COCKTAIL PARTY \$29.99

STATIONED HORS D'OEUVRES

Choice of One

THE MEDITERRANEAN LANDSCAPE

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

MASHED POTATO MARTINI BAR

Choice of One

- Garlic Mash (*add second mash +\$2*)
- Fall Spiced Sweet Potato

ACCOUTREMENTS (INCLUDED)

- Applewood Bacon
- Crispy Onion
- Cheddar & Jack
- Sour Cream
- Chives
- Mushroom Demi

TOPPINGS

Choice of One (add second topping +\$2)

- Braised Short Rib
- Beef Stroganoff
- Roasted Turkey & Gravy
- Apple Sausage Stuffing
- Vegetable Ratatouille
- Bay Shrimp

GRAZING STATION

Choice of One

SEASONAL CRUDITÉ

Housemade Ranch

SPINACH ARTICHOKE DIP

Herbed or Grilled Pita

DOMESTIC CHEESE DISPLAY

Dried Fruit & Nuts with Assorted Crackers & Sliced Baguette

GRAZING STATION *Continued*

TRIO OF DEVILED EGGS

Bacon & Chive, Sundried Tomato & Basil
Chorizo & Chipotle

HOR D'OEUVRES

Choice of Three Tray Passed

- Caprese Skewer
- Wild Mushroom Arancini
- House Smoked Salmon Bites
- Bacon Wrapped Sirloin
- Truffle Mac & Cheese Bites
- Bacon Wrapped Brussels Sprouts with Bleu Cheese Sauce
- Tomato Basil Soup Shooter (Mini Grilled Cheese)
- Manchego & Goat Cheese Stuffed Artichoke Hearts with Lemon Oil Drizzle
- Bacon Wrapped Sweet Potato Bites with Bourbon Maple Syrup
- Bourbon Meatball
- Crab Cake (Piquillo Remoulade)
- Bruschetta with Classic Pomodoro
- Individual Shrimp Cocktail
- Bacon Wrapped Dates
- Rosemary Chicken Skewer with Cranberry & Red Wine Reduction
- Crab Stuffed Mushroom
- Butternut Squash Soup Shooter (Mini Pear & Brie Grilled Cheese)
- Crispy Fried Cauliflower with Buffalo Bleu Cheese Sauce
- Mini Pot Pies Mushroom Ragout, Turkey & Gravy, Short Rib

THE GOURMET COCKTAIL PARTY

*15 Guest Minimum

THE GOURMET COCKTAIL PARTY \$39.99

STATIONED HORS D'OEUVRES

Choice of One

THE MEDITERRANEAN LANDSCAPE

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

MASHED POTATO MARTINI BAR

Choice of One

- Garlic Mash (*add second mash +\$2*)
- Fall Spiced Sweet Potato

ACCOUTREMENTS (INCLUDED)

- Applewood Bacon
- Crispy Onion
- Cheddar & Jack
- Sour Cream
- Chives
- Mushroom Demi

TOPPINGS

Choice of One (add second topping +\$2)

- Braised Short Rib
- Beef Stroganoff
- Roasted Turkey & Gravy
- Apple Sausage Stuffing
- Vegetable Ratatouille
- Bay Shrimp

GRAZING STATION

Choice of Two

SEASONAL CRUDITÉ

Housemade Ranch

SPINACH ARTICHOKE DIP

Fried or Grilled Pita Slices

DOMESTIC CHARCUTERIE

An Assortment of Cured Meats & Crostini

GRAZING STATION *Continued*

DOMESTIC CHEESE DISPLAY

Dried Fruit & Nuts with Assorted Crackers & Sliced Baguette

TRIO OF DEVILED EGGS

Bacon & Chive, Sundried Tomato & Basil, Chorizo & Chipotle

HORS D'OEUVRES

Choice of Five Tray Passed

- Caprese Skewer
- Crab Cake
- House Smoked Salmon Bites
- Bacon Wrapped Sirloin
- Mac & Cheese Bites
- Petite Lamb Chop
- Coconut Shrimp Lollipop
- Crab Stuffed Mushroom
- Mini Beef Wellington with Bernaise Sauce
- Filet, Gruyere & Mash on a Demi Spoon
- Braised Short Ribs, Goat Cheese on a Potato Crisp
- Bacon Wrapped Brussels Sprouts with Bleu Cheese Sauce
- Bacon Wrapped Sweet Potato Bites with Bourbon Maple Syrup
- Bourbon Meatball
- Bacon Wrapped Dates
- Bruschetta with Classic Pomodoro
- Individual Shrimp Cocktail
- Bacon Wrapped Dates
- Bacon Wrapped Scallop
- Wild Mushroom Arancini
- Bacon Wrapped Brussels Sprouts with Bleu Cheese Sauce
- Fresh Fig, Herbed Goat Cheese & Caramelized Onion Crostini
- Mini Pot Pies
- Mushroom Ragout, Turkey & Gravy, Short Rib
- Tomato Basil Soup Shooter (Mini Grilled Cheese)
- Crispy Fried Cauliflower with Buffalo Bleu Cheese Sauce
- Butternut Squash Soup Shooter (Mini Pear & Brie Grilled Cheese)

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
- BudLight
- 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
- BudLight
- Stella Artois
- Lagunitas IPA
- Heineken
- Newcastle
- MGD

WINE

- Hess Chardonnay
- De Loach 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 Four

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

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 MINIMAL SALES PER