

CANYON CATERING

passionately creative

2022 HOLIDAY SOCIAL MENU

for Parties Large & Small



t 714.970.7777 | www.canyoncatering.net

08.31.22

THE HOLIDAY BUFFET

Choose One Entrée, Two Accompaniments & One Salad,
Fresh Baked Bread & Butter included.

30 Guest Minimum

ENTRÉE CHOICE

Choose One

OVEN ROASTED TURKEY

White & Dark Meat, Turkey Gravy &
Traditional Cornbread Stuffing

TRADITIONAL HAM & TURKEY +

Turkey Gravy & Traditional Cornbread
Stuffing with Cranberry Sauce

ROASTED AIRLINE CHICKEN BREAST +

Sage Thyme Cream

BRAISED SHORT RIBS +

Forest Berry Red Wine Reduction

STARCH (Choose One)

- Traditional Cornbread Stuffing
- Roasted Garlic Mashed Potatoes
- Three Cheese Golden Potato Au Gratin

VEGETABLE (Choose One)

- Green Bean Almondine
- Brussels Sprouts with Lardon
- Brown Butter Roasted Cauliflower
- Orange Honey Glazed Baby Carrots

SALAD (Choose One)

WILD ARUGULA SALAD

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

+ Indicates an upcharge

* Labor, production charge, tax, delivery fees
& optional rentals not included.

Add _____

GRAZING STATION OPTION

Choose One

SEASONAL CRUDITE +

Housemade Ranch

GOURMET CHEESE DISPLAY +

Dried Fruit & Nuts with Assorted Crackers
& Sliced Baguette

SPINACH ARTICHOKE DIP +

Grilled Pita Slices

TRIO OF DEVEILED EGGS +

Bacon & Chive, Sundried Tomato & Basil
Chorizo & Chipotle

Add _____

HORS D'OEUVRES

Two Tray Passed + Add a Third +

- | | |
|---|--|
| • Tomato Basil Soup Shooter (Mini Grilled Cheese) | • Mushroom Caramelized Onion Tartlet |
| • Bacon Wrapped Brussel Sprouts w/ Bleu Cheese Sauce | • Crispy Fried Cauliflower w/ Buffalo Bleu Cheese Sauce |
| • Wild Mushroom Arancini | • Manchego & Goat Cheese Stuffed Artichoke Hearts w/ Lemon Oil Drizzle |
| • Crab Cake (Piquillo Remoulade) | • Short Rib Boursin Crostini |
| • Bourbon Meatball | • Mini Twice Baked Potato |
| • Caprese Skewer | • Fresh Fig, Herbed Goat Cheese & Caramelized Onion Crostini |
| • Butternut Squash Soup Shooter Pear & Brie (Mini Grilled Cheese) | • Lamb Chop Lollipop + |
| • Mini Marble Potatoes filled w/ Crème Fraîche & Applewood Smoked Bacon | |

THE HOLIDAY DINNER PARTY

Choose Two Entrees, Two Accompaniments & One Salad.
Fresh Baked Bread & Butter included.

30 Guest Minimum

ENTRÉE CHOICE

Choose Two

OVEN ROASTED TURKEY

White & Dark Meat, Turkey Gravy Traditional
Cornbread Stuffing with Cranberry Sauce

BONE IN SPIRAL HAM

Classic Honey Glaze

HOLIDAY CHICKEN ROULADE

Wild Rice, Cranberry, Mushroom,
Brown Butter Sage Cream

OVEN ROASTED SALMON

Lemon-Dill Beurre Blanc

TRADITIONAL HAM & TURKEY

Turkey Gravy, Traditional Cornbread Stuffing
with Cranberry Sauce

ROASTED AIRLINE CHICKEN BREAST

Sage Thyme Cream

TRI TIP CARVERY

With Mushroom Demi-Glace

BRAISED BEEF SHORT RIB +

Forrest Berry Red Wine Reduction

PRIME RIB OF BEEF +*

Aus Jus & Creamed Horseradish

BEEF TENDERLOIN CARVERY +*

Port Wine Reduction Sauce

+ Indicates an upcharge

* Onsite Chef Required

Labor, production charge, tax & rentals not included

Add _____

GRAZING STATION OPTION

Choose One

SEASONAL CRUDITE +

Housemade Ranch

GOURMET CHEESE DISPLAY +

Dried Fruit & Nuts with Assorted Crackers
& Sliced Baguette

SPINACH ARTICHOKE DIP +

Grilled Pita Slices

TRIO OF DEVEILED EGGS +

Bacon & Chive, Sundried Tomato & Basil
Chorizo & Chipotle

Add _____

HORS D'OEUVRES

Two Tray Passed + Add a Third +

- Tomato Basil Soup Shooter (Mini Grilled Cheese)
- Bacon Wrapped Brussel Sprouts w/ Bleu Cheese Sauce
- Wild Mushroom Arancini
- Crab Cake (Piquillo Remoulade)
- Bourbon Meatball
- Caprese Skewer
- Butternut Squash Soup Shooter Pear & Brie (Mini Grilled Cheese)
- Mini Marble Potatoes filled w/ Crème Fraîche & Applewood Smoked Bacon
- Mushroom Caramelized Onion Tartlet
- Crispy Fried Cauliflower w/ Buffalo Bleu Cheese Sauce
- Manchego & Goat Cheese Stuffed Artichoke Hearts w/ Lemon Oil Drizzle
- Short Rib Boursin Crostini
- Mini Twice Baked Potato
- Fresh Fig, Herbed Goat Cheese & Caramelized Onion Crostini
- Lamb Chop Lollipop +

THE HOLIDAY DINNER PARTY

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STARCH

Choose One

- Holiday Spiced Mashed Sweet Potatoes
- Three Cheese Golden Potatoes Au Gratin
- Thyme Roasted Fingerling Potatoes
- Roasted Garlic Mashed Potatoes
- Twice Baked Potatoes
- Sausage & Mushroom Stuffing
- Traditional Cornbread Stuffing

VEGETABLE

Choose One

- Orange Honey Glazed baby Carrots
- Brown Butter Roasted Cauliflower
- Brussels Sprouts with Lardons
- Green Bean Almondine

SALAD

Choose One

WILD ARUGULA SALAD

CLASSIC CAESAR

WILD GREENS

HARVEST SALAD

CHOPPED WEDGE SALAD

BOSTON BUTTER LEAF



Boston Butterleaf Salad



Oven Roasted Turkey

DESSERTS

Minimum 30 per piece, All desserts house made, 3 day notice required

MINI TARTS & PIES

- Peach Pie
- Pumpkin Pie
- Apple Pie
- Pecan Pie
- Vanilla Bean Crème Brûlée Tart*

** Chef required*

DESSERT SHOTS

- Apple Pie
 - Pumpkin Cheesecake
 - White Chocolate Peppermint
 - Lemon Bar
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ASSORTED CAKE POPS

- Red Velvet with Cream Cheese Frosting
 - Chocolate with Chocolate Frosting
 - White Cake with Vanilla Bean Frosting
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MORE

- Traditional Bread Pudding

** Labor, production charge, tax, delivery fees & optional rentals not included.*

BAR MENU

Bar Permit & Licensing Fee required on all Canyon Catering Provided Bars at \$150
All Bars Include Plastic Cups, Chiller Tubs & Ice. Glassware Available at Additional
Cost. By Law, all Bars Must Close 30 Minutes Before Event End Time. Canyon's Hosted
Bar Services Are Not Unlimited. Some Items May Run Out During the Duration of Your
Event. Canyon Bartenders Will Not Serve Shots. Production Charge, Bartenders & Tax
not included.

ULTRA PREMIUM BAR

Includes Sodas, Bottled Water, Juices & Mixers

LIQUOR

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

BEER (Select 4)

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

WINE

Hess Chardonnay	Hess Select Cabernet
Pinot Noir	Babich Sauvignon Blanc

PREMIUM BAR

Includes Sodas, Bottled Water, Juices & Mixers

LIQUOR

Tito's Vodka	Malibu Rum
Johnny Walker Red	Jack Daniel's
Tanqueray Gin	Seagrams 7
Bacardi	Cuervo 1800
Kahlua	Captain Morgan
Bailey's	Triple Sec
Disaronno	Sweet & Dry Vermouth

BEER (Select 4)

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

WINE

Hess Cabernet

CHAMPAGNE & CIDER TOAST

With purchase of a Bar Package +

Includes Champagne Flute

+ Indicates an upcharge

* Labor, production charge, tax, delivery fees & optional rentals not included.

BAR MENU

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not included.*

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 Light

WINE

Chardonnay
Cabernet
Sauvignon

* Labor, production charge, tax, delivery fees
& optional rentals not included.