

CANYON

CATERING

passionately creative



À LA CARTE MENU

540 West Freedom Avenue, Orange, CA 92865

t 714.970.7777 f 714.777.8157

03.09.21



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.



À LA CARTE MENU



| | |
|--------------------------------|----|
| Breakfast | 01 |
| Deli | 02 |
| Salads | 03 |
| BBQ Buffet | 04 |
| Canyon's Cookout | 05 |
| Italian Buffet | 06 |
| South of the Border Buffet | 07 |
| Chicken Entrées | 08 |
| Elevated Entrées | 09 |
| Classic American Comfort Foods | 10 |
| Accompaniments | 11 |
| Stations | 12 |
| Bar | 18 |

BREAKFAST MENU

Minimum Order of 10 Guests
Substitute Turkey Sausage +1.99

LIGHT STARTS

THE CONTINENTAL 11.99 pp

Mini Danish, Mini Cinnamon Roll, Fresh Fruit & Muffin.

HEALTHY CONTINENTAL 11.99 pp

Vanilla Greek Yogurt, Seasonal Fresh Berries, Granola, Fresh Fruit & Muffin

FRITTATA & FRUIT 11.99 pp

Choice of (2) Frittatas & Fresh Fruit.

- Ham, Swiss & Onion
- Bacon & Cheddar
- Sundried Tomato, Spinach & Goat Cheese

BREAKFAST BOWLS

VEGGIE BOWL 13.99 pp

Scrambled Eggs, Mixed Cheese, Tomatoes, Mushrooms, Spinach, Onions, Bell Peppers & O'Brien Potatoes.

COUNTRY BOWL 13.99 pp

Biscuit, Sausage Patty, Scrambled Eggs, Country Gravy & O'Brien Potatoes.

FARMHOUSE BOWL 14.99 pp

Scrambled Eggs, Diced Ham, Bacon, Sausage, Bell Pepper, Onion, Mixed Cheese & O'Brien Potatoes.

BREAKFAST SIDES

| | |
|---|---------|
| Vanilla Greek Yogurt Parfait with Berries & Granola | 3.99 pp |
| Diced Fresh Fruit Cup | 2.99 pp |
| Bagel & Cream Cheese | 2.99 pp |
| Blueberry Muffin | 1.99 pp |

HOT BOXES

THE LUMBERJACK 14.99 pp

Choice of (2) Buttermilk Pancake Flavors with Scrambled Eggs, Bacon or Sausage.

- Traditional
- Chocolate Chip
- Blueberry

THE ALL AMERICAN BREAKFAST 12.99 pp

Scrambled Eggs, O'Brien Potatoes, Bacon or Sausage.

GRAB & GO

BREAKFAST BURRITOS 11.99 pp

Choice of (2) Burritos
Includes Fresh Fruit & Salsa.

- **Bacon or Sausage**
Potatoes, Egg & Mixed Cheese.
- **Mediterranean Style**
Spinach, Feta, Tomato, Egg Whites, Sundried Tomato Tortilla (No Potatoes).
- **Machaca +4**
Braised Shredded Beef, Sauteed Peppers & Onions, Potatoes, Egg, Mixed Cheese.

BREAKFAST SANDWICHES 11.99 pp

English Muffin, Fried Egg, Cheese, Bacon or Sausage Patty & Choice of O'Brien Potatoes or Fresh Fruit.

BEVERAGES

| | |
|--------------------------------------|---------|
| Coffee Traveler (<i>Serves 10</i>) | 2.99 pp |
| Individual Bottled Water | 1.49 pp |
| Individual Milk | 2.99 pp |
| Individual Orange or Apple Juice | 2.99 pp |

DELI MENU

Minimum Order of 10 Guests

Choice of (2) Sandwiches or Wraps. Includes Kettle Chips, Choice of Pasta Salad, Potato Salad or Broccoli Salad & a Cookie. Substitute Gluten Free Bread +2

SANDWICHES

CALIFORNIA CHICKEN SANDWICH 11.99 pp
Chicken Breast, Lettuce, Tomato, Avocado, Bacon & Swiss Cheese on Sourdough.

PHILLY CHEESESTEAK 12.99 pp
Marinated Beef, Provolone Cheese, Sautéed Peppers, Onions & Mushrooms on a Brioche Roll.

PESTO CHICKEN BREAST 10.99 pp
Chicken, Arugula, Red Onions, Sliced Provolone Cheese & Pesto Spread on a Brioche Roll.

GRILLED VEGGIE SANDWICH 10.99 pp
Zucchini, Yellow Squash, Bell Pepper & Sundried Tomato Pesto Spread on a Brioche Roll.

CLASSIC ITALIAN 12.99 pp
Salami, Capicola, Prosciutto, Provolone Cheese, Lettuce & Tomato on a Brioche Roll.

TURKEY & AVOCADO 11.99 pp
Turkey, Avocado, Swiss Cheese, Lettuce & Tomato on a Brioche Roll.

TURKEY CRANBERRY SANDWICH 11.99 pp
Turkey, Lettuce, Red Onion, Horseradish Aioli & Cranberry Cream Cheese Spread on Wheat Bread.

WRAPS

TURKEY & AVOCADO CLUB WRAP 11.99 pp
Turkey, Lettuce, Tomato, Bacon & Avocado in a Spinach Tortilla.

ROAST BEEF WRAP 12.99 pp
Bleu Cheese, Roast Beef, Horseradish Aioli, Arugula & Caramelized Onion in a Sundried Tomato Tortilla.

GRILLED CHICKEN CAESAR WRAP 10.99 pp
Chicken, Romaine, Tomatoes, Parmesan Cheese & Caesar Dressing in a Spinach Tortilla.

GRILLED VEGGIE WRAP 10.99 pp
Yellow Squash, Bell Pepper, Zucchini, Feta & Sundried Tomato Pesto in a Spinach Tortilla.

MEDITERRANEAN CHICKEN WRAP 11.99 pp
Chicken, Hummus, Cucumber, Spinach, Tomato, Basil, & Feta Cheese in a Sundried Tomato Tortilla.
Vegan Option available at no extra charge (VG)
Gluten Free +2

ON THE SIDE

| | |
|-----------------------|---------|
| Mixed Green Salad | 2.99 pp |
| Classic Caesar Salad | 2.99 pp |
| Southwestern Salad | 2.99 pp |
| Coleslaw | 1.99 pp |
| Diced Fresh Fruit Cup | 2.99 pp |

SALADS

Minimum Order of 10 Guests

Choice of (2) Salads. All Salads include a Roll & Butter.

Protein options (4 oz portions)

- *Marinated Grilled Chicken +3*
- *Grilled Salmon +7*

COBB SALAD 12.99 pp

Lettuce, Bacon, Turkey, Blue Cheese Crumbles, Hard Boiled Egg, Avocado, Tomato, Cucumber, & Ranch Dressing.

ASIAN CHOPPED SALAD 10.99 pp

Shredded Napa Cabbage, Baby Spinach, Green Onions, Bell Peppers, Bean Sprouts, Mandarin Oranges, Black Sesame Seeds, Wonton Strips & Sesame Ginger Vinaigrette.

STRAWBERRY SPINACH SALAD 10.99 pp

Baby Spinach, Sliced Strawberries, Candied Pecans, Feta Cheese, Dried Cranberries, & Strawberry Vinaigrette.

PEAR SALAD 10.99 pp

Baby Field Greens, Dried Cranberries, Manchego Cheese, Candied Walnuts, Pear Slices, & Balsamic Vinaigrette.

SOUTHWESTERN CAESAR SALAD 9.99 pp

Romaine Lettuce, Cotija Cheese, Pepitas, Tortilla Strips & Cilantro-Pepita Dressing.

CAESAR SALAD 9.29 pp

Romaine Lettuce, Croutons, Parmesan Cheese, & Caesar Dressing.

MEDITERRANEAN SALAD 10.99 pp

Chopped Lettuce, Feta Cheese, Kalamata Olives, Cucumber, Red Onion, Tomato & Feta Cheese Vinaigrette.

TEX MEX SALAD 10.99 pp

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



Southwestern Caesar Salad with Chicken

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

Chicken Gravy

BOURBON MARINATED PORK TENDERLOIN

Caramelized Apples & Onions

ST. LOUIS PORK RIBS +2

Texas Traditional BBQ

“SIGNATURE” BBQ TRI TIP +5

Texas Traditional BBQ

SHORT RIB CHILI with BEANS

SIDES (Choose Two)

- Fresh Fruit
- Mac n’ Cheese
- Buttered Sweet Corn
- BBQ Beans
- Rosemary Red Potatoes
- Housemade Kettle Chips
- Garlic Mash
- Au Gratin Potatoes

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

PASTA SALAD

Pasta, Zucchini, Yellow Squash, Red Onion,
Bell Pepper, Black Olives, Parsley, Parmesan
Cheese & Italian Dressing.

POTATO SALAD

Red Potato, Celery, Parsley, Green Onions &
Creamy Dijon Mayonnaise.

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

BURGER

Served with Two Sides & One Salad
Includes 1/3 lb Burger Patty

CHOOSE YOUR BUN

- Sesame Seed Bun
- Brioche +1

TOPPINGS & CONDIMENTS (Included)

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

ADD ONS

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

SIDES (Choose Two)

- Fresh Fruit
- Mac n' Cheese
- Buttered Sweet Corn
- BBQ Beans
- Rosemary Red Potatoes
- Housemade Kettle Chips
- Garlic Mash
- Au Gratin Potatoes

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

PASTA SALAD

POTATO SALAD

RATES PER GUEST

| | |
|-------|------|
| 25-99 | \$18 |
| 100+ | \$17 |

(+Tax & Production Charge)

ITALIAN BUFFET

ENTRÉES (Choose Two)

Served with Garlic Bread

BAKED LASAGNA

Choice of Classic Meat, Three Cheese or Vegetarian

THREE CHEESE TORTELLINI

Your Choice of Creamy Pesto or Marinara

BOW TIE CHICKEN ALFREDO

Farfalle, Parmesan

PENNE PASTA PRIMAVERA

Choice of White Wine Garlic or Vodka sauce

BAKED ZITI

Parmesan, Mozzarella, Herbed Ricotta

▼ EGGPLANT PARMESAN

Mozzarella, Parmesan, Marinara

BEEF RAGU RIGATONI

Cacciatore Sauce

PENNE CHICKEN CARBONARA

White Wine Sauce w/ Bacon Bits

CHICKEN PARMESAN +4

Mozzarella, Parmesan, Marinara

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 One)

- 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

CHICKEN ENCHILADAS

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

CALIFORNIA CHICKEN +2

Chipotle Rubbed, Avocado Pico de Gallo

AUTHENTIC STREET TACOS

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

▼ CHICKEN, TOFU 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 +2

Tequila, Lime & Achiote

BAJA SHRIMP TACOS +4

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

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 (▼) or Refried Beans
- Spanish or Cilantro Pasilla Rice
- Fire Roasted Street Corn

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 Mushroom, Artichoke,
Tomato & Asiago Cream Sauce

CHICKEN CORDON BLEU

Aged Swiss, Roasted Ham & Dijonnaise
Sauce

CHEF'S CHICKEN ROULADE

Spinach, Mozzarella, Red Bell Pepper,
Mushroom & Roasted Red Pepper Sauce

ROSEMARY CHICKEN

Garlic & White Wine Herb Sauce

CHICKEN PICATTA

Capers, Parsley & Lemon White Wine Sauce

CALIFORNIA CHICKEN

Chipotle-Rubbed & Avocado Pico de Gallo

LEMON PEPPER CHICKEN

Needs description.

TEQUILA LIME CHICKEN

Lime, Tequila, Achiote Basted

MEDITERRANEAN CHICKEN

Lemon, Garlic, Greek Herbs & White
Wine Sauce

CHICKEN MARSALA

Sautéed Mushroom & Marsala Wine Sauce

CHICKEN FLORENTINE

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

BLACKENED CHICKEN

Cajun Seasoned

ADD A SECOND ENTRÉE

*On site Chef required

| | |
|--|-------------|
| Signature Tri Tip * | \$ 8 |
| Wild Mushroom Demi-Glace | |
| Braised Short Rib | \$13 |
| Filet Mignon * | \$19 |
| Cipollini Onions & Red Wine Demi-Glace | |
| Prime Rib of Beef * | \$19 |
| Au Jus & Horseradish Creme | |
| Salmon | \$12 |
| Description | |

RATES PER GUEST

| | |
|-------|------|
| 15-24 | \$22 |
| 25-99 | \$21 |
| 100+ | \$20 |

ELEVATED ENTRÉES

ENTRÉES

Includes Choice of One Starch, One Vegetable (see page 14), One Salad, Fresh Baked Rolls & Compound Butter
gf - gluten free option

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 |

TENDERLOIN

Sautéed Cipollini Onion & 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 |

LOBSTER +20

SALMON +12

GRILLED SHRIMP +10

CLASSIC AMERICAN COMFORT FOODS

ENTRÉES

Includes Choice of One Salad, Two Sides, Fresh Baked Rolls & Compound Butter

gf - gluten free option

HONEY GLAZED HAM

Honey Pineapple Glaze

SOUTHERN FRIED CHICKEN

Chicken Gravy

COTTAGE PIE

Carrots, Peas, Onion, White Cheddar Mash

ROASTED LEMON HERB CHICKEN

Bone-in

CLASSIC MEATLOAF

Housemade Tomato Glaze

SALISBURY STEAK

Caramelized Onion, Red Wine Demi-glace

BAKED CHICKEN

Description

CORNED BEEF & CABBAGE

Stone Ground Mustard

TRADITIONAL POT ROAST

Onions, Carrots, Celery

BEEF STROGANOFF +1

Mushroom Demi-glace, Crème Fraîche

gf **OVEN ROASTED TURKEY +2**

Turkey Gravy

gf **HAM & TURKEY +5**

Honey Pineapple Glaze, Turkey Gravy

SALADS (Choose One)

MIXED GREENS

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

FRESH FRUIT SALAD

Seasonal Fruit

CLASSIC AMERICAN SIDES (Choose Two)

- Cornbread Stuffing
- Garlic Whipped Potatoes
- Classic Mac & Cheese
- Buttered Egg Noodles
- Classic Rice Pilaf
- Boiled Red Potatoes
- Glazed Carrots
- Sautéed Green Beans
- Buttered Corn Kernels
- Vegetable Medley

RATES PER GUEST

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

SALADS & ACCOMPANIMENTS

ACCOMPANIMENTS

STARCHES

- Garlic Mashed Potato
- Au Gratin Potato
- Cheddar Chive Yukon Mash
- Rosemary Roasted Red Potato
- Wild Rice Pilaf

VEGETABLES

- Brussels Sprouts with Lardons
- Balsamic-Agave Glazed Carrots
- Grilled Vegetables
- Vegetable Medley
- Brown Butter Roasted Cauliflower
- Asparagus +2
- Sautéed Broccolini +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

PEAR & CRANBERRY +2

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

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

VEGETABLE CRUDITE \$4

- Baby Carrot
- 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
- Mini Bowtie
- Fusilli
- Chickpea Pasta +1 gf ♡

SAUCES

- Classic Cheese
- Parmesan & Asiago
- Aged White Cheddar & Truffle
- Roasted Guajillo
- Gourmet Five Cheese

ACCOUTREMENTS (INCLUDED)

- Pickled Jalapeños
- Broccoli
- Chives
- Toasted Panko
- Shaved Parmesan
- Applewood Smoked Bacon

TOPPINGS Choose one (add second topping +2)

- BBQ Brisket
- Braised Short Rib
- BBQ Pulled Pork
- Country Fried Cauliflower* gf ♡
- 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
- Herbed Red

ACCOUTREMENTS (INCLUDED)

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

TOPPINGS Choose 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

* On Site Chef Required
♡ - vegetarian option
gf - gluten free option

STATIONS

Includes Disposable Serveware

FLATBREAD STATION \$10

Requires On-site Chef
Select 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



STATIONS

Includes Disposable Serveware

GRAB & GO SALAD STATION \$12

Custom Built Salads, served in mini mason jars

CHOOSE FROM

- Classic Caesar Salad
- Southwestern Caesar Salad
- Pear & Cranberry Salad
- Quinoa Salad



PRETZEL STATION \$5

Requires On-site Chef

SELECT ONE

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

INCLUDES

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

Optional Hanging Pretzel Display +75

STATIONS

Includes Disposable Serveware

CEVICHE STATION \$18

Marinated in our Traditional Lime Recipe
Served with Fresh Tortilla Chips

SEAFOOD Choose one

Local Sea Bass included

- Shrimp
- Bay Scallops

MIX-INS (INCLUDED)

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

BYO SLIDER STATION \$14

May Require On-site Chef

PROTEINS Choose two

- Angus Beef Patty
- BBQ Pulled Chicken
- BBQ Pulled Pork
- Sliced Smoked Brisket
- Turkey Burger
- Beyond Meat Patty +3 ♡

BREADS Choose one

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

SAUCES Choose one

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

ACCOUTREMENTS (INCLUDED)

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

♡ - vegetarian option

STATIONS

Includes Disposable Serviceware

PASTA STATION \$16

Requires On-site Chef

PASTAS Choose two

- Mini Bowtie
- Penne
- Fusilli
- Chick Pea Pasta+2 gf ♡

SAUCES Choose two

- Arrabbiata
- Alfredo
- Creamy Pesto
- Vodka Cream
- Classic Basil Marinara
- Beef & Pork Bolognese
- Beyond Meat Bolognese +3 ♡

PROTEINS Choose three

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

ACCOUTREMENTS (INCLUDED)

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

STREET TACO STATION \$14

Requires On-site Chef

PROTEINS Choose two

- Marinated Chicken
- Carnitas
- Carne Asada
- Al Pastor
- Beyond Ground Beef +3
- Baja Shrimp +3

TORTILLA Choose two

- Corn Tortilla
- Flour Tortilla
- Lettuce Wraps

ACCOUTREMENTS (INCLUDED)

- Diced Onions
- Cilantro
- Pico De Gallo
- House Salsa
- Mexican Escabeche

ADD ONS

- Guacamole +2
- Crème +1

♡ - vegetarian option
gf - gluten free option

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

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
- Heineken
- Newcastle
- MGD

WINE

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

ULTRA RATES PER GUEST

4 hour serve time.

| | |
|-------|------|
| 25-49 | \$30 |
| 50-74 | \$27 |
| 75+ | \$25 |

PREMIUM BAR

Includes Sodas, Bottled Water, Juices & Mixers

LIQUOR

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

BEER (Select 4)

- Budweiser
- Newcastle
- 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

4 hour serve time.

| | |
|-------|------|
| 25-49 | \$25 |
| 50-74 | \$22 |
| 75+ | \$20 |

CHAMPAGNE & CIDER TOAST

With purchase of a Bar Package + \$3

Includes Champagne Flute

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.

STANDARD BAR

Includes Sodas, Bottled Water, Juices & Mixers

LIQUOR

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

BEER (Select 3)

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

WINE

- Chardonnay
- Cabernet Sauvignon

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

STANDARD RATES PER GUEST

4 hour serve time.

| | |
|-------|------|
| 25-49 | \$21 |
| 50-74 | \$19 |
| 75+ | \$18 |

BEER & WINE RATES PER GUEST

4 hour serve time.

| | |
|-------|------|
| 25-49 | \$20 |
| 50-74 | \$18 |
| 75+ | \$16 |

CASH BAR

Set up fee of \$250 required.
Fee waived with hosted beverages of \$750 or more
Minimum sales guarantee of \$500 required

- Premium Cocktails \$8
- Ultra-Premium Cocktails \$9
- Domestic Beer \$7
- Imported Beer \$8
- Craft Beer \$9
- Premium Wine \$7
- Ultra Premium Wine \$8
- Bottled Water \$3
- Sodas \$2

CLIENT PROVIDED BAR

Not available at all venues

MIXERS PACKAGE \$9 per person

Mixers: Sodas, Bottled Water, Juices, Club Soda & Tonic.

Garnishes: Maraschino Cherries, Lemons, Limes & Bar Olives.

Includes Plastic Cups, Cocktail Napkins, Chiller Tubs, Ice