CANYON
CATERING
passionately creative

THE MAIN MENU

5750 E. La Palma Ave,
Anaheim Hills, CA 92807
714.970.7777

2023

CANYON CATERING

TYPE OF SERVICES WE OFFER

CATERING SERVICE OPTIONS

Canyon Catering's Main 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. Food prices are subject to change and are determined by current market prices.

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 5750 E. La Palma in Anaheim Hills, Ca. and Canyon personnel will assist you in getting 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 wih disposable platters, bowls and flatware. Disposable chafing dishes are available for an additional charge. 10% 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 real platters, bowls (glassware) and serving utensils, allowing your guests to serve themselves. Chafing dishes with sterno heat to 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! 15% Production Charge. Equipment Charge $100 + (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. 22% 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. Staffed Events require 1 month scheduling in advance.

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.

CANYON
CATERING
passionately creative

THE MAIN MENU

Brunch; Breakfast & Beverage	01
Brunch; Tea Menu	04
Brunch; Gourmet Deli	05
Chicken Entrées	06
Italian Buffet	07
Barbecue Buffet	08
South of the Border Buffet	09
Canyon Cook Outs	10
Elevated Entrées	11
Accompaniments	12
Tray Passed Appetizers	13
Stations	15
Desserts	21
Bar	23

CANYON CATERING

BRUNCH MENU

Substitute Turkey Sausage Patty +2
**Requires on-site Chef*

CLASSIC HOT BREAKFAST BUFFET

Includes: Scrambled Eggs, Bacon, Sausage, O'Brien Potatoes, Fresh Fruit & Mini Muffins or Pancakes.

BELGIAN WAFFLE BAR*

Chef attended, handmade Waffles.
Choice of (3) Toppings:

- Syrup
- Strawberries
- Fresh Blueberries
- Sliced Bananas
- Nutella
- Powdered Sugar
- Blueberry Compote
- Strawberry Compote
- Vanilla Bean Whipped Cream

(Includes use of Waffle Maker)

THE OMELETTE BAR*

Custom Omelettes made to order with your choice of the following: Sausage, Ham, Green Bell Peppers, Tomatoes, Spinach, Onions, Mushrooms, Cheddar & Jack Cheese, Salsa, O'Brien Potatoes or Fresh Fruit. Includes Muffins.

Add Mashed Avocado +2

PANCAKE BAR*

Chef attended, Buttermilk Pancakes

Choose 2 flavors:

- Traditional
- Chocolate Chip
- Banana
- Blueberry
- Bacon

Includes:

- Syrup
- Strawberries
- Fresh Blueberries
- Sliced Bananas
- Blueberry Compote
- Strawberry Compote
- Whipped Cream

CREPE BAR*

Chef attended, handmade Crepes..
Choice of (4) Fillings:

SAVORY

- Bacon
- Sauteed Mushrooms
- Brie
- Scallions
- Italian Sausage
- Parmesan

SWEET

- Blueberry Compote
- Strawberry Compote
- Vanilla Bean Whipped Cream
- Powdered Sugar
- Syrup

CANYON CATERING

BRUNCH MENU

Minimum Order of 50 Guests

SOUTHERN BISCUIT STATION

Build-your-own Biscuit Bar

SWEET

Buttermilk Biscuits

- Honey Butter
- Peach Preserves
- Sliced Strawberries
- Lemon Curd
- Whipped Cream
- Chocolate "Gravy"

SAVORY

Cheddar Biscuits

- Country Gravy
- Jalapeno Marmalade
- Salted Butter
- Bacon Jam

BURRATA BAR

Includes the following:

- Fresh Burrata
- Heirloom Tomato Bruschetta
- Tomato & Basil Bruschetta
- Fresh Seasonal Stone Fruit
- Raspberry & Apricot Jam
- Assorted Olives
- Fresh French Bread
- Herb Focaccia
- Crostini
- Infused Oilive Oil
- Balsamic Glaze
- Arugula

DIY PARFAIT OR ACAI STATION

Granola, Greek Yogurt, Lavender Scented Honey, Toasted Walnuts, Shredded Coconut, Almond Slivers, Peanut Butter, Fresh Seasonal Berries & Fruit

DIY AVOCADO TOAST STATION

Includes: Smashed Avocado, Alfalfa Sprouts, Red Onion, Heirloom Cherry Tomatoes, Cucumber, Cotija Cheese, Cilantro, sourdough toast & nutritional yeast.

Add - Poached Egg (Chef Required) +2

Toaster included with station.

ELEVATED FRUIT & VEGETABLE DISPLAY

Whole and sliced fruit, station built on site, using Fresh, in season fruit & Vegetable crudite.
Chef Required on site to build station.

'Floral' Veggie & Fruit arrangents can be added $75 per

Elevated Fruit Station

BRUNCH MENU

CANYON CATERING

Minimum Order of 30 Guests

BAGELS & LOX

Includes Assorted Bagels, House-Smoked Salmon, Cream Cheese, Sliced Tomatoes, Alfalfa Sprouts, Red Onions, Heirloom Cherry Tomatoes, Cucumber, Capers & Lemon Wedges

STATION ADD ONS

PERSONAL PARFAITS (PRE-BUILT)

Layers of Yogurt with Vanilla Essence, Seasonal Fruit, & Homemade Granola

MINI QUICHES

Includes choice of 2:

- Ham, Swiss, & Onion
- Mushroom, Spinach & Swiss
- Broccoli & Cheddar
- Sun Dried Tomato, Goat Cheese & Spinach

BEVERAGE STATIONS

GOURMET COFFEE STATION

Whipped Cream, Chocolate Curls, Cinnamon Sticks & Rock Candy Sticks.
Add Amaretto, Irish Cream & Frangelico +5

FRESH MIMOSA BAR

Bartender Required, Glassware not included
Includes Sparkling Wine & Seasonal Berries, Orange Juice, Cranberry Juice & Peach Juice.

BLOODY MARY BAR

Bartender Required, Glassware not included
Canyon's Home Made Bloody Mary Mix & Tito's Vodka.
Includes: Blue Cheese Stuffed Olives, Celery, Olives, Pickled Onions, Pickle Spear, Kosher Salt, Seasoned Salt, & Hot Sauce

CANYON CATERING

BRUNCH MENU

Minimum Order of 30 Guests

TEA SANDWICHES

Select 2

PROSCIUTTO & FIG
Prosciutto, Fig Jam, Arugula, & Honey
on Pumpernickel Bread

SMOKED SALMON & CREAM CHEESE
Smoked Salmon, Dill, Lemon Cream Cheese,
Tomato, Red Onion & Cucumber on Pumpernickel

TARRAGON CHICKEN SALAD
Tarragon Chicken Salad & Red Grapes on
Wheat Bread

CUCUMBER & AVOCADO
Cucumber, Tomato, Avocado Spread, Tomato
& Alfalfa Sprouts on Wheat Bread

EGG SALAD TEA SANDWICH
Egg Salad, Green Onions on Checkerboard Bread

ITALIAN TEA SANDWICH
Salami, Provolone, Pepperoncini & Tomato
on Sourdough Bread

INCLUDES

- Assorted Scones
- Clotted Cream & Jam
- Fruit Display
- Caprese Skewers
- Deviled Eggs

ADD ONS:

- Antipasto Skewer +4
- Veggie Cruditee +4
- Cheese (Domestic) +6
- Cheese (Imported) +12
- Charcuterie +8

CANYON CATERING

BRUNCH MENU

Minimum Order of 30 Guests

GOURMET SANDWICHES & WRAPS

Select Three Sandwiches or Wraps

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

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

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

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

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

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

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

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

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

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

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

MEDITERRANEAN CHICKEN WRAP
Chicken, Hummus, Cucumber, Spinach, Tomato, Basil, & Feta Cheese in a Sundried Tomato Tortilla.

CHOOSE ONE

- Fruit Salad
- Broccoli Salad
- Pasta Salad
- Potato Salad

CHOOSE ONE

- Garden Salad
- Caesar Salad
- Strawberry Fields Salad +1
- Pear Salad +1
- Heirloom Stack +2

CHOOSE ONE

- Antipasto Skewer
- Caprese Skewer
- Deviled Eggs
- Veggie Cruditee Platter

ADD ONS:

- Chips & Salsa +3
- Assorted Bags Aunt Vickie's Chips +2
- Cheese (Domestic) +6
- Cheese (Imported) +12
- Charcuterie +8

CANYON CATERING

CHICKEN ENTRÉES

ENTRÉES

Includes Choice of One Starch, One Vegetable, One Salad (see page 12), Fresh Baked Rolls & Compound Butter

ARTICHOKE CHICKEN
Sautéed Mushroom, Artichoke, Tomato & Asiago Cream 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
Citrus Marinated & Lemon Herb Sauce

TEQUILA LIME CHICKEN
Lime, Tequila, Achiote Basted

MEDITERRANEAN CHICKEN
Lemon, Garlic, Greek Herbs

CHICKEN MARSALA
Sautéed Mushroom & Marsala Wine Sauce

BLACKENED CHICKEN
Cajun Seasoned

CHICKEN CORDON BLEU +2
Aged Swiss, Roasted Ham & Dijonnaise Sauce

CHEF'S CHICKEN ROULADE +2
Spinach, Mozzarella, Red Bell Pepper, Mushroom & Roasted Red Pepper Sauce

CHICKEN FLORENTINE +2
Sautéed Spinach, Mushroom, Mozzarella, Red Pepper & Wild Mushroom Cream Sauce

ADD A SECOND ENTRÉE

*On site Chef required

Signature Tri Tip *
Wild Mushroom Demi-Glace

Braised Short Rib
Forest Berry Sauce

Filet Mignon *
Red Wine Demi-Glace

Prime Rib of Beef *
Au Jus & Horseradish Creme

Pan Seared Salmon *
Lemon Beurre Blanc Sauce

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

V EGGPLANT PARMESAN
Mozzarella, Parmesan, Marinara

BEEF RAGU RIGATONI
Cacciatore Sauce

PENNE CHICKEN CARBONARA
White Wine Sauce w/ Bacon Bits

CHICKEN PARMESAN +2
Mozzarella, Parmesan, Marinara

CHICKEN TOSCANA +2
Spinach, Garlic, Tomato, Mushroom & Marsala Cream

CHICKEN PICCATA +2
Capers & Lemon Sauce

CHICKEN MARSALA +2
Shallots, Mushrooms & Marsala Wine Reduction

SALADS (Choose One)

CLASSIC CAESAR SALAD
Romaine, Parmesan, Crouton, Caesar Dressing

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

SIDES (Choose One)
- Grilled Vegetables
- Italian Green Beans
- Sautéed Vegetable Medley
- Penne Pasta w/ Choice of Marinara Sauce or Olive Oil

ADD ONS
- Meat Balls +3
- Sausage & Peppers +5

V - vegetarian option
gf - gluten free option

CANYON CATERING

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
Texas Traditional BBQ

"SIGNATURE" BBQ TRI TIP +8
Texas Traditional BBQ

SIDES (Choose Two)

- 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.

FRESH FRUIT SALAD
Diced, Seasonal, Fresh Fruit

SOUTH of the BORDER BUFFET

CANYON CATERING

ENTRÉES (Choose Two)
Served with Chips, Mild & Hot Salsa

(v) CHEESE ENCHILADAS
Jack, Cheddar, Queso Fresco, Roasted Guajillo & Scallion

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

FLAME ROASTED CHICKEN
Marinated, Bone-in Chicken with Pico De Gallo.

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

(v) CHICKEN, TOFU or BEEF+4 FAJITAS
Flour or Corn Tortillas

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

CALIFORNIA CHICKEN +2
Chipotle Rubbed, Avocado Pico de Gallo

TEQUILA LIME CHICKEN +2
Tequila, Lime & Achiote

BAJA SHRIMP TACOS +4
Cabbage, Cilantro, Lime, Pineapple Pico De Gallo, Cilantro Crème Sauce & Corn Tortillas

(v) - vegetarian option
gf - gluten free option

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

THE CANYON COOKOUT

On site Chef & Rental of BBQ Grill 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
- Bacon
- Ketchup
- Mustard
- Relish
- Housemade Thousand Island Dressing

ADD ONS

- Beyond Meat Patty +7 v
- 1/4 All Beef Hotdog +4
- Boneless, Skinless Chicken Breast +7

SIDES (Choose Two)

- 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

v - vegetarian option
gf - gluten free option

CANYON CATERING

ELEVATED ENTRÉES

ENTRÉES

Includes Choice of One Starch, One Vegetable, One Salad (see page 12), Fresh Baked Rolls & Compound Butter

gf - gluten free option

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

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

gf **TENDERLOIN**
Red Wine Demi-Glace

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

Signature Tri-tip

CANYON CATERING

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

CANYON CATERING

TRAY PASSED APPETIZERS

VEGETARIAN (V = Vegan)

Minimum 50 per item

- 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
- Roasted Butternut Squash Shooter w/ Pecorino Crisp +1
- Watermelon Gazpacho Shooter (V)
- 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 Pumpernickel Toast
- Charred Avocado Toast
- Mexican Fruit Skewer (V)
- Mushroom, Caramelized Onion & Chévre Tartelette
- Pretzel Bites w/ IPA Cheese
- Mini Crudité w/ Cilantro Pepita Dressing
  (Substitute Hummus (V))
- Mediterranean Vegetable Skewer
- Fig Endive
- Twice Baked Potato
- Fried Mushroom Ravioli
- Tuscan Flatbread

FOWL

Minimum 50 per item

- 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
- Chicken Mole Taco
- Chicken Gyro Flatbread
- Firecracker Chicken Lettuce Cup
- Chicken Dumpling

Watermelon Feta Skewer

CANYON CATERING

TRAY PASSED APPETIZERS

SEAFOOD

Minimum 50 per item

- 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
- Seared Ahi Slider +1
- Tajín Battered Shrimp Taco +2
- Shrimp Cocktail
- Mint Crab Salad on Grilled Ciabatta
- Mini Ahi Poke Bowls +1
- Jumbo Shrimp Taquito +2

Coconut Shrimp Skewer

BEEF

Minimum 50 per item

- 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
- Kalbi Short Rib w/ Daikon Mash
- Bulgogi Lettuce Wrap
- Mini Bratwurst
- Mini L.A. Dog
- Bourbon Meatball
- Mini Beef Chili w/Corn Bread Crumble

PORK

Minimum 50 per item

- Bacon Wrapped Sirloin
- Bacon Wrapped Stuffed Date
- Bacon Wrapped Scallop +2
- Melon & Prosciutto Skewer
- Prosciutto Wrapped Grilled Peach
- Pork Belly Bao Bun +1
- Hoisin Pulled Pork w/ Wasabi Mash
- BBQ Pulled Pork Waffle Cone

LAMB

Minimum 50 per item

- Lamb Meatballs w/ Yogurt Mint Emulsion +3
- Grilled Lamb Lollipop +6
- Lamb Mini Slider +4

CANYON CATERING

STATIONS

Includes Disposable Serviceware

THE MEDITERRANEAN

- Hummus Trio
- Pomodoro Bruschetta
- Marinated Artichoke Heart
- Feta
- Olives
- Mushrooms
- Roasted Red Pepper
- Asparagus
- Baby Carrot
- Yellow Squash
- Zucchini
- Baguette
- Crostini

CHEESE & CHARCUTERIE DISPLAYS

DOMESTIC CHEESE DISPLAY

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

INTERNATIONAL CHEESE DISPLAY

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

ADD CHARCUTERIE +8

- Chef Selected Cured Meats
- Stone Ground Mustard
- Cornichon

VEGETABLE CRUDITE

- Baby Carrot
- Celery
- Cucumber
- Broccoli
- Jicama
- Assorted Olives
- Cherry Heirloom Tomatoes
- House Ranch

SEASONAL FRUIT DISPLAY

- Watermelon
- Cantaloupe
- Honeydew
- Strawberries
- Grapes
- Seasonal Berries

BURRATA BAR

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

CANYON CATERING

STATIONS

Includes Disposable Serviceware

MAC N' CHEESE STATION

CHOICE OF PASTA (add second pasta +2)

- Macaroni Elbow
- Fusilli
- Chickpea Pasta +1 gf v
- Mini Bowtie

SAUCES Choose one

- Classic Cheese
- Aged White Cheddar & Truffle
- Gourmet Five Cheese

ACCOUTREMENTS (INCLUDED)

- Pickled Jalapeños
- Broccoli
- Chives
- Toasted Panko
- Parmesan
- Bacon

TOPPINGS Choose one (add second topping +2)

- BBQ Brisket
- Braised Short Rib +2
- BBQ Pulled Pork
- Country Fried Cauliflower* gf v
- Grilled Chicken
- Fried Chicken Bites*

MASHED POTATO STATION

CHOICE OF MASH (add second mash +2)

- Garlic Mash
- Yukon Gold Mash
- Fall Spiced Sweet Potato
- Red Potato Mash

ACCOUTREMENTS (INCLUDED)

- Bacon
- Crispy Onions
- Cheddar & Jack
- Sour Cream
- Chives
- Broccoli
- Mushroom Demi Sauce

TOPPINGS Choose one (add second topping +2)

- Braised Short Rib +2
- BBQ Pulled Pork
- Sauteed Mushrooms
- Turkey & Gravy
- Roasted Chicken
- Ratatouille

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

CANYON CATERING

STATIONS

Includes Disposable Serviceware

FLATBREAD STATION

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

TUSCAN CAPRESE
Burrata, Heirloom Tomato, Arugula, Balsamic, Add Prosciutto +1

SPANISH CHORIZO +1
Marinara, Mozzarella, Spanish Chorizo, Manchego, & Marinated Peppers

FLAME ROASTED KABOB STATION

Requires On-Site Chef
6" Skewer, 4 per person

CHOOSE 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

CANYON CATERING

STATIONS

Includes Disposable Serviceware

PRETZEL STATION

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

GRAB & GO SALAD STATION

Custom Built Salads, served in mini mason jars

CHOOSE FROM

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

CANYON CATERING

STATIONS

Includes Disposable Serviceware

CEVICHE STATION

Marinated in our Traditional Lime Recipe
Served with Fresh Tortilla Chips

SEAFOOD Choose one

- Local Sea Bass
- 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

May Require On-site Chef

PROTEINS Choose two

- Angus Beef Patty
- BBQ Pulled Pork
- BBQ Pulled Chicken
- Sliced Smoked Brisket +3

BREADS Choose one

- Brioche Slider Bun
- Hawaiian Sweet Roll

SAUCES Choose one

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

ACCOUTREMENTS (PAIRED TO PROTEIN)

- Crispy Onions
- Pickle Chips
- Cheddar
- Swiss
- Ketchup
- Caramelized Onions
- Pickled Jalapeños
- Sautéed Mushrooms
- Tomato & Lettuce
- Mustard

V - vegetarian option

CANYON CATERING

STATIONS

Includes Disposable Serviceware

PASTA STATION

Requires On-site Chef, Includes Garlic Breadsticks

Linguine Cacio e Pepe +5
Pasta, Cheese & Pepper. Finished in a Parmesan Cheese Wheel by our on-site Chef.

PASTAS Choose two

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

SAUCES Choose two

- Alfredo
- Creamy Pesto
- Vodka Cream
- Classic Basil Marinara
- Beef & Pork Bolognese

PROTEINS Choose two

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

ACCOUTREMENTS (INCLUDED)

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

STREET TACO STATION

Requires On-site Chef

PROTEINS Choose two

- Marinated Chicken
- Carnitas
- Carne Asada +4
- Al Pastor
- Beyond Ground Beef +3
- Baja Shrimp +3

TORTILLA Choose one

- Corn Tortilla
- Flour Tortilla
- Lettuce Wraps

ACCOUTREMENTS (INCLUDED)

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

ADD ONS

- Guacamole +2
- Crèma +1

V - vegetarian option
gf - gluten free option

DESSERTS MENU

72 hours notice required on Dessert Orders

CLASSIC DESSERTS

20 Piece / Flavor Minimum

Gourmet Cookies (Assorted)

Brownies

Lemon Bars

Mini Creme Brulee

Bread Pudding
Classic or Salted Caramel

Crisps
Apple, Berry or Peach

CHOCOLATE DIPPED

20 Piece per Item Minimum

Jumbo Strawberries (seasonal)

Strawberries

Oreos

Rice Crispy Treats

Bacon

Housemade Potato Chips

Pretzel Sticks

DESSERT SHOTS

20 Piece / Flavor Minimum

Lavender Cream
Strawberry Shortcake
Tirimisu
Lemon Bar
Black Forest
Carrot Cake
Snicker Bar
Cherry Cheesecake
Chocolate Caramel Almond Crunch
Raspberry Chocolate Mousse

TARTLETTES

20 Piece / Flavor Minimum

Mini Fruit Tarts
Wild Berry
Chocolate Ganache & Caramel

CONTINUED ON NEXT PAGE...

LIVE ACTION DESSERT STATIONS

50 person minimum, Chef required on all stations

BANANAS FOSTER

50 Person Minimum

Bananas
Rum Sauce
Vanilla Ice Cream

CHERRIES JUBILEE

50 Person Minimum

Cherries
Cherry Rum Sauce
Vanilla Ice Cream

BOURBON APPLES

50 Person Minimum

Apples
Oatmeal Crumble
Vanilla Ice Cream

CHURRO BAR

50 Person Minimum

Fresh Churros
Whipped Cream
Rainbow Sprinkles
Oreo Crumbles
Mini Chocolate Chips
Chocolate, Caramel & Raspberry Sauces

ICE CREAM SUNDAE BAR

50 Person Minimum

Whipped Cream
Maraschino Cherries
Fudge Sauce
Caramel Sauce
Strawberry Compote
Brownie Bites
M&M's
Chopped Peanuts
Oreo Crumbles
Sprinkles

CRYO LABORATORY

50 Person Minimum

(Choice of 2)

Frozen S'mores
Crystalized Popcorn
Cheesepouffs
Cheesecake
Liquid Nitrogen Vanilla Ice Cream +5

BAR SERVICES

CANYON CATERING

Bar Permit required. 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

- Tito's Vodka
- 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 & HARD SELTZER (Select 4)

- Modelo
- Budweiser
- Bud Light
- Michelob Ultra
- Coors Light
- Miller Light
- Corona
- Corona Light
- Blue Moon
- Brewery X IPA
- Stella Artois
- Heineken
- Newcastle
- Pacifico
- Happy Dad
- White Claw

WINE

- Hess Shirtail Chardonnay
- Deloach Pinot Noir
- Hess Shirtail Cabernet
- Babich Sauvignon Blanc

PREMIUM BAR

Includes Sodas, Bottled Water, Juices & Mixers

LIQUOR

- Stoli 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
- Blue Moon
- Pacifico
- Bud Light
- Michelob Ultra
- Stella Artois

WINE

- Hess Shirtail Chardonnay
- Hess Shirtail Cabernet

BAR SERVICES

CANYON CATERING

Bar Permit required. 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.

BEER & WINE BAR

Includes Ice & Plastic Cups

BEER (Select 3)

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

WINE

- Hess Shirtail Chardonnay
- Hess Shirtail Sauvignon

CHAMPAGNE & CIDER TOAST

With purchase of a Bar Package + $3