



WEDDING RECEPTION BRUNCH BUFFET 2009

MENU

please choose one of the following egg stratas:

BAKED EGG STRATA WITH MUSHROOMS, POTATOES, PEPPERS, WITH SOUR CREAM
BAKED EGG STRATA WITH SAUSAGE, HAM, POTATOES, WITH SOUR CREAM
BAKED EGG STRATA WITH CHICKEN BREAST, GREEN CHILE, CORN TORTILLAS

please choose one of the following entrees:

ROSEMARY PORK LOIN WITH GRILLED APPLES
BEEF BRISKET WITH GREEN PEPPERCORN SAUCE
CHICKEN MARSALA WITH GRILLED MUSHROOMS
SANTA FE CHICKEN BREAST WITH FRESH-ROASTED GREEN CHILE
GRILLED POLENTA WITH MUSHROOMS & SUN-DRIED TOMATOES
CHARLESTON PORK LOIN WITH GRILLED PEPPERS & SMOKED HAM
SMOKED TURKEY BREAST WITH PRIMAVERA VEGETABLES & FRESH SPINACH
GRILLED SALMON WITH LEMON-HERB MAYONNAISE (SERVED COOL – ADD 2.00)
PEPPERCORN-CRUSTED STEAK WITH RED WINE SAUCE (ADD 2.00)

and choose one of the following salads:

CLASSIC CAESAR WITH CAÑON CROUTONS & PARMESAN
MIXED GREEN SALAD WITH GRILLED PEARS, RAISINS, & BLUE CHEESE
MIXED GREEN SALAD WITH TOMATOES, GRILLED CORN, & CUCUMBERS
MIXED GREEN SALAD WITH ROASTED PEPPERS, PECANS, & MONTERREY JACK
MIXED GREEN SALAD WITH FRESH SEASONAL FRUIT & BERRIES

and choose two of the following side dishes:

ROSEMARY POTATO GRATIN
WILD RICE AND LENTIL PILAF
OLIVE OIL-ROASTED NEW POTATOES
MAPLE-GLAZED CARROTS WITH PECANS
RICE GRATIN WITH CHEDDAR AND SPINACH
MASHED NEW POTATOES WITH ROASTED GARLIC
ASSORTED GRILLED VEGETABLES (SERVED HOT OR COOL)
BAKED FOUR-CHEESE PENNE PASTA WITH ROASTED GARLIC
POTATO CASSEROLE WITH SOUR CREAM AND MONTERREY JACK

your buffet includes:

FRESH-BAKED MUFFINS, CROISSANTS, BUTTER, JELLY, AND CREAM CHEESE
ICED TEA OR LEMONADE, ICED WATER, ON-SITE BREWED COFFEE

16.95 PER GUEST*

you may add the following items to your menu

PLATTERS OF FRESH FRUIT, BERRIES	3.00 PER GUEST
EACH ADDITIONAL SIDE DISH	2.50 PER GUEST
EACH ADDITIONAL ENTREE	4.00 PER GUEST

**PRICE NOT INCLUSIVE OF STAFFING, RENTALS, SERVICE CHARGE, OR SALES TAX.*

CAÑON CATERING
303-683-6878