



WEDDING RECEPTION
CLASSIC BUFFET
2009

MENU

BRUSCHETTA HORS D'OEUVRE STATION

MARINATED TOMATO, CUCUMBER, GRILLED ONIONS, AND BALSAMIC VINAIGRETTE,
SERVED WITH TOASTED BAGUETTE ROUNDS, CHERRY PEPPERS,
AND OUR OWN BLEND OF THREE CHEESES

OR

CAÑON TORTILLA CHIPS AND SALSA STATION

OUR OWN HOUSEMADE ROASTED TOMATO AND GREEN CHILE SALSA,
AND OUR SIGNATURE PINEAPPLE PICO DE GALLO, SERVED WITH
HOUSEMADE CORN TORTILLA CHIPS AND FLOUR TORTILLA CHIPS

OR

FRESH VEGETABLE CRUDITÉS WITH SOUTHWESTERN RANCH DRESSING

A VARIETY OF GARDEN-FRESH VEGETABLES BEAUTIFULLY ARRANGED ON PLATTERS AND
SERVED WITH OUR OWN SOUTHWESTERN RANCH DRESSING ON THE SIDE

ON THE BUFFET

please choose one or two of the following entrees:

DIJON & PEPPERCORN-CRUSTED PORK LOIN
BEEF BRISKET WITH RED WINE SAUCE
MOIST AND TENDER GRILLED ROSEMARY CHICKEN
SLOW-ROASTED PORK ROAST WITH GRILLED ONIONS
SMOKED TURKEY BREAST WITH WHITE WINE-SAGE SAUCE
GRILLED CHICKEN BREAST PENNE PASTA WITH FOUR-CHEESES

and choose one of the following salads:

CLASSIC CAESAR WITH CAÑON CROUTONS & PARMESAN
GREEN SALAD WITH ASSORTED GRILLED VEGETABLES
GREEN SALAD WITH FRESH MELON, GRAPES & PINEAPPLE
GREEN SALAD WITH GRILLED PEARS & SWISS CHEESE

and choose two of the following side dishes:

BAKED FOUR-CHEESE PENNE PASTA
OLIVE OIL-ROASTED NEW POTATOES
MASHED NEW POTATOES WITH ROASTED GARLIC
MAPLE-GLAZED CARROTS WITH TOASTED PECANS
BAKED ITALIAN RICE WITH BROCCOLI & MOZZARELLA
MEDITERRANEAN RICE WITH TOMATOES, OLIVES & ARTICHOKES

your buffet includes:

FRESH-BAKED ROLLS, BREAD, AND BUTTER
ICED TEA OR LEMONADE, ICED WATER, & ON-SITE BREWED COFFEE

*13.95 PER GUEST (ONE ENTREE)**

*16.95 PER GUEST (TWO ENTREES)**

you may add the following items to your menu:

EACH ADDITIONAL SIDE DISH 2.50 PER GUEST

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

CAÑON CATERING
303-683-6878