



WEDDING RECEPTION
GOLD BUFFET
2009

MENU

HORS D'OEUVRE

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

AND

PLATTERS OF CHEESE AND FRUIT

AN ASSORTMENT OF DOMESTIC & IMPORTED CHEESES BEAUTIFULLY DISPLAYED ON PLATTERS,
SERVED WITH ASSORTED CRACKERS AND GARNISHED WITH FRESH STRAWBERRIES & GRAPES

AND

CHOOSE THREE OF THE FOLLOWING PASSED HORS D'OEUVRE

SHRIMP AND SCALLOP SKEWERS
SMOKED TURKEY TARTLETS WITH SAGE
PORK ADOBO SKEWERS WITH PAPAYA GLAZE
CHICKEN BRUSCHETTA WITH FRESH CHIVES
PESTO TARTLETS WITH ROASTED PEPPERS
MARINATED STEAK AND SWEET PEPPER SKEWERS
PROSCIUTTO-WRAPPED APPLES WITH BALSAMIC-CIDER GLAZE

ON THE BUFFET

please choose two from the following entrees:

CHICKEN PROSCIUTTO WITH SAGE & MOZZARELLA
BEEF BRISKET WITH GREEN PEPPERCORN SAUCE
CHICKEN MARSALA WITH GRILLED MUSHROOMS
CHARLESTON PORK LOIN WITH SMOKED HAM & PECANS
CHICKEN BREAST CALVADOS WITH GRILLED APPLES
TOASTED WALNUT PORK LOIN WITH WALNUT-ROSEMARY SAUCE
SMOKED TURKEY BREAST WITH GRILLED PRIMAVERA VEGETABLES
LEMON-TARRAGON CHICKEN BREAST WITH GRILLED MUSHROOMS
RED CHILE AND CINNAMON PORK LOIN WITH GRILLED SWEET PEPPERS
ITALIAN BEEF ROAST WITH SUN-DRIED TOMATOES & ONIONS (ADD 2.00)
GRILLED PEPPERCORN-CRUSTED STEAK WITH RED WINE SAUCE (ADD 2.00)

please choose one of the following salads:

CLASSIC CAESAR WITH CAÑON CROUTONS & PARMESAN
MIXED GREEN SALAD WITH FRESH MELON, GRAPES, & PINEAPPLE
MIXED GREEN SALAD WITH GRILLED APPLES, RAISINS, & BLUE CHEESE
MIXED GREEN SALAD WITH GRILLED CORN, CUCUMBERS, & TOMATOES
MIXED GREEN SALAD WITH ROASTED PEPPERS, PECANS, & MONTERREY JACK
MIXED GREEN SALAD WITH SUGAR SNAP PEAS & PROVOLONE

and choose one of the following side dishes:

ROSEMARY POTATO GRATIN
ASSORTED GRILLED VEGETABLES
OLIVE OIL-ROASTED NEW POTATOES
MAPLE-GLAZED CARROTS WITH PECANS
RICE GRATIN WITH CHEDDAR & SPINACH
MASHED NEW POTATOES WITH ROASTED GARLIC
WILD RICE, LONG GRAIN RICE, & LENTIL PILAF
POLENTA WITH MARINARA & GRILLED MUSHROOMS
BAKED FOUR-CHEESE PENNE PASTA WITH ROASTED GARLIC
POTATO CASSEROLE WITH SOUR CREAM & CHEDDAR

your buffet includes:

FRESH-BAKED ROLLS, BREAD, & BUTTER

ICED TEA OR LEMONADE, ICED WATER, & ON-SITE BREWED COFFEE

23.50 PER GUEST*

you may add the following items to your menu

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
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