

CAÑON CATERING SIGNATURE HORS D'OEUVRE MENU

HORS D'OEUVRE ENTREES SERVED WITH COCKTAIL ROLLS

HORS D'OEUVRE "ENTREES" ARE A GREAT PLACE TO START WHEN DECIDING WHAT TO ORDER FOR YOUR HORS D'OEUVRE BUFFET. OUR SIGNATURE HORS D'OEUVRE ENTREES ARE GRILLED AND SMOKED IN OUR KITCHEN WITH HICKORY WOOD. WE RECOMMEND STARTING WITH ONE OR TWO ENTREES, AND CHOOSING YOUR OTHER HORS D'OEUVRE BASED ON THOSE SELECTIONS.

GRILLED STEAK

PER GUEST

SHOULDER TENDER

5.50

a tender and flavorful steak coming from the chuck, served with one of our house-made sauces and cocktail rolls

TENDERLOIN

9.50

classic filet mignon - fork tender and everyone's favorite, served with one of our house-made sauces and cocktail rolls

CAÑON'S SIGNATURE SALMON

PER GUEST

MARINATED AND HOT-SMOKED SALMON

5.75

marinated in white wine-soy sauce for 48 hours, lightly smoked with hickory wood, and served with one of our house-made sauces

GRILLED SALMON

5.75

seasoned with a rosemary blend and grilled over hickory wood, and served with one of our house-made sauces

CORNBREAD-CRUSTED SALMON

5.75

coated with our smoky bbq sauce crusted with toasted cornbread crumbs, and served with one of our house-made sauces

PER GUEST

ROSEMARY-CRUSTED PORK TENDERLOIN

5.00

seasoned with a rosemary-peppercorn blend and grilled over hickory wood, and served with one of our house-made sauces

SMOKED TURKEY BREAST

5.50

brined for 24 hours, slow-smoked with hickory wood and served with one of our house-made sauces

PROSCIUTTO-WRAPPED SCALLOPS

9.50

large sea scallops wrapped in smoked bacon, grilled, and served with one of our house-made sauces

GRILLED SEAFOOD DISPLAY

9.50

large sea scallops, large tail-on shrimp, and calamari served with one of our house-made sauces

CHOICE OF SAUCES

spicy roasted sweet pepper mayonnaise

green chile dijon mustard

lemon-herb mayonnaise

horseradish sauce

| | <u>PER GUEST</u> |
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| <u>SKEWERS (TWO PER GUEST PER SELECTION)</u> | 2.95 |
| GRILLED SHRIMP AND SMOKED SALMON <i>toothpick-sized skewers of large grilled shrimp with our own house-smoked salmon</i> | |
| GRILLED RED WINE-MARINATED STEAK SKEWERS <i>4-inch of 24 hour-marinated steak drizzled with a caesar vinaigrette</i> | |
| GRILLED SHRIMP, SCALLOP, & CUCUMBER SKEWERS <i>4-inch skewers of grilled large shrimp, scallop, and cucumber drizzled with mango glaze</i> | |
| GARLIC AND BASIL-MARINATED CHICKEN SKEWERS <i>grilled 24 hour-marinated chicken breast with fresh basil, parmesan, pine nuts</i> | |
| MARKET VEGETABLE SKEWERS <i>4-inch skewers of grilled seasonal vegetables drizzled with spicy tomato vinaigrette</i> | |

| | <u>PER GUEST</u> |
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| <u>DIPS WITH TOASTED BAGUETTE ROUNDS & CRACKERS</u> | |
| SPINACH, OLIVE, & ARTICHOKE DIP <i>spinach, chopped green olives, and marinated artichoke hearts blended with cream cheese, mayonnaise, sour cream, three cheeses, and roasted garlic</i> | 3.25 |
| BACON-HORSERADISH DIP <i>crispy bacon blended with cream cheese, mayonnaise, sour cream, horseradish, and finely diced green onions</i> | 3.25 |
| BLACK BEAN, CHORIZO, MONTEREY JACK DIP WITH TORTILLA CHIPS <i>black beans, mexican crumbled sausage, grilled onions, and monterey jack cheese blended with green chile</i> | 3.25 |
| GRILLED VEGETABLE & ROASTED GARLIC DIP <i>assorted seasonal vegetables blended with cream cheese, mayonnaise, fresh rosemary, fine-diced green onions</i> | 3.25 |

| | <u>PER GUEST</u> |
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| <u>SALSAS WITH HOUSE-MADE TORTILLA CHIPS</u> | 2.75 |
| MANGO & MELON SALSA | |
| ROASTED TOMATO & TOMATILLO SALSA | |
| GRILLED PINEAPPLE SALSA | |
| CHILE VERDE SALSA | |

| | <u>PER GUEST</u> |
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| <u>BRUSCHETTA STATIONS</u> | |
| GRILLED VEGETABLE BRUSCHETTA <i>toasted baguette rounds with grilled vegetables, herbed cream cheese, four-cheeses</i> | 3.25 |
| TOMATO, CUCUMBER, GRILLED ONION BRUSCHETTA <i>toasted baguette rounds grilled tomatoes, diced cucumber, and grilled onions blended with olive oil-balsamic vinaigrette, lemon juice, and fresh basil, served with four-cheeses, and cherry peppers</i> | 3.25 |
| CAÑON GRILLED SALMON BRUSCHETTA <i>toasted baguette rounds with mesquite-grilled salmon, herbed cream cheese, pickled onions</i> | 4.50 |

| | <u>PER GUEST</u> |
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| <u>OUR HOUSEMADE SHRIMP COCKTAIL</u> | |
| LARGE 4 pcs. per guest | 5.50 |
| JUMBO 3 pcs. per guest | 7.00 |
| <i>shrimp cocktail includes spicy cañon cocktail sauce and lemons</i> | |
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| | <u>PER GUEST</u> |
| <u>PUFF PASTRY-WRAPPED BRIE WITH TOASTED BAGUETTE ROUNDS</u> | |
| OVEN-DRIED STRAWBERRIES & MANGOES | 3.50 |
| ROASTED GREEN CHILE, GRILLED CORN, & TOASTED PUMPKIN SEEDS | |
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| | <u>PER GUEST</u> |
| <u>SAVORY CHEESECAKE SERVED WITH TOASTED BAGUETTE ROUNDS</u> | |
| BACON, TOMATO, AND SWEET PEPPER | 3.75 |
| DRIED CHERRY, FRESH THYME, WALNUT | 3.75 |
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| | <u>PER GUEST</u> |
| <u>HORS D'OEUVRE BUFFET PLATTERS</u> | |
| ASSORTMENT OF FRESH-CUT FRUIT, BEAUTIFULLY DISPLAYED | 3.55 |
| ASSORTMENT OF CHEESES WITH CRACKERS, GARNISHED WITH FRESH FRUIT | 3.55 |
| FRESH VEGETABLE ASSORTMENT WITH SOUTHWESTERN RANCH DIP | 3.55 |
| GRILLED SEASONAL VEGETABLES WITH LEMON-DIJON VINAIGRETTE | 3.55 |
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| | <u>PER GUEST</u> |
| <u>COCKTAIL CROISSANT SANDWICHES</u> | |
| SHRIMP SALAD WITH TARRAGON | 3.25 |
| CHICKEN BREAST WITH PROVOLONE | 3.25 |
| SMOKED PORK LOIN AND SWISS | 3.25 |
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| | <u>PER GUEST</u> |
| <u>SLIDERS</u> - SERVED HOT WITH COCKTAIL ROLLS FOR AN UPDATED CLASSIC SANDWICH | |
| MEATBALLS – A BLEND OF PORK & BEEF WITH A MARSALA WINE SAUCE | 4.75 |
| BRAISED BEEF WITH SUN-DRIED TOMATOES AND RED WINE | 4.75 |
| SMOKED PORKSHOULDER, CARAMELIZED ONIONS, GRANNY SMITH APPLES | 4.75 |
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| | <u>PER GUEST</u> |
| <u>DESSERTS</u> | |
| COOKIES & BROWNIES | 2.95 |
| ASSORTED TARTLETS, BROWNIE BITES, & CHOCOLATE-DIPPED STRAWBERRIES | 4.50 |
| ASORTED MINIATURE PASTRIES | 6.00 |

**hors d'oeuvre are priced a la carte, and do not include delivery or staff charges.*