



CAÑON CATERING

WEDDING RECEPTION
PLATED DINNER MENU
2010

HORS D'OEUVRE MENU

please choose two of the following hors d'oeuvre:

BRUSCHETTA STATION

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

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

SPINACH, OLIVE & ARTICHOKE DIP WITH TOASTED BAGUETTE ROUNDS

SPINACH, CHOPPED GREEN OLIVES, AND MARINATED ARTICHOKE HEARTS BLENDED WITH CREAM CHEESE, MAYONNAISE, SOUR CREAM, THREE CHEESES, AND ROASTED GARLIC

VARIETY OF CHEESES WITH FRESH FRUIT & CRACKERS

AN ASSORTMENT OF DOMESTIC AND IMPORTED CHEESES BEAUTIFULLY ARRANGED ON PLATTERS AND GARNISHED WITH FRESH SEASONAL FRUIT AND CRACKERS

A SELECTION OF 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 & SWEET PEPPER SKEWERS
PROSCIUTTO-WRAPPED APPLES WITH BALSAMIC-CIDER GLAZE



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DINNER MENU

please choose two from the following entrees:

CHICKEN MARSALA WITH GRILLED MUSHROOMS
CHICKEN PROSCIUTTO WITH SAGE & MOZZARELLA
CHARLESTON PORK LOIN WITH SMOKED HAM & PECANS
BRISKET OF BEEF WITH GRILLED ONIONS & RED WINE SAUCE
GRILLED PEPPERCORN-CRUSTED STEAK WITH RED WINE SAUCE
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
CAÑON GRILLED, GLAZED SALMON (SERVED ROOM TEMPERATURE – ADD 2.50)

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 SUGAR SNAP PEAS, CARROTS, & PROVOLONE
MIXED GREEN SALAD WITH ROASTED PEPPERS, PECANS, & MONTERREY JACK

and choose two 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
POTATO CASSEROLE WITH SOUR CREAM & CHEDDAR
BAKED FOUR-CHEESE PENNE PASTA WITH ROASTED GARLIC



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your buffet includes:

FRESH-BAKED ROLLS, BREAD, AND BUTTER
ON-SITE BREWED COFFEE WITH ACCOMPANIMENTS

21.75 PER GUEST

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