



WEDDING RECEPTION  
PLATED SIT-DOWN  
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

OR

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

OR

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

## DINNER

please choose one of the following salads for the first course:

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

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)

your buffet includes:

FRESH-BAKED ROLLS, BREAD, AND BUTTER

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

**22.95 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**  
**303-683-6878**