



WEDDING RECEPTION STEAKHOUSE BUFFET 2009

MENU

HORS D'OEUVRE

CAÑON GRILLED SALMON

OUR SIGNATURE HERB-CRUSTED SALMON IS GRILLED WITH HICKORY WOOD , CHILLED, AND BEAUTIFULLY ARRANGED ON PLATTERS. SERVED WITH LEMON-GARLIC-HERB AIOLI AND ASSORTED CRACKERS.

AND

CHOOSE ONE OF THE FOLLOWING STATIONS:

HOT CRAB, SPINACH, & ARTICHOKE DIP

crab, spinach, and marinated artichoke hearts blended with cream cheese, mayonnaise, sour cream, three cheeses - served hot with toasted baguette rounds.

PUFF PASTRY-WRAPPED BRIE WITH TOASTED BAGUETTE ROUNDS

classic brie wheels with sweet oven-dried strawberries and mango wrapped in delicate puff pastry..

SAVORY CHEESECAKE SERVED WITH TOASTED BAGUETTE ROUNDS

a savory take on the classical cheesecake, ours is blended with cream cheese and ricotta, grilled corn, sun-dried tomatoes, and green chiles - served cool with baguette rounds.

AND

CHOOSE TWO SKEWERED HORS D'OEUVRE:

GRILLED SHRIMP, SCALLOP, & CUCUMBER SKEWERS

GARLIC AND GINGER-MARINATED CHICKEN SKEWERS

MARKET VEGETABLE SKEWERS

ON THE BUFFET

GRILLED PEPPERCORN-CRUSTED STEAK WITH RED WINE SAUCE

a flavorful, tender cut of steak crusted with our own peppercorn-herb blend, grilled over hickory, and served with a flavorful red wine sauce.

AND

ONE OF THE FOLLOWING ENTREES:

GRILLED CHICKEN PRIMAVERA WITH GRILLED SEASONAL VEGETABLES
MAPLE-MARINATED PORK CHOP WITH CARAMELIZED ONIONS
CHICKEN MARSALA WITH GRILLED BUTTON MUSHROOMS
SLOW-ROASTED ROSEMARY PORK ROAST

AND CHOOSE ONE OF THE FOLLOWING SALADS:

CLASSIC CAESAR WITH CAÑON CROUTONS & PARMESAN
romaine lettuce with our own signature caesar dressing and house-made croutons

STEAKHOUSE SALAD WITH WHITE CHEDDAR, BACON, TOMATOES, PECANS & GRILLED CORN
mixed greens with premium steakhouse ingredients and our own parmesan-peppercorn dressing

MIXED GREEN SALAD WITH GRILLED APPLES, BLUE CHEESE, GRAPES, CURRANTS & DATES
mixed greens with fresh and dried fruit and strawberry vinaigrette

AND CHOOSE TWO OF THE FOLLOWING SIDE DISHES:

ROSEMARY POTATO GRATIN
MAPLE-GLAZED CARROTS WITH PECANS
OLIVE OIL-ROASTED CREAMER NEW POTATOES
MASHED NEW POTATOES WITH ROASTED GARLIC
WILD RICE, LONG GRAIN RICE, & LENTIL PILAF
ASSORTED GRILLED VEGETABLES (SERVED HOT OR COLD)
BAKED FOUR-CHEESE PENNE PASTA WITH ROASTED GARLIC

your buffet includes:

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

29.00 PER GUEST*

you may add the following items to your menu

EACH ADDITIONAL SIDE DISH 2.00 PER GUEST

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

CAÑON CATERING
303-683-6878