



CAÑON CATERING

WEDDING RECEPTION
STEAKHOUSE BUFFET MENU
2010

HORS D'OEUVRE MENU

CAÑON GRILLED SALMON

OUR SIGNATURE SALMON IS GRILLED OVER HICKORY WOOD, CHILLED, AND BEAUTIFULLY ARRANGED ON PLATTERS WITH LEMON-HERB AIOLI AND 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 classic cheesecake, ours is blended with cream cheese and ricotta, grilled corn, sun-dried tomatoes, and green chiles - served cool with toasted baguette rounds.

AND

CHOOSE TWO OF THE FOLLOWING PASSED HORS D'OEUVRE

SHRIMP AND SCALLOP SKEWERS

GRILLED MARKET VEGETABLE SKEWERS

PESTO TARTLETS WITH ROASTED PEPPERS

CHICKEN BRUSCHETTA WITH FRESH CHIVES

MARINATED STEAK & SWEET PEPPER SKEWERS



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DINNER MENU

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

CHOOSE 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
DIJON-HERB PORK TENDERLOIN

AND CHOOSE ONE OF THE FOLLOWING SALADS:

CLASSIC CAESAR WITH CAÑON CROUTONS & PARMESAN
STEAKHOUSE SALAD WITH WHITE CHEDDAR, BACON, TOMATOES,
PECANS & GRILLED CORN
MIXED GREEN SALAD WITH GRILLED APPLES, BLUE CHEESE, GRAPES,
CURRANTS & DATES

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
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

28.75 PER GUEST

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