

# Canyon Crest

EVENT CENTER

## Banquet Menu





# Breakfast

## CONTINENTAL BREAKFAST

SURCHARGE APPLICABLE IF GUARANTEE IS LESS THAN 25 PEOPLE

### START WELL

Sliced seasonal fruits and berries  
Assortment of breakfast pastries  
Butter and preserves  
Chilled orange juice and cranberry juice  
Freshly brewed coffee, decaf and herbal teas



### THE EXECUTIVE

Sliced seasonal fruits and berries  
Assortment of breakfast pastries  
Butter and preserves  
Assortment of bagels and cream cheese  
Flavored yogurts  
Chilled orange juice and cranberry juice  
Freshly brewed coffee, decaf and herbal teas



## BREAKFAST BUFFET

MINIMUM GUARANTEE OF 25 PEOPLE

INCLUDES COFFEE, TEA, ORANGE JUICE AND AN ASSORTMENT OF BREAKFAST PASTRIES

### THE EGGS (PICK ONE)

Scrambled eggs with cheddar cheese and green onions  
Scrambled eggs with bell pepper, pepper-jack cheese and cilantro  
Scrambled eggs with cheddar cheese and diced ham

### THE MEAT (PICK TWO)

Applewood smoked bacon  
Maple sausage  
Turkey sausage  
Black forest ham

### THE POTATOES (PICK ONE)

Roasted Yukon gold potatoes with bell pepper and onion  
Seasoned hashbrowns  
Crispy red potatoes with green onions and cheddar cheese

Price is person unless noted otherwise. Service and sales tax will apply. Prices are subject to change. Final guarantee is due one (1) week prior to event.







# Breakfast Breaks

## BREAKFAST ENHANCEMENTS

ONLY AVAILABLE TO ENHANCE YOUR BREAKFAST SERVICE.

### BREAKFAST BURRITO

Sausage, bacon and homestyle breakfast potatoes with pico de gallo, sour cream and hot sauce

### BAGEL BAR

Assorted bagels with cream cheese, jams, peanut butter and Nutella

### BREAKFAST SANDWICH

Baked ham and cheese croissant

### BISCUITS AND GRAVY

Buttermilk biscuits and sausage gravy

## MORNING BREAK

### HARD-BOILED EGG

### INDIVIDUAL YOGURTS

### SLICED SEASONAL FRUITS & BERRIES

### WHOLE FRUIT

Apple, banana, orange

### CEREALS

### BREAKFAST PASTRIES

### GRANOLA & PROTEIN BARS

### BAGELS WITH CREAM CHEESE

### COFFEE, DECAF & HERBAL TEA

### OFF THE GRIDDLE

Choice of one: buttermilk pancakes, homestyle waffles or cinnamon French toast. Served with butter, maple syrup, berries, Nutella and whipped cream

### OMELET STATION

Eggs and egg whites, diced ham, bacon, spinach, mushrooms, tomatoes, bell pepper, jalapeno, green onions, cheddar cheese and salsa.

\*\*plus Attendant fee

### ORANGE, CRANBERRY OR APPLE JUICE

### FRESHLY BREWED ICED TEA

### LEMONADE

### FRUIT PUNCH

### SODAS

Coca-Cola Products

### BOTTLED WATER

### NAKED BRAND SMOOTHIES

### RED BULL

Final guarantee is due one (1) week prior to event.



# Breaks

## BREAK PACKAGES

30-MINUTE SERVICE | MINIMUM GUARANTEE OF 22 PEOPLE

### FARMER'S MARKET

Vegetable crudite with ranch dip  
Sliced seasonal fruits and berries  
Hummus with pita chips  
Infused fruit water  
Coffee and tea station

### SWEET & SALTY

Sea salt and buttered popcorn  
Dry roasted mixed nuts  
Dark chocolate and sea salt bar  
Fresh baked cookies and brownies  
Infused fruit water  
Coffee and tea station

### AT THE GASTROPUB

Margherita flatbread  
Sea salt kettle chips  
Mini pretzels with honey mustard  
Infused fruit water  
Coffee and tea station



## AFTERNOON BREAK

VEGETABLE CRUDITE WITH RANCH DIP  
HUMMUS WITH PITA CHIPS  
TORTILLA CHIPS WITH SALSA  
CHEESE & CRACKER DISPLAY  
BUTTERED POPCORN  
PROTEIN & GRANOLA BARS  
ICE CREAM BARS  
GRANOLA & PROTEIN BARS  
ASSORTED COOKIES  
BROWNIES  
TRAIL MIX

COFFEE, DECAF & HERBAL TEAS  
FRESHLY BREWED ICED TEA  
LEMONADE  
FRUIT PUNCH  
SODAS  
(Coca-Cola Products)  
BOTTLED WATER  
NAKED BRAND SMOOTHIES  
RED BULL  
(Regular, sugar-free, flavored)

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# Lunch & Dinner

## 3-COURSE PLATED

INCLUDES ROLLS AND BUTTER, CHOICE OF SALAD, ENTREE, STARCH, SEASONAL VEGETABLES, DESSERT, COFFEE & TEA. MAY CHOOSE UP TO 3 ENTREE SELECTIONS INCLUDING A VEGETARIAN OPTION. IF MORE THAN ONE ENTREE IS SELECTED, THE PRICE IS THE HIGHER OF THE 2 OR 3 SELECTIONS.

### SALAD (PICK ONE)

Spinach and Strawberry Salad

Fresh spinach, sliced strawberries, crumbled goat cheese  
with raspberry vinaigrette

Traditional Caesar Salad

Romaine, shaved parmesan, buttered croutons with Caesar dressing

Spring Mixed Salad

Mixed greens, cucumber, grape tomato and shredded carrots  
with Two (2) Dressings

Wedge Salad

Iceberg, smoked bacon, cucumber, tomatoes, bleu cheese crumbles  
with Two (2) Dressings

### STARCH (PICK ONE)

Roasted Red Potatoes

Herb Roasted Fingerling Potatoes

Wild Ric Pilaf

Potato au Gratin

Orzo Pasta

Garlic & Herb Mashed Potatoes

Rice Pilaf

Loaded Mashed Potatoes

### DESSERT (PICK ONE)

Double Layered Chocolate Cake

Cheesecake with Raspberry Swirl

Pineapple Upside Down Cake

New York Cheesecake with Berry Coulis

### ADD ONS

3-Layered Carrot Cake with Cream Cheese Icing

Creamy Dark Lava Fudge Cake

Lemon Italian Cream Cake

Traditional Italian Tiramisu



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# Lunch & Dinner Continued

## ENTRÉE | Chicken

### CILANTRO LIME GRILLED CHICKEN

With mango salsa

### SPINACH STUFFED CHICKEN BREAST

With lemon and caper sauce

### AIRLINE CHICKEN BREAST

With spinach and citrus cream sauce

## ENTRÉE | Pork & Beef

### ROASTED PORK LOIN

Topped with caramelized onion and dijon demi

### SEARED FLANK STEAK

With garlic basil chimichurri

### PEPPER-CRUSTED BEEF TRI-TIP

With red wine reduction

### 100Z GRILLED RIB EYE STEAK

With shallot gravy



## ENTRÉE | Seafood

### RAINBOW TROUT

With white wine and lemon butter sauce

### SEARED JUMBO SHRIMP SKEWERS

With bell pepper, onion and pineapple

### PAN SEARED SALMON

With roasted red pepper cream sauce



## ENTRÉE | Vegetarian & Vegan

### QUINOA STIR FRY

With broccoli, tofu and ginger glaze

### WILD MUSHROOM RAVIOLI

With sauteed spinach and alfredo sauce

### CRISPY SESAME TOFU

With wild rice pilaf

### VEGETABLE LASAGNA

With roasted tomato marinara

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# Lunch & Dinner Continued

**BUFFETS** MINIMUM GUARANTEE OF 30 PEOPLE  
INCLUDES COFFEE, TEA AND INFUSED WATER STATION.

## THE DELI TABLE

### GREENS

With grape tomatoes and cucumber

### CLASSIC HOMEMADE POTATO SALAD

### COLE SLAW

### DISPLAY OF ASSORTED SANDWICHES AND WRAPS

Sliced roast beef, turkey breast, smoked ham & tuna salad

## BAJA CALIFORNIA

### CHEF'S CHOICE OF SOUP

### CAESAR SALAD

With chipotle Caesar dressing

### CHICKEN FAJITAS

With bell peppers and onions

### CHIPOTLE-SPICED GROUND BEEF

### GRILLED CARNE ASADA

### SPANISH RICE

### DOMESTIC CHEESES

TOMATOES, RED ONIONS, LETTUCE,  
DILL PICKLES, HERBED MAYONNAISE AND  
DIJON MUSTARD

### POTATO CHIPS

### ASSORTMENT OF COOKIES AND BROWNIES

### REFRIED PINTO BEANS

### SOFT TORTILLAS AND HARD TACO SHELLS

### TORTILLA CHIPS

GUACAMOLE, PICO DE GALLO, HOT SALSA,  
sour cream, JALAPENOS AND CHEDDAR  
CHEESE

### ASSORTMENT OF DESSERTS

## ITALIAN

### CHEF'S CHOICE OF SOUP

### CAESAR SALAD

With buttered croutons and shaved parmesan

### MIXED GREENS

With cucumber, tomatoes, bell peppers, red onions, olives and  
feta cheese with two (2) dressings

### CHEESE TORTELLINI

With green peas, tomatoes and pesto cream

### TRADITIONAL SPAGHETTI

With beef meatballs

### SEAFOOD PAELLA ITALIANA

With mussels, clams, shrimp andouille sausage and arborio rice

### SEASONAL VEGETABLES

### GARLIC FOCACCIA BREAD

### ASSORTMENT OF DESSERTS

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# Lunch & Dinner Continued

**BUFFETS** MINIMUM GUARANTEE OF 30 PEOPLE  
INCLUDES COFFEE, TEA AND INFUSED WATER STATION.

## BACKYARD BBQ

### BEEF CHILI

With grated cheese, green onions and sour cream

### MIXED GREENS

With tomato, cucumber and two (2) dressings

### CLASSIC POTATO SALAD

### SMOKED PULLED PORK

With spicy barbecue sauce

### GRILLED CHICKEN BREAST

With sweet heat glaze

### BEEF BRISKET

With smoky barbecue sauce

### SMOKY SHARP CHEDDAR MACARONI AND CHEESE

### BUTTERED CORN ON A COB

### CORNBREAD WITH HONEY BUTTER

### ASSORTMENT OF DESSERTS

## CANYON CREST

### CHEF'S CHOICE OF SOUP

### CAESAR SALAD

With buttered croutons and shaved parmesan

### MIXED GREENS

With tomato, cucumber and two (2) dressings

### GRILLED AIRLINE CHICKEN BREAST

With spinach and citrus cream sauce

### BAKED RAINBOW TROUT

With white wine lemon butter sauce

### SEARED FLANK STEAK

With garlic basil chimichurri

### ROASTED FINGERLING POTATOES

### SEASONAL VEGETABLES

### WARM ROLLS AND BUTTER

### ASSORTMENT OF DESSERTS

## TWIN FALLS

### CHEF'S CHOICE OF SOUP

### CAESAR SALAD

With buttered croutons and shaved parmesan

### MIXED GREENS

With tomato, cucumber and two (2) dressings

### SPINACH STUFFED CHICKEN BREAST

With lemon and caper creamy sauce

### PAN SEARED SALMON

With roasted red pepper sauce

### PEPPER CRUSTED BEEF TRI-TIP

With red wine reduction

### GARLIC AND HERBED MASHED POTATOES

Seasonal vegetables

### WARM ROLLS AND BUTTER

### ASSORTMENT OF DESSERTS



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# Buffet Enhancements

## THE CARVERY

CHEF ATTENDANT IS REQUIRED

### HONEY GLAZED HAM

With stone-ground and herbed mayo

### APPLE AND MAPLE GLAZED TURKEY

With cranberry chutney

### GARLIC AND HERB SEASONED TRI-TIP

Au jus and creamy horseradish

### PEPPER-CRUSTED PRIME RIB

Au jus and creamy horseradish



## PASTA STATION

FARFALLE, PENNE  
AND TRI-COLOR ROTINI

TOMATO VODKA, PESTO CREAM SAUCE &  
ASIAGO ALFREDO SAUCE

GRILLED CHICKEN, BEEF MEATBALLS AND  
ANDOUILLE SAUSAGE

SHAVED PARMESAN, CRUSHED RED PEPPER  
AND OLIVE OIL

## TATER TOTS & JOJO'S

TATER TOTS AND POTATO WEDGES  
BEEF CHILI AND NACHO CHEESE SAUCE

DICED TOMATOES, SOUR CREAM, BACON AND  
GREEN ONION

## POTATO BAR

MASHED POTATO AND BAKED RUSSET  
POTATO

BEEF CHILI, STEAMED BROCCOLI AND  
CHEESE SAUCE

DICED TOMATOES, MILD SALSA AND  
JALAPENOS

CRUMBLED BACON, SHREDDED CHEDDAR  
CHEESE & GREEN ONION

BUTTER AND SOUR CREAM

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# Charcuterie Board

## CHARCUTERIE BOARD

PROSCIUTTO, SALAMI, CAPICOLA,  
PEPPERONIS, DOMESTIC AND IMPORTED  
CHEESES, OLIVES, PEPPERONCINI,  
BAGUETTES, AND ASSORTED CRACKERS

SERVES 25 GUESTS

SERVES 50 GUESTS

SERVES 100 GUESTS



# Receptions

## DISPLAYS

SLICED FRESH FRUITS AND BERRIES

GOURMET CHEESE & CRACKER

VEGETABLE CRUDITES

## COLD HORS D' OEUVRES

SHRIMP AND CHIVE SALAD ON A BAGUETTE CHIP

SMOKED SALMON

with cream cheese on a crisp cucumber

CAJUN CHICKEN SALAD IN WONTON CUP

TOMATO AND MOZZARELLA SKEWERS

with pesto sauce

BLT PINWHEELS

OLIVE AND TOMATO TAPENADE ON CROSTINI



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# Banquet Bar

## SELECT BRANDS

### TEQUILA

Jose Cuervo Gold | Sauza

### VODKA

Smirnoff | Tito's | 44 North Huckleberry

### WHISKEY

Jack Daniel's | Jim Beam | Crown Royal

### RUM

Bacardi | Captain Morgan

### GIN

Tanqueray | Bombay Sapphire

## PREMIUM BRANDS

### TEQUILA

Hornitos | Patron

### VODKA

Grey Goose

### WHISKEY

Maker's Mark | Woodford Reserve

### RUM

Ron Zacapa

### GIN

Hendrick's



## BEER & WINE

### RED WINE

Townshend Merlot | Oak Farm Cabernet Sauvignon | Lillie Pinot Noir

### WHITE WINE

La Crema Chardonnay | Lillie Chardonnay | Cavatappi Pinot Grigio | Lillie Pinot Grigio | Crossings Sauvignon Blanc

### CHAMPAGNE

Wycliff

### DOMESTIC BEER

Coor's Light | Coor's Banquet | Michelob Ultra | Stella Artois | Bud Light | Miller Lite

### IMPORTED BEER

Corona | Modelo

### IPA | ALE

Deschute's | Fresh Squeezed | Sockeye | Irish Death

## NON-ALCOHOLIC

### MOCKTAIL

### SODA

Coca-Cola Products

### BOTTLED WATER

### SPARKLING WATER

### LEMONADE

- BAR SERVICE IS AVAILABLE FOR A MAXIMUM OF FIVE (5) HOURS.
- OUR STANDARD FOR STAFFING IS ONE (1) BARTENDER AND ONE (1) BARBACK FOR EVERY 150 GUESTS.
- THERE WILL BE A BAR MINIMUM REQUIREMENT OF \$500.00 PER BAR.
- OUR COMPREHENSIVE WINE LIST IS AVAILABLE AT YOUR REQUEST.
- LIQUOR, WINE AND BEER LIST AND PRICE ARE SUBJECT TO CHANGE AND AVAILABILITY.