

Canyon Crest

EVENT CENTER

Off-Site Catering Menu





Backyard Grilling

THE CLASSIC BBQ

MINIMUM GUARANTEE OF 50 PEOPLE STATION.

Backyard Grilling

HAMBURGERS AND CHEESEBURGERS

ALL BEEF HOT DOGS

HOME-MADE BEEF CHILI

RED POTATO SALAD

TOSSED GREEN SALAD

With Ranch And Balsamic Dressing

FRESH FRUIT MEDLEY

ASSORTED FRESH BAKED COOKIES &
BROWNIES

Condiment Station

KETCHUP, MUSTARD, MAYONNAISE, PICKLES,
RELISH, ONION, SLICED TOMATO, SHREDDED
LETTUCE AND SAUERKRAUT

Beverage Station

LEMONADE

ICED TEA

ICED WATER

ENHANCEMENT OPTIONS

(ASK FOR PRICING)

SWEET AND SPICY BBQ PORK RIBS

CAJUN TRI TIP

SLICED OR CHOPPED BRISKET

SAUSAGE LINKS

SMOKY BBQ CHICKEN LEG AND THIGH

HONEY BAKED BEANS

TANGY COLESLAW

CORN ON THE COB

PARMESAN CRUSTED MAC-N-CHEESE

FRESH GARDEN & HERB SALAD

HAWAIIAN MACARONI SALAD

BEER, WINE & FULL BAR



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



Buffet Style Menu

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

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

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

SEASONAL VEGETABLES

GARLIC FOCACCIA BREAD

ASSORTMENT OF DESSERTS

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





Buffet Style Menu 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

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

BEEF BRISKET

With smoky barbecue sauce

SMOKY SHARP CHEDDAR MACARONI AND CHEESE

BUTTERED CORN ON A COB

CORNBREAD

With honey-butter

ASSORTMENT OF DESSERTS

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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Entrée Options

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 STIRY 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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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

DISPLAYS

SLICED FRESH FRUITS AND BERRIES

GOURMET CHEESE & CRACKER

VEGETABLE CRUDITES

CHARCUTERIE BOARD

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

SERVES 25 GUESTS

SERVES 50 GUESTS

SERVES 100 GUEST

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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

Jose Cuervo Gold | Sauza

VODKA

Smirnoff | Tito's | 44 North

WHISKEY

Jack Daniel's | Jim Beam

RUM

Bacardi | Captain Morgan | Crown Royal

GIN

Tanqueray | Bombay Sapphire

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

SPARKLING

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

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



- 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.