

BANQUET

- GRILL ON THE GREEN -

SELECTIONS

CONTACT US:

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CHILLED HORS D'OEUVRES

ANTIPASTO DISPLAY

Slices of fresh pepperoni, smoked ham & salami, marinated pepperoncini peppers, cherry tomatoes, Kalamata olives, fresh mozzarella, artichoke hearts, grilled zucchini, grilled asparagus and toast points. 125

APPLEWOOD SMOKED SALMON

Thin slices of fresh salmon served with diced red onions, chopped hard-boiled eggs, dill cream cheese, capers, freshly cut lemon and mixed crackers. 120

DOMESTIC CHEESE DISPLAY

Selection of cheese served with assorted crackers, fresh strawberries, grapes, candied walnuts and dried cranberries. 120

BRUSCHETTA PLATTER

Slow roasted tomatoes and fresh mozzarella with chiffonade of fresh basil, served with toast points. 80

SALAMI CORONETS

Thin slices of traditional salami filled with a touch of freshly prepared herb cream cheese. 54

VEGETABLE TRAY

A selection of freshly cut vegetables served with caramelized balsamic onion dip and avocado ranch dip. 70

CHILLED SHRIMP COCKTAIL

Chilled shrimp skewers served with a duo of mild cocktail and citrus horseradish sauce. 70

CHIPS, SALSA & GUACAMOLE

Crispy corn tortillas fried to perfection, served with fresh homemade salsa and guacamole. 80

SMOKED SALMON CUPS

Filled cucumber barrels topped with minced red onions, capers and dill cream cheese. 106

DEVILED EGGS

Traditional or specialty flavors upon request. 50

FRESH FRUIT DISPLAY

Various displays of fresh cut seasonal fruit served with mint glaze and vanilla flavored yogurt dipping sauce. 75

Each order serves 25 guests

HOT HORS D'OEUVRES

FIRECRACKER SHRIMP

Panko crusted butterfly shrimp served with traditional firecracker sauce. 75

CLASSIC MEATBALLS

Tossed in a chunky homemade red sauce topped with toasted breadcrumbs and parmesan cheese. 85

SPRING ROLLS

Crispy vegetable filled spring rolls served with sweet chili sauce. 48

PORTOBELLO BITES

Grilled vegetables with basil pesto spread, mozzarella cheese and balsamic glaze on toasted ciabatta bread. 70

CHICKEN SKEWERS

Marinated strips of grilled chicken topped with sesame seeds and fried wontons, served with teriyaki dipping sauce. 80

SPANIKOPITA

Crisp phyllo filled with savory spinach and feta cheese. 115

MINI CHIMIS

Flour tortilla rolled and filled with beef and beans served with freshly made salsa and sour cream. 70

CORDON BLEU BITES

Stuffed with ham and Swiss cheese, rolled in panko breadcrumbs, served with honey mustard dipping sauce. 85

CHICKEN WINGS

Choice of honey mustard, smoky BBQ, or prickly pear glaze, served with fresh cut crudités. 100

QUICHE BITES

Broccoli with cheese, quiche Lorraine and four cheese blend. 110

Each order serves 25 guests

BREAKFAST SELECTIONS

Breakfast Buffet

>>FLUFFY EGGS

Soft scrambled eggs with sautéed onions and sweet peppers

CHOICE OF ONE MEAT

Applewood smoked bacon or sausage links

HOT PANCAKES

Warm syrup and whipped butter

COUNTRY STYLE POTATOES

Sautéed onions and sweet peppers

REGULAR or DECAF COFFEE

Assorted flavored creamers

CHOICE OF TWO JUICES

Cranberry, apple, orange or tomato

22/ guest^

Omelette Station

>>FLUFFY OMELETTES & SCRAMBLES

Cooked to order omelets or scrambled eggs, chef's selection of vegetables, cheddar and jack cheeses, choice of one meat.

CHOICE OF ONE MEAT

Applewood smoked bacon or sausage.

CHOICE OF ONE TOAST

English muffins, marble rye, wheat or white bread.

COUNTRY STYLE POTATOES

Sautéed onions and sweet peppers.

REGULAR or DECAF COFFEE

Assorted flavored creamers

CHOICE OF TWO JUICES

Cranberry, apple, Orange or tomato

20/ guest^

Light Fare Breakfast

FRESH FRUIT DISPLAY

Fresh oranges, cantaloupe, honeydew, grapes strawberries and pineapple

PARFAIT CUPS

Vanilla yogurt layered with fresh strawberries and crumbled oat granola.

MINI BAGELS

Cream cheese and assorted jellies

REGULAR or DECAF COFFEE

Assorted flavored creamers

CHOICE OF TWO JUICES

Cranberry, apple, orange or tomato

17/ guest^

BREAKFAST SELECTIONS (cont.)

Early Birdie

FRESH FRUIT DISPLAY

Fresh oranges, cantaloupe, honeydew, grapes
strawberries and pineapple

SWEET BREAD BITES

Bagels, Danish, muffins, cream cheese,
whipped butter and assorted jellies

REGULAR or DECAF COFFEE

Assorted flavored creamers

CHOICE OF TWO JUICES

Cranberry, apple, orange or tomato

SELECTION OF ASSORTED HOT TEAS

20 / guest^

Coffee Break.

>>Perfect for meetings or breaks<<

REGULAR or DECAF COFFEE

Assorted flavored creamers

CHOICE OF TWO JUICES

Cranberry, apple, orange or tomato

SELECTION OF ASSORTED HOT TEAS

HONEY & OAT GRANOLA BARS

GRANDMA'S COOKIES

13 / guest^

CASUAL BUFFETS

Southern Comfort

SLOW-ROASTED BRISKET

Marinated in Sweet BBQ sauce

GRILLED CHICKEN

Topped with fire-roasted peppers and onions, glazed with golden BBQ sauce

GREEN CHILE CORN BREAD

CREAMY COLESLAW

POTATO SALAD

22 / guest^

South of the Border

CHICKEN & STEAK FAJITAS

Combination of marinated skirt steak and cajun rubbed chicken breast topped with bell peppers and onions

MEXICAN RICE

REFRIED BEANS

FAJITA FIXIN'S

Flour tortillas, sour cream, salsa, pico de gallo, cheddar and jack cheeses, shredded cabbage

CHOPPED GARDEN SALAD

With choice of one dressing

23 / guest^

Italian Favorites

LASAGNA

Homemade cheesy beef lasagna

SPICY ITALIAN SAUSAGE

Topped with sweet onions, bell peppers, homemade marinara sauce and melted mozzarella cheese

ITALIAN GARDEN SALAD

With garden greens, tomatoes, onions, sweet bell peppers, Kalamata olives, croutons and grated parmesan cheese tossed with Italian vinaigrette

SAUTÉED VEGETABLE MEDLEY

ROASTED GARLIC TOAST

22 / guest^

^^ Drinks are not included ^^

We take requests!

All buffet items can be customized upon request, additional fees may apply.

CASUAL BUFFETS (cont.)

American Classics

GOLDEN ROASTED TURKEY

served with homemade gravy

SAVORY ROAST BEEF

With homemade beef gravy

GARLIC MASHED POTATOES

SAUTÉED VEGETABLE MEDLEY

CHOPPED GARDEN SALAD

With choice of one dressing

WARM ROLLS & BUTTER

23 / guest^

Soup & Salad Bar

CHEF'S CHOICE SOUP DU JOUR

FRESH FRUIT DISPLAY

Fresh oranges, cantaloupe, honeydew, grapes and pineapple

WARM ROLLS & BUTTER

CAESAR SALAD

Chopped romaine, shaved parmesan, herb croutons and classic Caesar dressing

GARDEN SALAD

Garden green, cucumber, tomato, onion and garlic croutons with choice of one dressing

13 / guest^

Deli Platter

FRESHLY SLICED MEATS

Honey cured ham and oven roasted turkey

SANDWICH FIXIN'S

Sliced cheddar and Swiss cheeses, sliced tomatoes, onions, lettuce and pickles

CHOICE OF TWO BREADS

Wheat bread, marble rye, dinner rolls

HOMEMADE POTATO CHIPS

POTATO SALAD

PLEASE LET US KNOW... OF ANY GUESTS WITH FOOD ALLERGIES OR SENSITIVITIES.

^^Drinks are not included^^

18 / guest^

CASUAL BUFFETS (cont.)

Boxed Lunches

ONE SANDWICH OR WRAP

Sliced turkey breast and Swiss on wheat,
Honey cured ham and Swiss (or cheddar) or rye,
Cajun chicken with chipotle aioli in a flour tortilla,
Oven roasted turkey breast with sriracha spread
in a flour tortilla

POTATO CHIPS

CHOCOLATE CHIP COOKIE

BOTTLED WATER

14 / guest^

Burger Buffet

**CHOICE OF ONE MEAT

Grilled beef patties or chicken breast

RANCH BEANS

POTATO SALAD

BURGER FIXIN'S

Sliced cheddar and Swiss cheeses,
sliced tomatoes, onions, lettuce, pickles,
mayo, mustard and ketchup

17 / guest^

Grill on the Green

**FRESHLY GRILLED BURGERS

& ALL-BEEF DOGS

RANCH BEANS

POTATO SALAD

BURGER & DU S FIXIN'S

Sliced cheddar and Swiss cheeses,
sliced tomatoes, onions, lettuce, pickles,
relish, mayo, mustard and ketchup

20 / guest^

^^Drinks are not included^^

Be advised... burgers are cooked to medium

****Consuming raw or undercooked meats poultry, seafood, shellfish or eggs
may increase your risk of food borne illness.**

PLATED DINNERS

Include your choice of house or Caesar salad (first course,) warm rolls, butter, and one non-alcoholic beverage per guest.

FILET OF SALMON

Grilled salmon topped with lobster butter, served with rice pilaf and seasonal sautéed vegetables.

36 / guest^

WALLEYE PIKE

Pan seared filet with an orange zest beurre blanc, served over rice pilaf and seasonal sautéed vegetables .

39 / guest^

SHRIMP SCAMPI SKEWERS

Grilled shrimp skewers topped with citrus butter sauce, served over rice pilaf and seasonal sautéed vegetables

29 / guest^

CHICKEN CHARDONNAY

Lightly seasoned chicken breast, pan seared to perfection, de-glazed with white wine, topped with artichoke hearts, finished with red grapes, served with mashed potatoes and seasonal sautéed vegetables

24 / guest^

CHICKEN MARSALA

Lightly seasoned chicken breast, cooked with mushrooms and onions in a rich and creamy marsala sauce. topped with parmesan cheese, served over mashed potatoes and seasonal sautéed vegetables.

24 / guest^

CHICKEN CORDON BLEU

Golden breaded chicken breast, stuffed with layers of Swiss cheese and smoked ham, topped with mornay sauce served with mashed potatoes and seasonal sautéed vegetables

**BE ADVISED : 10 guest minimum required

27 / guest^

CHICKEN OSCAR

Pan seared chicken breast, layered with lump crab meat and grilled asparagus, topped with béarnaise sauce served with rice pilaf and seasonal sautéed vegetables

33 / guest^

CHICKEN PARMESAN

Italian breaded chicken breast, layered with marinara sauce, melted parmesan and mozzarella cheese, served over linguine pasta and seasonal sautéed vegetables

26 / guest^

choose up to three
entrées for your event.

**Be advised... Steaks are cooked to medium

**Consuming raw or undercooked meats poultry, seafood, shellfish or eggs may increase your risk of food borne illness

PLATED DINNERS (cont.)

Include your choice of house or Caesar salad (first course,) warm rolls, butter, and one non-alcoholic beverage per guest.

**FILET MIGNON

Bacon-wrapped beef tenderloin served with mashed potatoes, seasonal sautéed vegetables and your choice of one sauce.

**peppercorn crème • port wine reduction
• béarnaise

*BE ADVISED : 10 guest minimum required

35 / guest^

**PRIME RIB

Cooked to perfection with rosemary-thyme-garlic crust, served with baked potato and seasonal sautéed vegetables

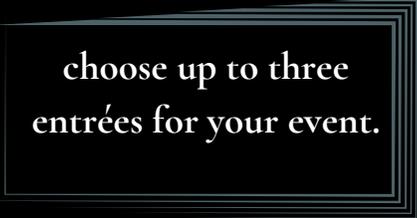
*BE ADVISED : 12 guest minimum required

36 / guest^

**TOP SIRLOIN & SHRIMP

Grilled to perfection and paired with three butter-basted shrimp skewers, served with a baked potato and seasonal sautéed vegetables .

33 / guest^



choose up to three
entrées for your event.

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DESSERTS

STRAWBERRY SHORTCAKE

Two scrumptious layers of exquisitely moist shortcake filled with whir c cream and strawberries, served with strawberry coulis.

6 ea. | 36 servings 160^

CARROT CAKE

Carrots, raisins, walnuts, cream cheese frosting.

5 ea. | 36 servings 160^

BROWNIE À LA CARTE

Traditional chocolate glazed, topped with vanilla ice cream and chocolate syrup.

5 ea.^

BLACK FOREST CAKE

Layers of chocolate cake, cherries, whipped topping and chocolate shavings

7 ea. | 36 servings 160^

TRES LECHES CAKE

Vanilla sponge cake, condensed sweet milk, evaporated milk and whipped topping

6 ea. | 24 servings 160^

APPLE PIE

Classic apple pie filled with delicious red apples, cinnamon and sugar

5 ea.^

SEASONAL COBBLER

Delicious peach or apple cobbler served with vanilla flavored ice cream

5 ea.^

BROWNIE PLATTER

Bite size brownies coated with powdered sugar 45 pieces.

35.00 | 90 pieces 80^

COOKIE TRAY

Chocolate chip cookies 25 pieces.

45. | 50 pieces 65^



À LA CARTE ADDITIONS

FOUNTAIN SODA

Pepsi, Diet Pepsi Sierra Mist,
Raspberry Brisk 3 ea. | Pitcher 16

ICED TEA or LEMONADE

3 ea. 20 / gallon

20 oz GATORADE BOTTLES

Lemon lime, Cool Blue, Orange, Fruit Punch,
assorted G2 flavors 4 ea.

12 oz CANNED SODAS

Pepsi, Diet Pepsi, Sierra Mist,
Mug Root Beer 2 ea.

REGULAR or DECAF COFFEE

Assorted flavored creamers
3 ea. 34 / gallon

BOTTLED WATER

Aquafina, 20 oz 1.50 ea.
San Pelligrino Sparkling Water 4 ea

CANDY BARS

Snickers, Kit-Kat, Almond Joy, Payday 2.75 ea.

GRANDMA'S COOKIES

Chocolate Chip, Raisin or Peanut Butter 1.25 ea.

POTATO CHIPS or GRANOLA BARS

Assorted flavors 2 ea.

menu items or list prices are items that are sold separately.

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entrées for your event

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