

ORDERING GUIDELINES

- ❖ At least 48 hour notice when placing your order.
- ❖ Please call ahead for seasonal specialties.
- ❖ 24 hour notice is required to cancel orders.
- ❖ Menu and prices subject to market changes.
- ❖ Prices do not include tax.
- ❖ Delivery available in select areas.
- ❖ Paper products are supplied for additional charge.
- ❖ We accept all major credit cards

To place your order call
214*771*3512

*Thank you for choosing
Blue Canyon Kitchen, Tavern &
Wine Bar
for all your catering needs.
We love to cook for you!*



BLUE CANYON KITCHEN, TAVERN & WINE BAR

Catering Menu

2101 Summer Lee Drive, Suite #109
Rockwall, TX 75032
(214) 771-3512

www.bluecanyonrestaurant.com

BLUE CANYON BEGINNINGS

*30 person minimum per order
Includes disposable plates, napkins, cutlery
and serving utensils*

Breakfast Bin \$7.50 per guest
Assortment of breakfast breads, bagels and a variety of scones served with whipped butter, preserves and cream cheese

Bagel Bin \$3.99 per guest
Wonderful selection of flavored bagels served with an assortment of cream cheese, whipped butter, preserves

Farmers Fruit Platter
\$30.00 serves 25-30 guests
*Assorted fresh and seasonal fruit and berries served with a vanilla, honey yogurt
Housemade granola mix \$2.50 extra per guest*

Applewood Smoked Salmon & Bagels
\$75.00 serves 10 guests
Delicious sliced smoked salmon served with shaved red onions, capers, sliced tomatoes with cream cheese

Cream Cheese Stuffed French Toast
\$4.50 per guest
Served with Ohio Maple Syrup

Blue Canyon Maple Pecan Waffles
\$5.00 per guest

Homemade Quiche
\$15.00 per pie serves 10-12 guests
Created daily - ask, "What's coming out of the oven"

Home on the Range \$25.99 serves 10-15 guests
Big juicy strawberries served with an Ohio maple syrup cream cheese for dipping

On the Trail \$6.50 per guest
Boxed breakfast fruit salad, orange juice, and coffee cake

Apple Crumble Crisp \$4.50 per guest
A crunchy whole-wheat crust garnished with sliced apples and a whole-wheat crumble

LUNCH SELECTIONS

*30 guest minimum
Includes disposable plates, napkins, and cutlery*

Chuckwagon Box Lunch \$9.99 per person
Includes seasonal pasta salad, house-baked chocolate chip cookie, and selection of seasonal fruit (Apple, Orange, Banana)

Choice of Two delightful sandwiches

- Roasted N.Y Strip Steak
- Maple, Sage Turkey
- Grilled Vegetables
- Brown Sugar Glazed Ham

Blue Canyon Box Lunch \$12.99 per guest
Included greens of young lettuce with a maple balsamic dressing and spiced nuts, shaved red onions, cherry tomatoes, fresh fruit, and house baked chocolate chip cookie

- Roast Beef With Great Hill Blue cheese
- Baked Ham with Brie and a Banana Pepper Spread
- Roasted Maple, Sage Turkey, Pesto Cream Cheese
- Grilled Chicken with Granny Smith Apples and Curry Mayo

FROM THE PASTURE

Salad Boxed Lunch
\$10.99 per Guest (Choice of Two)
All Salads are made fresh with top quality ingredients and all dressings are served on the side.

- Grilled Chicken Caesar
- Seared Salmon Caesar
- Grilled Flat Iron Steak Caesar
- Grilled Chicken Bibb Salad with Bacon, Crumbled Blue Cheese, and Balsamic, Mustard Dressing
- Poached Salmon, Crisp Romaine Lettuce topped with Dried Cherries, Orange Segments, Shaved Red Onions and a Raspberry, Lavender Vinaigrette
- Poached Chicken Salad tossed with Red Seedless Grapes, and Tarragon Mayo Greens of Young Lettuce

High Noon Tea Sandwiches \$30.00

serves 6-8 Guests

(This is great for mid-afternoon meetings) Mini sandwiches with crust removed, accompanied by fresh strawberries

- Smoked Salmon Dill Cream Cheese
- Watercress, Cucumber
- Egg Salad
- Curry Chicken Salad

Saddle Bag Platter (Sandwich Board)

Filled and served on fresh homemade buns served with grapes and strawberries

\$40.00 serves 8-10 Guests

\$70.00 serves 15-20 Guests

Selection of:

- Maple, Sage Turkey
- Roasted N.Y Strip Loin, Horseradish Cream Cheese
- Grilled Chicken Curry Mayo, Granny Smith Apples
- Grilled Vegetables with Truffle, Goat Cheese Spread
- Brown Sugar Glazed Ham, Banana Pepper Spread and Brie Cheese

“Round `em Up and Roll `em In”

(Tortilla Wraps Platter, Choice of Two)

Sundried Tomato, Spinach, Garlic and Herb Tortilla Wraps

\$70.00 serves 10-12 guests

- Grilled Vegetable
- Yellowfin Tuna, Thai-Chili Mayo
- Roasted Turkey
- Roast Beef
- Grilled Chicken, Honey Mustard

Cold Cut Meat and Cheese Platter

\$40.00 serves 8-10 guests \$80.00 serves 15-20 guests

A wonderful selection of Cheese and Deli Style Meats served with Lettuce, Tomato, Dill Pickle Spears, Pepperoncini, Red Onion, Cucumbers, Salami, Turkey, Ham, Roast Beef, Gruyere Cheese, Provolone, Cheddar Cheese, Curry Mayo, Pesto Sauce, and Wholegrain Mustard. Served with Homemade Buns.

SUPPER TIME

Ala Carte Appetizers

All appetizers are sold by the dozen and placed in disposable reheatable pans.

Peanut Chicken Sate with Thai Peanut Sauce \$20.00

Mini Crab Cakes with Citrus Aioli \$26.99

Mini Beef Wellingtons served with Horseradish Dipping Sauce \$37.50

Vegetable Spring Rolls served with Sweet Soy, Thai Chili Dipping Sauce \$24.00

Antipasto Kabobs with a Balsamic Glaze (Served Cold) \$28.00

Assorted Flat Breads \$25.00

SNACKS & CASUAL GATHERINGS

Tortilla Chip & Dip \$32.50 serves 20

Blue and yellow corn tortilla chips with our house made authentic salsa, and fresh guacamole

Blue Canyon Spreads \$21.99 serves 15-20

Served with crispy pita chips

- Spinach Artichoke
- Hummus
- Sundried Tomato
- Spicy Black Bean

Baked Brie Cheese with fruit

\$55.00 serves 15-20

Almonds and raspberry preserves, baked in puff pastry till golden brown then brushed with a bourbon brown sugar glaze. Served with grapes and housemade crackers.

Crudités Platter \$30.00 serves 15-20

Assortment of garden vegetables served with an Asiago peppercorn ranch.

Antipasto Platter

\$48.99 serves 8-10

\$80.00 serves 15-20

Shaved prosciutto and dry aged salami served with bocconcini mozzarella, olives, marinated mushrooms, and roasted peppers.

Smoked Salmon Platter

\$65.00 serves 8-10

\$95.00 serves 15-18

Delicate smoked salmon served with shaved red onions, capers, lemons and assorted flat breads.

Fruit Platter

\$48 serves 8-10 guests \$78 serves 15-20 guests

Assorted seasonal fruit and berries.

Quesadilla Platter \$60.00 serves 15-24

Assorted fresh grilled tequila chicken, shrimp, and portabello mushroom goat cheese.

Gourmet Cheese Board

\$120 serves 10-12 guests

Ask for our monthly selection of American artisan cheese served with housemade crackers.

ENTREE SELECTIONS

All entrée selections serve 8-10 guests. All entrees come with Seasonal Vegetable and Whipped Yukon Gold Potatoes, served family style. Table Bread and Butter \$1.25 extra per person

Seared Atlantic Salmon \$85.00

topped with Lemongrass, Scallion Butter Sauce

Grilled Beef Tenderloin Market Price

with a Sundried Tomato, Basil Butter

Honey Glazed Ham \$89.99

Chicken Scaloppine \$125.00

Wood Grilled Breast of Chicken \$100.00

served with a Lemon Herb Butter Sauce

Lou’s Italian Sausage, Roast Chicken Lasagna \$95.00

with Tomato, Basil Sauce

Pretzel Crusted Trout \$160.00

with Wholegrain Mustard, Caper Butter

Grilled N.Y Strip Steak \$210.00

Roasted Garlic Chive Butter, Housemade Worcestershire Glaze

Seasonal Beef Short Ribs \$190.00

Ask “How we are cooking them today”

Seasonal Seafood Selection Market Price

Ask “what we have flown in that day”

1# Lobster Tails Market Price

Split Bone-In Beef Ribeye \$266.00

Smoked Blue Cheese, Maple Butter

Seared U-10 Sea Scallops \$200.00

with a Smoked Tomato, Corn Butter

BEVERAGES

20 oz. Assorted Sodas (Pepsi Products) \$1.75 per guest • 20 oz. Aquafina Spring Water \$1.50 per guest • 20 oz. Lipton Iced Tea with Lemon (also available in Diet) \$2.00 per guest • Starbucks Frappaccino available in both Mocha and Vanilla \$2.00 per guest

DESSERTS

Assorted Cookie Platter \$30.00 by the dozen

• Chocolate Chip • Oatmeal Raisin • Sugar

Gourmet Brownies \$36.00 by the dozen

• Double Chocolate Brownie
• Chocolate, Carmel, Pecan

Lemon Tart \$5.99 per guest

Lemon curd filled in a shortbread cookie crust

Key Lime Pie \$4.99 per guest

This is a wonderful blend of flavors: a tart, cool, rich creamy filling in a graham cracker crust.

Cheesecake Selections \$6.50 per guest

• New York Style Cheesecake with Strawberries
• Crème Brulee Cheesecake

Lemon Tart with Fresh Berries \$8.50 per guest

Luscious lemon curd in a buttery shortbread shell

Ultimate Chocolate Blackout Cake

\$7.50 per guest

Moist chocolate cake wrapped in silky chocolate ganache

Cappuccino Mousse Cake \$8.50 per guest

Delicate coffee and chocolate mousse wrapped in cocoa dotted sponge cake

Mango Mousse Tower \$7.50 per guest

Refreshing mango mousse on vanilla sponge cake

Raspberry, Passionfruit Tower \$8.50 per guest

Yellow genoise cake layered with raspberry mousse & a passionfruit mousse, topped with a passionfruit glaze and white chocolate filigree

Pineapple Upside Down Cake with

Housemade Caramel Sauce \$8.50 per guest

Classic upside down cake topped with a roasted pineapple and smothered with housemade caramel sauce