



BANQUET

-GRILL ON THE GREEN-

SELECTIONS

CONTACT US

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F&B & Event Manager

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HOT HORS D'OEUVRES

FIRECRACKER SHRIMP

Panko crusted butterfly shrimp served with traditional firecracker sauce.

CLASSIC MEATBALLS

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

SPRING ROLLS

Crispy vegetable filled spring rolls served with sweet chili sauce.

PORTOBELLO BITES

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

CHICKEN SKEWERS

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

SPANIKOPITA

Crisp phyllo filled with savory spinach and feta cheese.

MINI CHIMIS

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

CORDON BLUE BITES

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

QUICHE BITES

Broccoli with cheese, quiche Lorraine and four cheese blends.

Each order serves 25 guests.

CHILLED HORS D'OEUVRES

ANTIPASTO DISPLAY

Sliced fresh pepperoni, smoked ham & salami, marinated pepperoncini peppers, cherry tomatoes, kalamata olives, fresh mozzarella, artichoke hearts, grilled zucchini, grilled asparagus, and toast points.

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.

DOMESTIC CHEESE DISPLAY

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

BRUSCHETTA PLATTER

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

SALAMI CORONETS

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

VEGETABLE TRAY

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

CHILLED SHRIMP COCKTAILS

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

CHIPS, SALSA & GUACAMOLE

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

SMOKED SALMON CUPS

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

DEVILED EGGS

Traditional or specialty flavor upon request.

FRESH FRUIT DISPLAY

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

Each order serves 25 guests.

BREAKFAST SELECTIONS

Breakfast Buffet

**FLUFFY EGGS

Soft scrambled eggs with sauteed onions and sweet peppers

CHOICE OF ONE MEAT

Applewood smoked bacon or sausage links

HOT PANCAKES

Warm syrup and whipped butter

COUNTRY STYLE POTATOES

Sauteed onions and sweet peppers

REGULAR or DECAF COFFEE

Assorted flavored creamers

CHOICE OF TWO JUICES

Cranberry, apple, orange or tomato

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 links

CHOICE OF ONE TOAST

English muffins, marble rye, wheat or white bread

COUNTRY STYLE POTATOES

Sauteed onions and sweet peppers

REGULAR or DECAF COFFEE

Assorted flavored creamers

CHOICE OF TWO JUICES

Cranberry, apple, orange or tomato

****30 guest minimum**

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

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.

CREAMY COLESLAW

POTATO SALAD

GREEN CHILE CORN BREAD

South of the Border

CHICKEN & STEAK FAJITAS

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

FAJITA FIXIN'S

Flour tortillas, sour cream, salsa, Pico de Gallo, cheddar and jack cheeses, shredded cabbage.

MEXICAN RICE

CHOPPED GARDEN SALAD

With choice of one dressing

REFRIED BEANS

Italian Favorites

LASAGNA

Homemade cheesy beef lasagna

ITALIAN GARDEN SALAD

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

SPICY ITALIAN SAUSAGE

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

SAUTEED VEGETABLE MEDLEY

ROASTED GARLIC TOAST

We take requests!

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

^^ DRINKS ARE NOT INCLUDED^^

CASUAL BUFFETS

American Classics

GOLDEN ROASTED TURKEY
Served with homemade gravy.

SAVORY ROAST BEEF
With homemade beef gravy

GARLIC MASHED POTATOES

SAUTEED VEGETABLE MEDLEY

CHOPPED GARDEN SALAD
With choice of one dressing

WARMED ROLLS & BUTTER

Soup & Salad Bar

CHEFS CHOICE SOUP DU JOUR

FRESH FRUIT DISPLAY
Fresh orange, cantaloupe, honeydew,
grapes, and pineapple

WARM ROLLS & BUTTER

CEASAR 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

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^^

CASUAL BUFFETS

Boxed Lunches

ONE SANDWICH OR WRAP

Sliced turkey breast and Swiss on wheat,
Honey cured ham and Swiss on 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

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

Grilled 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

^^ 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 OR SALMON

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

WALLEYE PIKE

Pan seared fillet with an orange zest beurre Blanc, served over river pilaf and seasonal sauteed vegetables.

SHRIMP SCAMPI SKEWERS

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

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 sauteed vegetables.

CHICKEN MARSALA

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

CHICKEN CORDON BLUE

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

**BE ADVICE: 10 guest minimum required

CHICKEN OSCAR

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

CHICKEN PARMESAN

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

Choose up to three.
Entrees for your event.

** Be advised. Steaks are cooked to medium.

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PLATED DINNERS

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 sauteed vegetables and your choice of one sauce.

**peppercorn crème | port wine reduction | bearnaise

**BE ADVISED: 10 guest minimum required

**PRIME RIB

Cooked to perfection with rosemary-theme-garlic crust, served with baked potato and seasonal sauteed vegetables.

*BE ADVISED: 12 minimum required

**TOP SIRLOIN & SHRIMP

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

Choose up to three.
Entrees for your event.

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DESSERTS

STRAWBERRY SHORTCAKE

Two scrumptious layer of exquisitely moist shortcake filled with whipped cream and strawberries

CARROTS CAKE

Carrots, raisins, walnuts, cream cheese frosting

BROWNIE

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

CHOCOLATE CAKE

Layers of chocolate cake, whipped topping and chocolate shavings

TRES LECHES CAKE

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

APPLE PIE

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

SEASONAL COBBLER

Delicious peach or apple cobbler served with vanilla flavored ice cream

BRONIE PLATTER

Bite size brownies coated with powdered sugar

COOKIE TRAY

Chocolate chip cookies