

# Canyon GRILL 49

A University Eatery in the Heart of Phoenix

## *Catering Menu*



5115 N. 27<sup>th</sup> Ave. | Phoenix, AZ 85017 | 602-639-8502 | [Canyon49.com](http://Canyon49.com)

# Breakfast Buffets

## Continental

\$10 per person

Assorted Breakfast Pastries and Bagels  
Butter Balls, Cream Cheese and Fruit Jellies

## Power Up

\$12 per person

Seasonal Sliced Melons and Fresh Berries  
Assorted Breakfast Pastries and Bagels  
Butter Balls, Cream Cheese and Fruit Jellies

## The Works

\$16 per person

Seasonal Sliced Melons and Fresh Berries  
Assorted Breakfast Pastries and Bagels  
Butter Balls, Cream Cheese and Fruit Jellies  
**Choose Two of the Following:** Individual Yogurt and Granola Parfaits, Individual Breakfast Burritos, Country-Style Breakfast Potatoes, Scrambled Eggs, Applewood Smoked Bacon, Pork Breakfast Sausage, Chicken Apple Sausage

## The Standard Breakfast Plate

\$11 per person

Scrambled Eggs  
Bacon  
Country-Style Breakfast Potatoes  
Fresh Fruit



# Lunch Buffets

## Deli

\$15 per person

Old Fashioned Potato Salad  
Mixed Greens, Assorted Condiments and Dressings  
Turkey, Ham, Pastrami, Roast Beef  
Swiss, Cheddar and Provolone Cheese  
Kosher Pickles, Leaf Lettuce, Tomatoes, Red Onions  
Cookies, Dessert Bars, Brownies

## Taco Bar

\$16 per person

Caesar Salad  
Refried Beans  
Spanish Rice  
Chips and Salsa  
Pico De Gallo  
Shredded Cheese  
Sour Cream  
Shredded Lettuce  
Diced Tomatoes  
Warm Flour or Hard-Shell Tortillas  
Churro Bites  
**Choose Two Proteins:** Seasoned Ground Beef, Carne Asada,  
Pulled Jackfruit (Vegan), Grilled Chicken, Pork Carnitas

## Backyard BBQ

\$18 per person

Macaroni Salad  
Classic Caesar Salad  
Fresh Fruit Salad  
Fresh Rolls & Buns  
Swiss, Cheddar and Provolone Cheese  
Kosher Pickles, Leaf Lettuce, Tomatoes, Red Onions  
Mustard, Mayonnaise, Ketchup, Pickle Relish  
Cookies, Dessert Bars, Brownies

**Choose Two Proteins:** Beef Burgers, Hot Dogs, Bratwurst, Black Bean Burgers,  
Impossible Burgers, Citrus Marinated Chicken Breast, BBQ Pulled Pork

## Italian Feast

\$18 per person

Seasonal Grilled Veggie Platter  
Caesar Salad with Croutons  
Marinara Sauce  
Alfredo Sauce  
Garlic Bread  
Cookies, Dessert Bars and Brownies

**Choose Two Proteins:** Herb-Roasted Chicken, Italian Sausage, Meatballs

# Dinner Buffets

## Backyard BBQ Dinner

\$23 per person

Traditional Coleslaw

Fresh Fruit Salad

Macaroni and Cheese

Corn on the Cob

Cornbread Muffins and Honey Butter

Cookies, Dessert Bars and Brownies

**Choose Two Proteins:** Barbeque Chicken Breast, Baby Back Ribs, Grilled Salmon Filets, Grilled Hamburgers, Impossible Burgers, Pulled Jackfruit (Vegan), Barbeque Pulled Pork



## Canyon Wellness

\$20 per person

Mixed Greens Garden Salad with Champagne Vinaigrette

Lemon Thyme Israeli Couscous

Roasted Seasonal Vegetables

Herb-Grilled Chicken Breast

Blackened Cod Filets

Lemon Olive Oil Cakes

## Holiday

\$15 per person

Roasted Pork Loin or Roasted Turkey

Mashed Potatoes

Gravy

Stuffing

Green Beans

Cranberry Sauce

Pumpkin Pies

# *A La Carte*

## **Breakfast**

Assorted Premium Muffins .....	\$16 per dozen
Assorted Toasts, Bagels and Breads .....	\$16 per dozen
Fruit and Cheese Danish .....	\$17 per dozen
Fresh Fruit Tray .....	\$4 per person

## **Dessert and Sides**

Brownies, Cookies, Rice Krispy Treats .....	\$18/dozen
Fruit Tray.....	\$4/person
Vegetable Tray.....	\$3/person





# Bar Catering Menu

## Cash Bar Service

This service includes designated liquor, beer and wine assortments from the basic, premium, top shelf or beer and wine bar. This is based on a per drink basis and **charged directly to your guests.**

## Open Bar Service

This service includes designated liquor, beer and wine assortments from the basic, premium, top shelf or beer and wine selection. This is based on a per drink basis and **charged directly to the host.**

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## Bar Service Options

### Top Shelf Bar

**Mixed Drinks** ..... \$10

*Ketel One Vodka, Hendrick's Gin, Appleton 12-Year Dark Rum, Patron Silver Tequila, Maker's Mark Bourbon, Glenlivet 12-Year Scotch, Cointreau, Chambord, Sweet Vermouth, Midori, Apple Pucker*

**Beer** ..... \$5.50

*Heineken, Corona, Lagunitas IPA, Kaliber N/A*

**Wine** ..... \$12 per glass

*Reds: Wente Cabernet*

*Whites: Kendal Jackson Chardonnay*

## Non-Alcoholic

**Fountain Drinks, Iced Black Tea, Iced Green Tea**.....\$2

**Lemonade, Strawberry Lemonade** ..... \$2.50

**Infused Water** ..... \$4 per gallon

*Lemon, Lime, Cucumber Mint, Mixed Berries*

### Premium Bar

**Mixed Drinks** ..... \$7

*Tito's Vodka, Tangueray Gin, Bacardi Rum, El Tesoro Tequila, Jack Daniel's Whiskey, Chivas Regal Scotch, Triple Sec, Sweet Vermouth, Midori, Apple Pucker*

**Beer** ..... \$4.50

*Michelob Ultra, Corona, Sierra Nevada Pale Ale, Kaliber N/A*

**Wine** ..... \$8 per glass

*Reds: Ancient Peaks Cabernet*

*Whites: Louis Latour Chardonnay*

**Bar Service Options require a bar setup charge of \$3 per guest and glassware charge of \$3 per guest**

*All bar service options come with assorted soft drinks, mixers and garnishes. Offerings include Coca Cola, Diet Coke, ginger beer, tonic water, club soda, orange juice, pineapple juice, grapefruit juice, cranberry juice, grenadine, Bloody Mary mix, sour mix, simple syrup, fresh mint, lemons, limes, cherries and olives.*

*All bar service options also come with disposable cups, napkins, stirrers, ice and linen.*

# Bar Catering Menu

## Bar Service Options Continued

### Basic Bar

**Mixed Drinks** ..... \$6

*Burnett's Vodka, Gordon's Gin, Castillo Rum, Sauza Tequila, Evan Williams Bourbon, Teacher's Scotch, Triple Sec, Sweet Vermouth, Apple Pucker*

**Beer** ..... \$4

*Bud Light, Michelob Ultra, Sierra Nevada Pale Ale, Kaliber N/A*

**Wine** ..... \$7 per glass

*Reds: 14 Hands Cabernet*

*Whites: Line 39 Chardonnay*

*All bar service options come with assorted soft drinks, mixers and garnishes. Offerings include Coca Cola, Diet Coke, ginger beer, tonic water, club soda, orange juice, pineapple juice, grapefruit juice, cranberry juice, grenadine, Bloody Mary mix, sour mix, simple syrup, fresh mint, lemons, limes, cherries and olives.*

*All bar service options also come with disposable cups, napkins, stirrers, ice and linen.*

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## Beverage Station Options

### Sangria Station

House made red or white sangria infused with seasonal fresh fruit and a topped off with splash of soda.

### Margarita Station

Our house made recipe made with premium tequila. Choose from classic, strawberry, mixed berry, green melon, blue Hawaiian and mango to match your tastes and your theme!

### Ask for bartender service to make it an action station!

*Pricing may vary based on adding station to bar service.*

### Mojito Station

Bacardi rum, freshly-picked mint and squeezed lime juice. Choose from classic, strawberry, pineapple and cucumber mojitos.

### Signature Drink Station

Design your own signature drink or ask our event coordinator for suggestions. Price is dependent upon drink choice.