BREAKFAST MENU

STARTER

CANVAS FRESH PASTRIES BASKET
seasonal jams and butter

ENTRÉE

guest selection of the following:

CANVAS BREAKFAST
scrambled eggs, sausage, sourdough toast, served with breakfast potatoes

BREAKFAST TACOS
scrambled eggs, crispy chorizo, cotija cheese, pickled red onion, cilantro sauce, soft corn tortilla, served with breakfast potatoes

RISE & SHINE SANDWICH
fried egg, Swiss, avocado, roasted Roma tomatoes, pickled red onions, tomatillo-cilantro aioli, toasted English muffin, served with breakfast potatoes

soft beverage, coffee, tea

MENU ENHANCEMENTS

FRESH SQUEEZED ORANGE JUICE +$3

INDIVIDUAL GREEK YOGURT +$6
house made granola, local honey

SLICE FRESH FRUIT PLATTER +$5

$20 PER PERSON

Price does not include gratuity, tax and admin fee
BRUNCH MENU

STARTER
the following served sharing style on display:
CANVAS FRESH PASTRIES BASKET
seasonal jams and butter

SLICED FRESH FRUIT PLATTER

ENTRÉE
host selection of (4) of the following:
CANVAS BREAKFAST
scrambled eggs, sausage, sourdough toast, served with breakfast potatoes

MEYER LEMON PANCAKES
buttermilk, ricotta, housemade Meyer lemon curd, fresh whipped cream

LOBSTER BENEDICT
butter poached cold water lobster, béarnaise sauce, flaky biscuit, poached eggs

CHICKEN AND BISCUIT
sweet tea fried chicken, arugula, peach jam, mayo, fried egg, housemade biscuit

CHICKEN CAESAR SALAD
grilled chicken, escarole, romaine, radicchio, Parmesan, rye crouton

CHILAQUILES
pork belly, roasted poblano peppers, corn tortillas, salsa roja, Cotija cheese, avocado, pickled onions

FARMHOUSE SALAD
rustic greens, soft-boiled egg, goat cheese, candied bacon, radishes, housemade granola, warm maple-honey vinaigrette

TOASTED CUBANO
slow-roasted mojo pork belly, house-cured Canadian bacon, Swiss, housemade garlic-dill pickles, Dijon-mayo, served with French fries

MENU ENHANCEMENTS
FRESH SQUEEZED ORANGE JUICE +$3
CHEF’S SEASONAL CHEESECAKE +$6

BAR ENHANCEMENTS
2 HOUR BOTTOMLESS MIMOSA $20 PER PERSON
fresh squeezed grapefruit or orange juice, sparkling wine

2 HOUR UNLIMITED BRUNCH SPECIALTY BAR PACKAGE $35 PER PERSON
mimosas, Bloody Mary’s, silver level wines, soft drinks & juice

Price does not include gratuity, tax and admin fee
STARTER
CHEF’S SOUP OF THE DAY

ENTRÉE
host selection of (3) of the following:

GRILLED CHICKEN SANDWICH
Swiss cheese, arugula, peperonata, lemon-rosemary aioli, brioche roll, crispy onions, French fries

SWEET TEA CRISPY CHICKEN SANDWICH
sweet tea-brined and buttermilk fried, cayenne mayo, house pickles, French fries

FISH TACOS
grilled white fish, harissa, lime, fresh chili, cilantro, yuca fries

TOASTED CUBANO SANDWICH
slow-roasted mojo pork belly, house-cured Canadian bacon, Swiss, house made garlic-dill pickles, Dijon-mayo, French fries

MANGO SALAD
Bibb lettuce, house-cured bacon, avocado, goat cheese, ripe mango, pumpkin seed vinaigrette

CHICKEN CAESAR SALAD
grilled chicken, escarole, romaine, radicchio, Parmesan, rye crouton

MENU ENHANCEMENTS

PICK ANY TWO STARTERS +$7
served sharing style
habanero glazed chicken wings
margarita flatbread
twice-cooked yuca fries
calamari fries
lemon-garlic hummus

HOUSE SALAD +$2
heirloom cherry tomatoes, cucumbers, radishes, feta, romaine, housemade ranch dressing

SALAD PROTEINS
grilled chicken +$2
grilled salmon +$4
flat iron steak +$6

CHEF’S SEASONAL CHEESECAKE +$6

$28 PER PERSON
Price does not include gratuity, tax and admin fee
LUNCH MENU 2

STARTER
host selection of (2) of the following:

CHEF’S SOUP OF THE DAY

HOUSE SALAD
heirloom cherry tomatoes, cucumbers, radishes, feta, romaine, housemade ranch dressing

CAESAR SALAD
escarole, romaine, radicchio, Parmesan, rye crouton

ENTRÉE
host selection of (4) of the following:

FISH TACOS
grilled white fish, harissa, lime, fresh chili, cilantro, yuca fries

GRILLED CHICKEN SANDWICH
Swiss cheese, arugula, peperonata, lemon-rosemary aioli, brioche roll, crispy onions, French fries

LOBSTER ROLL
cold-water lobster, celery, green onions, mango dressing, buttered roll, French fries

CANVAS BURGER
half-pound burger, Canvas sauce, American cheese, garlic-dill pickles, French fries

TUNA POKE
sesame-soy marinated ahi tuna, carrot-pepper-cucumber slaw, anise-rice wine vinegar brine, avocado, sticky rice, sriracha mayo drizzle (prepared with raw fish)

FARMHOUSE SALAD
rustic greens, soft boiled egg, goat cheese, candied bacon, radish, house made garnola, warm maple-honey vinaigrette

MANGO SALAD
Bibb lettuce, house-cured bacon, avocado, goat cheese, ripe mango, pumpkin seed vinaigrette

soft beverage, coffee, iced tea

$20 per person

Price does not include gratuity, tax and admin fee

MENU ENHANCEMENTS

PICK ANY TWO STARTERS +$7
served sharing style
habanero glazed chicken wings
margherita flatbread
twice-cooked yuca fries
calamari fries
lemon-garlic hummus

SALAD PROTEINS
grilled chicken +$2
grilled salmon +$4
flat iron steak +$6

CHEF’S SEASONAL CHEESECAKE +$6

$34 PER PERSON

Price does not include gratuity, tax and admin fee
STARTER
host selection of (1) of the following:
CHEF’S SOUP OF THE DAY

HOUSE SALAD
heirloom cherry tomatoes, cucumbers, radishes, feta, romaine, housemade ranch dressing

ENTRÉE
host selection of (3) of the following:
WILD BOAR BOLOGNESE
wild boar, Swiss chard, Parmesan, chive, garganelli pasta

OAK-GRILLED FLAT IRON STEAK
chimichurri, saffron rice, black beans

ROASTED HALF CHICKEN
Freebirds Chicken, herb jus, salsa verde, whipped potatoes

SAUTEED SHRIMP MOFONGO
roasted Roma tomatoes, citrus-saffron broth, plantain-cilantro fritter

PAN-ROASTED SALMON
locally sourced seasonal vegetables, carrot romesco

COUNTRY FRIED “STEAK”
Beyond meat, country gravy, butternut squash hash (vegetarian option)

soft beverage, coffee, iced tea

$38 PER PERSON
Price does not include gratuity, tax and admin fee

MENU ENHANCEMENTS

PICK ANY TWO STARTERS +$8
served sharing style
brisket & short rib meatballs
queso, tortilla chips
cobia ceviche, plantain chips
habanero glazed chicken wings
margherita flatbread
twice-cooked yuca fries

FAMILY STYLE SIDES
saffron rice and black beans +$2
whipped potatoes +$3
roasted seasonal vegetables +$4

CHEF’S SEASONAL CHEESECAKE +$6
STARTER
host selection of (2) of the following:
CHEF’S SOUP OF THE DAY

HOUSE SALAD
heirloom cherry tomatoes, cucumbers, radishes, feta, romaine, housemade ranch dressing

CAESAR SALAD
escarole, romaine, radicchio, Parmesan, rye crouton

ENTRÉE
host selection of (4) of the following:

GRILLED RIBEYE STEAK
whipped potatoes, harissa roasted broccolini, umami butter

CHIPOTLE CHEDDAR SHORT RIB MEATLOAF
whipped potatoes, local-farm peas, bacon-mushroom gravy

LOBSTER TORCHIO
cold water lobster meat, housemade sausage, torch shaped pasta, garlic, shallots, fresh herbs, bread crumbs

ROASTED HALF CHICKEN
Freebirds Chicken, herb jus, salsa verde, whipped potatoes

PAN-ROASTED SALMON
locally sourced seasonal vegetables, carrot romesco

OAK-GRILLED FLAT IRON STEAK
chimichurri, saffron rice, black beans

COUNTRY FRIED “STEAK”
Beyond meat, country gravy, butternut squash hash (vegetarian option)

DESSERT

DESSERT
the chef’s seasonal cheesecake

soft beverage, coffee, iced tea

$48 PER PERSON

Price does not include gratuity, tax and admin fee
children's menu

**STARTER**

seasonal fresh fruit cup

**ENTRÉE**

guest selection of the following:

- **cheeseburger**
  cheddar cheese, lettuce, tomato, pickle, French fries

- **grilled cheese**
  American cheese, sourdough, French fries

- **flatbread**
  tomato sauce, fresh mozzarella, French fries

- **chicken tenders**
  crispy chicken, French fries

fresh squeezed juice or soft drinks

$15 per person

price does not include gratuity, tax and admin fee
30 MINUTE COCKTAIL RECEPTION
Choose any 4 Tray Passed H’oeuvres
$15 PER PERSON

1 HOUR COCKTAIL RECEPTION
Choose any 6 Tray Passed H’oeuvres
$20 PER PERSON

1.5 HOUR COCKTAIL RECEPTION
Choose any 8 Tray Passed H’oeuvres
$35 PER PERSON

guests selection of the following items passed unlimited for the specific period of time

CHICKEN

CHICKEN LOLLIPOPS guava glaze
CRISPY CHICKEN “POT-STICKERS” tamarind kung-pao sauce
CHICKEN SPICY THAI CHICKEN SATAY peanut sauce | GF

SEAFOOD

AHII TUNA POKE SHOOTER mango, cucumber
CITRUS POACHED SHRIMP comeback sauce | GF
SCALLOPS WRAPPED IN APPLEWOOD
SMOKED BACON bourbon basted | GF
FRIED COCONUT SHRIMP mango sweet chili sauce

BEEF/PORK

PORK BELLY SLIDERS peach jam, pickled jalapenos
CANVAS BEEF SLIDER American cheese, pickles, canvas sauce
STEAK AND CHEESE EMPANADAS onion jam
CUBAN CIGAR SPRING ROLLS ham, pork, Swiss, mustard and tangy dill pickles
DEVILED EGGS pickled onion, bacon | GF

VEGETABLE

BLACK TRUFFLE + POTATO CROQUETTE
TOSTONE whipped goat cheese, tomato jam
VEGETABLE SPRING ROLLS sweet chili | VEGAN
HUMMUS SHOOTER carrots, celery, radishes | GF | DF | VEGAN
BREAKFAST

**Canvas Bakery Assorted Breakfast Pastries** $35
- chef’s daily selections

**Individual Greek Yogurts** $40
- house made granola, local honey, fresh fruit

**Seasonal Sliced Fresh Fruit** $30

**Canvas Assorted Breakfast Sandwiches** $65
- (3 of each sandwich cut into halves)

  - Sausage, Egg, American Cheese on brioche bun
  - Sweet Tea Fried Chicken
    - arugula, peach jam, mayo, fried egg served on brioche bun

**Breakfast Tacos** $65
- scrambled egg, chorizo, fingerling potatoes, Cotija cheese, cilantro, onions, soft corn tortilla

**Seasoned Breakfast Potatoes** $30

BREAKS

**Fresh Sliced Apples with Fresh Ground Almond Butter** $50

**Create Your Own Trail Mix Bar** $65
- assorted mixed nuts, candies, dried fruit, pretzels

**Individual Greek Yogurts** $40
- house made granola, local honey, fresh fruit

**Seasonal Sliced Fresh Fruit** $30

**Artisan Domestic Cheese Platter** $55
- chef’s selection of assorted cheeses, crackers, jams, local honey

**Lemon-Garlic Hummus** $40
- carrots, celery, cucumbers, radishes, red peppers, pita wedges

**Oaxaca Cheese Queso** $65
- goat cheese, roasted tomato-serrano salsa, pickled onions and jalapenos, chorizo, tortilla chips

Price does not include gratuity, tax and admin fee

$20 per person
**LUNCH**

**CANVAS ASSORTED SANDWICHES** $85
pick (3) selections of the following:

(3 of each sandwich cut into halves)
- **Grilled Chicken** Swiss cheese, crispy onions, arugula, peperonata, lemon-rosemary aioli, brioche roll
- **Sweet Tea Crispy Chicken** buttermilk and fried chicken, cayenne mayo, house pickles
- **Toasted Cubano** slow-roasted mojo pork belly, house-cured Canadian bacon, Swiss, housemade garlic-dill pickles, Dijon-mayo
- **Vegan Sandwich** ciabatta bread with chef’s seasonal vegetables

**GRILLED FISH TACOS** $85
white fish, harissa, lime, fresh chili, fresh cilantro

**INDIVIDUAL POKE 6OZ BOWL** $75
sesame-soy marinated ahi tuna, carrot-pepper-cucumber slaw, anise-rice wine vinegar brine, avocado, sticky rice, sriracha mayo drizzle (*prepared with raw fish)

**CANVAS BEEF SLIDERS** $50
Canvas beef slider, American cheese, garlic dill pickles, Canvas sauce

**HOUSE SALAD** $40
heirloom cherry tomatoes, cucumbers, radishes, feta, romaine, house made ranch dressing

**MANGO SALAD** $50
Bibb lettuce, house-cured bacon, avocado, goat cheese, ripe mango, pumpkin seed vinaigrette

**CAESAR SALAD** $50
escarole, romaine, radicchio, Parmesan, rye crouton

**LEMON-GARLIC HUMMUS** $40
carrots, celery, cucumbers, radishes, red peppers, pita wedges

**TWICE-COOKED YUCA FRIES** $35
seasoned salt, honey drizzle, cilantro-lime dipping sauce

**MARGHERITA FLATBREAD** $60
(3 per platter)
slow-roasted baby grape tomatoes, walnut-basil pesto, fresh mozzarella

---

**DESSERTS**

**CHEF’S SEASONAL MINIATURE DESSERTS** $45
freshly prepared from Canvas Bakery

**FRESH CANVAS ASSORTED COOKIES** $25

**BEVERAGE SERVICE**

**1 HOUR COFFEE SERVICE**
$5 per person
regular, decaf coffee, hot water and teas
*each additional hour of service +$3 per person

**1 HOUR COFFEE + JUICE SERVICE**
$7 per person
regular, decaf coffee, fresh squeezed juices, hot water and teas
*each additional hour of service +$4 per person

---

Price does not include gratuity, tax and admin fee

$20 per person

*Chef’s Seasonal Miniature Desserts*
freshly prepared from Canvas Bakery

*(3 per platter)*
COLD

*host selection of (2) of the following:*

**HOUSE SALAD**
heirloom cherry tomatoes, cucumbers, radishes, feta, romaine, house made ranch dressing

**CAESAR SALAD**
escarole, romaine, radicchio, Parmesan, rye crouton

**MANGO SALAD**
Bibb lettuce, house-cured bacon, avocado, goat cheese, ripe mango, pumpkin seed vinaigrette

**CITRUS POACHED SHRIMP**
comeback sauce, lemon

**ARTISAN DOMESTIC CHEESE PLATTER**
chef’s selection of assorted cheeses, crackers, jams and local honey

**WARM**

*all stations served with fresh rolls and butter*

**ROASTED AIRLINE CHICKEN BREAST**
herb jus, seasonal vegetable
$35 PER PERSON

**PAN SEARED SALMON**
sautéed green beans, brown butter
$38 PER PERSON

**GRILLED FLAT IRON STEAK**
umami butter, roasted harissa broccolini
$45 PER PERSON

**DISPLAYED STATIONS**

the selected stations are based on a 1.5 hour serving time and pricing is based per person
stations Menu

continued

**CHEF CARVING STATIONS**

*chef attendant fee of $100 per station*

**CAJUN ROASTED PORK SHOULD**

saffron rice & beans, mojo sauce

$30 PER PERSON

**ROAST WHOLE SIDE OF SALMON**

roasted baby carrots, carnival cauliflower, arugula, meyer lemon butter

$40 PER PERSON

**CHEF CARVED ROASTED SIRLOIN**

roasted herb fingerling potatoes, chimichurri

$55 PER PERSON

**DISPLAY ENHANCEMENTS**

**WHIPPED MASHED POTATO BAR**

bacon, assorted cheese, green onions

$8 PER PERSON

**ROASTED SEASONAL VEGETABLES**

+$6 PER PERSON

**TACO BAR**

choose 1 taco $10 PER PERSON

choose 2 tacos $13 PER PERSON

corn tortilla, red onions, fresh cilantro, assorted fresh salsa’s, saffron rice, black beans

**CARNE ASADA**

**CHICKEN TINGA**

**PORK CARNITAS**

**DISPLAYED STATIONS**

the selected stations are based on a 1.5 hour serving time and pricing is based per person
DESSERT STATIONS

CANVAS COOKIE SHOP
chocolate chip, double chocolate, peanut butter, seasonal
$3 PER PERSON

CUPCAKE DISPLAY
chocolate, vanilla, seasonal
$5 PER PERSON

MACAROON DISPLAY
lemon, chocolate, seasonal
$6 PER PERSON

CANVAS HOMEMADE DESSERTS
host selection of (4) of the following:

- miniature seasonal pies
- miniature caramel flan
- chocolate cremeux- GF
- caramel pecan tartlet
- flourless torte - GF
- seasonal fruit tarte
- milk chocolate pannacotta- GF
- apple tartin
- s’mores cups
- peanut butter truffles- GF
$12 PER PERSON

DISPLAYED STATIONS
The Following Stations are based on a 1.5 hour serving time and pricing is based per person:
**BEVERAGE OPTIONS**

**BEVERAGE SERVICE**

**CONSUMPTION BAR**
Consumption bar service allows your guests to order beverages of their choice. Each beverage ordered will be added to the host’s bill and charged at the end of the event.

**OPEN BAR**
Open bar service is a per person priced bar package with limited types of beverages offered. The per person price will be determined based on the package and time selected. *(Shot service is not included in any bar packages)*

**CASH BAR**
Cash bar service requires that each of your guests pay for their own beverages when ordered.

**2 HOUR NON-ALCOHOLIC BEVERAGE PACKAGE**
Soft Drinks & Juices
$18 per person
$5 per additional hour

**2 HOUR BEER & WINE BAR PACKAGE**
Silver Level Wines, Beers, Soft Drinks & Juices
$35 per person
$12 per additional hour

**2 HOUR LIQUOR, BEER & WINE SILVER BAR PACKAGE**
Silver Level Liquors, Beers, Wines, Soft Drinks & Juices
$40 per person
$15 per additional hour

**2 HOUR LIQUOR & WINE GOLD PACKAGE**
Gold Level Liquors, Beers, Wines, Soft Drinks & Juices
$45 per person
$20 per additional hour

---

**SILVER LEVEL BRANDS**
Tito’s Vodka, Flor de Cana Rum, Hendricks Gin, Dewar’s Scotch, Jim Beam Bourbon, Hornitos Reposado Tequila, Silver Level Wines, Domestic & Craft Beers

**GOLD LEVEL BRANDS MAY INCLUDE**
Grey Goose Vodka, Bacardi Rum, Bombay Sapphire Gin, Johnnie Walker Red, Maker’s Mark Bourbon, Patron Tequila, Gold Level Wines Domestic & Craft Beers

*Liquors are subject to change without notice*

**PRIVATE BAR SETUP FEE $100**
Includes Bartender Service and Setup of Portable Bar
WELCOME TOAST

TAVISTOCK RESERVE COLLECTION, PROSECCO VENETO, ITALY 5 OZ
+12 per glass

KENWOOD YULUPA, SPARKLING WINE, CUVEE BRUT, CALIFORNIA 5 OZ
+7 per glass

SEASONAL COCKTAILS

RED SANGRIA
Stoli Razberi, Shiraz, Peach Puree, Lemon and Lime Juice
+9 per drink

NONA SUNSET
Flor De Cana Silver Rum, Solerno Blood Orange Liqueur, Passion Fruit, Pineapple and Lime juice
+10 per drink

APEROL SPRITZ
Prosecco, Aperol, Sparkling Water
+10 per drink

JALAPENO INFUSED MARGARITA
Orange and Jalapeno infused Milagro, Cilantro, Lime and Orange liqueur
+12 per drink

PRIVATE BAR SETUP FEE
Includes bartender service and setup of portable bar. $100 will be charged to the host’s bill if private bar is requested for larger events.

Pricing does not include gratuity, tax and admin fee