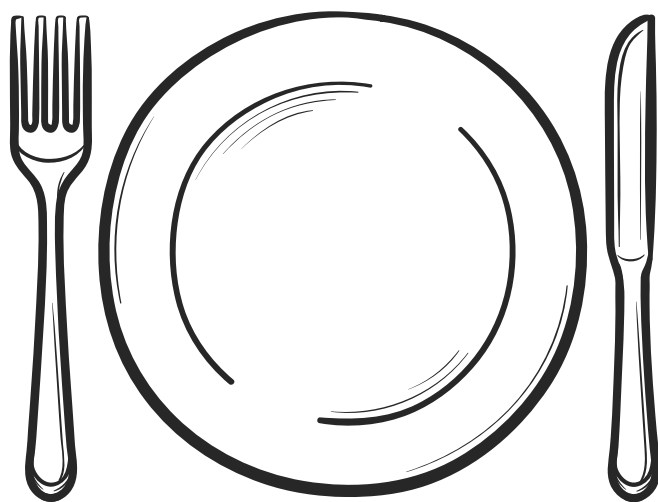




Black Canyon

2027

CATERING MENUS



Weddings@blackcanyon-catering.com

Chefs@blackcanyon-catering.com

All Menu items are subject to 20% service charge and applicable sales tax



Black Canyon GETTING READY BITES

These items are available after 11am for you & your wedding party as you get ready.

Minimum of 3 guest portions per board selection.

BAGELS & CREAM CHEESE - \$12/PERSON

Assorted Bagels / Strawberry Cream Cheese / Green Onion - Garlic Cream Cheese / Plain Cream Cheese.

PARFAIT BOARD- \$13/PERSON

Vanilla Yogurt / Oat Crumble / Sliced Fruit / Assorted Berries / Honey

WAFFLE BOARD - \$15/PERSON

Sliced Strawberries / Sliced Bananas / Warm Maple Syrup / Peanut Butter Nutella / Honey Butter / Whipped Cream / Crushed Pecans / Applewood Smoked Bacon

BISCUIT BOARD - \$15/PERSON

Warm Buttermilk Biscuits / Canadian Bacon / Sausage Patties / Applewood Smoked Bacon / Strawberry Jam / Grape Jam / Assorted Berries / Sliced Bananas / Honey

FRUIT DISPLAY - \$10/PERSON

An assortment of fresh seasonal fruit

BREAKFAST BUFFET (MINIMUM 6 ORDERS PER BUFFET)- \$30/PERSON

Scrambled Eggs / Bacon & Sausage / French Toast / Warm Maple Syrup / Fresh Fruit / Assorted Muffins / Assorted Danish

TURKEY OR HAM SAMMIES - \$15/PERSON

Sliced Turkey Breast or Sliced Honey Ham / Red Leaf Lettuce / Sliced Tomato / Sliced Cheddar Cheese / Sliced Red Onion / Mayo + Mustard / House Made Chips



Black Canyon PASSED APPETIZERS

Thirty minutes of service

22 dollars per person

Select four options below

s

One hour of service

34 dollars per person

Select four options below

HOT APPETIZERS

Buffalo Sliders

Caramelized
Onions /
Gorgonzola
Fondue

**contains
dairy/gluten*

Pork Belly Bao Bun

Sous Vide Pork
Belly / Cucumber-
Green Onion Slaw /
Garlic Sesame Soy

**contains gluten/soy*

Arancini

Smoked Gouda
/ Sweet Thai
Chili

**contains
gluten/dairy*

Truffle Mushroom

Puff Pastry

Wild Mushrooms /
White Truffle Oil
Gruyere Cheese /
Roasted Garlic -
Rosemary Crème

**contains
dairy/gluten*

Grilled Cheese & Tomato Soup Shooters

**contains dairy/gluten*

Mini Lump Crab Cakes

Jumbo & Super Lump Crab Meat
/ Red Bell Pepper / Fresh Basil /
Chipotle-Lobster Cream

**contains dairy/gluten*

COLD APPETIZERS

Bruschetta

Mozzarella/
Balsamic
Glaze /
Toasted
Crostini

**contains
dairy/gluten*

Prosciutto Wrapped Asparagus

Asparagus
Spears /
Goat Cheese
/ Fig Jam

**contains
dairy*

Caprese Skewers

Cherry
Tomato /
Ciliegine /
Basil Pesto /
Balsamic
Glaze

**contains
dairy*

Spicy Tuna

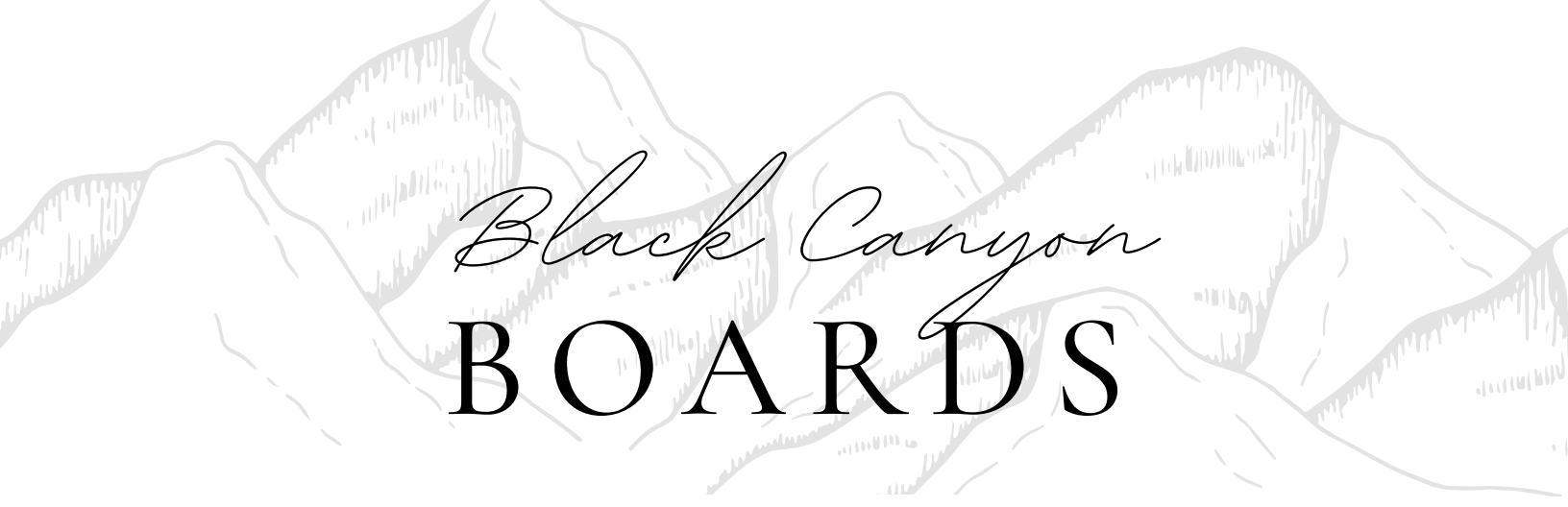
Crispy Rice /
Sliced
Jalapeño /
B&W Sesame
Seed

**contains
gluten/sesame*

Hummus Cups

House Made
Hummus /
Soft Pita /
Celery / Carrot
/ EVOO /
Smoked Paprika

**contains
gluten/sesame*



Black Canyon BOARDS

CRUDITÉ

Smoked Cheddar / Fontina / Grana Padano / Grilled Asparagus /
Roasted Red Pepper / Haricot Verts / Orange Supremes / Crimson
Grapes / Ponzu / Black Pepper Lavash

50 guests - \$400

150 guests - \$1200

100 guests - \$800

200 guests - \$1400

CHARCUTERIE

Soppressata / Pepperoni / Prosciutto / Smoked Elk / Castelvetro
Olives / Crimson Grapes / Strawberry Balsamic Jam / Garlic /
Truffle / Toast Points

50 guests - \$550

150 guests - \$1650

100 guests - \$1100

200 guests - \$2000

CHEESE BOARD

Smoked Cheddar / Fontina / Grana Padano / Danish Blue /
Mozzarella / Heirloom Cherry Tomatoes / Basil Pesto / Balsamic
Glaze / Crimson Grapes / Strawberry Balsamic Glaze / Black
Pepper Lavash

50 guests - \$400

150 guests - \$1200

100 guests - \$800

200 guests - \$1400



Black Canyon Raw Oyster Bar

Dive into the ultimate oyster experience with a handpicked selection of the finest oysters from both the East and West Coasts.

Sourced from pristine waters, each oyster is chosen for its distinct, mouthwatering flavor - from the bold, briny taste of the Atlantic to the crisp, refreshing essence of the Pacific.

Served with our signature house-made sauces, fresh garnishes, and premium accompaniments.

Choose your Oyster Experience

Classic Oyster Display

An elegant display inviting guests to indulge at their leisure.

Wandering Oyster Shucker + \$150

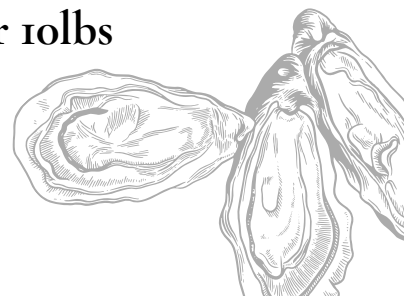
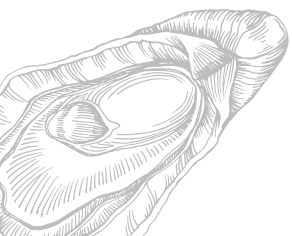
For a unique and interactive experience, let our roaming oyster shucker bring the taste of the sea directly to your guests.

The Perfect Pairing

Complement your oyster experience with succulent jumbo shrimp cocktail, served with our signature house-made cocktail sauce, fresh horseradish, and zesty Creole remoulade.

Oysters are available in quantities of 100, at Market Price.

Jumbo shrimp cocktail offered per 10lbs, \$350 per 10lbs





Black Canyon BUFFET DINNER SERVICE

78 dollars per person

Host selects 1 composed buffet option for dinner service

BBQ Feast

Spinach Salad
Red Onion / Julienned Bacon /
Cherry Tomatoes / Blue Cheese
Crumbles / Walnuts /
Balsamic Vinegar

BBQ Smoked Wagyu Brisket -
Chopped

Herb-Crusted Chicken Breast

Apple Bourbon Slaw

Ranch Beans

Baked Mac & Cheese

Honey-Jalapeño-Cheddar Corn
Bread

House Made BBQ Sauce -
Carolina & Kansas City

Italian Style

Italian House Salad
Chopped Romaine / Julienned
Red Onion / Roma Tomatoes /
Pepperoncini / Black Olives /
Garlic Croutons / Parm /
Red Wine Vinaigrette

Baked Rigatoni
Spicy Italian Sausage / Ground
Beef / House Made Tomato
Sauce

Chicken Marsala
Oven Roasted Chicken Thighs /
Sautéed Button Mushrooms /
Marsala Cream / Roasted Red
Skin Potatoes

Sautéed Broccolini
Garlic - Lemon

House Made Garlic Bread
Roasted Garlic Butter



Black Canyon BUFFET DINNER SERVICE

78 dollars per person

Host selects 1 composed buffet option for dinner service

Mediterranean

Mediterranean Salad

Chopped Iceberg / Chickpeas /
Sliced Cucumber / Red Onion /
Roasted Red Pepper / Feta Cheese
/ Greek Vinaigrette

Lamb Gyros

Warm Pita / Tzatziki / Roma
Tomato / Julienned Red Onion /
Sliced Cucumber /
Shredded Iceberg / Feta

Chicken Shawarma

Cumin / Coriander / Cardamom /
Basmati Rice / Toum - Garlic
Yogurt Sauce

Greek Fries

Garlic Oil / Feta

Grilled Vegetables

Eggplant / Zucchini / Squash / Red
Onion / Red Bell Pepper / Garlic -
Basil Butter

Southwestern

Tex-Mex Salad

Spring Mix / Sliced Red Radish /
Roasted Sweet Corn / Cherry
Tomato / Chili - Lime Honey
Vinaigrette / Tortilla Strips

Queso Birria Tacos

Barbacoa Beef / Monterey Jack
Cheese / Birria Consomé - Mexican
Relish

Chicken Mole

Chopped Chicken Thighs / Red
Mole Sauce

Mexican Rice

Caldo De Tomate / Roasted Sweet
Corn / Sweet Peas / Onion

Refried Beans

Sweet Onion / Jalapeño /
Mozzarella Cheese / Manteca /
Queso Fresco

Black Canyon
BUFFET DINNER SERVICE

78 dollars per person

Host selects 1 composed buffet option for dinner service

The Black Canyon Inn

Baby Iceberg Wedge
Cherry Tomato / Julienned Bacon / Crumbled
Blue Cheese / Blue Cheese Dressing / Balsamic
Glaze

NY Strip
Roasted Jalapeño Fondue or Cremini
Mushroom Peppercorn Gravy

Norwegian Salmon Fillet
Pecan Crusted / Lemon - Confit Beurre Blanc

Garlic Whipped Potatoes
Truffle Oil / Fried Parsnips

Haricot Verts
Chopped Garlic / Olive Oil / Sliced Almonds

Assorted Dinner Rolls



Black Canyon CHEF-ATTENDED CARVING STATIONS

This as an interactive food experience for your guests where one uniformed chef/attendant will carve the selected protein for your guests alongside a sauce accompaniment. Prices are based on 1 hour of service.

\$150 fee for chef/attendant for service

*Pricing is per guest. Minimum guest count requirement is 30 guests.
Chef-Attended Carving Stations are available on Buffet Style Dinner Service
menus only.*

SLOW ROASTED PRIME RIB - \$16/PERSON

Horseradish cream / Au jus

BABY BACK RIBS - \$16/PERSON

Dry Rub / Carolina & Kansas City Style BBQ Sauce

ROASTED RACK OF LAMB - \$20/PERSON

Pistachio Crust / Roasted Garlic - Rosemary Butter

BUFFALO PRIME RIB - \$18/PERSON

Blackened / Horseradish Cream / Au Jus

ROASTED BEEF STRIP LOIN - \$16/PERSON

Cremini Mushroom Peppercorn Gravy



Black Canyon PLATED DINNER SERVICE

88 dollars per person

Host selects 1 salad, 2 entrees for guests to choose from, and 2 sides
for dinner service

Salads

CAESAR

Fresh Romaine / Homemade Caesar Dressing / Garlic Croutons /
Roasted Cherry Tomatoes / Grated Egg / Parmesan Cheese

**contains dairy/gluten*

SPRING

Julienned Carrots / Sliced Cucumber / Goat Cheese /
Heirloom Cherry Tomatoes / Honey White Balsamic / Garlic Croutons

**contains dairy/gluten*

COLORADO WEDGE

Baby Iceberg / Cherry Tomato / Julienned Bacon / Crumbled Blue Cheese /
Blue Cheese Dressing / Balsamic Glaze

**contains dairy/gluten*

SPINACH

Spinach / Balsamic Vinaigrette / Julienned Red Onion / Crushed Walnuts /
Crumbled Blue Cheese / Chopped Bacon

**contains dairy/nuts*

BUTTER LETTUCE WRAP

Cucumber / Citrus Ricotta / Orange Segments / Hazelnut Dust /
Apricot Gastrique / Honey White Balsamic

**contains dairy/nuts*



Black Canyon PLATED DINNER SERVICE

88 dollars per person

Host selects 1 salad, 2 entrees for guests to choose from, and 2 sides
for dinner service

Entrées

6 OZ FILET

Black Truffle Chive Butter

12 OZ RIBEYE

Roasted Jalapéno Gorgonzola Fondue OR Cremini Mushroom Peppercorn Gravy

ELK MEDALLIONS

Garlic Whipped Potatoes / Blueberry BBQ / Beurre Blanc

FRENCHED LAMB RACK

Pistachio - Herb Crust / Roasted Garlic Rosemary Butter

CHILEAN SEABASS

Green Onion Slaw / Black Garlic - Ginger Soy

NORWEGIAN SALMON FILLET

Pecan-Crusted / Lemon-Confit Beurre Blanc

ROASTED CHICKEN

Brown Sugar - Herb Crusted / White BBQ

LUMP CRAB CAKES

Jumbo & Super Lump Crab Meat / Red Bell Pepper / Fresh Basil /
Chipotle - Lobster Cream



Black Canyon

PLATED DINNER SERVICE

88 dollars per person

Host selects 1 salad, 2 entrees for guests to choose from, and 2 sides
for dinner service

Sides

BRAISED MUSHROOMS

Sherry / Chopped Garlic

HARICOT VERTS

Chopped Garlic / Olive Oil / Sliced Almonds

ROASTED CREAM CORN

Smoked Peppered Bacon / Parmesan Cheese

CHARRED BRUSSELS SPROUTS

Bacon Lardons / Beurre Blanc / Fresh Lemon Juice

GARLIC WHIPPED POTATOES

Truffle Oil / Fried Parsnips

MAC & CHEESE

Sautéed Jalapeños / Bacon Lardons

WHIPPED TWICE BAKED POTATO

Cheddar / Sour Cream / Green Onions

ASPARAGUS RISOTTO

Arborio Rice / Asparagus Tips / Lemon Zest / Parmesan Cheese



Black Canyon ENTRÉES

VEGAN & VEGETARIAN OPTIONS

With a Buffet dinner, vegan/vegetarian meals will be brought to the guests' seats when the table they are sitting at is released through the buffet. Those guests are welcome to still visit the buffet to enjoy any other vegan/vegetarian items that may be available on the buffet.

With a Plated dinner, the Vegan/Vegetarian entree will be added as a 3rd entree choice (so you will have 2 entrees and 1 vegan/vegetarian entree) for your guests to choose from in the invitation process.

PESTO PASTA (VEGAN)

Hot Grilled Zucchini & Squash /
Julienned Red Onion / Cherry
Tomatoes / Garlic - Basil Pesto

**contains gluten*

BUTTERNUT SQUASH RAVIOLI (VEGETARIAN)

Sage Cream

**contains dairy/gluten*

CHILDREN'S MEALS

Buffet - \$40/child

*Child will go through the same
buffet as the adults*

Plated - \$20/child

*All children ages 3-12 years old
will be served the same plated meal
*available even if Buffet is selected
for adult meals*

CHICKEN FINGERS

Served with Fries

CHEESEBURGER

Served with Fries

FETTUCCHINE ALFREDO

Served with Garlic Bread



Black Canyon VENDOR MEALS

For vendors who are present during dinner, you have the option of serving a full-service buffet or plated meal OR (depending on dietary restrictions) selecting from the vegan or vegetarian options. See options below.

This excludes Black Canyon Catering's staff. Our team will be fed at no additional cost to you!

VENDOR MEAL SELECTIONS

FULL-SERVICE GUEST BUFFET

\$55/person

FULL-SERVICE GUEST PLATED DINNER

\$65/person

Please be sure to collect meal selection information prior to event

PESTO PASTA (VEGAN)

\$45/person

*Grilled Zucchini & Squash / Julienned Red Onion /
Cherry Tomatoes / Garlic-Basil Pesto*

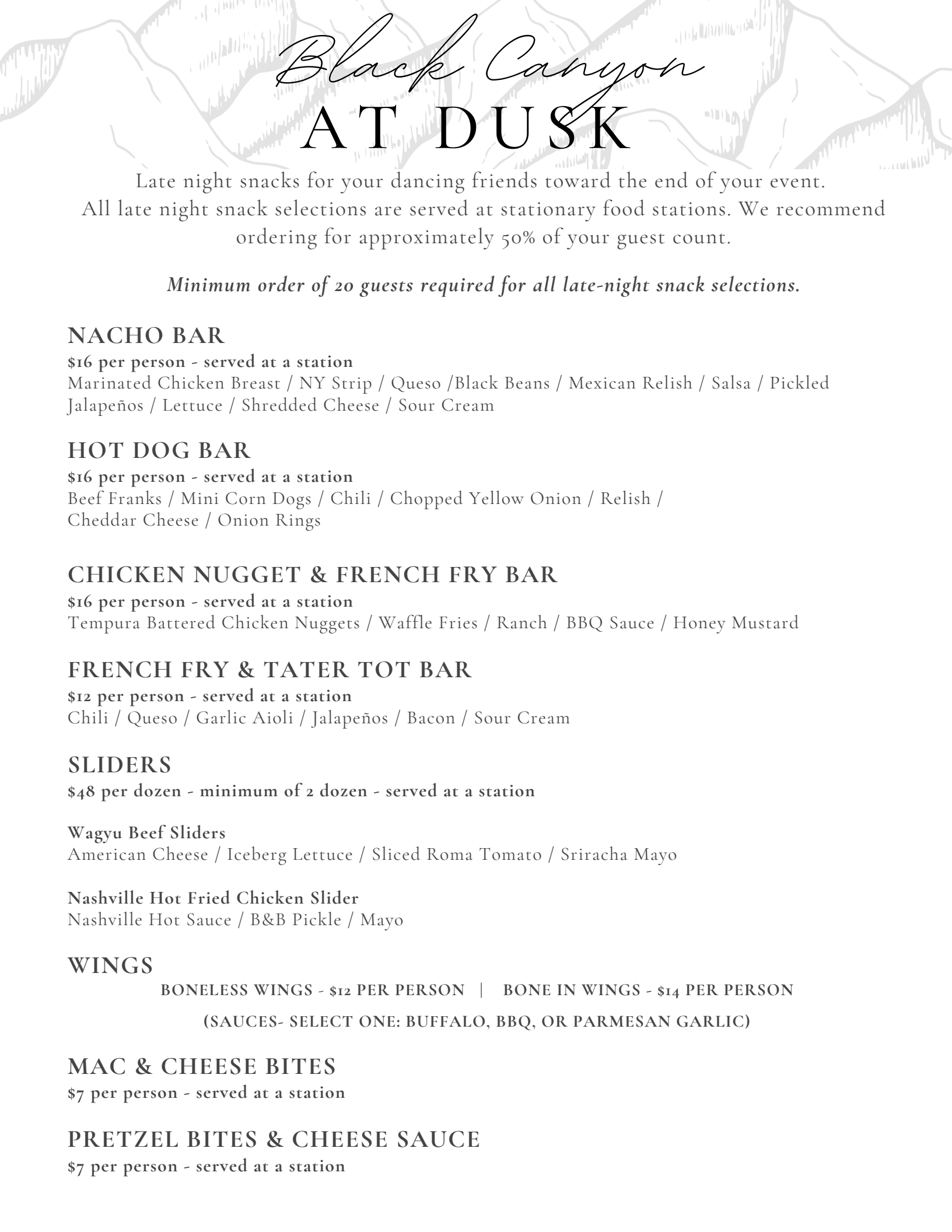
**contains dairy*

BUTTERNUT SQUASH RAVIOLI (VEGETARIAN)

\$50/person

Wilted Spinach / Blistered Cherry Tomatoes / Sage Cream

**contains dairy/gluten*



Black Canyon AT DUSK

Late night snacks for your dancing friends toward the end of your event.
All late night snack selections are served at stationary food stations. We recommend ordering for approximately 50% of your guest count.

Minimum order of 20 guests required for all late-night snack selections.

NACHO BAR

\$16 per person - served at a station

Marinated Chicken Breast / NY Strip / Queso / Black Beans / Mexican Relish / Salsa / Pickled Jalapeños / Lettuce / Shredded Cheese / Sour Cream

HOT DOG BAR

\$16 per person - served at a station

Beef Franks / Mini Corn Dogs / Chili / Chopped Yellow Onion / Relish / Cheddar Cheese / Onion Rings

CHICKEN NUGGET & FRENCH FRY BAR

\$16 per person - served at a station

Tempura Battered Chicken Nuggets / Waffle Fries / Ranch / BBQ Sauce / Honey Mustard

FRENCH FRY & TATER TOT BAR

\$12 per person - served at a station

Chili / Queso / Garlic Aioli / Jalapeños / Bacon / Sour Cream

SLIDERS

\$48 per dozen - minimum of 2 dozen - served at a station

Wagyu Beef Sliders

American Cheese / Iceberg Lettuce / Sliced Roma Tomato / Sriracha Mayo

Nashville Hot Fried Chicken Slider

Nashville Hot Sauce / B&B Pickle / Mayo

WINGS

BONELESS WINGS - \$12 PER PERSON | BONE IN WINGS - \$14 PER PERSON

(SAUCES- SELECT ONE: BUFFALO, BBQ, OR PARMESAN GARLIC)

MAC & CHEESE BITES

\$7 per person - served at a station

PRETZEL BITES & CHEESE SAUCE

\$7 per person - served at a station



Black Canyon SOFT-SERVE ICE CREAM BAR

Our ice cream bar lets everyone build their own sweet creation with a variety of classic flavors and plenty of fun toppings. It's a playful, crowd-pleasing way to add a little extra sweetness to your celebration.

50-person minimum

50 guests - \$600

75 guests - \$750

100 guests - \$1000

150 guests - \$1500

Choice of Two Flavors (Twist Included)

- *Vanilla*
- *Chocolate*
- *Strawberry*
- *Salted Caramel*
- *Birthday Cake*
- *Cotton Candy*
- *Pistachio*

**Vegan options available*

Included Toppings

Classic

- *Sprinkles*
- *Whipped Cream*
- *Maraschino
Cherries*

Crunch

- *Oreos*
- *Heath-Toffee
Bites*
- *Chocolate Chips*

Fruit

- *Strawberries*
- *Blueberries*

Candy

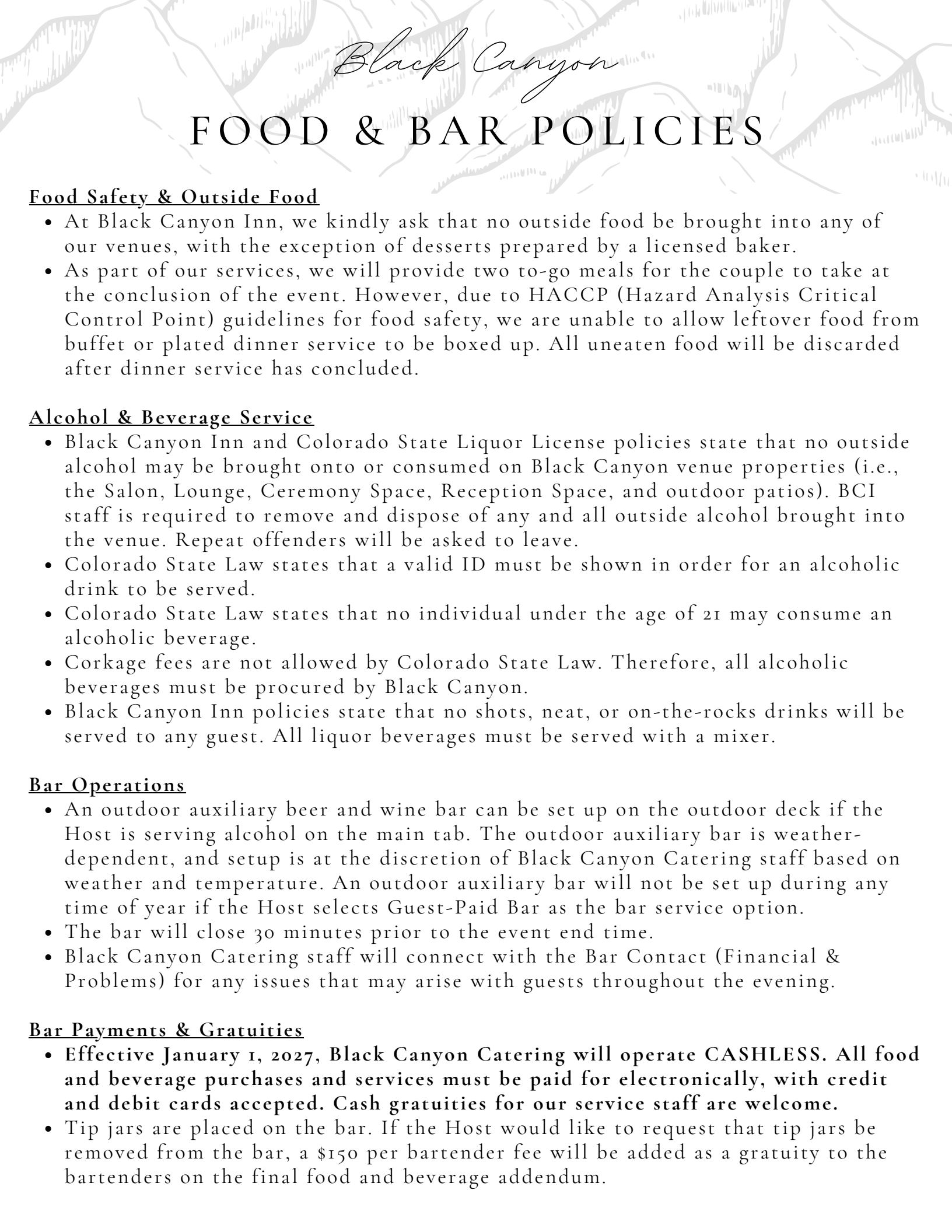
- *Mini M&M's*
- *Reese's Pieces*

Sauces

- *Hot Fudge*
- *Caramel*
- *Strawberry*

Cones

- *Sugar Cones*
- *Cake Cones*



Black Canyon

FOOD & BAR POLICIES

Food Safety & Outside Food

- At Black Canyon Inn, we kindly ask that no outside food be brought into any of our venues, with the exception of desserts prepared by a licensed baker.
- As part of our services, we will provide two to-go meals for the couple to take at the conclusion of the event. However, due to HACCP (Hazard Analysis Critical Control Point) guidelines for food safety, we are unable to allow leftover food from buffet or plated dinner service to be boxed up. All uneaten food will be discarded after dinner service has concluded.

Alcohol & Beverage Service

- Black Canyon Inn and Colorado State Liquor License policies state that no outside alcohol may be brought onto or consumed on Black Canyon venue properties (i.e., the Salon, Lounge, Ceremony Space, Reception Space, and outdoor patios). BCI staff is required to remove and dispose of any and all outside alcohol brought into the venue. Repeat offenders will be asked to leave.
- Colorado State Law states that a valid ID must be shown in order for an alcoholic drink to be served.
- Colorado State Law states that no individual under the age of 21 may consume an alcoholic beverage.
- Corkage fees are not allowed by Colorado State Law. Therefore, all alcoholic beverages must be procured by Black Canyon.
- Black Canyon Inn policies state that no shots, neat, or on-the-rocks drinks will be served to any guest. All liquor beverages must be served with a mixer.

Bar Operations

- An outdoor auxiliary beer and wine bar can be set up on the outdoor deck if the Host is serving alcohol on the main tab. The outdoor auxiliary bar is weather-dependent, and setup is at the discretion of Black Canyon Catering staff based on weather and temperature. An outdoor auxiliary bar will not be set up during any time of year if the Host selects Guest-Paid Bar as the bar service option.
- The bar will close 30 minutes prior to the event end time.
- Black Canyon Catering staff will connect with the Bar Contact (Financial & Problems) for any issues that may arise with guests throughout the evening.

Bar Payments & Gratuities

- **Effective January 1, 2027, Black Canyon Catering will operate CASHLESS. All food and beverage purchases and services must be paid for electronically, with credit and debit cards accepted. Cash gratuities for our service staff are welcome.**
- Tip jars are placed on the bar. If the Host would like to request that tip jars be removed from the bar, a \$150 per bartender fee will be added as a gratuity to the bartenders on the final food and beverage addendum.