



# CATERING MENU



CANVAS ARTISTRY

1 Central Ave. NW STE. 3A

Albuquerque, NM 87102

505.401.2510

# BREAKFAST

## CANVAS CONTINENTAL

FRUIT MUFFINS  
ASSORTED MINI DANISH  
YOGURT & GRANOLA  
SLICED FRUIT & BERRIES  
ORANGE JUICE & COFFEE  
15

## NEW MEXICO CONTINENTAL

BREAKFAST BURRITOS  
ASSORTED MINI DANISH  
YOGURT & GRANOLA  
SLICED FRUIT & BERRIES  
ORANGE JUICE & COFFEE  
18

## TOP OF THE MORNING

SAUSAGE BISCUITS  
STEEL CUT OATS, BROWN SUGAR  
MINI SPECIALTY DONUTS  
YOGURT & GRANOLA  
SLICED FRUIT & BERRIES  
ORANGE JUICE & COFFEE  
18

## SUNRISE

SCRAMBLED EGGS  
BREAKFAST POTATOES  
BACON & SAUSAGE  
NEW MEXICO RED & GREEN CHILE  
FLOUR TORTILLAS  
SLICED FRUIT & BERRIES  
ORANGE JUICE & COFFEE  
20

## BREAKFAST FEAST

CHICKEN & WAFFLES  
SCRAMBLED EGGS  
BISCUITS & GRAVY, HASH  
BROWNS, BACON & SAUSAGE  
NEW MEXICO RED & GREEN CHILE  
SLICED FRUIT & BERRIES  
MINI SPECIALTY DONUTS  
ORANGE JUICE & COFFEE  
26

## EXECUTIVE

EGGS & OMELETTES MADE TO ORDER  
EGGS BENEDICT FLORENTINE  
POTATOES, BACON & SAUSAGE  
NEW MEXICO RED & GREEN CHILE  
MINI SPECIALTY DONUTS & DANISH  
SLICED FRUIT & BERRIES  
ORANGE JUICE & COFFEE  
\$100 ATTENDANT FEE  
29

ALL PRICES ARE PER-PERSON AND SUBJECT TO 20% SERVICE CHARGE & STATE TAX

# LUNCH OR DINNER

## LUNCH FROM THE GRILL

GRILLED FLANK STEAK  
GRILLED CHICKEN BREAST  
ROASTED SMASHED POTATOES  
FRESH SEASONAL VEGETABLES  
ROLLS & BUTTER  
GARDEN SALAD  
RASPBERRY & APRICOT TARTS  
28

## SOUTHERN BBQ

BUTTERMILK FRIED CHICKEN  
BBQ COUNTRY STYLE RIBS MASHED  
POTATOES & GRAVY  
MAC & CHEESE, GREEN BEANS  
HONEY GLAZED BISCUITS  
GARDEN SALAD, AMBROSIA  
PEACH COBBLER  
26

## ITALIAN

TUSCAN CHICKEN  
CHEESE STUFFED RAVIOLI  
GREEN BEANS  
GARLIC BREAD STICKS  
CAESAR SALAD  
SPINACH & ARTICHOKE DIP  
FRIED PITA CHIPS  
HOUSE-MADE CANNOLI  
26

## FAJITAS & ENCHILADAS

CHICKEN FAJITAS  
GREEN CHILE BEEF ENCHILADAS  
SPANISH RICE, PINTO BEANS  
SALSA & GUACAMOLE  
TORTILLA CHIPS  
FLOUR TORTILLAS  
BISCOCHITOS  
22

## BACKYARD BBQ

BONE-IN BBQ CHICKEN  
BACON WRAPPED NATHAN  
FRANKS, GREEN CHILE CHEDDAR  
MASHED POTATOES  
BBQ BEANS, MAC & CHEESE  
GARDEN SALAD, AMBROSIA  
CHERRY COBBLER  
22

## BURGERS, DOGS & FRITO PIE

HAND PRESSED BEEF PATTIES  
NATHAN 100% BEEF FRANKS  
CHEESE, GREEN CHILE, LETTUCE, TOMATO,  
ONION, JALAPEÑOS, BACON & AVOCADO  
CHILE BEANS, FRITOS  
POTATO SALAD  
CHOCOLATE FUDGE BROWNIES  
20

ALL SELECTIONS INCLUDE LEMONADE & WATER

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# LUNCH OR DINNER

## GOOD TIMES

STEAK FINGERS  
CRISPY CHICKEN TENDERS  
MASHED POTATOES & GRAVY  
CORN ON THE COB  
MAC & CHEESE  
JALAPEÑO POPPERS  
GARDEN SALAD, ROLLS & BUTTER  
CHANTILLY CUP CAKES  
32

## MAMMA MIA

CHICKEN PARMESAN  
GREEN CHILE CHICKEN FETTUCCINE  
ALFREDO  
GREEN BEANS  
GARLIC BREAD STICKS  
CAESAR SALAD, PASTA SALAD  
LEMON BARS  
PECAN SHORTBREAD COOKIES  
26

## SOUP & SANDWICH

CREAM OF GREEN CHILE CHICKEN  
TOMATO BASIL BISQUE  
HAM, TURKEY & ROAST BEEF  
ASSORTED BREADS  
GARNISH TRAY & CONDIMENTS  
POTATO SALAD  
ASSORTED COOKIES  
22

## HIGH TEA

SAUSAGE STUFFED MUSHROOMS  
CHICKEN SALAD MINI-CROISSANTS  
CUCUMBER TEA SANDWICHES  
BACON WRAPPED CHICKEN BITES  
FRUIT SCONES, CLOTTED CREAM  
ORANGE MARMALADE JAM  
CHOCOLATE PETIT FOURS  
LEMON TEA CAKES  
32

## SALAD BAR

SPINACH, ROMAINE  
MIXED GREENS, GRILLED CHICKEN  
TOMATO, ONION, CHEESE, BACON  
CROUTONS, PEAS, SUNFLOWER  
SEEDS, JALAPEÑOS, PEPPERS  
RANCH, ITALIAN & JALAPEÑO THOUSAND  
ISLAND DRESSINGS  
CHOCOLATE FUDGE BROWNIES  
19

## ISLAND FEAST

ROASTED MARINATED CHICKEN  
(GRILLED PINEAPPLE RELISH)  
STEAK KABOBS, TERIYAKI SALMON,  
HAWAIIAN VEGETABLES, JASMINE  
RICE, SPAM MUSUBI, THAI MANGO  
SALAD, SLICED FRUIT  
CHANTILLY CUPCAKES  
42  
ADD WHOLE ROASTED PIG \$750

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# LUNCH OR DINNER

## BLACKENED PRIME RIB

AUJUS, ORANGE MARMALADE  
HORSE RADISH  
BOURBON CHICKEN  
GREEN CHILE CHICKEN GUMBO  
FRIED OKRA, RED BEANS & RICE  
YUKON GOLD ROASTED POTATOES  
GARDEN SALAD, ROLLS & BUTTER  
MINI RED VELVET BUNDT CAKES

49

## RIB-EYE STEAK & CHICKEN

GARLIC BUTTER GLAZED RIB-EYE  
GRILLED CHICKEN BREAST  
SAUTÉED ONIONS & MUSHROOMS  
GREEN CHILE CHEDDAR MASHED  
POTATOES, SEASONAL  
VEGETABLES, GARDEN SALAD  
ROLLS & BUTTER  
CHANTILLY CUPCAKES

49

## HOLIDAY FEAST

ROASTED TURKEY  
HONEY BAKED HAM, APPLE & BRIE  
STUFFED CHICKEN BREAST  
MASHED POTATOES & GRAVY HERB  
STUFFING, MAC & CHEESE  
CANDIED SWEET POTATOES  
GARDEN SALAD, ROLLS & BUTTER  
ULTIMATE CARROT CAKE

39

## FIESTA

GREEN CHILE CHICKEN ENCHILADAS,  
RED CHILE PORK TAMALES, STEAK  
FAJITAS  
FLOUR TORTILLAS, RICE, BEANS  
CALABACITAS, CHOPPED SALAD  
GUACAMOLE, SALSA, QUESO  
TORTILLA CHIPS  
BISCOCHITOS & FRUIT EMPANADAS

36

## CANVAS GOURMET

BUTTER GLAZED FILET MIGNON  
APPLE & BRIE STUFFED CHICKEN  
BREAST W/PIÑON CREAM SAUCE  
CRANBERRY HARVEST RICE  
SMASHED POTATOES  
BACON WRAPPED GREEN BEANS  
GARDEN SALAD, ROLLS & BUTTER  
PETIT FOURS & FRUIT TARTS

59

## MIXED GRILL

GRILLED RIB-EYE STEAK  
GRILLED CHICKEN BREAST  
GRILLED SALMON  
BAKED POTATO, ASPARAGUS  
SPINACH & CANDIED WALNUT  
SALAD, ROLLS & BUTTER  
MINI CHOCOLATE & LEMON  
BUNDT CAKES

52

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# RECEPTION

## APPETIZER STATION #1

GREEN CHILE CHEESEBURGER  
SLIDERS  
BUFFALO WINGS  
JALAPEÑO POPPERS  
SALSA & GUACAMOLE  
QUESO BLANCO  
HOUSE-MADE TORTILLA CHIPS  
22

## APPETIZER STATION #2

CRISPY CHICKEN TENDERS  
RANCH, HONEY MUSTARD & SWEET CHILE SAUCE  
SPRING ROLLS  
BBQ NATHAN'S BURNT ENDS  
TOMATO BASIL BRUSCHETTA  
SPINACH & ARTICHOKE DIP  
PITA CHIPS  
22

## APPETIZER STATION #3

\*WING BAR\*  
BUFFALO, SWEET CHILE,  
ASIAN & LEMON PEPPER WINGS  
BUFFALO CAULIFLOWER BITES  
QUESO, GUACAMOLE, SALSA  
HOUSE-MADE TORTILLA CHIPS  
24

## APPETIZER STATION #4

CRISPY CHICKEN & JACK SLIDERS  
BACON CHEESEBURGER SLIDERS  
GRILLED VEGETABLES  
QUESO, GUACAMOLE, SALSA  
HOUSE-MADE TORTILLA CHIPS  
BISCOCHITOS  
22

## APPETIZER STATION #5

JALAPEÑO POPPERS  
SALSA & GUACAMOLE  
QUESO BLANCO  
HOUSE-MADE TORTILLA CHIPS  
BISCOCHITOS  
19

## APPETIZER STATION #6

RIB-EYE STEAK KEBABS  
BACON WRAPPED SHRIMP  
DOUBLE-DIPPED BUFFALO WINGS  
GRILLED VEGETABLES, RANCH DIP  
SPINACH & ARTICHOKE DIP  
PITA CHIPS  
MINI CHANTILLY CUPCAKES  
32

Custom menus available upon request

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# A LA CARTE

## COLD FOOD - SERVING SIZE 50 PIECES

DEVILED EGGS	95
TOMATO BASIL BRUSCHETTA	95
CHICKEN SALAD CUCUMBER ROUNDS	125
SHRIMP COCKTAIL	195
YELLOW FIN TUNA & JALAPEÑO CROSTINI	195
CREAM CHEESE STUFFED CHERRY TOMATOES	95

## COLD FOOD & DIPS - SERVING SIZE PER PERSON

ASSORTED FRUITS & BERRIES	7
GRILLED VEGETABLES	7
INTERNATIONAL CHEESE BOARD (PETITE FRENCH BREADS)	9
CHARCUTERIE BOARD	12
CEVICHE (TORTILLA CRISPS).	15
SALSA (HOUSE MADE TORTILLA CHIPS)	3
GUACAMOLE (HOUSE MADE TORTILLA CHIPS)	6
QUESO BLANCO (HOUSE MADE TORTILLA CHIPS)	5

## HOT FOOD - SERVING SIZE 50 PIECES

CRISPY CHICKEN TENDERS	110
PIÑON LOLLIPOP LAMB CHOPS	295
DOUBLE DIPPED BUFFALO WINGS	110
HABANERO BBQ SHRIMP	200
MUSUBI	125
RIB-EYE STEAK KEBABS	250
ASIAN CHICKEN SKEWERS	125
GREEN CHILE CHEESEBURGER SLIDERS	125
SWISS & CARAMELIZED ONION SLIDERS	125
SAUSAGE STUFFED MUSHROOMS	125
GREEN CHILE MEATBALLS	110
BACON WRAPPED JALAPEÑO POPPERS	125
GRILLED GARLIC & BLACK PEPPER SHRIMP	200

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# DESSERT TABLE

MINI FRUIT TARTS

RASPBERRY & CHOCOLATE PETIT FOURS

CHANTILLY CUPCAKES

MINI CHOCOLATE & LEMON BUNDT CAKES

APRICOT & RASPBERRY TARTS

24

# PASTA BAR

FETTUCCINE AND PENNE

GREEN CHILE CHICKEN ALFREDO

MUSHROOM, ONION & RED PEPPER MARINARA

GARLIC BREAD STICKS

19

# CARVING STATIONS

TENDERLOIN OF BEEF (SERVES APPROX. 20 PEOPLE)	375
BLACKENED PRIME RIB (SERVES APPROX. 20 PEOPLE)	325
ROUND OF BEEF (SERVES APPROX. 30 PEOPLE)	275
HONEY GLAZED HAM (SERVES APPROX. 30 PEOPLE)	195
SMOKED TURKEY (SERVES APPROX. 30 PEOPLE)	195

(ALL STATIONS INCLUDE FRESHLY BAKED ROLLS & APPROPRIATE CONDIMENTS)

CHEF CARVING FEE \$100 EA.

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# BAKERY & BEVERAGES

SERVING SIZE 12 PIECES

ASSORTED FRUIT MUFFINS, CINNAMON ROLLS.	32
ASSORTED MINI-DANISH	18
SPECIALTY MINI-DONUTS	26
MINI CHANTILLY CUPCAKES	48
BISCOCHITOS & WEDDING COOKIES	15
FRUIT FILLED EMPANADAS	36
RASPBERRY & CHOCOLATE PETIT FOURS	48
ASSORTED COOKIES	15
ASSORTED MINI BUNDT CAKES	48
ULTIMATE CARROT CAKE	48
LEMON BARS & FUDGE BROWNIES	28
MINI FRUIT TART	48

SERVING SIZE - EACH

SOFT DRINKS & BOTTLED WATER	2
RED BULL & SUGAR FREE RED BULL	4
BOTTLED JUICE, VITAMIN WATER & MILK	4

SERVING SIZE - ONE GALLON

FRUIT PUNCH & LEMONADE	18
LIME SHERBET	28
COFFEE, DECAF OR HOT TEA	32
HOT CHOCOLATE	26
MEXICAN HOT CHOCOLATE	28

# FACILITY RENTAL FEES



PATIO (ACCOMMODATES UP TO 100 GUESTS)	\$900
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VIP LOUNGE (ACCOMMODATES UP TO 100 GUESTS)	\$1,050
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VIP LOUNGE & TEQUILA BAR (ACCOMMODATED UP TO 150 GUESTS)	\$1,500
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ENTIRE VENUE DURING SELECT HOURS	\$15,000
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FEE WAIVED WITH \$20,000 SPENT IN FOOD & BEVERAGE  
(CASH BARS ARE NOT INCLUDED)  
(ACCOMMODATES UP TO 400 GUESTS)

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# ON OR OFF PREMISE PREMIUM BAR SERVICE

\$425



## CHEERS

PREMIUM WELL - JIM BEAM, DEWAR'S WHITE LABEL, NEW AMSTERDAM VODKA,  
PINNACLE GIN, CRUZAN RUM & JOSE CUERVO TRADICIONAL PLATA

8

CALL - JACK DANIELS, TITO'S, CAPTAIN MORGAN & TANQUERAY

9

TOP SHELF - PATRON, JAMESON, GREY GOOSE, MALIBU & CROWN ROYAL

10

WINE - PROPHECY CHARDONNAY, ROSÉ, CABERNET SAUVIGNON

7

DOMESTIC BEER - COORS LIGHT, MICHELOB ULTRA

5

IMPORTED BEER - DOS XX LAGER, MODELO ESPECIAL, CORONA

6

CRAFT BEER - ON REQUEST

8

BAR SERVICE REQUIRES SECURITY PERSONNEL

\$65 PER HOUR/PER GUARD

# WINE LIST

<u>RED</u>	<u>BT</u>
CAMPO VIEJO TEMPRANILLO (Spain)	26
PROPHECY CABERNET SAUVIGNON (California)	26
ERATH PINOT NOIR (Oregon)	36
MARKHAM MERLOT (Napa Valley)	45
ROBERT MONDAVI PRIVATE SELECTION CABERNET SAUVIGNON (California)	32

## WHITE, PINK & BUBBLES

PROPHECY ROSÉ (Napa Valley)	22
CAVIT MOSCATO (Italy)	22
CHATEAU STE MICHELLE RIESLING (Washington/Columbia Valley)	24
SONOMA-CUTRER CHARDONNAY (California)	32
WHITEHAVEN SAUVIGNON BLANC (New Zealand)	29
PROPHECY BUTTERY CHARDONNAY (California)	22
GRUET BRUT (New Mexico)	32
LAMARCA PROSECCO (Italy)	32
VEUVE CLICQUOT YELLOW LABEL (France)	125

# BARRELS OF BEER

<u>SIZE</u>	<u>1/6</u>	<u>1/2</u>
DOMESTIC BEER	225	375
IMPORTED	250	395
LOCAL CRAFT BEER	275	465

# CANVAS

A R T I S T R Y

MENU PRICES ARE SUBJECT TO 20% SERVICE  
CHARGE AND STATE TAX

ALL CATERING MENU SERVED BUFFET STYLE - BUTLER SERVICE AND  
PLATED DINNERS AVAILABLE AT \$750 AND UP

OFF PREMISE FOOD DELIVERY FEE = \$125  
\$500 MINIMUM ON ALL FOOD DELIVERIES OFF PREMISE

NO MINIMUM OR SERVICE CHARGE ON ANY CATERING FOOD ORDERED  
FOR CARRY-OUT

ALL BAR SERVICES REQUIRES SECURITY PERSONNEL  
RATIO: 1 GUARD PER 100 GUESTS  
SECURITY RATE: \$65 PER HOUR

**CONTACT HERMAN SANCHEZ FOR CATERING SERVICES**  
**505.401.2510 or [hermansanchezjr@comcast.net](mailto:hermansanchezjr@comcast.net)**

*Locally Owned and Operated - Thank You for your Support*