



# CATERING MENU



CANVAS ARTISTRY

1 Central Ave. NW STE. 3A

Albuquerque, NM 87102

505.401.2510

# BREAKFAST

## CANVAS CONTINENTAL

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

## NEW MEXICO CONTINENTAL

BREAKFAST BURRITOS  
APPLE EMPANADAS  
BISCOCHITOS  
YOGURT & GRANOLA  
SLICED FRUIT & BERRIES  
ORANGE JUICE & COFFEE  
22

## BREAKFAST BURRITO BAR

SCRAMBLED EGGS  
BREAKFAST POTATOES  
BACON & SAUSAGE  
FLOUR TORTILLAS  
NEW MEXICO RED & GREEN CHILE  
SHREDDED CHEESE  
ORANGE JUICE & COFFEE  
20

## HEALTHY START

BOILED EGGS  
STEEL CUT OATS, BROWN SUGAR  
YOGURT & GRANOLA  
SLICED FRUIT & BERRIES  
APPLES & BANANAS  
STRAWBERRY RHUBARB MUFFINS  
ORANGE JUICE & COFFEE  
22

## SOUTHERN BREAKFAST

CHICKEN & WAFFLES  
SCRAMBLED EGGS  
BISCUITS & GRAVY  
POTATOES, BACON & SAUSAGE  
SLICED FRUIT AND BERRIES  
APRICOT TWIST PASTRIES  
ORANGE JUICE & COFFEE  
24

## BREAKFAST FEAST

BREAKFAST BURRITOS  
GREEN CHILE STEW  
RED CHILE PORK TAMALES  
YOGURT & GRANOLA  
SLICED FRUIT & BERRIES  
APPLE EMPANADAS & BISCOCHITOS  
ORANGE JUICE & COFFEE  
26

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

# LUNCH OR DINNER

## FROM THE GRILL

GRILLED FLANK STEAK  
GRILLED CHICKEN BREAST  
ROASTED SMASHED POTATOES  
FRESH SEASONAL VEGETABLES  
ROLLS & BUTTER  
GARDEN SALAD  
MINI CHANTILLY CUPCAKES  
29

## VEGGIE DELIGHT

FOUR CHEESE LASAGNA  
FETTUCCHINE ALFREDO  
SEASONAL VEGETABLES  
GARDEN SALAD, BREAD STICKS  
FIRE ROASTED TOMATO BISQUE  
SPINACH & ARTICHOKE DIP  
PITA CHIPS  
RASPBERRY & APRICOT TARTS  
24

## ITALIAN

CHICKEN PARMESAN  
GREEN CHILE CHICKEN FETTUCCHINE  
ALFREDO  
GREEN BEANS, GARLIC BREAD  
CAESAR SALAD  
PASTA SALAD  
HOUSE-MADE CANNOLI  
PECAN SHORTBREAD COOKIES  
24

## FAJITAS

CHICKEN FAJITAS  
SPANISH RICE, PINTO BEANS  
SALSA, GUACAMOLE, QUESO  
TORTILLA CHIPS  
LETTUCE TOMATOES, ONION, CHEESE, SOUR  
CREAM, FLOUR TORTILLAS  
CHOCOLATE FUDGE BROWNIES  
BISCOCHITOS  
22

## BACKYARD BBQ

BONE-IN BBQ CHICKEN  
BBQ COUNTRY STYLE RIBS  
ROASTED RED POTATOES  
BBQ BEANS, MAC & CHEESE  
GARDEN SALAD  
JALAPEÑO CORNBREAD  
RASPBERRY & APRICOT TARTS  
26

## 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  
22

ALL SELECTIONS INCLUDE LEMONADE & WATER

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

# LUNCH OR DINNER

## GOOD TIMES

CRISPY CHICKEN TENDERS  
ITALIAN MEATBALLS  
MOZZARELLA, HOAGIE ROLLS  
MASHED POTATOES & GRAVY  
MAC & CHEESE  
JALAPEÑO POPPERS  
GARDEN SALAD  
CHANTILLY CUP CAKES  
26

## SOUTHERN COMFORT

CHICKEN FRIED STEAK  
CHEF'S SPECIAL MEAT LOAF  
MASHED POTATOES & GRAVY  
MAC & CHEESE  
ROASTED CORN & PEPPERS  
ROLLS & BUTTER  
ULTIMATE CARROT CAKE  
PEACH & CHERRY COBBLER  
26

## THE DOGHOUSE

BEEF FRANKS, HOT LINKS,  
BRATWURST, AND  
BACON WRAPPED BEEF FRANKS  
CHILE BEANS  
ONION, JALAPENOS TOMATOES, CHEESE  
QUESO BLANCO, TORTILLA CHIPS  
PECAN SHORTBREAD COOKIES  
24

## 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

## THE BROWN BAG LUNCH

TURKEY CLUB CROISSANT  
SLICED SMOKED TURKEY  
BACON, AVOCADO  
LETTUCE, TOMATO, ONION  
PASTA SALAD, BAG OF CHIPS  
WHOLE FRUIT  
RASPBERRY TART  
22  
HAM & CHEESE OPTION AVAILABLE

## 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

ALL SELECTIONS INCLUDE LEMONADE & WATER

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

# LUNCH OR DINNER

## BLACKENED PRIME RIB

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

49

## RIB-EYE STEAK & CHICKEN

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

49

## HOLIDAY FEAST

ROASTED TURKEY  
HONEY BAKED HAM  
GREEN CHILE CHICKEN TAMALES  
MASHED POTATOES & GRAVY HERB  
STUFFING, MAC & CHEESE  
CANDIED SWEET POTATOES  
GARDEN SALAD, ROLLS & BUTTER  
ULTIMATE CARROT CAKE

42

## FIESTA

STEAK FAJITAS, GREEN CHILE  
CHICKEN ENCHILADAS  
RED CHILE PORK TAMALES  
SPANISH RICE, PINTO BEANS  
CALABACITAS, CHOPPED SALAD  
GUACAMOLE, SALSA, QUESO  
TORTILLA CHIPS  
APPLE EMPANADAS & BISCOCHITOS

36

## CANVAS GOURMET

BUTTER GLAZED FILET MIGNON  
APPLE & BRIE STUFFED CHICKEN  
CRANBERRY HARVEST RICE  
SMASHED POTATOES  
BACON WRAPPED GREEN BEANS  
GARDEN SALAD, ROLLS & BUTTER  
CHOCOLATE & RED VELVET  
BUNDT CAKES

59

## MIXED GRILL

RIB-EYE STEAK, CHICKEN BREAST,  
AND ATLANTIC SALMON  
BAKED POTATO BAR  
BACON WRAPPED ASPARAGUS  
GARDEN SALAD  
ROLLS & BUTTER  
MINI CHANTILLY CUPCAKES  
RASPBERRY TARTS

54

ALL SELECTIONS INCLUDE LEMONADE & WATER

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

# RECEPTION

## APPETIZER STATION #1

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

24

## APPETIZER STATION #2

CRISPY CHICKEN TENDERS  
RANCH, HONEY MUSTARD & SWEET CHILE SAUCE  
RIB-EYE STEAK SKEWERS  
BACON WRAPPED SHRIMP  
GUACAMOLE & SALSA  
QUESO BLANCO  
HOUSE-MADE TORTILLA CHIPS  
ASSORTED MINI BUNDT CAKES

32

## APPETIZER STATION #3

HABANERO BBQ SHRIMP  
CRISPY CHICKEN & JACK SLIDERS  
RIB-EYE STEAK SKEWERS  
JALAPEÑO POPPERS  
TOMATO BASIL BRUSCHETTA  
SPINACH & ARTICHOKE DIP  
FRIED PITA CHIPS  
PECAN SHORTBREAD COOKIES

32

## APPETIZER STATION #4

INTERNATIONAL CHEESE BOARD  
GOURMET CRACKERS  
ASIAN CHICKEN SKEWERS  
COCONUT SHRIMP  
TEMPURA BATTERED SPAM MUSUBI  
HOSIN-GLAZED COCKTAIL  
MEATBALLS  
APRICOT & RASPBERRY TARTS

32

## APPETIZER STATION #5

GRILLED TARRAGON-MUSTARD  
CHICKEN SKEWERS  
STEAK & GREEN CHILE SLIDERS  
SAUSAGE STUFFED MUSHROOMS  
ANTI-PASTO SKEWERS  
CHEESE STUFFED SALAMI CONES  
MINI CHANTILLY CUPCAKES

32

## APPETIZER STATION #6

BACON WRAPPED CHICKEN BITES  
GRILLED SHRIMP  
BRAISED SHORT RIBS  
SPINACH & ARTICHOKE DIP  
FRIED PITA CHIPS  
FRUIT & BERRY SKEWERS  
MINI CHANTILLY CUPCAKES

36

Custom menus available upon request

ALL PRICES ARE SUBJECT TO 20% SERVICE CHARGE & STATE TAX

# A LA CARTE

## COLD FOOD - SERVING SIZE 50 PIECES

CHEESE STUFFED SALAMI CONES	125
TOMATO BASIL BRUSCHETTA	110
CHICKEN SALAD CUCUMBER ROUNDS	125
SHRIMP COCKTAIL	225
YELLOW FIN TUNA & JALAPEÑO CROSTINI	225
ANTI-PASTO SKEWERS	150

## 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)	12
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	125
HOSIN-GLAZED COCKTAIL MEATBALLS	125
DOUBLE DIPPED BUFFALO WINGS	125
COCONUT SHRIMP	200
MUSUBI	125
RIB-EYE STEAK & VEGETABLE KEBABS	250
GRILLED TARRAGON-MUSTARD CHICKEN SKEWERS	150
GREEN CHILE CHEESEBURGER SLIDERS	150
STEAK SLIDERS	225
SAUSAGE STUFFED MUSHROOMS	125
GREEN CHILE MEATBALLS	125
BACON WRAPPED JALAPEÑO POPPERS	150
BRAISED SHORT RIBS	250

ALL PRICES ARE SUBJECT TO 20% SERVICE CHARGE & STATE TAX

# DESSERT TABLE

RASPBERRY & CHOCOLATE PETIT FOURS

MINI CHANTILLY CUPCAKES

MINI CHOCOLATE, CARROT, RED VEGET, AND LEMON BUNDT CAKES

APRICOT & RASPBERRY TARTS

24

# SUSHI BAR

CALIFORNIA ROLLS

YELLOW FIN TUNA & JALAPEÑO CROSTINI

AHI TUNA POKE BITES

SHRIMP TEMPURA ROLLS

VEGETABLE ROLLS

HOSIN, GINGER, AND WASABI

42

# 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'S CARVING FEE \$100

ALL PRICES ARE SUBJECT TO 20% SERVICE CHARGE & STATE TAX



# BAKERY & BEVERAGES

SERVING SIZE 12 PIECES

ASSORTED FRUIT MUFFINS, CINNAMON ROLLS	32
ASSORTED MINI-DANISH	18
SPECIALTY DONUTS	26
MINI CHANTILLY CUPCAKES	48
BISCOCHITOS & WEDDING COOKIES	26
LEMON TEA CAKES	48
RASPBERRY & CHOCOLATE PETIT FOURS	48
PECAN SHORTBREAD COOKIES	18
ASSORTED MINI BUNDT CAKES	48
ULTIMATE CARROT CAKE	48
LEMON BARS & FUDGE BROWNIES	28
APPLE EMPANADAS	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	22
LIME SHERBET	32
COFFEE, DECAF OR HOT TEA	32
HOT CHOCOLATE	24
MEXICAN HOT CHOCOLATE	28

# FACILITY RENTAL FEES



PATIO (ACCOMMODATES UP TO 100 GUESTS) \$900

VIP LOUNGE (ACCOMMODATES UP TO 100 GUESTS) \$1,050

VIP LOUNGE & TEQUILA BAR (ACCOMMODATED UP TO 150 GUESTS) \$1,500

ENTIRE VENUE DURING SELECT HOURS \$15,000

FEE WAIVED WITH \$20,000 SPENT IN FOOD & BEVERAGE  
(CASH BARS ARE NOT INCLUDED)  
(ACCOMMODATES UP TO 400 GUESTS)

ALL PRICES ARE SUBJECT TO 20% SERVICE CHARGE & STATE TAX

# ON OR OFF PREMISE PREMIUM BAR SERVICE

\$425



## CHEERS

PREMIUM WELL - JIM BEAM, DEWAR'S WHITE LABEL, DON Q RUM,  
NEW AMSTERDAM VODKA AND GIN, JOSE CUERVO TRADICIONAL PLATA

8

CALL - JACK DANIELS, TITO'S, CAPTAIN MORGAN, MAKER'S MARK  
PATRON, JAMESON & CROWN ROYAL

10

WINE - CLOS DU BOIS CHARDONNAY & PINOT GRIGIO, ST. CLAIR MIMBRES RED,  
BERINGER WHITE ZINFANDEL

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

# WINE LIST

	<u>RED</u>	<u>BT</u>
ALAMOS MALBEC (Argentina)		24
HAHN PINOT NOIR (California)		30
ST. FRANCES MERLOT (Sonoma County)		32
ST. CLAIR MIMBRES RED (New Mexico)		24
LOUIS MARTINI SONOMA CABERNET SAUVIGNON (California)		36

## WHITE, PINK & BUBBLES

CLOS DU BOIS CHARDONNAY (California)		24
PACIFIC RIM SWEET RIESLING (Columbia Valley)		24
CLOS DU BOIS PINOT GRIGIO (California)		32
WHITEHAVEN SAUVIGNON BLANC (New Zealand)		26
BERINGER WHITE ZINFANDEL (California)		22
ST. CLAIR DRY BRUT (New Mexico)		32
LAMARCA PROSECCO (Italy)		32
LUC BELAIR GOLD BRUT (France)		45

# 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*