



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
ASSORTED DONUTS
YOGURT & GRANOLA
SLICED FRUIT & BERRIES
ORANGE JUICE & COFFEE

22

BREAKFAST BURRITO BAR

SCRAMBLED EGGS
BACON, SAUSAGE, POTATOES
FLOUR TORTILLAS
NEW MEXICO RED & GREEN CHILE
SHREDDED CHEESE
MINI FRUIT DANISH
ORANGE JUICE & COFFEE

26

HEALTHY START

BOILED EGGS
STEEL CUT OATS, BROWN SUGAR
YOGURT & GRANOLA
APPLES & BANANAS
BRAN MUFFINS
ORANGE JUICE & COFFEE

22

SOUTHERN BREAKFAST

CHICKEN & WAFFLES
SCRAMBLED EGGS
BISCUITS & GRAVY
POTATOES, BACON & SAUSAGE
SLICED FRUIT AND BERRIES
MINI FRUIT DANISH
ORANGE JUICE & COFFEE

26

BREAKFAST EXECUTIVE

EGGS COOKED TO ORDER
POTATOES, BACON & SAUSAGE
PANCAKES, YOGURT & GRANOLA
NEW MEXICO RED & GREEN CHILE
ASSORTED DONUTS
SLICED FRUIT & BERRIES
ORANGE JUICE & COFFEE

28

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
MASHED POTATOES
FRESH SEASONAL VEGETABLES
ROLLS & BUTTER
GARDEN SALAD
RASPBERRY & APRICOT TARTS
29

NEW MEXICO VEGETARIAN

RED & GREEN CHILE CHEESE
ENCHILADAS
SPANISH RICE, PINTO BEANS
JALAPEÑO CORNBREAD
GARDEN SALAD
QUESO, GUACAMOLE, SALSA
HOUSE-MADE TORTILLA CHIPS
ASSORTED COOKIES
24

ITALIAN

CHICKEN PARMESAN
GREEN CHILE CHICKEN FETTUCCHINE
ALFREDO
GREEN BEANS
GARLIC BREAD
CAESAR SALAD
HOUSE-MADE CANNOLI
24

FAJITAS & ENCHILADAS

CHICKEN FAJITAS
LETTUCE, TOMATOES, ONION, CHEESE, JALAPEÑOS,
SOUP CREAM, GUACAMOLE, SALSA,
MINI FLOUR TORTILLAS
RED CHILE BEEF ENCHILADAS
SPANISH RICE, PINTO BEANS
SALSA, GUACAMOLE, QUESO
HOUSE-MADE TORTILLA CHIPS
ASSORTED COOKIES
24

BACKYARD BBQ

BONE-IN BBQ CHICKEN
SMOKED BBQ BEEF BRISKET
ROASTED RED POTATOES
BBQ BEANS, MAC & CHEESE
GARDEN SALAD
JALAPEÑO CORNBREAD
SLICED WATERMELON
RASPBERRY & APRICOT TARTS
29

BURGERS, DOGS & FRITO PIE

HAND PRESSED BEEF PATTIES
NATHAN 100% BEEF FRANKS
LETTUCE, TOMATO, ONION, JALAPEÑOS,
CHEESE, GREEN CHILE, BACON & AVOCADO
CHILE BEANS
FRITOS
POTATO SALAD
CHOCOLATE FUDGE BROWNIES
24

ALL SELECTIONS INCLUDE LEMONADE & WATER

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LUNCH OR DINNER

GOOD TIMES

CRISPY CHICKEN TENDERS
BACON WRAPPED BEEF FRANKS
LETTUCE, TOMATO, ONION, JALAPEÑOS
SHREDDED CHEESE
MASHED POTATOES & GRAVY
MAC & CHEESE, BBQ BEANS
GARDEN SALAD
CHOCOLATE FUDGE BROWNIES
24

SOUTHERN COMFORT

SOUTHERN FRIED CHICKEN
MASHED POTATOES & GRAVY
MAC & CHEESE
GREEN BEANS, HONEY BISCUITS
GARDEN SALAD
PINEAPPLE COLESLAW
ULTIMATE CARROT CAKE
24

TACO BAR

SEASONED GROUND BEEF
SHREDDED CHICKEN
LETTUCE, TOMATOES, ONION, CHEESE, JALAPEÑOS,
SOUP CREAM, SALSA, CRUNCHY TACO SHELLS
PINTO BEANS
SALSA, QUESO BLANCO
HOUSE-MADE TORTILLA CHIPS
BISCOCHITOS
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
RASPBERRY & LEMON TEA CAKES
32

THE BROWN BAG LUNCH

TURKEY CLUB CROISSANT
SLICED SMOKED TURKEY, BACON & AVOCADO
LETTUCE, TOMATO, ONION
BAG OF CHIPS
WHOLE FRUIT
RASPBERRY & APRICOT TARTS
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
MINI CHANTILLY CUPCAKES
44
ADD WHOLE ROASTED PIG \$850

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LUNCH OR DINNER

BLACKENED PRIME RIB

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

52

RIB-EYE STEAK & CHICKEN

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

49

HOLIDAY FEAST

ROASTED TURKEY
HONEY BAKED HAM
SLICED ROAST BEEF
MASHED POTATOES & GRAVY HERB
STUFFING, MAC & CHEESE
CANDIED SWEET POTATOES
GARDEN SALAD, ROLLS & BUTTER
ULTIMATE CARROT CAKE

49

FIESTA

RED CHILE PORK TAMALES
STEAK FAJITAS, GREEN CHILE
CHICKEN ENCHILADAS
SPANISH RICE, PINTO BEANS
CALABACITAS, CHOPPED SALAD
GUACAMOLE, SALSA, QUESO
TORTILLA CHIPS
BROWNIES & 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
ATLANTIC SALMON
BAKED POTATO BAR
ASPARAGUS
GARDEN SALAD, ROLLS & BUTTER
MINI CHANTILLY CUPCAKES
RASPBERRY TARTS

56

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RECEPTION

APPETIZER STATION #1

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

24

APPETIZER STATION #2

SLICED FRUIT & BERRIES
CRISPY CHICKEN TENDERS
RANCH, HONEY MUSTARD & SWEET CHILE SAUCE
RIB-EYE STEAK SKEWERS
BACON WRAPPED SHRIMP
GUACAMOLE & SALSA
QUESO BLANCO
HOUSE-MADE TORTILLA CHIPS

32

APPETIZER STATION #3

HABANERO BBQ SHRIMP
CRISPY CHICKEN & JACK SLIDERS
RIB-EYE STEAK SKEWERS
JALAPEÑO POPPERS
TOMATO BASIL BRUSCHETTA
SPINACH & ARTICHOKE DIP
HOUSE-MADE TORTILLA CHIPS

32

APPETIZER STATION #4

COCONUT SHRIMP
ASIAN CHICKEN SKEWERS
MINI VEGETABLE EGG ROLLS
TEMPURA BATTERED SPAM MUSUBI
HOSIN-GLAZED MEATBALLS
INTERNATIONAL CHEESE BOARD
SLICED FRUIT & BERRIES

32

APPETIZER STATION #5

BACON & SWISS SLIDERS
LEMON PEPPER WINGS
SAUSAGE STUFFED MUSHROOMS
SHRIMP COCKTAIL
CHEESE STUFFED SALAMI CONES
GUACAMOLE & SALSA
HOUSE-MADE TORTILLA CHIPS

32

APPETIZER STATION #6

BACON WRAPPED STEAK BITES
GARLIC BUTTER SHRIMP
GRILLED TARRAGON-MUSTARD
CHICKEN SKEWERS
SPINACH & ARTICHOKE DIP
HOUSE-MADE TORTILLA CHIPS
FRESH BERRY SKEWERS
MINI CHANTILLY CUPCAKES

38

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	135
TOMATO BASIL BRUSCHETTA	120
CHICKEN SALAD CUCUMBER ROUNDS	135
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	15
CEVICHE (TORTILLA CRISPS)	15
SALSA (HOUSE MADE TORTILLA CHIPS)	3
QUACAMOLE (HOUSE MADE TORTILLA CHIPS)	7
QUESO BLANCO (HOUSE MADE TORTILLA CHIPS)	6

HOT FOOD - SERVING SIZE 50 PIECES

CRISPY CHICKEN TENDERS	135
HOSIN-GLAZED COCKTAIL MEATBALLS	135
DOUBLE DIPPED BUFFALO WINGS	125
COCONUT SHRIMP	225
MUSUBI	125
RIB-EYE STEAK & VEGETABLE KEBABS	250
GRILLED TARRAGON-MUSTARD CHICKEN SKEWERS	160
GREEN CHILE CHEESEBURGER SLIDERS	160
STEAK SLIDERS	225
SAUSAGE STUFFED MUSHROOMS	135
GREEN CHILE MEATBALLS	135
BACON WRAPPED JALAPEÑO POPPERS	150
BBQ RIBS	175

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DESSERT TABLE

RASPBERRY & CHOCOLATE PETIT FOURS

MINI CHANTILLY CUPCAKES

MINI CHOCOLATE, RED VEGET, LEMON, & RASPBERRY 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)	225
SMOKED TURKEY (SERVES APPROX. 30 PEOPLE)	225

(ALL STATIONS INCLUDE FRESHLY BAKED ROLLS & APPROPRIATE CONDIMENTS)

CHEF'S CARVING FEE \$150

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BAKERY & BEVERAGES

SERVING SIZE 12 PIECES

ASSORTED FRUIT MUFFINS, CINNAMON ROLLS	32
ASSORTED MINI-DANISH	18
SPECIALTY DONUTS	32
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

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	25
LIME SHERBET	35
COFFEE, DECAF OR HOT TEA	32
HOT CHOCOLATE	28
MEXICAN HOT CHOCOLATE	32

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)

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ON OR OFF PREMISE PREMIUM BAR SERVICE

\$425



CHEERS

PREMIUM WELL - JIM BEAM, DEWARS 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, DON JULIO, JAMESON, TANQUERAY, CROWN ROYAL

12

WINE - CLOS DU BOIS CHARDONNAY, ST. CLAIR MIMBRES RED,
ST. CLAIR MIMBRES WHITE MOSCATO

8

DOMESTIC BEER - COORS LIGHT, MICHELOB ULTRA

6

IMPORTED BEER - DOS XX LAGER, MODELO ESPECIAL, CORONA

7

CRAFT BEER - ON REQUEST

8

BAR SERVICE REQUIRES SECURITY PERSONNEL

WINE LIST

<u>RED</u>	<u>BT</u>
DON MIGUEL GASCON MALBEC (Argentina)	29
MARK WEST BLACK PINOT NOIR (California)	32
J. LOHR ESTATES LOS OSOS MERLOT (California)	32
ST. CLAIR MIMBRES RED (New Mexico)	29
ST. CLAIR SEVEN CABERNET SAUVIGNON (New Mexico)	29

WHITE, PINK & BUBBLES

CLOS DU BOIS CHARDONNAY (California)	29
ST. CLAIR MIMBRES WHITE MOSCATO (New Mexico)	24
SAINT CLAIR FAMILY ESTATE SAUVIGNON BLANC (New Zealand)	32
J PINOT GRIS (California)	26
ROMBAUER CHARDONNAY (California)	22
LAMARCA PROSECCO (Italy)	32

BARRELS OF BEER

<u>SIZE</u>	<u>1/6</u>	<u>1/2</u>
DOMESTIC BEER	250	375
IMPORTED	275	395
LOCAL CRAFT BEER	295	475

CANMAS

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

Locally Owned and Operated - Thank You for your Support