

canopy

Event Menus

LET'S GET TOGETHER | SPRING 2020

DALLAS | UPTOWN

We proudly support local and regional purveyors, and whenever possible use organic and sustainable ingredients

Morning, Sunshine

BREAKFAST & BRUNCH STATIONS

Station Attendant for 2hrs minimum 75

Morning at Canopy



17

Chilled orange and Texas pink grapefruit

Selection of seasonal vine and tree ripened fruits, melons and berries

Local Maui muffins, Empire Bread, sweet freshly baked pastries

Butter, jelly and jams seasonal preserve

Morning Wraps

26

Chilled orange and Texas pink grapefruit

Whole wheat wrap, egg white scramble, spinach & blister tomatoes, Texas Star cheese

Freshly Baked Breakfast pastries

Sweet butter, jelly and jams seasonal preserve

Selection of seasonal vine and tree ripened fruits, melons and berries, granola & yogurt parfait

From the Oven



34

Chilled orange and Texas pink grapefruit

Texas cinnamon french toast strata

Pecan whiskey french toast strata

Banana foster, vanilla whipped cream, apple sorghum syrup, caramel sauce, chocolate sauce, powdered sugar

Whole Fruit, banana, apple, clementine's

Seasonal vine and tree ripened fruits, melons and berries

Freshly baked breakfast pastries

Butter, jelly and jams seasonal preserve

Vanilla berries, granola & yogurt parfait

Uptown Breakfast



34

Chilled orange, Texas pink grapefruit and beet juice

Egg white frittata with asparagus, spinach and heirloom tomatoes

6 grain oat meal, dried fruits, brown sugar

Whole Fruit, banana, apple, clementine's

Selection of seasonal vine and tree ripened fruits, melons and berries

Low fat yogurt and Greek yogurt: granola, dried fruits, TX honey, coconut shavings

Empire Bakery white and whole wheat

Butter, jelly and jams seasonal preserve

Rise & Shine

34

Chilled orange and Texas pink grapefruit

Mixed seasonal melons and berries

Whole Fruit, banana, apple, clementine's

Scrambled eggs and cowboy queso burritos

Salsa, queso fresco, salsa verde, cilantro, white onion, tomatoes

Breakfast rosemary potatoes topped with shallots

Freshly baked breakfast pastries

Butter, jelly and jams seasonal preserve

Vanilla berries, granola & yogurt parfait

Tempting Sides

Apple wood Bacon 3

Turkey Bacon 4

Pork Sausage 3

Assorted warm daily frittatas 10

Assorted cereals with whole, low fat, and almond milk 8

Whole grain and gluten free cereals served with 2% and almond milk 6

Banana maple strata, banana cinnamon Foster 10

Berry, granola & yogurt parfait 8

Whole wheat wrap, egg white scramble, spinach & blister tomatoes, dill havarti, 9

Farm-fresh, cage free eggs turkey chorizo burritos 10

Omelet station* - fresh eggs, ham, shrimp, turkey, bacon, sweet peppers, spinach, tomatoes, mushrooms, onions, gouda 11

= VEGETARIAN = DAIRY = GLUTEN

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Let's do Lunch

LUNCH BUFFETS

*Box Lunch option

Let the Good Times Roll*

36

Broccoli cheddar soup

Baby kale and spring greens, heirloom tomatoes, watermelon radish, poppy seed dressing

Spinach Arugula, goat cheese crumbles, strawberries, blueberries, heirloom carrots, grapefruit vinaigrette

Sweet potato chips

Assorted house baked cookies

SELECT 3 WRAPS:

TURKEY - Roast turkey, avocado, Texas caviar, jalapeno ranch, whole wheat wrap

PIT HAM BLT – Pit ham, cheddar cheese, bacon, romaine lettuce, tomato, dijon aioli, garlic herb wrap

ON THE RANGE - Smoked brisket, caramelized onion, peppers, gouda, fuego crema, tomato wrap

HEN HOUSE - Herb chicken, arugula, tomato, goat cheese, ancho aioli, chipotle wrap

GREEN WRAP - Poblano hummus, roasted cauliflower, bell peppers, Havarti dill, spinach wrap

WEST TUNA - Tuna salad, cheddar, tomato, avocado, red onion, arugula, jalapeno buttermilk chipotle wrap

Taste of Mexico

39

Mix green salad with black bean pico de gallo, roasted corn, jalapeno ranch

Corn tortillas chips with tomato cilantro salsa

Achiote & culantro sirloin, caramelized onion & poblano

Adobo chicken, Spanish onion and peppers

Flour tortillas, lettuce, pico de gallo, queso fresco, cotija cheese, crema, salsa, hot sauce

Cilantro lime rice, borracho beans

DESSERTS

Vanilla caramel tres leches, Chocolate flan

Italian Detour

42

Baby romaine caesar, parmigiana

Heirloom tomatoes, fresh mozzarella, aged balsamic, basil

Flat breads:

Roast chicken & tomato, spinach, bacon with roasted garlic white sauce

Salami, sausage, mushrooms, onion, basil tomato sauce

PASTAS:

Baked rigatoni al'arrabbiata meat sauce, mozzarella, roasted shallots, garlic, carrots, onions & peppers,

Bay shrimp, bow-tie pasta, garlic, spinach, caramelized onion, pinot blanc anise cream sauce

Gluten-free pasta, roma tomatoes, shallots, garlic, thyme cauliflower, pesto sauce 

DESSERTS

Tiramisu, vanilla almond biscotti

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Let's do Lunch

PLATED 50

BUFFET 55

Station attendant for 2hrs minimum 75

Salads

SELECT 1 PLATED | 2 BUFFET

Spring greens, mango, julienne vegetables, toy box tomatoes, grapefruit vinaigrette

Spinach, pickled onion, crispy bacon, heirloom tomatoes, rosemary nuts, red onion and jalapeno buttermilk dressing

Baby kale & arugula, strawberries, goat cheese, jicama, carrot, candied pecans, poppy seed dressing

Entrée

SELECT 1 PLATED | 2 BUFFET

Herb chicken breast, pinot blanc sage cream

Pan seared sirloin tender, cilantro chimichurri

Sadler smoke brisket, top with bbq sauce

Roasted salmon, wheat beer beurre blanc

Sides

SELECT 2

Asparagus tossed with roasted garlic herb oil, tomatoes

Roasted heirloom carrots with bay leaf thyme butter

Rosemary blister tri-color cauliflower and broccoli

Skin on loaded mashed roasted garlic and gouda cheese

Rice medley with black eyed peas

Dessert DISPLAY

SELECT 1 PLATED | 2 BUFFET

Assorted petite fours

Chocolate bark

Chocolate cake

Pecan bread pudding drizzled with pecan whiskey reduction sauce and caramel sauce topped with whipped cream

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Break Time

ALL DAY Break's

The Early Risers AM 15

Selection of maui muffins, assorted sweet danish and scones, seasonal vine & tree ripened fruits, melons & berries, chilled orange and Texas pink grapefruit

The Natural PM 18

Hummus duo: chickpea almond hummus, poblano white bean hummus, dill lavash, pita chips, crudité vegetables.

Right Start AM 18

Yogurt & berry parfaits, fresh fruit with Texas honey and mint, biscotti, dried fruit trail mix, whole fruits: oranges, bananas, apples, infused water, Full City Rooster coffee

Sweet Tooth PM 16

Fresh baked cookies: double chocolate chip, macadamia, peanut butter, chocolate cake, cheesecakes, vanilla biscotti, Local milk, infused water, Full City Rooster coffee

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Break Time

ALL DAY Break's

Drink

Full City Rooster coffee	72 / gallon
Kai organic teas, local honey	80 / gallon
Kai organic iced tea & lemonade	80 / gallon
Assorted coke products	4 each
Bottled water	4 each
Red Bull	6 each

Pastry

Bagels with cream cheese and JJ&B jams	38 / dozen
Maui local muffins	37 / dozen
NYB local sweet danish	40 / dozen
NYB plain & chocolate croissants	40 / dozen
Banana bread	36 / dozen
Assorted biscotti	33 / dozen
Scones	36 / dozen
Cinnamon roll	36 / dozen

Snacks On Demand

Rich brownies	38 / dozen
French macarons	40 / dozen
Assorted baked cookies	38 / dozen
Candy bars	3 / each
Assorted dessert petite fours	48 / dozen

Savory

Protein power bars, fruit & nut bars	5 per bar
Cheese dip, soft pretzels	8 per person
Texas mix popcorn	5 per person
Freshly popped popcorn – parmesan or buttered	4 per person
Trail & snack mixes	5 per person
Warm roasted nut trio – almonds, pecans, cashews	6 per person

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Let's Do Dinner

PLATED 55

BUFFET 65

Station attendant for 2hrs minimum 75

Soup or Salads

SELECT ONE

Arugula and spinach, heirloom tomatoes, goat cheese, jicama, carrots, uptown vinaigrette

Texas baby spinach, roasted pecans, strawberries, dill lavash, chipotle ranch.

Broccoli cheddar soup

Texas red chili, mexican crema

Entrées

SELECT ONE PLATED | TWO BUFFET

Spice charred sirloin, cilantro pepper chimichurri

Roasted chicken breast, beer beurre blanc

Saddler brisket, whiskey glaze

Herb roasted salmon filet, citrus pico

Sides

SELECT TWO PLATED | THREE BUFFET

Butter asparagus, sea salt, lemon zest

Wild rice medley, black beans and cilantro

Silk mashed potatoes skin on, herbs and cream

Garlic thyme roasted broccoli & tri-color cauliflower with rosemary.

Dessert

SELECT ONE PLATED | TWO BUFFET

Chocolate cake, caramel sauce

Coconut flan, roasted coconut streusel

Peach blackberry cobbler, pecan crust.

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Plated Creations

SURF & TURF 75

Surf & Turf

75

SALADS SELECT ONE

Spinach, cucumber, oranges, cilantro, strawberries, white wine vinaigrette

Arugula, mango, goat cheese, smoked bacon, dill lavash, poppy seed dressing.

Spring greens, jicama, baby tomatoes, heirloom carrots, dill cheese, rye croutons, red wine vinaigrette

Arugula, candied pecans, watermelon radish, pear, lemon ice tea vinaigrette

ENTRÉES SELECT TWO

TEXAN SPICED RUBBED BRISKET

House rub brisket served with beer bbq sauce

RED ROASTED SHRIMP

Citrus herb marinated shrimp served with red roasted pepper sauce, cilantro crema

ROSEMARY SIRLOIN

Herb marinated sirloin with cilantro chimichurri

HONEY CITRUS SALMON

Oven roasted salmon, blood orange segments and TX honey

ROSEMARY CHICKEN

Herb oven roasted chicken with adobo lime cream

SIDES SELECT TWO

Roasted garlic mashed potatoes

Braised broccoli

Roasted cauliflower

Sweet potato and carrot puree

Cilantro lime rice

Heirloom carrots

Summer squash cream,

Wild mushroom, saffron rice with asparagus

DESSERT SELECT ONE

Bourbon caramel bread pudding

Dulce de leche flan, caramel

Tres leches cake with whiskey whipped cream, caramel sauce

Organic fruit salad, watermelon, cantaloupe, grapes and berries with honey yogurt dressing

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Butler Nibbles & Bites

Sold by the dozen
Server for passed appetizers for 2hrs minimum **75**
Items based on availability for tastings

Sea

Mini crab timbale lettuce spoons / 41
Mini shrimp taco, tajin corn, lime crema / 41
Craw fish empanada, old bay aioli / 40
Citrus salmon, cucumber, micro salad / 38
Guajillo flat bread, shrimp, ham, queso fresco / 36

Land

Beef wellington, truffle aioli / 46
Quail wellington, tomato aioli / 44
Mini duck tacos, goat cheese, spinach / 38
Chicken bacon avocado flatbread, jalapeno dressing / 35
Bacon crack flat bread, arugula / 34

Harvest

Forest mushroom tartlet, truffle aioli / 35
Texas caviar flatbread, fuego crema, queso fresco / 34
Spinach Spanakopita / 33
Avocado hummus mini toast / 33
Mac & cheese croquet / 33

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Action Stations

**CARVING STATIONS COME WITH
SIDES DISPLAYED**

Station attendant for 2hrs minimum **150**
Action stations not applicable for tastings

Carving Station

SELECT ONE

Herb Crusted Roasted Sirloin

With horse radish crema

510 EACH (SERVES 30)

Salmon in Pastry Crust, Pernod Spinach

With creamy citrus beurre blanc

325 EACH (SERVES 20)

Fennel and Apricot Stuffed Leg of Lamb

290 EACH (SERVES 16)

Prime Rib

Horseradish pepper crema

545 EACH (SERVES 35)

Sides

SELECT THREE

Roasted Brussel sprouts

Heirloom carrots

Skin on garlic mashed potatoes

Wild rice

Roasted tri color cauliflower with broccoli

Rosemary and thyme cream pasta

Arugula & spinach salad, watermelon radish, almonds, grape fruit vinaigrette

Street Tacos 21 PER PERSON

Our curator prepares yours to order

Adobo chicken, slow-roasted short rib

Empazote red rice, blister onion & peppers, cilantro, limes,

Queso fresco, tomatoes, black bean pico de gallo, salsa verde,

Salsa roja

Flour tortilla & corn tortilla

Create Your Own Pasta

24 PER PERSON

Our Food enthusiast prepares yours to order

Tortellini, Gemelli, Gluten Free Penne

Served with garlic bread

ADD

Chicken breast, Italian sausage, shrimp, tomatoes,

sweet pepper, mushroom, baby artichokes, Italian

sausage, bacon, caramelized onion, parmesan,

garlic, broccoli, spinach

SAUCES

Arrabiata, asiago sage cream, basil pesto

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Side Kicks

SIDES DISPLAYED
Items below not applicable for tastings

Displays

Salads Station **13 PER PERSON**

Dried cranberries, julienne pear, rosemary walnuts, soft dill cheese, parmesan, feta, cucumber, mix olives, slivered almonds, grapefruit vinaigrette and jalapeno ranch

On the Hot Side

SELECT ONE 8 | SELECT TWO 15 | SELECT THREE 20

Marinated & roasted farm vegetables
Roasted cauliflower, garlic, rosemary
Duck fat roasted potatoes, grilled asparagus with blistered tomatoes
Arroz Moro, white rice, black bean sofrito
Chickpea rice pilaf, achiote and cilantro

Artisanal Charcuterie **435 / SERVES 25**

Meats & cheeses

Calebrese salami, venison smoked sausage, candied bacon, dill havarti, goat cheese on herbs, jalapeno lime jelly, rosemary nuts, dry fruits, tostadas, garlic lavash, candied jalapenos and crackers

On the Healthy Side **190 / SERVES 25**

Poblano white bean hummus, Texas caviar corn, black-eyed peas, black beans, olive tapenade, lavash, tostadas, cucumber, carrots, heirloom carrots

Dip, Dip, Salsa **19 PER PERSON**

Guacamole, Texas caviar, spinach artichoke dip served with blue chips, sweet potato chips and lavash bread

Mac and Cheese **20 PER PERSON**

Creamy cheese sauce made with smoked gouda

Add topping the suits you:

Spicy andouille sausage, bacon, rock shrimp, ham, broccoli, chicken, truffle oil, roasted mushrooms, roasted peppers, dill, toasted bread crumbs

Dessert and Coffee Table **24 PER PERSON**

Our culinary team creates a special finale for your evening

Layer cakes, crafted tarts, cookies, cheese cakes, biscotti, Full City Rooster coffee, decaffeinated coffee, Kai organic teas, flavored creams, syrups, cinnamon, cocoa powder, whipped cream, chocolate shavings, lemon peel, local honey

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Caps & Corks

BEVERAGES

Texas Collection

ONE HOUR 38 | TWO HOURS 50

THREE HOURS 60 | EACH ADDITIONAL HOUR 15

Tito's, Deep Eddy Ruby Red, Western Son gin, Treaty Oak rum Espalón Blanco, TX blended whiskey, Local draft beers, Mondavi red, white and Prosecco brut

Favorites Collection

ONE HOUR 43 | TWO HOURS 55

THREE HOURS 65 | EACH ADDITIONAL HOUR 17

Grey Goose, Hendricks gin, Flor de Caña seco, Johnnie Walker black, Espalón reposado, Buffalo Trace, Jameson, domestic and imported beers, Mondavi red, white and Prosecco brut

Beer & Wine Collection

ONE HOUR 26 | TWO HOURS 40 | THREE HOURS 52

Selection of Mondavi red, white, Prosecco brut, domestic, imported and local craft beers

Wine connoisseur option

Option to upgrade Wine selection for an additional price per person, per hour. Just ask your sales manager.

Brunch Cocktails

Bloody Mary

12 each glass | 28 pitcher | 35 per person per hour Bloody Mary Bar

Mimosa

10 each glass | 26 pitcher | 30 per person per hour Mimosa Bar

Sparkling

12 each glass | 40 bottle

Sparkling Rose

12 each glass | 38 bottle

Cocktails on Consumption

Texas Collection	14
Favorites	16
Seasonal Specialty Cocktails	14

Banquet Wine on Consumption

House Collection	10
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Beers on Consumption

Domestic	6
Important	7
Local craft	9

Non-Alcoholic Beverages on Consumption

Full City Rooster Coffee	30 pot / 72 gallon
Kai Organic Hot Teas	28 pot / 65 gallon
Kai Organic Iced Tea	28 pot / 65 gallon
Fresh Fruit Juices	6 bottle / 28 pitcher
Assorted Sodas	4 can
Bottle of Water	5 bottle

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Local & Green

WE PROUDLY SUPPORT LOCAL AND REGIONAL
PURVEYORS, AND WHENEVER POSSIBLE USE
ORGANIC AND SUSTAINABLE INGREDIENTS

Full City Rooster:

The mission at Full City Rooster is to encourage you to treat yourself to the most freshly roasted coffee and to experience the variety of tastes available. The taste profiles of coffee are complex and can range from smooth and chocolatey to bright and fruity. Head to Full City Rooster, located in the Cedars neighborhood downtown, and their team can help you find the tastes that make your cup of coffee a personal delight.

Empire Baking:

Located in Inwood Village on Lovers Lane, Empire Baking is a family-owned bakery and café also carrying a curated assortment of gourmet and local Texas jams, cheeses, coffee and more. They use minimal yeast, and their breads are made from scratch, meaning everything is handmade, hand-shaped and baked fresh every day. There are no fillers, conditioners, dough enhancers, preservatives, artificial flavors or colors ever used.

Kai Tea:

In 2010, a small team of tea enthusiasts began introducing the wonders of fine loose-leaf tea to our local community. They import tea from small farms that produce the highest quality whole leaf teas using orthodox methods. Kai is a transliteration of an old Japanese term meaning “community.” Their teas are hand blended, packaged and often personally delivered to neighbors, friends, and family. It’s the “community tea.”

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