



Sit-Down Dinner Events

Event Coordinator - Laura Moulder (314) 872-3443

Poblano Dinner #1

Entrees: Your Choice of 3 Entrees from the Dinner Menu List
Table Top Chips & Salsa Included

\$27 Per Person exclusive of tax and 20% gratuity. Coffee, Brewed Tea and Soda Included.

Desert Vista Dinner #2 (Dessert)

Entrees: Your choice of 3 entrees from the Dinner Menu List.
Dessert: Chocolate Truffle Pie, Cheesecake, or Our Trés Leche Cake
Table Top Chips & Salsa Included

\$30 Per Person exclusive of tax and 20% gratuity. Coffee, Brewed Tea and Soda Included.

Desert Vista Dinner #2 (Starter)

Starter: Choice of either one of our Soups or one of our Salads (Pueblo or SW Caesar)
Entrees: Your choice of 3 entrees from the Dinner Menu List.
Table Top Chips & Salsa Included

\$30 Per Person exclusive of tax and 20% gratuity. Coffee, Brewed Tea and Soda Included.

Arizona Dinner #3

Appetizer: Sampler Platters (1 for every 4 people)
Entrees: Your Choice of 3 Entrees from the Dinner Menu List
Table Top Chips & Salsa Included

\$32 Per Person exclusive of tax and 20% gratuity. Coffee, Brewed Tea and Soda Included.

@ Frontenac Mall
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St Louis, MO 63131

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www.canyoncafe.com



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Chipotle Dinner #4

Starter: Choice of either one of our Soups or one of our Salads (Pueblo or SW Caesar)

Entrees: Your Choice of 3 Entrees from the Dinner Menu List

Dessert: Chocolate Truffle Pie, Cheesecake, or Our Trés Leche Cake

Table Top Chips & Salsa Included

\$33 Per Person exclusive of tax and 20% gratuity. Coffee, Brewed Tea and Soda Included.

Santa Fe Dinner #5

Appetizer: Sampler Platters (1 for every 4 people)

Entrees: Your Choice of 3 Entrees from the Dinner Menu List

Dessert: Chocolate Truffle Pie, Cheesecake, or Our Trés Leche Cake

Table Top Chips & Salsa Included

\$35 Per Person exclusive of tax and 20% gratuity. Coffee, Brewed Tea and Soda Included.

Grand Canyon #6

Starter: Choice of either one of our Soups or one of our Salads (Pueblo or SW Caesar)

Appetizer: Sampler Platters (1 for every 4 people)

Entrees: Your Choice of 3 Entrees from the Dinner Menu List

Dessert: Chocolate Truffle Pie, Cheesecake, or Our Trés Leche Cake

Table Top Chips & Salsa Included

\$37 Per Person exclusive of tax and 20% gratuity. Coffee, Brewed Tea and Soda Included.

Additional Entrée Selections: add \$2 per person for each additional Entrée

Sit-Down Dinner Menu List:

BLACKENED CHICKEN & AVOCADO SALAD

Romaine tossed in a creamy cilantro dressing with chunks of blackened chicken, tortilla chips, tomatoes, and avocados.

SEARED AHI SALAD

Ahi tuna seared rare and chilled. Served over fresh greens tossed in a light sesame vinaigrette with sliced apples, carrots, red onion and sprouts. Topped with wonton strips (Add \$1 per person)

ORANGE GLAZED TILAPIA SALAD

Field greens tossed in a citrus chipotle dressing with bell peppers, mandarin oranges, pine nuts, and tomatoes. Topped with grilled tilapia and orange-chile glaze.

SOUTHWEST COBB SALAD

Bands of blackened chicken, crisp bacon, snakebite bean salad, pico de gallo, avocado, bleu cheese and mixed cheese over fresh greens tossed in a salsa ranch dressing

BLACKENED SALMON CAESAR

Grilled salmon served over a Southwest Caesar with capers, tortilla strips, Parmesan cheese, and tomatoes.

ENCHILADAS

Your choice of our Pancho's Enchiladas or our Verde Chicken Enchiladas, or Combo Enchiladas. Served with southwest rice and tossed salad greens.

GRILLED VEGETABLE PASTA

Marinated vegetables, flame-grilled and served over angel-hair pasta tossed with spinach, black beans, pico de gallo, and garlic soy sauce.

ADOVO CHICKEN PASTA

Penne pasta tossed in a roasted pepper cream sauce with strips of grilled chicken, julienne vegetables and broccoli.

BAJA SHRIMP PASTA

Shrimp and fresh vegetables tossed in a lobster cream sauce and served with bowtie pasta. Topped with Parmesan cheese and pico de gallo. (Add \$1 per person)

PECAN-CRUSTED CRAB CAKE

Corn, poblano peppers, and sweet potatoes are blended with crab and coated with a pecan-panko crust. Served with tossed greens, fruit salsa, snakebite bean salad, and remoulade sauce.

CILANTRO CHICKEN

Grilled chicken breast topped with a pine nut-cilantro pesto and pico de gallo. Served with southwest rice and Chef's vegetables. (Add \$1 per person)

BISON MEATLOAF

Ground bison meatloaf with peppers, bacon, and onions. Topped with a roasted tomato-chipotle BBQ sauce. Served with mashed potatoes and Chef's vegetables. (Add \$1 per person)

LEMON SALMON

Fresh salmon topped with a light lemon butter sauce. Served with southwest rice, Chef's vegetables, and fruit salsa. (Add \$1 per person)

GRILLED BLACKENED TILAPIA & CRAWFISH

Blackened Tilapia, topped with sautéed crawfish in lemon butter. Served on Santa Fe rice with steamed broccoli. (Add \$2 per person)

APPLEWOOD SMOKED PECAN SALMON

Lightly smoked Atlantic salmon, topped with spiced pecans and served over sautéed spinach and mashed sweet potatoes. Served with fruit-chile sauce and pine nut-cilantro pesto. (Add \$2 per person)

FIRE-GRILLED TUNA

Served over oven-roasted vegetables and southwest rice. Topped with an avocado fan and chipotle sauce. (Add \$2 per person)

ADOVO MUSHROOM RIBEYE STEAK

Fire-grilled 14-oz ribeye steak topped with spicy adovo mushrooms and grated cheese. Served with chile mashed potatoes and grilled asparagus. (Add \$3 per person)