

CATERING and EVENTS

BREAKFAST MENU

BAGELS WITH CREAM CHEESE\$5 AND FRESH CUT FRUIT

assortment of bagels with cream cheese and Artisan seasonal fruit platter

CLASSIC CONTINENTAL BREAKFAST \$5.5

daily selection of bagels with cream cheese & pastries served alongside an Artisan seasonal fruit platter

BREAKFAST BURRITOS\$8

jumbo tortillas filled with fresh eggs, hash browns, & shredded jack cheese with your choice of sausage, bacon, ham, or veggies. served with salsa and sour cream

BREAKFAST SANDWICH SPECIAL\$9

english muffin or bagel with fried eggs, classic american cheese, and your choice of bacon , ham or sausage. served with an Artisan seasonal fruit platter as well as chef's choice of assorted bakery items.

SKILLET STYLE BREAKFAST SCRAMBLE \$9

fresh eggs, bell peppers, onions & hashbrown potatoes scrambled together with your choice of bacon ham or sausage. served with an Artisan seasonal fruit platter as well as assorted bakery items

Add coffee service, orange juice, and spa water to any breakfast menu \$3 (best deal)

A LA CARTE

| SCRAMBLED EGGS WITH SHREDDED CHEESE | \$2 |
|-------------------------------------|-----|
| BREAKFAST MEATS (BACON / SAUSAGE) | \$2 |
| HASH BROWN POTATOES | \$2 |
| ARTISAN SEASONAL FRUIT PLATTER | \$3 |
| ASSORTED BAKED GOODS | \$3 |
| BAGELS WITH CREAM CHEESE | \$3 |

{DRINKS}

FRESHBREWED COFFEE (REG.DECAF) \$2

ORANGE JUICE \$1.5

CUCUMBER SPA WATER \$.50

BOTTLED WATER \$1



ARTISAN CATERING & EVENTS

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COLD LUNCH MENU

ARTISAN COLD CUT DELI \$7 SANDWICHPLATTER

sourdough or whole wheat bread topped with provolone or cheddar cheese, lettuce, tomato, & shaved bermuda onion with your choice of turkey breast, ham, roast beef & tuna salad, chicken salad, or egg salad. (mayo and mustard included)

"ALL WRAPPED UP" \$7

choice of any Artisan cold cut sandwich prepared in a 12" spinach tortilla, and cut in half.

ARTISAN BOXED LUNCH \$10

choice of any Artisan cold cut sandwich or wrap served with a freshly baked chocolate chip cookie, variety of chips, and a soda. All items are packaged into a personalize box.

ARTISAN SALADS

CLASSIC CAESAR SALAD \$2

fresh lettuce, parmesan cheese, Caesar dressing, & crouton

GARDENSALAD S2

mixed greens, cucumber, tomato, & balsamic vinaigrette

TRADITIONAL GREEK SALAD S2

spring mix, feta cheese, tomato, cucumber, black olive, & vinaigrette

ITALIAN CHOPPED ANTIPASTO SALAD \$3

fresh green mix, tomato, cucumber, mozzarella, salami, pepperoni, & italian vinaigrette

SOUTH OF THE BORDER SALAD \$3

fresh green mix, black bean, tortilla strips, avocado, tomato, and cucumber with ranch dressing

Add Tender Grilled Chicken Breast to Any Salad \$3

HOT LUNCH MENU

HOT FOCACCIA PANINI \$8.5

rosemary & herb focaccia bread filled and grilled on the Panini press until hot & melty.

{Choose your style below}

>> CALIFORNIA TURBOCADO

Avocado, Bacon, Turkey Breast, Pepper Jack and Chipotle Aioli

Avocado, Spinach, Tomato, Double Bacon, Provolone, and Pesto Aioli

>> CLASSICITALIAN

Tomato, Pepperoncini, Ham, Pepperoni, Salami, Provolone, and Classic Aioli

>> CHICKEN BACON RANCH

Avocado, Tomato, Bacon, Grilled Chicken, Cheddar, and Ranch Spread

>> AVOCADO DELIGHT

Avocado, Roasted Red Peppers, Tomato, Spinach, Pepper Jack, and Chipotle Aioli

ARTISANINDIVIDUAL FLATBREADS \$10

Better for smaller meetings (15 people) or less where people can grab their own personalized of our signature flatbread pizza

MEAT LOVERS

rustic tomato sauce, pepperoni, sausage, ham, & bacon

CLASSIC BBO CHICKEN

bbg sauce, chicken, shaved Bermuda onion, & cilantro

COUGAR BLANCA

garlic white sauce, chicken, spinach, & mushroom,

GARLIC PESTO CHICKEN

basil pesto, chicken, red onion, & roasted peppers

THE NORTH SHORE HAWAIIAN

rustic tomato sauce, ham, bacon, & fresh pineapple

FIVE CHEESE

rustic tomato sauce, & five cheese blend

AUTHENTIC MEXICAN TACOBAR (GF) \$10.5

4" corn tortillas served with:

carne asada / pollo asada / fajita vegetables includes spanish rice / vegetarian beans chips / fire roasted salsa / avocado salsa pico de gallo / onions / cilantro

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{DRINKS}

PEETS BRAND FRESH BREWED COFFEE \$2

BREWEDICED TEA / LEMONADE / \$1.5

CUCUMBER SPA WATER \$.50

BOTTLED WATER/CAN SODA \$1



SWEETS

ARTISAN FRESHLY BAKED COOKIES \$1.25

chocolate chip, double chocolate, peanut butter lemon cooler, and heath bar crunch

TRIPLE CHOCOLATE BROWNIE \$2.5

HOME-MADELEMON \$2.5 SHORTBREADBARS

BLONDIEBARS \$2.5

BUTTERCREAM PUFFS \$2.5

STRAWBERRY SWIRL CHEESECAKE \$2.5



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Cougar Cafe Catering Director issi@canyons.edu

*******All prices are per person******

Service Charge: a service charge will be added to all invoices with a minimum fee of \$15. Service charges are based on delivery, setup, pickup, labor, supplies, goods, and rentals. Roughly ranging from 10% to 20% of total invoice.