



Catering Packet



Desert Fire, a southwestern experience, is blazing a new trail in the restaurant scene, offering consumers a deliciously authentic Southwestern dining experience. Desert Fire has carved a niche in the upscale dining arena. It captures the essence of the Southwest desert and delivers a premier but casual dining experience in both cuisine and ambience.

We know many occasions arise when you would like an affair catered. Whether it is at our restaurant, at your office, or at your home we can accommodate that need. Desert Fire can provide you with unique, affordable and flexible options.

Desert Fire's vast Southwestern menu provides something for everyone. Our esteemed chefs create unique dishes utilizing regional spices that capture the taste and feel of the great Southwest.

Our full-service catering department will take care of your every need to assure your function's success. We will create exciting menus tailored specifically for you, customize your table arrangements, and provide you with any additional necessary equipment. We are dedicated to providing you with excellent quality and service to any style of event.

EXPERIENCE THE EXCELLENCE AT DESERT FIRE

DESERT FIRE OFFERS A WIDE RANGE OF CATERING SERVICES TO ACCOMMODATE YOUR NEEDS
PRIVATE DINING ROOM AVAILABLE FOR A MINIMUM OF 25 GUESTS AND A MAXIMUM OF 50 GUESTS
PRIVATE ENCLOSED PATIO AVAILABLE FOR A MAXIMUM OF 60 PEOPLE (SUBJECT TO SEASON)
OFF PREMISE CATERING AVAILABLE

EXCELLENT SERVICE

OUR ENTIRE STAFF STANDS READY TO SERVE, ATTENDING TO EVERY SINGLE DETAIL IN A COMPETENT AND EXPEDIENT MANNER. OUR FULL-SERVICE CATERING DEPARTMENT WILL TAKE CARE OF YOUR EVERY NEED TO ASSURE YOUR FUNCTION'S SUCCESS. EXPLORING MENU OPTIONS, DRAWING ROOM DIAGRAMS AND COORDINATING OUTSIDE SERVICES. NO DETAIL WILL BE OVERLOOKED BEFORE, DURING OR AFTER YOUR SPECIAL EVENT.

EXCELLENT FOOD

OUR SOUTHWESTERN MENU PROVIDES SOMETHING FOR EVERYONE. OUR ESTEEMED CHEFS CREATE UNIQUE DISHES UTILIZING HERBS AND SPICES THAT CAPTURE THE TASTE AND FEEL OF THE GREAT SOUTHWEST. WE WILL CREATE EXCITING MENUS TAILORED SPECIFICALLY FOR YOU.

EXCELLENT VALUE

DESERT FIRE PROUDLY STANDS BEHIND ITS FOOD AND BEVERAGE QUALITY. SINCE WE ARE GUIDED BY OUR INTEGRITY, ALL EXPENSES ARE DISCUSSED OPENLY AND HONESTLY FROM THE START.

GROUP MENU PRICING

LUNCH FROM \$14.00 PER PERSON

DINNER FROM \$24.00 PER PERSON

APPETIZERS FROM \$6.00 PER PERSON

ALL PEPSI PRODUCTS, ICED TEA, HOT TEA AND COFFEE ARE INCLUDED WITH CATERING.

MENU PRICING DOES NOT INCLUDE AN 18% GRATUITY SERVICE CHARGE AND TAXES.

18% SERVICE CHARGE IS ADDED BEFORE TAXES.

RESERVATIONS AND DEPOSITS

WE REQUIRE AT LEAST THREE-BUSINESS DAYS NOTICE FOR ONSITE EVENTS AND FIVE-BUSINESS DAYS FOR OFFSITE EVENTS. WE REQUIRE 50% MINIMUM PAYMENT OF THE TOTAL ESTIMATED BALANCE TO RETAIN OUR CATERING SERVICES FOR OFFSITE EVENTS. WE MAY ALSO REQUIRE ADDITIONAL DEPOSITS FOR SET UP OF OUTSIDE VENDORS (I.E. FLORISTS, A.V. EQUIPMENT, ETC.)

THESE DEPOSITS WILL BE CREDITED TOWARD YOUR FINAL BALANCE.

CANCELLATION POLICY

IF IT BECOMES NECESSARY TO CANCEL YOUR FUNCTION, WE REQUIRE A THREE-DAY NOTICE. IN THE EVEN OF CANCELLATION WITHOUT NOTICE, ALL DEPOSITS WILL BE FORFEITED.

GUARANTEES

WE REQUIRE 24-HOURS NOTICE FOR A FINAL GUEST COUNT. FINAL GUEST COUNTS ARE SUBJECT TO A \$10.00 CHARGE FOR LUNCH AND A \$20.00 CHARGE FOR DINNER PLUS TAX AND GRATUITY FOR EVERY PERSON UNDER THE AMOUNT STATED ON THE CONTRACT (WAIVED FOR MINIMUM SPEND PARTIES). WE WILL DO OUR BEST TO ACCOMMODATE AN INCREASE IF NEEDED.

MINIMUM SPENDS

TO GUARANTEE AN AREA OF THE RESTAURANT TO BE PRIVATE FOR THE DURATION OF THE EVENT, A MINIMUM SPEND WILL BE APPLIED. MINIMUM SPENDS DO NOT INCLUDE GRATUITY OR SALES TAX. THEY WILL BE ADDED IN ADDITION TO THE TOTAL FOOD AND BEVERAGE SALES. AMOUNTS FOR ALL MINIMUM SPENDS WILL BE BASED UPON THE DAY OF THE WEEK, TIME OF THE EVENT AND HOLIDAY SEASON.



Sunrise Breakfast Buffet Menu

Give Desert Fire a try for your next breakfast business meeting or personal function. For breakfast parties only we will be extending our hours of operation starting at 8:00 a.m. to 11:00 a.m.

Option A

Desert Fire Breakfast

Includes assorted muffins and with the choice of assorted Danishes or assorted doughnuts.

\$10.00 per person

Option B

Coyote Breakfast

Includes a choice of assorted muffins, assorted Danishes or assorted doughnuts. Hot buffet options include bacon or sausage, and Southwestern Huevos Rancheros.

\$14.00 per person

Option C

Southwestern Breakfast

Includes a choice of assorted muffins, assorted Danishes or assorted doughnuts. Hot buffet options include bacon, sausage, hash browns and Southwestern Huevos Rancheros.

\$18.00 per person

All options come with a fresh fruit platter and a croissant and bagels with cream cheese platter.

All options include coffee, hot tea and orange juice.

A minimum spend of \$350.00 (without tax and service) must be garnered on all breakfast buffet parties; otherwise the difference will be assessed as a room charge.

Desert Fire offers use of a projection screen, 13" TV/VCR combo, podium and easel for a \$10.00 charge each.



Southwestern Special Events Menu

The following options are a wonderful way to provide a unique southwestern experience for your next onsite or offsite event.

The following are "live stations"

Quesadilla Bar

Chicken quesadilla, portobello mushroom and spinach quesadilla, or cheese quesadilla cooked to order with all the side garnishes provided.

Sauté Bar

Any of our sauté options cooked to order for the guest.

Paella Party

A traditional Spanish rice dish cooked in large portions and presented as a cooking demonstration.

Margarita and Libation Bar

Choose from our large selection of tequilas for your next margarita party. Also any of our beers, wine and other liquors can be offered.

The following options are for self-service buffets

Sunset Appetizer Buffet

A beautiful display of any of our southwestern appetizer options.

Southwestern Lunch or Dinner Buffet

A choice of any of our menu options (except any grilled items) nicely displayed.

All prices are based upon a per person charge that will be determined by what the Client requests.



Appetizer Starters

The following options are best suited as preordered appetizers for larger lunch and dinner groups.
All appetizers serve between 3-5 people per order.

Sunset Chips and Salsa	\$3.50 per order
Extra Side of Guacamole	\$2.29 per order
Extra Side of Sour Cream	\$1.50 per order
 Nachos Supreme	 \$9.99 per order
Chicken nachos with ranchero beans, jalapenos and melted cheddar cheese. Topped with pico de gallo, sour cream and guacamole.	
 Sedona Spring Rolls	 \$10.29 per order
Flour tortilla wrapped around a savory combination of chicken and vegetables. Served crisp over our roasted tomato BBQ sauce and tossed greens.	
 Grilled Turkey Skewers	 \$8.99 per order
Basted in our rich, smoky BBQ sauce and served with papaya fruit salad, tossed greens, and cucumber-mint dressing.	
 Portobello and Spinach Quesadilla	 \$9.99 per order
Grilled Portobello mushrooms, sautéed spinach, and mixed cheeses topped with tomatillo avocado salsa. Served with pepita vegetable slaw and Cotija cheese.	
 New Mexican Quesadilla	 \$10.29 per order
Chicken or steak, caramelized red onion marmalade, and mixed cheeses. Topped with a tomatillo-avocado salsa and served with pepita vegetable slaw.	
 Coconut Shrimp	 \$10.99 per order
Jumbolicious coconut battered prawns. Served with papaya fruit salad and zesty mango marmalade.	
 Shrimp Taquitos	 \$10.99 per order
Crisp corn tortillas stuffed with marinated shrimp. Served with salsa ranch dressing, pepita vegetable slaw and cotija cheese.	
 Mojo de Ajo	 \$10.99 per ½ lb. order \$14.99 per lb. order
A Mexican coastal delicacy! Shrimp and mushrooms sautéed in a slightly spicy sauce of rich butter, chile guajillo and fresh garlic.	
 Corn Crusted Calamari	 \$9.99 per order
Fresh calamari served golden brown with chipotle rémoulade sauce.	
 Roasted Artichoke Queso Dip	 \$7.99 per order
A rich cheese dip of roasted artichokes and pepper jack cheese, topped with pico de gallo. Served with crisp tortilla chips and flour tortillas.	
 Coyote Sampler Platter (serves 4-6 people)	 \$15.99 per order
Portobello mushroom and spinach quesadillas, Sedona spring rolls and grilled turkey skewers. Served together with papaya fruit salad, tossed greens and cucumber-mint dressing.	



Appetizer Platter Options

SUNSET CHIPS & SALSA FRESCA Tri-colored chips served with homemade salsa fresca.	\$25.00 basket (serves 15-30 people) \$35.00 basket (serves 30-45 people) \$45.00 basket (serves 45-70 people)
SPICED LAYER NACHO DIP (serves 15 to 25 people) Mashed black beans topped with salsa, cheese, pico de gallo, sour cream and guacamole.	\$30.00 per order
SEASONAL FRUIT PLATTER (serves 25-35 people)	\$50.00 per platter
SOUTHWESTERN CHEESE & CRACKER PLATTER (serves 25-35 people)	\$50.00 per platter
MIXED VEGETABLE PLATTER (serves 25-35 people) Served with salsa ranch dressing.	\$45.00 per platter
SEDONA SPRING ROLLS Flour tortillas wrapped around a savory combination of chicken and vegetables. Served crisp over our roasted tomato BBQ sauce with tossed greens.	\$45.00 per dozen
GRILLED TURKEY SKEWERS (serves 6-12 people) Basted in our rich, smoky BBQ sauce and served with papaya fruit salsa and cucumber-mint dipping sauce.	\$30.00 per dozen
NEW MEXICAN QUESADILLA PLATTER (serves 10 to 20 people) Chicken or steak, caramelized red onion marmalade, and mixed cheeses. Topped with a tomatillo-avocado salsa. Served with pepita vegetable slaw.	\$60.00 per platter
PORTOBELLO & SPINACH QUESADILLA (serves 10-20 people) Grilled portobello mushrooms, sautéed spinach, mixed cheeses and topped with a tomatillo-avocado salsa. Served with pepita vegetable slaw.	\$55.00 per platter
COCONUT SHRIMP PLATTER (serves 6-12 people) Jumbolicious coconut battered prawns. Served with papaya fruit salad and zesty mango marmalade.	\$30.00 per dozen
SHRIMP TAQUITOS PLATTER (serves 6-12 people) Crisp corn tortillas sruffed with marinated shrimp. Served with salsa ranch dressing, pepita vegetable slaw and cotija cheese.	\$25.00 per dozen
CORN CRUSTED CALAMARI (serves 10-15 people) Fresh calamari served golden brown with chipotle rémoulade sauce.	\$35.00 per platter
ROASTED ARTICHOKE QUESO DIP (serves 20-25 people) A rich cheese dip of roasted artichokes and pepper jack cheese topped with pico de gallo. Served with crisp tortilla chips.	\$40.00 per order

All preordered appetizer party platters include all Pepsi products, iced tea, hot tea, and coffee.



Group Lunch Menu

OPENERS

(Choose 1 or 2)

Pueblo Salad with Honey Chipotle Dressing
Southwest Caesar Salad

Poblano Chicken Chowder
South Texas Tortilla Soup

ENTREES

(Choose 3 or 5)

Grilled Chicken Caesar

Grilled chicken breast and roma tomatoes atop fresh romaine lettuce tossed in caesar dressing.
Topped with Parmesan cheese and tricolored chips.

\$18.00

Blackened Salmon Caesar

Mildly blackened grilled salmon, served on top of romaine lettuce tossed with caesar dressing and roma tomatoes.
Garnished with crispy capers, Parmesan cheese and tricolored chips.

\$19.00

Grilled Chicken Salad

Fresh field greens tossed in a balsamic-cotija dressing with sweet bell peppers, toasted pine nuts,
crispy caper and Roma tomatoes.

\$18.00

Sierra Taco Salad

Crispy flour torilla bowl with romaine lettuce, mixed cheeses, pico de gallo, black beans and salsa ranch dressing.
Topped with grilled chicken, avocado, and sour cream.

\$19.00

Shrimp Citrus Salad

Bacon wrapped prawns nestled in fresh spring greens. Topped with Gorgonzola, sliced tomatoes, diced red and green
peppers and mango citrus dressing.

\$19.00

Southwest Chicken Sandwich

Field greens topped with an adovo-grilled chicken breast, Monterey jack cheese and portobello mushrooms.
Served on our jalapeño-cheddar bun with chipotle mayonnaise and crisp french fries.

\$16.00

Canyon Classic Burger

Pepper jack cheese, bacon and our smoky BBQ sauce on a toasted bun, grilled tomatoes and fresh field greens.
Served with crisp french fries.

\$16.00

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Southwest Club

Grilled chile seasoned chicken breast, honey ham, bacon, pepper jack cheese, iceberg lettuce, tomatoes, chipotle mayonnaise all nestled in your choice of white, wheat, or sourdough. Served with seasoned fries.

\$17.00

New Mexican Quesadilla

Chicken or steak, caramelized red onion marmalade, and mixed cheeses and topped with a tomatillo-avocado sauce.

Served with southwest rice and black beans.

\$16.00

Portobello Mushroom and Spinach Quesadilla

Grilled portobello mushrooms, sautéed spinach, mixed cheeses and topped with a tomatillo-avocado sauce.

Served with southwest rice and black beans.

\$16.00

Grilled Vegetable Tacos

Two tacos filled with grilled vegetables and pepita-vegetable slaw in warm flour and corn tortillas.

Served with saffron rice and black beans.

\$16.00

Fajita Tacos

Warm flour and corn tortillas filled with grilled chicken or steak and pepita vegetable slaw.

Served with southwest rice and black beans.

\$16.00

Baja Shrimp Tacos

Lightly battered shrimp and pepita vegetable slaw in two warm flour and corn tortillas.

Served with southwest rice and black beans.

\$17.00

Fajita Wrap

Grilled sirloin or tender chicken served with roasted peppers, onions, mixed greens and salsa ranch dressing in a soft tortilla. Served with pepita vegetable slaw.

\$16.00

Chicken Chile Relleno

Roasted poblano pepper stuffed with roasted chicken, black beans, Monterey jack cheese in a crispy pastry crust.

Served over Santa Fe rice pilaf and topped with tomatillo-avocado salsa.

\$16.00

Tres Chicken Enchiladas

Three chicken enchiladas made with corn tortillas and topped with our three-pepper sauce, pico de gallo and sour cream. Served with southwest rice and black beans.

\$17.00

Arroz con Pollo

Boneless breast of chicken sautéed in a light tomato sauce with mushroom and onions.

Topped with fresh tomatoes, green onions and cotija cheese. Served over rice and melted cheese.

\$18.00

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Ranchero Skillet Enchilada

Sautéed chicken in a rich ranchero sauce layered with flour and corn tortillas and mixed cheeses.
Served with southwest rice, black beans and tortilla strips.

\$18.00

Pecan-Crusted Crab Cake

Roasted corn and poblano peppers blended together with real crab and seared with a pecan crust.
Served with pueblo salad and chipotle rémoulade.

\$21.00

Desert Fire Pasta

Shrimp and fresh mushrooms with linguini pasta tossed in a jalapeño cream sauce.
Topped with pico de gallo and Parmesan cheese.

\$20.00

Adovo Chicken Pasta

A rice-flavored spicy pasta made with penne, julienne peppers and vegetables and grilled adovo marinated chicken.
Sautéed together in a roasted red pepper cream sauce. Topped with pico de gallo and Parmesan cheese.

\$19.00

Portobello and Spinach Pasta

Portobello mushrooms, tomatoes, spinach and black beans sautéed in fresh garlic butter and soy sauce.
Tossed with linguini and garnished with asparagus, parsley and pico de gallo.

\$18.00

Grilled Lemon Salmon

Flame grilled salmon basted with our lemon butter sauce.
Served with southwest rice and seasonal vegetables.

\$21.00

Smoked Pecan Salmon

Lightly smoked salmon topped with spicy pecans and served over sautéed spinach and smashed sweet potatoes.
Served with a light red papaya and serrano sauce.

\$22.00

Fire-Grilled Tuna

Fresh Ahi tuna rubbed with New Mexican chile spices and topped with an avocado fan and chipotle sauce.
Served with southwest rice and seasonal vegetables.

\$23.00

Canyon Carne Asada

Fire-grilled, garlic-marinated sirloin served with grilled peppers and onions.
Served with southwest rice, black beans and flour tortillas.

\$23.00

Chile Rubbed Sirloin

A mild blend of seven herbs and spices on a fire-grilled 11-ounce sirloin.
Served with sautéed spinach and chile-mashed potatoes.

\$23.00

\$5.00 Additional to Include Dessert Options (See Dessert Menu)

All Pepsi products, iced tea, hot tea and coffee are included in the price.



Group Dinner Menu

OPENERS (Choose 1 or 2)

Pueblo Salad with Honey Chipotle Dressing
Southwest Caesar Salad

Poblano Chicken Chowder
South Texas Tortilla Soup

ENTREES (Choose 3 to 5)

Desert Fire Pasta

Shrimp and fresh mushrooms with linguini pasta tossed in a jalapeño cream sauce.
Topped with pico de gallo and Parmesan cheese.

\$28.00

Adovo Chicken Pasta

A rich flavored spicy pasta made with penne, julienne peppers and vegetables and grilled adovo marinated chicken.
Sautéed together in a roasted red pepper cream sauce.
Topped with pico de gallo and Parmesan cheese.

(Vegetarian option available for \$24.00)

\$26.00

Portobello and Spinach Pasta

Portobello mushrooms, tomatoes, spinach, and black beans sautéed in fresh garlic butter and soy sauce.
Tossed with linguini and garnished with asparagus, parsley and pico de gallo.

\$24.00

Sante Fe Stuffed Chicken Breast

A chicken breast stuffed with a goat cheese mix and served over a roasted pepper cream sauce.
Served with grilled asparagus and southwest rice.

\$27.00

Hannah's Roasted Chicken

Roasted, half chicken basted in your choice of our rich 30-spice BBQ sauce, grill marinade or spicy adovo sauce.
Served with chile mashed potatoes and seasonal vegetables.

\$27.00

Camarones Monterey

Cilantro and garlic marinated shrimp wrapped in bacon, baked to perfection and served over mango marmalade.
Accompanied with paella rice pilaf and julienne vegetables.

\$27.00

Oven Baked Halibut

Oven baked, pecan-crust halibut topped with mango marmalade.
Served with mashed sweet potatoes and seasonal vegetables.

\$30.00

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Char-Broiled Halibut

Fresh halibut filet seasoned with chile spices. Served with grilled Maui-fresh pineapple, mashed sweet potatoes and a fire-grilled artichoke with chipotle rémoulade.

\$31.00

Grilled Lemon Salmon

Flame grilled salmon basted with our lemon butter sauce.

Served with southwest rice and seasonal vegetables.

\$28.00

Smoked Pecan Salmon

Lightly smoked salmon, topped with spicy pecans and served over sautéed spinach and smashed sweet potatoes.

Served with a light red papaya and serrano sauce.

\$29.00

Chile Rubbed Shrimp Skewers

Flame-grilled skewered shrimp and vegetables rubbed with savory chiles.

Served with southwest rice, corn on the cob and asparagus.

Topped with mango fruit salsa and lemon butter.

\$28.00

Fire-Grilled Tuna

Fresh Ahi tuna rubbed with New Mexican chile spices and topped with an avocado fan and chipotle sauce.

Served with southwest rice and seasonal vegetables.

\$30.00

Santa Fe Steak

Chile mashed potatoes topped with a grilled Portobello mushroom, a chile rubbed sirloin steak and homemade potato strings. Complemented with roasted red pepper sauce and grill marinated asparagus.

\$29.00

Chile Rubbed Sirloin and Crab Cake

A chile rubbed sirloin accompanied by our pecan-crusting crab cake.

Served with smashed sweet potatoes, seasonal vegetables and rémoulade sauce.

\$34.00

Canyon Carne Asada y Camarones

Char-broiled, thinly sliced skirt steak accompanied with our slightly spicy Mojo de Ajo.

Served with southwest rice and rancho beans.

\$30.00

Canyon Carne Asada

A fire-fried and garlic marinated sirloin with grilled peppers and onions.

Served with southwest rice, black beans and flour tortillas.

\$29.00

Chile Rubbed Sirloin

A mild blend of seven herbs and spices on a fire-grilled 11-ounce sirloin.

Served with sautéed spinach and chile-mashed potatoes.

\$29.00

DESSERTS

(Choose 1 or 2)

See Catering Dessert Menu



Seasonal Dessert Menu

Caramelo Chocolate Pie

Creamy chocolate mixed with caramel on a chocolate cookie crust.
\$5.50

Cinnamon Bunuelo

Our sugared tortilla shell filled with Snoqualmie Gourmet's brown sugar, vanilla ice cream and finished off with a cinnamon caramel sauce.
\$4.50

Strawberry Cheesecake

The best strawberry cheesecake. Strawberries baked in the cheesecake and smothered with a rich guava sauce.
\$5.50

Chocolate Decadence Cake

For chocolate lovers, a thick and rich chocolate cake.
\$5.25

Signature Banana Burrito

A peeled banana rolled in chocolate chips and a flour tortilla, crisped. Served with a cinnamon caramel sauce, a scoop of Snoqualmie Gourmet's brown sugar, vanilla ice cream and roasted pecans.
\$5.00

Dessert Platters

Dessert combination samplers are available from the options listed above.

Choice of three desserts

\$14.00

Choice of four desserts

\$16.75

Homemade Cookies

(Chocolate chip, oatmeal raisin and peanut butter)
\$9.00 per dozen (\$0.75 each)

Double Chocolate Chip Brownies

\$30.00 per dozen (\$2.50 each)



Beverage Menu

Wine Options

See catering wine menu.

Margarita Options

See margarita menu

Beer Options

Domestic Bottled Beers \$2.95

Coors Light, Miller Lite, Budweiser,
& Michelob Ultra Light

Draft Beers 16 oz. / 25oz.

Bud Light \$3.25/\$5.00
Red Hook ESB \$4.25/\$6.00
Manny's Pale Ale \$4.25/\$6.00
Widmer Hefeweizen \$4.25/\$6.00
Mac N Jack's African Amber \$4.25/\$6.00

Imported Bottled Beers \$3.75

Corona, Pacifico, Dos Equis, Negro Modelo
Heineken, & Guinness (16.9 oz can - \$4.50)

Bottled Microbrews \$2.95

Mike's Hard Lemonade and Cider Jack Ale

Non Alcoholic Bottled Beer \$2.95

Haake Beck

Non Alcoholic Beverage Options

Bottled Beverages

Tazo Iced Teas \$3.25
Panna Still Water \$2.25
San Pallegriano Sparkling Water \$2.25

House Non Alcoholic Beverages

Red Rock Lemonade \$3.50
Mexican Sodas \$3.95
Tropical Storm / Desert Tropic \$3.25
Bananaberralada / Strawberry Dream \$3.25

Other Non Alcoholic Beverages

Pepsi, Diet Pepsi, Dr. Pepper, Sierra Mist, Mountain Dew, Lipton Brisk Lemonade, assorted Stash hot teas, iced teas, Spiced Cider, hot chocolate and regular and decaf coffee. (Included in all catered parties)

Cranberry juice, orange juice, grapefruit juice, pineapple juice, tomato juice and milk. (Not included in catered parties)

Alcoholic Options

Desert Fire offers a full service bar with House and Premium Liquors.
Special drink menus and after dinner menus are available.

Hosted Catered Parties

Hosted functions will have the full amount of all the beverages consumed included with the primary bill. Clients are able to host any specific items from the beverage list and cash and carry all other beverages not included.

Non-Hosted Catered Parties

Non-Hosted (cash and carry) functions will have all specific beverages not included with the event paid for by the individual guest. An 18% service will be added to all non-hosted tabs.



Catering Wine Menu

Featured House Wines

Cypress Chardonnay	\$5.50/\$23.00
Red Diamond Merlot	\$5.50/\$23.00
Cypress Cabernet Sauvignon	\$5.50/\$23.00

White Wines

Montivina White Zinfandel	\$4.50/\$18.00
CSM Reisling	\$4.75/\$18.00
CSM Sauvignon Blanc	\$6.00/\$20.00
Hogue Fume Blanc	\$6.50/\$22.00
Lagaria Pinot Grisio	\$5.00/\$23.00
Kendall Jackson Chardonnay	\$7.00/\$30.00
Toasted Head Chardonnay	\$8.50/\$35.00

Red Wines

Columbia Crest Merlot	\$7.00/\$25.00
Franciscan Merlot	\$9.50/\$33.00
Estancia Cabernet	\$7.50/\$27.00
Kendall Jackson Cabernet	\$8.50/\$33.00
Francis Coppola Zinfandel	\$8.00/\$32.00
Rosemont Shiraz	\$6.50/\$27.00
Clos du Bois Shiraz	\$8.00/\$32.00

By the Bottle

Stonestreet Chardonnay	\$30.00 per bottle
Snoqualmie RSV Merlot	\$35.00 per bottle
CSM Canoe Ridge Cabernet	\$35.00 per bottle
Columbia RSV Red Willow Syrah	\$40.00 per bottle

Sparkling Wines

Domaine Chateau St. Michelle Brut	\$21.00 per bottle
Korbel Brut Mini Split	\$6.00 per bottle



Signature Margaritas

Coyote Margarita

Made with imported gold tequila and fresh citrus juices. Frozen or on the rocks.

\$6.95

Grand Canyon Margarita

A unique southwestern refresher, we mix the fresh juices of cranberries, limes and oranges with prickly pear cactus juice and add tequila and triple sec. Frozen or on the rocks.

\$6.95

Conmemorativo Margarita

Our signature margarita. Made with Sauza Conmemorativo tequila and fresh lime juice. Shaken by hand and served on the rocks.

\$7.95

Blue Moon Margarita

Our classic Coyote Freeze and Blue Curacao combined to create a unique twist of a margarita.

\$6.95

Raspberry Margarita

The finest raspberry cordial, Chambord swirled in our frozen margarita making a singular fruit sensation.

\$6.95

Juanito-Rita

A classic margarita on the rocks! Made with Juanito tequila and fresh citrus juices.

\$5.95

Classic Cadillac Margarita

A traditional margarita made with Sauza gold tequila and a floater of Grand Marnier.

\$7.95

Top Shelf Margarita

Herradura tequila and Cointreau hand-shaken and poured over ice with fresh lime juice.

\$7.95

Bartenders Margarita

One of our most popular margaritas! Sauza tequila, Grand Marnier and a splash of cranberry.

\$7.95

