

The background of the page is a soft-focus photograph of a dining table. In the foreground, a white bowl is filled with fresh strawberries and blueberries, garnished with a sprig of mint. To the right of the bowl, several cinnamon sticks are arranged on a woven placemat. In the background, a lit candle in a glass holder provides a warm glow, and a glass of water is visible. The overall atmosphere is cozy and elegant.

el Capitan Canyon

Catering

Menus

&

Information

[www.elcapitancanyon/sales.com](http://www.elcapitancanyon/sales.com)

Updated 12/2011

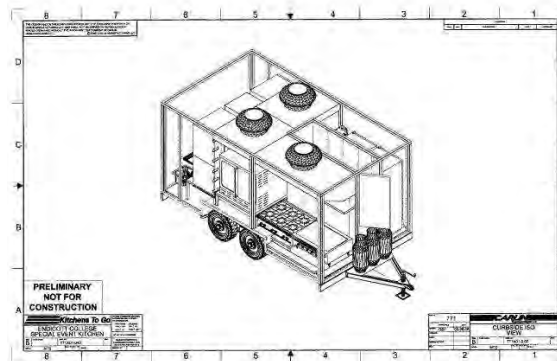
All menus can be altered to fit your needs and your budget!

We can design and create custom menus for Vegan, Vegetarian and International Cuisines.

If you are interested in having El Capitan Canyon cater your event, please fill out the Event Information Sheet at the bottom of the menus.



El Capitan Canyon can supply a portable kitchen for Kosher events.



Price per person does not include a 20% service charge or current sales tax.  
Labor and Equipment is service charged 21.55%. Prices are subject to change without notice.

# Breakfast

## Canyon Continental Breakfast

Fresh Squeezed Orange Juice and Apple Juice  
Assorted Danishes, Croissants and Fresh-Baked Muffins  
Butter and Preserves  
Assorted Cereals  
Fresh Seasonal Fruit Salad  
Santa Barbara Roasting Company Coffee  
Herbal Tea  
**\$13.95 per person**

## El Capitan Pancake Breakfast

Freshly Squeezed Orange Juice  
Pancakes  
*(Add French toast for \$1.95 per person)*  
Fresh cut strawberries, blueberries, and bananas  
Powder Sugar and Syrup  
Assorted Cereals  
Freshly Brewed Santa Barbara Roasting Company Coffee,  
Decaf, and Herbal Tea  
**\$16.95 per person**

## American Riviera Breakfast

Freshly Squeezed Orange Juice and Apple Juice  
Scrambled Eggs, Pancakes or French toast  
Sausage Links, Smoked Ham or Crispy Bacon Strips  
(choice of two)  
Seasonal Whole Fruit  
Golden Home-Fried Potatoes  
Fresh-Baked Mini Muffins  
Assorted Fruit Yogurts & Cereal  
Santa Barbara Roasting Company Coffee  
Herbal Tea  
**\$21.95 per person**

## Healthy Start Breakfast

Assorted Fresh Juices  
**Fresh Seasonal Fruits & Berries**  
Served with Yogurt Sauce & House Made Granola  
**Assorted Dry Cereals**  
Milk & Skim Milk  
**Mini Pastries**  
Served with Sweet Butter  
Jams & Jellies  
Freshly Brewed Santa Barbara Roasting Company Coffee,  
Decaf, and Herbal Tea  
**\$18.00 per person**

## Safari Bunch

Freshly Squeezed Orange Juice and Apple Juice  
Omelet stations  
Waffle Station w/assorted toppings  
Crispy Turkey Bacon Strips  
Carving Board  
Prime Rib w/appropriate Condiments  
Fresh Seasonal Fruit Display  
Pasta Primavera Salad  
Fresh Tossed Green Salad w/ choice of Dressing  
Golden Home-Fried Potatoes  
Fresh-Baked Mini Muffins  
Assorted Fruit Yogurts in bowls with Spoons  
Fresh- Warm Rolls & Butter  
Freshly Brewed Santa Barbara Roasting Company Coffee,  
Decaf, and Herbal Tea, Passion Fruit ice Tea  
**\$45.00 per person**

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# Meeting Breaks & Beverage Services

**Assorted Danish Pastries**  
\$30.00 per dozen

**Croissants**  
\$32.00 per dozen

**Freshly Baked Muffins**  
\$28.00 per dozen

**Assorted Cookies**  
\$36.00 per dozen

**Brownies**  
\$28.00 per dozen

**Assorted Bagels with Cream Cheese**  
\$32.00 per dozen

**Assorted Whole Fruit (Seasonal price may vary)**  
\$25.00 per dozen

**Assorted Ice Cream Bars**  
\$28.00 per dozen

**Granola Bars**  
\$18.00 per dozen

**Individual Bags of Chips**  
\$3.50 each

**Small bags of Pretzels**  
\$2.50 per person

## **Beverage Services (Billed on Consumption)**

**Coffee**  
\$23.00 per gal

**Passion Fruit Iced Tea**  
\$18.00 per gal

**Lemonade**  
\$18.00 per gal

**Assorted Sodas**  
\$1.50 each

**Water Bottles**  
\$2.00 each

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# Boxed Lunches

## The Croissant Club

A Freshly Baked Croissant Layered with Turkey Breast

Bacon, Swiss Cheese, Lettuce and Tomato

Kettle-Style Potato Chips

Soda

Choice of Dessert:  
Chocolate Chip Cookies

Or

Lemon Bars

**\$20.95 per person**

## Vegetarian Pita Sandwich

Avocado, Sprouts, Swiss Cheese, Tomato and Cucumber

Served on Pita with Shredded Lettuce

Oregano and Red Wine Vinaigrette

Sliced Fresh Fruit Garnish

Soda

Choice of Dessert:  
Chocolate Chip Cookies

Or

Double Fudge Brownies

Or

Lemon Bars

**\$17.95 per person**

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# Build Your Own Salad Bars

## Oriental Chicken Salad

Grilled Hoisin Marinated Chicken Breast on a bed of Greens

Crispy Vegetables, Fried Noodles and Sesame Seeds

Tossed in a Ginger Dressing

**\$21.95 per person**

## The Cobb Salad

Mixed Greens with Turkey, Crispy Bacon, Avocado and Hard-Boiled Egg

Chopped Tomatoes and Crumbled Bleu Cheese

Served with a Choice of Dressing

**\$23.95 per person**

## Chicken Caesar Salad

Grilled or Cajun Chicken Breast served over Romaine Lettuce

Shredded Parmesan Cheese Topped with Garlic Croutons

**\$22.95 per person With Grilled Shrimp Add \$3.00**

## Chilled Achiote Prawn Salad

Butter Lettuce, Cucumbers, Baby Tomato

Grilled Shrimp with a Tangy Cocktail Vinaigrette

**\$25.95 per person**

### **Includes:**

Freshly Baked Rolls and Butter

Choice of Dessert

Fresh Brewed Santa Barbara Roasting Company Coffee

Herbal Tea

Passion Fruit Ice Tea or Lemonade

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# Lunch Buffet Selection

## El Capitan Deli

Pasta Primavera Salad or Tortellini Pasta Salad  
Mixed Green Salad with Choice of Dressing  
Whole Fruit or Fruit Salad  
Kettle-Style Potato Chips

Platter of Deli-Sliced Tri-tip, Ham and Turkey  
Tuna Salad  
Assorted Sliced Breads including  
Sourdough, Wheat and Spinach Tortilla

Condiment Platter to include:  
Lettuce, Tomato and Onion  
Mayonnaise, Mustard and Pickles  
American, Swiss, Pepper Jack and Cheddar Cheese

Assorted Cookies  
Or Brownies  
Or Lemon Bars

Fresh Brewed Santa Barbara Roasting Company Coffee  
Passion Fruit Iced Tea or Lemonade

**\$29.95 per person**

## The Nautical

-Starters-  
Please Select Three Starters

**Garden Vegetable Salad**

**Orzo Pasta Salad**  
with Olives, Herbs & Sun Dried Tomatoes

**Grapefruit Citrus Salad**

**Spa Bistro Chicken Crunch**  
Crisp Romaine, Grilled Chicken, Almonds,  
Crispy Won-Ton, Julienne Bell Peppers & a Citrus Shallot  
Vinaigrette

**Market Fresh Crudités**  
Served with Yogurt Dill Sauce

-Entrees-  
**Lean Blackened Salmon**  
Cucumber & Tomato Relish

**Lemon Rosemary Chicken Scaloppini**  
Lightly Pounded Chicken Breast

**Peppercorn Crusted Strip Loin**  
with Sautéed Onions & Mushroom in Cabernet Demi

-Served With-  
Olive Oil, Fresh Lemons & Rosemary,  
Roasted Asparagus & Artichokes, Sun Dried Tomato  
Focaccia & Olive Tapenade

-Dessert-  
Fresh Berries Lemon Bars

Fresh Brewed Santa Barbara Roasting Company Coffee  
Passion Fruit Iced Tea or Lemonade

**\$45 per person**

# Ala-Carte Hors d'oeuvres Specialties

(100 pieces per order)

## Hot

**Spinach & Artichoke Dip with Baguettes & Chips**  
(Serves 30-50 people) \$120.00  
(Serves 60-100 people) \$195.00

**Creamy Shrimp & Crab Dip with Baguettes & Chips**  
(Serves 30-50 people) \$145.00  
(Serves 60-100 people) \$210.00

**Meatballs - Swedish, Teriyaki or Barbeque \$150.00**

**Scallops Wrapped in Bacon \$ 245.00**  
Large sea scallops dusted with seasoned breadcrumbs wrapped in a slice of mildly-smoked bacon

**Artichoke Hearts \$200.00**  
Artichoke Hearts, Aged Parmesan, Garlic, Herbs and Spices

**Franks in a Blanket \$125.00**  
Cocktail sized franks hand wrapped in a puff pastry

**Portobello Mushroom and Herb Empanadas \$240.00**  
Roasted Portobello Mushrooms and Onions, with Balsamic Vinegar, Parmigiano Reggiano and Herbs

**Spanakopitas \$250.00**  
Phyllo dough triangles filled with spinach, feta cheese and Mediterranean seasonings

**Vegetable Egg Roll with Chinese Hot Mustard \$185.00**

**Chicken Quesadillas with Guacamole and Salsa \$215.00**

**Buffalo Wings with Bleu Cheese Dressing \$225.00**

**Fried Four Cheese Ravioli with Pesto Dipping Sauce \$240.00**

**Sesame Chicken Tenders with Hot and Spicy Soy Dip \$250.00**

**ITALIAN ANTIPASTI \$15.95 per person**  
Fresh Mozzarella, Vine-ripened Tomatoes, Black Olives, Grilled Eggplant and Zucchini, Roasted Peppers, Marinated Artichoke Hearts, Marinated Cheese Tortellini, Prosciutto, Salami, Marinated Calamari and Aged Parmesan Cheese Wedge Served with Grissini

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# Ala-Carte Hors d'Oeuvres Specialties

(100 pieces per order)

## Cold

Goat Cheese with Roasted Red Pepper on Garlic Croutons \$140.00

Tomato and Feta Bruschetta  
\$140.00

Assorted Mini Croissants (Ham, Turkey, Roast Beef, Tuna) \$247.50

International Cheese Board  
(Serves 30-50 persons) \$220.00  
(Serves 60-100 persons) \$320.00

Fresh Fruit Display (Price may vary)  
(Serves 30-50 persons) \$130.00  
(Serves 60-100 persons) \$260.00

Fresh Vegetable Crudités with Lemon-Dill Vinaigrette  
(Serves 30-50 persons) \$125.00  
(Serves 60-100 persons) \$250.00

Multi-Colored Tortilla Chips served with Guacamole & Salsa \$4.50 per person

Caramelized Sweet Onion Mousse on Belgian Endive  
(100 pieces per order) \$320.00

Duo of Olive Tapenade on Rye Toast  
(100 pieces per order) \$320.00

Smoked Cheddar in Philo  
(100 pieces per order) \$320.00

Salami Coronets with Horseradish Cream Cheese  
(100 pieces per order) \$320.00

Grilled Asparagus and Maytag Bleu Barquets  
(100 pieces per order) \$320.00

Riatta Stuffed Cherry Tomatoes  
(100 pieces per order) \$295.00

Fire Roasted Pepper Stuffed Artichoke Hearts  
(100 pieces per order) \$320.00

Cajun Bay Shrimp Remoulade in Puff Pastry  
(100 pieces per order) \$320.00

Spinach and Feta in Philo Cup  
(100 pieces per order) \$320.00

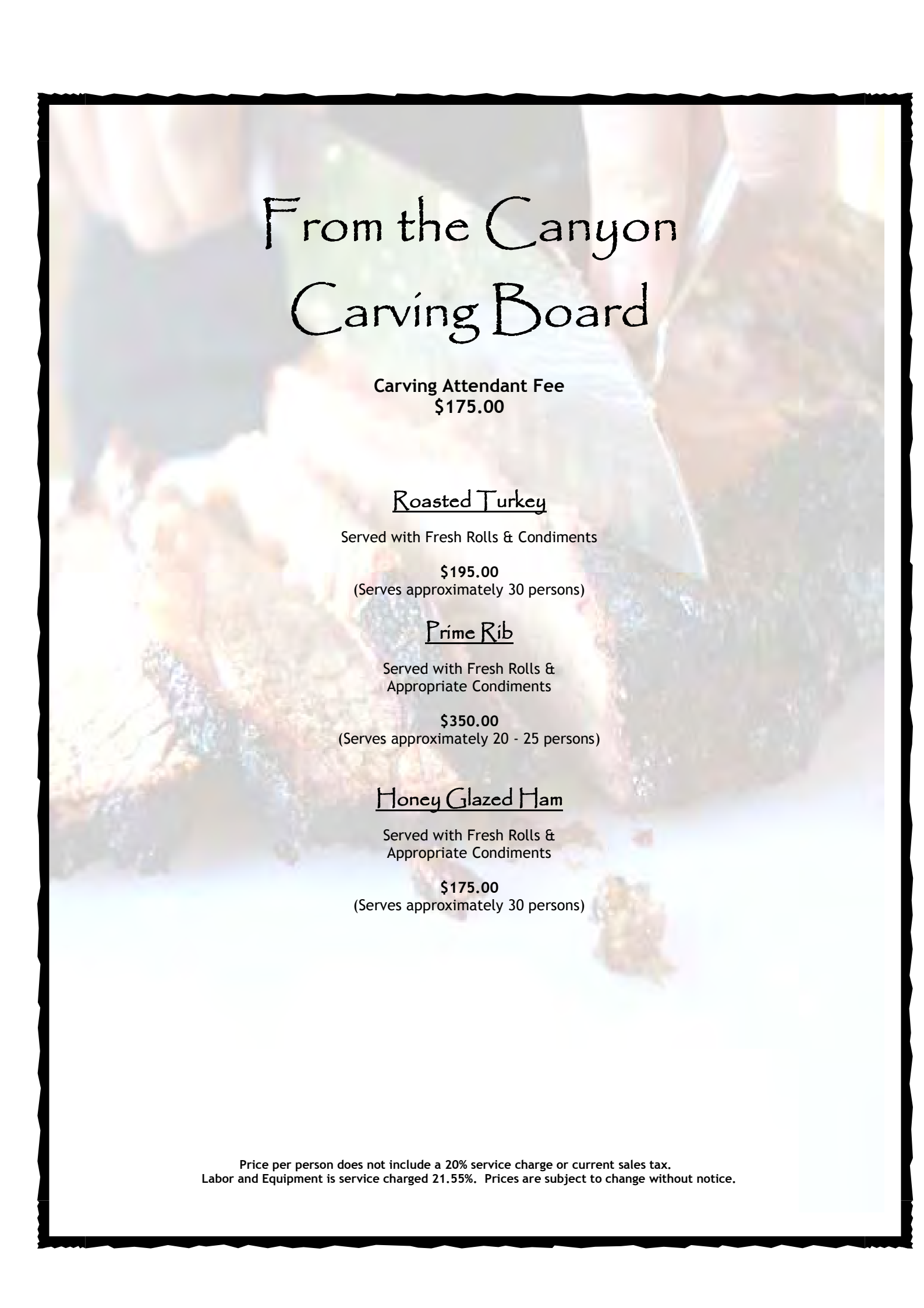
Sesame Glaze Chicken with Wasabi Crème  
(100 pieces per order) \$310.00

Grilled Portobello Mushroom Triangles with Goat Cheese and Sun Dried Tomato  
(100 pieces per order) \$320.00

Sliced Tenderloin of Beef on Pumpernickel with Grainy Mustard  
(100 pieces per order) \$320.00

Smoked Salmon on Toasted Rye with Dill Honey Mustard Spread  
(100 pieces per order) \$320.00

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# From the Canyon Carving Board

Carving Attendant Fee  
\$175.00

## Roasted Turkey

Served with Fresh Rolls & Condiments

**\$195.00**  
(Serves approximately 30 persons)

## Prime Rib

Served with Fresh Rolls &  
Appropriate Condiments

**\$350.00**  
(Serves approximately 20 - 25 persons)

## Honey Glazed Ham

Served with Fresh Rolls &  
Appropriate Condiments

**\$175.00**  
(Serves approximately 30 persons)

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# The Canyon Grill

## SALADS

Mixed Green Salad with your Choice of Dressing  
Homemade Potato Salad or Pineapple Coleslaw  
Sliced Watermelon

## ENTREES

Choice of Two or Three:

### Juicy All-Beef Hot Dogs

Cooked on an Open Mesquite Grill  
Served with Buns and Condiments

### Sizzling Hamburgers & Veggie Burgers

Cooked on an Open Mesquite Grill  
Served with Lettuce, Tomato, Pickles and Onion  
Sliced American, Swiss and Cheddar Cheese  
Old Fashioned Buns

### Barbecued Breast of Chicken

Cooked on an Open Mesquite Grill  
Served with Lettuce, Tomato, Pickles and Onion  
Sliced American, Swiss and Cheddar Cheese  
Old Fashioned Buns

## SIDES

Brick Baked Beans  
Steamed Corn on the Cob

## DESSERTS

Choice of One:  
Assorted Cookies and Double Fudge Brownies  
Or  
Assorted Ice Cream Treats and Fruit Juice Bars

Includes Fresh Brewed Santa Barbara Roasting Company Coffee  
Passion Fruit Iced Tea

Two Entrees \$28.95 per person  
Three Entrees \$33.95 per person

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# el Capitan BBQ

*One of our Most Popular Buffets!*

## SALADS

Mixed Green Salad with a choice of Dressing  
Homemade Potato Salad or Pineapple Coleslaw  
Pasta Primavera Salad

## ENTREES

Choice of Two or Three:

Barbecued Breast of Chicken  
Cooked on an Open Mesquite Grill and  
Topped with Papaya Mango Chili Salsa

Smoked Pork Baby Back Ribs

Mesquite Grilled Tri-Tip

## SIDES

Oven Roasted Red Potatoes  
Grilled Marinated Vegetables

## DESSERT

Peach Cobbler, French Apple Cobbler  
(add Vanilla Ice Cream or \$1 per person)  
or  
Chocolate and Vanilla Cup Cakes

**Includes:**  
Fresh Rolls and Butter

Freshly Brewed Santa Barbara Roasting Company Coffee,  
Decaf, and Passion Fruit Iced Tea

Two Entrees \$36.95 per person  
Three Entrees \$42.95 per person

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Bring to Life the Traditional



BBQ with  
El Capitan's

# Corn & Potato Roaster



**Just Corn:**  
Includes: "All you can eat" Corn on the Cob  
Butter  
Parmesan Cheese  
Paprika  
Mayonnaise  
Lime  
Hot Sauce: Tapatio, Cholula, & Tabasco

**\$5.00 per person**  
(25 person minimum)

**Corn & Potatoes:**  
Includes: "All you can eat" Corn on the Cob &  
Yellow Potatoes\*  
Butter  
Sour Cream  
Bacon  
Chives  
Parmesan & Cheddar Cheese  
Paprika  
Mayonnaise  
Lime  
Hot Sauce: Tapatio, Cholula, & Tabasco

**\$7.00 per person**  
(25 person minimum)

*\*Sweet Potatoes on Request for an additional \$1.50 per person*

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# Fiesta Buffet

## SALAD

Romaine Salad with Roasted Pepitas with Creamy Cilantro Dressing

## ENTREES

Choice of Two or Three:

Beef Fajitas

Pork Carnitas

Chicken Fajita

Monterey Jack Cheese, Cheddar Cheese, Shredded Lettuce, Diced Tomatoes, Chopped Cilantro, Black Olives, Jalapenos, Sour Cream, Fresh Guacamole, and Salsa

Warm Flour Tortillas

## SIDES

Spanish Rice and Refried Beans (Vegetarian)  
Tri-Colored Tortilla Chips and Salsa

## DESSERT

Cinnamon Churros w/Caramel  
Or  
Flan

Includes Fresh Brewed Santa Barbara Roasting Company Coffee  
Passion Fruit Iced Tea

Two Entrees \$33.95 per person  
Three Entrees \$36.95 per person

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# Italian Buffet

## SALADS

Choice of Three:

- Mixed Green Salad with your Choice of Dressing
- Caesar Salad with Garlic Croutons
- Tomato & Mozzarella Pesto Salad
- Marinated Mushroom & Artichoke Salad
- Fresh Roma Tomato & Cucumber Salad with Balsamic Vinaigrette
- Antipasto Salad

## ENTREES

Choice of Two or Three:

(Pasta Station with Chef available for groups over 75 people)

- Ravioli in Marinara
- Penne Pasta in Marinara or Creamy Alfredo Sauce
- Chicken Picatta
- Chicken Parmesan
- Meat Lasagna
- Vegetarian Lasagna

Includes:

- Sautéed Italian Squash
- Fresh Garlic Bread
- Parmesan Cheese

## DESSERTS

- Tiramisu or Gelato or Chocolate Mousse
- Fresh Brewed Santa Barbara Roasting Company Coffee
- Passion Fruit Iced Tea

Two Entrees \$33.95 per person

Three Entrees \$37.95 per person

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- Territorial Divisions of Italy
- 1 Piedmont & Liguria
  - 2 Sardinia Island
  - 3 Lombardy
  - 4 Venetia
  - 5 Emilia
  - 6 Tuscany
  - 7 Marches
  - 8 Umbria
  - 9 Latium
  - 10 Abruzzo & Molise
  - 11 Campania
  - 12 Apulia
  - 13 Basilicata
  - 14 Calabria
  - 15 Island of Sicily

# Santa Barbara Beach Buffet

## SALADS

~  
Choice of Four:

Caesar Salad with Garlic Croutons  
Mixed Green Salad with a Choice of Dressing  
Fresh Roma Tomato & Cucumber Salad with Balsamic Vinaigrette  
Marinated Mushrooms & Artichoke Salad  
Antipasto Salad  
Pasta Primavera Salad  
Seasonal Fresh Fruit Display

## ENTREES

~  
Choice of Two or Three:

Grilled Chicken Breast with Lemon Beurre Blanc  
Poached Salmon in a Saffron Cream Sauce with Chives  
Roast Prime Rib of Beef with Au Jus and Creamy Horseradish  
Honey Glazed Ham  
Roast Turkey  
Pork Tenderloin with Apricot Glaze

## SIDES

~  
Choice of Two:

Oven Roasted Rosemary Potatoes  
Garlic or Butter Chive Mashed Potatoes  
Penne Pasta with Marinara or Creamy Alfredo Sauce  
Wild Rice Pilaf

## DESSERTS

~  
Lemon Bars  
Or  
Peach Cobbler or French Apple Cobbler  
(add Vanilla Ice Cream or \$1 per person)  
Or  
Chocolate and Vanilla Cup Cakes

## Includes:

Seasonal Vegetables  
Fresh Rolls and Butter  
Fresh Brewed Santa Barbara Roasting Company Coffee  
Passion Fruit Iced Tea

**Two Entrees \$48.95 per person**  
**Three Entrees \$52.95 per person**

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# Santa Barbara Clambake

## SALAD

Caesar Salad with Garlic Croutons  
Citrus Crab Pasta Salad  
Seasonal Fresh Fruit Display

## ENTREES

Seafood Chowder  
Steamed Little Neck Clams  
Cocktail Crab Claws  
Shrimp Cocktail  
Mesquite Grilled Beef with Peppercorn sauce

## SIDES

Corn on the Cob Grilled in the Husk  
Oven Roasted Red Potatoes  
Marinated Grilled Vegetables  
Fresh Rolls and Butter

## DESSERT

Bananas Foster  
Or  
Peach Cobbler or French Apple Cobbler  
(add Vanilla Ice Cream or \$1 per person)  
Or  
Chocolate Mousse

## Includes:

Fresh Brewed Santa Barbara Roasting Company Coffee  
Passion Fruit Iced Tea

**\$64.95 per person**

\* Fresh Lobster Tail and Fresh Drawn Butter @ Market Price \*

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# The Canyon Laua

## SALADS

Tossed salad with Orange vinaigrette  
Mint Cucumber Salad  
Hawaiian Coleslaw with pineapple & mandarin oranges

## ENTREES

Choice of Two or Three:  
Beef & Pineapple Teriyaki Kebabs  
Chicken Teriyaki  
Hawaiian Pork Ribs

## SIDES

Choice of Two:  
Steamed White Rice  
Stir-Fried Vegetables  
Mashed Sweet Potatoes with Butter and Brown Sugar

Includes:  
Hawaiian Sweet Bread

## DESSERT

Traditional Hawaiian Coconut Pudding  
Pineapple Upside Down Cake  
Coconut Sorbet Ice Cream

Includes:  
Fresh Brewed Santa Barbara Roasting Company Coffee  
Passion Fruit Iced Tea

Two Entrees \$37.95 per person  
Three Entrees \$43.95 per person

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# Sweet Treats

## Chocolate Fountain

A unique romantic dessert

\$8.50 per person

## Mini Key Lime Tart

Fresh key lime juice blended with cream, poured into a shortbread crust and decorated with a border of fresh whipped cream

\$6.95 each

## Chocolate Espresso Brownies

A rich and chewy brownie with walnuts and a hint of espresso

Moist in the middle and crunchy on top

Sprinkled with powdered sugar

\$4.95 each

## Mini Berry Cheese Tart

A delicious New York Cheesecake baked with generous amounts of raspberries and blueberries into a shortbread crust

Topped with an apricot glaze

\$6.95 each

## Petite New York Cheesecake

A delicious blend of sour cream and cream cheese slowly baked on top of a graham cracker crust and topped with ground almonds

\$5.95 each

## Mini 4 Nut Caramel Tart

Nuts, caramel, honey and cream mixture, rich all-butter crust with a simple chocolate glaze

\$6.95 each

## Birthday Cakes

Sheet cakes only

\$75.00

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*What would camping be without  
S'mores???*

## S'mores Package

Includes:

Graham Crackers

Hershey Chocolate Bars

Marshmallows

Skewers Sticks

Bonfire with 4 bundles of wood

\$5.00 per person

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# Chocolate Fountain

*Try a unique romantic dessert  
\$8.50 extra per person with a minimum of 25 people*

*Choice of 3 items from the following list:*

## Classic Dipping Items

~

Marshmallows  
Pretzels Sticks  
Angel Food Cake (cubed)

## Fresh Fruit

~

Strawberries  
Bananas  
Pineapple  
Cantaloupe  
Honeydew  
Mango

## Cookies

~

Chocolate Chip  
Oreos  
Animal Crackers  
Graham Crackers  
Vanilla Wafers

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# Wine List

## Santa Barbara Wines

Aincent Peaks Zinfindel/ Syrah	\$22.00
Ancient Peaks Merlot/Cab.	\$19.00
Ancient Peaks Sauvignon Blanc 07	\$19.00
Buttonwood Cabernet Franc 05	\$24.00
Cold Heaven 07	\$30.00
Lafond Chardonnay 07	\$28.00
Lafond Pinot Noir 07	\$31.50
Lafond Syrah 07	\$27.00
Lane Tanner Santa Maria 07	\$40.00
Margerum Viognier 06	\$24.00
Melville Chardonnay 07	\$32.00
Melville Pinot Noir	\$32.00
Melville Syrah	\$28.00
Melville Viognier 06	\$29.00
Niner Sangiovese 06	\$28.00
Niner Sauvignon Blanc 07	\$20.00
Rutherford Ranch Chardonnay	\$20.00
Rutherford Ranch Cabemet	\$22.00
Santa Barbara Chardonnay 07	\$16.00
Santa Barbara Grenache 06	\$26.99
Santa Barbara Petite Syrah 06	\$32.00
Santa Barbara Pinot Gris 07	\$19.00
Santa Barbara Pinot Noir 07 SRH	\$27.50
Santa Barbara Pinot Noir 08	\$19.00
Santa Barbara Riesling 07	\$22.00
Santa Barbara Sauvignon Blanc 07	\$19.00
Santa Barbara Syrah 07 SRH	\$21.50
Santa Barbara Syrah 08	\$18.00
Santa Barbara ZCS 07	\$16.00

## Central Coast

Cabana White and Red	\$15.00
Garnet Pinot Noir 08	\$26.00
Happy Camper Cabernet/Chard./Merlot	\$14.00
Hey Mambo Red/White 07	\$13.00
Plungerhead Lodi Zinfindel 07	\$18.00
Tortoise Creek Cab./Chard./Syrah/Viog.	\$14.00

## Organic/Sustainable

Santa Julia Torrontes/Cab/Merlot/Chard	\$13.50
Tiamo Pinot Grigio Italy 08	\$14.75

## Sparkling/Imports

Tiamo Prosecco Italy Organic	\$18.75
Tortoise Creek Pinot Noir French	\$14.00
Kila Spparkling	\$18.75

# Beer List

## Domestic

\$4.50 per Bottle

Coors Light  
Budweiser  
Budweiser American Ale

## Import

\$5.30 per Bottle

Warsteiner  
Corona  
Pacifico  
Tecate  
Anchor Steam  
Heineken  
Heineken Light  
Sierra Nevada Celebration Ale  
Sierra Nevada Pale Ale  
Stella Artois  
Wyder Pear Cider  
Stargazer India Pale Ale  
Endless Summer Light  
Firestone India Pale Ale  
Firestone California Pale Ale  
Firestone Double Barrel Ale  
Redbridge Ale (no wheat/barley)

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