



CANNON CATERING

THE CAPTAIN'S TABLE WEDDING RECEPTION

Complimentary Cocktail Hour

Choose three of the following options. Add additional selections at \$1.50/person

- Mediterranean Kabobs
- Spinach & Artichoke Dip or Chicken Salad in Phyllo Shells
- Spanakopita
- Heirloom Tomato Mozzarella Caprese Kabobs
- Herb Cheese Mushroom Caps
- Phyllo Shells with Brie & Maple Walnuts or Raspberry & Almonds
- Garden Herb Cheese & Tomato Canapes with Fresh Dill
- Shrimp Cocktail Shots (add \$1.00)
- Asiago & Roasted Red Pepper Pita Points
- Spicy Cocktail Meatballs

Beverages & Servers Included

Salads

Choose one item

- Classic Caesar
- Italian Tossed Garden Salad
- House Salad with Buttermilk Ranch
- Strawberry Romaine Salad with Poppy Seed Dressing
- Asian Coleslaw with Toasted Almonds
- Mandarin Orange Salad with Orange Vinaigrette

Upgrade to a Salad Station \$1.50/person

A "help-yourself" table with Strawberry Romaine, Classic Caesar, and Tossed Garden Salad

ENTREES

Choose two items. Additional entrees available at \$2.50/person

Pasta

- Spaghetti with Marinara, Meat Sauce, or Meatballs
- Pasta Primavera
- Baked Lasagna
- Linguini Shrimp Scampi

Beef

- Old Fashioned Meatloaf
- Slow Roasted Sirloin Beef Tips
- Beef Stroganoff
- Pepper Steak

Poultry

- Savory Rosemary Chicken
- French Garlic Farmhouse Chicken
- Grilled BBQ Chicken
- Parmesan Crusted Chicken
- Chicken Picatta
- Country Chicken Cordon Bleu
- Chicken Marsala
- Chicken Lombardy
- Orange Chicken Almondine
- Oven Roasted Turkey



Pork

- Herb Roasted Pork Loin with Cranberry Glaze
- Pork Tenderloin with Baked Cinnamon Apples
- Maple Glazed Ham

Gluten Free

- Rosemary Chicken
- Salmon
- Beef Tenderloin

Premium Entrees

- Crusted Herbed Beef Tenderloin
 - Roasted Prime Rib
 - Herb Crusted Salmon with Fresh Dill Cream Sauce
 - Almond Crusted Salmon with Blueberry Compote or Teriyaki Glaze
- (+\$4.50/person)**

SIDES

Choose two items.

- Whole Green Beans
- Green Beans with Caramelized Onions or Toasted Almonds
- Vegetable Medley a Gratin
- Garden Peas
- Buttered Corn
- Corn Casserole
- Roasted or Sautéed Fresh Vegetables
- Steamed Broccoli
- Steamed Broccoli au Gratin
- Brown Sugar Glazed Carrots
- Lima Beans
- Scalloped Potatoes
- Baked Potatoes with Sour Cream & Butter +\$1.00
- Sautéed Rice Pilaf
- Herb Roasted Sweet & Red Potatoes
- Baked Four-Cheese Macaroni
- Herb Roasted Potatoes

Mashed Potatoes

- Red Smashed Potatoes
- Golden Mashed Potatoes
- Garlic Mashed Potatoes

*Additional side items \$1.50/person
Homemade Yeast Roll Display is
Included*

Beverages

- Sweetened & Unsweetened Tea
- Water with Orange Slices
- Coffee Service - Locally Roasted Back Alley

Upgrade to Hot Beverage Bar

- Regular & Decaf Premium Coffee (includes creamers, sugars, syrups, shakers, & whipped cream)
- Hot Water Urn with Assorted Herbal, Black, China, and Green Teas
- Gourmet Hot Chocolate or Hot Cinnamon Cider upon request

+\$2.50/person

Bartenders

Available at **\$35.00/hour**

4 hour minimum

“You Buy - We Chill” Drop Off Service - \$50.00

The Gourmet Snack Bar Station

- Premium Mixed Nuts
- Homemade Cheese Wafers
- Dill Crackers
- Trail Mix

+\$2.50/person



Served Buffet

4 Hour Service

(Not including set-up or cleaning time. Additional hours at **\$125.00**)

- Disposable China and reflections flatware (**\$32.50/person**)
- Fine China & Flatware (**\$38.50/person**)

Full Service

Beverages, salads, and dinner served to the table.

4 Hour Service

(Not including set-up or cleaning time. Additional hours at **\$125.00**)

- Disposable China and reflections flatware (**\$39.50/person**)
- Fine China & Flatware (**\$44.50/person**)

Gratuity is not included, but is appreciated.

** A \$300 deposit is required to hold the date with a 7.75% sales tax added.

** A service charge of 18% will be added to hosts final invoice. Cannon Catering's service includes: Set up, Staffing for Beverages and Replenishing Buffet table, Trash Removal, Cake Cutting, and Clean up. Four hours of service is included; each additional hour is \$125.00.

** Host must commit to a minimum guest count one week prior to event.

** Payment is due in full as services are rendered one week prior to the event. Payments not received at the close of the event will be charged a 10% late fee.

** Host must give 72 hours notice prior to the function date if the event is canceled.