



CANNON CATERING

CORPORATE & HOME PARTIES HEAVY HORS D'OEUVRES MENU

Optional Holding Time Starters - \$4.95/person

Choose three of the following options:

- Mediterranean Kabobs
- Spanakopita
- Artichoke Dip or Chicken Salad in Phyllo Shells
- Mozzarella Caprese Kabobs
- Garden Herb Cheese & Tomato Canapes with Fresh Dill
- Shrimp Cocktail Shots (add \$1.00)
- Roasted Red Pepper with Julienne Vegetable Shots

Includes

Sweetened tea, unsweetened tea, lemonade, or sodas

Iced water with oranges

Premium disposable goods

Minimum 40 guests

\$25.00/person

Plus 18% service fee

STATIONS

Includes 1

Sandwich Carving Station

A variety of sliced and Wonderfully seasoned and tender choice cuts carved by our Chef and served with assorted homemade rolls and sauces

Choose two: Roast beef, Ham, or Turkey

Beef Tenderloin, Pork Tenderloin, and Prime Rib

available for an additional \$5.50 per person cubed

Italian meats, and aged cheeses, served with a spicy mustard dip and crackers

Shrimp and Grits Station

This popular southern recipe is served by our chef in an open champagne glass

Mashed Potato Bar

Red smashed potatoes with all the toppings: cheddar cheese, bacon bits, sour cream

Seafood Station

Jumbo Lump Crab Dip and Old Bay Shrimp Cocktail - additional \$5.50 per person

HORS D'OEUVRES SELECTIONS



Fresh Fruit Tower Display

Choice of two different cheeses served with old world baguettes and assorted crackers

French Baked brie with your choice of: Raspberry and Toasted Almond, Pesto and Herbs, Sweet Maple and Walnuts / European and Domestic Cheese Display / Asiago Red Pepper Spread / Pineapple Pecan Cheese Spread

Meat and Cheese Display

A variety of sliced and cubed meats and cheeses served with a spicy mustard dip and crackers

Baked Goat Cheese

In a boat of marinara sauce served with toasted garlic baguettes.

Hot Artichoke Dip

Served with tri-colored tortilla chips and assorted crackers

Hot Spinach & Artichoke Dip

Served with tri-colored tortilla chips and assorted crackers

Classic Chilled Spinach Dip

Served in a toasted bread bowl display

Classic Fresh Vegetable Tray

With house-made buttermilk ranch

Basil Pesto Marinated Fresh Vegetables

Asparagus, artichoke quarters, carrots, broccoli, cauliflower, green and black olives, cucumbers, grape tomatoes, peppers

Mozzarella Caprese

Fresh mozzarella, basil, grape tomatoes, ground pepper, olive oil, and parmesan cheese (this can be made into kabobs)

Mushroom Caps

Stuffed with herbed parmesan cream cheese, spinach cream cheese, or sausage

Baja Dip

Topped with chopped green onions, cheddar cheese, tomatoes, black and green olives / Served with tri-colored tortilla chips

Pasta Primavera

Sautéed vegetables, garlic, and bow-tie pasta in a fresh garlic cream sauce

Tri-Colored Cheese Tortellini

Served with your choice of a mild sun-dried tomato sauce, vodka cream sauce, or marinara sauce

Parmesan Crusted Chicken Tenders

Served with tomato basil dipping sauce

Grilled Chicken Satay

With Indonesian peanut sauce

Spicy Cocktail Meatballs

A real crowd pleaser

The following popular chicken dishes are cut into bite-sized pieces:

Garlic Farmhouse Chicken

Chicken Marsala

A classical Italian fare with rich marsala wine sauce and sautéed mushrooms

Chicken Piccata

In a white wine sauce and capers

Polynesian Chicken

In a sweet and sour sauce with tri-colored peppers and pineapple

Mashed Potatoes On The Buffet

Red smashed potatoes served with cheddar cheese, sour cream, and bacon bits



Herbed Roasted Potatoes

Texas BBQ Pulled Pork Sliders

Served on homemade rolls and garnished with cabbage slaw

Sandwich Displays:

Choice of two served on homemade rolls

Honey ham and swiss cheese

Tender roast beef and provolone

Smoked turkey with swiss cheese

Herbed parmesan cream cheese with cucumbers

Chicken salad (with or without pecans, grapes, or pineapple)

HORS D'OEUVRES SELECTIONS



Old Bay Shrimp Cocktail

Large shrimp served on ice in a clam shell and served with traditional cocktail sauce (add \$1.00/person)

Hot Jumbo Lump Crab Dip

Almost all crab!! Served with assorted crackers (add \$1.50/person)

Jumbo Lump Crab Cocktail Shots

With spicy cocktail sauce or remoulade (add \$2.00/person)

Chicken Kabobs

Marinated and grilled with pineapple, peppers and onions (add \$1.00/person)

Buffalo Chicken Skewers

With blue cheese ravioli (add \$1.00/person)

Steak Kabobs

Marinated beef tenderloin with onions and peppers (add \$2.00/person)

Sesame-Crusted Chicken Skewers

With teriyaki-ginger dipping sauce (add \$1.00/person)

BARTENDERS



Available at \$35.00/hour, 4 hour minimum

\$100.00 deposit is required to hold the date, a service charge of 18% will be added to each event

Sales tax of 7.75% will be added

Host must provide a minimum quest count one week prior to event. Drop off available.