



# CANNON CATERING

## ROYAL HORS D'OEUVRES RECEPTION



### Complimentary Cocktail Hour

Choose three of the following options:

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

*Beverages & Servers Included*

### Create Your Reception

6 Items \$28.00

7 Items \$30.00

8 Items \$32.00

#### Meat & Cheese Display

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



**Boar's Head**

#### Baked Goat Cheese

Medallions of creamy goat cheese baked in a boat of marinara sauce served with toasted garlic baguettes

#### Classic Chilled Spinach Dip

Served in a toasted bread bowl display

#### Spanakopitas

Flaky phyllo pastry stuffed with spinach and feta cheese

#### Classic Fresh Vegetable Tray

Served with house made Buttermilk Ranch

#### Fresh Fruit Tower Display

Fresh seasonal fruit artistically displayed

#### Watermelon Basket

Artistically cut and filled with fresh seasonal fruits

#### Hot Spinach Artichoke Dip

Served with tortilla chips and assorted crackers

#### European & Domestic Cheese Display

With cheese spreads & whole carving cheeses

#### Hot Artichoke Dip

Served with tortilla chips and assorted crackers

#### Basil Pesto Marinated Fresh Vegetables

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

#### Asian Pasta Salad

Broccoli, bowtie pasta, carrots, grape tomatoes, sesame seeds in a sweet & sour Asian dressing

#### Heirloom Mozzarella Caprese' Skewers

Fresh mozzarella, fresh basil, grape tomatoes, cracked pepper, olive oil, and parmesan cheese

#### Herb Cheese Stuffed Mushroom Caps

Stuffed with herbed parmesan cream cheese or sausage

#### Baja Dip

Topped with chopped green onions, cheddar cheese, black and green olives, tomatoes, and served with tortilla chips

**Pasta Primavera**

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

**Tri-Colored Cheese Tortellini**

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

**Chicken Marsala Tenders**

Chicken breast tenderloins in a rich Marsala wine sauce and mushrooms

**Garlic Farmhouse Chicken**

One of the most popular chicken dishes from our banquet menu cut into bite-sized pieces

**Polynesian Chicken**

With pineapple and colored peppers in a sweet & sour sauce cut into bite sized pieces

**Parmesan Crusted Chicken Tenders**

Served with dipping sauces

**Spicy Cocktail Meatballs**

All beef meatballs. A real crowd pleaser!

**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 jumbo lump crab! Served with assorted crackers (add \$1.50/person)

**Chicken Kabobs**

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

**Beef Tenderloin Steak Kabobs**

Marinated beef tenderloin with onions and peppers (add \$1.50/person)

**Buffalo Chicken Skewers**

Served with blue cheese ravioli (add \$1.00/person)

**Texas BBQ Pulled Pork Sliders**

Served on homemade rolls and garnished with cabbage slaw

**Mini Crab Cakes with Remoulade**

**Sandwiches:** Choice of two served on homemade rolls or as open faced canapés

**Boar's Head**

- Honey Ham & Swiss
- Tender Roast Beef with Provolone
- Chicken Salad
- Smoked Turkey with Swiss Cheese
- Tuna or Egg Salad
- Herbed Parmesan Cream Cheese with Cucumbers

**Deserts:** Choice of two desserts from the selection below

- Assorted Cookies and Brownies
- Fruit Cobbler Shots
- Cherry Cheesecake Squares
- Ganache Brownies
- Blackberry Almond Tartlet
- Lemon Bars

# STATIONS

*Additions to our Royal Hors d'Oeuvres Reception*



## **Sandwich Carving Station:**

Perfectly seasoned and tender choice cuts carved by our Chef and served with assorted rolls and condiments

- Herbed Pork Loin
- Roasted Turkey
- Tavern Ham

**\$3.50/person**

- Beef Tenderloin
- Pork Tenderloin
- Prime Rib

**\$7.00/person**



## **Seafood Station:**

Served with old-world baguettes and crackers  
*(Choose Three)*

- Smoked salmon display with capers, chopped red onions, and lemon wedges
- Low-Country Shrimp & Grits
- Jumbo lump crab dip
- Old Bay Shrimp Cocktail

**\$7.00/person**

## **Southern Shrimp & Grits Station:**

This Low-Country dish consists of plump sautéed shrimp, cheesy grits, chopped tomatoes, Boar's Head ham, and crispy bacon

**\$4.50/person**

## **Mashed Potato Bar:**

Chafers of homemade mashed potatoes served with cheddar cheese, sour cream, real bacon bits, and chives

**\$3.00/person**

*(Add Smashed Sweet Potatoes & Toppings add \$1.50/person)*

## **Italian Pasta Bar:** (Choose Three)

- Bowtie Pasta Primavera
- Cocktail Italian meatballs in tomato basil marinara sauce
- Baked Mac & Cheese
- Tortellini with tomato basil pesto marinara or Vodka cream sauce

• Bruchetta  
**\$5.50/person**

## **House-made Soup Shot Station:**

*(Choice of Two)*

- Tomato Basil Bisque
- Classic Chili with toppings
- Loaded Potato
- Minestrone
- Broccoli Cheese
- Beer Cheese

**\$3.50/person**

## **Ice Cream Parlor:**

Vanilla, Chocolate, and Strawberry ice cream dished up by our chef into martini glasses. Served with an assortment of toppings including: chocolate sauce, caramel sauce, chopped pecans, sprinkles, cherries, and whipped cream.

**\$3.50/person**

## **Chocolate Fondue Station:**

5 Star Dark Chocolate Sauce

Fresh Strawberries

- Pineapple
- Bananas
- Pretzels
- Cherries
- Marshmallows

**\$3.50/person**



**Hot Beverage Bar:** Regular & decaf premium coffee including assorted creamers, sugars, syrups, shakers, and whipped cream. Hot water urn with assorted herbal, black, China, and green teas.

**\$2.25/person**

**Regular & Decaf Coffee:** with cream and sugar

**\$1.50/person**

**Ice Cream Floats:**

- Root Beer
- Strawberry
- Cola
- Orange sodas topped with vanilla ice cream

**\$3.00/person**

**Bartenders**

Available at \$35.00/hour, 4 hour minimum.

“You Buy - We Chill” drop off service - \$50.00.

**The Gourmet Bar Station:**

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

**\$2.75/person**

(Includes Beverages)

- Reception includes sweetened and unsweetened ice tea, lemonade, and iced water with orange slices
  - Buffet & beverage, table linens, and decorations
  - Premium disposable plates, cups, forks, and napkins
  - Glass plates, stemmed glasses, and flatware available for
- \$3.50/person**

\*\* A \$300 deposit is required to hold the date. A service charge of 18%, and a 7.75% sales tax 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, Disposable Clear Plates, Forks, Napkins, 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 one week prior to event. Payments not received on time will be charged a 10% late fee.

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