



Deck the Halls

WINTER MENU



Both Menus Include: Premium Disposables, Delivery, Set-up, Event Service, Venue Requirements and clean up.

DINNER MENU **28.00**

SEASONAL SALAD

Mixed Greens, Sliced Red Onion, Dried Cranberries, Gorgonzola Cheese, Toasted Walnuts with Apple Vinaigrette

MAIN COURSE

Rosemary Pepper Pork Tenderloin with Cranberry Glaze

French Garlic Farmhouse Chicken

ACCOMPANIMENTS

Golden Mashed Potatoes

Green Beans with Caramelized Onions

Brown Sugar Glazed Carrots

Homemade Rolls and Butter

BEVERAGE SERVICE

HOLIDAY DESSERT ASSORTMENT

Bartender Service 35.00/per hour

COCKTAIL RECEPTION MENU **25.00**

Garden Herb and Sausage Stuffed Mushrooms

Cranberry Orange Glazed Meatballs

Savory Grilled Chicken Skewers with Red Peppers and Fresh Pineapple

Old Bay Jumbo Shrimp Cocktail

Delicate Spinach and Goat Cheese Tartlets

European & Domestic Cheese Display with Baked Brie Topped with Raspberry and Almonds. Served with Red and Green Grapes, Mediterranean Olives and Crackers.

Petite Holiday Dessert Selection



ADD A CARVING STATION TO EITHER MENU:

Roasted Turkey and Ham
3.50 per person

Herb Crusted Beef or Pork
Tenderlion with Horseradish
Cream Sauce.
6.50 per person



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