



# CANNON CATERING

## THE CAPTAIN'S TABLE WEDDING RECEPTION

### Complimentary Cocktail Hour

*Choose three of the following options. Add additional selections at \$2.00/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 & Vinaigrette Dressing
- Strawberry Romaine Salad with Poppy Seed Dressing
- Asian Coleslaw with Toasted Almonds
- Mandarin Orange Salad with Orange Vinaigrette

### Upgrade to a Salad Station \$2.00/person

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

## ENTREES

*Choose two items. Additional entrees available at \$3.00/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 in Red Wine Pan Gravy
- Beef Stroganoff
- Pepper Steak

### Poultry

- Savory Rosemary Ranch Chicken (*Gluten Free*)
- French Garlic Farmhouse Chicken
- Grilled BBQ Chicken
- Parmesan Crusted Chicken
- Chicken Picatta
- Country Chicken Cordon Bleu
- Chicken Marsala
- Orange Chicken Almondine
- Oven Roasted Turkey



### Pork

- Herb Roasted Pork Loin with Cranberry Glaze
- Pork Tenderloin with Baked Cinnamon Apples or Topsy Peaches.
- Maple Glazed Ham

### Premium Entrees

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

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## SIDES

*Choose two items.*

- Whole Green Beans
- Green Beans with Caramelized Onions or Toasted Almonds
- Vegetable Medley au Gratin
- Garden Peas
- Buttered Corn
- Sautéed Fresh Vegetables
- Steamed Broccoli
- Steamed Broccoli au Gratin
- Brown Sugar Glazed Carrots
- Lima Beans
- Scalloped Potatoes
- Baked Potatoes with Sour Cream & Butter +\$1.50
- 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 \$2.00/person*

*Homemade Yeast Roll Display is Included*

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### Beverages

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

### 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

**+\$3.50/person**

### Bartenders

Available at **\$40.00/hour**

*4 hour minimum*

“You Buy - We Chill” Drop Off Service - **\$65.00**

**\*Gluten Free & Vegetarian Meals Available Upon Request\***



## Served Buffet

5 Hour Service

(Not including set-up or cleaning time.)

Additional hours available at **\$145.00**

- Disposable China and reflections flatware (**\$35.00/person**)
- Fine China & Flatware (**\$41.00/person**)

## Full Service

Beverages, salads, and dinner served to the table.

5 Hour Service

(Not including set-up or cleaning time.)

Additional hours available at **\$145.00**

- Disposable China and reflections flatware (**\$42.00/person**)
- Fine China & Flatware (**\$48.00/person**)

\*\* A \$300 deposit is required to hold the date.

\*\* A service charge of 18% will be added to hosts final invoice with a 8.25% sales tax added. Cannon Catering's service includes: Set up, Staffing for Beverages and Replenishing Buffet table, Trash Removal, Cake Cutting, and Clean up. Five hours of service is included; each additional hour is \$145.00.

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

\*\* Payment is due in full one week prior to the event. Payments not received at the close of the event will be charged a 15% late fee.

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