



# A Grand Affair

## WEDDING PACKAGE



### First Course

#### COCKTAIL HOUR HORS D'OEUVRES

##### FRESH FRUIT SILVER TOWER DISPLAY

with Seasonal Berries,

Pineapple Boats Skewered with Blueberries, Sprite Melon,  
Cantaloupe Melon, Kiwi, and Red & Green Grapes

##### EUROPEAN & DOMESTIC CHEESE DISPLAY

with Mediterranean Olives, Grapes,  
and Tuscan Bread Basket



### Second Course

#### SILVER TRAY PASSED HORS D'OEUVRES

Choose 3 Options

##### \*PAN SEARED BLACK SESAME AHI TUNA

with Wasabi Citrus Aioli on Sliced Cucumber

##### \*PEAR & GORGONZOLA TARTLET

Drizzled with Local Honey and Topped with Toasted Walnuts

##### MINI EMPANADA

Filled with Seasoned Beef, Cheese, Red Pepper, Onion,  
Garlic and Cilantro with a Creamy Avocado Dipping Sauce

##### \*ANTIPASTI

Skewered with Aged Italian Meats and Cheeses,  
Heirloom Tomato, Kalamata Olive, and Artichoke Heart

##### \*THAI SPRING ROLLS

Filled with Tender Chicken and Asian Vegetables  
with House Made Duck Sauce

##### \*CHÈVRE AND SPINACH TARTLET

##### \*PETITE BUTTERMILK & HERB BISCUIT

with Virginia Ham, Creole Mustard,  
and Farmstead Cheddar Cheese

##### \*GARDEN HERB CHEESE STUFFED MUSHROOM CAPS

##### CRANBERRY & ORANGE GLAZED COCKTAIL MEATBALLS

##### \*CHILLED CREOLE JUMBO SHRIMP COCKTAIL

Served in a Shot Glass with House Cocktail Sauce,  
Garnished with Lemon and Parsley



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### *Third Course*

#### SALAD SELECTIONS

*Choose 2 Options*

\*SEASONAL CHEF SALAD OFFERING  
Fresh Flavors of the Season served with House Dressing

\*CELEBRATION SALAD  
Mixed Greens, Sliced Red Grapes, Crumbled Gorgonzola Cheese, Toasted Southern Pecans, Pomegranate Seeds Served with a Champagne Vinaigrette

\*PARMIGIANO-REGGIANO CAESAR SALAD  
House-Made Croutons and Topped with Crisp Boar's Head Bacon

INSALATA CAPRESE  
Vine Ripened Tomatoes, Sliced Fresh Mozzarella, and Sweet Basil Simply Seasoned with Sea Salt and Cracked Pepper and Drizzled with EVOO and Balsamic Vinegar

### *Table Side Service*

75.00 PER GUEST

### *Served Buffet*

WITH CARVING STATION

65.00 PER GUEST



### *Fourth Course*

#### SIGNATURE ENTREE SELECTIONS

*Choose 3 Options*

\*HERB CRUSTED BEEF TENDERLOIN  
MEDALLIONS  
with Pan Gravy

WILD CAUGHT SALMON FILET  
with Fresh Dill Cream

\*HONEY ROSEMARY ROASTED PORK  
TENDERLOIN MEDALLIONS  
Served with a Merlot-Cranberry Reduction

FRENCH GARLIC FARMHOUSE CHICKEN  
with Caramelized Garlic Cloves,  
Freshly Squeezed Lemon Juice, White Wine, and Sweet Basil

TUSCAN CHICKEN MARSALA  
Braised with Wild Mushrooms and Sliced Red Pepper  
in a Rich Marsala Wine Sauce

LOCAL SHRIMP SCAMPI PASTA PRIMAVERA  
with Roasted Garlic Parmesan Cream Sauce

FARMER'S MARKET VEGETABLE LASAGNA  
with Ricotta Creme and San Marzano Marinara

\*ROASTED PRIME RIB OF BEEF  
with Horseradish Cream Sauce and Au Jus

\*Available to be served on a carving station  
for served buffet





## Accompaniments

Choose 3 Options

### SAUTÉED SEASONAL VEGETABLES

with EVOO, Sea Salt, Cracked Pepper,  
Sweet Basil, Sliced Garlic

### LOW COUNTRY GREEN BEANS

with Caramelized Onions and Crispy Bacon

### GARLIC PARMESAN ROASTED ASPARAGUS

### AU GRATIN MASHED POTATOES

### ROASTED ROOT VEGETABLES

with Thyme, Rosemary, and Parsley

### LEMONY HORSERADISH NEW POTATOES

### MIREPOIX WILD RICE PILAF

### STEAKHOUSE BAKED POTATO

with Fresh Chive Butter, Aged White Cheddar,  
& Boar's Head Bacon

### ROASTED SWEET & RED POTATOES

in Herb Butter



## Custom Tablescapes

TABLE LINENS

LINEN NAPKINS

FINE CHINA



## Beverage Offerings

### FRESHLY BREWED SWEETENED AND UNSWEETENED TEA

with Sliced Lemon

### ORANGE INFUSED WATER

### SEASONAL LEMONADE

### SODAS

Available Upon Request

### LOCAL COFFEE SERVICE

Organic Cream, Raw Sugar, Sugar Substitutes

### CATERING SERVICES INCLUDE

Delivery, Set-up, Guest Table Linens and Linen Napkins, China  
Service, Event Staff, Table Side Salad Service, Cake Cutting,  
Venue Requirements, Clean-up, On-Site Event Manager



BAR SERVICES AVAILABLE

ADDITIONAL RENTALS AVAILABLE



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