



CANNON CATERING

LOW-COUNTRY SOUTHERN FARE

Holding Time Passed Starters (Choose 3)

- Chicken Salad in Phyllo Shells
- Old Bay Shrimp Cocktail Shots - **add \$1.50**
- Heirloom Tomato and Fresh Mozzarella Skewers
- Garden Herbed Cheese Stuffed Mushroom Caps
- Deviled Eggs
- Pimento Cheese in Phyllo Shells topped with Bacon
- BBQ Pork in Phyllo Shells topped with Fresh Cilantro
- Petite Buttermilk Biscuits with Virginia Ham, Cheddar Cheese and Honey Mustard.
- Low Country Shrimp and Grits with Crispy Bacon
- Mini Crab Cakes with Remoulade - **add \$2.50**

Mint Julep or Strawberry Lemonade • Iced Water with Orange Slices • Served in glass dispensers

ENTREES

(Choose 2)

- **Charleston Grilled Chicken**
with Toasted Corn, Black Bean, Tomato Hash
- **French Garlic Farmhouse Chicken**
Smothered with Caramelized Garlic, White Wine, Fresh Squeezed Lemon, and Basil
- **Buttermilk Fried Chicken**
- **Bourbon BBQ Pulled Pork Or Chicken**
Slow Roasted & Smothered with Red Sauce
- **North Carolina Pulled Pork**
Served with NC vinegar BBQ and Texas Pete
- **Herbed Crusted Pork Loin**
Tender Sliced Pork with Cranberry Glaze
- **Slow Roasted Sirloin Beef Tips**
In a Red Wine Pan Gravy.
- **Low Country Cajun Shrimp and Grits**
Plump Sautéed Shrimp, Cheesy Grits, Chopped Tomatoes, Boar's Head Ham and Crispy Bacon
- **Classic Tidewater Boil**
Jumbo Shrimp, Red New Potatoes, Kielbasa Corn on the Cob in Old Bay Seasoning.
- **Garden Vegetable Pasta Primavera**
In a Parmesan Cream Sauce

SIDES

(Choose 3)

- Creamy Coleslaw
- Pintos and Ham
- Loaded Potato Salad
- Baked Mac and Cheese
- Sweet Potato Casserole
- Butter Beans
- Black Strap Baked Beans
- Yankee or Southern Green Beans
- Bourbon BBQ New Potatoes
- Golden Mashed Potatoes
- Hash Brown Casserole
- Red Beans and Rice
- Sautéed Rice Piau
- Mashed Potatoes
- Herb Roasted Red Potatoes

INCLUDES

Homemade Rolls and butter,
Sweetened and Unsweetened Iced Tea and Coffee Service.

- China look alike disposables - **35.00 per person**
- China Service - **41.00 per person**

18% service charge includes: delivery, set up, buffet and beverage linens and decor, chafing dishes, 5 hours of service, cake cutting, plates, forks, and napkins, venue requirements, and clean up. 8.25% sales tax added



Add additional entree - **\$3.00 per person**

Additional side - **\$2.00 per person**

Plated salad served to the table - **\$3.00 per person**

- Classic Caesar • Italian Tossed Garden Salad
 - House Salad with Buttermilk Ranch
- Strawberry Romaine with Poppy Seed Dressing
- Mandarin Orange Salad with Orange Vinaigrette

Add dessert station - **\$3.00 per person**

- Cobbler Bar with Ice Cream
- Ice Cream Parlor • Ice Cream Floats
- Banana Pudding and Chocolate Chess Pies
 - Mini Pie Station

Children under 10 and vendors are **1/2 price**

Bartenders available at **\$40.00/hour** - 4 hour minimum

“You buy - We chill” Drop off service - **\$65.00**

** 50 person minimum. A \$300 deposit is required to hold the date, which will be subtracted from the final invoice. Minimum guest count is required one week in advance. You may increase the guest count after that time. Payment is due in full one week in advance.