



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 Stuffed Mushroom Caps
- Thai Chicken Spring Rolls (Add \$1.00)
- Garden Herb Cheese & Tomato Canapes with Fresh Dill
- Shrimp Cocktail Shots (add \$1.00/person)
- Asiago & Roasted Red Pepper Pita Points
- Brie with Raspberry & Almond or Maple Walnut in a Phyllo cup
- Low Country Mini Crab Cakes- (add \$2.00/person)

Beverages & Servers Included | Additional Passed Hors D'Oeuvres (add \$2.00/person)

Create Your Reception

6 Items \$30.00

7 Items \$32.00

8 Items \$34.00

Old World Meat & Cheese Display

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

Baked Goat Cheese Marinara

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

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 (Seasonal)

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, heirloom tomatoes, cucumber slices, cracked pepper, olive oil, and parmesan cheese



Garden Herb Cheese Stuffed Mushroom Caps

Stuffed with herbed parmesan cream cheese or Bass Farm sausage

Baja Dip

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

Bowtie 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

French 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

Sandwiches: Choice of two served on homemade rolls.

- Honey Ham & Swiss
- Tender Roast Beef with Provolone
- Chicken Salad
- Roasted Turkey, Cheddar, Bacon, Ranch
- Tuna or Egg Salad
- Herbed Parmesan Cream Cheese with Cucumbers

Parmesan Crusted Chicken Tenders

Served with dipping sauces

Glazed 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 \$2.00/person)

Hot Jumbo Lump Crab Dip

Almost all jumbo lump crab! Served with assorted crackers (add \$2.00/person)

Chicken Kabobs

Marinated, grilled with pineapple, peppers, and onions (add \$1.50/person)

Beef Tenderloin Kabobs

Marinated beef tenderloin with onions and peppers (add \$2.50/person)

Buffalo Chicken Skewers

Served with blue cheese aioli (add \$1.50/person)

Texas BBQ Pulled Pork Sliders

Served on homemade rolls and garnished with cabbage slaw

Low Country Mini Crab Cakes

Jumbo lump crab served with Remoulade!

Desserts: Choice of three desserts from the selection below

- Assorted Cookies and Brownies
- Fruit Cobbler Shots
- Cherry Cheesecake Squares
- Ganache Brownies
- Blackberry Almond Tartlet
- Lemon Bars
- Mini Pies - 3 flavors

SAVORY 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

Choose Two

\$4.00/person

- Beef Tenderloin
- Pork Tenderloin
- Prime Rib

Choose Two

\$8.00/person

Seafood Station: (Choice of Three)

Served with old-world baguettes and crackers

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

\$8.00/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

\$4.00/person

Sushi Action Station

California Roll, Spicy Tuna Roll, Philly Roll, Rain-bow Roll, Tiger Roll Includes- Wasabi, Pickled Ginger

\$9.00/person

Italian Pasta Bar: (Choice of Four)

- 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
 - Chicken Piccata Bites
 - Chicken Marsala Bites
 - Suateed Fresh Vegetables
 - Creamy Pesto Pasta
- \$6.50/person**

House-made Soup Shot Station: (Choice of Two)

- Tomato Basil Bisque
 - Classic Chili with toppings
 - Loaded Potato
 - Minestrone
 - Broccoli Cheese
 - Beer Cheese
- \$4.00/person**

Mashed Potato Bar:

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

\$3.50/person

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

SWEET STATIONS

Additions to our Royal Hors d'Oeuvres Reception

Chocolate Fondue Station

5 Star Dark Chocolate Sauce Fresh Strawberries.

\$4.50/person

- Pineapple
- Bananas
- Pretzels
- Cherries
- Marshmallows

Mini Pie Station *Add Ice Cream- \$2.00*

Choice of Three **\$4.00/person**

- Apple Crumb
- Chocolate Chess
- Lemon Chess
- Cherry Cheesecake
- Key Lime with Fresh Berries
- Banana Pudding
- Southern Pecan
- Sweet Potato
- Pumpkin

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. **\$4.00/person**

Desserts

Choice of three desserts from the selection below.

\$4.00/person

- Assorted Cookies and Brownies
- Fruit Cobbler Shots
- Cherry Cheesecake Squares
- Ganache Brownies
- Blackberry Almond Tartlet
- Lemon Bars
- Mini Pies - 3 flavors

Bartenders

Available at \$40.00/hour, 4 hour minimum.

“You Buy - We Chill” drop off service - \$65.00.

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. Choice of Hot Cinnamon Apple Cider OR Gourmet Hot Cocoa
\$3.00/person

Regular & Decaf Coffee: with cream and sugar
\$2.00/person

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- 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 **\$4.50/person**

** A \$300 deposit is required to hold the date. A service charge of 18%, and a 8.25% 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. 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 event. Payments not received before close of event will be charged a 15% late fee.

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