



CANNON CATERING

BANQUET MENU

Served Buffet Includes:

One entree, two sides, homemade yeast roll display, and beverages

\$14.00/person

ENTREE SELECTIONS

Chicken

- French Garlic Farmhouse Chicken
- Grilled BBQ Chicken
- Chicken Piccata
- Chicken Marsala
- Country Chicken Cordon Bleu
- Orange Chicken Almondine
- Parmesan Crusted Chicken
- Savory Rosemary Chicken

Beef

- Slow Roasted Sirloin Beef Tips
- Beef Stroganoff
- Old Fashioned Meatloaf
- Pepper Steak

Pork

- Herbed Pork Loin with Cranberry Glaze
- Slow Roasted Memphis BBQ Pork Loin
- Maple Glazed Ham

Pasta

- Spaghetti with Meat Sauce or Marinara
- Four Cheese Baked Lasagna
- Shrimp Scampi Pasta

Premium Selections

(Includes 2 sides, rolls, & beverages)

- Herb Crusted Salmon with Dill Cream Sauce - \$19.00
- Teriyaki Glazed Salmon - \$19.00
- Herbed Beef Tenderloin with Horseradish Cream - \$22.00
- Roasted Prime Rib with au Jus - \$21.00
- Grilled Pork Tenderloin with Cranberry Glaze - \$18.00
or Baked Cinnamon Apples

SIDES

- Whole Green Beans
- Garden Peas
- Steamed Broccoli
- California Mixed Vegetables
- Buttered Corn
- Brown Sugar Glazed Carrots
- Coleslaw
- Mashed Potatoes
- Garlic Mashed Potatoes
- Golden Mashed Potatoes
- Scalloped Potatoes
- Herb Roasted Potatoes



- Sautéed Rice Pilaf
- Wild Rice
- Buttered Egg Noodles
- Baked Macaroni and Cheese
- Baked Cinnamon Apples

Premium Side Selections *(Add \$2.00)*

- Roasted Fresh Seasonal Vegetables
- Baked Potato with Sour Cream & Butter
- Baked Sweet Potato with Butter, Brown Sugar, and Cinnamon

THEMED MEALS

Mexican *(\$15.00)*

Jumbo Taco Salad on Tortilla Chips, Seasoned Beef and Beans, Rice, All the Fixings.

Asian *(\$15.00)*

Mongolian Beef and Broccoli, Vegetable Fried Rice, Spring Roll with Duck Sauce.

Traditional Turkey Dinner *(\$18.00)*

Oven Roasted Turkey, Dressing, Mashed Potatoes and Gravy. Green Beans and Cranberry Sauce. Baked Four-Cheese Macaroni or Sweet Potato Casserole.

OPTIONAL SIDE SALADS

Choose One (\$3.50/person)

- Strawberry Romaine with Poppy Seed Dressing
- Classic Caesar
- Italian Tossed Garden Salad
- Mandarin Orange Salad
- Asian Coleslaw
- House Salad with Buttermilk Ranch and Vinaigrette Dressing.

OPTIONAL HOMEMADE DESSERTS

Choose Two (\$2.00/person)

Cobblers:

- Apple Pie
- Southern Peach
- Chocolate
- Pineapple Upside Down

Pies:

- Pumpkin
- Apple Crumb

- Key Lime
- Chocolate Chess
- Buttermilk
- Lemon Chess

Cakes:

- Chocolate
- Orange Marmalade
- Butter

- Spice
- Lemon
- Carrot
- Red Velvet
- Angel Food Cake with Pineapple Mousse
- Cheesecake with toppings
- Banana Pudding Cake
- Brownies & Cookies



SERVED BUFFET

Dinner includes: Delivery, set up, buffet and beverage table linens, decoration, service, maintenance, and clean up of buffet tables.

Beverages included: Sweet and Unsweetened Tea, Water, Lemonade
2 hours of service (*not including set up and clean up*)

	<u>Standard Disposables</u>	<u>Premium Disposables</u>
One Entree:	\$14.00	\$16.50
Two Entrees:	\$16.00	\$19.50

Additional sides: **\$1.75/person**

Additional entree: **\$3.00/person**

Minimum guest count: **50**

(Events over 200 guests, please call for special pricing)

** A \$100 deposit is required to hold the date, a service charge of 18% will be added to each event. Sales tax of 8.25% will be added. Host must provide a minimum guest count one week prior to event. Drop off available.