



CANNON

CATERING

Bountiful **Banquet**

Bountiful Banquet

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

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

BEEF

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

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
or Baked Cinnamon Apples - **\$18.00**

Delectable 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 + \$1.50

Roasted Fresh Seasonal Vegetables
Baked Potato with Sour Cream & Butter

Broccoli Gratin
Baked Sweet Potato with Butter, Brown Sugar, & Cinnamon

Themed Meals

MEXICAN - \$15.00

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

TRADITIONAL TURKEY DINNER - \$16.00

Oven Roasted Turkey, Dressing, Mashed Potatoes & Gravy.
Served with Green Beans & Cranberry Sauce.

ASIAN - \$13.50

Sweet and Sour Chicken, Vegetable Fried Rice, Egg Roll

OPTIONAL SIDE SALADS

Choose One - \$2.50/person

Strawberry Romaine with Poppy Seed Dressing
Classic Caesar
Italian Tossed Garden Salad

Lettuce Wedge with Spicy Buttermilk Dressing
Mandarin Orange Salad
Asian Coleslaw

Homemade Desserts

Choose One - \$1.50/person

PIES

Pumpkin
Apple Crumb
Key Lime
Chocolate Chess
Buttermilk
Lemon Chess

CAKES

Chocolate
Orange Marmalade
Butter
Lemon
Carrot
Red Velvet
Angel Food Cake with Pineapple Mousse
Cheesecake with toppings
Banana Pudding Cake
Brownies & Cookies
Spice

COBBLERS

Apple
Peach
Chocolate
Pineapple

SERVED BUFFET

DINNER INCLUDES: Delivery, set up, buffet and beverage table linens, decoration,
2 hours of event 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)

	STANDARD DISPOSABLES	PREMIUM DISPOSABLES
One Entree:	\$12.00	\$14.50
Two Entrees:	\$14.00	\$16.50

Additional sides: \$1.50/person

Additional entree: \$2.50/person

Minimum guest count: 50

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

The Fine Print

** 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. Drop off available.

** Payment is due in full two weeks 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.

