



# 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:	\$14.00	\$14.50
Two Entrees:	\$16.00	\$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)

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## 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 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 canceled.

