



CANNON

CATERING

Bountiful Banquet

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ONE ENTREE: \$24.00

TWO ENTREES: \$27.00

Entree Selections

CHICKEN

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

BEEF

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

PORK

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

PASTA

Spaghetti with Meat Sauce or Marinara
Four Cheese Baked Lasagna
Shrimp Scampi Pasta
Classic Beef & Cheese Lasagna

PREMIUM SELECTIONS

(Includes 2 sides, rolls, & beverages)

Herb Crusted Salmon with Dill Cream Sauce - \$28.00

Teriyaki Glazed Salmon - \$28.00

Herbed Beef Tenderloin with Horseradish Cream - \$32.00

Roasted Prime Rib with au Jus - \$32.00

Grilled Pork Tenderloin with Cranberry Glaze

or Baked Cinnamon Apples - \$27.00

Delectable Sides

Choose Two

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
Fresh Vegetable Sauté

PREMIUM SIDE SELECTIONS + \$1.50

Baked Sweet Potato with Butter, Brown Sugar, & Cinnamon

Baked Potato with Sour Cream & Butter, Bacon Bits, and
Shredded Cheddar Cheese

Themed Meals

MEXICAN - \$27.00

Baja Taco Bowl with Seasoned Ground Beef,
Chipotle Chicken, Black Beans, Cilantro Lime Rice,
Fresh Toppings, Tortilla Chips

ASIAN - \$27.00

Sweet and Sour Chicken, Mongolian Beef & Broccoli, Vege-
table Fried Rice, Spring Roll with House Duck Sauce

TRADITIONAL TURKEY DINNER - \$27.00

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

Optional Add On- Baked Mac & Cheese OR Sweet
Potato Casserole - *\$2.00 Per Person Additional*

OPTIONAL SIDE SALADS

Choose One - \$3.00/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 - \$3.00/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
Spice*

COBBLERS

*Apple
Peach
Chocolate
Pineapple*

BROWNIES & COOKIES

SERVED BUFFET

DINNER INCLUDES: 2 sides, Homemade Rolls and Butter. Delivery, set up, buffet and beverage table linens, decoration, Standard disposables. 2 hours of event service, maintenance, and clean up of buffet tables.

BEVERAGES INCLUDED: Sweet and Unsweetened Tea, Water, Lemonade

+ Additional Entree	<i>\$3.00/person</i>
+ Additional Sides	<i>\$2.00/person</i>
+ Premium Disposables	<i>\$2.00/person</i>

Minimum guest count: 50
(Events over 200 guests, please call for special pricing)

The Fine Print

** Deposit required to hold the date. A service charge of 20%, and a 8.25% sales tax will be added to final invoice.

** Host must commit to a minimum guest count two weeks prior to event.

** Payment is due in full two weeks prior to event

Drop off available.

