



A Grand Affair

WEDDING PACKAGE



First Course

COCKTAIL HOUR HORS D'OEUVRES

FRESH FRUIT SILVER TOWER DISPLAY

with Seasonal Berries,

Pineapple Boats Skewered with Blueberries, Sprite Melon,
Cantaloupe Melon, Kiwi, and Red & Green Grapes

EUROPEAN & DOMESTIC CHEESE DISPLAY

with Mediterranean Olives, Grapes,
and Tuscan Bread Basket



Second Course

SILVER TRAY PASSED HORS D'OEUVRES

Choose 3 Options

*PAN SEARED BLACK SESAME AHI TUNA

with Wasabi Citrus Aioli on Sliced Cucumber

*PEAR & GORGONZOLA TARTLET

Drizzled with Local Honey and Topped with Toasted Walnuts

MINI EMPANADA

Filled with Seasoned Beef, Cheese, Red Pepper, Onion,
Garlic and Cilantro with a Creamy Avocado Dipping Sauce

*ANTIPASTI

Skewered with Aged Italian Meats and Cheeses,
Heirloom Tomato, Kalamata Olive, and Artichoke Heart

*THAI SPRING ROLLS

Filled with Tender Chicken and Asian Vegetables
with House Made Duck Sauce

*CHÈVRE AND SPINACH TARTLET

*PETITE BUTTERMILK & HERB BISCUIT

with Virginia Ham, Creole Mustard,
and Farmstead Cheddar Cheese

*GARDEN HERB CHEESE STUFFED MUSHROOM CAPS

CRANBERRY & ORANGE GLAZED COCKTAIL MEATBALLS

*CHILLED CREOLE JUMBO SHRIMP COCKTAIL

Served in a Shot Glass with House Cocktail Sauce,
Garnished with Lemon and Parsley



Third Course

SALAD SELECTIONS

Choose 2 Options

***SEASONAL CHEF SALAD OFFERING**

Fresh Flavors of the Season served with House Dressing

***CELEBRATION SALAD**

Mixed Greens, Sliced Red Grapes, Crumbled Gorgonzola Cheese, Toasted Southern Pecans, Pomegranate Seeds Served with a Champagne Vinaigrette

***PARMIGIANO-REGGIANO CAESAR SALAD**

House-Made Croutons and Topped with Crisp Boar's Head Bacon

INSALATA CAPRESE

Vine Ripened Tomatoes, Sliced Fresh Mozzarella, and Sweet Basil Simply Seasoned with Sea Salt and Cracked Pepper and Drizzled with EVOO and Balsamic Vinegar

Table Side Service

75.00 PER GUEST

Served Buffet

WITH CARVING STATION

65.00 PER GUEST



Fourth Course

SIGNATURE ENTREE SELECTIONS

Choose 3 Options

***HERB CRUSTED BEEF TENDERLOIN**

MEDALLIONS
with Pan Gravy

WILD CAUGHT SALMON FILET

with Fresh Dill Cream

***HONEY ROSEMARY ROASTED PORK
TENDERLOIN MEDALLIONS**

Served with a Merlot-Cranberry Reduction

FRENCH GARLIC FARMHOUSE CHICKEN

with Caramelized Garlic Cloves,
Freshly Squeezed Lemon Juice, White Wine, and Sweet Basil

TUSCAN CHICKEN MARSALA

Braised with Wild Mushrooms and Sliced Red Pepper
in a Rich Marsala Wine Sauce

LOCAL SHRIMP SCAMPI PASTA PRIMAVERA

with Roasted Garlic Parmesan Cream Sauce

FARMER'S MARKET VEGETABLE LASAGNA

with Ricotta Creme and San Marzano Marinara

***ROASTED PRIME RIB OF BEEF**

with Horseradish Cream Sauce and Au Jus

*Available to be served on a carving station
for served buffet



Accompaniments

Choose 3 Options

SAUTÉED SEASONAL VEGETABLES

with EVOO, Sea Salt, Cracked Pepper,
Sweet Basil, Sliced Garlic

LOW COUNTRY GREEN BEANS

with Caramelized Onions and Crispy Bacon

GARLIC PARMESAN ROASTED ASPARAGUS

AU GRATIN MASHED POTATOES

ROASTED ROOT VEGETABLES

with Thyme, Rosemary, and Parsley

LEMONY HORSERADISH NEW POTATOES

MIREPOIX WILD RICE PILAF

STEAKHOUSE BAKED POTATO

with Fresh Chive Butter, Aged White Cheddar,
& Boar's Head Bacon

ROASTED SWEET & RED POTATOES

in Herb Butter



BAR SERVICES INCLUDES

Silver Bins to Display White Wine and Beer, Ice, Bar
Garnishes, Cocktail Napkins, Glass Dispensers.

40.00 PER HOUR

Per Bartender
5 Hour Minimum



Beverage Offerings

FRESHLY BREWED SWEETENED AND UNSWEETENED TEA

with Sliced Lemon

ORANGE INFUSED WATER

SEASONAL LEMONADE

SODAS

Available Upon Request

LOCAL COFFEE SERVICE

Organic Cream, Raw Sugar, Sugar Substitutes

CATERING SERVICES INCLUDE

Delivery, Set-up, Event Staff, Table Side Salad Service, Cake Cutting,
Venue Requirements, Clean-up, On-Site Event Manager

50 Person Minimum | 8.25% Sales Tax | 5 hours of service provided





CANNON

CATERING

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