



CANNON

CATERING

Low Country *Southern Fare*

Low County Southern Fare

PASSED STARTERS

Choose 3

Chicken Salad in Phyllo Shells

Old Bay Shrimp Cocktail Shots - *add \$1.50*

Heirloom tomato and Fresh Mozzarella Skewers

Garden Herbed Cheese Stuffed Mushroom Caps

Deviled Eggs

Bacon topped Pimento Cheese in phyllo shells

BBQ Pork in phyllo shells topped with fresh cilantro

Petite buttermilk biscuits with Virginia ham

Mini Crab Cakes with Remoulade - *add \$2.50*

Mint Julep or Strawberry Lemonade • Iced Water with Orange Slices • Served in glass dispensers

ENTREES

Choose 2

CHARLESTON GRILLED CHICKEN

with Roasted Corn, Black Bean, Tomato Hash

FRENCH GARLIC FARMHOUSE CHICKEN

Smothered with Caramelized Garlic, White Wine, Fresh Squeezed Lemon, and Basil

BUTTERMILK FRIED CHICKEN

BOURBON BBQ PULLED PORK OR CHICKEN

slow roasted and smothered with red sauce

NORTH CAROLINA PULLED PORK

served with NC vinegar BBQ and Texas Pete

HERBED CRUSTED PORK LOIN

tender sliced pork with cranberry glaze

SLOW ROASTED SIRLOIN BEEF TIPS

with red wine, celery and onion in au jus

LOW COUNTRY CAJUN SHRIMP & GRITS

plump sautéed shrimp, cheesy grits, chopped tomatoes, boar's head ham and crispy bacon

CLASSIC TIDEWATER BOIL

Jumbo shrimp, red new potatoes, kielbasa, corn of the cob in Old Bay Seasoning.

GARDEN VEGETABLE PASTA PRIMAVERA

in a parmesan cream sauce

**** 50 person minimum. A monetary deposit and signed contract is required to hold the date. Deposit will be subtracted from the final invoice. Minimum guest count is required one week in advance. You may increase the guest count after that time. Payment is due in full one week in advance.**

SIDES

Choose 3

Strawberry Romaine Salad
with poppy seed dressing
Creamy Coleslaw
Pintos and Ham
Loaded Potato Salad
Baked Mac and Cheese

Sweet Potato Casserole
Butter Beans
Red Beans and Rice
Sautéed Rice Piaf
Mashed Potatoes
Herb Roasted Red Potatoes

Black Strap Baked Beans
Yankee or Southern Green Beans
Bourbon BBQ New Potatoes
Golden Mashed Potatoes
Hash brown Casserole

INCLUDES

*Homemade Rolls and butter,
Sweetened and Unsweetened Iced Tea*

China look alike disposables - **\$35.00 per person**

China Service - **\$38.50 per person**

+ ADD ONS

+ Add an additional Entree - **\$3.00 per person**

+ Add an additional Side dish - **\$2.00 per person**

+ Add a Plated Salad served to the table - **\$3.00 per person**

Classic Caesar • Italian Tossed Garden Salad • House Salad with Buttermilk Ranch
Strawberry Romaine with poppy seed dressing • Mandarin Orange Salad with
Orange Vinaigrette

+ Add a Dessert station - **\$3.00 per person**

Cobbler Bar with Ice Cream • Ice Cream Parlor • Ice Cream Floats • Banana Pudding and
Chocolate Chess Pies • Mini Pie Station

+ Add a Coffee Bar - locally roasted regular & decaf coffee - **\$1.50**

+ Add a Bartender - **\$40.00/hour** - 5 hour minimum

Children under 8 & vendors are **1/2 price**

“You buy - We chill” Drop off service - **\$65.00**

18% service charge includes: Delivery, set up, buffet and beverage linens and decor, chafing dishes, 5 hours of service, cake cutting, plates, forks, and napkins, venue requirements, and clean up. 8.25% sales tax added