



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

GRILLED BOURBON BBQ CHICKEN

Marinated and Grilled to Perfection

NORTH CAROLINA PULLED PORK

served with NC vinegar BBQ and Texas Pete

GRILLED ROSEMARY RANCH CHICKEN

Marinated in Fresh Rosemary, Olive Oil, and House Buttermilk Ranch this Chicken is Tender and Delicious

BATTLE OF THE BBQ s

NC Pulled Pork in Vinegar Based BBQ Sauce
Texas Pulled Pork in a Bold & Sweet BBQ Sauce
Served with Coleslaw & Texas Pete on the Side

HERBED CRUSTED PORK LOIN

with Topsy Peaches

SLOW ROASTED SIRLOIN BEEF TIPS

in Red Wine Pan Gravy With Celery & Onions

BUTTERMILK FRIED CHICKEN

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

BEEF BRISKET CARVING STATION

Cooked Low & Slow with Dry Rub till Fall Apart Tender and Basted with Smoky Sweet BBQ 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 2 weeks in advance. You may increase the guest count after that time. Payment is due in full 2 weeks 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

LOW COUNTRY SOUTHERN FARE PACKAGE - \$38.00 per person

INCLUDES

*Homemade Rolls and butter, Sweetened and
Unsweetened Iced Tea
Local Coffee Service
China look alike disposables*

+ 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 - **\$4.00 per person**

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

+ Add a Hot Beverage Bar - **\$3.50 per person**

Regular & Decaf Premium Coffee
(includes creamers, sugars, syrups, shakers, & whipped cream)

Hot Water Urn
with Assorted Herbal, Black, China, and Green Teas

Gourmet Hot Chocolate or Hot Cinnamon Cider upon request

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

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

Children under 8 & vendors are 1/2 price

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