



CANNON

CATERING

A Royal *Hors D'oeuvres* Reception

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COMPLIMENTARY COCKTAIL HOUR

Choose three of the following options:

Garden Herb Cheese & Tomato Canapes with Fresh Dill
Spinach & Artichoke Dip or Chicken Salad in Phyllo Shells
Asiago & Roasted Red Pepper Pita Points
Brie with Raspberry & Almond or Maple Walnut in Phyllo Shells
Thai Chicken Spring Rolls **+\$1.00**

Mediterranean Kabobs
Shrimp Cocktail Shots **+\$1.00**
Spanakopita
Mozzarella Caprese Kabobs
Herb Cheese Stuffed Mushroom Caps

CREATE YOUR RECEPTION

Beverages & Servers Included

6 ITEMS \$30.00

7 ITEMS \$32.00

8 ITEMS \$34.00

OLD WORLD MEAT & CHEESE DISPLAY

A variety of sliced and cubed Italian meats, and aged cheeses, served with olives and a spicy mustard dip and crackers



EUROPEAN & DOMESTIC CHEESE DISPLAY

With cheese spreads & whole carving cheeses

BAKED GOAT CHEESE MARINARA

Medallions of creamy goat cheese baked in a boat of marinara sauce served with toasted pita

HOT ARTICHOKE DIP

Served with tortilla chips and assorted crackers

CLASSIC CHILLED SPINACH DIP

Served in a toasted bread bowl display

BASIL PESTO MARINATED FRESH VEGETABLES

Asparagus, artichoke quarters, carrots, broccoli, green & black olives, cucumbers, grape tomatoes, and peppers

SPANAKOPITAS

Flaky phyllo pastry stuffed with spinach and feta cheese

ASIAN PASTA SALAD

Broccoli, bowtie pasta, carrots, grape tomatoes, sesame seeds in a sweet & sour Asian dressing

CLASSIC FRESH VEGETABLE TRAY

Served with house made Buttermilk Ranch

HEIRLOOM MOZZARELLA CAPRESE' SKEWERS

Fresh mozzarella, fresh basil, heirloom tomatoes, cucumber slices, cracked pepper, olive oil, and parmesan cheese

FRESH FRUIT TOWER DISPLAY

Fresh seasonal fruit artistically displayed
Watermelon Basket (Seasonal)
Artistically cut and filled with fresh seasonal fruits

GARDEN HERB CHEESE STUFFED MUSHROOM CAPS

Stuffed with herbed parmesan cream cheese or Bass Farm sausage

HOT SPINACH ARTICHOKE DIP

Served with tortilla chips and assorted crackers

BAJA DIP

Topped with chopped green onions, cheddar cheese, black and green olives, tomatoes, and served with tortilla chips

BOWTIE PASTA PRIMAVERA

Sautéed vegetables, garlic, and bow-tie pasta in a fresh parmesan cream sauce

TRI-COLORED CHEESE TORTELLINI

Served with your choice of a mild sun-dried tomato sauce, Vodka cream sauce, or marinara sauce

CHICKEN MARSALA TENDERS

Chicken breast tenderloins in a rich Marsala wine sauce and mushrooms

FRENCH GARLIC FARMHOUSE CHICKEN

One of the most popular chicken dishes from our banquet menu cut into bite-sized pieces

POLYNESIAN CHICKEN

With pineapple and colored peppers in a sweet & sour sauce cut into bite sized pieces

PARMESAN CRUSTED CHICKEN TENDERS

Served with dipping sauces

SPICY COCKTAIL MEATBALLS

All beef meatballs. A real crowd pleaser!

SANDWHICHES: *Choice of two served on homemade rolls or as open face canapes.*



- Honey Ham & Swiss
- Tender Roast Beef with Provolone
- Chicken Salad
- Smoked Turkey with Swiss Cheese
- Tuna or Egg Salad
- Herbed Parmesan Cream Cheese with Cucumbers

OLD BAY SHRIMP COCKTAIL *+\$2.00/person*

Large shrimp served on ice in a clam shell and served with traditional cocktail sauce

HOT JUMBO LUMP CRAB DIP *+\$2.00/person*

Almost all jumbo lump crab! Served with assorted crackers

CHICKEN KABOBS *+\$1.50/person*

Marinated, grilled with pineapple, peppers, and onions

BEEF TENDERLOIN KABOBS *+\$2.50/person*

Marinated beef tenderloin with onions and peppers

BUFFALO CHICKEN SKEWERS *+\$1.50/person*

Served with blue cheese aioli

TEXAS BBQ PULLED PORK SLIDERS

Served on homemade rolls and garnished with cabbage slaw

LOW COUNTRY MINI CRAB CAKES

Jumbo lump crab served with Remoulade!

DESSERTS: *Choice of three desserts from the selections below*

- Assorted Cookies and Brownies
- Fruit Cobbler Shots
- Cherry Cheesecake Squares
- Ganache Brownies
- Blackberry Almond Tartlet
- Lemon Bars
- Mini Pies - 3 flavors

SAVORY STATIONS

Additions to our Royal Hors d'Oeuvres Reception

SANDWICH CARVING STATION:

Perfectly seasoned and tender choice cuts carved by our Chef and served with assorted rolls and condiments



Herbed Pork Loin
Roasted Turkey
Tavern Ham

Choose Two
\$4.00/person

Beef Tenderloin
Pork Tenderloin
Prime Rib

Choose Two
\$8.00/person

ITALIAN PASTA BAR: *Choice of Four*

\$6.50/person

Bowtie Pasta Primavera
Cocktail Italian meatballs in tomato basil marinara sauce
Baked Mac & Cheese
Tortellini with tomato basil pesto marinara/Vodka cream sauce
Bruchetta
Chicken Piccata Bites
Chicken Marsala Bites
Suateed Fresh Vegetables
Creamy Pesto Pasta

SEAFOOD STATION: *Choice of Three*

\$8.00/person

Served with old-world baguettes and crackers

- Smoked salmon display with capers, chopped red onions, and lemon wedges
- Low-Country Shrimp & Grits
- Jumbo lump crab dip
- Old Bay Shrimp Cocktail

HOUSE-MADE SOUP SHOT STATION: *Choice of Two*

\$4.00/person

Tomato Basil Bisque
Classic Chili with toppings
Loaded Potato
Minestrone
Broccoli Cheese
Beer Cheese

SOUTHERN SHRIMP & GRITS STATION:

\$4.00/person

This Low-Country dish consists of plump sautéed shrimp, cheesy grits, chopped tomatoes, Boar's Head ham, and crispy bacon.

MASHED POTATO BAR: \$3.50/person

Chafers of homemade mashed potatoes served with cheddar cheese, sour cream, real bacon bits, and chives
(Add Smashed Sweet Potatoes & Toppings + \$1.50/person)

SWEET STATIONS

Additions to our Royal Hors d'Oeuvres Reception

DESSERTS

Choice of three desserts from the selection below.

\$4.00/person

Assorted Cookies and Brownies

Fruit Cobbler Shots

Cherry Cheesecake Squares

Ganache Brownies

Blackberry Almond Tartlet

Lemon Bars

Mini Pies - 3 flavors

ICE CREAM PARLOR **\$4.00/person**

Vanilla, Chocolate, and Strawberry ice cream dished up by our chef into martini glasses. Served with an assortment of toppings including: chocolate sauce, caramel sauce, chopped pecans, sprinkles, cherries, and whipped cream.

CHOCOLATE FONDUE STATION **\$4.50/person**

5 Star Dark Chocolate Sauce Fresh Strawberries.

- Pineapple
- Bananas
- Pretzels
- Cherries
- Marshmallows

HOT BEVERAGE BAR: **\$2.75/person**

Regular & decaf premium coffee including assorted creamers, sugars, syrups, shakers, and whipped cream. Hot water urn with assorted herbal, black, China, and green teas.

JUST COFFEE: **\$2.00/person**

Regular & Decaf Coffee: with cream and sugar

BARTENDERS

Available at \$40.00/hour, 5 hour minimum.

“You Buy - We Chill” drop off service - \$65.00.

Reception includes sweetened and unsweetened ice tea, lemonade, and iced water with orange slices

Buffet & beverage table linens, and decorations

Premium disposable plates, cups, forks, and napkins

Glass plates, stemmed glasses, and flatware available for \$7.00/person



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 hosts 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 two weeks prior to event.

** 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 cancelled.