



CANNON

CATERING

The Captain's Table

Wedding Reception

The Captain's Table *Wedding Reception*

COMPLIMENTARY COCKTAIL HOUR

Choose three of the following options. Beverages & Servers Included

Mediterranean Kabobs

Spinach & Artichoke Dip or Chicken Salad in Phyllo Shells

Spanakopita

Heirloom Tomato Mozzarella Caprese Kabobs

Herb Cheese Mushroom Caps

Phyllo Shells with Brie Maple & Walnuts or Raspberry & Almonds

Garden Herb Cheese & Tomato Canapes with Fresh Dill

Shrimp Cocktail Shots + *add \$1.00*

Asiago & Roasted Red Pepper Pita Points

Spicy Cocktail Meatballs

SALADS

Choose 1 item

Classic Caesar

Italian Tossed Garden Salad

House Salad with Buttermilk Ranch & Vinaigrette Dressing

Strawberry Romaine Salad with Poppy Seed Dressing

Asian Coleslaw with Toasted Almonds

Mandarin Orange Salad with Orange Vinaigrette

ENTREES

Choose two items. Additional entrees available at \$3.00/person

PASTA

Spaghetti with Marinara, Meat Sauce, or Meatballs

Pasta Primavera

Baked Lasagna

Linguini Shrimp Scampi

BEEF

Old Fashioned Meatloaf

Slow Roasted Sirloin Beef Tips in Red Wine Pan Gravy

Beef Stroganoff

Pepper Steak

POULTRY

Savory Rosemary Chicken (Gluten Free)

French Garlic Farmhouse Chicken

Grilled BBQ Chicken

Parmesan Crusted Chicken

Chicken Picatta

Country Chicken Cordon Bleu

Chicken Marsala

Orange Chicken Almondine

Oven Roasted Turkey

PORK

Pork Tenderloin
with *Baked Cinnamon Apples or Topsy Peaches*

Maple Glazed Ham

Herb Roasted Pork Loin with Cranberry Glaze

PREMIUM ENTREES

+ \$4.50 per person

CRUSTED HERB BEEF TENDERLOIN

ROASTED PRIME RIB

HERB CRUSTED SALMON

with Fresh Dill Cream Sauce

SIDES

Choose two items.

GREEN BEANS

with *Caramelized Onions*
or *Toasted Almonds*

BAKED POTATOES

with *Sour Cream & Butter* + \$1.50

FRESH VEGETABLES

Roasted or Sautéed

WHOLE GREEN BEANS

VEGETABLE MEDLEY GRATIN

GARDEN PEAS

BUTTERED CORN

BAKED FOUR-CHEESE MACARONI

HERB ROASTED POTATOES

STEAMED BROCCOLI GRATIN

STEAMED BROCCOLI

BROWN SUGAR GLAZED CARROTS

LIMA BEANS

SCALLOPED POTATOES

SAUTÉED RICE PILAF

HERB ROASTED SWEET & RED POTATOES

MASHED POTATOES

Red Smashed Potatoes

Golden Mashed Potatoes

Garlic Mashed Potatoes

Homemade Yeast Roll
Display is Included

FULL SERVICE OPTION

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

5 HOUR SERVICE

Beverages, salads, and dinner served to the table.

(Not including set-up or cleaning time.)

Additional hours available at \$145.00)



China look alike disposables - \$42.00 per person

China Service - \$49.00 per person

SERVED BUFFET OPTION

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

5 HOUR SERVICE

(Not including set-up or cleaning time.)

Additional hours available at \$145.00)



China look alike disposables - \$35.00 per person

China Service - \$42.00 per person

BEVERAGES

Sweetened & Unsweetened Tea

Water with Orange Slices

Coffee Service - Locally Roasted

****SEE BELOW FOR MORE OPTIONS****

+ NICE ADDITIONS

+ Add an Additional Appetizer - **\$2.00 per person**

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

+ Add an Additional Side Dish - **\$2.00 per person**

+ Add a Bartender - **\$40.00/hour** - 4 hour minimum

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

+ Add a Gourmet Snack Bar Station - **\$2.50 per person**

Premium Mixed Nuts • Homemade Cheese Wafers • Dill Crackers • Trail Mix

+ Add a Salad Station - **\$2.00 per person**

A “help-yourself” table with Strawberry Romaine, Classic Caesar, and Tossed Garden Salad with Housemade Buttermilk Ranch

+ 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



*** Gluten Free & Vegetarian Meals Available Upon Request***



The Fine Print

** A \$500 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.

**40 Person Minimum

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.