

SUMMER *menu*



CANNON
CATERING



ENTREES

GRILLED LEMON HERB CHICKEN WITH TZATZIKI DIPPING SAUCE **\$16.00**

Basmati Rice Pilaf

Moroccan Watermelon Salad with Cucumber, Parsley, Mint, Red Onion and Crumbled Feta
Roasted Fresh Vegetables

PAN- FRIED LEMONGRASS CHICKEN **\$16.00**

Coconut Rice

Thai Crunch Salad with Peanut Dressing

Potato & Vegetable Spring Roll with Duck Sauce

MEXICAN GRILLED SALMON WITH AVOCADO, CUCUMBER, PINEAPPLE SALSA **\$17.00**

Summer Green Salad with Creamy Cilantro Lime Dressing

Baja Street Corn

Spanish Rice

HOLY TRINITY JAMBALAYA **\$16.00**

Cajun Summer Vegetables

Spicy Black Eyed Peas

Sweet Cornbread

LOW AND SLOW BBQ BRISKET **\$17.00**

Baked Pimento Cheese Mac Topped with Bacon

Garlic Green Beans

Creamy Grape Salad



DESSERTS

\$2

KEY LIME PIE

Served with Fresh Berries

COCONUT CAKE

CLASSIC VANILLA CAKE

Served with Chocolate Buttercream

PINEAPPLE UPSIDE DOWN COBBLER

Served with Homemade Whipped Cream

HOMEMADE COOKIE TRAY