



# CANNON

CATERING

*Bountiful* **Banquet**

# Bountiful Banquet

## Entree Selections

### CHICKEN

French Garlic Farmhouse Chicken  
Grilled BBQ Chicken  
Chicken Piccata  
Chicken Marsala  
Country Chicken Cordon Bleu  
Orange Chicken Almondine  
Parmesan Crusted Chicken  
Grilled Rosemary Ranch Chicken

### BEEF

Slow Roasted Sirloin Beef Tips  
Beef Stroganoff  
Old Fashioned Meatloaf  
Pepper Steak

### PORK

Herbed Pork Loin with Cranberry Glaze  
Slow Roasted Memphis Pulled Pork  
Maple Glazed Ham

### PASTA

Spaghetti with Meat Sauce or Marinara  
Four Cheese Baked Lasagna  
Shrimp Scampi Pasta  
Classic Beef & Cheese Lasagna

### PREMIUM SELECTIONS

*(Includes 2 sides, rolls, & beverages)*

Herb Crusted Salmon with Dill Cream Sauce - **\$19.00**

Teriyaki Glazed Salmon - **\$19.00**

Herbed Beef Tenderloin with Horseradish Cream - **\$25.00**

Roasted Prime Rib with au Jus - **\$25.00**

Grilled Pork Tenderloin with Cranberry Glaze

or Baked Cinnamon Apples - **\$18.00**

## Delectable Sides

Whole Green Beans  
Garden Peas  
Steamed Broccoli  
California Mixed Vegetables  
Buttered Corn  
Brown Sugar Glazed Carrots

Coleslaw  
Mashed Potatoes  
Garlic Mashed Potatoes  
Golden Mashed Potatoes  
Scalloped Potatoes  
Herb Roasted Potatoes

Sautéed Rice Pilaf  
Wild Rice  
Buttered Egg Noodles Baked  
Macaroni and Cheese Baked  
Cinnamon Apples  
Fresh Vegetable Sauté

## PREMIUM SIDE SELECTIONS + \$1.50

Roasted Fresh Seasonal Vegetables  
Baked Potato with Sour Cream & Butter

Broccoli Gratin  
Baked Sweet Potato with Butter, Brown Sugar, & Cinnamon

## Themed Meals

### MEXICAN - \$17.50

Baja Taco Bowl with Seasoned Ground Beef,  
Chipotle Chicken, Black Beans, Cilantro Lime Rice,  
Fresh Toppings, Tortilla Chips.

### ASIAN - \$17.50

Sweet and Sour Chicken, Mongolian Beef & Broccoli,  
Vegetable Fried Rice, Spring Roll with House Duck Sauce.

### TRADITIONAL TURKEY DINNER - \$16.00

Oven Roasted Turkey, Dressing, Mashed Potatoes &  
Gravy. Served with Green Beans & Cranberry Sauce.

**Optional Add On-** Baked Mac & Cheese OR Sweet  
Potato Casserole - *\$1.50 Per Person Additional*

### OPTIONAL SIDE SALADS

*Choose One - \$2.50/person*

Strawberry Romaine with Poppy Seed Dressing  
Classic Caesar  
Italian Tossed Garden Salad

Garden Salad with House Buttermilk Ranch & Vinaigrette Dressings  
Mandarin Orange Salad  
Asian Coleslaw

## Homemade Desserts

*Choose Two - \$2.50/person*

### PIES

*Pumpkin  
Apple Crumb  
Key Lime  
Chocolate Chess  
Buttermilk  
Lemon Chess*

### CAKES

*Chocolate  
Orange Marmalade  
Butter  
Lemon  
Carrot  
Red Velvet  
Angel Food Cake with Pineapple Mousse  
Cheesecake with toppings  
Banana Pudding Cake  
Spice*

### COBBLERS

*Apple  
Peach  
Chocolate  
Pineapple*

### **Brownies & Cookies**

# SERVED BUFFET

DINNER INCLUDES Delivery setup, buffet and beverage table linens, decoration,  
2 hours of event service, maintenance and cleanup of buffet tables

BEVERAGES INCLUDED Sweet and Unsweetened Tea, Water, Lemonade

## STANDARD

One Entree:	\$14.00	\$16.00
Two Entrees:	\$16.50	\$18.00

- + Additional Entree - \$ .50/person
- + Additional Sides - \$ .50/person
- + Premium Disposables - \$ .00/person

Minimum guest count: 50

*(Events over 200 guests, please call for special pricing)*

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## 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 final invoice.

\*\* Host must commit to a minimum guest count two weeks prior to event. Drop off available.

\*\* Payment is due in full two weeks prior to event.

