



# CANNON

CATERING

Low Country *Southern Fare*

# Low Country 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 on 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 Pilaf  
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 - \$40.00 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**

*20% 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*