CANNON
CATERING

Brunch

Passed Starters

CHOOSE 3 OF THE FOLLOWING OPTIONS

Mini Quiche Lorraine
Deviled Eggs
Petite Biscuits with Virginia Ham
Bacon Topped Pimento Cheese in Phyllo Shells
Herb Cheese & Chorizo Stuffed Mushrooms
Chicken Salad in Phyllo Shells

Brunch Buffet

7 ITEMS: $40

Yogurt Parfait Bar with Fresh Berries, Honey Oat Granola and French Vanilla & Summer Strawberry Yogurt

Blueberry Bread Pudding with Creme Anglaise
Garden Herb Roasted Breakfast Potatoes
Boar's Head Bacon
Bass Farms Sausage
Scrambled Eggs with Cheese
Low Country Shrimp & Grits

Drinks

Strawberry Lemonade or Orange & Cranberry Juice
Sweetened and Unsweetened Tea
Fruit Infused Iced Water
Local Coffee with Fixings

CANNON
CATERING

ADD A STATION

European Brunch Board

$6.50

Fresh Cold Cut Meats *- Tavern Ham, Roasted Turkey, & Salami*
Cheeses *- French Brie, Aged Farmhouse Cheddar, & Alps Swiss*
Sliced Tomatoes and Cucumbers with EVOO, Sea Salt, Cracked Pepper, and Hint of Freshly Squeezed Lemon
Crusty Bread & Petite Croissants served with Whipped Butter, Strawberry Preserves, & Lemon Curd

Salad Trio

$5.50

Seasonal Strawberry Salad
Mixed Greens, Sliced Red Onion,
Toasted Pecans, Fresh Strawberries in House Poppyseed Dressing

Classic Caesar Salad
Homemade Croutons and
Shaved Parmesan Cheese

Fresh Fruit Salad

Donut Bar

$4.00

Glazed, Cinnamon, Chocolate Glazed,
and Blueberry Old Fashioned Donuts

Gluten Free & Vegetarian Meals Available Upon Request
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, clear premium disposable plates and flatware, venue requirements, and clean up.
8.25% sales tax added

Add a Bartender! $50 an hour, 5 hour minimum