



BACON WRAPPED JALAPENOS

Chipotle cream cheese and applewood smoked bacon

CAPRESE SKEWERS

Sweet grape tomatoes, mozzarella balls, fresh basil and olive oil

ALOHA SKEWERS

Grilled pineapple and mozzarella cheese balls drizzled with olive oil and fresh basil

CROSTINI

Prosciutto, caramelized onions, goat cheese and spinach

CROSTINI

Peppered beef, caramelized onions and horseradish aioli

CROSTINI

Pears, Brie cheese and local honey and almond

TOMATO BRUSCHETTA

Roasted tomatoes, basil, olive oil, balsamic vinaigrette, cracked pepper and kosher salt

COCKTAIL MEAT BALLS

Swedish or traditional bbq with free range turkey or beef

SOUVLAKI KABOBS

Skewered chicken or pork, thin sliced and grilled in our house greek marinade and tzatziki

PINEAPPLE GLAZED SHRIMP SKEWERS

Skewered and brushed with a sweet and sour glaze

GRAPE AND CHEESE SKEWERS

Assorted grapes and cheeses.

TERIYAKI CHICKEN SKEWERS

Marinated in our house sauce and grilled

BEEF SATAY

Beef tips marinated in ginger soy vinaigrette skewered and baked, sprinkled with toasted sesame seeds.

GRILLED VEGGIE SKEWERS

Zucchini, squash, red peppers and onions grilled in our house seasoning and olive oil

CUCUMBER SANDWICHES

Pumpernickel rye, yogurt tzatziki, fresh dill and cucumber

DEVEILED EGGS

Classic recipe. Devilicious!

STUFFED MUSHROOM CAPS

Spinach, artichoke, creamed and Parmesan cheese, kosher salt and pepper

ENTREES

All meals come accompanied with a salad choice, warm vegetable, starch and fresh roll. Pasta and rice dishes do not include a starch choice. Coffee also included on demand.

ROASTED BONE-IN CHICKEN

Brown sugar brined and seasoned with our house rub

RED WINE BRAISED BEEF ROAST

MN Meritage wine, caramelized onions, kosher salt and black pepper

PORK LOIN ROULADE

Stuffed with caramelized Vidalia onion and apple

ROSEMARY PORK LOIN

Whole roasted pork loin rubbed in rosemary, sage and thyme and served with stock gravy

SWEDISH MEATBALLS

A deeply rooted local family recipe. Hand rolled and served with traditional mushroom beef gravy

SAGE RUBBED "FERNDALE TURKEY" ROAST

Free range turkey, rubbed and slow roasted. Served with stock gravy and our warm MN Wild Rice Salad

CHICKEN CORDON BLEU

Panko breaded chicken breast, seasoned and stuffed with smoked ham and swiss

MAPLE BOURBON PORK CHOPS

Hand cut pork loin chops grilled with maple bourbon glaze

MARKET MEATLOAF

Old fashioned recipe with bread crumbs, fresh peppers, onions, fresh herbs and spices

PRIME RIB

Seasoned with our own house rub and slow cooked to medium rare. Served with au-jus and horseradish cream

CARIBBEAN JERK CHICKEN

Spicy marinated jerk chicken with mango salsa, red beans and rice

"THOUSAND HILLS CATTLE COMPANY"

BRAISED BRISKET

There own chefs secret recipe! Cooked low and slow until it falls apart

JAMBALAYA

Spicy Cajun rice stew with chicken, sausage and shrimp

All pasta dishes available as a vegetarian option, meat is substituted with mixed sauteed vegetables.

CAJUN SHRIMP PENNE

Cajun grilled shrimp tossed with roasted peppers in our Cajun cream sauce with al dente penne and fresh Parmesan

ROASTED VEGETABLE ALFREDO

Zucchini, squash, roasted red pepper and red onions in our house white sauce with al dente fettuccine and fresh Parmesan. (add chicken 2.00)

LASAGNA

Italian sausage and beef, ricotta, cottage and mozzarella cheese

CHICKEN PARMESAN

Seasoned chicken, breaded and topped with marinara and mozzarella

ACCOMPANIMENTS

BUTTERMILK MASHED (add 1.00)

GARLIC MASHED

OVEN ROASTED BABY REDS

HASHBROWN CASSEROLE

The cheesy hashbrowns everyone loves

BAKED POTATOES

Rubbed in olive oil and kosher salt, served with sour cream and butter

WARM MINNESOTA SALAD

Wild rice, brussel sprouts, blueberries, root vegetables, and Vermont maple syrup (add 1.00)

WILD RICE PILAF

RED SKIN-ON MASHED (add 1.00)

SWEET POTATO MASHED (add 1.00)

VEGETABLES

SAUTEED FRESH VEGGIES

Red onion, red pepper, zucchini and squash in olive oil with kosher salt and black pepper (add 1.00)

GRILLED ASPARAGUS (add 1.00)

TERIYAKI GREEN BEANS

Sauteed and tossed in our own teriyaki sauce

GLAZED CARROTS

Brown sugar and creamery butter

ROSEMARY OVEN ROASTED

BRUSSEL SPROUTS (add 1.00)

SALADS

WEDGE

Crisp iceberg, bleu cheese crumble, cherry wood bacon, sweet grape tomatoes and red onion drizzled with french and buttermilk bleu cheese dressing

CAESAR

Crisp romaine, homemade croutons, fresh grated Parmesan, onions and caesar dressing

CLASSIC GARDEN

Bibb lettuce, sliced carrots, heirloom tomatoes, red onions and cucumber

GREEK

Bibb lettuce, kalamata olives, feta crumble, tomatoes, red onions, and cucumber. Served with balsamic vinaigrette, olive oil, kosher salt and pepper

SOUPS

RUSTIC LOADED POTATO

Leek, sharp cheddar, red potato and cherrywood bacon

TUSCAN WHITE BEAN AND HAM

White bean, salted ham, onions, celery, carrots and leek with fresh herbs and spices

TOMATO BASIL BISQUE

Tomatoes, ground basil, kosher salt and black pepper

FRENCH ONION

Caramelized onions, bourbon, Gruyère and homemade croutons

DESSERTS

ASSORTED COOKIES, BROWNIES, BARS

Chocolate chip cookies, monster cookies, sugar cookies, buttermilk chocolate frosted brownies, lemon bars, chocolate chip bars, cherry pie bars, apple pie bars

ASSORTED DESSERT SHOOTERS

Lemon Meringue, French Silk, and Raspberry Cream Cheese

CARROT CAKE

Delectable pumpkin carrot cake with cream cheese frosting

FRENCH SILK MOUSSE

Individual French silk mousse topped with raspberries and cream

STRAWBERRY SHORTCAKE (IN SEASON)

Old fashioned shortcake topped with fresh berries and cream

WHOLE PIES

Strawberry Rhubarb (in season), Cherry, Pumpkin, Banana Cream, Pecan, Lemon Meringue, Dutch Apple, Salted Caramel Apple, Fresh Strawberry (in season), French Silk, Buttermilk Custard, Sour Cream & Raisin, Peach, Key Lime, Coconut Cream, Blueberry, Peach Cobbler, Blueberry Apple, Raspberry Apple (in season)



Cannon River Catering Company
is a full service catering business
located in Cannon Falls, Minnesota.

Created out of our love for food and people!

OUR GOAL IS THIS:

Serve simple, wholesome and delicious food while treating you like family! Simply put, we believe in delivering honest, homemade food and great service to people who will enjoy it.

Thank you for the opportunity to help make your event one to remember.

We look forward to making you our next valued customers and friends.

Cheers!

Chris and Barbara Weigman