



CANNON CATERING

ROYAL HORS D'OEUVRES RECEPTION



Complementary Cocktail Hour

Choose three of the following options:

- Mediterranean Kabobs
- Spinach & Artichoke Dip or Chicken Salad in Phyllo Shells
- Spanakopita
- Mozzarella Caprese Kabobs
- Garden Herb Cheese & Tomato Canapes with Fresh Dill
- Shrimp Cocktail Shots (add \$1.00)
- Asiago & Roasted Red Pepper Pita Points
- Herb Cheese Mushroom Caps

Beverages & Servers Included

Create Your Reception

6 Items \$25.50

7 Items \$27.50

8 Items \$29.50

Meat & Cheese Display

A variety of sliced and cubed Italian meats, and aged cheeses, served with a spicy mustard dip and crackers



Boar's Head

Baked Goat Cheese

Medallions of creamy goat cheese baked in a boat of marinara sauce served with toasted garlic baguettes

Classic Chilled Spinach Dip

Served in a toasted bread bowl display

Spanakopitas

Flaky phyllo pastry stuffed with spinach and feta cheese

Classic Fresh Vegetable Tray

Served with house made Buttermilk Ranch

Fresh Fruit Tower Display

Fresh seasonal fruit artistically displayed

Watermelon Basket

Artistically cut and filled with fresh seasonal fruits

Hot Spinach Artichoke Dip

Served with tortilla chips and assorted crackers

European & Domestic Cheese Display

Hot Artichoke Dip

Served with tortilla chips and assorted crackers

Basil Pesto Marinated Fresh Vegetables

Asparagus, artichoke quarters, carrots, broccoli, green & black olives, cucumbers, grape tomatoes, and peppers

Asian Pasta Salad

Broccoli, bowtie pasta, carrots, grape tomatoes, sesame seeds in a sweet & sour Asian dressing

Heirloom Mozzarella Caprese' Skewers

Fresh mozzarella, fresh basil, grape tomatoes, cracked pepper, olive oil, and parmesan cheese

Mushroom Caps

Stuffed with herbed parmesan cream cheese, spinach cream cheese, or sausage

Baja Dip

Topped with chopped green onions, cheddar cheese, black and green olives, tomatoes, and served with tortilla chips

Pasta Primavera

Sautéed vegetables, garlic, and bowtie pasta in a fresh garlic cream sauce

**Cheese Tortellini**

Served with your choice of a mild sun-dried tomato sauce, Vodka cream sauce, or marinara sauce

Chicken Marsala Tenders

Chicken breast tenderloins in a rich Marsala wine sauce and mushrooms

Garlic Farmhouse Chicken

One of the most popular chicken dishes from our banquet menu cut into bite-sized pieces

Polynesian Chicken

With pineapple and colored peppers in a sweet & sour sauce cut into bite sized pieces

Parmesan Crusted Chicken Tenders

Served with dipping sauces

Spicy Cocktail Meatballs

Glazed beef and Italian sausage meatballs. A real crowd pleaser!

Old Bay Shrimp Cocktail

Large shrimp served on ice in a clam shell and served with traditional cocktail sauce (add \$1.00/person)

Hot Jumbo Lump Crab Dip

Almost all jumbo lump crab! Served with assorted crackers (add \$1.50/person)

Chicken Kabobs

Marinated and grilled with pineapple, peppers, and onions (add \$1.00/person)

Beef Tenderloin Steak Kabobs

Marinated beef tenderloin with onions and peppers (add \$1.50/person)

Buffalo Chicken Skewers

Served with blue cheese aioli (add \$1.00/person)

Texas BBQ Pulled Pork Sliders

Served on homemade rolls and garnished with cabbage slaw

Sandwiches: Choice of two served on homemade rolls or as open faced canapés



Boar's Head

- Honey Ham & Swiss
- Tender Roast Beef with Provolone
- Chicken Salad
- Smoked Turkey with Swiss Cheese
- Tuna or Egg Salad
- Herbed Parmesan Cream Cheese with Cucumbers

Deserts: Choice of two desserts from the selection below

- Assorted Cookies and Brownies
- Fruit Cobbler Shots
- Cherry Cheesecake Squares
- Ganache Brownies
- Blackberry Almond Tartlet
- Lemon Bars

STATIONS

Additions to our Royal Hors d'Oeuvres Reception



Sandwich Carving Station:

Perfectly seasoned and tender choice cuts carved by our Chef and served with assorted rolls and condiments



- Herbed Pork Loin
- Roasted Turkey
- Tavern Ham

\$3.50/person

- Beef Tenderloin
- Pork Tenderloin
- Prime Rib

\$7.00/person

Seafood Station:

Served with old-world baguettes and crackers
(Choose Three)

- Smoked salmon display with capers, chopped red onions, and lemon wedges
- Low-Country Shrimp & Grits
- Hot Lamb Crab Dip
- Old Bay Shrimp Cocktail

\$7.00/person

Southern Shrimp & Grits Station:

This Low-Country dish consists of plump sautéed shrimp, cheesy grits, chopped tomatoes, Boar's Head ham, and crispy bacon

\$4.50/person

Mashed Potato Bar:

Chafers of homemade mashed potatoes served with cheddar cheese, sour cream, real bacon bits, and chives

\$3.00/person

(Add Smashed Sweet Potatoes & Toppings add \$1.50/person)

Italian Pasta Bar: (Choose Three)

- Bowtie Pasta Primavera
- Cocktail Italian meatballs in tomato basil marinara sauce
- Baked Mac & Cheese
- Tortellini with tomato basil pesto marinara or Vodka cream sauce

• Bruchetta
\$5.50/person

Hosue-made Soup Shot Station:

(Choice of Two)

- Tomato Basil Bisque
- Classic Chili with toppings
- Loaded Potato
- Minestrone
- Broccoli Cheese
- Beer Cheese

\$3.50/person

Ice Cream Parlor:

Vanilla, Chocolate, and Strawberry ice cream dished up by our chef into martini glasses. Served with an assortment of toppings including: chocolate sauce, caramel sauce, chopped pecans, sprinkles, cherries, and whipped cream.

\$3.50/person

Chocolate Fondue Station:

5 Star Dark Chocolate Sauce Fresh Strawberries

- Pineapple
- Bananas
- Pretzels
- Cherries
- Marshmallows

\$3.50/person



Hot Beverage Bar: Regular & decaf premium coffee including assorted creamers, sugars, syrups, shakers, and whipped cream. Hot water urn with assorted herbal, black, China, and green teas.

\$2.25/person

Regular & Decaf Coffee: with cream and sugar

\$1.50/person

Ice Cream Floats:

- Root Beer
- Strawberry
- Cola
- Orange sodas topped with vanilla ice cream

\$3.00/person

Bartenders

Available at \$35.00/hour, 4 hour minimum.

“You Buy - We Chill” drop off service - \$50.00.

The Gourmet Bar Station:

- Premium Mixed Nuts
- Homemade Pimento Cheese Wafers
- Dill Crackers
- Trail Mix

\$2.75/person

(Includes Beverages)

- Reception includes sweetened, unsweetened, ice tea, lemonade, and iced water with orange slices
 - Buffet & beverages, table linens, and decorations
 - Premium disposable plates, cups, forks, and napkins
 - Glass plates, stemmed glasses, and flatware available for
- \$3.50/person**

** A \$300 deposit is required to hold the date. A service charge of 18%, and a 7.75% sales tax will be added to hosts final invoice. Cannon Catering’s service includes: Set up, Staffing for Beverages and Replenishing Buffet table, Trash Removal, Cake Cutting, and Clean up. Four hours of service is included; each additional hour is \$125.00.

** Host must commit to a minimum guest count one week prior to event.

** Payment is due in full as services are rendered at the completion of event. Payments not received at the close of the event will be charged a 10% late fee.

** Host must give 72 hours notice prior to the function date if the event is cancelled.