



CANNON CATERING

BANQUET MENU

919-554-9920

Info@CannonCatering.com

CannonCatering.com

14111 Capital Boulevard

Wake Forest, NC, 27587





All Dinners include: one entrée, two side dishes, salad choice, and two dessert choices. Also included are home-made yeast rolls and choice of sweetened & unsweetened beverages. All dinner ware included is high quality paper goods . Upgraded paper/plastic goods or rentals are available . Our buffet lines are fully staffed, decorated, and we will supply our own linens.

Holding Time Starters

Let your guests socialize before dinner!

Choose two:

Parmesan Spinach Artichoke Fondue	Spicy Cocktail Meatballs
Assorted Cheeses - Sliced & Whole	Fiesta Taco Dip with Tortillas
Herbed Stuffed Mushrooms	Mediterranean Kabobs
Creamy Bruschetta	Fresh Fruit Kabobs
Mozzarella Caprese Kabobs	

\$2.75 per person (includes beverage)

Chicken Entrees

French Garlic Farmhouse Sautéed chicken breast and fresh garlic served with a light, cream basil-lemon sauce. (Add marinated artichokes and sautéed mushrooms - \$1.00)

\$12.25

Parmesan Crusted Seasoned bread crumb and parmesan cheese crusted chicken breast slow baked to perfection.

\$12.25

Baked Barbecue Oven baked boneless chicken breast smothered in Texas-style barbecue sauce.

\$11.25

Orange Almandine Boneless chicken breast sautéed in a light, creamy orange Dijon sauce and topped with toasted almond slices

\$11.25

Savory Rosemary sautéed chicken breast in a sweet Vidalia onions and fresh rosemary.

\$12.25

Picatta Our most popular Entrée! Sautéed in a light and creamy Chardonnay lemon sauce with tangy capers.

\$12.50

Traditional Cordon Bleu Chicken breast stuffed with a slice of ham and Swiss cheese, breaded and baked to a golden brown.

\$12.75



Country Cordon Blue Perfectly seasoned chicken breast with basil, baked, and layered with shaved ham, sliced tomato, and Swiss cheese	\$12.25
Chicken Marsala One of our most popular entrees. Sautéed with mushrooms and a classic Marsala wine sauce.	\$12.75
Chicken Lombardy Sautéed with a classic Marsala wine sauce, mushrooms, and topped with melted Swiss cheese.	\$12.75
Rustica Sautéed chicken breast with roasted red pepper cream sauce with sundried tomatoes and artichoke hearts.	12.75

Beef Entrees

Pepper Steak Tender strips of sirloin sautéed and roasted with tri-colored bell peppers and onions	\$12.75
Bourguignon Tender sirloin beef, cubed, and slow roasted in a mushroom-sherry sauce with mushrooms, onions, and water chestnuts.	\$12.75
Sirloin Beef Tips Marinated beef sirloin, slow-baked in a savory sauce with onions and celery.	\$12.50
Stroganoff Tender baked sirloin strips with onions and mushrooms in a Stroganoff sauce	\$12.25
Old Fashioned Meatloaf Step-back-in-time wonderfully seasoned lean ground sirloin served sliced.	\$11.50
Beef Tenderloin 7 oz. Marinated Beef Tenderloin filet. (Red wine reduction - \$1.00 Mushrooms & sautéed onions - \$1.00)	\$22.00
Roasted Prime Rib Tender herb-roasted prime rib served with a savory Au Jus.	\$21.00



Lamb & Pork

Roasted Leg of Lamb Marinated in sherry and herb-roasted to perfection.	\$24.00
Herbed Pork Tenderloin Roasted marinated medallions of pork tenderloin crusted with fresh herbs.	\$12.50
Cream Sherry Pork Tenderloin Marinated and basted medallions of pork tenderloin in a cream sherry sauce.	\$12.50
BBQ Pork Loin Slow roasted pulled pork in a Texas BBQ sauce.	\$11.75
Herb Roasted Pork Loin Slow roasted with rosemary, garlic, and special seasonings in a light gravy.	\$12.25
Maple Glazed Ham Savory honey spiral ham coated with a delicious brown sugar & maple glaze.	\$11.50

Seafood & Pasta Entrees

Linguine Shrimp Bake Baked with Swiss cheese and sherry sauce.	\$14.50
Shrimp Florentine Delicious shrimp and spinach in a white wine cream sauce and smothered with cheese.	\$15.50
Pasta Primavera Classic Primavera with linguini and vegetables	\$12.50
Baked Lasagna Homemade savory meat sauce and a three cheese blend take this classic dish to the next level. Simply one of the best lasagnas on this side of the Atlantic.	\$12.25
Spaghetti with Meat Sauce Homemade meat sauce or marinara sauce with meat balls.	\$12.25
Penne with Mushroom Sauce Sautéed with Portobello mushrooms with a rich red wine reduction	\$12.25
Teriyaki Salmon Salmon filets with a sesame and teriyaki glaze, and baked till flaky and tender.	\$16.00



Theme Meals

Mexican Fiesta Taco salad in an edible bowl, Mexican rice, refried beans with cheese, and all the toppings.

\$14.50

Italian Trio *Pick 3:* Homemade Baked Lasagna, Pasta Primavera, Spaghetti with Marinara, and Chicken Fettuccini Alfredo. Comes with fresh Italian Salad, and Garlic Bread.

\$15.50

Southern Picnic Fried chicken, slow-roasted Texas style BBQ pork loin, coleslaw, baked beans or green beans, hush puppies and cornbread, macaroni and cheese.

\$14.50

Traditional Turkey Dinner Roasted white and dark sliced turkey, dressing, homemade mashed potatoes and gravy, green bean casserole, and cranberry sauce.

\$14.50

Side Salads

Our Home made dressings: Spicy Buttermilk Ranch, Poppy Seed, Creamy Caesar, Orange Vinaigrette

Strawberry Romaine Crisp romaine lettuce, sliced red onion, walnuts, and sliced strawberries with a creamy poppy seed dressing.

Mandarin Orange Crisp romaine lettuce, sliced red onions, walnuts and mandarin oranges with a tangy orange vinaigrette dressing

Garden Salad Mixed greens, grape tomatoes, cucumbers, sliced red onion, and croutons

Caesar Salad Crisp romaine lettuce, fresh shredded parmesan cheese, and croutons

Iceberg Lettuce Wedge topped with crisp bacon pieces and a vegetable garnish and a spicy Southwestern ranch dressing

Italian Salad Crisp romaine lettuce, red onions, black olives, and fresh vegetables in a classic Italian dressing

Asian Coleslaw

Marinated Vegetables Garden fresh vegetables marinated in a basil pesto and served on a bed of spring mix greens



Side Options

Roasted New Potatoes with butter and parsley	Green Beans
Golden Mashed Potatoes with three a cheese blend	Green Beans with caramelized onions
Hash Brown Casserole	Green Bean Almandine
Mashed Potatoes	Garden Peas
Scalloped Potatoes	Vegetable Medley au Gratin
Herb Roasted Potatoes	California Mix (broccoli, cauliflower, and carrots)
Baked Potatoes with sour cream and butter	Buttered Corn
Baked Sweet Potatoes with butter and brown sugar	Scalloped Corn
Sautéed Rice Pilaf	Caramelized Carrots
Egg Noodles in a parsley butter sauce	Country Club Squash Bake
Sweet & Red Herb Roasted Potatoes	Steamed and Buttered Broccoli (cheese optional)
Wild Rice Sautee	Buttered Lima Beans

Add \$1.00

Asparagus with hollandaise sauce (seasonal)	Sautéed Fresh Vegetables
Twice Baked Potatoes with spinach and cheese	Sweet Potato Casserole

Desserts

Chef's Selection

Assorted Cake Squares | Pineapple or Peach Cobbler | A Seasonal Selection

Angel Food Cake with pineapple mousse	Chocolate Chess Pie
Chocolate Cake squares with crème de mint frosting	Pecan Pie
Chocolate Cake roll with fudge sauce	Pumpkin Pie
Carrot Cake with cream cheese frosting	Apple Crumb Pie
New York Style Cheesecake with toppings	Homemade Cookies and Brownies
Brownie Sundae with fudge sauce (add \$.50)	Double Chocolate Cake with raspberry sauce
Blondie Sundae with caramel sauce (add \$.50)	Banana Pudding Cake
Key Lime Pie	Cinnamon Apple Raisin Crisp
Lemon Chess Pie	And the list goes on...

A service fee of 18% will be added for events of less than 100 guests