



CANNON CATERING

14111 Capital Boulevard, Wake Forest, NC, 27587
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Corporate Reception Menu

Create Your Reception

6 Items 15.50

7 Items 17.50

8 Items 19.50

Reception includes your choices of punch, ice tea, and lemonade.

Buffet table linens, decorations, setup, cleanup, and

Premium disposable plates, cups, forks, and napkins.

(glass plates, stemmed glasses, and flatware available for \$3.50 per person)

Butlered Starters

\$2.75 per person (choose 3)

- * Pita points with herbed cream cheese, sprouts, and garnished with grape tomato
- * Baja Dip in Tortilla Scoops
 - * Spanikopita
 - * Mozzarella Kabobs

Choice of two different cheese served with old world baguettes and assorted crackers:

- * French Baked Brie with your choice of
 - Pesto and Herbs
 - Sweet Maple & Walnuts
 - Raspberry & Tasted Almonds
- * European & Domestic Cheese Display
- * Creamy Champagne Swiss with Toasted Almonds
- * Asiago Red Pepper Cheese
- * Pesto & Herb Cream Cheese Spread
- * Sherry Cheese Headgehog
 - Quilled with Toasted Almonds
- * Pineapple Pecan Cheese Spread

Meat & Cheese Display

*A variety of sliced and cubed meats, cheeses, and kabobs.
Served with a spicy mustard dip and crackers*

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

Spanikopitas

flaky phyllo pastry stuffed with spinach and feta cheese

<i>Classic Fresh Vegetable Tray</i>	<i>Served with a variety of dipping sauces</i>
<i>Basil Pesto Marinated Fresh Vegetables</i>	<i>asparagus, artichoke quarters, carrots, broccoli, green & black olives, cucumbers, grape tomatoes, and peppers.</i>
<i>Asian Pasta Salad</i>	<i>broccoli, bowtie pasta, carrots, grape tomatoes, sesame seeds in a Sweet & sour Asian dressing</i>
<i>Mozzarella Caprese'</i>	<i>fresh mozzarella, fresh basil, grape tomatoes, cracked pepper, olive oil, and parmesan cheese</i>
<i>Mushroom Caps</i>	<i>Stuffed with herbed parmesan cream cheese, spinach cream cheese, or sausage</i>
<i>Baja Dip</i>	<i>Topped with chopped green onions, cheddar cheese, black and green olives, tomatoes, & served with tortilla chips</i>
<i>Pasta Primavera</i>	<i>Sautéed vegetables, garlic, and bowtie pasta in a fresh garlic cream sauce</i>
<i>Cheese Raviolini or Tortellini</i>	<i>Served with your choice of a mild sun-dried tomato sauce, Vodka Cream Sauce, or Marinara Sauce</i>
<i>Cocktail Chicken Cordon Bleu</i>	<i>Bites of tender chicken, ham, and swiss breaded and baked.</i>
<i>Garlic Farmhouse Chicken</i>	<i>One of the most popular chicken dishes from our banquet menu cut into bite-sized pieces.</i>
<i>Polynesian Chicken</i>	<i>With pineapple and colored peppers in a sweet & sour sauce cut into bite sized pieces</i>
<i>Chicken Tenders</i>	<i>Served with honey mustard, BBQ, and ranch dipping sauces.</i>
<i>Spicy Cocktail Meatballs</i>	<i>Served in a smoky BBQ sauce. A real classic crowd pleaser.</i>
<i>Fresh Fruit Tower Display</i>	<i>Fresh seasonal fruit artistically displayed.</i>
<i>Watermelon Basket</i>	<i>Artistically cut and filled with fresh seasonal fruits</i>
<i>Old Bay Shrimp Cocktail</i>	<i>Large shrimp served on ice in a clam shell and searved with Traditional cocktail sauce (add \$1.00 per person)</i>
<i>Hot Crab Dip</i>	<i>Almost all jumbo lump crab! Served with assorted crackers (add \$1.50 per person)</i>
<i>Chicken Kabobs</i>	<i>Marinated and grilled with pineapple, peppers, and onions. (add \$1.00 per person)</i>
<i>Steak Kabobs</i>	<i>Marinated beef tenderloin with onions and peppers. (add \$1.50 per person)</i>

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

- * Honey Ham & Swiss
- * Tender Roast Beef with Provolone
- * Chicken Salad (with or without pecans, grapes, or pineapple)
- * Texas BBQ Pulled Pork
- * Smoked Turkey with Swiss Cheese
- * Tuna or Egg Salad
- * Herbed Parmesan Cream Cheese with Cucumbers

Desserts: Choice of two desserts from the selection below

- * Assorted Cookies and Brownies
- * Assorted Fruit and Pie Mini Tarts
- * Cherry Cheesecake Squares
- * Chocolate-dipped Strawberries
- * Crème de menthe frosted Brownies
- * Belgium Dark Chocolate Cups filled with seasonal fruit.

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

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|-------------------|-------------------|
| * Roast Beef | * Beef Tenderloin |
| * Turkey | * Pork Tenderloin |
| * Ham | * Pork Prime Rib |
| \$3.50 Per Person | \$7.00 Per Person |

Seafood Station : Served with old-world baguettes and crackers

- * Smoked salmon display with capers, chopped red onions, and lemon wedges
- * Chilled old bay shrimp cocktail with cocktail sauce
- * Hot Crab Dip
- * Chilled shrimp and scallop salad

\$7.00 Per Person

Shrimp & Grits Station This trendy and very popular dish is served by our chef in a champagne glass

\$4.50 per person

Mashed Potato Bar : Chafers of homemade mashed potatoes served with cheddar cheese, sour cream, real bacon bits, and chives. Served in a stemmed champagne glass.
\$3.00 per person

Breads & Spreads : Roasted Red Pepper Cream Cheese spread, Garlic Hummus, Artichoke Dip, and Olive Tapenade are just a few of the spreads you will find on this artistically designed station. Served with assorted breads.
\$3.50 per person

Italian Pasta Bar :

- * Bowtie Pasta Primavera
- * Cocktail Italian Meatballs in Tomato Basil Marinara Sauce
- * Rotini Pasta with a Three Cheese Sauce
- * Tortellini or Raviolini with Tomato Basil Pesto Marinara

\$5.50 Per Person

Soup Shot Station : Choice of two

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|-----------------------|-------------------|
| * Tomato Basil Bisque | * Minestrone |
| * Seasonal Favorites | * Broccoli Cheese |
| * Loaded Potato | * Beer Cheese |

\$3.50 per 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 peanuts, sprinkles, cherries, and whipped cream.

\$3.50 per person

Soup Shot Station : Choice of two

- | | | |
|----------------------|---------------|----------------------|
| * Fresh Strawberries | * Apples | * Angel Food Squares |
| * Pineapple | * Pretzels | * Cherries |
| * Bananas | * Cream Puffs | * Marshmallows |
| * And More.... | | |

\$3.50 per 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 per person

Ice Cream Floats : Root Beer, Strawberry, Cola, and Orange sodas topped with vanilla ice cream

\$3.00 per person

Bartenders

Available at \$35.00 per hour

4 hour minimum

Includes our "You Buy - We Chill" drop off service

The Gourmet Bar Station

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

\$1.75 per person

Event Policies

****** A \$200 deposit is required to hold the date. There will be a service charge of %18 if the guest count is less than 100.

****** 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.