



CANNON CATERING

14111 Capital Boulevard, Wake Forest, NC, 27587

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Royal Hors d'oeuvres Reception

Create Your Reception

6 Items 15.50

7 Items 17.50

8 Items 19.50

Butlered Starters

\$2.75 per person (choose 3)

- * Mediterranean Kabobs
- * 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)
- * Roasted Red Pepper with Julienne Vegetable Shots

Includes: Mint Julep Lemonade & Iced Tea

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 & Toasted Almonds
- * European & Domestic Cheese Display
- * Asiago Red Pepper Cheese
- * Pesto & Herb Cream Cheese Spread
- * Sherry Cheese Hedgehog
 - Quilled with Toasted Almonds
- * Pineapple Pecan Cheese Spread

Meat & Cheese Display

*A variety of sliced and cubed meats, and cheeses
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

Spanakopitas

Flaky phyllo pastry stuffed with spinach and feta cheese

Classic Fresh Vegetable Tray

Served with a variety of dipping sauces

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 tri-colored tortilla chips & assorted crackers

Hot Artichoke Dip

Served with tri-colored tortilla chips & assorted crackers

<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 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 Skewers</i>	<i>Bites of tender chicken, ham, with a parmesan coating (add \$1.00 per person)</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>Glazed beef and Italian sausage meatballs. A real crowd pleaser!</i>
<i>Old Bay Shrimp Cocktail</i>	<i>Large shrimp served on ice in a clam shell and served with traditional cocktail sauce (add \$1.00 per person)</i>
<i>Hot Jumbo Lump 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>
<i>Buffalo Chicken Skewers</i>	<i>Served with blue cheese aioli (add \$1.00 per person)</i>
<i>Grilled Chicken Satay</i>	<i>Served with Indonesian Peanut Sauce</i>
<i>Texas BBQ Pulled Pork Sliders</i>	<i>Served on homemade rolls and garnished with cabbage slaw</i>

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

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

Desserts: Choice of two desserts from the selection below

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

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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|---|---|
| <ul style="list-style-type: none"> * Roast Beef * Turkey * Ham | <ul style="list-style-type: none"> * Beef Tenderloin * Pork Tenderloin * Prime Rib |
| <i>\$3.50 Per Person</i> | <i>\$7.00 Per Person</i> |

Seafood Station : Served with old-world baguettes and crackers

- * Smoked salmon display with capers, chopped red onions, and lemon wedges
- * Low-Country Shrimp & Grits
- * 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

(Add Smashed Sweet Potatoes - add \$1.50 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.

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

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

\$3.00 per person

Soup Shot Station : Choice of two

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

Chocolate Fondue Station :

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

\$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

Bartenders

Available at \$35.00 per hour
4 hour minimum

“You Buy - We Chill” Drop Off Service -
\$50.00

* 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 flat-ware available for \$3.50 per person)

The Gourmet Bar Station

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

www.CannonCatering.com

** 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.