

^{THE}
CANNERY
GRILL
BANQUET MENU

COLD HORS D'OEUVRES

Each Tray Serves between 15-20 people

**Assorted Cheese &
Cracker Display**

\$40.00

**Assorted Sausage, Cheese
& Cracker Display**

\$55.00

Antipasto Display

*(Cucumbers, green peppers, artichoke hearts,
pepperoncini, tomato, feta cheese, salami & olives
served with pita bread and dip.)*

\$50.00

**Fresh Seasonal Fruit Display with
Strawberry whipped dip**

\$50.00

Fresh Vegetable Display with dip

\$40.00

**Basil & Tomato Bruchetta
with freshly baked bread**

\$40.00

**Roasted Red Pepper Humus
with Pita Bread**

\$35.00

Tortilla Roll-ups (50)

(Assortment of Vegetarian, Turkey and Ham)

\$40.00

Deviled Eggs (3 dozen)

\$40.00

Shrimp Cocktail (16-20)

\$20.00 per lb

**Homemade Tortilla Chips
& Homemade Salsa**

\$30.00

**Homemade Tortilla Chips &
Guacamole (1 pound)**

\$35.00

**Homemade Tortilla Chips &
Southwest Black Bean Salsa**

\$35.00

**Layered Mexican Dip
& Tortilla Chips**

\$40.00

Potato Chips, Pretzels or Snack Mix

(Choose one)

\$20.00

Dip (Ranch, Dill or Onion)

Choose one

\$8.00

**Assorted Meat & Cheese Tray
with cocktail rolls**

(Turkey, Ham, Cheddar & Swiss, mustard & mayo)

\$50.00

Assorted Cookies

\$15.00 per dozen

Assorted Brownies

\$15.00 per dozen

Chocolate Fondue Fountain

(With pretzels, cookies & pound cake)

\$45.00

Add Fresh Fruit to Fondue

\$30.00

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HOT HORS D'OEUVRES

Each Tray Serves between 15-20 people

Swedish Meatballs

(100)
\$45.00

Italian Meatballs

(100)
\$45.00

BBQ Meatballs

(100)
\$45.00

Buffalo Chicken Wings

(50)
\$45.00

Honey BBQ Chicken Wings

(50)
\$45.00

Breaded Chicken Wings

(50)
\$45.00

Southwestern Chicken Egg Rolls

(50)
\$55.00

Rib Appetizers

*(Our famous slow cooked ribs cut
into individual portions)*

(50)
\$80.00

Stuffed Mushrooms

*(Stuffed with an Italian sausage, cream cheese
and fresh Parmesan mixture)*

(40)
\$45.00

Teriyaki Beef or Chicken Skewers

*(Char grilled marinated beef
or chicken with pineapple)*

(30)
\$55.00

Chicken Nuggets & Sauce

(50)
\$35.00

Bacon Wrapped Water Chestnuts

(75)
\$60.00

Hot Shredded Beef & Cocktail Rolls

\$70.00

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BUFFET MENU

Prices are per person.

Taco Bar

Warm Flour Tortillas and Corn Taco Shells
Marinated Ground Beef and Chicken
Lettuce, Diced Tomatoes and Cheddar Cheese
Salsa and Sour Cream
Refried Beans and Spanish Rice
Coffee
\$9.95

PASTA BUFFET

Caesar Salad
Garlic Bread
Fettuccini and Tortellini
Marinara and Alfredo Sauce
Choice of Meatballs or Sausage
Coffee
\$11.95

Meat & Eat Deli Buffet

Garden Salad with Dressings
A Variety of Sliced Meats and Cheese
Assorted Breads and Condiments
Potato Chips
Pasta Salad
Coffee
\$10.95

Fajita Buffet

Marinated Chicken & Beef
Sautéed Onions and Peppers
Served with Warm Flour Tortillas
Salsa and Sour Cream
Refried Beans and Spanish Rice
Tortilla Chips
Coffee
\$13.95

Hot Shredded Buffet

Hot Shredded Beef
Fresh Cocktail Rolls
Fresh Vegetable Tray & Dip
Pasta Salad
Potato Chips
Coffee
\$11.95

Picnic Buffet

Choice of 1 or more of the following:
Hamburgers, Grilled Chicken Breasts or Brats
Fresh buns, lettuce, tomatoes and condiments
Baked Beans
Cole Slaw
Potato Chips
Coffee
\$10.95 1 Choice
\$12.95 2 Choices
\$14.95 3 Choices

Chef Salad Bar &

Soup Buffet

Garden Salad Greens
Diced Ham & Turkey
Shredded Cheddar cheese
Hard Boiled Eggs
Carrots, Cucumber & Tomatoes
Croutons
Comes with (3) dressings: Parmesan Peppercorn, Italian & French
Homemade Chicken & Wild Rice Soup
Coffee
\$11.95

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BANQUET MENU

LUNCH & DINNER ENTRÉE SELECTIONS

*All selections include freshly baked rolls, vegetable and choice of (1) starch. *Only Dinner includes (1) salad choice for all Entrees & coffee service.*

CHICKEN SELECTIONS

(Select one for all entrees)

Stuffed Chicken

Stuffed with broccoli & cheddar cheese
Lunch \$10.95 • Dinner \$12.95

Chicken Parmesan

Lunch \$10.95 • Dinner \$12.95

Baked 1/2 Chicken

Lunch \$9.95 • Dinner \$11.95

Chicken Marsala

Lunch \$11.95 • Dinner \$13.95

Teriaki Chicken

Lunch \$10.95 • Dinner \$12.95

SEAFOOD & VEGETARIAN SELECTIONS

Grilled Salmon

Served with lemon dill butter
Lunch \$13.95 • Dinner \$15.95

Char Broiled Shrimp (8)

Lunch \$18.95 • Dinner \$20.95

Deep Fried Jumbo Shrimp (8)

Lunch \$18.95 • Dinner \$20.95

Baked Atlantic Cod

Lunch \$12.95 • Dinner \$14.95

Pesto Penne Pasta

Topped with diced tomatoes & Parmesan cheese.
Lunch \$9.95 • Dinner \$11.95

Vegetable Alfredo

Lunch \$9.95 • Dinner \$11.95

BEEF & PORK SELECTIONS

(Beef prices subject to change)

Prime Rib King

Lunch \$19.95 • Dinner \$21.95
Minimum 10 orders

Prime Rib Queen

Lunch \$16.95 • Dinner \$18.95
Minimum 10 orders

Filet Mignon (8oz)

With sautéed mushrooms
Lunch \$19.95 • Dinner \$21.95

Herb Crusted New York Strip

Lunch \$19.95 • Dinner \$21.95

Beef Tips in Burgundy Sauce

Served over rice. No starch choice
Lunch \$11.95 • Dinner \$13.95

Meat Loaf

Lunch \$9.95 • Dinner \$11.95
Minimum 8 orders

BBQ Ribs - Full Rack

Lunch \$16.95 • Dinner \$18.95

BBQ Ribs - Half Rack

Lunch \$10.95 • Dinner \$12.95

Grilled Pork Loin Medallions

Lunch \$11.95 • Dinner \$13.95

KIDS' MEALS

10 & Under \$5.00

Chicken Finger with French Fries

Hot Dog & French Fries

Macaroni & Cheese

Any buffet for a child 10 or under will be \$8.95

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BANQUET MENU

LUNCH & DINNER ACCOMPANIMENTS

Please limit entree selections to no more than 3 choices.

Lunch is between 11am-4pm

DINNER SALADS

(Select one for all entrees)

Caesar Salad

Crisp Romaine Lettuce, Creamy Caesar Dressing and Garlic Croutons

California Salad

Mixed Greens with Cheddar Cheese, Diced Tomatoes and Black Olives.
Comes with (3) dressings: Parmesan Peppercorn, Italian & French

STARCH SELECTION

(Select one for all entrees)

Twice Baked Potato

Mashed Potatoes & Gravy

French Fries

Baked Potato

Rice Pilaf

VEGETABLE SELECTION

Chef's Choice of Seasonal Vegetable

FAMILY STYLE MEAL

All meals served family style on large platters, bowls & baskets for each table

Deep Fried Beer Battered Cod & Baked Chicken

Served with:

Freshly Baked Dinner Rolls

Cole Slaw

Mashed Potatoes & Gravy

Coffee

\$15.95 per person

ALA CARTE DESSERTS

(Please limit your selection to one choice)

(12 person minimum)

Vanilla Ice Cream

\$2.50 per person

Add Chocolate sauce \$3.00

Chocolate Mousse

\$3.50 per person

Cheesecake

\$3.95 per person

Add Strawberries \$1.00

Carrot Cake

\$3.00 per person

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BANQUET BEVERAGES

NON ALCOHOLIC

Pitchers of Soda

\$7.50 per pitcher

Coffee

\$9.00 per pot

Festive Fruit Punch

\$20.00 per gallon

ALCOHOLIC

Carafes of House Wine

Merlot, Cabernet, Chardonnay or White Zinfandel

\$20.95 per carafe

PITCHERS OF BEER

Flavors and prices subject to change

Domestic

(Miller Lite, Budweiser & Bud Light)

\$8.50 per pitcher

Import

Sam Adams, Blue Moon, Spotted Cow, Capital (seasonal),

Leinenkugel Red & Leinenkugels Honey

\$11.50 per pitcher

Premium

Guinness

\$13.50 per pitcher

THE
**CANNERY
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GUIDELINES AND POLICIES

Room Rental/Cancellation

There is a \$50.00 room rental for the banquet room. The banquet room requires a \$200.00 food and beverage minimum before taxes. All prices are subject to change.

Should any additional cleaning be necessary you will be charged a \$50.00 cleaning fee. Cancellation of the event with less than 48 hours notice will result in being billed for the entire function.

Payment

The bill must be paid in full the night of the event. The final bill will include 18% gratuity and 5.5% state sales tax. Menu prices do not reflect these charges. There will be one final check, no separate checks. If you would like your attendees to pay individually you will be responsible for collecting the money and paying the final bill.

Deposits and Final Bills may be paid by American Express, Discover, MasterCard, Visa, or Cash

Menu/Guarantees

The Banquet Menu is for all functions in the Banquet room. All orders must be taken from the Banquet Menu. The Banquet Manager must approve any changes to the menu.

Menu guarantees must be given no later than 72 hours prior to the event. All guarantees may increase after the guarantee is given, but not decrease. Any increases in guarantees will be permitted as long as the kitchen can accommodate. You will be billed the guarantee number. If meals were served over the guarantee you will be charged accordingly for those additional meals.

Bar/Cocktail Service

A dedicated bartender is available for the Banquet room. There is a \$25.00 set up fee and \$15.00 per hour charge with a 2-hour minimum. The bar can be cash or sponsored. All sponsored bars will be added to the final bill and will be subject to tax and gratuity.

A self-service sponsored beverage station is also available at no additional charge.

Cocktail service is available at no additional charge by the server of the function. Happy Hour prices do not apply to banquet functions.

Proper identification is required for anyone consuming alcoholic beverages. We reserve the right to refuse service to anyone. No one under the legal drinking age, even if accompanied by a parent or legal guardian, will be allowed to consume alcohol on the premises.

Decorations

Decorations are allowed. Please coordinate all details with the Banquet Manager. You are responsible for completely removing all decorations from the space at the end of the event.

No confetti or glitter is permitted. There will be a \$100.00 clean up fee for use of these items. Masking tape must be used for anything that is hung on the walls. No push pins in the wall are allowed.

No DJ's are allowed. All music must be approved prior to event.

Outside Food & Beverage

According to State Law guests are not permitted to bring any food or beverage items into the facility with the exception of Store/Bakery made cakes. No homemade cakes are allowed. There will be a \$10.00 cake-cutting fee. We will provide, cake plates, forks, napkins and a cake knife.

State Law also prohibits removing excess food or beverages provided by the establishment.

I have read the above information and agree to follow all the policies and procedure outlined by The Cannery Grill. Please fill out the information below. Please print.

Name: _____

Company Name: _____

Address: _____

City, State & Zip Code: _____

Date of Event: _____

Signed: _____

Today's Date: _____

Please sign and fax or e-mail to:
Shaun O'Hearn, Beverage and Banquet Manager
info@thecannerygrill.com
Phone: 608-217-6356
Fax: 608-837-0305