QUIET CANNON 2017 EVENT MENU





BREAKFAST SELECTIONS

Plated Breakfasts to Include: Breakfast Breads & Pastries, Butter & Preserves, Fresh Fruit in Season, Orange Juice, Fresh Coffee, Decaf Coffee & Assorted Herbal Teas



Deluxe Continental Breakfast

Assorted Breakfast Breads & Pastries, Butter & Preserves, Fresh Sliced Seasonal Fruit, Chilled Juices, Fresh Coffee & Decaf. Assorted Teas 11.95

Bacon, Sausage or Ham

Served with Scrambled Eggs & Henry's Potatoes 14.95

Breakfast Buffet

Minimum 25 Guests

Variety of Chilled Juices Fresh Seasonal Fruit Ham, Bacon, & Link Sausage Scrambled Eggs Henry's Potatoes Assorted Breakfast Breads Assorted Pastries Butter & Preserves Fresh Coffee, Decaf & Assorted Herbal Teas 18.95

> Add-On Omelette Station to Buffets \$85 for station attendant 3.95 per person

"Yucatan Style" Scrambled Eggs

Scrambled Eggs on Smoked Black Beans with Fresh Tomato Salsa, Monterey Jack Cheese, Blue Corn Chips & Henry's Potatoes 16.95

Western Scramble

Scrambled Eggs with Diced Ham, Bell Peppers & Onions. Served with Henry's Potatoes 16.95

Brunch Buffet

Minimum 50 Guests

A Variety of Chilled Juices

SELECT THREE SALADS: Mixed Green Ambrosia Salad Waldorf Salad Antipasto Salad Fresh Seasonal Fruit

SELECT THREE ENTRÉES:

Eggs Benedict Chicken Marsala Steak Picado Basa Fish Scrambled Eggs Ham, Bacon & Sausage Chilaquiles

Henry's Potatoes, Breakfast Breads & Pastries, Biscuits & Gravy, Butter & Preserves, Fresh Coffee & Decaf, Herbal Teas

21.95



BREAK TIME SOLUTIONS



Brewed Coffee, Decaf, Iced Tea, Herbal Tea, or Iced Coffee 49.00 per gallon

Orange Juice, Apple Juice, Cranberry Juice, Tomato Juice, or Grapefruit Juice 49.00 per gallon

Bottled Water or Soft Drinks 2.95 each

> Tropical Fruit Punch 49.00 per gallon

> > Lemonade 49.00 per gallon

Assorted Breakfast Pastries 26.00 per dozen Assorted Bagels w/ Cream Cheese & Preserves 25.00 per dozen

Individual Yogurt 2.50 each

Individual Yogurt with Granola Toppings 2.95 each

Freshly Baked Cookies or Brownies 20.00 per dozen

Assorted Cheeses, Crackers & Garnish 175.00 per tray

> Fresh Sliced Seasonal Fruit 165.00 per tray

> > Energy Bars 2.50 per bar

Mixed Nuts 17.00 per pound







Entrées Include: Salad Selection, Chef's Selection of Accompaniments & Seasonal Vegetables, Oven Fresh Sourdough Rolls & Butter,
Dessert Selection, Fresh Coffee, Decaf & Iced Tea

We offer the ability to select two entrées. If multiple entrées are selected, all entrées priced at higher priced entrée.

Teriyaki Chicken

Boneless Chicken Marinated in Honey & Soy, Topped with a Sweet & Spicy Teriyaki Sauce Lunch 21.95 Dinner 25.95

Chicken Adobo

Boneless Chicken Marinated and Grilled in Spices, Topped with a Delicious Adobo Sauce Featuring Guajillo Chiles Lunch 22.95 Dinner 26.95

Champagne Chicken

Boneless Breast of Chicken Topped with Artichokes, Mushrooms and Tomatoes in a Champagne Cream Sauce Lunch 23.95 Dinner 27.95

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Boneless Chicken Marinated in Honey & Soy, Topped with a Sweet & Spicy Teriyaki Sauce Lunch 21.95 Dinner 25.95

Herb Jus Chicken

Boneless Chicken Marinated in Spices, Sautéed with a Sauce Featuring Fresh Garlic, White Wine, Butter, Rosemary & Parsley Lunch 21.95 Dinner 25.95

Baked Garlic Chicken

Boneless Chicken Lightly Breaded with Japanese Crumbs, Topped with Garlic, Parmesan, and a Cream Sauce Lunch 23.95 Dinner 27.95

Chicken Marsala

Boneless Breast of Chicken Lightly Floured with Spices, Sautéed with Fresh Garlic, Marsala Wine, Butter & Wild Mushrooms

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Boneless Chicken Marinated in Honey & Soy, Topped with a Sweet & Spicy Teriyaki Sauce Lunch 21.95 Dinner 25.95

Free Range Chicken Available on All Chicken Entrées for An Additional 2.95 per person

















Entrées Include: Salad Selection, Chef's Selection of Accompaniments & Seasonal Vegetables, Oven Fresh Sourdough Rolls & Butter,
Dessert Selection, Fresh Coffee, Decaf & Iced Tea

We offer the ability to select two entrées. If multiple entrées are selected, all entrées priced at higher priced entrée.

Tender Grilled Filet Mignon Topped with a Benjamin Sauce

Lunch 27 95 Dinner 32 95

Kalbi Top Sirloin

Prime Top Sirloin Grilled and Topped with a Delicious Sweet & Spicy Sauce Lunch 24 95 Dinner 27 95

Prime Rib of Beef

Slow Roasted and Hand Carved Prime Rib with Au Jus & Creamed Horseradish Lunch 25.95 Dinner 28.95

Sliced Top Sirloin

Prime Top Sirloin Grilled & Slow Roasted with a Wild Mushroom Sauce

Filet Mignon

Lunch 23.95 Dinner 26.95

Carne Asada

XXXX Lunch 27.95 Dinner 32.95

COMBINATION SELECTIONS

Filet Mignon & Salmon

Tender Petite Filet Mignon Grilled and Seasoned, Topped with Benjamin Sauce, Pan Seared Salmon Marinated & Topped in a Dill Cucumber Sauce

Filet Mignon & Chicken

Tender Petite Filet Mignon Grilled and Seasoned, Topped with Benjamin Sauce, Boneless Breast of Chicken Topped with a Picatta Sauce Lunch 29.95 Dinner 35.95















Entrées Include: Salad Selection, Chef's Selection of Accompaniments & Seasonal Vegetables, Oven Fresh Sourdough Rolls & Butter,
Dessert Selection, Fresh Coffee, Decaf & Iced Tea

We offer the ability to select two entrées. If multiple entrées are selected, all entrées priced at higher priced entrée.

Baked Atlantic Salmon

Marinated & Topped in a Sauce Featuring Soy Sauce, Ginger & Diced Pineapple Lunch 25.95 Dinner 29.95

Basa Fish

Lightly Breaded White Fish Topped with a Red Bell Pepper Sauce Lunch 23.95 Dinner 27.95

Halibut, Shrimp, Mahi-Mahi, Sea Bass, Swordfish, or Lobster Also Available at Current Market Price



Pasta Primavera

Penne Pasta with Assorted Fresh Vegetables in a Roasted Garlic & Marinara Sauce. Add Chicken for \$1 More. Lunch 20.95 Dinner 24.95

Grilled Chicken Fettucini

Fettucini Noodles Tossed with Alfredo Sauce and Grilled Chicken Lunch 21.95 Dinner 25.95

Roasted Veggie Stack

Layers of Zucchini, Eggplant, Tomato, & Asparagus Topped with a Marinara Sauce Lunch 20.95 Dinner 24.95

Children's Chicken Strips or Children's Macaroni & Cheese

Chicken Strips Served with French Fries & Fruit, Macaroni & Cheese with Fruit Excludes Accompaniments. Available for Children 3-10 years old once the minimum has been met at the adult rate. Choice of One Entrée for All Children Attending the Event.

Lunch 16.95 Dinner 19.95



SALAD SELECTIONS

Salad Selections for the Plated Lunch & Dinner Entrées





Cannon's Salad

Spring Mixed Greens Topped with Fresh Carrots, Cucumber, Dried Cranberries and a Sliced Tomato; Choice of Two Dressings

Caesar Wedge Salad

Hearts of Romaine Wedge, Grated Parmesan Cheese, Fresh Cherry Tomato & Garlic Croutons in a Tangy Dressing

Signature Salad

Spring Mixed Greens Topped with Fresh Candied Walnuts, Figs, Blue Cheese Crumbles, Jicama & Mandarin Oranges Choice of Two Dressings \$1 per person upgrade

Kale Salad

Baby Iceberg LettXXXXTopped with Fresh Feta Cheese, Kalamata Olives, Diced Tomatoes, Chives & Oregano Leaves Choice of Two Dressings \$1 per person upgrade







DESSERT SELECTIONS

Dessert Selections for the Plated Lunch & Dinner Entrées









Specialty Desserts:

CHOICE OF ONE

CHOCOLATE ROYALE

HAAGEN DAZS

BAKED CHOCOLATE SOUFFLE STYLE DESSERT VANILLA CRAFTED FROM CREAM, SUGAR AND MADAGASGAR BOURBON VANILLA

SEASONAL DESSERT INQUIRE WITH THE EVENT SALES TEAM FOR MORE DETAILS

Premiere Desserts:

NEW YORK CHEESECAKE \$1.00 ADDITIONAL PER PERSON

CARROT CAKE \$1.00 ADDITIONAL PER PERSON

RED VELVET CAKE \$1.00 ADDITIONAL PER PERSON

LEMON MERINGUE \$2.50 ADDITIONAL PER PERSON

OREO CHEESECAKE \$2.50 ADDITIONAL PER PERSON

TIRAMISU ITALIAN SPECIALTY \$2.50 ADDITIONAL PER PERSON

BERRY DELIGHT WITH FRESH CREAM \$2.50 ADDITIONAL PER PERSON





BUFFET LUNCH & DINNER

Buffet Service for 1.5 Hours with a Minimum of 50 Guests; Includes Rolls & Butter, Fresh Coffee & Decaf, Assorted Herbal Teas

Salad Selections

Choice of Three for Lunch - Choice of Four for Dinner

Mixed Field Greens Southwestern Jicama Salad Roasted Red Potato Salad

Rainbow Rotelli Pasta Salad

Waldorf Salad Confetti Cole Slaw Fresh Seasonal Fruits Mediterranean Pasta Salad

> XXXX XXXX

Chinese Ginger Chicken Salad Cucumber Salad

Accompaniments

Choice of Two

Roasted Red Potatoes Garlic Mashed Potatoes

Rice Pilaf Spanish Rice Garden Rice

Au Gratin Potatoes

Fresh Seasonal Vegetables

Assorted Desserts

Lunch Buffet 28.95 Dinner Buffet 34.95

Entrée Selections

Choice of Three for Lunch - Choice of Four for Dinner

Chicken Marsala Breast of Chicken Teriyaki

Chicken Parmesan

Pesto Gnocchi Pasta

Braised Beef Hunter

Steak Picado

Carnitas

Pork Chops

Chile Colorado

Seafood Creole

Vegetable Lasagna

Baked Garlic Chicken

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Beef & Broccoli

Roast Beef

Beef Stroganoff

Chile Verde

Meat Lasagna

Salmon Florentine

Pacific Snapper Vera Cruz

Cheese Tortellini Alfredo

Roasted Chicken with Garlic, Lemon & Thyme

Upgraded Items (Carver Required at \$85)

ADD 2.95 PER PERSON

Carved Breast of Turkey

Carved Baked Ham

Carved Baron of Beef

ADD 4.95 PER PERSON

Carved Prime Rib of Beef



HORS D'OEUVRES

Priced Per Tray or Per 100 Pieces

Quiet Cannon Suggests 4 to 6 Pieces Per Person When Served Prior to Lunch or Dinner

<u>Cold Selections</u>	
Fresh Sliced Seasonal Fruits	175.00
Crudités of Garden Vegetables with Dip	175.00
Assorted Cheeses, Crackers & Garnish	175.00
Toasted Chips with Guacamole & Salsa	125.00
Assorted Canapés	175.00
Assorted Mini Croissant Sandwiches	175.00
Salami Coronets w/ Herb Cream Cheese	175.00
Stuffed Deviled Eggs	175.00
Smoked Salmon on Mini Bagel	195.00
Melon Wrapped with Proscuitto Ham	175.00
Mini Bruchettas	175.00
Oysters on the Half Shell	Market
Jumbo Shrimp Cocktail	Market
Ceviche with Toasted Tortilla Chips	Market

<u>Hot Selections</u>	
Fried Wontons	175.00
Pot Stickers	175.00
Chicken Yakitori	175.00
Fan Tailed Fried Shrimp	225.00
Fried Mozzarella	175.00
Pigs in a Blanket	175.00
Mini Burritos	175.00
Flautas with Salsa & Guacamole	175.00
Stuffed Jalapeños	175.00
Chicken Drummettes	175.00
Wings of Fire	175.00
Assorted Mini Quiche	175.00
Spanikopitas	175.00
Swedish Meatballs	175.00

ADD 100.00 FOR BUTLER PASSED HORS D'OEUVRES SERVICE



LUNCHEON SALADS & DELI BUFFET

All Selections to Include: Rolls & Butter, Dessert, Fresh Coffee, Decaf & Iced Tea



Served Monday through Friday with a 200 Guest Maximum

Cobb Salad

Shredded Greens Garnished with Diced Turkey, Tomatoes, Egg, Bleu Cheese Crumbles, Bacon & Avocado served with a Vinaigrette Dressing 16.95

Oriental Chicken Salad

Julienne Strips of Chicken Over Mixed Greens with Warm Sesame Dressing. Served with Wonton Strips and Mandarin Orange Slices 16.95

XXXX Salad

A Giant Flour Tortilla Shell Served with your Choice of Spicy Beef OR Chicken. Complete with Beans and Traditional Accompaniments 17.95

Deli Buefet

Service is for 1.5 Hours with a 50 Guest Minimum, Excludes Rolls & Butter

Salad Selections

CHOICE OF FOUR.

Mixed Field Greens w/ Ranch & Italian Dressing Caesar Salad w/ Fresh Croutons & Caesar Dressing Mediterranean Pasta Salad Roasted Red Potato Salad Confetti Cole Slaw Fresh Sliced Seasonal Fruit & Berries Crudités of Garden Vegetables

Display of Sandwich Meats

CHOICE OF THREE

Roast Beef Breast of Turkey Smoked Ham Pastrami Corned Beef Smoked Turkey Chicken Salad

Served with Assorted Cheeses, a Variety of Breads, Kosher Pickles, Relish & Condiments Assorted Desserts

Fresh Coffee, Decaf & Iced Tea

Lunch 20.95 Dinner 24.95



STATIONS & CARVED TO ORDER

Enhance Your Event With the Following

HORS D'OEUVRES STATIONS

Service is for 1 Hour, Attendant Required for 85.00

Nacho Bar

Crisp Tortilla Chips, Spicy Melted Cheese, Guacamole, Sour Cream, Salsa & Jalapeños 8.00 per person

Pasta Station

Caesar Salad, 2 Types of Pasta with Alfredo, Pesto & Marinara Sauces, Grated Parmesan, Cheese & Garlic Bread 9.00 per person

Taco Bar

Chicken & Beef Selections with Tortillas, Lettuce, Shredded Cheese, Salsa & Guacamole 10.00 per person

Fruit, Cheese & Vegetable Montage

Fresh Fruit with Seasonal Berries & a Chantilly Dipping Sauce, Domestic & Imported Cheese with Crackers, Assorted Vegetables & Dip 8.00 per person

Ice Cream Sundae Bar

Featuring 2 Flavor Choice of Ice Cream (Vanilla, Chocoloate & Strawberry), Bananas, Sprinkles, Nuts, Hot Fudge, Marshmallows, Cherries & Whipped Cream 7.00 per person



Includes: Condiments and Rolls & Butter with Carving Attendant Required for 85.00

Roasted Turkey Breast

50 Servings 195.00 Honey Glazed Ham

50 Servings 195.00 <u>Hand Carved Prime Rib</u> or Roast New York

> 50 Servings 295.00

Baron of Beef

75-100 Servings 535.00







BEVERAGES & OTHER INFORMATION

Hosted Bar

Drinks Charged at Current Prices Based on Amount, Plus Service Charge & Tax. \$100.00 per Bartender.

Cash Bar

Guests will be Charged at Current Prices. \$100.00 per Bartender.

BEVERAGES

Fruit Punch (20 Glasses Per Gallon)

Host Soft Drinks (Unlimited)

Champagne Punch

Sparkling Apple Cider

Champagne House Selection

Domestic Keg of Beer

Imported Keg of Beer (Sizing Varies)

49.00 per gallon

3.00 per person

65.00 per gallon

19.00 per bottle

19.00 per bottle

425.00 per keg

Additional Premium Champagne & Wine Options Available

Items Available Complimentary

Ample Complimentary Parking
One Microphone & Podium or Stand
Risers & Staging
Head Table
American & California Flags
Variety of Linen Colors

Upgrades Available

Dance Floors
Chair Covers with Sash & Overlay
Premium Chiavari Chairs
Floor Length Tablecloths
Audio Visual Equipment
Colorful Room Uplighting





EVENT ROOMS



Spyglass

Features a built-in dance floor with optional full lighting & DJ sound system controlled from a built-in DJ booth

Colorful banquet room offers a fully stocked built-in bar to create a memorable, unique ambiance. Newly remodeled.



A series of four smaller rooms combined, this grand ballroom has traditional décor with large chandeliers, 70" flat screen TV's & floor to ceiling windows plus a large outdoor patio. Capacity is ideal for corporate meetings, concerts, social dances & other large scale events





Salon

The Salon is an intimate banquet room located on the first floor adjacent to the Golf Course

Features both contemporary & natural lighting with a view of the Montebello Championship

Golf Course

Skyview

Floor to ceiling windows with multiple sky lights create a great deal of natural light & gorgeous view of the city lights

Beautiful built in waterfall wall offers not only a tranquil sound but separates the fully stocked built in bar from the reception





Sunset

Features a panorama view & floor to ceiling windows overlooking the Golf Course

This charming intimate room has unique chandeliers & a built in bar easily accessible in the foyer making it an ideal complete event space

The Gazebo

With garden chairs and umbrellas, the Gazebo area provides the beauty and warmth of the outdoors with the convenience of on site catering and a private enclosed area within the garden









CONFERENCE AND EVENT CENTER