



Quiet Cannon

HOLIDAY MENU

2020



SALADS & DESSERT SELECTIONS SELECT 1 EACH

Bacon Style Caesar Salad

Traditional Caesar Salad with Fresh Romaine, Parmesan Cheese, Bacon Bits, Roasted Corn & Homemade Caesar Dressing

Fresh Spring Mix Salad

Spring Mix Lettuce, Toasted Almonds, Beets and Carrots Served with Italian or Ranch Dressing

Tossed Spinach Salad

Fresh Spinach, Mushrooms, Fresh Strawberries and Feta Cheese Tossed in a Raspberry Vinaigrette

Pecan Torte

Triple Chocolate Cake

Holiday New York Cheesecake

White Christmas Coconut Cake

ENTRÉE SELECTIONS

All Entrées Include a Salad Selection, Choice of Potatoes Au Gratin or Harvest Rice Pilaf, Chef's Seasonal Vegetables, Sourdough Rolls & Dessert Selection + Starbucks Coffee, Decaf & Iced Tea

We offer the ability to select three entrées, charged at the highest price of the two selections.

Tequila Chicken

Chicken Breast with a Garlic and Tequila Lime Cream Sauce

Lunch 27 Dinner 37

Mediterranean Chicken

Seasoned & Marinated Chicken Breast with
Herbs & Tomatoes in a Red Wine Sauce

Lunch 27 Dinner 37

Cherry Chicken

Boneless Chicken Breast Topped with a Sundried Cherry Cream Sauce

Lunch 28 Dinner 38

Spinach Pasta

With Feta Cheese, Tomatoes & Peppers in a Creamy Sundried Tomato Sauce

Lunch 27 Dinner 37

ENTRÉE SELECTIONS

All Entrées Include a Salad Selection, Choice of Potatoes Au Gratin or Harvest Rice Pilaf,
Chef's Seasonal Vegetables, Sourdough Rolls & Dessert Selection + Coffee, Decaf & Iced Tea

Chipotle Salmon

Baked Salmon Topped with our Signature Light Chipotle Cream

Lunch 29 Dinner 39

Creamy Tomato Chicken & Shrimp Scampi

Pan Seared Chicken Breast Lightly Dusted with

Flour in a Creamy Tomato Sauce & Paired

with White Shrimp Scampi

Lunch 30 (2 Scampi) Dinner 40 (3 Scampi)

Red Lentil Pasta

With Sautéed Mushrooms, Zucchini, Carrots, Broccoli,

Sundried Tomato, Garlic, Olive Oil, Salt & Pepper

Lunch 27 Dinner 37

ENTRÉE SELECTIONS

All Entrées Include a Salad Selection, Choice of Potatoes Au Gratin or Harvest Rice Pilaf, Chef's Seasonal Vegetables, Sourdough Rolls & Dessert Selection + Coffee, Decaf & Iced Tea

Mahi Mahi

Blackened Mahi Mahi Topped with a Pico Ginger Sauce

Lunch 33 Dinner 43

Sliced New York Strip

Grilled New York Lightly Seasoned & Served with a Port Wine Reduction

Lunch 28 Dinner 38

Prime Rib of Beef

USDA Choice Prime Rib Slow Roasted for Maximum Flavor, Served with Horseradish

Lunch 30 Dinner 40

Peppercorn Filet Mignon

Seasoned & Marinated Filet Mignon Topped & Crusted with our Peppercorn Sauce

Lunch 32 Dinner 42

BUFFET SELECTIONS

Minimum 50 Guests. Service is for 1.5 Hours.

Lunch 33 Dinner 43

Salad Selections

Lunch Choose Three Dinner Choose Four

Spring Mix

Toasted Almonds, Beets, Carrots with a Selection of Four Dressings.

Herb Potato

Red Skin Potato with a Honey Mustard Mayo Vinaigrette

Fruit & Berries

Sliced Fresh Fruit & Seasonal Berry Display

Seafood Dill

Mix of Shrimp, Crab Meat, Scallops with Cucumber in a Fresh Lemon Sauce

Pasta Salad

Bow Tie Pasta with Red Onion, Green Peppers, Tomatoes & Garlic in an Italian Dressing

BUFFET SELECTIONS

Entrée Selections

Lunch Choose Three | Dinner Choose Four

Prime Rib of Beef

Salt & Rosemary Crusted with Au Jus & Horseradish

Pre-Carved or Carving Attendant \$85

Honey Garlic Chicken

Boneless Chicken Marinated & Topped with
a Delicious Garlic Dijon Honey Glaze

Spinach Pasta

With Feta Cheese, Tomatoes & Peppers in a Creamy Sundried Tomato Sauce

Fresh Tilapia

Fresh Tilapia Topped with a Lemon Dill Cream Sauce

Sides To Include

Harvest Rice Pilaf, Potato & Cheese Gratin, Holiday Vegetable Blend, Oven Fresh Sourdough Rolls & Butter, Coffee, Decaf + Iced Tea, Assorted Holiday Desserts

HORS D'OEUVRES SELECTIONS

Priced Per 50 Pieces

Cold Selections

- Holiday Caprese Brochette 200 Assorted Crostinis 200
Charcuterie Display 200 Fresh Fruit Display 100
Tortilla Chips & Salsa 100 Cranberry Brie Bites 100
Assorted Cheese Display & Crackers 100

Hot Selections

- Crab Cakes with Jalapeño Aioli 200 Prosciutto Shrimp 200
Sweet Bacon & Chicken Skewers 200
Habanero BBQ Meatballs 100 Mozzarella Cheese Sticks 100

Wine Package

Three Bottles of House Wine Per Table of 10

Chardonnay Zinfandel Merlot Cabernet Sauvignon

\$5 per person

BEVERAGE SELECTIONS

Soft Drinks (Unlimited) 3/person
House Sparkling Cider (5 Servings) 20/bottle
Fruit Punch (20 Servings) 55/gallon
Champagne Punch (20 Servings) 65/gallon
Domestic Draft Beer (16 Gal. Keg) 395/keg
Imported Draft Beer (Sizing Varies) 495/keg

HOSTED BAR

Drinks charged at current prices based on amount, plus service charge, env. fee & tax. \$100 per bartender.

CASH BAR

Guests will be charged at current prices. \$100 per bartender.

HOSTED BAR OPTIONS

First Hour Per Person 13.50 Well Brands 17.50 Premium Brands
Second Hour Per Person 11.50 Well Brands 15.50 Premium Brands
Addtl Hour Per Person 8.50 Well Brands 12.50 Premium Brands

You may also select a dollar amount to host along with what types of beverages to host. Hosted Ticketed Bars may be arranged. Please note there are no refunds on the per person hourly option.

ENHANCEMENTS

Room Uplighting with Several Color Selections

Silver or Gold Chiavari Chairs

Linen Upgrades: Floorlength Linens, Overlays & Table Runners

Room Draping & Audio/Visual Upgrades

Plate Chargers & White Dance Floor





For more information & to book your event:

323-724-4500

info@quietcannon.com

901 Via San Clemente Montebello, CA 90640 quietcannon.com

Prices & menus subject to change without notice. \$2.00 additional per person for Saturday events.
20% hospitality fee, 2% environmental fee & current California state sales taxes will apply.