# QUIET CANNON 2022 EXCLUSIVE EVENT MENU





# BREAKFAST SELECTIONS

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



## Deluxe Continental Breakfast

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

## Bacon, Sausage or Ham

Fluffy Fresh Scrambled Eggs & Breakfast Potatoes 20

# "Yucatan Style" Scrambled Eggs

Scrambled Eggs on Smoked Black Beans with Fresh Tomato Salsa, Monterey Jack Cheese, Blue Corn Chips & Breakfast Potatoes

## Biscuits & Gravy

Served with Eggs, Bacon or Sausage 20

Rise & Shine Breakfast Egg Whites, Grilled Turkey Breast and Sweet Potato 20



## Breakfast Buffet

Minimum 25 Guests

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

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#### Add-On Stations to Buffets

Omelette Station: 4 per person & \$100 for station attendant Steel Cut Oatmeal Station: 3 per person & \$100 for attendant

## 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 Baked Ham Scrambled Eggs Bacon & Sausage Chilaquiles Chicken Crepes

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

26

Add 2.00 per person for Saturday Events. Children's Pricing Not Available for Breakfast. Add 100 Per Buffet Attendent.



# BREAK TIME SOLUTIONS





Brewed Coffee, Decaf, Iced Tea, Herbal Tea, or Iced Coffee We Proudly Brew Starbucks Coffee 65 per gallon

Orange Juice, Apple Juice, Cranberry Juice, Tomato Juice, or Grapefruit Juice 65 per gallon

Bottled Water or Soft Drinks 3.25 each

Tropical Fruit Punch or Lemonade 65 per gallon

Assorted Mineral Waters
4 each

Assorted Breakfast Pastries 35 per dozen Assorted Bagels w/ Cream Cheese & Preserves 35 per dozen

Individual Yogurt 3.25 each

Individual Yogurt with Granola Toppings 4.25 each

Freshly Baked Cookies or Brownies 25 per dozen

Assorted Cheeses, Crackers & Garnish 195 per tray

> Fresh Sliced Seasonal Fruit 195 per tray

> > Energy Bars 2.50 per bar

Mixed Nuts 20 per pound





CHICKEN PICATTA

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

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

#### Balsamic Chicken

Boneless Chicken Marinated & Grilled in a Citrus Sweet Glaze Lunch 29 Dinner 35

## Baked Garlic Chicken

Boneless Chicken Lightly Breaded with Japanese Bread Crumbs, Topped with Garlic, Parmesan, and a Cream Sauce Lunch 30 Dinner 37

## Chicken Adobo

Seared Chicken Marinated and Grilled in Spices, Topped with a Delicious Adobo Sauce Featuring Guajillo Chiles Lunch 30 Dinner 36

#### Chicken Picatta

Flavorful Chicken Marinated in Spices & Topped with a Lemon-Garlic Caper Sauce
Lunch 29 Dinner 36

#### Pancetta Chicken

Boneless Chicken Topped with Fresh Rosemary, Garlic & Pancetta Sauce Lunch 30 Dinner 37

#### Chicken Marsala

Chicken Lightly Floured with Spices and Sautéed with Fresh Garlic, Marsala Wine, Butter & Wild Mushrooms Lunch 30 Dinner 36

Add 3.00 per person for Saturday Events.













FILET MIGNON

# PLATED LUNCH & DINNER SELECTIONS



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

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

#### Kalbi Top Sirloin

Prime Top Sirloin Grilled and Topped with a Delicious Sweet & Spicy Sauce Lunch 33 Dinner 39

#### Prime Rib of Beef

Slow Roasted and Hand Carved Prime Rib with Au Jus & Creamed Horseradish Lunch 34 Dinner 40

## Filet Mignon

Tender Grilled Filet Mignon Topped with a Cocktail Onion Bacon Demi Glaze Lunch 35 Dinner 41

#### Ribeye Steak

Ribeye Steak with a Sofrito Mushroom Sauce Lunch 34 Dinner 40

#### Grilled Carne Asada

Marinated & Grilled Tender Carne Asada with Fresh Jicama & Pico de Gallo Lunch 32 Dinner 38

# 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 Lunch 41 Dinner 47

#### Chicken & Prawns

Boneless Marinated Chicken with Picatta Sauce and Shrimp Prawns with a Chipotle Cream Sauce Lunch 37 Dinner 43

Add 3.00 per person for Saturday Events.















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

Flavorful & Flaky Salmon Marinated & Topped in a Pasilla Cream Sauce
Lunch 34 Dinner 40

#### Basa Fish

Lightly Breaded White Fish Topped with a Red Bell Pepper Sauce Lunch 33 Dinner 39

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

# RED LENTIL PASTA

#### Pasta Primavera

Penne Pasta w/ Assorted Julienne of Vegetables with a Choice of Sauce: Pesto, Garlic Cream or Marinara Lunch 29 Dinner 35

## Grilled Spinach Pasta

Spinach, Feta Cheese, Zucchini, & Peppers in a Creamy Sundried Tomato Sauce Lunch 29 Dinner 35

## Red Lentil Pasta

Sauteed Vegetables with Olive Oil, Fresh Garlic & Fresh Basil Lunch 29 Dinner 35

## 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 20 Dinner 25

Add 3.00 per person for Saturday Events.



# 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

## Garden Fresh Salad

Mixed Greens Topped with Fresh Candied Walnuts, Blue Cheese Crumbles & Sliced Apples Choice of Two Dressings \$1 per person upgrade

# Caesar Wedge Salad

Hearts of Romaine Wedge, Parmesan Crisp, Fresh Cherry Tomato & Garlic Croutons in a Tangy Dressing \$1 per person upgrade

## Arugula Salad

Fresh Arugula, Grapes, Red Onion, and Seasonal Seeds with a Cilantro Lime House Dressing \$1 per person upgrade









# DESSERT SELECTIONS

Dessert Selections for the Plated Lunch & Dinner Entrées









#### Specialty Desserts:

CHOICE OF ONE

#### HOMEMADE BROWNIES

FRESHLY BAKED FUDGE BROWNIES
TOPPED WITH CHOICE OF HAAGEN
DAZS VANILLA BEAN ICE CREAM

#### HOMEMADE COOKIES

FRESHLY BAKED CHOCOLATE CHIP COOKIES WITH CHOICE OF HAAGEN DAZS VANILLA BEAN ICE CREAM

SEASONAL DESSERT INQUIRE WITH THE EVENT SALES TEAM FOR MORE DETAILS

#### Premiere Desserts:

NEW YORK CHEESECAKE \$2.00 ADDITIONAL PER PERSON

CARROT CAKE \$2.00 ADDITIONAL PER PERSON

RED VELVET CAKE \$2.00 ADDITIONAL PER PERSON

TIRAMISU ITALIAN SPECIALTY \$3.00 ADDITIONAL PER PERSON

BERRY DELIGHT WITH FRESH CREAM \$3.00 ADDITIONAL PER PERSON





# BUFFET LUNCH & DINNER

Buffet Service for 1.5 Hours with a Minimum of 50 Guests. Add 100 Per Buffet Attendent. Includes Rolls & Butter, Starbucks Coffee + Decaf, Assorted Herbal Teas

# Salad Selections

Choice of Two for Lunch - Choice of Three for Dinner

Mixed Field Greens Southwestern Jicama Salad Roasted Red Potato Salad Rainbow Rotelli Pasta Salad Waldorf Salad Fresh Seasonal Fruits Mediterranean Pasta Salad Broccoli & Raisin Salad Chinese Ginger Salad Cucumber Salad

# Accompaniments

Choice of Two

Roasted Red Potatoes Garlic Mashed Potatoes Au Gratin Potatoes Fresh Seasonal Vegetables Rice Pilaf White and Wild Rice Spanish Rice Grilled Medley of Vegetables

## Plated Dessert

+5 per person for a Display of Assorted Chef's Selection of Desserts

Lunch Buffet 36 Dinner Buffet 43

# Entrée Selections

Choice of Two for Lunch - Choice of Three for Dinner

Chicken Marsala
Breast of Chicken Teriyaki
Spinach Fettuccine Alfredo
Pesto Gnocchi Pasta
Vegan Vegetable Enchiladas
Steak Picado
Carnitas
Pork Chops
Chile Colorado
Seafood Creole
Vegetable Lasagna

Baked Garlic Chicken
Baked Sausage Rigatoni
Beef & Broccoli
Roast Beef
Beef Stroganoff
Chile Verde
Meat Lasagna
Salmon Florentine
Pacific Snapper Vera Cruz
Roasted Chicken with Garlic,
Lemon & Thyme

Upgraded Items (Carver Required at \$100)

ADD 4 PER PERSON

Carved Breast of Turkey Carved Baked Ham Carved Baron of Beef

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Carved Prime Rib of Beef

Add 3.00 per person for Saturday Events. Children's (3-10) Pricing 23.00 Lunch & 28.00 Dinner Once Minimum of Adults Met.



# 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           | 225.00 |
| Crudités of Garden Vegetables with Dip | 225.00 |
| Assorted Cheeses, Crackers & Garnish   | 225.00 |
| Toasted Chips with Guacamole & Salsa   | 225.00 |
| Assorted Mini Croissant Sandwiches     | 225.00 |
| Salami Coronets w/ Herb Cream Cheese   | 225.00 |
| Stuffed Deviled Eggs                   | 225.00 |
| Melon Wrapped with Proscuitto Ham      | 225.00 |
| Mini Bruchettas                        | 225.00 |
| Oysters on the Half Shell              | Market |
| Jumbo Shrimp Cocktail                  | Market |
| Ceviche with Toasted Tortilla Chips    | Market |
|  |        |

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

ADD 125.00 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 22

#### Oriental Chicken Salad

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



Service is for 1.5 Hours with a 50 Guest Minimum, Excludes Rolls & Butter. Not Available For Saturday Dinner.

Reduced Children's price not available.

#### Salad Selections

CHOICE OF FOUR:

Mixed Field Greens w/ Ranch & Italian Dressing
Mediterranean Pasta Salad
Roasted Red Potato Salad
Confetti Cole Slaw
Fresh Sliced Seasonal Fruit & Berries

# 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 Plated Desserts / +5 pp assorted chef's choice Fresh Coffee, Decaf & Iced Tea

Lunch 27 Dinner 33





# LATE NIGHT CRAVINGS

Enhancements For Your Plated or Buffet Selections To Reach Your Minimum Revenue

#### ACTION STATIONS

Service is for 1 Hour, Attendant Required for 100

#### Nacho Bar

Crisp Tortilla Chips, Spicy Melted Cheese, Guacamole, Sour Cream, Salsa & Jalapeños 6 per person

#### Pasta Station

2 Types of Pasta with Alfredo, Pesto & Marinara Sauces, Grated Parmesan, Cheese & Garlic Bread 8 per person

#### Taco Bar

Chicken & Beef Selections with Tortillas, Lettuce, Shredded Cheese, Salsa & Guacamole 8 per person

#### Baked Potato Bar

Warm Baked Potatoes Served with Selections of Shredded Cheese, Sour Cream, Bacon Bits, Chives, Butter, Salt & Pepper 5 per person

## <u>Ice Cream Sundae Bar</u>

Featuring 2 Flavor Choice of Ice Cream (Vanilla, Chocolate & Strawberry), Bananas, Sprinkles, Nuts, Hot Fudge, Marshmallows, Cherries & Whipped Cream 6 per person

## CARVED TO ORDER

Includes: Condiments and Rolls & Butter, Carving Attendant Required for 100

Roasted Turkey Breast

50 Servings 225 Honey Glazed Ham

50 Servings 225 <u>Carved To Order Prime Rib</u> or Roast New York

> 50 Servings 385

Based on Availability & Prices Subject to Change

Baron of Beef

75-100 Servings 535



# HOMEMADE PIZZA "LATE NIGHT SNACK" MADE FRESH RIGHT IN FRONT OF YOU!

An exciting new addition for 2022 & ideal for "late night snacks" during special events.

FRESH 10-12" PIZZAS FEATURING FRESH INGREDIENTS IN OUR MINI 950 DEGREE OVEN

WATCH THE PROCESS & ENJOY THE RESULTS WITH YOUR GUESTS!

8 PER PERSON + 100 ATTENDANT FEE FOR 1.5 HOURS ADDITIONAL TOPPINGS + CONFIGURATIONS AVAILABLE



# BEVERAGES & OTHER INFORMATION

#### Hosted Bar

Drinks Charged at Current Prices Based on Amount, Plus Service Charge & Tax. \$150 per Bartender.

## Cash Bar

Guests will be Charged at Current Prices. \$150 per Bartender.

#### BEVERAGES

House Wine (5 Servings)

25.00 per bottle

Host Soft Drinks (Unlimited)

3.50 per person

Champagne Punch

75.00 per gallon

Sparkling Apple Cider

Champagne House Selection

25.00 per bottle

Champagne House Selection

25.00 per bottle

Domestic Keg of Beer

425.00 per keg

Imported Keg of Beer (Sizing Varies)

495.00 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
Tablecloth/Napkin Linen

# Upgrades Available

Dance Floors
Chair Covers with Sash & Overlay
Premium Chiavari Chairs
Color Linen or 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.

# Crystal Grand Ballroom

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

#### <u>Lit</u>

Exclusive nightclub environment with powerful optional sound equipment, built-in wood dance floor, DJ booth, lounge seating, impressive artwork and an outdoor cocktail or mingling area for guests.





