

The background of the entire image is a deep red gradient. Scattered across the top half are numerous out-of-focus circular lights in shades of white and light red, creating a bokeh effect.

Quiet Cannon

EXCLUSIVE
HOLIDAY MENU
2022



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, 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 34 Dinner 45

Mediterranean Chicken

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

Lunch 34 Dinner 45

Tito's Chicken A La Vodka

Marinated Chicken Breast in Spices with Tito's Vodka Cream Sauce

Lunch 35 Dinner 46

Spinach Pasta

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

Lunch 34 Dinner 45

ENTRÉE SELECTIONS

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

Chipotle Salmon

Baked Salmon Topped with our Signature Light Chipotle Cream

Lunch 36 Dinner 47

Creamy Tomato Chicken & Shrimp Scampi

Pan Seared Chicken Breast Lightly Dusted with

Flour in a Creamy Tomato Sauce & Paired

with White Shrimp Scampi

Lunch 37 (2 Scampi) Dinner 48 (3 Scampi)

Butternut Squash Ravioli

Prepared with a Beurre Blanc Sauce and Topped

with Roasted Nuts

Lunch 35 Dinner 42

ENTRÉE SELECTIONS

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

Mahi Mahi

Blackened Mahi Mahi Topped with a Pico Ginger Sauce

Lunch 40 Dinner 51

Sliced New York Strip

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

Lunch 35 Dinner 46

Prime Rib of Beef

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

Lunch 37 Dinner 48

Peppercorn Filet Mignon

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

Lunch 39 Dinner 50

BUFFET SELECTIONS

Minimum 50 Guests. Service is for 1.5 Hours. +3 For Each Additional Salad Selection

Lunch 41 Dinner 51

+100 Per Buffet Attendent

Salad Selections

Lunch Choose Two Dinner Choose Three

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 Two Dinner Choose Three
+5 For Each Additional Entrée Selection

Prime Rib of Beef

Salt & Rosemary Crusted with Au Jus & Horseradish
Pre-Carved or Carving Attendent \$100

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
Rolls & Butter, Coffee, Decaf + Iced Tea, Plated Holiday Dessert

+5 Per Person for Assorted Holiday Desserts

HORS D'OEUVRES SELECTIONS

Priced Per 50 Pieces

Cold Selections

Holiday Caprese Brochette 250 Assorted Crostinis 250
Charcuterie Display 250 Fresh Fruit Display 150
Tortilla Chips & Salsa 120 Cranberry Brie Bites 150
Assorted Cheese Display & Crackers 120

Hot Selections

Crab Cakes with Jalapeño Aioli 250 Prosciutto Shrimp 250
Sweet Bacon & Chicken Skewers 250
Habanero BBQ Meatballs 250 Mozzarella Cheese Sticks 250

Wine Package

Three Bottles of House Wine Per Table of 10

Chardonnay Zinfandel Merlot Cabernet Sauvignon

\$6 per person

BEVERAGE SELECTIONS

Soft Drinks (Unlimited) 3.50/person
House Sparkling Apple Cider (5 Servings) 25/bottle
House Champagne (5 Servings) 25/bottle
Fruit Punch (20 Servings) 60/gallon
Champagne Punch (20 Servings) 75/gallon
Domestic Draft Beer (16 Gal. Keg) 425/keg
Imported Draft Beer (Sizing Varies) 495/keg

HOSTED BAR

Drinks charged at current prices based on amount, plus service charge, env. fee & tax. \$150 per bartender.

CASH BAR

Guests will be charged at current prices. \$150 per bartender.

HOSTED BAR OPTIONS

First Hour Per Person 14.00 Well Brands 18.00 Premium Brands
Second Hour Per Person 12.00 Well Brands 16.00 Premium Brands
Addtl Hour Per Person 9.00 Well Brands 13.00 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

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Prices & menus subject to change without notice. \$2.00 additional per person for Saturday events.
22% hospitality fee, 2% environmental fee & current California State sales taxes will apply.