

The background of the entire page is a deep red color. In the upper half, there are numerous out-of-focus circular light spots in shades of white and light red, creating a bokeh effect that suggests festive lights or candles.

# *Quiet Cannon*

HOLIDAY MENU

2023





# 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

## DESSERTS

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 37   Dinner 48

## Mediterranean Chicken

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

Lunch 37   Dinner 48

## Tito's Chicken A La Vodka

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

Lunch 38   Dinner 49

## Spinach Pasta

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

Lunch 36   Dinner 47

# 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

## Pan Seared Cod

Seared in Butter, Garlic, Shallots, White Wine, Red Tomatoes & Basil

Lunch 39   Dinner 50

## Creamy Tomato Chicken & Shrimp Scampi

Pan Seared Chicken Breast Lightly Dusted with  
Flour in a Creamy Tomato Sauce & Paired  
with White Shrimp Scampi

Lunch 40 (2 Scampi)   Dinner 51 (3 Scampi)

## Butternut Squash Ravioli

Prepared with a Beurre Blanc Sauce and Topped  
with Roasted Nuts

Lunch 36   Dinner 47

# 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 39 Dinner 50

## Sliced New York Strip

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

Lunch 39 Dinner 50

## Prime Rib of Beef

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

Lunch 40 Dinner 51

## Peppercorn Filet Mignon

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

Lunch 42 Dinner 53

# BUFFET SELECTIONS

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

Lunch 44 Dinner 54

+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 Attendant \$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) 440/keg  
Imported Draft Beer (Sizing Varies) 510/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





The background of the entire image is a bokeh effect consisting of numerous out-of-focus circles in shades of red and white, creating a festive and warm atmosphere.

For more information & to book your event:

323-724-4500

info@quietcannon.com

901 Via San Clemente Montebello, CA 90640 [quietcannon.com](http://quietcannon.com)

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.