QUIET CANNON 2023 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 22

"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 21

Rise & Shine Breakfast Egg Whites, Grilled Turkey Breast and Sweet Potato 21



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

25

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

29

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 32 Dinner 40

Baked Garlic Chicken

Boneless Chicken Lightly Breaded with Japanese Bread Crumbs, Topped with Garlic, Parmesan, and a Cream Sauce Lunch 34 Dinner 42

Chicken Adobo

Seared Chicken Marinated and Grilled in Spices, Topped with a Delicious Adobo Sauce Featuring Guajillo Chiles Lunch 34 Dinner 42

Chicken Picatta

Flavorful Chicken Marinated in Spices & Topped with a Lemon-Garlic Caper Sauce
Lunch 33 Dinner 41

Pancetta Chicken

Boneless Chicken Topped with Fresh Rosemary, Garlic & Pancetta Sauce Lunch 34 Dinner 42

Chicken Marsala

Chicken Lightly Floured with Spices and Sautéed with Fresh Garlic, Marsala Wine, Butter & Wild Mushrooms Lunch 34 Dinner 42

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 38 Dinner 46

Prime Rib of Beef

Slow Roasted and Hand Carved Prime Rib with Au Jus & Creamed Horseradish Lunch 39 Dinner 47

Filet Mignon

Tender Grilled Filet Mignon Topped with a Cocktail Onion Bacon Demi Glaze Lunch 40 Dinner 48

Ribeye Steak

Ribeye Steak with a Sofrito Mushroom Sauce Lunch 39 Dinner 47

Grilled Carne Asada

Marinated & Grilled Tender Carne Asada with Fresh Jicama & Pico de Gallo Lunch 36 Dinner 42



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 43 Dinner 50

Chicken & Prawns

Boneless Marinated Chicken with Picatta Sauce and Shrimp Prawns with a Chipotle Cream Sauce Lunch 41 Dinner 46

Add 3.00 per person for Saturday Events.















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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 38 Dinner 45

Basa Fish

Lightly Breaded White Fish Topped with a Red Bell Pepper Sauce Lunch 37 Dinner 44

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 32 Dinner 40

Grilled Spinach Pasta

Spinach, Feta Cheese, Zucchini, & Peppers in a Creamy Sundried Tomato Sauce Lunch 32 Dinner 40

Red Lentil Pasta

Sauteed Vegetables with Olive Oil, Fresh Garlic & Fresh Basil Lunch 32 Dinner 40

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:

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 40 Dinner Buffet 48

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 Add 5 PER PERSON

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 & DELI BUFFET

Priced Per Tray or Per 100 Pieces

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

Cold Selections

Fresh Sliced Seasonal Fruits Stuffed Deviled Eggs
Assorted Mini Croissant Sandwiches
Crudités of Garden Vegetables with Dip Mini Bruchettas
Assorted Cheeses, Crackers & Garnish
Toasted Chips with Guacamole & Salsa
Salami Coronets w/ Herb Cream Cheese
Melon Wrapped with Proscuitto Ham
225,00 each selection

Hot Selections

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

225.00 each selection

Deli Buffet

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.

Lunch 28 Dinner 34





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

ADD 125.00 FOR BUTLER PASSED HORS D'OEUVRES SERVICE



ROOM ENHANCEMENTS

LINEN DRAPING

Room draping, as shown in the Quiet Cannon Ballroom to the right, is placing draped linens around the walls of the room to create a more elegant and whimsical atmosphere.

Especially popular for quinceañera & wedding events where photos are critical, Quiet Cannon can completely change our reception rooms into whatever color, theme or vision you desire. In essence, our rooms



WHITE DANCE FLOOR

The beauty and elegance of the perfectly white dance floor is a feature that will not only "wow!" guests, but also look incredibly stunning in photographs. The white dance floor, particularly when coupled with room draping and beautiful multicolor uplights, creates a whimsical appearance. The dance floor can be configured into multiple sizes from small to large depending on the number of guests at your event!

ROOM UPLIGHTING

act as a canvas to apply your dream look!

A new feature offered by Quiet Cannon, uplighting creates a beautiful, colorful and transformative look to our rooms - in any color you wish! Looking through the menu, you will see rooms made elegant and dream like using the power of uplighting. Small and unobtrusive, the lights create not only unique and powerful photographs but also create the "Wow" factor for guests that will leave them talking about the event's beauty.







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 250 Honey Glazed Ham

50 Servings 250 <u>Carved To Order Prime Rib</u>

or Roast New York

50 Servings 400

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 2023 & 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 (20-25 Servings)

75.00 per gallon

Sparkling Apple Cider (5 Servings)

25.00 per bottle

Champagne House Selection (5 Servings)

25.00 per bottle

Domestic Keg of Beer

425.00 per keg

Imported Keg of Beer (Sizing Varies)

495.00 per keg

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





^{*}Additional Premium Champagne & Wine Options Available*

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

<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.





