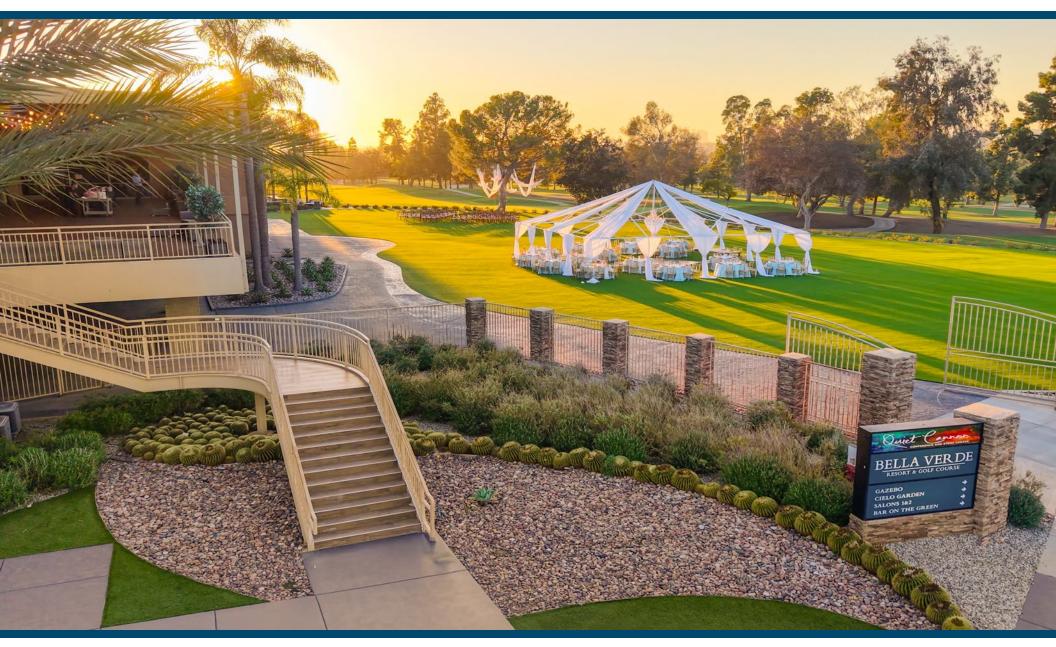
QUIET CANNON 2026 EVENT MENU





BREAKFAST SELECTIONS

Plated Breakfasts to Include: Breakfast Breads & Pastries, Butter & Preserves, Fresh Fruit in Season, Orange Juice, Freshly Brewed 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 24

"Yucatan Style" Scrambled Eggs

Scrambled Eggs on Smoked Black Beans with Fresh Tomato Salsa, Monterey Jack Cheese, Blue Corn Chips & Breakfast Potatoes 25

Biscuits & Gravy

Served with Eggs, Bacon or Sausage 23

Rise & Shine Breakfast Egg Whites, Grilled Turkey Breast and Sweet Potato 23



Breakfast Buffet

Minimum 50 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

Add-On Stations to Buffets

Omelette Station: 5 per person & \$100 for station attendant Steel Cut Oatmeal Station: 4 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

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

BREAKFAST | LUNCHEONS | DINNERS | BUFFETS | HORS D'OEUVRES | BEVERAGES 77 BELLA VERDE DRIVE MONTEBELLO, CA 90640 (323) 724-4500 QUIETCANNON.COM



BREAK TIME SOLUTIONS



Brewed Coffee, Decaf, Iced Tea, Herbal Tea, or Iced Coffee We Proudly Brew Coffee Fresh For You 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 235 per tray

> Fresh Sliced Seasonal Fruit 235 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, Freshly Brewed 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 37 Dinner 45

Baked Garlic Chicken

Boneless Chicken Lightly Breaded with Japanese Bread Crumbs, Topped with Garlic, Parmesan, and a Cream Sauce Lunch 37 Dinner 45

Chicken Adobo

Seared Chicken Marinated and Grilled in Spices, Topped with a Delicious Adobo Sauce Featuring Guajillo Chiles Lunch 37 Dinner 45

Chicken Picatta

Flavorful Chicken Marinated in Spices & Topped with a Lemon-Garlic Caper Sauce Lunch 37 Dinner 45

Pancetta Chicken

Boneless Chicken Topped with Fresh Rosemary, Garlic & Pancetta Sauce Lunch 37 Dinner 45

Chicken Marsala

Chicken Lightly Floured with Spices and Sautéed with Fresh Garlic, Marsala Wine, Butter & Wild Mushrooms Lunch 37 Dinner 45

Add 3.00 per person for Saturday Events.





BALSAMIC CHICKEN





CHICKEN MARSALA



FILET MIGNON

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 42 Dinner 50

Prime Rib of Beef

Slow Roasted and Hand Carved Prime Rib with Au Jus & Creamed Horseradish Lunch 43 Dinner 51

Filet Mignon

Tender Grilled Filet Mignon Topped with a Cocktail Onion Bacon Demi Glaze Lunch 44 Dinner 52

Ribeye Steak

Ribeye Steak with a Sofrito Mushroom Sauce Lunch 43 Dinner 51

Grilled Carne Asada

Marinated & Grilled Tender Carne Asada with Fresh Jicama & Pico de Gallo Lunch 40 Dinner 46

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 47 Dinner 54

Chicken & Prawns

Boneless Marinated Chicken with Picatta Sauce and Shrimp Prawns with a Chipotle Cream Sauce Lunch 45 Dinner 50

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 42 Dinner 50

Basa Fish

Lightly Breaded White Fish Topped with a Red Bell Pepper Sauce Lunch 42 Dinner 50

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 35 Dinner 43

Grilled Spinach Pasta

Spinach, Feta Cheese, Zucchini, & Peppers in a Creamy Sundried Tomato Sauce Lunch 35 Dinner 43

Red Lentil Pasta

Sauteed Vegetables with Olive Oil, Fresh Garlic & Fresh Basil Lunch 35 Dinner 43

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 22 Dinner 27

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 Attendant. 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 43 Dinner Buffet 52

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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m person}$

Carved Prime Rib of Beef

Add 3.00 per person for Saturday Events. Children's (3-10) Pricing 24.00 Lunch & 29.00 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
235.00 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

235.00 each selection

<u>Deli Buffet</u>

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 31 Dinner 38





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



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

440.00 per keg

Imported Keg of Beer (Sizing Varies)

510.00 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 (Wood & White)
Chair Covers with Sash & Overlay
Premium Chairs (Chiavari & Wood)
Color Linen or Floor Length Tablecloths
Audio Visual Equipment
Colorful Room Uplighting





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

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 6 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

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 & 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



ENHANCEMENTS & NEW EVENT SPACE

LINEN DRAPING & ROOM UPLIGHTING

Room draping and room uplighting, as shown to the right, places draped linens & colorful lighting 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 act as a canvas to apply your dream look!



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!

CIELO GARDEN *NEW FOR 2026*

An incredible brand new outdoor event space with unlimited possibilities - enjoy our stunning outdoor environment overlooking Topgolf, the San Gabriel Mountains, & even a sunset. Working together with our vendors, we can create your dream open air event with outside lighting, dance floors, LED screens, stages, and even tents. Be sure to ask our sales associates for all of the possibilities that exist in this exclusive new event space.





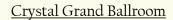
EVENT ROOMS



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 & 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. It is perfect for smaller parties looking for an event. Features both contemporary & natural lighting with a view of

Skyview

Floor to ceiling windows, glass chandeliers & beautiful geometric walls creates an elegant room filled with natural light & city views. Built-in glass waterfall wall offers a tranquil sound, separating the built-in bar from the reception area.





Sunset

the Cielo Garden Event Lawn.

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.



BREAKFAST | LUNCHEONS | DINNERS | BUFFETS | HORS D'OEUVRES | BEVERAGES 77 BELLA VERDE DRIVE MONTEBELLO, CA 90640 (323) 724-4500 QUIETCANNON.COM PRICES SUBJECT TO 22% HOSPITALITY FEE & 2% ENVIRONMENTAL FEE PLUS SALES TAX. PRICES & ITEMS SUBJECT TO CHANGE WITHOUT NOTICE.

