



# *Quiet Cannon*

HOLIDAY MENU  
**2025**







# **Salad & Dessert Selections**

*Select One 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 & Feta Cheese Tossed in a Raspberry Vinaigrette*

## **DESSERTS**

Triple Chocolate Cake

Holiday New York Cheesecake

White Christmas Coconut Cake

# **Plated Entrée Selections**

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

*We Offer the Ability to Select Two Entrées, Charged at the Highest Price of the Two Selections*

## **Tequila Chicken**

*Chicken Breast with a Garlic and Tequila Lime Cream Sauce  
Lunch 40    Dinner 52*

## **Mediterranean Chicken**

*Seasoned & Marinated Chicken Breast with Herbs & Tomatoes in a Red Wine Sauce  
Lunch 40    Dinner 52*

## **Tito's Chicken a La Vodka**

*Seasoned & Marinated Chicken Breast with Tito's Vodka Cream Sauce  
Lunch 40    Dinner 52*

## **Spinach Pasta**

*With Feta Cheese, Tomatoes & Peppers in a Creamy Sundried Tomato Sauce  
Lunch 39    Dinner 51*

# **Plated Entrée Selections**

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## **Pan Seared Cod**

*Seared in Butter, Garlic, Shallots, White Wine, Red Tomatoes and Basil*  
*Lunch 42    Dinner 54*

## **Creamy Tomato Chicken & Shrimp Scampi**

*Pan Seared Seasoned & Marinated Chicken Breast Lightly*  
*Dusted with Flour in a Rich, Creamy Tomato Sauce*  
*and with White Shrimp Scampi*  
*Lunch 43 (2 Shrimp Scampi)*  
*Dinner 55 (3 Shrimp Scampi)*

## **Butternut Squash Ravioli**

*With a Beurre Blanc Sauce and Topped with Roasted Nuts*  
*Lunch 39    Dinner 51*



# **Plated Entrée Selections**

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Chef's Seasonal Vegetables, Rolls & Dessert Selection + Fresh Coffee, Decaf & Iced Tea*

*We Offer the Ability to Select Two Entrées, Charged at the Highest Price of the Two Selections*

## **Chipotle Salmon**

*Baked Salmon Topped with our Signature Light Chipotle Cream*  
Lunch 42    Dinner 54

## **Sliced New York Strip**

*Seasoned & Grilled New York Steak Served with a Chimichurri Sauce*  
Lunch 43    Dinner 55

## **Prime Rib of Beef**

*USDA Choice Prime Rib Slow Roasted for Maximum Flavor; Served with Horseradish*  
Lunch 44    Dinner 56

## **Peppercorn Filet Mignon**

*Seasoned & Marinated Filet Mignon Topped & Crusted with our Peppercorn Sauce*  
Lunch 45    Dinner 57

# Buffet Selections

*Minimum 50 Guests. Service is for 1.5 Hours.*

*Lunch 48   Dinner 58  
+125 Per Buffet Attendant*

## — Salad Selections —

*LUNCH Select Two   DINNER Select Three  
+3 For Each Additional Salad.*

### ***Spring Mix***

*Toasted Almonds, Beets & Carrots with a Selection of 4 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, Peppers, Tomatoes & Garlic in Italian Dressing*

# Buffet Selections

## — Entrée Selections —

*Lunch Select Two   Dinner Select Three*  
*+5 For Each Additional Entrée Selection*

### ***Prime Rib of Beef***

*Salt & Rosemary Crusted with Au Jus & Horseradish*  
*Pre-Carved or Carving Attendant +125*

### ***Honey Garlic Chicken***

*Boneless Chicken Breast Marinated & Topped with a Delicious Garlic Dijon Honey Glaze*

### ***Fresh Tilapia***

*Fresh Tilapia Topped with a Lemon Dill Cream Sauce*

### ***Spinach Pasta***

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

## **SIDES**

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*

*Homemade BBQ Meatballs 250      Mozzarella Cheese Sticks 250*

## WINE PACKAGE

Three Bottles of House Wine Per Table of 10  
Chardonnay Zinfandel Merlot Cabernet  
\$6 Per Person

# Beverage Selections

***Unlimited Soft Drinks - \$3.50/person***

***House Sparkling Apple Cider (5 Servings) - \$25/bottle***

***House Champagne (5 Servings) - \$25/bottle***

***Fruit Punch (20 Servings) - \$65/gallon***

***Champagne Punch (20 Servings) - \$75/gallon***

***Domestic Draft Beer (16 Gal. Keg) - \$440/keg***

***Imported Draft Beer (Sizing Varies) - \$510/keg***

## — Hosted Bar Options —

***First Hour Per Person - \$14 Well Brands \$18 Premium Brands***

***Second Hour Per Person - \$12 Well Brands \$16 Premium Brands***

***Addtl Hour Per Person - \$9 Well Brands \$13 Premium Brands***

### 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 bar prices. +\$150 per bartender.

***You may also select a dollar amount to host along with the types of beverages to host. Hosted Ticketed Bars may be arranged. Note there are no refunds on the per person hourly option.***



# Enhancements

**- Late Night Cravings Action Station -**

*One Hour of Service*

## **Taco Bar \$8/person**

*Chicken & Beef Selections w/ Tortillas, Lettuce, Shredded Cheese, Salsa & Guacamole*

## **Pasta Station \$8/person**

*2 Types of Pasta with Alfredo, Pesto & Marinara w/ Grated Parmesan & Garlic Bread*

## **Holiday Beverages \$6/person**

*Display of Hot Chocolate, Hot Apple Cider, and Egg Nog with All Accompaniments*

## **HOMEMADE PIZZA**

### ***“Late Night Snack”***

*Made Fresh Right in Front of You!*

*Fresh 10-12" Pizzas Featuring Fresh Ingredients in our Mini 950° Oven*

*Watch the Process & Enjoy the Results with Your Group!*

*\$8 per person +100 Attendant Fee for 1.5 Hours of Service // Additional Toppings + Configurations Available*



# **Enhancements**

***Room Uplighting with Several Color Selections***

***Silver & Gold Chiavari Chairs or Upgraded Wood Crossback***

***Linen Upgrades: Floorlength Linens, Overlays & Table Runners***

***Room Draping & Audio/Visual Upgrades***

***Decorative Plate Chargers & Festive White Dance Floor***

***Pyramid Heaters for Outdoor & Patio Use***

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***77 Bella Verde Drive***

***Montebello, CA 90640***

***Prices & Menus Are 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.***