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CANNON GREEN

A GATHERING COMMON

WEDDING & PRIVATE EVENT MENUS

SPRING/SUMMER 2024

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CANAPÉS

Start your cocktail hour with a selection of passed canapés for your full guest count.

Selection of 5 - \$28/pp | Selection of 3 - \$22/pp

FARM

HEIRLOOM TOMATO BRUSCHETTA, *Parmesan Crostini, Basil*

GOUGÈRE, *Aged Cheese, Dill, Chive*

✂ WILD MUSHROOM CUP, *Crumbled Feta, Salsa Verde*

COMPRESSED SUMMER MELON, *Whipped Feta, Pomegranate Salsa*

SPRING PEA ARANCINI, *Mint, Green Goddess Dressing*

CHICKPEA FRITTER, *Stonefruit Chutney*



WATER

LOCAL SEAFOOD CEVICHE, *Green Mango, Cilantro, Lime*

SHRIMP COCKTAIL SHOOTER, *Celery*

CHILLED STEAMBOAT CREEK OYSTER, *Cucumber, Salsa Verde*

✂ BUTTER-POACHED MAINE LOBSTER SALAD, *Crispy Polenta*

DEVILED EGG, *Sturgeon Caviar, Crème Fraîche*

✂ SPICY TUNA TARTARE, *Seaweed Chip, Chili Oil*



PASTURE

GRILLED CHICKEN SATAY, *Toasted Seeds, Peanut Sauce*

VIETNAMESE PORK MEATBALL, *Chili Sauce*

FREE-RANGE CHICKEN VOL-AU-VENT, *Spring Pea*

✂ GRASS-FED BEEF TARTARE, *Belgium Endive*

KOREAN BBQ PORK BELLY, *Kimchi, Radish Slaw*

✂ CHICKEN & BISCUIT, *Country Gravy, Pickle Aioli*

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COCKTAIL HOUR DISPLAYS

Include a cocktail hour display for your guests to enjoy in addition to passed canapés.

Displays are priced per person and must be provided for the full guest count.



✂ CHARCUTERIE & FROMAGE \$25

Chef's Selection Artisanal Cured Meats, Domestic Cheeses

Honeycomb, Seasonal Jams, Spiced Nuts

French Mustard, Olives, Pickles

Fresh Berries, Dried Fruits

Seeded Crackers, Crostini

PITA STATION \$16

Tahini Hummus

Baba Ganoush

Artichoke & Spinach Dip

Farmer's Market Vegetables

✂ SUMMER COOKOUT \$16

Wagyu Sliders with Truffle Mayo, Aged Cheddar Cheese

Korean BBQ Chicken Skewers, Summer Vegetables

Prosciutto & Melon Salad

Mexican Street Corn

RAW BAR | MARKET PRICE

Jumbo Shrimp

Stone Crab Claws

Oysters On The Half Shell

Cocktail Sauce, Lemon, Mignonette



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SEATED DINNERS

Up to 150 Guests

Seated dinners are coursed and timed to perfection.
Start with an optional Amuse-bouche before serving your first course,
then offer your guests a pre-selected choice of entrée or a delightful Chef's composed duet.
Stationed desserts are recommended for social events.

With advance notice, we can accommodate most food allergies and dietary restrictions.
Please submit any dietary restrictions at least 30 days in advance of your event day.

First Course and Entrée Course | \$100/pp
First Course, Entrée Course, and Dessert (Stationed or Plated) | \$125/pp
Chef's Composed Duet Available for Additional Price



AMUSE - BOUCHE

Awaken the taste buds with a perfect bite to start your dining experience.
Optional Course | \$10 each

SPRING PEA TARTLET, *Prosciutto, Ricotta, Lemon Vinaigrette*

HAMACHI CRUDO, *Soy Vinaigrette, Chive Oil*

BLUE CRAB CROQUETTE, *Corn Pudding, Crispy Leek*

WILD MUSHROOM CORNET, *Black Truffle, Golden Potato*

✂ ACE BASIN OYSTER ON THE HALF SHELL, *Jalapeño-Lime Shaved Ice*

✂ LOBSTER RAVIOLO, *Lemon Butter, Chervil*



FIRST COURSE

✂ BABY LETTUCE, *Local Strawberry, Sunflower Seed, Goat Cheese, Balsamic Vinaigrette*

LOCAL BEETS, *Pesto, Chèvre, Arugula, Toasted Hazelnut*

SUMMER MELON, *La Quercia Prosciutto, Parmigiana, Arugula, Pine Nut*

HEIRLOOM TOMATO PANZANELLA, *Mozzarella Cheese, Kalamata Olives, Focaccia, Basil*

✂ BABY ROMAINE, *Pancetta Vinaigrette, Buttermilk, Manchego, Seeds*

LOCAL SHRIMP SALAD & BIBB LETTUCES, *Celery, Grapes, Red Onion*

AHI TUNA SALAD, *Local Greens, Boiled Egg, Radish, Avocado, Citrus Vinaigrette*

LOBSTER & SWEET CORN RAVIOLO, *Pancetta, Brown Butter, Lemon, Parmesan, Chive*

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SEATED DINNERS

Up to 150 Guests



ENTRÉE COURSE

Offer your guests the option to select between 2 entrées for your event's dinner.

- ✂ HERB-CRUSTED ATLANTIC SALMON, *Mashed Purple Potato, Summer Succotash, Creamy Lemon Sauce*
- ✂ SEARED LOCAL WHITE FISH, *Brandade, Spinach, Cherry Tomato, Lemon-Dill Butter Sauce*
- ROASTED ASHLEY FARMS CHICKEN BREAST, *Foraged Mushroom Risotto, Haricot Vert, Red Wine Jus*
- DUCK CONFIT, *Cherries, Herb Polenta, Pole Beans*
- MAPLE-BRINED PORK TENDERLOIN, *Summer Squash, Wild Rice, Salsa Verde, Pork Jus*
- ✂ DRY AGED STRIP LOIN, *Roasted Fingerling Potato, Crispy Broccolini, Fried Shallot, Salsa Verde*
- ✂ BRAISED BEEF SHORT-RIB, *Potato Fondue, Grilled Oyster Mushroom, Summer Asparagus, Perigourdine Sauce*
- DOMESTIC LAMB CHOPS, *Israeli Couscous, Summer Squash, Romesco, Red Pepper Tapenade, Lamb Jus*



PLANT-BASED ENTRÉE COURSE

Silent option available to accommodate the dietary preferences of all your guests.

- RAINBOW QUINOA BOWL, *Crispy Tofu, Cucumber, Cherry Tomato, Pickled Red Onion*
- SUMMER VEGETABLE CURRY "CUTLET", *Roasted Cauliflower Purée, Spinach, Tomato and Avocado Salad*
- "AU POIVRE" ROASTED CAULIFLOWER STEAK, *Creamy Farro, Cipollini Onion, Crispy Broccolini*



CHEF'S CUSTOM DUETS

Treat your guests to savoring the peak flavors of the season with a Chef's composed duet plate. It's the best of both worlds and no option needed!

- CHICKEN BREAST & HONEY GARLIC GLAZED SHRIMP, *Farro Verde, Pole Bean, Green Peppercorn Jus | Additional \$45*
- DRY AGED STRIP LOIN & CITRUS-MARINATED PRAWNS, *Potato Fondue, Grilled Oyster Mushroom, Summer Asparagus, Perigourdine Sauce | Additional \$45*
- ✂ AGED BEEF STRIP LOIN & MAINE LOBSTER TAIL, *Truffle Potato Fondue, Foraged Mushroom, Baby Carrot, Béarnais, Sauce Robert | Additional \$65*



CHILDREN'S MEAL (UNDER 10)

CHICKEN TENDERS, *French Fries, Fruit Cup* \$25

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STATIONED DINNERS

Choose from a variety of stations to give your guests a taste of all that Cannon Green has to offer.

3 Stations for Parties of 50-100 Guests | \$110/pp
4 Stations for Parties of 100 (or more) Guests | \$140/pp



FARMER'S MARKET

Watermelon and Grilled Ricotta Salata, Pomegranate Seeds
Heirloom Tomatoes, Buffalo Mozzarella, Aged Balsamic
Grilled Summer Squashes with Lemon Verbena, Brown Butter
Baby Beets, Citrus Segments, Candied Nuts
Tossed Local Greens, Edible Flowers

VINEYARD

Chef's Housemade Focaccia
Artichoke & Truffle Fondue
Assorted Local Cheeses
La Quercia Prosciutto, Kite's Country Ham, Soppressata
Carrots, Radishes, Asparagus, Beans, Grape Tomatoes, Cucumbers, Cauliflower
Apricot Marmalade, Fig Mostarda, Roasted Pepper-Almond Spread

✂ TAPAS

Lamb Chops, Mint Pistou
Patatas Bravas with Saffron Aioli
Traditional Spanish Paella with Shrimp, Chorizo, Chicken, Lobster
Aged Chorizo, Serrano Ham, Cabrales Blue, Cana de Cabra
Olives, Boquerones, Marcona Almonds
Quince Jam, Piquillo Pepper Jelly



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STATIONED DINNERS

TUSCAN TABLE

Four Cheese Tortellini, Pancetta, Spring Pea, Spinach, Foraged Mushroom Cream Sauce

Asparagus with Calabrian Chili, Gremolata, Caper

Panzanella Salad

Antipasti of Prosciutto, Capocollo, Sottocenere Cheese, Pickled Mushroom, Pepperoncini,

Roasted Bell Pepper, and Marinated Olive

FRENCH TABLE

Julia Child's Beef Bourguignon

Potato au Gratin

Ratatouille

Salad Niçoise, Sherry-Herb Vinaigrette

Haricot Verts Amandine

✂️ LOWCOUNTRY GRITS

Blackened Local Shrimp, Anson Mills Grits

Sweet Pepper Confit, Oven-dried Tomato, Smokey Bacon

Spinach, Radicchio, Pecan, and Apple

Bacon Cheddar Biscuits

Fried Okra

TACO STAND

Marinated Shrimp, Chicken Tinga, Roasted Pork Shoulder

Cabbage-Radish Slaw, Pickled Jalapeño

Corn Tortillas, Chef's Housemade Tortilla Chips

Crema, Guacamole, Queso Fresco, Salsa Roja, Salsa Verde



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STATIONED DINNERS

STEAK FRITES

Whole Roasted Beef Tenderloin Carved to Order
Chef's Housemade Steak Sauce, Buttermilk Dressing, Fresh Horseradish Cream
Maple-Roasted Baby Carrots, Rosemary
Parmesan Frites

SOUTHERN COMFORT

Fried Chicken, Gravy
Cheddar and Chive Biscuits
Dirty Rice with Housemade Sausage
Collard Greens



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DESSERT



COMPOSED

MEYER LEMON CHEESECAKE, *Whipped Mascarpone, Candied Citrus, Lemon Gelato*
DOUBLE CHOCOLATE CAKE, *Crème Fraîche Ice Cream, Chocolate Crèmeux, Sesame Tuile*
YUZU PANNA COTTA, *Seasonal Fruit Compote*
GERMAN CHOCOLATE CAKE BOMB, *Toasted Hazelnut, Whipped Cream*
RASPBERRY AND RICOTTA CAKE, *Berry Compote, Crème Anglaise*
STRAWBERRY SHORTCAKE, *Buttermilk Biscuit, Mascarpone, Macerated Strawberries*



STATIONED

Selection of 3 Mini Desserts, \$18/pp

BEIGNETS, *Changes Seasonally*
CHOCOLATE POT DE CRÈME, *60% milk chocolate*
BANANA BREAD PUDDING, *Pecan*
CHOCOLATE CREAM PIE, *Shortbread*
WHITE CHOCOLATE CRÈME BRÛLÉE, *Raspberry Coulis*
SALTED CAAMEL BUDINO, *Whipped Cream*
CHOCOLATE TRUFFLES, *Changes Seasonally*
STRAWBERRY MOUSSE CHOCOLATE TART, *Chantilly Cream*
KEY LIME CURD, *Graham Cracker Crumbles*



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LATE NIGHT SNACKS

Treat your guests to a late night snack as they dance the night away.

Selection of 2 | \$12/pp

POPCORN

Caramel, Truffle, or Ranch

PIMENTO GRILLED CHEESE

Toasted White Bread

SOFT PRETZEL

Beer Mustard

BEEF SLIDERS

Sharp Cheddar

MINI CORN DOGS

Chef's Housemade Ketchup

FRITES

Parmesan, Chive

POPCORN CHICKEN

Honey Mustard

PIGS IN A BLANKET

Maple Syrup



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BAR PACKAGES

Choose from our Luxury, Premium or Classic bar packages.

LUXURY

Includes a Sparkling Toast

FIRST HOUR

\$30 PER PERSON

Each Additional Hour

\$16 PER PERSON

• WINE •

*Includes both Sparkling selections.
Choose an additional 4 still wine from
the selection below*

• BEER •

*Choose 4 from
the below selection*

• LIQUOR •

*The following liquor is part
of the Luxury Bar Package*

Belevedere Vodka

Tanqueray Gin

Macallan

Dalmore 12-Year Old Scotch

Angel's Envy Bourbon

Barbancourt Rum

Patron Tequila

PREMIUM

FIRST HOUR

\$26 PER PERSON

Each Additional Hour

\$14 PER PERSON

• WINE •

*Choose 4
from the below selection*

• BEER •

*Choose 4
from the below selection*

• LIQUOR •

*The following liquor is part
of the Premium Bar Package*

Tito's Vodka

Hendricks Gin

Johnnie Walker Black

Woodford Reserve Bourbon

Captain Morgan Rum

Espolon Tequila

CLASSIC

FIRST HOUR

\$22 PER PERSON

Each Additional Hour

\$12 PER PERSON

• WINE •

*Choose 4
from the below selection*

• BEER •

*Choose 4
from the below selection*

• LIQUOR •

*The following liquor is part
of the Classic Bar Package*

Cathead Vodka

Bombay Sapphire Gin

Dewars Scotch

Maker's Mark Bourbon

Bacardi Rum

BEER SELECTION

Amstel Light, Budweiser, Bud Light,

Michelob Ultra, Heineken, Stella Artois,

Palmetto IPA, Island Coastal Lager,

Westbrook White Thai, Heineken Non-Alcoholic

WINE SELECTION

Whites: Sauvignon Blanc, Rosé, Chardonnay

Reds: Pinot Noir, Syrah, Cabernet Sauvignon

Sparkling: Sparkling Rosé, Brut Cava*

**Not included in the Classic Bar Package*

*Choice of Wine: 2 Reds + 2 Whites | Wine Selection is Based on Availability and Will Be Sampled at Your Tasting
Bar Standards: Club Soda, Tonic, Cranberry Juice, Grapefruit Juice, Orange Juice, Ginger Ale, Coca-Cola Products, Lemons, Limes
Sparkling Toast Included in the Luxury Bar Package, Add-on Pricing Available Upon Request*

Signature Cocktails: See Page 22

Non-Alcoholic Bar Available for Children and Guests Aged 21 and Under at \$8 per person

Pricing Does Not Include 22% Administrative Fee or Applicable 11% SC Tax





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SIGNATURE COCKTAILS

Greet your guests with a signature cocktail.
Choose from our list of curated craft cocktails made
in-house or give us the recipe for a craft cocktail of your own.

SIGNATURE COCKTAILS \$12 PER PERSON

SWEET ON YOU

Vodka, Citrus, Mint

Choice of: Blackberry, Raspberry, Cherry, Passionfruit

LOWCOUNTRY LEMONADE

Lemonade, Vodka, Simple Syrup, Lime, Soda, Mint

Choice of: Blueberry, Strawberry, Raspberry, Blackberry

✂ THE MAIN SQUEEZE

Gin, Elderflower, Lemon, Cucumber, Soda

✂ THE BITTERSWEET

Gin, Aperol, Grapefruit, Lemon

CANNON ROYALE

Champagne, Cassis, Lemon Twist

✂ THE BATTERY

Bourbon, Blackberry Syrup, Lime

BARREL AGED OLD FASHIONED

Whiskey, Barrel Aged Bitters Syrup, Orange, Brandied Cherry

SWEETGRASS

Bourbon, Grapefruit Juice, Honey Syrup, Club Soda

✂ PRETTY IN PINK

Vodka, Watermelon, Lime, Jalapeño, Basil

SPRING STREET SPRITZ

Vodka, Elderflower, Lime, Grapefruit Bitters, Soda

SAY I DO SANGRIA!

Strawberry, Peach, Orange, Mint, Citrus, Soda,

Choice of: White, Red, Rosé

ESPRESSO MARTINI

Cold Brew Coffee, Vodka, Espresso Beans

Up to 85 passed with additional 30 on the bar

CANNON MARGARITA

Tequila, Orange, Lime

CRAFT COCKTAIL ENHANCEMENT PACKAGE

PRICED AT \$20 PER PERSON

Aperol, Campari, Dry and Sweet Vermouths, Triple Sec, Bitters, Luxardo Cherries, Orange Peels, Olives, Sour Mix
Most popular cocktails with this package: Martini, Margarita, Cosmopolitan, Old Fashioned, Negroni, Aperol Spritz



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FOOD & EVENT PHOTOGRAPHY: Jonathan Boncek, Rachel Craig Photography, Eric Kelley, Christopher Shane, Andrea Hubbell, Ashley Cox

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