



CANNON GREEN

A GATHERING COMMON



WEDDING & PRIVATE EVENT MENUS

SPRING/SUMMER 2025



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CANAPÉS

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

Selection of 5 - \$30/pp



FARM

ROASTED BEET TARTLET, *Plum, Goat Cheese*

GOUGÈRE, *Aged Cheese, Dill, Chives*

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

COMPRESSED SUMMER MELON, *Smoked Ricotta Salata, Pomegranate Salsa*

✂ SPRING PEA ARANCINI, *Mint, Green Goddess Dressing*

CAPRESE SKEWER, *Basil Pesto*

SEA

✂ TUNA TARTARE CORNET, *Avocado Mousse, Toasted Sesame Seed*

LOCAL SHRIMP "COCKTAIL," *Celery, Shallot*

✂ CHILLED STEAMBOAT CREEK OYSTER, *Cucumber, Salsa Verde*

MAINE LOBSTER & BLACK TRUFFLE SALAD, *Crispy Polenta*

PICKLED MANCHESTER FARMS QUAIL EGG, *Osetra Caviar, Goat Cheese, Pumpernickel*

SHRIMP SALAD, *Edamame, Mango, Seaweed*

PASTURE

GRILLED CHICKEN SATAY, *Toasted Seeds, Peanut Sauce*

✂ SOUTHERN PORK BELLY, *Bourbon BBQ Sauce, Brussels Sprout Slaw*

CHICKEN VOL-AU-VENT, *Spring Pea*

GRASS-FED BEEF TARTARE, *Lavash, Traditional Accoutrements*

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

FOIE GRAS PATÉ, *Stone Fruit, Pink Peppercorn*



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COCKTAIL HOUR DISPLAYS

Enhance your cocktail hour with a stationary display for guests to enjoy with passed canapés.



✂ CHARCUTERIE & FROMAGE \$25

Chef's 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

COOKOUT STATION \$16

Wagyu Slider 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





SEATED DINNERS

Up to 150 Guests

Seated dinners are coursed and timed to perfection. Start with an Amuse Bouche before serving your First Course, then offer your guests a delightful Chef Composed Duet.

DIETARY RESTRICTIONS

With advance notice, we can accommodate food allergies and dietary restrictions.

Please submit any restrictions at least 30 days in advance of your event.

2 Courses with a Plated or Stationed Dessert, \$130/pp



AMUSE - BOUCHE

Optional Course | \$10/pp

SPRING PEA TARTLET, *Goat Cheese Mousse, Pickled Shallot*

SOUTHERN CRAB RICE, *Spring Onion, Toasted Seeds*

EDAMAME CROQUETTE, *Unagi Sauce, Wasabi-Mayonaise*

WILD MUSHROOM CORNET, *Black Truffle, Golden Potato*

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

LOBSTER RAVIOLO, *Lemon Butter, Chervil*

FIRST COURSE

LITTLE GEM, *Local Strawberries, Sunflower Seeds, Goat Cheese "Snow," Balsamic Vinaigrette*

LOCAL BEETS, *Chèvre, Arugula, Toasted Hazelnuts*

SUMMER MELONS, *La Quercia Prosciutto, Parmesan Cheese, Arugula, Pine Nut*

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

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

BIBB LETTUCES, *Goat Cheese, Celery, Pickled Grape, Red Onion*

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

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





ENTRÉE COURSE

Select Two

- ✂ GRILLED ATLANTIC SALMON, *Farro Verde, Summer Succotash, Creamy Lemon Sauce*
- CRISPY SHALLOT-CRUSTED LOCAL FISH, *Brandade, Spinach, Cherry Tomatoes, Lemon-Dill Butter Sauce*
- ROASTED ASHLEY FARMS CHICKEN BREAST, *Forbidden Black Rice, French Beans, Red Wine Jus*
- PARISIAN GNOCCHI, *Blue Crab, Spring Pea, Asparagus*
- DUCK CONFIT, *Cherries, Herb Poleta, Pole Beans*
- ✂ DRY AGED STRIP LOIN, *Roasted Fingerling Potatoes, Crispy Broccolini, Fried Shallots, Salsa Verde*
- ✂ BRAISED BEEF SHORT RIB, *Potato Fondue, Hen of the Wood Mushroom, Summer Asparagus, Perigourdine Sauce*
- DOMESTIC LAMB CHOPS, *Israeli Couscous, Summer Squash, Romesco, Red Pepper Tapenade, Lamb Jus*

PLANT-BASED ENTRÉE COURSE

Select One, Offered as a Silent Entree

- RAINBOW QUINOA BOWL, *Cucumbers, Cherry Tomato, Pickled Red Onions, Crispy Tofu*
- SUMMER VEGETABLE CURRY "CUTLET", *Roasted Cauliflower Puree, Spinach, Tomato, Avocado Salad*

CHEF'S CUSTOM DUETS

2 Courses with a Plated or Stationed Dessert, \$155/pp

- CHICKEN ROULADE & RED WINE BRAISED BEEF SHORT RIB,
Potato Fondant, Hen of the Wood Mushroom, Roasted Onion Soubise

- ✂ STRIP LOIN & MAINE LOBSTER RAVIOLO
Charred Onion, Spring Pea Relish, Mushroom Duxelle

- CHICKEN BREAST & HONEY GARLIC GLAZED SHRIMP
Farro Verde, Pole Beans, Green Peppercorn Jus

- DRY AGED STRIP LOIN & CITRUS-MARINATED PRAWNS
Potato Fondue, Grilled Oyster Mushrooms, Summer Asparagus, Perigourdine Sauce

- ✂ AGED BEEF STRIP LOIN & MAINE LOBSTER TAIL
Truffle Potato Fondue, Local Oyster Mushrooms, Baby Carrots, Sauce Robert, Béarnaise | Additional \$25/pp

CHILDREN'S MEAL

For Children 10 & Under \$25/pp

- CHICKEN TENDERS, *French Fries, Fruit Cup*



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STATIONED DINNERS

With advance notice, we can accommodate food allergies and dietary restrictions.

Please submit any restrictions at least 30 days in advance of your event day.

Select a Minimum of 3 Stations for Parties of 50-100 Guests, \$115/pp

Select a Minimum of 4 Stations for Parties of 100 or More Guests, \$145/pp



FARMER'S MARKET

Watermelon & 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





STATIONED DINNERS

TUSCAN TABLE

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

Asparagus with Calabrian Chiles, Gremolata, Capers

Panzanella Salad

Antipasta of prosciutto, Capocollo, Sottocenere Cheese, Pickled Mushrooms, Pepperoncini,

Roasted Bell Pepper, & Marinated Olives

FRENCH TABLE

Julia Child's Beef Bourguignon

Potato au Gratin

Ratatouille

Salad Niçoise, Sherry-Herbs Vinaigrette

Haricot Verts Amandine

SEAFOOD STATION

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





STATIONED DINNERS

STEAK FRITES

Whole Roasted Beef Tenderloin Carved to Order

Chefs Housemade Steak Sauce, Buttermilk Dressing, & Fresh Horseradish Cream

Maple Roasted Baby Carrots, Rosemary

Parmesan Frites

SOUTHERN COMFORT

Fried Chicken, Gravy

Cheddar & Chive Biscuits

Dirty Rice with House-Made Sausage

Collard Greens



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D E S S E R T



P L A T E D

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*

TOASTED ANGEL FOOD CAKE, *Mascarpone, Stone Fruit, Roasted Peach Crème Anglaise*

S T A T I O N E D

Select Three, \$18/pp

BEIGNETS, *Changes Seasonally*

CHOCOLATE POT DE CRÈME

PECAN & BANANA BREAD PUDDING

CHOCOLATE CREAM PIE

RASPBERRY WHITE CHOCOLATE CRÈME BRÛLÉE

SALTED CARAMEL BUDINO

CHOCOLATE TRUFFLES

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.

Select Two, \$12/pp

POPCORN

Caramel, Truffle, or Ranch

PIMENTO GRILLED CHEESE

Toasted White Bread

SOFT PRETZEL

Beer Mustard

BEEF SLIDERS

Sharp Cheddar

FRITES

Parmesan, Chive

MINI CORN DOGS

Chef's Housemade Ketchup

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

\$32 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

\$29 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

\$23 PER PERSON

Each Additional Hour

\$13 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,

Westbrook 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, Ginger Beer, 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





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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