

<sup>2</sup>  
~~THE~~  
**CANNERY**  
**GRILL**  
**COLD HORS D'OEUVRES**  
EACH TRAY SERVES BETWEEN 15- 20 PEOPLE

Assorted Cheese &  
Cracker Display  
\$45.00

Homemade Tortilla Chips  
& Homemade Salsa  
\$30.00

Assorted Sausage, Cheese  
& Cracker Display  
\$55.00

Homemade Tortilla Chips  
& Guacamole (1 pound)  
\$35.00

Antipasto Display  
(Cucumbers, green peppers, artichoke hearts,  
Pepperoncini, tomato, feta cheese, salami & olives  
Served with pita bread and dip)  
\$55.00

Layered Mexican Dip &  
Tortilla Chips  
\$40.00

Fresh Seasonal Fruit Display with  
Strawberry whipped dip  
\$55.00

Potato Chips, Pretzels or  
Snack Mix  
(choose one)  
\$20.00

Fresh Vegetable Display with Dip  
\$45.00

Assorted Meat & Cheese Tray  
with cocktail rolls  
(Turkey, Ham, Cheddar & Swiss, Mustard & Mayo)  
\$55.00

Basil & Tomato Bruchetta  
With fresh baked french bread  
\$40.00

Assorted Cookies  
\$15.00 per dozen

Tortilla Roll-ups (50)  
(Assortment of Vegetarian, Turkey, & Ham)  
\$45.00

Deviled Eggs (3 dozen)  
\$40.00

Shrimp Cocktail (16-20)  
\$20.00 per lb

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Banquet Menu  
HOT HORS D'OEUVRES

Swedish Meatballs

(100)  
\$50.00

Italian Meatballs

(100)  
\$50.00

BBQ Meatballs

(100)  
\$50.00

Honey BBQ Wings

(50)  
\$50.00

Buffalo Chicken Wings

(50)  
\$50.00

Rib Appetizers

(Slow Cooked Ribs, Individual portions)  
\$80.00

Stuffed Mushrooms

(Stuffed with Italian Sausage, cream cheese,  
and parmesan cheese)  
40 each @ \$50.00

Bacon Wrapped Water chestnuts

75 each @ \$65.00

Hot Beef & Cocktail Rolls

\$75.00

Southwestern Egg Rolls

(50)  
\$55.00

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Banquet Menu

**BUFFET MENU**

Prices are per person

**Taco Bar**

Warm Flour tortillas and corn taco shells  
Marinated Ground Beef and Chicken  
Lettuce, Diced Tomatoes, and Cheddar Cheese  
Salsa & Sour Cream  
Refried Beans & Spanish Rice  
Coffee  
\$11.95

**Pasta Buffet**

Caesar Salad  
Garlic Bread  
Fettuccine and Tortellini  
Marinara & Alfredo sauce  
Meatballs  
Coffee  
\$13.95

**Meat & Eat Deli Buffet**

Garden Salad with Dressings  
Variety of sliced meats & cheeses  
Assorted Breads & condiments  
Potato Chips  
Potato Salad  
Coffee  
\$11.95

**Hot Shredded Beef**

Hot Shredded Beef  
Fresh Cocktail Rolls  
Fresh Vegetable Tray & Dip  
Pasta salad  
Potato Chips  
Coffee  
\$13.95

**Picnic Buffet**

Choice of 1 or more of the following  
Hamburgers, Grilled Chicken Breast  
Fresh Buns, lettuce, tomato, condiments  
Baked Beans  
Cole Slaw  
Potato Chips  
coffee  
1 choice \$11.95  
2 choices \$13.95  
3 choices \$14.95

**Chef Salad Bar & Soup Buffet**

Fresh Mixed Greens  
Diced Ham & Turkey  
Shredded Cheddar cheese  
Hard Boiled Eggs  
Carrots, cucumber, & tomatoes  
Croutons  
Comes with 3 dressings: Ranch, Italian, & French  
Chicken & Wild Rice Soup  
Coffee  
\$12.95

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## Banquet Menu

### Lunch & Dinner Entrée Selections

All selections include dinner rolls, vegetable, and choice of (1) starch. Only dinner includes salad choice for all Entrees & coffee service.

#### Chicken Selections (Select one for all entrees)

##### Stuffed Chicken

Stuffed with spinach, mozzarella, & Ham  
Lunch \$11.99      Dinner \$13.99

##### Chicken Parmesan

Lunch \$11.99      Dinner \$13.99

##### Baked Half Chicken

Lunch \$10.99      Dinner \$12.99

##### Chicken Marsala

Lunch \$12.99      Dinner \$14.99

#### Seafood Selections

##### Grilled Salmon

Served with lemon dill sauce  
Lunch \$14.99      Dinner \$16.99

##### Baked Atlantic Cod

Lunch \$12.99      Dinner \$15.99

##### Deep Fried Shrimp (6)

Lunch \$15.99      Dinner \$18.99

#### Vegetarian Selections

Fresh Vegetables in Basil Pesto Cream  
Lunch \$9.99      Dinner \$12.99

Penne Pasta in Marinara  
Lunch \$9.99      Dinner \$12.99

#### Beef & Pork Selections (Beef Prices subject to change)

##### Prime Rib

Lunch \$16.99      Dinner \$21.99

##### 8oz. Filet Mignon

(With Sautéed Mushrooms)  
Lunch \$19.99      Dinner \$22.99

##### New York Strip

Lunch \$19.99      Dinner \$21.99

##### Beef Tips over Noodles

Lunch \$10.99      Dinner \$12.99

##### BBQ Ribs- Full Rack

Lunch \$17.99      Dinner \$19.99

##### BBQ Ribs- Half Rack

Lunch \$11.99      Dinner \$13.99

##### Grilled Pork Loin

Lunch \$11.99      Dinner \$14.99

#### Kids Meals

10 & Under \$6.00

Chicken Finger with fries  
Macaroni & Cheese  
Grilled Cheese

Any buffet for child 10 or younger will be \$8.99

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Banquet Menu

LUNCH & DINNER ACCOMPANIMENTS

Please limit starch selections to one choice.

DINNER SALADS

(Select one for all entrees)

**Caesar Salad**

(Romaine lettuce, Caesar dressing  
and Croutons)

**California Salad**

Mixed Greens with Cheddar Cheese  
Diced Tomatoes, and Black Olives.  
Comes with (3) dressings, Ranch, Italian,  
& French

STARCH SELECTION

(Select one for entrée)

**Twice Baked Potato**  
**Mashed Potatoes & Gravy**  
**French Fries**  
**Baked Potato**  
**Rice Pilaf**

Vegetable Selections

**Green Beans**  
**California Blend**  
**Broccoli**  
**Corn O'Brien**

Family Style Selections

All meals served family style on platters, bowls, & baskets for each table.

**Deep Fried Cod & Baked Chicken**

Served with Dinner Rolls, cole slaw, Mashed Potatoes & Gravy & Coffee \$16.99

**Grilled Pork & Deep Fried Cod**

Served with Dinner Rolls, cole slaw, Mashed Potatoes & Gravy & Coffee \$16.99

**Grilled Chicken Breast & Deep Fried Cod**

Served with Dinner Rolls, cole slaw, Mashed Potatoes & Gravy & Coffee \$16.99

Ala Carte Desserts

Please Limit your selection to one choice

<b>Vanilla Ice Cream</b>	<b>Chocolate Mousse</b>	<b>Apple Turnovers</b>	<b>Cannolis</b>
\$2.50 per person	\$3.50 per person	\$4.50 per person	\$4.50 per person

Add Chocolate sauce \$3.00

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Banquet Menu

BANQUET BEVERAGES

NON-ALCOHOLIC

Pitchers of Soda

\$7.50 per pitcher

Coffee

\$9.00 per pot

Fruit Punch

\$20.00 per gallon

Alcoholic

Carafes of House Wine

Merlot, Cabernet, Chardonnay, or White Zinfandel

\$21.00 per carafe

PITCHERS OF BEER

Flavors and prices subject to change

Domestic

(Miller Lite, & Bud Light)

\$9.00 per pitcher

Import

(Blue Moon, Spotted Cow, Capital Seasonal,  
& Leinenkugels Honey)

\$12.00 per pitcher

Premium

Availability and Prices Change Weekly

½ Barrels are available with flavors and price changes.

# THE CANNERY GRILL

## Room Rental/Cancellation

There is a \$50 room rental for the banquet room. The banquet room requires a \$200.00 food and beverage minimum before taxes. All Prices are subject to change. Should any additional cleaning be necessary you will be charged a \$50.00 cleaning fee. Cancellation of the event without 72 hour notice will result in being billed for the entire function.

## Payment

The bill must be paid in full at the conclusion of the event. The final bill will include 18% gratuity and 5.5% state sales tax. Menu prices do not reflect these charges. There will be one final check, no separate checks. If you would like your attendees to pay individually you will be responsible for collecting the money and paying the final bill. Deposits and final bills may be paid by American Express, Discover, MasterCard, Visa, or Cash.

## Menu/Guarantees

The Banquet Menu is for all functions in the Banquet Room. All orders must be taken from the Banquet Menu. The Banquet Manager must approve any changes to the menu. Menu guarantees must be given no later than 96 hours prior to the event. All guarantees may increase after the guarantee is given, but not decrease. Any increase in guarantees will be permitted as long as the kitchen can accommodate. You will be billed the guarantee number. If meals were served over the guarantee you will be charged accordingly for the additional meals.

## Outside Food and Beverage

According to State Law guests are not permitted to bring any food or beverage items into the facility with the exception of Store/Bakery made cakes. No homemade cakes are allowed. There will be a \$10 cake cutting fee. We will provide cake plates, forks napkins and a cake knife. State Law also prohibits removing excess food or beverage provided by the establishment.

## Bar/Cocktail Service

A dedicated bartender is available for the banquet Room. There is a \$50.00 set up fee and \$15.00 per hour charge with a 2-hour minimum. The can be cash or sponsored. All sponsored bars will be added to the final bill and will be subject to tax and gratuity. A self-service sponsored beverage station is also available at no additional charge. Cocktail service is available at no additional charge by the server of the functions. Proper identification is required for anyone consuming alcoholic beverages. We reserve the right to refuse service to anyone. No one under the legal drinking age, even if accompanied by a parent or legal guardian, will be allowed to consume alcohol on the premises.

## Decorations

Decorations are allowed. Please coordinate all details with the Banquet Manager. You are responsible for completely removing all decorations from the space at the end of the event. No Confetti or glitter is permitted. There will be a \$100.00 Clean up fee for us of these items. Masking tape must be used for anything that is hung on the walls. No push pins or nails in the walls are allowed. No Dj's are allowed. All music must be approved prior to the event. Any noise complaints will result in all music being turned off, not just turned down.

I have read the above information and agree to follow all the policies and procedures outlined by The Cannery Grill. Please fill out the information below.

Name: \_\_\_\_\_

Company Name: \_\_\_\_\_

Phone Number: \_\_\_\_\_

Today's Date: \_\_\_\_\_

Event Type: \_\_\_\_\_

Lowell Ternes Banquet Manager  
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