



## **HORS D'OEUVRES** BY THE DOZEN

### **BACON WRAPPED JALAPENOS**

Chipotle cream cheese and applewood smoked bacon

### **CAPRESE SKEWERS**

Sweet grape tomatoes, mozzarella balls, fresh basil and olive oil

### **ALOHA SKEWERS**

Grilled pineapple and mozzarella cheese balls drizzled with olive oil and fresh basil

### **CROSTINI**

Prosciutto, caramelized onions, goat cheese and spinach

### **CROSTINI**

Peppered beef, caramelized onions and horseradish aioli

### **CROSTINI**

Pears, Brie cheese and local honey and almond

### **TOMATO BRUSCHETTA**

Roasted tomatoes, basil, olive oil, balsamic vinaigrette, cracked pepper and kosher salt

### **COCKTAIL MEAT BALLS**

Swedish or traditional bbq with free range turkey or beef

### **SOUVLAKI KABOBS**

Skewered chicken or pork; thin sliced and grilled in our house greek marinade and tzatziki

### **PINEAPPLE GLAZED SHRIMP SKEWERS**

Skewered and brushed with a sweet and sour glaze

### **GRAPE AND CHEESE SKEWERS**

Assorted grapes and cheeses.

### **TERIYAKI CHICKEN SKEWERS**

Marinated in our house sauce and grilled

### **BEEF SATAY**

Beef tips marinated in ginger soy vinaigrette skewered and baked, sprinkled with toasted sesame seeds.

### **GRILLED VEGGIE SKEWERS**

Zucchini, squash, red peppers and onions grilled in our house seasoning and olive oil

### **CUCUMBER SANDWICHES**

Pumpernickel rye, yogurt tzatziki, fresh dill and cucumber

### **DEVILED EGGS**

Classic recipe, Deviliicious!

### **STUFFED MUSHROOM CAPS**

Spinach, artichoke, creamed and Parmesan cheese, kosher salt and pepper

## **ENTREES**

All meals come accompanied with a salad choice, warm vegetable, starch and fresh roll. Pasta and rice dishes do not include a starch choice. Coffee also included on demand.

### **ROASTED BONE-IN CHICKEN**

Brown sugar brined and seasoned with our house rub

### **RED WINE BRAISED BEEF ROAST**

MN Meritage wine, caramelized onions, kosher salt and black pepper

### **PORK LOIN ROULADE**

Stuffed with caramelized Vidalia onion and apple

### **ROSEMARY PORK LOIN**

Whole roasted pork loin rubbed in rosemary, sage and thyme and served with stock gravy

### **SWEDISH MEATBALLS**

A deeply rooted local family recipe. Hand rolled and served with traditional mushroom beef gravy

### **SAGE RUBBED "FERNDALE TURKEY" ROAST**

Free range turkey, rubbed and slow roasted. Served with stock gravy and our warm MN Wild Rice Salad

### **CHICKEN CORDON BLEU**

Panko breaded chicken breast, seasoned and stuffed with smoked ham and swiss

### **MAPLE BOURBON PORK CHOPS**

Hand cut pork loin chops grilled with maple bourbon glaze

### **MARKET MEATLOAF**

Old fashioned recipe with bread crumbs, fresh peppers, onions, fresh herbs and spices

### **PRIME RIB**

Seasoned with our own house rub and slow cooked to medium rare. Served with au-jus and horseradish cream

### **CARIBBEAN JERK CHICKEN**

Spicy marinated jerk chicken with mango salsa, red beans and rice

### **"THOUSAND HILLS CATTLE COMPANY" BRAISED BRISKET**

Their own chefs secret recipe! Cooked low and slow until it falls apart

### **JAMBALAYA**

Spicy Cajun rice stew with chicken, sausage and shrimp

All pasta dishes available as a vegetarian option, meat is substituted with mixed sauteed vegetables.

### **CAJUN SHRIMP PENNE**

Cajun grilled shrimp tossed with roasted peppers in our Cajun cream sauce with al dente penne and fresh Parmesan

### **ROASTED VEGETABLE ALFREDO**

Zucchini, squash, roasted red pepper and red onions in our house white sauce with al dente fettuccine and fresh Parmesan. (add chicken 2.00)

### **LASAGNA**

Italian sausage and beef, ricotta, cottage and mozzarella cheese

### **CHICKEN PARMESAN**

Seasoned chicken, breaded and topped with marinara and mozzarella

## ACCOMPANIMENTS

### BUTTERMILK MASHED (add 1.00)

#### GARLIC MASHED

#### OVEN ROASTED BABY REDS

#### HASHBROWN CASSEROLE

The cheesy hashbrowns everyone loves

#### BAKED POTATOES

Rubbed in olive oil and kosher salt, served with sour cream and butter

#### WARM MINNESOTA SALAD

Wild rice, brussel sprouts, blueberries, root vegetables, and Vermont maple syrup (add 1.00)

#### WILD RICE PILAF

#### RED SKIN-ON MASHED (add 1.00)

#### SWEET POTATO MASHED (add 1.00)

## VEGETABLES

#### SAUTEED FRESH VEGGIES

Red onion, red pepper, zucchini and squash in olive oil with kosher salt and black pepper (add 1.00)

#### GRILLED ASPARAGUS (add 1.00)

#### TERIYAKI GREEN BEANS

Sauteed and tossed in our own teriyaki sauce

#### GLAZED CARROTS

Brown sugar and creamery butter

#### ROSEMARY OVEN ROASTED

#### BRUSSEL SPROUTS (add 1.00)

## SALADS

#### WEDGE

Crisp iceberg, bleu cheese crumble, cherry wood bacon, sweet grape tomatoes and red onion drizzled with french and buttermilk bleu cheese dressing

#### CAESAR

Crisp romaine, homemade croutons, fresh grated Parmesan, onions and caesar dressing

#### CLASSIC GARDEN

Bibb lettuce, sliced carrots, heirloom tomatoes, red onions and cucumber

#### GREEK

Bibb lettuce, kalamata olives, feta crumble, tomatoes, red onions, and cucumber. Served with balsamic vinaigrette, olive oil, kosher salt and pepper

## SOUPS

#### RUSTIC LOADED POTATO

Leek, sharp cheddar, red potato and cherrywood bacon

#### TUSCAN WHITE BEAN AND HAM

White bean, salted ham, onions, celery, carrots and leek with fresh herbs and spices

#### TOMATO BASIL BISQUE

Tomatoes, ground basil, kosher salt and black pepper

#### FRENCH ONION

Caramelized onions, bourbon, Gruyère and homemade croutons

## DESSERTS

#### ASSORTED COOKIES, BROWNIES, BARS

Chocolate chip cookies, monster cookies, sugar cookies, buttermilk chocolate frosted brownies, lemon bars, chocolate chip bars, cherry pie bars, apple pie bars

#### ASSORTED DESSERT SHOOTERS

Lemon Meringue, French Silk, and Raspberry Cream Cheese

#### CARROT CAKE

Delectable pumpkin carrot cake with cream cheese frosting

#### FRENCH SILK MOUSSE

Individual French silk mousse topped with raspberries and cream

#### STRAWBERRY SHORTCAKE (IN SEASON)

Old fashioned shortcake topped with fresh berries and cream

#### WHOLE PIES

Strawberry Rhubarb (in season), Cherry, Pumpkin, Banana Cream, Pecan, Lemon Meringue, Dutch Apple, Salted Caramel Apple, Fresh Strawberry (in season), French Silk, Buttermilk Custard, Sour Cream & Raisin, Peach, Key Lime, Coconut Cream, Blueberry, Peach Cobbler, Blueberry Apple, Raspberry Apple (in season)



Cannon River Catering Company  
is a full service catering business  
located in Cannon Falls, Minnesota.

Created out of our love for food and people!

#### OUR GOAL IS THIS:

Serve simple, wholesome and delicious food while treating you like family! Simply put, we believe in delivering honest, homemade food and great service to people who will enjoy it.

Thank you for the opportunity to help make your event one to remember.

We look forward to making you our next valued customers and friends.

Cheers!

*Chris and Barbara Weigman*