

# Weddings & Events

## Buffet Packages

### Taco Bar | \$18

Ground Beef, Chicken Verde, Flour Tortilla, Corn Hard Shell Tortilla, Beans, Mexican Rice, Salsa, Guacamole, Sour Cream, Shredded Cheese, Shredded Lettuce, Diced Tomatoes, Diced Onion, Cilantro, and Jalapeño

### Fajita Bar | \$20

Chicken, Steak, Shrimp, Peppers, Onions, Flour Tortilla, Salsa, Diced Onion, Guacamole, Sour Cream, Shredded Cheese, Shredded Lettuce, Pico De Gallo, Jalapeño, Tortilla Chips, Beans, Cilantro and Rice

### Classic Buffet | \$24

Herb Roasted Chicken with a Mushroom Cream Sauce, Pork Tenderloin with a Demi Glaze, Vegetarian Pasta with a Tomato Sauce and Herbs, Honey Glazed Carrots, Whipped Potatoes, Garden Salad, Ranch Dressing, Italian Dressing and Dinner Rolls

### BBQ Sandwiches | \$20

Smoked Pork, Smoked Chicken, Michigan Bread Buns, BBQ Sauce, Coleslaw, Pickles and Potato Chips

### Oriental Buffet | \$20

Steamed Rice, Lo Mein, Beef and Broccoli, Sesame Chicken, Vegetable Spring Roll, Dumplings, Soy Sauce, Sriracha, Sweet and Sour and Fortune Cookies

### Pasta Bar | \$20

Fettuccine, Penne, Tomato Sauce, Alfredo Sauce, Herb Roasted Chicken, Italian Meatballs, Parmesan, Garlic Bread, and Caesar Salad

### Breakfast Buffet | \$18

Pearl Sugar Waffles, Pancakes, Scrambled Eggs, Bacon, Sausage, Fried Potatoes, Fruit and Berries, Almonds, Whip Cream, Syrup and Butter

### All American | \$18

Grilled Burgers, Hot Dogs, Hamburger Buns, Hot Dog Buns, Cheddar Cheese and Swiss Cheese, Lettuce, Tomato, Onion, Mayo, Mustard, Ketchup, Pickles, Relish, Diced Onion and Potato Chips

### Michigan Smokehouse | \$30

Smoked Chicken Thighs, Smoked Kielbasa, Smoked Brisket, Corn Bread, Coleslaw, Macaroni and Cheese, Braised Greens, Bread & Butter Pickles

### All Pricing is Per Person | Minimum of 50 people

All Prices Subject to 6% Sales Tax and 20% Automatic Gratuity.  
Menu and Pricing is Subject to Change

## Additional Display Boards

**Priced Per Board**  
(Approximately 25-30 Servings)

Cheese Board | \$150  
Charcuterie & Cheese | \$180  
Fruit & Berries | \$120  
Fresh Vegetable Crudités | \$120  
Bruschetta with Toasted Baguette | \$120  
Caprese Skewers | \$100

## Additional Dips & Spreads

**Priced Per Person**

Chips, Fire Roasted Salsa and Guacamole | \$6  
Spinach and Artichoke Dip with Chips | \$6  
Roasted Garlic Humus with Pita | \$5  
Smoked Whitefish Spread with Crackers | \$9

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# Cash Bar

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**Guests Pay for All of Their Own Beverages**

### Beer

PBR | \$5  
Coors Light | \$5  
Two Hearted | \$7  
Oberon | \$7

### Wine

Cabernet Sauvignon | \$7  
Merlot | \$7  
Chardonnay | \$7  
Pinot Grigio | \$7  
Brut | \$7

### Seltzer & Cider

High Noon | \$5  
Peach or Pineapple  
Long Drink | \$6  
Traditional or Sugar Free

### Well Liquors \$6 per serving

**Gin** | Gordons  
**Whiskey** | Carstairs White Seal  
**Rum** | Aristocrat White Rum or  
Captain Morgan Spiced Rum  
**Vodka** | Congress  
**Tequila** | Jose Cuervo  
**Bourbon** | Jim Beam

### Premium Liquor \$9 per serving

**Gin** | Bombay Sapphire  
**Whiskey** | Jack Daniels  
**Rum** | Goslings Black Seal  
**Vodka** | Tito's  
**Tequila** | Hornitos Blanco  
**Bourbon** | Makers Mark

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# Hosted Bar Beverage Packages

Hosts may set a cut off budget for a hosted bar. Once the budget is met, the bartender will notify the hosts that the predetermined limit has been reached. Any drinks served moving forward will be added to the invoice, or the bar can become a cash bar (or shut down at that time).

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## **N-A Package | \$5 Per Guest**

Coke Products, Water, Tea and Coffee

## **Wine | \$7 Per Glass**

### **Select 2**

La Terre Chardonnay  
Noble Vines Pinot Grigio  
Souverain Merlot  
Bar Dog Pinot Noir  
Chateau Grand Traverse Riesling  
Arte Latino Cava Brut

## **Wine | \$10 a glass**

### **Select 2**

True Grit Cabernet Sauvignon  
Villa Floriano Pinot Grigio  
Babich Sauvignon Blanc  
Kendall Jackson Chardonnay

## **Seltzer | \$5**

### **Select 2**

Long Drink Traditional  
Long Drink Sugar Free  
High Noon Peach  
High Noon Pineapple

## **Well Liquors | \$6 per serving**

**Gin** | Gordons

**Whiskey** | Carstairs White Seal

**Rum** | Aristocrat White Rum or Captain

Morgan Spiced Rum

**Vodka** | Congress

**Tequila** | Jose Cuervo

**Bourbon** | Jim Beam

## **Beer**

### **Domestic Kegs**

**(Approximately 125 Servings) | \$375**

**Cans/Bottles by the case**

**(24 Servings) | \$100**

PBR

Coors Banquet

Coors Light

Budweiser

Miller Light

### **Craft Kegs**

**(Approximately 125 Servings) | \$575**

**Cans/Bottles by the case**

**(24 Servings) | \$145**

Bells (Two Hearted, Oberon, Lager of the Lakes, Amber Ale)

Founders (All day IPA, Red's Rye, Centennial IPA, Solid Gold)

3rd Nature (White Pine Pils, El Hefe, 3NEIPA, JeJu IPA )

Perrin (Black, Gold)

Sam Adams (Boston Lager, Seasonal)

## **Premium Liquor | \$9 per serving**

**Gin** | Bombay Sapphire

**Whiskey** | Jack Daniels

**Rum** | Goslings Black Seal

**Vodka** | Tito's

**Tequila** | Hornitos Blanco

**Bourbon** | Makers Mark

# Open Bar Package

**\$30 Per Person**

## **Beer**

**(Select 2)**

PBR

Budweiser

Coors Light

Coors Banquet

Miller High Life

## **Wine**

**(Select 2)**

La Terre Chardonnay

Noble Vines Pinot Grigio

Souverain Merlot

Bar Dog Pinot Noir

Chateau Grand Traverse Riesling

## **Well Liquors**

**Gin** | Gordons

**Whiskey** | Carstairs White Seal

**Rum** | Aristocrat White Rum or  
Captain Morgan Spiced Rum

**Vodka** | Arrow

**Tequila** | Jose Cuervo

**Bourbon** | Jim Beam

*Thank you for choosing Cannonsburg!*