



973 - 724 - 2582

CannonGateEvents.com

121 Buffington Road, Picatinny Arsenal, NJ 07806

Mornings

Continental

Pastries, Mini Muffins, Coffee, Tea & Juice
\$4 per person

Deluxe Continental

Assorted Pastries, Mini Muffins, Sliced
Seasonal Fruits, Fresh Coffee, Tea & Juice
\$5.50 per person

Full Buffet

Scrambled Eggs, Egg Whites, Canadian Bacon,
Sausage, Home Fried Potatoes, Assorted
Pastries, Mini Muffins, Bagels w/Spreads,
Seasonal Fruits, Fresh Coffee, Tea, Juice
\$11 per person

Brunch

Fresh Omelet Station with Canadian Bacon,
Sausage, Home Fried Potatoes, Assorted
Pastries, Bagels w/Spreads, Mini Muffins,
Seasonal Fruits, Garden Salad, Seafood
Newburg En Croute, Chicken Marsala, Coffee,
Tea, Juice
\$18 per person

Lunch

Boxed Lunch

Sandwich, chips, pickle, soda \$10 per person

Buffet

Roast Beef, Roasted Turkey, Ham & Choice of
2 Sliced Cheeses, American Leaf Lettuce,
Sliced Tomato & Onion, Potato Salad, Mixed
Garden Greens & Choice of Dressings,
Cookies, Soft Drinks, Water, Coffee & Tea
\$15 per person

Hot Lunch Buffet

Choice of 3:

Turkey w/Gravy, Chicken Francaise, Salisbury
Steak, Eggplant Parmigiana, Chicken Marsala,
Mediterranean Chicken, Roast Beef w/Gravy,
Baked Ziti, Grilled Chicken w/ Honey
Mustard, Pepper Steak, Tortellini w/Roasted
Garlic & Sundried Tomatoes, Tilapia
Oreganata, Sliced Ham w/ Pineapple Sauce,
Sausage & Peppers, Chicken Parmigiana,
Crab Cakes, Smoked Beef Brisket, Southern
Fried Chicken

Includes Salad or House Soup, Potato,
Vegetable, Vanilla Pudding, Soft Drinks,
Coffee & Tea
\$15 per person
\$2 per person per additional option

Conferences

\$250 for the first 2 hours. \$100 for each
additional hour up to 8 hours. \$120 per hour
if more than 8 hours requested. Minimum 48
hour notice. Includes assorted danish, coffee
& tea. Afternoon service includes soda &
house cookies.

Extras Per Person

Mini Muffin	\$1
Orange Juice	\$1.25
Coffee & Tea Refill	\$1.50
Bagel w/Spreads	\$1.50
Fruit Punch	\$1.50
Assorted Whole Fruit	\$1.50
Cookies (2)	\$1.50
Croissant	\$1.50
Milk (1/2 Pint)	\$1.50
Cold Cereal	\$1.75
Soda	\$2
Bottled Water	\$2
Mini Pastry (2)	\$2.25

Parties

Sweet 16 Choice of 6:

Chicken Drumettes	Mini Quiche
Mozzarella Sticks	Fruit Platter
Bruschetta	Chicken Tenders
Franks in a Blanket	Baked Ziti
Veggie Platter with Dip	Pierogies

Served for 2 hours. \$15 per person

Sports Banquet

Tossed Salad, Whipped Potatoes, Steamed
Vegetables, Chef Carving Station of Roast
Beef, Ham & Turkey, Sausage & Peppers, &
Baked Ziti - Vanilla Pudding w/Whipped
Cream for dessert
\$20 per person

Beverages

Domestic Beer	\$4 per bottle
Non-Alcoholic Beer	\$4 per bottle
Imported Beer	\$5 per bottle
Soda	\$6 per pitcher
Wine	\$12 per bottle
Champagne	\$15.50 per bottle
Champagne Fountain	3 Gallons - \$95
Non-Alcoholic Fountain	3 Gallons - \$40
Signature Drink	3 Gallons - \$75

*Ask to see our Specialty Wine List
Cash, Tab & Open Bar Available

Hors d'Oeuvres

Cold

International Cheeses & Crackers
Seasonal Fresh Fruit Platter
Vegetable Crudit 
Roasted Balsamic Vegetables
Prosciutto Wrapped Asparagus
Figs & Goat Cheese on Crostini
Roasted Filet Mignon Crostini
Pan Seared Tuna w/Wasabi Mayo Crostini

Hot

Spanakopita
Mozzarella Sticks
Thai Chili Wings
Sausage & Peppers
Franks in a Blanket
Chicken Quesadilla Cornucopias
Tortellini w/Roasted Garlic Sundried Tomato
Cheese Puffs
Jalapeno Poppers
Cocktail Meatballs
Potstickers
Calamari Fries

Served for 1 hour. 50 guest minimum
Choice of Five \$8 per person
Choice of Seven \$10 per person
Choice of Nine \$12 per person

Extras

Whipped Potato Bar	\$3 per person
Pasta Station	\$5 per person
Crepe Station	\$5 per person
Wok Station	\$6 per person
Taco Bar	\$6 per person
Shrimp Cocktail	\$6 per person
Antipasto Station	\$8 per person
Cold Seafood Bar	Market Price
Chef Carving Station	
Baked Ham	\$4 per person
Roasted Turkey	\$5 per person
Roast Beef	\$5 per person
Filet Mignon	\$6 per person
Leg of Lamb	\$7 per person

Ice Cream Bar	\$4 per person
Chocolate Fountain	\$4 per person
Candy Buffet	\$4 per person
Themed Candy	\$5 per person
Viennese Table	\$6 per person

Our expert chefs prepare all food on site, fresh for each event.

Please alert our Catering Manager at time of event planning if you or a guest has any allergy or special dietary need. This will enable us to properly seek methods of accomodation in a timely manner.

Dinner Buffets

Choose 3 Cold Items

Marinated Mushrooms	Cole Slaw
Green Bean Salad	Mixed Green Salad
Tortellini Salad	Mozzarella & Tomato
Caesar Salad	Bruschetta Garlic Toast

Choose 1 Package

Chef's Choice Potatoes, Vegetable Medley,
Coffee & Tea Included in Each

Deluxe

Choice of 3:

Chicken Piccata	Eggplant Rollatini
Chicken Parmigiana	Baked Ziti
Sausage & Peppers	Vegetable Lasagna
Crab Stuffed Flounder	Baked Ham
Carved Roast Beef or Pork Loin	

\$18 per person

Premium

Choice of 3:

Salmon w/Lemon Sauce	Crab Cakes
Chicken Cordon Bleu	Veal Parmigiana
Chicken Francaise	Pork Loin Murphy
Vegetarian Trio	Lobster Ravioli
Carved Filet Mignon or Turkey Breast	

\$22 per person

Dessert

Choice of 1:

Cheesecake	Apple Pie
Ice Cream	Assorted Cookies
Double Chocolate Cake	Carrot Cake

\$2 per person

Served Dinner

Prices Per Person

Includes Penne Vodka, Mixed Green
Salad, Potato & Vegetable

Filet Mignon Diane	\$30
Roasted Prime Rib of Beef Au Jus	\$30
Rosemary Leg of Lamb	\$30
Veal Saltimbocca	\$28
Berkshire Pork	
w/Peppercorn Sauce	\$28
Chicken Sorrentino	\$28
Chicken Martini	\$28
Tilapia Oreganata	\$28
Crabmeat Stuffed Shrimp	\$28
Grilled Salmon with	
Shallot Dill Lemon Cream	\$28
Eggplant Napoleon with Basil	\$26

Choose One:

Limoncello, Ultimate Chocolate, Red Velvet
or Carrot Cake, Cheesecake or Fresh Fruit

20% service charge added to final total. \$50 Bartender fee applies to Cash & Tab Bars. We have right to refuse alcohol to anyone under age or over the limit.
Prices subject to change without notice.