

Graduation Menu

CANNONSBURG CATERING

At Cannonsburg Catering, we've spent a lot of years perfecting the art of the gathering. Graduations are a milestone that you should be able to be fully present for. The food and the setup are a lot of work that could be spent enjoying the party. Let us take care of the stress so you can enjoy the moment.

Choose your level of involvement.

- Full-Service - We show up with a full staff and the hospitality we are known for. We set it up, serve it, and keep things tidy while you enjoy the party.
 - Drop-Off/Setup - We arrive with everything and set it up, and then disappear to allow you to take all the credit.
 - Pickup - Swing by the Grist Mill and pick up your order hot and ready, and head home. It's the best way to save time cooking and avoid the delivery fee.
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Buffets

CANNONSBURG CATERING

CLASSIC GRADUATION BUFFETS

Taco Bar - \$16pp

Shredded chicken tinga, classic ground beef, pico de gallo, house salsa, guacamole, Mexican rice, cheesy refried beans, tomato, onion, shredded lettuce, cheese, sour cream, tortilla chips, and flour & corn tortillas

- **Make it a walking taco bar for \$3pp**

TACO BAR UPGRADES

MEATS

Al Pastor
Carne Asada
Carnitas
Barbacoa
Birria
Pollo Asado
Pescado
Camaron
Jack Fruit - vg

SALSAS

Roja
Verde
Taquera
Aguacate
Macha
Chile Habenero
Tatemada
Borracha
Negra

PRODUCE

Limes
Grilled Onions
Grilled Jalapeno
Onion/Cilantro
Shredded Cabbage
Pickled Onion
Radishes

APPETIZERS

SEVEN LAYER DIP

green chili, refried beans, taco seasoned sour cream, guacamole, house salsa, monteray jack cheese, green onions, tomatoes

MEXICAN CHILI DIP

roasted hatch chilies, blended with cream cheese, sour cream, cilantro, and lime

ESQUITE

Mexican street corn dip made w/ fresh grilled sweet corn, lime, mayonesa, chili powder, queso fresco

HONEY CREEK QUESO

smooth queso w/ jalapeno & green chili

CLASSIC GRADUATION BUFFETS

Pitmaster's BBQ - \$18pp

Pulled pork, smoked chicken thighs, potato salad, baked beans, cole slaw, Hawaiian rolls, 2 house bbq sauces

BBQ UPGRADES

MEATS

- 1/4 Smoked Chicken
- Pulled Chicken
- Texas Style Brisket
- Smoked Ribeye
- Spare Ribs
- Baby Back Ribs
- Hot Links
- Smoked Kielbasa
- Planked Salmon

BAKED GOODS

- Buttermilk Biscuits
- Cheddar Biscuits
- Johnny Cake
- Green Chile & Cheddar Cornbread
- Yeast Rolls

SAUCES

- Pig Juice
- Bourbon Cherry
- Smoked Apple
- Alabama White
- Carolina Gold

SIDES

- Vinegar Slaw
- Broccoli Slaw
- Apple Slaw
- Broccoli Salad
- BLT Pasta Salad
- Greek Feta Pasta Salad
- Deviled Egg Potato Salad
- Collard Greens
- Corn on the Cob
- Corn Pudding
- Mac-n-Cheese

APPETIZERS

SEVEN LAYER DIP

green chili, refried beans, taco seasoned sour cream, guacamole, house salsa, monteray jack cheese, green onions, tomatoes

MEXICAN CHILI DIP

roasted hatch chilies, blended with cream cheese, sour cream, cilantro, and lime

SMOKED WINGS

Grist Mill house specialty, served regular or spicy

LOADED GUACAMOLE

Haas avocado, lime juice, red onion, cilantro, serrano chile, queso fresco, pomagranite seeds

ESQUITE

Mexican street corn dip made w/ fresh grilled sweet corn, lime, mayonesa, chili powder, queso fresco

HONEY CREEK QUESO

smooth queso w/ jalapeno & green chili

CHICKEN BOMBS

Bacon-wrapped chicken, dusted in brown sugar and chili powder

MAC-N-CHEESE CUPCAKES

Four cheese mac-n-cheese cupcakes w/ toasted breadcrumbs, and a drizzle of bbq sauce

CLASSIC GRADUATION BUFFETS

Mac-n-Cheese Bar - \$18pp

Macaroni & penne pasta, classic cheese sauce, pulled pork, bacon bits, buffalo chicken, Honey Creek chili, roasted broccoli, caramelized onions, pickled jalapeno, toasted panko breadcrumbs, crushed kettle chips, and assorted hot sauces and BBQ sauces

A LA CARTE

Sometimes an assist with the big items is all you need. We offer all our catering menu options à la carte. 30 pounds of taco meat for your taco bar? An 18-hour brisket to go with your BBQ? You grill a mean burger, but don't feel like making 20 pounds of potato salad? Let us handle the heavy lifting so you can focus on the other stuff.

For questions on a la carte options and pricing, please reach out to catering@cannonsburgvillage.com



Shareable

CANNONSBURG CATERING

HOT APPETIZERS

SMOKED WINGS

Grist Mill specialty, spicy or regular

BBQ MEATBALLS

Beef & pork meatballs w/ your choice of BBQ sauce

CHICKEN BOMBS

Bacon-wrapped chicken, dusted w/ brown sugar & chili powder

RIB FINGERS

Smoked spare ribs, but into 1 bone each w/ your choice of BBQ sauce

WING DINGS

Crispy fried wings w/ your choice of sauces

CAULIFLOWER "WINGS"

Roasted & fried, tossed in buffalo or asian zing sauce

DIPS/PLATTERS

GRAD CHARCUTERIE BOX

Cured meats, assorted imported & domestic cheeses, seasonal fruit, fresh vegetables, pickled vegetables, fig jam, cherry jam, assorted mustards, honeycomb, assorted crackers & toasted bread, all served in a decorative bamboo serving box/tray

FRESH VEGETABLE TRAY

Fresh, seasonal vegetables, served w/ dill dip & ranch

SPINACH DIP

Grist Mill spinach dip, served w/ tortilla chips & crackers

BUFFALO CHICKEN DIP

Grist Mill smoked chicken, cream cheese, buffalo sauce, blue cheese, served w/ a cracker assortment

WING DINGS

Crispy fried wings w/ your choice of sauces

CAULIFLOWER "WINGS"

Roasted & fried, tossed in buffalo or asian zing sauce

STREET CORN DIP

Grilled corn, cilantro, garlic, onion, cream cheese, cotija cheese, tortilla chips

BEVERAGES & SNACKS

BEVERAGES

Soft Drinks

Bottled Water

Fresh Lemonade

Sun-Brewed Iced Tea

Sweet Tea

SPECIALTY

Sun-Brewed Strawberry Mint Tea

Fresh Raspberry Lemonade

Arnold Palmer

Cherry Limeade

Red, White, & Blue Punch

Lemon Mint Sparklers

Ralph's Fruit Punch

MOCKTAILS

THE VALEDICTORIAN

Blood orange juice, sparkling cider, thyme syrup

NEW HORIZONS

Blue pea flower, lemonade, ginger beer. Deep royal blue, then you add the blue pea flower, and it turns a brilliant violet color

LATE NIGHT LIBRARY TRIP

Cold brew, vanilla, nutmeg simple syrup

GRAD GOWN SMASH

Fresh strawberry & raspberry puree, lemon juice, ginger beer, sparkling water, w/ a lemon, blackberry, & mint garnish

SNACKS

Assorted Nuts

Sweet & Salty Mix

Peanuts, raisins, m&m's, peanut butter & chocolate chips,

House Pretzels

Pretzel twists baked with fresh herbs, garlic, & butter

Protein Packs

Grist Mill Snack Sticks & Cheese Cubes

Grist Mill Chex Mix

Corn & rice chex, wheat chex, mini pretzels, bagel chips, candied pecans, roasted cashews, w/ our liquid gold sauce & spice blend

Root Vegetable Chips

Sweet potato, beet, parsnip, & taro chips

Ralph's Popcorn Mix

Caramel popcorn, cheddar popcorn, brown butter popcorn

DISPOSABLES & EQUIPMENT

The disposables and equipment listed are the most commonly requested items. With the constant change in cost, all disposables and equipment are priced when the order is created.

DISPOSABLES

Sugarcane Dinner Plate - 9"

Sugarcane App Plate - 6"

CaterWrap Cutlery Kit

(fork, knife, spoon, napkin, s&p

Paper Dinner Napkins

Paper Cocktail Napkins

Vinyl Tableclothes

12/16oz Cold Cups

Straws

EQUIPMENT

Wire Chafing Dish

Chafing Dish Fuel

Real Chafers - rental

Real Platters/Baskets/Bowls - rental

China/Flatware - rental

BAGGED ICE

We also offer freshly bagged ice available for pickup or delivery
