



**PRIVATE DINING & CATERING
WINTER 2025**

916 469 2433

CANONEASTSAC.COM



INDEX

ABOUT

SPACES & CAPACITY

LUNCH
BUFFET & HYBRID

MEETING SPACE

DINNER
FAMILY-STYLE & BUFFET

HORS D'OEUVRES & BEVERAGES

BRUNCH
BUFFET & BEVERAGE

LOCATION & CONTACT



MICHELIN BIB GOURMAND



SMALL BUSINESS OF THE YEAR 2022





ABOUT CANON

A five-time Michelin Bib Gourmand recipient in East Sacramento, Canon offers exceptional seasonal cuisine designed for sharing. Our welcoming space at 1719 34th Street sets the stage for memorable gatherings of all sizes.

We customize each event to your vision – from intimate private dining experiences to full restaurant buyouts. Our catering services span breakfast meetings to evening celebrations, with flexible options for both on-site and off-site events. Let our team bring Canon’s award-winning menu and service to your next occasion.



MICHELIN BIB GOURMAND



SMALL BUSINESS OF THE YEAR 2022

★★★★
"UNPRETENTIOUS AND
EXCEPTIONAL... 'INSTANT CLASSIC'"
- SACRAMENTO BEE





FULL BUYOUT

SEATED: up to 124 guests

STANDING: 160 guests

FEATURES

Full privacy, A/V, open bar
(+ outdoor satellite bar), ability to bring
in vendors for decor.



TRELLIS PATIO ROOM

SEATED: up to 24 guests at two tables
STANDING: 16-20 guests
FEATURES: semi-privacy



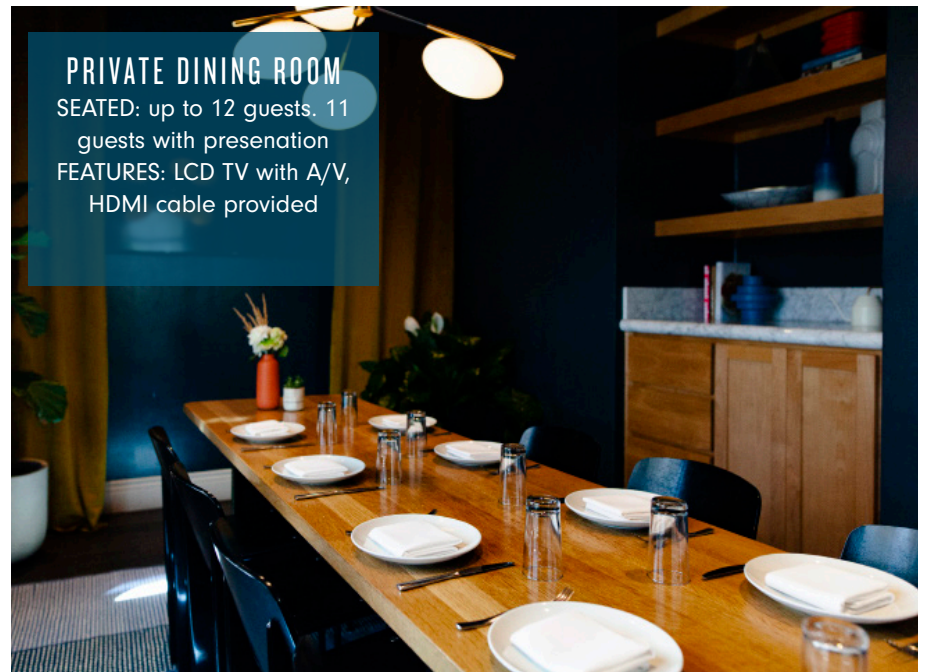
MURAL PATIO ROOM

SEATED: up to 45 guests at multiple tables
STANDING: 50 guests
FEATURES: semi-privacy, limited large group options and configurations



FULL PATIO

SEATED: 65 guests
STANDING: up to 80 guests
FEATURES: private dining, microphone/audio permissible, satellite bar with limited open bar, multiple large group options and configurations



PRIVATE DINING ROOM

SEATED: up to 12 guests, 11 guests with presentation
FEATURES: LCD TV with A/V, HDMI cable provided



LUNCH

Canon welcomes private group dining seven days a week during non-business hours. While we're not open to the public for lunch, we specialize in hosting corporate meetings, work celebrations, social gatherings, weddings, and birthdays for large groups. Lunch events can be scheduled between 11am-2pm and conclude by 4pm to prepare for our regular dinner service.

Lunch packages include bread service, a vegetarian option, and iced tea and lemonade.

Please note, these menus reflect our current seasonal offerings. You will be able to make final menu selections three weeks in advance.

BUFFET & HYBRID LUNCH





BUFFET LUNCH

Our buffet lunch allows for a quick and casual dining experience and is ideal for groups larger than 30 guests.

PRICING

\$48 per guest

STARTERS | SELECT ONE

HEARTS OF ROMAINE SALAD

VG+GF

black garlic ranch, napa cabbage,
pickled vegetables

GARDEN LETTUCES

VG+GF

agave-miso vinaigrette, carrot, apple

ROASTED BEET SALAD

V+GF

farmer's cheese, orange, seed granola

SIDES | SELECT TWO

BLISTERED POLE BEANS

V+GF

black bean sauce, garlic, fresno chili

CHARRED NANTES CARROTS

V+GF

spiced yogurt, everything spice

ROASTED CAULIFLOWER

V+GF

carolina bbq, dill pickle, pecan

DUCK FAT FINGERLING POTATOES

GF

caramelized onion, parmesan

FREGOLA SARDA SALAD

V

calabrian chile, sugar snap peas,
golden raisins

ENTRÉE | SELECT 1

Additional selections \$8 per guest

CIDER GLAZED SALMON

GF

puffed rice, celery root

SEARED TOMBO TUNA

GF

olive tapenade, tomato fondue, arugula

ROASTED CHICKEN BREAST

GF

spiced yogurt, tabouleh, lemon

PORK SCHNITZEL

GF

saffron- mustard jus, bitter greens

GRILLED FLAT IRON STEAK

GF

charred onion soubise, bordelaise, scallion

V vegetarian | VG vegan | GF gluten free



HYBRID LUNCH

Experience our unique hybrid dining service, perfectly suited for groups of 20-36 guests. Your lunch begins with our signature family-style shared plates, followed by individually plated entrées. You'll select the family-style dishes to be shared among your party, along with 2-4 entrée options for your guests to choose from in advance of your event. All packages include a vegetarian entrée option and complimentary iced tea and lemonade.

PRICING

prices are listed per guest

1 Entree \$54 | 2 Entree \$58

3 Entree \$62

STARTERS | FAMILY STYLE SELECT ONE

HEARTS OF ROMAINE SALAD VG+GF
black garlic ranch, napa cabbage,
pickled vegetables

GARDEN LETTUCES VG+GF
agave-miso vinaigrette, carrot, apple

ROASTED BEET SALAD V+GF
farmer's cheese, orange, seed granola

SIDES | FAMILY STYLE SELECT TWO

BLISTERED POLE BEANS V+GF
black bean sauce, garlic, fresno chili

CHARRED NANTES CARROTS V+GF
spiced yogurt, everything spice

ROASTED CAULIFLOWER V+GF
carolina bbq, dill pickle, pecan

DUCK FAT FINGERLING POTATOES GF
caramelized onion, parmesan

ENTRÉE | PLATED

see notes above for selection details and pricing

CIDER GLAZED SALMON GF
puffed rice, celery root

SEARED TOMBO TUNA GF
olive tapenade, tomato fondue, arugula

ROASTED CHICKEN BREAST GF
spiced yogurt, tabouleh, lemon

PORK SCHNITZEL GF
saffron- mustard jus, bitter greens

GRILLED FLAT IRON STEAK GF
charred onion soubise, bordelaise, scallion

V vegetarian | VG vegan | GF gluten free



MEETING SPACE RENTAL

Canon is available for rent as a custom meeting space Monday through Friday, 8am–3pm. Our fully furnished space includes A/V equipment, TV screens, and a projector—perfect for presentations and video needs.

Our team will work with you to configure a seating plan tailored to your meeting. Enhance your experience with optional catering, including a continental breakfast, lunch, or mid-day snacks. Beverage offerings range from coffee, iced tea, sodas, and sparkling water to a curated private happy hour. While food and beverage purchases are not required, outside food and drinks are only permitted with management approval.

PRICING

HALF DAY 4 hours \$500	FULL DAY 8 hours \$750
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Pricing includes setup and breakdown of tables, chairs, and Canon's in-house A/V equipment. Additional equipment or decor can be arranged by our team for a rental fee, or you're welcome to bring your own and handle the setup yourself. Please note that certain materials, such as wet paint, glitter, and other disruptive items are not permitted.





DINNER

We are dedicated to providing an exceptional dining experience tailored to your group's needs. For gatherings of 7–28 guests, our family-style dining ensures a seamless experience with shared seasonal dishes inspired by our dining room menu. For larger parties of 28 or more, our buffet service offers an efficient way to enjoy a diverse selection of our finest seasonal offerings. In both options, we strive to accommodate dietary restrictions, special celebrations, and scheduling details to create a memorable event. We look forward to hosting you and making your occasion truly special. Please note, these menus reflect our current seasonal offerings and may be subject to change. You will be able to make final menu selections three weeks in advance.

FAMILY STYLE CATERING & PRIVATE DINING





CATERING & PRIVATE DINING FAMILY-STYLE

We're dedicated to providing an exceptional dining experience. For groups of 7–28, we recommend our family-style dining option, ensuring seamless service and consistently delicious offerings.

Our menu changes seasonally, with the attached selection reflecting our current family-style offerings, inspired by our dining room menu.

To make your gathering special, please share any dietary restrictions, celebrations, or scheduling details—we're happy to accommodate your needs for a memorable experience.

PRICING

ON-SITE	OFF-SITE
\$78 per guest	\$105 per guest

FAMILY STYLE

BREAD SERVICE

SMOKED CHEDDAR BISCUITS V
cultured butter

SELECT ONE

SPRING GEM WEDGE VG
black garlic, spring peas, pine nut,
trumpet mushroom, sourdough crouton

WILTED KALE SALAD V+GF
pickled vegetables, ricotta salata, salsa macha,
cured egg yolk

SELECT THREE

SMASHED PURPLE POTATO V+GF
pineapple-chili butter, macadamia, fava greens

CRISPY CAULIFLOWER V+GF
red curry, quail egg, cashew

GRILLED BROCCOLI GF
kumquat & bone marrow chutney,
cipollini onion, beef floss

CALIFORNIA ASPARAGUS VG+GF
yuzu, grilled tofu puree, pickled mushrooms,
miso crumble, crispy leek

SELECT TWO

SMOKED WHOLE CHICKEN GF
avgolemono, greek yogurt butter, crispy artichoke

GRILLED SWORDFISH GF
mofongo, tepache, anaheim chili

FLAT IRON STEAK GF
negi shio, coconut demi glace, mushroom tempura

CRISPY PORK LOIN GF
strawberry, green tomato, watercress, prawn

SELECT ONE

CHOCOLATE DONUTS V
vanilla sugar, irish cream ganache, cold brew

MISO BUTTERSCOTCH PUDDING V+GF
charred pineapple, passionfruit whip, crispy sunchoke

V vegetarian | VG vegan | GF gluten free



CATERING & PRIVATE DINING BUFFET

We strive to provide an exceptional dining experience for all our guests. For parties of 28 or more, we require our buffet service, which allows us to deliver consistently outstanding cuisine while maximizing our kitchen's efficiency.

Our seasonal buffet menu, inspired by our dining room offerings, changes regularly to showcase the finest ingredients available. The attached menu reflects our current seasonal selections.

To ensure we create the perfect experience for your group, please share any dietary restrictions, special celebrations, or timing requirements. This information helps us tailor both the space and service to your needs.

PRICING

ON-SITE	OFF-SITE
\$78 per guest	\$95 per guest

BUFFET

BREAD SERVICE

PARKER HOUSE ROLLS V
cultured butter

SELECT ONE

CITRUS AVOCADO SALAD VG+GF
green curry, pickled yam, watermelon radish

WILTED KALE SALAD V+GF
pickled vegetables, ricotta salata, salsa macha,
cured egg yolk

SELECT THREE

SMASHED PURPLE POTATO V+GF
pineapple-chili butter, macadamia, fava greens

CRISPY CAULIFLOWER V+GF
red curry, quail egg, cashew

CHARRED BROCCOLI GF
kumquat & bone marrow chutney,
cipollini onion, beef floss

NANTES CARROTS VG+GF
apricot shito, plantain, cilantro, sour peanut,
charred onion

SELECT TWO

SMOKED WHOLE CHICKEN GF
avgolemono, greek yogurt butter, crispy artichoke

GRILLED SWORDFISH GF
mofongo, tepache, anaheim chili

FLAT IRON STEAK GF
negi shio, coconut demi glace, mushroom tempura

CRISPY PORK LOIN GF
strawberry, green tomato, watercress, prawn

SELECT ONE

CHOCOLATE DONUTS V
vanilla sugar, irish cream ganache, cold brew

MISO BUTTERSCOTCH PUDDING V+GF
charred pineapple, passionfruit whip, crispy sunchoke

V vegetarian | VG vegan | GF gluten free



HORS D'OEUVRES & BEVERAGE PACKAGES

Hors d'oeuvres and beverages round out your private dining experience and we're thrilled to offer top notch service on both fronts. Please note, these menus reflect our current seasonal offerings. You will be able to make final menu selections three weeks in advance.





HORS D'OEUVRES

PRICING

\$7 per item per guest per hour
offsite catering fees may apply

MENU

SAVORY

DUNGENESS CRAB SALAD GF
cucumber, sweet and sour

ROASTED PEAR TOAST VG
apple butter, cashew

TOMBO TUNA TOSTADAS GF
pickled onion, tomatillo salsa

CHICKEN KIBBEH
urfa chile, spiced yogurt, citrus

CRISPY RICE CROQUETTE VG+GF
avocado, kimchi, gochujang

CHAR SIU DUCK WONTON
sesame, pickled vegetable

SAVORY

ROASTED GARLIC PANISSE VG+GF
carrot, coffee, date

STEAK TARTARE* GF
cheese bread, hatch chili

CRISPY PORK CHICHARRÓN GF
pimento cheese, garlic honey

RICOTTA GOUGERE V
dill, miso apple butter, green apple

RÖSTI POTATO GF
bacon, egg yolk jam

BEEF SHORT RIB PASTRAMI
rye, dijon, sauerkraut

SWEET

PISTACHIO BON BON V+GF
dark chocolate, rose, orange

PEANUT BUTTER TRUFFLE V+GF
white chocolate, peanut brittle

BAKED BRIE TART V
seasonal fruit jam, shortbread

SEASONAL PÂTE DE FRUIT VG+GF



BEVERAGES

FULL OPEN BAR

PRICING

\$36 per guest for the initial hour
\$20 per guest/hour for subsequent hours

Our open bar package requires a full restaurant buyout, or an offsite location. Included in this package is a limited selection of our seasonal craft cocktails, five curated wines by the glass, craft beers, non-alcoholic drinks, and a call bar of premium spirits (some ultra premium spirits may not be included).

LIMITED OPEN BAR

PRICING

\$32 per guest for the initial hour
\$16 per guest/hour for subsequent hours

Our limited open bar package is perfect for a private dining gathering at our restaurant or an event space with a satellite bar and a private, dedicated bartender. Included is a choice of 2 of our "Classic Signature Cocktails", three curated wines by the glass, craft beers, non alcoholic drinks.

Offsite events require a bartender fee
(estimated 1 bartender / 75 people)

CANON SOMMELIER EXPERIENCE

PRICING

\$80 per guest

Experience our signature 'Somm' journey, where expert wine pairings elevate each course of your meal. Our Wine Director crafts a personalized selection from our local and global wine collection, thoughtfully matched to your group's preferences and palate. To create your custom wine experience, please share a brief description of your guests' wine preferences and any favorite varietals.

WINE OFFERINGS

PRICING

MP per bottle

For your convenience, our curated wine list is available for pre-selection, priced by the bottle and to be served by our waitstaff. Our complete wine list is available upon request for advance ordering.



BEVERAGES CONT'D

CLASSIC SIGNATURE COCKTAILS

Welcome your guests with a handcrafted signature cocktail, available either passed or served by our waitstaff. These cocktails are priced on a consumption basis.

PRICING

\$16 per cocktail

CANON MANHATTAN

bourbon, sweet vermouth, manzanilla sherry

10 HOUR MARTINI

gin or vodka, vermouth, castelvetrano olive

TOMMY'S MARGARITA

tequila, lime, agave

DAIQUIRI ON 34TH STREET

rum, lime, demerara

WICKED WITCH

vodka, lemon, absinth, soda water

FRENCH 75

gin, lemon, sparkling wine

ELDERFLOWER TONIC

gin, elderflower liqueur, tonic

CANON OLD FASHIONED

bourbon, demerara, bitters

NON ALCOHOLIC OFFERINGS

SEASONAL MOCKTAILS \$8 each

BOTTLED SODAS \$5 each
mexican coke, squirt, sprite, pellegrino

CAMELLIA COFFEE \$55 per pot
decaf also available

TEA SERVICE \$4.50 each



BRUNCH

Experience our signature Canon brunch buffet, available daily from 9am-2pm. Our culinary team artfully blends our globally-inspired cuisine with beloved brunch classics, all crafted from locally-sourced ingredients. The buffet format encourages a relaxed, social atmosphere as guests can dine and mingle throughout our dining room and patio.

A brunch event requires a minimum of 30 guests.

Brunch includes bread service and premium tea and coffee – featuring both regular and decaf options. Enhance your event with our curated brunch beverage packages, or opt for cocktails on consumption from our specialty brunch menu.

Please note, these menus reflect our current seasonal offerings. You will be able to make final menu selections three weeks in advance.

PRICING

PER PERSON
\$51



SMALL BUSINESS OF THE YEAR 2022



BRUNCH MENU

BUFFET STYLE

BREAKFAST BREADS V

assorted muffins, brioche/sourdough toast
butter, spreads, jams

SELECT THREE

additional items \$8 per person

GARDEN LETTUCES VG+GF

miso vinaigrette, pistachio, carrot, apple

SEASONAL FRUIT & YOGURT PARFAIT V+GF

granola, milk crumble, fresh fruit

SMOKED SALMON & ROASTED BEET SALAD GF

farmer's cheese, orange, seed granola

MAPLE DOUGHNUTS V

fromage blanc, sea salt, maple syrup

BANANA BREAD FRENCH TOAST V

creme fraiche, rum syrup

KIMCHI BREAKFAST

POTATOES VG+GF

kimchi vinaigrette, scallions

SELECT ONE

additional items \$7 per person

MILLIONAIRES BACON GF

brown sugar, aleppo pepper

CHICKEN APPLE SAUSAGE PATTIES

onion confit

CANADIAN BACON GF

five spice, citrus marmalade

ENOKI MUSHROOM

CARNITAS VG+GF

SELECT TWO

additional items \$9 per person

FRANK'S FRIED RICE VG+GF

ginger, scallion, carrot, peas, maple

FRANQUETTE QUICHE V

seasonal veggies, raclette, green goddess

SMOKED CHEDDAR BISCUITS & GUMBO

blistered peppers, scallions, ham hock

STEAMED EGGS V+GF

pepperonata, sourdough dip stick

GREEN SHAKSHUKA VG+GF

chickpeas, tomatillo, yucca, cilantro

V vegetarian | VG vegan | GF gluten free

NON ALCOHOLIC OFFERINGS

SEASONAL MOCKTAILS \$8 each

BOTTLED SODAS \$5 each
mexican coke, squirt, sprite, Pellegrino

FRESH JUICE \$22 per carafe
orange, grapefruit

Brunch classic cocktails, full open bar and
mimosa package options on the next page.



BRUNCH BEVERAGES

CLASSIC COCKTAILS

Welcome your guests with a handcrafted signature cocktail, available either passed or served by our waitstaff. These cocktails are priced on a consumption basis.

PRICING

\$14 per cocktail

CANON BLOODY MARY

vodka, tomato, kimchi juice

GARIBALDI

campari, orange juice

GREEN LIVING

gin, celery, apple, lemon

DAIQUIRI ON 34TH STREET

rum, lime, demerera

FRENCH 75

gin, lemon, sparkling wine

MIMOSA

grapefruit or orange juice,
sparkling wine

ESPRESSO MARTINI

cold brew, vodka

APEROL SPRITZ

aperol, sparkling wine

FULL OPEN BAR

PRICING

\$36 per guest for the initial hour
\$20 per guest/hour for subsequent hours

Our open bar package requires a full restaurant buy out, or an offsite location. Included in this package is a limited selection of our seasonal craft cocktails, five curated wines by the glass, craft beers, non alcoholic drinks, and a call bar of premium spirits (some ultra premium spirits may not be included).

MIMOSAS

PRICING

\$30 per guest for bottomless mimosas
\$65 per mimosa kit

We offer bottomless mimosas including sparkling wine with both grapefruit or orange juice, priced per the guest count of your event. We also offer a mimosa kit including a single bottle of sparkling wine and both a carafe each of grapefruit and orange juice.

Additional juices can be added for an additional cost.



LOCATION

Grab a seat and stay awhile. Canon offers a shareable, seasonal menu in a welcoming space, tucked into the charming East Sacramento neighborhood. Located at 1719 34th street between Folsom and Stockton Blvds.

CONTACT

1719 34th Street
Sacramento, CA 95818

916-469-2433

EVENT COORDINATOR

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GENERAL INQUIRIES

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