

# CATERING AND EVENTS

CANTERBURY PARK

## CATERING MENU



[CanterburyParkEvents.com](http://CanterburyParkEvents.com)

# BREAKFAST

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## QUICK STARTS

*Priced per person. Includes Regular and Decaf Coffee, and Hot Tea. Minimum of 20 guests. Coffee, hot tea and an assortment of orange, grapefruit and cranberry juice are included.*

### The Continental

Assorted Breakfast Breads and Pastries, Fresh Cut Fruit, Butter, and Preserves.

### Healthy Beginnings

Build your own Yogurt Parfait with Vanilla Fat Free Greek Yogurt, Granola, Fresh Berries, Fresh Cut Fruit, Toasted Almonds, Whole Wheat Bagels with Cream Cheese.

### Morning Scramble

Scrambled Eggs, Bacon, Sausage Links, Breakfast Potatoes, Fresh Cut Fruit, and Pastries.

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## BREAKFAST ENHANCEMENTS

*Breakfast Enhancements will be priced per guest. Minimum of 20 guests.*

*Add any of these enhancements to your Quick Start selections above.*

### Oatmeal Bar

Steal Cut Oats served with Brown Sugar, Cinnamon, and Raisins.

### French Toast Bar

Stuffed French Toast with Strawberry Cream Cheese, Chocolate Chips, Whipped Cream, Berries, Caramel Pecan Sauce, Maple Syrup, Orange Marmalade, and Strawberry Sauce.

### \*Made-to-Order Omelet Bar

Bacon, Ham, Onion, Peppers, Tomatoes, Mushrooms, and Cheddar Cheese.

*\*Additional Chef attendant fee min of 2 hours*

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## À LA CARTE ITEMS

### Whole Fruit

### Mixed Cut Fresh Fruit

### Individual Yogurt Parfait

### Breakfast Burrito

### Breakfast Sandwich

### Individual Fruit Yogurt

### Assorted Danish and Pastries

### Bagels and Cream Cheese

### Assorted Muffins

Chocolate, Blueberry and Lemon Poppy Seed.

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# BEVERAGES

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## COLD

12oz. Canned Soda

12oz. Bottled Water

20oz. Bottled Soda

10oz. Bottled  
Fruit Juice

Apple, Orange, Cranberry.

**Fruit Juice Carafes**

(Serves 6) Apple, Orange, Cranberry.

**Lemonade**

(Serves 16 - 18)

**Iced Tea**

(Serves 16 - 18)

## HOT

**Regular and Decaf  
Coffee**

Upgrade to Starbucks Coffee for \$2.95 per person.

(Serves 16 - 18)

**Hot Cocoa**

(Serves 16)

**Hot Apple Cider**

(Serves 16 - 18)

**Traditional  
and Herbal Tea**

(Serves 16)

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# SNACKS AND BREAKS

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## À LA CARTE SNACKS

*A la Carte Snacks serve up to 12 guests.*

Popcorn

Pretzels

Chex Mix

Potato Chips and House  
Made French Onion Dip

Chips and Salsa

Canterbury Snack Mix

Deluxe Mixed Nuts

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*Priced per dozen.*

### Assorted Cookies

Chocolate Chip, Oatmeal, Peanut Butter and  
White Chocolate Macadamia Nut.

### Granola Bars

### Assorted Bars

Brownies, Lemonberry and Caramel Apple.

### Assorted Bars

Brownies, Lemon-Berry, and Caramel Apple.

### Fudge Brownies

### Nutri Grain® Bars

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## THEMED BREAK SERVICE

*Themed Break Service will be priced per guest. Minimum of 12 guests.*

### Healthy Break

Fresh Cut Fruit with Fat Free Vanilla Greek Yogurt,  
Granola Bars and Herbal Teas.

### Cookie Jar

Assorted Cookies, Brownies and Ice-Cold Milk.

### Executive

Vegetable Crudit , Cheese and Crackers, Finger  
Sandwiches with House-made Chips.

### Gourmet Nacho Bar

Seasoned Ground Beef, Tortilla Chips, Chili Con Queso,  
Queso Blanco, Guacamole, Pico De Gallo, Salsa and  
Sour Cream.

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# LUNCHES

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## BOXED LUNCHES

*All boxed lunches include chips and chocolate chip cookie and bottled water.*

### Mediterranean Wrap

Fresh Spinach, Tomato, Cucumber, Olives, Feta Cheese, and Hummus in a Tomato Flour Tortilla.

### Sliced Turkey Breast, Smoked Ham or Roast Beef Deli Sandwich

Served on a Multi-grain Bread or Croissant with Fresh Lettuce.

### Chicken Caesar Wrap

Sliced Grilled Chicken Breast, Croutons, Romaine Lettuce tossed with Caesar Dressing in a Spinach Wrap.

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## LUNCHEON ENTRÉES

*All luncheon entrees include a garden salad, two selections of sides,  
bread service, ice water, coffee, decaffeinated coffee and ice tea.*

### Chicken Piccata

Sautéed Breast of Chicken with a Lemon Caper Butter Cream.

### Chicken Provençal

Sautéed Breast of Chicken with a Sundried Tomato Demi-Glace.

### Lemon Rosemary Chicken

Sautéed Breast of Chicken with Aged Balsamico.

### London Broil Bordelaise

Grilled London Broil served Sliced with a Classic Bordelaise Sauce.

### Grilled Pork Chop

With Sauce Robert.

### Walleye

Broiled Walleye with White Wine and Lemon, a Minnesota favorite.

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## SIDES

Wild Rice Pilaf

Roasted Asparagus

Chantilly Potatoes

Steamed Broccoli

Garlic Mashed Potatoes

Roasted Carrots

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## LUNCHEON SALAD ENTRÉES

*All luncheon salad entrees include a dinner roll, ice water, coffee, decaffeinated coffee and ice tea*

### Chef Salad

Ham, Turkey, Swiss and Cheddar Cheeses, Tomato, Cucumber, Hard Boiled Egg, Carrot and bed of Mixed Greens.

### Chicken Caesar Salad

Sliced Grilled Chicken Breast, Croutons, and Romaine Lettuce tossed with Caesar Dressing topped with Shredded Parmesan.

### Asian Salad

Carrots, Red Cabbage, Snap Peas, Cucumber, Edamame, Daikon, Chopped Nuts, Napa Slaw with Sesame Peanut Dressing.

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## LUNCH BUFFETS

*All luncheon buffets include ice water, coffee, decaffeinated coffee and ice tea.*

### The American Classic

Herb Roasted Chicken with Pan Sauce, Pot Roast with Beef Gravy, Parsley Buttered Potatoes, Roasted Carrots, Garden Salad, Dinner Rolls.

### Lunchtime Fiesta

Carne Asada and Chicken Fajitas, Black Beans, Cilantro Lime Rice, Cheddar Cheese, Romaine, Tomatoes, Black Olives, Jalapenos, Sour Cream, Tortilla Chips and Salsa, Flour Tortillas.

### Smokehouse Sandwiches

CHOICE OF TWO: Smoked Brisket, Pulled Pork or Fire Braised Chicken, Served with Kaiser Buns, Potato Chips, Calico Beans, Tomato Cucumber Salad, Barbecue Sauce and Honey Mustard Sauce, Jalapeno Corn Muffins.

### Executive Buffet

#### Soups (Choose one):

Chicken Wild Rice, Chili, Minestrone.

#### Salad:

- Garden Salad- Ranch, Sweet Basil Vinaigrette, Italian.
- Steakhouse Potato Salad or Elote Pasta Salad.

#### Sandwiches (Choose three):

- Smoked Turkey- Cranberry Wild Rice Bread, Havarti Cheese, Lettuce.
  - Smoked Ham- Multigrain Bread, Swiss Cheese, Lettuce.
    - Roast Beef- Marble Rye, Cheddar, Lettuce.
  - Roasted Vegetable- Multigrain Bread, Sprouts, Avocado Spread.
- Italian- Hoagie, Ham, Salami, Mortadella, Provolone, Lettuce, Tomato, Red Onion, Roasted Red Pepper Aioli.

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# HOT AND COLD HORS D'OEUVRES

*Hot and Cold Hors d'oeuvres will be priced per 25 pieces.*

## COLD

**Filet of Beef Crostini**

**Brie and Strawberry  
Crostini**

**Shrimp Cocktail**

**Tomato Basil  
Bruschetta**

**Smoked Salmon  
Crostini**

**Ahi Tuna Poke Shooter**

Ahi Tuna, Avocado, Pineapple, Sesame, Ginger, Garlic,  
Scallion, Chilies, Shoyu Sauce, Wasabi Aioli.

**Sesame Seared Ahi Tuna**

Citrus Wasabi Cream, Nori Salt, Wonton Crisp,  
Pea Shoots.

**Cambozola Phyllo Cups**

Cranberry, Walnut, Rosemary.

## HOT

**Artichoke Bruschetta**

**Buffalo Chicken Wings**

**Coconut Chicken  
Skewer**

**Beef Sliders**

**Bacon Wrapped Scallops**

**Mini Crab Cakes**

**Vegetable Spring Roll**

**Chicken Satay**

Served with Thai Peanut Sauce.

**Crab Rangoon**

Sweet Chili Sauce.

**Petite Beef Wellingtons**

**Korean Beef Taco**

Smoked Brisket, Gochujang Sauce, Cabbage Slaw,  
Cilantro Crème.

**Spinach Mushroom Tart**

**Bang Bang Cauliflower**

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# STATIONARY HORS D'OEUVRES

*Hot and Cold Hors d'oeuvres will be priced per 25 pieces.*

## **Meatballs**

Swedish, Marinara or Korean BBQ Sauce.

## **Chicken Wings**

Buffalo or Parmesan Garlic.

## **Hot Spinach Artichoke Dip**

Served with Pita Chips.

## **Domestic Cheese Tray**

Cheddar, Swiss and Pepper-Jack Cheese with Grapes, Seasonal Berries and Crackers.

## **Fruit Tray**

Assorted Melons, Pineapple, Grapes, Seasonal Berries.

## **Vegetable Crudit  Tray**

Grape Tomatoes, Broccoli, Cauliflower, Carrots, Celery, Cucumbers, Radishes, Peppers, Ranch Dipping Sauce.

## **Premium Cheese Tray**

Swiss, Aged Cheddar, Havarti, Gouda, Fresh Mozzarella, and Bleu Cheese with Seasonal Berries, Grapes and Crackers.

## **Antipasto Tray**

Cured Meats, Olives, Pickled Vegetables, Tomatoes and Fresh Mozzarella served with Crostini.

## **Caprese Display**

Heirloom Tomatoes, Fresh Mozzarella, Basil, Aged Balsamico and Monini Extra Virgin Olive Oil.

## **Bacon Crab Dip**

Lump Crab, Apple Wood Smoked Bacon and Smoked Gouda.

## **Smoked Salmon**

Hardboiled Eggs, Cucumbers, Onion, Tomatoes, Fresh Dill, Cream Cheese, Capers and Lemon.

## **Fire Grilled Marinated Vegetable Tray**

Carrots, Portobello Mushrooms, Asparagus, Red Onion, Red Peppers and Squash served with a sundried tomato aioli.

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# PLATED DINNERS

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*All dinner entrées include your choice one starter salad, one starch, Chefs choice vegetable, warm Artisan rolls and sweet butter, ice water, coffee, decaffeinated coffee and ice tea.*

## STARTER SALAD SELECTIONS

### Garden

Mixed Greens, Tomato, Cucumber, Radish, Onion, Sweet Basil Vinaigrette.

### Strawberry Spinach

Candied Pecans, Feta Cheese, Raspberry Vinaigrette.

### Caesar

Romaine, Shaved Parmesan, Garlic Croutons, Caesar Dressing.

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## STARCH SELECTIONS

Chantilly Potatoes

Herb Roasted Red Potatoes

Parsley Buttered Potatoes

Wild Mushroom Risotto

Wild Rice Pilaf

Lemon Thyme Orzo

Garlic Mashed Potatoes

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## ENTRÉE SELECTIONS

### Shittake Mushroom Artichoke Chicken

Lemon Thyme Sauce.

### Herb Breaded Asiago Chicken

Mustard Cream Sauce

### Chicken Marsala

Mushroom Marsala Demi.

### Vegan Kofta

Indian Dumplings, Tomato Curry Sauce, Pilau Rice.

### Butternut Squash Ravioli

Sautéed Kale and Creamy White Wine Sauce.

### Herb Crusted Pork Loin

White Wine Demi.

### Blackened Salmon

Citrus Butter Sauce.

### Baked Salmon

Lemon Caper Sauce.

### Braised Short Ribs

Red Wine Demi.

### Prime Rib

Ajus, Horseradish.

### Seared Beef Tenderloin

Shallot and Mushroom Demi.

### Baja Chilean Seabass

Citrus Chipotle Cream, Micro Cilantro, Basmati Rice.

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# DINNER BUFFETS

*All dinner buffets include your choice one starter salad, one starch, one entrée, Chefs choice vegetable, warm Artisan rolls and sweet butter, ice water, coffee, decaffeinated coffee and ice tea.*

## STARTER SALAD SELECTIONS

### Garden

Mixed Greens, Tomato, Cucumber, Radish, Onion, Sweet Basil Vinaigrette.

### Strawberry Spinach

Candied Pecans, Feta Cheese, Raspberry Vinaigrette.

### Caesar

Romaine, Shaved Parmesan, Garlic Croutons, Caesar Dressing.

## STARCH SELECTIONS

Chantilly Potatoes

Herb Roasted Red Potatoes

Parsley Buttered Potatoes

Wild Mushroom Risotto

Wild Rice Pilaf

Lemon Thyme Orzo

Garlic Mashed Potatoes

## ENTRÉE SELECTIONS

*Any Two Entrée Selections | Any Three Entrees Selections - Contact our Catering department for Pricing*

### Shittake Mushroom Artichoke Chicken

Lemon Thyme Sauce.

### Herb Breaded Asiago Chicken

Mustard Cream Sauce.

### Chicken Marsala

Mushroom Marsala Demi.

### Vegan Kofta

Indian Dumplings, Tomato Curry Sauce, Pilau Rice.

### Butternut Squash Ravioli

Sautéed Kale and Creamy White Wine Sauce.

### Herb Crusted Pork Loin

White Wine Demi.

### Blackened Salmon

Citrus Butter Sauce.

### Baked Salmon

Lemon Caper Sauce.

### Braised Short Ribs

Red Wine Demi.

### \*Chef Carved Prime Rib

Aujus, Horseradish.

### \*Chef Carved Beef Tenderloin

Shallot Mushroom Demi, Bearnaise Sauce.

### Baja Chilean Seabass

Citrus Chipotle Cream, Micro Cilantro, Basmati Rice.

*\* Additional Chef attendant fee min of 2 hours*

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# INTERNATIONAL BUFFETS

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*All dinner buffets include your choice one starter salad, one starch, one entrée, Chefs choice vegetable, warm Artisan rolls and sweet butter, ice water, coffee, decaffeinated coffee and ice tea.*

## TASTE OF ITALY

### **Insalata Caprese**

Tomato, Mozzarella, Balsamico, Basil Chiffonade, Olive Oil.

### **Antipasto Salad**

Baby Arugula, Artichoke Hearts, Roasted Red Peppers Prosciutto, Kalamata Olives, Basil Pesto Vinaigrette.

### **Roasted Potatoes and Broccolini**

### **Roasted Pork Loin**

White Wine Demi.

### **Chicken Piccata**

Lemon Caper Butter Sauce.

### **Vegetable Penne Pomodoro**

Garlic and Basil Tomato Sauce, Fresh Roasted Vegetables.

### **Herb Focaccia and Parmesan Bread Sticks**

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## ASIAN BUFFET

### **Sweet and Sticky Chicken**

Garlic and Ginger Chili Sauce.

### **Beef Bulgogi**

Grilled Steak, Korean BBQ Sauce.

Choose one: **Vegetable Fried Rice,**  
**Vegetable Lo Mein, Jasmine Rice,**

### **Stir Fried Vegetables**

### **Fortune Cookies**

Choose one: **Vegetable Egg Roll, Vegetable Spring Roll,**  
**Pork Pot Stickers, Cream Cheese Wontons or Crab Rangoon**

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# PERFORMANCE STATIONS

*Each order serves approximately 25 guests. \*Additional Chef attendant fee per hour will apply.*

## **Bruschetta Station**

*Grilled Toasted Points, Pesto, Fresh Arugula, Roasted Cherry Tomatoes, Charred Corn, Caramelized Onions, Sautéed Mushrooms, Mozzarella, Ricotta, and Boursin Cheeses, Prosciutto and Thinly Sliced Salami, Fresh Basil and Balsamico.*

## **\*Martini Mashed Potato Station**

*Herbed Butter, Crisp Bacon, Sour Cream, Fresh Chives, Bleu Cheese, Cheddar, Shaved Parmesan, French Fried Onions, Steamed Broccoli and Roasted Red Pepper.*

## **\*Italian Station**

*Penne Pasta Tossed with Your Guests Choice of Marinara, Alfredo, Pesto or Extra Virgin Olive Oil. Served with Grilled Chicken, Italian Sausage, Broccoli, Mushrooms, Asparagus, Tomatoes, Bell Peppers and Parmesan Cheese.*

## **\*Mac and Cheese Bar**

*Macaroni Noodles and Gouda Cheese Sauce served with Grilled Chicken, Bacon, Broccoli, Roasted Corn salsa, Green Onions, Cheddar and Breadcrumbs.*

## **\*Chilean Sea Bass Tacos**

*Fresh Chilean Sea Bass served Baja Style Seasoned with Cumin and Chili Powder Served with Chipotle Aioli, Micro Cilantro and Pico de Gallo.*

## **\*Carving Station**

*Carved Roasted Beef Tenderloin, Creamy Horseradish Sauce, Béarnaise Sauce and Caramelized Onions served with Silver Dollar Buns.*

# CARVERY STATIONS

*Each order serves approximately 25 guests. \*Additional Chef attendant fee per Chef, per hour will apply.*

## **\*Rosemary Balsamic Glazed Ham**

*With Cherry Pecan Butter.*

## **\*Smoked Turkey Breast**

*With Cranberry Mostarda.*

## **\*Pork Loin**

*Cider Brined, and served with Stone Ground Mustard.*

## **\*Herb and Salt Crusted Prime Rib**

*Served with Au Jus, and Horseradish.*

## **\*Seared Ahi Tuna**

*Sliced and served with an Soy Reduction, Sriracha Aioli and Wasabi Aioli.*

## **\*Chateaubriand**

*Béarnaise Sauce, and Horseradish Cream.*

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# PLATED DESSERTS

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*Desserts will be priced per guest.*

**New York Cheesecake**

*With Strawberry Sauce.*

**Ultimate Chocolate Cake**

**Chocolate Flourless Torte**

**Caramel Granny Apple Pie**

**Old Fashioned Carrot Cake**

**House Made Cupcake**

*Chocolate, Vanilla, or Strawberry.*

**Vegan Options**

**Upon Request**

**Red Velvet Mini Cake**

# DESSERT DISPLAY

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*Dessert Displays will be priced per dozen.*

**Petit Fours**

*Chocolate Brownie, Red Velvet, Carrot Cake and Truffle Bon-Bon.*

**Mousse Shooters**

*Choose from Pumpkin, Strawberry Cheesecake or Chocolate Turtle.*

**Mini Apple Pie**

# FLAMBÉ STATIONS

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*Our Chef prepares this flamed dish made famous in the French Quarter of New Orleans right before your guests. Each Flambé Station serves approximately 25 guests.*

*\*Additional Chef attendant fee per Chef, per hour will apply.*

**\*Bananas Foster**

*Rich Butter Caramelized Bananas finished with Cinnamon Rum Flambé. Served with Vanilla Ice Cream.*

**\*Apple Cinnamon Flambé**

*Buttery Caramel Sauce finished with Cinnamon Bourbon Flambé. Served with Vanilla Ice Cream.*

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**Natalie Derby, Sr. Manager of Catering Sales and Operations**

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