

CATERING AND EVENTS

CANTERBURY PARK

MENU



Quick Starts

Breakfasts include regular and decaffeinated coffee and assorted juices

THE CONTINENTAL

Assorted pastries, breakfast breads, caramel rolls, fresh fruit, whipped butter and preserves
Per person \$9.95

HEALTHY BEGINNINGS

Low-fat greek yogurt parfaits, fresh fruit, granola, oatmeal, diced apples, brown sugar, mini bagels and cream cheese
Per person \$10.95

Hot Breakfast Buffets

Breakfast buffets include regular and decaffeinated coffee.
Minimum of 25 guests.

MORNING SCRAMBLE

Scrambled eggs, served with smoked bacon, sausage links, breakfast potatoes, fresh fruit and assorted pastries
Per person \$14.95

THE FAVORITE

Choice of frittata; House, Ham and Swiss, Veggie, served with smoked bacon, sausage links, breakfast potatoes, fresh fruit and assorted pastries
Per person \$15.95

House Frittata:

Bacon, spinach, mushrooms and white cheddar cheese

Ham and Swiss Frittata:

Ham and Swiss cheese

Veggie Frittata:

Potato, kale, tomato and parmesan cheese

Breakfast Enhancements

Minimum of 25 guests.

FRENCH TOAST BAR

French toast served with chocolate chips, whipped cream, apple compote, caramel pecan sauce, maple syrup, house berry syrup, strawberry sauce and cinnamon sauce
Per person \$4.95

OMELET STATION

Omelets made to order with bacon, ham, yellow onion, green onion, diced peppers, diced tomatoes, sliced mushrooms and cheddar cheese
Per person \$6.95

SMOKED SALMON

Served with fresh bagels, capers, onions, tomatoes and cream cheese
Per person \$6.95

BISCUITS AND GRAVY

Warm buttermilk biscuits served with country sausage gravy
Per person \$4.95

BREAKFAST SANDWICHES

Served with eggs and American cheese on an English muffin with your choice of ham, bacon or sausage
Per person \$4.95

BREAKFAST BURRITOS

Filled with scrambled eggs, sausage, cheddar cheese and tomatoes. Served with salsa and sour cream
Per person \$4.95

Canterbury Catering food and beverage prices are subject to applicable sales tax, 20% service charge and subject to change.

A La Carte Breakfast Items

ASSORTED PASTRIES

Per dozen \$18.00

ASSORTED MUFFINS

Per dozen \$18.00

CINNAMON ROLLS

Per dozen \$24.00

CARAMEL ROLLS

Per dozen \$24.00

MINI DANISHES

Per dozen \$15.00

MINI MUFFINS

Per dozen \$15.00

ASSORTED BAGELS WITH CREAM CHEESE

Per dozen \$20.00

WHOLE FRUIT

Per piece \$1.25

MIXED FRESH CUT FRUIT

Per person \$2.95

YOGURT

Each \$2.00

YOGURT PAREFAIT

Each \$4.50

Hot Beverages

Hot beverage stations include sugar,
artificial sweetner and half and half

REGULAR AND DECAFFEINATED COFFEE

Per gallon \$25.00

TRADITIONAL AND HERBAL TEA

Per gallon \$25.00

HOT COCOA

Per gallon \$28.00

HOT APPLE CIDER

Per gallon \$28.00

Cold Beverages

BOTTLED FRUIT JUICE

Orange, apple and cranberry
Each \$2.50

ICED TEA

Per gallon \$24.00

LEMONADE

Per gallon \$24.00

BOTTLED SODA

Each \$2.95

BOTTLED WATER

Each \$2.95

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A La Carte Snacks

FIREMAN'S MIX

Mixture of corn chips, pretzels and gold fish,
spiced with a cajun seasoning
Per pound \$12.00

CANTERBURY SNACK MIX

Mixture of nuts, pretzels and gold fish
Per pound \$14.00

CHEX MIX

Corn Chex, Wheat Chex, pretzels, rye crisps
and mini bread sticks.
Per pound \$12.00

DELUXE MIXED NUTS

Per pound \$24.00

TORTILLA CHIPS AND SALSA

Per pound \$12.00

POPCORN

Per gallon \$10.00

PRETZELS

Per pound \$10.00

ASSORTED COOKIES

Per dozen \$10.00

FUDGE BROWNIES

Per dozen \$15.00

ASSORTED BARS

Per dozen \$15.00

ASSORTED GRANOLA BARS

Per dozen \$8.00

ASSORTED NUTRI-GRAIN BARS

Per dozen \$8.00

Specialty Breaks

Minimum of 25 guests

REVITALIZE

Natural almonds, Nutri-Grain bars, vegetable
tray and dip, pita crisps and sun dried tomato
hummus, whole fruit, and assorted sodas and
bottled water
Per person \$11.95

SWEET TOOTH

Assorted cookies, fudge brownies, assorted
bars, puppy chow, assorted candy (M&M's,
Skittles and Gummy Bears) and assorted sodas
and bottled water
Per person \$12.95

MUNCHIES

Cheese and crackers, vegetable tray and dip,
trail mix, chips and dip and assorted sodas and
bottled water
Per person \$10.95

THE COOKIE JAR

Assorted cookies, fudge brownies, assorted
bars, ice cold milk, regular and decaffeinated
coffee and assorted sodas and bottled water
Per person \$10.95

SWEET AND SAVORY

Fresh popped popcorn, mini pretzel bread
sticks and cheese sauce, rice krispy bites,
M&M's and assorted sodas and bottled water
Per person \$10.95

MINI FIESTA

Tortilla chips, chili con queso, guacamole,
diced tomatoes, jalapenos, salsa and assorted
sodas and bottled water
Per person \$10.95

DESIGN YOUR OWN TRAIL MIX

Peanuts, M&M's, almonds, yogurt covered
raisins, dried banana chips, dried cherries,
chocolate chips, shredded coconut and
assorted sodas and bottled water
Per person \$11.95

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Boxed Lunches

Sandwiches

Choice of one: pasta salad or coleslaw
All sandwiches come with potato chips,
cookie and bottled water or soda

TURKEY BREAST, SMOKED HAM, OR ROAST BEEF

Lettuce, tomato and onion with mayonnaise
and mustard served on a herb focaccia roll
Per person \$15.95

CHICKEN SALAD, EGG SALAD OR TUNA SALAD

Served on a croissant with leaf lettuce
Per person \$15.95

SOUTHWEST CHICKEN WRAP

Julienne chicken, shredded cheddar cheese,
sweet corn, black beans, lettuce and salsa with
chipotle ranch wrapped in a tomato tortilla
Per person \$17.95

CANTERBURY CLUB

Turkey, bacon, lettuce, tomato and Swiss
cheese with a garlic aioli served on a herb
focaccia roll
Per person \$17.95

MEDITERRANEAN WRAP

Lettuce, tomato, cucumber, herbed green
olives and feta cheese with a roasted pepper
aioli wrapped in a spinach tortilla
Per person \$17.95

Salads

All salads come with a dinner roll, cookie
and bottled water or soda

GARDEN SALAD

Mixed greens, tomatoes, cucumbers and dijon
vinaigrette
Per person \$10.95

CAESAR SALAD

Romaine lettuce, garlic croutons, parmesan
cheese and Caesar dressing,
Per person \$10.95

CANTERBURY SALAD

Mixed greens, candied pecans, apples, bacon,
feta cheese and balsamic vinaigrette
Per person \$12.95

CLASSIC COBB

Mixed greens, hard boiled eggs, tomatoes,
bacon bits, bleu cheese crumbles, black olives
and dijon vinaigrette
Per person \$12.95

ASIAN SALAD

Romaine, cabbage, crispy noodles, cilantro
and sesame dressing
Per person \$12.95

Steak, Chicken or Shrimp can be added to
any salad for an additional \$4

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Plated Lunch Entrees

Plated lunch entrees include garden salad, bread service and regular and decaffeinated coffee.

HERB ROASTED CHICKEN BREAST

Seasoned chicken with lemon jus, grilled asparagus and rice pilaf
Per person \$17.95

MINNESOTA WALLEYE FILLET

Roasted walleye, corn salsa and Minnesota wild rice pilaf
Per person \$19.95

BISTRO STEAK

Herb butter, seasonal vegetable and baby red potatoes
Per person \$19.95

PORK TENDERLOIN

Cherry balsamic reduction, seasonal vegetable and rice pilaf
Per person \$17.95

CHICKEN STIR-FRY

Fresh vegetable medley, oyster sauce, jasmine rice and fried wontons
Per person \$15.95

Vegetarian

STUFFED ACORN SQUASH

Wild rice blend, pecans, cranberries and balsamic reduction
Per person \$15.95

SAFFRON RISOTTO

Leeks, cherry tomatoes, asparagus and parmesan cheese
Per person \$15.95

CHEESE TORTELLINI BRUSCHETTA

Tomatoes, basil, garlic and parmesan cheese
Per person \$15.95

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Lunch Buffets

Lunch buffets include regular and decaffeinated coffee
Minimum of 40 guests required

SOUP AND SANDWICH BUFFET

Your choice of two sandwich selections served on a herb focaccia roll with potato chips

Sandwich Selections:

Beef & White Cheddar with bleu cheese aioli

Smoked Ham & Swiss with mustard aioli

Turkey & Provolone and pesto aioli

Roasted Vegetable with pesto aioli and balsamic reduction

Choice of Two Soups: Chicken Noodle, Chicken Wild Rice, Beef Barley or Tomato Basil

Choice of Two: Cole Slaw, Potato Salad or Pasta Salad

Per person \$15.95

CHICKEN BREAST AND POT ROAST BUFFET*

Sauteed Chicken Breast with herb jus and Sliced Pot Roast

Served with garden salad, parsley buttered potatoes, glazed baby carrots and dinner rolls

Per person \$18.95

TRACK-SIDE BUFFET*

Charbroiled Hamburgers, Bratwursts and Hot Dogs served with potato chips

Choice of Two: Cole Slaw, Potato Salad or Baked Beans

Per person \$16.95

BBQ SANDWICH BUFFET*

Choice of Two: Smoked Brisket, Pulled Pork or Pulled Fire Braised Chicken

Served with kaiser rolls and potato chips

Choice of Two: Cole Slaw, Potato Salad or Baked Beans

Per person \$16.95

TACO AND NACHO BAR*

Seasoned Ground Beef and Fire Braised Chicken

Served with cheddar cheese, tomatoes, lettuce, black olives, jalapenos,
hard corn tortilla shells, soft flour tortillas and corn tortilla chips

Per person \$14.95

ITALIAN BUFFET*

Chicken Parmigiana

Choice of One: Manicotti with Meat Sauce or Cheese Tortellini Bruschetta

Served with classic Caesar salad and garlic bread sticks

Per person \$15.95

** Vegetarian Options Available Upon Request*

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Plated Dinner

Plated entrees include garden salad, bread service and regular and decaffeinated coffee.

FILET MIGNON

Mushroom cabernet sauce, grilled asparagus and
garlic mashed potatoes
Per person \$34.95

ROASTED SALMON

Citrus soy glaze, fresh green beans and asian style rice pilaf
Per person \$29.95

ROASTED WALLEYE FILLET

Smokey pineapple salsa, grilled asparagus and
roasted fingerling potatoes
Per person \$29.95

PORK TENDERLOIN

Marsala sauce with mushrooms, glazed baby carrots and
wild rice blend
Per person \$29.95

TUSCAN CHICKEN

Prosciutto, sun dried tomatoes, marinated mozzarella, smoked
paprika sauce, glazed baby carrots and
roasted fingerling potatoes
Per person \$27.95

ROASTED TURKEY BREAST

Herb gravy, glazed baby carrots and sage dressing
Per person \$27.95

Vegetarian

STUFFED ACORN SQUASH

Wild rice blend, pecans, cranberries and balsamic reduction
Per person \$26.95

SAFFRON RISOTTO

Leeks, cherry tomatoes, asparagus and parmesan cheese
Per person \$26.95

CHEESE TORTELLINI BRUSCHETTA

Tomatoes, basil, garlic and parmesan cheese
Per person \$26.95

Dinner Duets

Duets include our
Canterbury Salad, bread
service and regular and
decaffeinated coffee.

BEEF TENDERLOIN AND BROILED SHRIMP

Garlic butter sauce, glazed
baby carrots and garlic
mashed potatoes
Per person \$36.95

PETITE FILET AND LOBSTER TAIL

Demi-glaze, grilled
asparagus and mushroom
risotto
Per person \$44.95

MEDITERRANEAN FILET AND CHICKEN

Sun dried tomatoes,
prosciutto, marinated
mozzarella, balsamic
reduction, fresh green
beans and garlic mashed
potatoes
Per person \$31.95

PETITE FILLET AND SALMON

Tomato hollandaise, grilled
asparagus and roasted
fingerling potatoes
Per person \$33.95

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Dinner Buffets

Dinner buffets include garden salad, bread service and regular and decaffeinated coffee.

Minimum of 40 guests required

TRIPLE CROWN BUFFET

Chef Carved Prime Rib with au jus and horseradish cream

Seasoned Chicken Breast with herb jus

Salmon with sesame soy glaze

Mixed greens with candied pecans, feta cheese and balsamic vinaigrette

Buttered baby red potatoes and grilled asparagus

Per person \$40.95

BEEF TENDERLOIN AND CHICKEN BREAST BUFFET

Chef Carved Beef Tenderloin with red wine demi-glaze

Pan Seared Chicken Breast with herb jus

Garlic mashed potatoes and glazed baby carrots

Per person \$36.95

CHICKEN BREAST AND SALMON BUFFET

Sauteed Chicken Breast with marsala sauce

Roasted Salmon with lemon cream sauce

Wild rice pilaf and fresh green beans

Per person \$32.95

SURF & TURF BUFFET

Beef Tenderloin with béarnaise sauce

Shrimp Scampi served with herb buttered bow tie pasta

Garlic mashed potatoes and grilled asparagus

Per person \$39.95

ITALIAN BUFFET

Chopped antipasto salad

Braised beef short ribs ragu

Chicken Parmigiana

Alfredo cheese manicotti and steamed broccoli

Garlic bread sticks

Per person \$32.95

SOUTH OF THE BORDER BUFFET

Shredded Pork, Chipotle Chicken, and Shredded Beef

Hard corn tortilla shells, soft flour tortillas and corn tortilla chips

Refried beans, cilantro lime rice, sauteed peppers, onions, salsa, guacamole,
sour cream, lettuce, shredded cheese and lime wedges

Per person \$26.95

ASIAN BUFFET

Honey Sesame Chicken and Kung Pao Beef

Stir fried vegetables

Fried rice and lo mein noodles

Vegetarian egg rolls, and pot stickers

Per person \$25.95

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Desserts

NEW YORK STYLE CHEESE CAKE

Rich and creamy filling baked to perfection on a traditional graham cracker crust
Served with Strawberry or Raspberry topping
Per person \$7.00

CHOCOLATE LAYER CAKE

Rich moist layers of chocolate cake sandwiched with silky chocolate filling and finished with a rich chocolate icing
Per person \$7.00

CARAMEL APPLE GRANNY

Buttery caramel and toffee-studded custard hug fresh Granny Smith apples piled high in our melt in your mouth shortbread crust
Per person \$7.00

TIRAMISU

The classic Italian dessert with rich coffee liqueur blended into mascarpone mousse
Per person \$7.00

WHITE CHOCOLATE RASPBERRY CREAM CAKE

Layers of superb sponge cake filled with raspberry preserves and fresh whipped cream
Per person \$5.00

IRISH CREAM CHEESECAKE

Irish cream cheesecake layered with chocolate ganache baked on a chocolate crumb crust and finished with Irish cream mousse.
Per person \$9.00

OLD FASHIONED CARROT CAKE

Lightly spiced carrot cake mixed with coconut and pineapple and finished with rich cream cheese icing with chopped pecans and walnuts.
Per person \$7.00

Dessert Enhancements

COFFEE KIOSKS

Freshly brewed coffee served with Vanilla, Caramel, and Irish Creme flavors, chocolate shavings, cinnamon sticks, ground nutmeg and whipped cream
Per person \$7.00

CHOCOLATE FONDUE

Served with strawberries, cherries, pineapple, pretzels, marshmallows and pound cake for dipping
Per person \$8.00

PETITE CHEESECAKE BITES

An assortment of New York style vanilla, chocolate cappuccino, silk tuxedo, lemon, chocolate chip, raspberry and amaretto
Per dozen \$24.00

MINI APPLE PIES

Fresh Michigan apples and a hint of cinnamon baked in an all butter short bread crust
Per dozen \$28.00

MINI BROWNIE BITES

Per dozen \$12.00

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Action Stations

Appetizer portions
Minimum of 40 guests
Two hour maximum

ASIAN STATION

Honey Sesame Chicken and Kung Pao Beef
Served with fried rice and lo mein noodles
Per person \$10.95

GOURMET MAC AND CHEESE BAR

Macaroni Noodles and Creamy Gouda Cheese
Served with sauteed chicken, bacon, broccoli,
mushrooms, red peppers, asparagus, green
onions, shredded cheddar cheese
and bread crumbs
Per person \$8.95

STREET TACOS

Choice of Fire Braised Chicken or
Shredded Beef
Served with corn tortillas, shredded lettuce,
queso fresco, avocado sauce, smoked tomato
salsa and cilantro
Per person \$10.95

ITALIAN STATION

Penne tossed with your choice of Marinara
Sauce or Basil Cream Sauce
Served with sauteed chicken, broccoli,
mushrooms, asparagus, tomatoes,
onions, and Parmesan cheese
Per person \$8.95

GOURMET MASHED POTATO BAR

Roasted Garlic Mashed Potatoes
Served with country gravy, herb butter, sour
cream, bacon, broccoli, mushrooms, french
fried onions, red peppers, green onions and
shredded cheddar cheese
Per person \$8.95

Carving Stations

Chef's Fee \$75.00 per hour per chef
Serves up to 25 guests
Two hour maximum

ROSEMARY BALSAMIC GLAZED HAM

Served with smoked paprika aioli, maple
mustard sauce and petite rolls
Per \$200.00

ROASTED TURKEY BREAST

Served with pesto aioli, cranberry mustard and
petite rolls
Per \$175.00

ROASTED BEEF TENDERLOIN

Served with caramelized onions, horseradish
aioli and petite rolls
Per \$300.00

SMOKED PORK LOIN

Served with bacon jam, apple salad and petite
rolls
Per \$250.00

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Reception Enhancements

Serves approximately 25 guests

SHRIMP COCKTAIL

Served with cocktail sauce and lemon wedges

Per order \$125.00

HOT ARTICHOKE DIP

Served with pita chips

Per order \$75.00

CHILLED SPINACH DIP

Served with pita bread

Per order \$65.00

CRAB DIP

Served with sliced baguette

Per order \$85.00

SMOKED SALMON

Served with capers, cucumbers, tomatoes, red onions, lemon, fresh dill and sliced baguette

Per order \$230.00

BAKED BRIE EN CROUTE

Served in a puffed pastry with green apples

Per wheel \$75.00

CHEESE TRAY

Cheddar, Swiss and Pepper Jack with grapes and fresh berries

Per order \$75.00

PREMIUM CHEESE TRAY

White Cheddar, Smoked Bleu Cheese, Havarti and marinated Mozzarella with grapes and fresh berries

Per order \$85.00

ANTIPASTO DISPLAY

Prosciutto, cappicola, salami, marinated Mozzarella, assorted olives, pepperoncini, peppadew peppers and marinated artichokes

Per order \$125.00

FRESH SEASONAL FRUIT

Assorted seasonal melons and berries served with cream cheese fruit dip

Per order \$65.00

VEGETABLE TRAY

Cherry tomatoes, carrots, celery, broccoli, cauliflower and black olives served with ranch dip

Per order \$55.00

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Cold
Hors D'Oeuvres

50 pieces per order

PROSCIUTTO
WRAPPED

CANTALOUPE
Per order \$85.00

FRUIT SKEWERS
Per order \$150.00

SMOKED SALMON
AND CREAM CHEESE
CROSTINI
Per order \$180.00

CAPRESE SKEWERS
with balsamic reduction
Per order \$110.00

PEPPERED BEEF
TENDERLOIN AND
HORSERADISH
CREAM CROSTINI
Per order \$240.00

TOMATO BASIL
BRUSCHETTA
with balsamic reduction
Per order \$85.00

DEVILED EGGS WITH
BACON CRUMBLES
Per order \$150.00

SHRIMP SALAD PUFFS
Per order \$150.00

Hot
Hors D'Oeuvres

50 pieces per order

STEAK BITES
Served with bearnaise sauce
Per order \$125.00

CHICKEN SATAY
Served with spicy
peanut sauce
Per order \$100.00

WINGS
Choice of: Parmesan Garlic,
Buffalo, Sweet Chili or
Sweet Bourbon
Per order \$100.00

VEGETARIAN EGG
ROLLS
Served with plum sauce
Per order \$75.00

TOMATO BISQUE
SHOOTER
Served with mini grilled
cheese sandwiches
Per order \$170.00

APPLE AND BLEU
CHEESE TARTLETS
Per order \$150.00

TOMATO AND
MOZZARELLA
TARTLETS
Per order \$145.00

Premium
Hors D'Oeuvres

50 pieces per order

MINI BEEF
WELLINGTON
Per order \$195.00

COCONUT SHRIMP
Per order \$125.00

MINI CRAB CAKES
Per order \$175.00

PULLED BRISKET
TARTLETS
with apple chutney
Per order \$150.00

SHRIMP CEVICHE
SHOOTERS
Per order \$140.00

TUNA TARTARE
SHOOTER
Per order \$240.00

BACON WRAPPED
SCALLOPS
Per order \$150.00

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Light Fare and Late Night Snacks

DOLLAR BUN SANDWICHES

Assortment of ham, turkey or roast beef served on petite rolls
with american cheese and condiments

25 sandwiches per order

Per order \$65.00

WALKING TACO

Seasoned ground beef

Served with tortilla chips, shredded lettuce, diced tomatoes, onions, jalapeno peppers,
black olives, shredded cheddar cheese, sour cream and salsa

Per person \$6.95

HOT DOGS

Hot dogs on buns

Served with mustard, ketchup, onions, and pickle relish

25 hot dogs per order

Per order \$55.00

MINI SLIDERS

Mini burgers on buns

Served with American cheese, lettuce, tomato, onion, pickles, ketchup and mustard

25 burgers per order

Per order \$75.00

OMELET STATION

Omelets made to order with bacon, ham, yellow onion, green onion, diced peppers, diced tomatoes,
sliced mushrooms and cheddar cheese

Per person \$9.95

ASSORTED PIZZAS

Cheese, Pepperoni, Sausage, or Vegetable

Per Piza \$17.00



Kelley Mahowald - Catering and Events Sales Manager
D:952-496-6410 • C:612-816-1202 • kmahowald@canterburypark.com
canterburypark.com • 1100 Canterbury Road Shakopee, MN 55379