

**CATERING**  
— AND —  
**EVENTS**

**CANTERBURY PARK**

**FALL & HOLIDAY  
MENU**



# – FALL & HOLIDAY MENUS –

## Plated Dinners & Buffets

### The Classic - \$25.95

Mixed Green Salad with Cucumber, Grape Tomatoes, and Balsamic Vinaigrette  
Chicken Marsala with Mushrooms  
Penne with Roasted Garlic Cream, Pitt Ham, Peas, and Parmesan  
Herb Roasted Baby Carrots  
Artisanal Bread  
Tiramisu

### Bright Harvest - \$27.95

Endive with Apples, Hazelnuts and Blue Cheese  
Tossed in Maple Vinaigrette  
Chicken with Brie and Bacon  
Roasted Pitt Ham with a Brown Sugar Rosemary Glaze  
Roasted Fall Vegetables with Herbs & Manchego Cheese  
Wild Rice Pilaf  
Artisanal Bread  
Pumpkin Cheese Cake  
NYC Cheesecake Finished with Chocolate Ganache and Berry Sauce

### Autumn Gathering - \$29.95

Chicken with Tomato Vodka Cream Sauce  
Roasted Pork Loin with Dijon & Dry Cherry Agro Dolce  
Caesar Salad  
Fusilli Pasta Tossed with Roasted Root Vegetables, Brown Butter, Herbs and Manchego Cheese  
Roasted Brussel Sprouts with Bacon  
Artisanal Bread  
Chocolate Tart with Caramel Sauce & Whipped Cream

### Fall Feast - \$34.95

Chicken Amaretto  
Mustard and Herb Roasted Salmon  
Strawberry and Spinach Salad with Brie and Balsamic Vinaigrette  
Roasted Leeks and Potatoes  
Green Bean with Garlic and Parmesan  
Artisanal Bread  
Salted Caramel Peanut Butter Bars

### Yule Log - \$39.95

Roasted Breast of Duck on Sweet Potato Hash with Brussel Sprouts, Red Peppers and Cauliflower  
Finished with a Lemon Lingonberry Sauce  
Braised Beef Shortribs  
Caesar Salad  
Wild Rice Pilaf  
Roasted Broccoli and Baby Carrots  
Artisanal Bread  
Chocolate Tart with Caramel Sauce and Whipped Cream

## Holiday Buffets

### Christmas in Italy - \$37.95

Chicken Picatta  
Blackened Salmon with Herb Cream Sauce  
Sliced Roasted Flank Steak with Sundried Tomato Demi-glace  
Arugula Salad with Prosciutto, Grilled Asparagus, Lime Tomatoes and Garlic and Balsamic Marinated Tomatoes  
Penne Arrabiata with Italian Sausage  
Roasted Zucchini, Yellow Squash and Red Peppers  
Artisanal Bread  
NY Style Cheesecake with Limoncello Macerated Strawberries

### The Feast - \$44.95

Chicken Breast with Artichokes and Red Onion with a White Wine Cream Sauce  
Roasted and Sliced NY Striploin with Roasted Shallot Demi-glace  
Shrimp Scampi  
Spinach Salad with Strawberries, Brie and Raspberry Vinaigrette  
Herb Roasted Potatoes  
Orzo with Herbs and Parmesan  
Roasted Cauliflower with Pepperoncini and Golden Raisins  
Artisanal Bread  
Boston Crème Pie

### Holiday Elegance - \$49.95

Chicken Breast with White Truffle Cream Sauce  
Crab Cake with Stone Ground Mustard Butter Sauce  
Roasted Tenderloin of Beef with Madeira Demi Wedge Salad  
Mashed Red Potatoes  
Prosciutto Wrapped Asparagus Bundles  
Artisanal Bread  
Butter Cake

Vegetarian & Gluten Free Options Available Upon Request.

*All buffets require a 40 person minimum.  
Plated meals up to 2 entrée selections.*

*All food and beverages are subject to sales tax and 20% service charge. Service charge is not gratuity and is distributed at the discretion of management.  
All menus and prices are subject to change.*

# – RECEPTION STATIONS –

These stations take your appetizers to the next level with delicious interaction.  
All portions are appetizer appropriate. Minimum of 25 guests. Priced per person.

## STATIONS

### Bruchetta Bar - \$9.95

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

### Martini Mashed Potato Station - \$10.95

Herbed Butter Crumbled Cooked Bacon, Sour Cream,  
fresh Chives, Saute'd Mushrooms, Crumbled Bleu Cheese, Shredded Cheddar,  
Shaved Parmesan Cheese, French Fried Onions, Steamed Broccoli, Roasted Red Pepper

### Italian Station - \$12.95

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, assorted Bell Peppers and Parmesan Cheese

### Carving Station - \$15.95

Carved Beef Served with Silver Dollar Buns



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# – HORS D'OEUVRES –

## COLD

Each order serves approximately 25 guests.

### Spinach Dip – 45.00

Served with Pita Chips.

### Deviled Eggs With Crisp Bacon – 50.00

### Domestic Cheese Tray – 55.00

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

### Tomato Basil Bruschetta – 55.00

### Fruit Tray – 75.00

Assorted Melons, Pineapple, Grapes, Seasonal Berries and Fruit Dip.

### Crudit  Tray – 80.00

### Premium Cheese Tray – 85.00

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

### Antipasto Tray – 95.00

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

### Shrimp Cocktail – 105.00

### Caprese Shooters – 130.00

### Prosciutto Wrapped

### Asparagus With B arnaise Sauce – 130.00

### Smoked Salmon Crostini – 130.00

### Shrimp Ceviche Shooters – 175.00

### Beef Tenderloin Crostini – 185.00

### Smoked Salmon Display – Market Price

## HOT

Each order serves approximately 25 guests.

### Hot Spinach Artichoke Dip – 50.00

Served with Pita Chips.

### Vegetarian Spring Rolls – 75.00

Served with Orange Chili Sauce.

### Whiskey Onion and Sharp

### Cheddar Sliders – 75.00

### Pork Pot Stickers – 80.00

Served with Ginger Soy Dipping Sauce.

### Tomato Bisque Shooters – 80.00

Served with Mini Grilled Cheese Sandwiches

### Baked Brie – 85.00

Served in a Puff Pastry with Fresh Apples and Baguette Slices.

### Coconut Shrimp – 90.00

Served with Orange Chili Sauce.

### Chicken Wings – 95.00

Parmesan Garlic, Buffalo, Sweet Chili, Sweet Bourbon.

### Steak Bites – 100.00

Served with B arnaise Sauce.

### Thai Peanut Chicken Satay – 100.00

Served with Yogurt Dipping Sauce.

### Hot Bacon Crab Dip – 100.00

Served with Crostinis.

### BBQ Brisket Sliders – 115.00

Served with Jalape o Slaw.

### Crab Cakes – 140.00

Served with Creole Tartar Sauce.

### Bacon Wrapped Scallops – 140.00

### Mini Beef Wellingtons – 150.00

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## Holiday Parties at Canterbury Park



### Why Canterbury

While we may be best known for summertime racing, when the snow falls, Canterbury Park is transformed into a winter wonderland. Holiday parties are a time of celebration, and Canterbury Park is in the business of fun.

With a variety of unique and customizable spaces, Canterbury Park can accommodate companies of any size. Add on a casino night package to complement the night and create an experience your party won't forget.

### Featured Spaces

#### The Triple Crown Club

The newly remodeled Triple Crown Club is a premiere holiday party location. Choose one of the three sections, or pair the trio for larger events. With a signature bar, warm décor and amazing views of the winter landscape, the Triple Crown Club is a great winter destination.

#### The Mezzanine

Our 2nd level location is your winter playground. Customize the space, décor and ambiance to provide a memorable holiday experience. With space for 400+ people, this location provides ample space for the largest holiday parties.

### Entertainment Enhancements:

Add Casino Night fun to your holiday gathering.

We offer 'funny money' gaming options, including blackjack, Ultimate Texas Hold 'Em, 3-Card Poker, Pai Gow Poker, Baccarat, Poker, Horse Racing and more.

Canterbury Park can also accommodate bands, comedy and other outside entertainment options.

### Get Started

Call: 952-496-6410

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

Email: [Events@CanterburyPark.com](mailto:Events@CanterburyPark.com)



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