

## *Quick Starts*

Breakfasts include regular & decaffeinated coffee.

### **THE CONTINENTAL**

Assorted pastries, breakfast breads, caramel rolls, fresh fruit, whipped butter & preserves  
Per person \$8.95

### **HEALTHY BEGINNINGS**

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

## *Hot Breakfast Buffets*

Breakfasts include regular & decaffeinated coffee. Minimum of 25 guests.

### **MORNING SCRAMBLE**

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

### **THE FAVORITE**

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

#### House Frittata:

\*Bacon, spinach, mushrooms, white cheddar

#### Ham & Swiss Frittata

#### Veggie Frittata:

Potato, Kale, Tomato, Parmesan Cheese

## *Breakfast Enhancements*

Enhancements must be combined with a Quick Start Breakfast or Hot Breakfast Buffet. Minimum of 25 guests.

### **FRENCH TOAST BAR**

Assorted toppings, maple syrup, whipped cream  
Per person \$7.95

### **OMELET STATION**

Omelets made to order with assorted meats, cheeses, vegetables  
Per person \$9.95

### **SMOKED SALMON PLATTER**

Fresh bagels, capers, onion, tomatoes and cream cheese  
Per person \$9.95

### **BISCUITS AND GRAVY**

Warm buttermilk biscuits served with country sausage gravy  
Per person \$7.95

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## *A La Carte Breakfast Items*

### ASSORTED PASTRIES

Per dozen \$18

### ASSORTED MUFFINS

Per dozen \$18

### CINNAMON ROLLS

Per dozen \$24

### CARAMEL ROLLS

Per dozen \$24

### MINI DANISHES

Per dozen \$15

### MINI MUFFINS

Per dozen \$15

### ASSORTED BAGELS WITH CREAM CHEESE

Per dozen \$20

### WHOLE FRUIT

Per piece \$1.25

### MIXED FRESH CUT FRUIT

Per person \$2.95

### YOGURT

Each \$2

### YOGURT PAREAIT

Each \$4.50

## *Hot Beverages*

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

### REGULAR & DECAFFEINATED COFFEE

Per gallon \$25

### TRADITIONAL & HERBAL TEA

Per gallon \$25

### HOT COCOA

Per gallon \$28

### HOT APPLE CIDER

Per gallon \$28

## *Cold Beverages*

### BOTTLED FRUIT JUICE

Orange, Apple, Cranberry  
Each \$3.50

### ICED TEA

Per gallon \$24

### LEMONADE

Per gallon \$24

### 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, pretzel sticks, gold fish,  
spiced with a cajun seasoning  
Per pound \$12

### **CANTERBURY SNACK MIX**

Mixture of nuts, pretzels, gold fish  
Per pound \$14

### **CHEX MIX**

Corn Chex, Wheat Chex, pretzels, rye crisps,  
and mini bread sticks.  
Per pound \$12

### **DELUXE MIXED NUTS**

Per pound \$24

### **TORTILLA CHIPS AND SALSA**

Per pound \$12

### **POPCORN**

Per gallon \$10

### **PRETZELS**

Per pound \$10

### **ASSORTED GOURMET COOKIES**

Per dozen \$10

### **GOURMET BROWNIES**

Per dozen \$15

### **ASSORTED GOURMET BARS**

Per dozen \$15

## *Specialty Breaks*

### **REVITALIZE**

Natural almonds, nutri-grain bars, vegetable  
platter, pita crisps & sun dried tomato  
hummus, whole fruit  
Per person \$10.95

### **SWEET TOOTH**

Assorted gourmet cookies & bars, brownies,  
puppy chow, assorted candy pieces (M&M's,  
Skittles, Hot Tamales)  
Per person \$8.95

### **MUNCHIES**

Cheese and crackers, vegetable platter & dip,  
trail mix, chips & dip  
Per person \$9.95

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## *Boxed Lunches*

### *Sandwiches*

All sandwiches come with chips, cookie & bottled water or soda and a choice of one: pasta salad, fresh fruit or coleslaw.

#### **TURKEY BREAST, SMOKED HAM, OR ROAST BEEF**

Served on a herb focaccia roll with lettuce, tomato, onion  
Per person \$15.95

#### **CHICKEN SALAD, EGG SALAD OR TUNA SALAD**

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

#### **SOUTHWEST CHICKEN WRAP**

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

#### **CANTERBURY CLUB**

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

#### **MEDITERRANEAN WRAP**

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

### *Salads*

All salads come with a cookie, dinner roll & bottled water or soda.  
Dressing served on the side.

#### **GARDEN SALAD**

Mixed greens, tomatoes, cucumber, shredded cheese, house dressing  
Per person \$10.95

#### **CAESAR SALAD**

Romaine lettuce, garlic croutons, Parmesan, Caesar dressing,  
Per person \$10.95

#### **CANTERBURY SALAD**

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

#### **CLASSIC COBB**

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

#### **ASIAN SALAD**

Romaine, cabbage, crispy noodles, cilantro, 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, regular & decaffeinated coffee.

### **HERB ROASTED CHICKEN BREAST**

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

### **MINNESOTA WALLEYE FILLET**

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

### **BISTRO STEAK**

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

### **PORK TENDERLOIN**

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

### **CHICKEN STIR-FRY**

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

## *Vegetarian*

### **STUFFED ACORN SQUASH**

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

### **SAFFRON RISOTTO**

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

### **CHEESE TORTELLINI BRUSCHETTA**

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

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## *Lunch Buffets*

Lunch buffets include garden salad, bread service, regular & decaffeinated coffee  
(Minimum of 40 guests required)

### **SANDWICH BUFFET**

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

Sandwich Selections:

Roast Beef with caramelized onions, white cheddar, bleu cheese

Smoked Ham & Swiss with lettuce, tomato, mustard aioli

Turkey & Provolone with lettuce, tomato, pesto aioli

Roasted Vegetable with zucchini, peppers, onions, portabellas, pesto aioli, balsamic reduction

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

*Add Soup: Chicken Noodle, Broccoli Cheese, Chicken Wild Rice, or Beef Barley \$5 Per person*

Per person \$16.95

### **TRACK-SIDE BUFFET\***

Charbroiled Hamburgers, Bratwursts & Hot Dogs

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

Accompaniments: Lettuce, tomato, cheese, onions, pickles

Per person \$16.95

### **BBQ SANDWICH BUFFET\***

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

Served with BBQ sauce, pickles, kaiser rolls

Choice of Two: Baked Beans, Jalapeno Slaw, Potato Salad or Chips

Per person \$16.95

### **TACO & NACHO BAR\***

Seasoned Ground Beef & Fire Braised Chicken

Cheddar cheese, tomatoes, lettuce, black olives, jalapenos, hard corn tortilla shells,  
soft flour tortillas, corn tortilla chips

Accompaniments: sour cream, pico de gallo, guacamole, salsa, nacho cheese sauce

Per person \$16.95

### **ITALIAN BUFFET\***

Chicken Parmigiana

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

Accompanied by Classic Caesar Salad and garlic bread sticks

Per person \$16.95

*\* Vegetarian Options Available Upon Request*

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## *Plated Dinner*

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

### **FILET MIGNON**

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

### **ROASTED SALMON**

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

### **WALLEYE FILLET**

Roasted walleye, smokey pineapple salsa, fingerling potatoes,  
asparagus  
Per person \$29.95

### **PORK TENDERLOIN**

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

### **TUSCAN CHICKEN**

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

### **ROASTED TURKEY BREAST**

Sage dressing, herb gravy, baby carrots  
Per person \$27.95

## *Vegetarian*

### **STUFFED ACORN SQUASH**

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

### **SAFFRON RISOTTO**

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

### **CHEESE TORTELLINI BRUSCHETTA**

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

## *Dinner Duets*

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

### **BEEF TENDERLOIN AND BROILED SHRIMP**

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

### **PETITE FILET AND LOBSTER TAIL**

Mushroom risotto, grilled  
asparagus, demi-glaze  
Per person \$44.95

### **MEDITERRANEAN STEAK AND CHICKEN**

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

### **PETITE FILLET AND SALMON**

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

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## *Dinner Buffets*

Dinner buffets include garden salad, bread service, regular & decaffeinated coffee.  
(Minimum of 40 guests required)

### **TRIPLE CROWN BUFFET**

Chef Carved Prime Rib with au jus, horseradish cream  
Seasoned Chicken Breast with herb jus  
Salmon with sesame soy glaze  
Mixed greens with candied pecans, feta cheese, balsamic vinaigrette  
Buttered baby red potatoes, roasted asparagus  
Per person \$40.95

### **BEEF TENDERLOIN AND CHICKEN BREAST BUFFET**

Chef Carved Beef Tenderloin & red wine demi-glaze  
Pan Seared Chicken Breast & herb jus  
Garlic mashed potatoes, glazed baby carrots  
Per person \$38.95

### **CHICKEN BREAST AND SALMON BUFFET**

Salmon with lemon cream sauce  
Chicken Breast with marsala sauce  
Wild rice pilaf, seasoned green beans  
Per person \$34.95

### **SURF & TURF BUFFET**

Beef Tenderloin with béarnaise sauce  
Shrimp Scampi served with herb buttered bow tie pasta  
Garlic mashed potatoes  
Roasted asparagus  
Per person \$41.95

### **ITALIAN BUFFET**

Chopped antipasto salad  
Braised beef short rib ragu  
Chicken Parmigiana  
Alfredo cheese manicotti  
Steamed broccoli  
Garlic bread sticks  
Per person \$34.95

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## *Desserts*

**NEW YORK STYLE CHEESE CAKE**  
Served with Strawberry or Raspberry topping  
Per person \$7

**CHOCOLATE LAYER CAKE**  
Per person \$7

**CARROT CAKE**  
Per person \$6

**TIRAMISU**  
Per person \$6

**ASSORTED GOURMET COOKIES**  
Per dozen \$10

**FUDGE BROWNIES**  
Per dozen \$15

**ASSORTED GOURMET BARS**  
Per dozen \$15

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## *Specialty Stations*

Can be set up as self serve or chef attended.

Chef's Fee - \$75 per hour per chef.

Minimum of 40 guests. 2 hour Maximum

### **ASIAN STATION**

Honey Sesame Chicken & Kung Pao Beef

Per person \$15.95

Accompaniments: Fried rice, lo mein noodles, egg rolls,  
pot stickers

### **GOURMET MAC AND CHEESE BAR**

Macaroni Noodles & Creamy Gouda Cheese

Per person \$15.95

Accompaniments: Sautéed chicken, bacon, broccoli,  
mushrooms, red peppers, cheddar cheese, asparagus, green  
onions

### **SOUTH OF THE BORDER**

Chipotle Chicken & Shredded Pork

Served with refried beans, cilantro lime rice, sautéed peppers,  
onions, hard corn tortilla shells,  
soft flour tortillas, corn tortilla chips

Per person \$15.95

Accompaniments: Salsa, guacamole, sour cream, lettuce,  
shredded jack cheese, lime wedges

### **ITALIAN STATION**

Penne tossed with a choice of tomato meat sauce or creamy  
alfredo sauce. Served with Caesar salad and garlic bread sticks

Per person \$15.95

Accompaniments: Sautéed chicken, broccoli, mushrooms,  
asparagus, tomatoes, onions, red peppers & parmesan  
cheese

## *Carving Stations*

Chef's Fee \$75 per hour,

Entree serves up to 25  
guests

### **BROWN SUGAR BOURBON GLAZED HAM**

Per \$200

### **ROASTED TURKEY BREAST WITH HERB**

GRAVY

Per \$175

### **BEEF TENDERLOIN WITH BOURBON SMOKED**

PEPPERCORN SAUCE

Per \$300

### **STUFFED PORK LOIN WITH MINNESOTA**

WILD RICE BLEND

Served with bacon shallot  
sauce

Per \$250

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## *Reception Enhancements*

Displays serve approximately 25 guests

### **SHRIMP COCKTAIL**

Served with cocktail sauce and lemon wedges

Per platter \$125

### **HOT ARTICHOKE DIP**

Served with warm pita chips

Per platter \$75

### **CHILLED SPINACH DIP**

Served with warm pita bread

Per platter \$65

### **CRAB DIP**

Served with sliced baguette

Per platter \$85

### **SMOKED SALMON**

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

Per platter \$230

### **BAKED BRIE EN CROUTE**

Served in a puffed pastry with green apples

Per platter \$75

### **CHEESE PLATTER**

Cheddar, Swiss and Pepper Jack with grapes and fresh berries

Per platter \$75

### **PREMIUM CHEESE PLATTER**

White Cheddar, Amish Bleu Cheese, Havarti, marinated Mozzarella, grapes & fresh berries

Per platter \$85

### **ANTIPASTA DISPLAY**

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

Per platter \$125

### **FRESH SEASONAL FRUIT**

Assorted seasonal melons and berries served with cream cheese fruit dip

Per platter \$65

### **VEGETABLE PLATTER**

Cherry tomatoes, carrots, celery, broccoli, cauliflower, black olives and ranch dressing

Per platter \$55

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## Cold

### Hors D'Oeuvres

Serves approximately 50

PROSCIUTO  
WRAPPED  
CANTALOUPE  
Per platter \$85

FRUIT SKEWERS  
Per platter \$150

SMOKED SALMON  
AND CREAM CHEESE  
CROSTINI  
Per platter \$180

CAPRESE SKEWERS  
with balsamic reduction  
Per platter \$110

PEPPERED BEEF  
TENDERLOIN AND  
HORSERADISH  
CREAM CROSTINI  
Per platter \$240

TOMATO BASIL  
BRUSCHETTA  
with balsamic reduction  
Per platter \$85

DEVILED EGGS WITH  
BACON CRUMBLES  
Per platter \$150

SHRIMP SALAD PUFFS  
Per platter \$150

## Hot

### Hors D'Oeuvres

Serves approximately 50

STEAK BITES  
Served with bearnaise sauce  
Per platter \$125

CHICKEN SATAY  
Served with spicy  
peanut sauce  
Per platter \$100

WINGS  
Choice of: Parmesan Garlic,  
Buffalo, Sweet Chili, Sweet  
Bourbon  
Per platter \$100

VEGETARIAN EGG  
ROLLS  
Served with plum sauce  
Per platter \$75

TOMATO BISQUE  
SHOOTER  
Served with mini grilled  
cheese sandwiches  
Per platter \$170

APPLE & BLEU  
CHEESE TARTLETS  
Per platter \$150

TOMATO AND  
MOZZARELLA  
TARTLETS  
Per platter \$145

## Premium

### Hors D'Oeuvres

Serves approximately 50

MINI BEEF  
WELLINGTON  
Per platter \$195

COCONUT SHRIMP  
Per platter \$125

MINI CRAB CAKES  
Per platter \$175

PULLED BRISKET  
TARTLETS  
with apple chutney  
Per platter \$150

SHRIMP CEVICHE  
SHOOTERS  
Per platter \$140

TUNA TARTARE  
SHOOTER  
Per platter \$240

BACON WRAPPED  
SCALLOPS  
Per platter \$150

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