

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 sweetener, 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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