

Quick Starts

Breakfasts include Regular and Decaffeinated Coffee.

Priced per person.

THE CONTINENTAL

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

HEALTHY BEGINNINGS

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

Hot Breakfast Buffets

Breakfasts include hot beverage station. Minimum of 25 guests. Price per person.

MORNING SCRAMBLE

Scrambled eggs, bacon or sausage, breakfast potatoes, fresh fruit, breakfast breads per \$14.95

THE FAVORITE

Choice of frittata, served with smoked bacon or sausage links, breakfast potatoes, assorted pastries and fresh fruit per \$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

Enhancements must be combined with a breakfast package. Minimum of 25 guests.

Priced per person.

FRENCH TOAST BAR

Assorted toppings, maple syrup, whipped cream per \$7.95

OMELET STATION

Omelets made to order with assorted meats, cheeses, vegtables per \$9.95

SMOKED SALMON PLATTER

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

BISCUITS AND GRAVY

Warm buttermilk biscuits served with country sausage gravy.

per \$7.95

A La Carte Breakfast Items

ASSORTED PASTRIES \$28 per dozen
ASSORTED MUFFINS \$28 per dozen
CINNAMON ROLLS \$28 per dozen
CARAMEL ROLLS \$28 per dozen
MINI DANISHES \$15 per dozen
MINI MUFFINS \$15 per dozen
ASSORTED BAGELS WITH CREAM
CHEESE \$20 per dozen
WHOLE FRUIT \$1.25 each
MIXED FRESH CUT FRUIT
\$2.95 per guest
YOGURT \$2 each
YOGURT PARFAIT \$4.50 each



 $Hot \ Beverages \\ {\it Hot beverage stations include sugar, artificial}$ sweeter, half and half

> Regular & DECAFFEINATED COFFEE \$25/Gallon

TRADITIONAL & HERBAL TEA \$2.50/per bag

> HOT COCOA \$28/Gallon

HOT APPLE CIDER \$28/Gallon

Cold Beverages

FRUIT JUICE Orange, Apple, Cranberry \$3.50/ea.

> ICED TEA \$24/gal.

LEMONADE \$24/gal.

BOTTLED SODA \$2.95/ea.

BOTTLED WATER \$2.95/ea.



Ala Carte Snacks

FIREMAN'S MIX

Mixture of corn chips, pretzel sticks, and gold fish, spiced with a cajun seasoning \$9/lb

Canterbury Snack Mix Mixture of nuts, pretzels, and gold fish \$14/lb

CHEX MIX

Chex, mixed nuts, pretzels, garlic bagel chips & seasoned salt \$10/lb

> Deluxe Mixed Nuts \$24/lb

Tortilla Chips and Salsa \$9/lb

> Popcorn \$8/gal bin

Pretzels \$8/lb

Assorted Gourmet Cookies \$10/dz

Gourmet Brownies \$13/dz

Assorted Fruit Bars \$13/dz

Specialty Breaks

Priced per person.

REVITALIZE

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

SWEET TOOTH

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

per \$8.95

Munchies

Cheese and crakers, vegtable platter & dip, trail mix, chips & dip per \$9.95



Boxed Lunches

Sandwiches

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

Turkey Breast, Smoked Ham, or Roast Beef

Served on a herb focaccia roll with lettuce, tomato, and onion per \$15.95

CHICKEN SALAD, EGG SALAD OR TUNA SALAD

Served on a crossiant with leaf lettuce per \$15.95

SOUTHWEST CHICKEN WRAP

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

Canterbury Club

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

MEDITERRANEAN WRAP

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

Salads

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

GARDEN SALAD

Mixed greens, tomato, cucumber, shredded cheese and house dressing per \$10.95

Caesar Salad

Romaine lettuce, garlic croutons, caesar dressing, parmesan per \$10.95

CANTERBURY SALAD

Mixed greens, candied pecans, apples, bacon, feta & balsamic vinaigrette per 12.95

CLASSIC COBB

Hard boiled eggs, tomatoes, bacon bits, bleu cheese crumbles, black olives, dijon vinaigrette per \$12.95

ASIAN SALAD

Romaine, cabbage, crispy noodles, cilantro & sesame dressing per \$12.95

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



Plated Lunch Entrees

Plated lunch entrees include house salad, bread service, regular & decaffeinated coffee. Priced per person.

HERB ROASTED CHICKEN BREAST Lemon chicken, rice pilaf, roasted asparagus per \$17.95

MINNESOTA WALLEYE FILLET Roasted walleye, corn salsa, Minnesota wild rice pilaf per Market Price

BISTRO STEAK Herb butter, baby reds potatoes, seasonal vegetable per \$19.95

PORK TENDERLOIN Cherry balsamic reduction, rice pilaf, seasonal vegetable per \$17.95

CHICKEN STIR-FRY Fresh vegetable medley, oyster sauce, jasmine rice, fried wonton per \$15.95

Vegetarian

STUFFED ACORN SQUASH

Wild rice blend, pecans, cranberries, balsamic reduction per \$15.95

SAFFRON RISOTTO

Leeks, cherry tomatoes, asparagus & parmesan cheese per \$15.95

CHEESE TORTELLINI BRUSCHETTA Tomatoes, basil, garlic & parmesan cheese per \$15.95



Lunch Buffets

SANDWHICH BUFFET

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

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

Choice of Two:

Roast Beef with caramelized onions, white cheddar, and bleu cheese Smoked Ham & Swiss with lettuce, tomato and mustard aioli Turkey & Provolone with lettuce, tomato, pesto aioli Roasted Vegetable with zucchini, peppers, onions, portabellas, pesto aioli & balsamic reduction Add Soup: Chicken Noodle, Broccoli Cheese, Chicken Wild Rice, or Beef Barley \$5 per \$16.95

TRACK-SIDE BUFFET

Charbroiled Hamburgers, Bratwurst & Hot Dogs.
Choice of Two: Cole Slaw, Potato Salad, Baked Beans or Potato Chips
Accompaniments: lettuce, tomato, onions, pickles
per \$16.95

BBQ SANDWICH BUFFET

Choice of Two: Smoked Brisket, Pulled Pork, Pulled Fire Braised Chicken BBQ sauce, pickles, kaiser rolls
Choice of Two: Baked Beans, Jalapeno Slaw, Potato Salad or Chips.

per \$16.95

Taco & Nacho Bar

Season 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 \$16.95

ITALIAN BUFFET

Chicken Parmigiana with choice of Manicotti with Meat Sauce or Cheese Tortellini Bruschetta.

Accompanied by Classic Caesar Salad and garlic bread sticks

per \$16.95

Vegetarian Burgers Available Upon Request



Plated Dinner

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

FILET MIGNON

Mushroom cabernet sauce, roasted asparagus, garlic mashed potatoes per \$40.95

ROASTED SALMON

Citrus soy glaze, green beans, asian style rice pilaf per \$30.95

Walleye Fillet

Roasted walleye, smokey pineapple salsa, fingerling potatoes, and asparagus

per Market Price

Pork Tenderloin

Marsala sauce with mushrooms, baby carrots, wild rice blend per \$24.95

TUSCAN CHICKEN

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

ROASTED TURKEY BREAST

Sage dressing, herb gravy, baby carrots per \$25.95

Vegetarian

STUFFED AGORN SQUASH

Wild rice blend, pecans, cranberries, balsamic reduction per \$22.95

SAFFRON RISOTTO

Leeks, cherry tomatoes, asparagus & parmesan cheese per \$23.95

CHESE TORTELLINI BRUSCHETTA Tomatoes, basil, garlic & parmesan cheese per \$22.95

Dinner Duets

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

BEEF TENDERLOIN AND BROILED SHRIMP

Garlic butter sauce, mashed potatoes, baby carrots per \$45.95

Petite Filet and Lobster Tail

Mushroom risotto, grilled asparagus, demi-glace per \$60.95

MEDITERRANEAN

STEAK AND CHICKEN Sun dried tomatoes, prosciutto, marinated

mozzarella, balsamic reduction, garlic mashed potatoes per \$40.95

PETITE FILLET AND

SALMON

Tomato hollandaise, grilled asparagus, roasted fingerling potatoes per \$59.95



Dinner Buffets

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

TRIPLE CROWN BUFFET

Chef Carved Prime Rib with au jus, horseradish cream
Airline 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 \$48.95

BEEF TENDERLOIN AND CHICKEN BREAST BUFFET

Chef Carved Beef Tenderloin & red wine demi sauce Pan Seared Chicken Breast & herb jus Garlic mashed potatoes, glazed baby carrots per \$40.95

CHICKEN BREAST AND SALMON BUFFET

Salmon with lemon cream sauce Chicken Breast with marsala sauce Wild rice pilaf, seasoned green beans per \$32.95

Surf & Turf Buffet

Beef Tenderloin with béarnaise sauce Shrimp Scampi served with herb buttered bow tie Roasted asparagus per \$45.95

Italian Buffet

Chopped antipasto salad Braised beef short rib ragu Chicken parmesan Alfredo cheese manicotti Steamed broccoli Garlic bread sticks per \$32.95



Desserts

Priced per person

New York Style Cheese Cake Served with Strawberry or Raspberry Topping per \$7

CHOCOLATE LAYER CAKE per \$7

CARROT CAKE per \$6

TIRAMISU per \$6

GOURMET COOKIES
Assorted Flavors
per dz \$10

FUDGE BROWNIES per dz \$13

Assorted Fruit Bars per dz \$13



Carving Stations

Chef's Fee \$125 per hour, Entree serves up to 25 guests

Brown Sugar Bourbon Glazed Ham \$200.00

ROASTED TURKEY
BREAST WITH HERB
GRAVY
\$175.00

Beef Tenderloin with Bourbon Smoked Peppercorn Sauce 375.00

STUFFED PORK LOIN WITH MINNESOTA WILD RICE BLEND Served with Bacon Shallot Sauce 250.00

Specialty Stations

Can be set up as self serve or chef attended. Price per person.

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

Minimum of 40 guests. 2 hour Maximum

ASIAN STATION Honey Sesame Chicken, Kung Pao Beef per \$15.95

Accompaniments: Fried Rice, Lo Mein Noodles, Egg Rolls, Pot Stickers

> GOURMET MAG AND CHEESE BAR Macaroni Noodles, Creamy Gouda Cheese Sauce per

Accompaniments: Sauteed Chicken, Bacon, Broccoli, Mushrooms, Red Peppers, Cheddar Cheese, Asparagus, Green Onions

SOUTH OF THE BORDER

Chipotle Chicken
Shredded Pork
Sauteed Peppers and Onions
Refried Beans
Cilantro Lime Rice
per

Accompaniments: Salsa, Guacamole, Sour Cream, Lettuce, and 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 \$15.95

Accompaniments: Sauteed Chicken, Broccoli, Mushrooms, Asparagus, Tomatoes, Onions, Red Peppers & Parmesan Cheese



Reception Enhancements Displays serve approximately 25 guests

SHRIMP COCKTAIL

Served with Cocktail Sauce and Lemon Wedges \$125

HOT ARTICHOKE DIP

Served with Warm Pita Chips

\$75

CHILLED SPINACH DIP

Served with Warm Pita Bread

\$65

Crab Dip

Served with Baguette

\$85

SMOKED SALMON

Served with Capers, Cucumbers, Tomatoes, Red Onions, Lemon, Fresh Dill & Sliced Baguette \$230

Baked Brie en Croute

Served in a Puffed Pastry with Green Apples

\$75

CHEESE PLATTER

Cheddar, Swiss and Pepper Jack with Grapes and Fresh Berries

\$75

Premium Cheese Platter

White Cheddar, Amish Bleu Cheese, Havarti, Marinated Mozzarella, Grapes & Fresh Berries \$85

Antipasta Display

Prosciutto, Cappicola, Salami, Marinated Mozzarella, Assorted Olives, Pepperoncini, Peppadew Peppers & Marinated Artichokes

\$125

FRESH SEASONAL FRUIT

Assorted Seasonal Melons and Berries with Cream Cheese Fruit Dip

\$65

Vegetable Platter

Cherry Tomatoes, Carrots, Celery, Broccoli, Cauliflower, Black Olives with Ranch Dressing



Cold Hors D'Oeuvres

Serves approximately 50

Prosciuuto Wrapped Cantaloupe \$85

FRUIT SKEWERS \$150

SMOKED SALMON AND CREAM CHEESE CROSTINI \$180

CAPRESE SKEWERS with balsamic reduction \$110

Peppered Beef Tenderloin and Horseradish Cream Crostini \$240

TOMATO BASIL
BRUSCHETTA
with balsamic reduction
\$85

Deviled Eggs with Bagon \$150

SHRIMP SALAD PUFFS
\$150

Hot Hors D'Oeuvres

Serves approximately 50

STEAK BITES
Served with Bearnaise Sauce
\$125

CHICKEN SATAY
Served with Spicy Peanut
Sauce
\$100

WINGS Choice of: Parmesan Garlic, Buffalo, Sweet Chili, Sweet

Bourbon \$100

VEGETARIAN EGG ROLLS Served with Plum Sauce \$75

TOMATO BISQUE
SHOOTER
Served with Mini Grilled
Cheese Sandwiches.

\$170

APPLE & BLEU CHEESE TARTLETS \$150

> Tomato and Mozzarella Tartlets \$145

Premium Hors D'Oeuvres

Serves approximately 50

MINI BEEF WELLINGTON \$195

COCONUT SHRIMP

Mini Grab Cakes \$175

Pulled Brisket
Tartlets
with apple chutney
\$150

SHRIMP CEVICHE SHOOTERS \$140

Tuna Tartare Shooter \$240

BACON WRAPPED SCALLOPS \$150