



HOLIDAY MENU



CanterburyParkEvents.com

HOLIDAY BUFFET MENU

CHOICE OF TWO PASSED HORS D'OEUVRES

Asiago Stuffed Dates Wrapped with Pecan Smoked Bacon • Smoked Salmon Dill Crostini • Spanakopita, Bacon Wrapped Scallops Bites • Caprese Skewers • Beef Tenderloin Crostini • Spiced Walnut Butter and Caramelized Onion Apricot Crostini

ENTREES

Two Entrees: \$39.95 | Three Entrees: \$44.95

Herb Breaded Asiago Chicken

With Mustard Cream Sauce

Chicken Mascot

With Artichokes and Shiitake Mushroom
Lemon Thyme Sauce

Chicken Marsala

With Mushrooms

Grilled Chicken Breast of Chicken

With Maple-Pecan Cream Sauce

Roasted Pit Ham

With Brown Sugar Rosemary Glaze

Carved Turkey

With Traditional Gravy and Cranberry Chutney

Blackened Salmon

With Citrus Butter Sauce

Baked Salmon

With Lemon Caper Sauce

Seared Halibut

With Romesco Sauce

Hickory Smoked Flank Steak

With Roasted Garlic Demi

Braised Short Ribs

With Red Wine Demi

Seared Beef Tenderloin

With Shallot & Mushroom Demi

Herb Crusted Pork Loin

With Spicy Apple Chutney

Prime Rib*

With Creamy Horse Radish & Aujus

Butternut Squash Ravioli

With Sautéed Kale and Creamy White
Wine Sauce

CHOICE OF TWO SALADS

Fall Harvest Salad, Acorn Squash, Toasted Pecans, Dried Cranberries with Pumpkin Dressing • Garden Fresh Salad with Shaved Apples and Fennel Served with Sweet Basil Vinaigrette • Roasted Butternut Squash Quinoa Salad with Cranberry and Goat Cheese • Mixed Greens with Red Onions, Carrots, Green Apples and Candied Pecans with Raspberry Vinaigrette • Winter Mixed Green Salad with Jicama and Roasted Almonds with Sweet Balsamic Dressing

CHOICE OF TWO ACCOMPANIMENTS

Bowtie Pasta with Cucumber, Tomato, Olives and Feta Cheese • Chantilly Potatoes • Maple-Roasted Candied Yams • Mashed Potatoes with Roasted Garlic and Traditional Gravy • Stuffing Mixed with Spinach, Sage and Cranberries • Penne Pasta with Sun Dried Tomatoes and Parmesan Cream Sauce • Cranberry-Walnut Wild Rice

ALSO INCLUDED

Sautéed Winter Vegetables • Holiday Bread with Creamy Butter • Assorted Mini Cheese Cakes & Petite Fours • Iced Tea Freshly Brewed Coffee and Decaffeinated Coffee

DESSERTS

Lemon Mist Torte • New York Cheesecake • Ultimate Chocolate Cake • Caramel Granny Apple Pie

Add any one of our dessert selections for an additional \$2.50.

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.

HORS D'OEUVRES & STATIONS MENU

STATIONS

BRUSCHETTA BAR - \$249.00

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

MARTINI MASHED POTATO STATION - \$275.00

Herbed Butter Crumbled Cooked Bacon, Sour Cream, Fresh Chives, Sautéed Mushrooms, Crumbled Bleu Cheese, Shredded Cheddar, Shaved Parmesan Cheese, French Fried Onions, Steamed Broccoli, Roasted Red Pepper.

ITALIAN STATION - \$320.00

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 - \$399.00

Carved Beef Served with Silver Dollar Buns.

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

HORS D'OEUVRES

Per 25 Pieces

Asiago Stuffed Dates Wrapped with Pecan Smoked Bacon - \$65.00

Spiced Walnut Butter and Caramelized Onion Apricot Crostini - \$65.00

Smoked Salmon Dill Crostini - \$75.00

Spanakopita - \$65.00

Bacon Wrapped Scallops Bites - \$140.00

Caprese Skewers - \$130.00

Beef Tenderloin Crostini - \$185.00



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.

APPETIZER PACKAGES

Minimum of 25 guests. Priced per person. All Packages Include a Crudité Plater and Artisan Cheese Platter. All Stations Require a Chef Fee of \$100.00.

YULE LOG PACKAGE

\$21.95

BUTLER PASSED APPETIZERS

Asiago Stuffed Dates Wrapped with Pecan Smoked Bacon, Spiced Walnut Butter and Caramelized, Onion Apricot Crostini, Smoked Salmon Dill Crostini

BRUSCHETTA BAR

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

DESSERT

Assorted Mini Cheese Cakes & Petite Fours.



ITALIAN CHEER PACKAGE

\$29.95

BUTLER PASSED APPETIZERS

Beef Tenderloin Crostini, Caprese Skewer, Smoked Salmon Dill Crostini

ITALIAN STATION

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.

DESSERT

Assorted Mini Cheese Cakes & Petite Fours.

COMFORT FOR THE HOLIDAYS

\$24.95

BUTLER PASSED APPETIZERS

Spanakopita, Bacon Wrapped Scallops Bites, Smoked Salmon Dill Crostini,

MARTINI MASHED POTATO STATION

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

DESSERT

Assorted Mini Cheese Cakes & Petite Fours.

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HOLIDAY PLATED MENU

PLATED DINNERS

*Choice of Up to Two Entrées and Vegetarian Option
(Higher Price Will Apply for Both Entrées).*

*Entrées Include Your Choice of Salad,
Accompaniments, Chef's Selection of Vegetables,
Assorted Rolls with Butter, Coffee and Iced Tea.*

ENTREES

Herb Breaded Asiago Chicken - \$26.95
With Mustard Cream Sauce

Chicken Mascot - \$26.95
With Artichokes and Shiitake Mushroom
Lemon Thyme Sauce

Chicken Marsala - \$26.95
With Mushrooms

Grilled Breast of Chicken - \$26.95
With Maple-Pecan Cream Sauce

Roasted Pit Ham - \$28.95
With Brown Sugar Rosemary Glaze

Carved Turkey - \$28.95
with Traditional Gravy and Cranberry Chutney

Blackened Salmon - \$34.95
With Citrus Butter Sauce

Baked Salmon - \$34.95
With Lemon Caper Sauce

Seared Halibut - \$37.95
With Romesco Sauce

Hickory Smoked Flank Steak - \$37.95
With Roasted Garlic Demi

Braised Short Ribs - \$38.95
With Red Wine Demi

Seared Beef Tenderloin - \$39.95
With Shallot & Mushroom Demi

Herb Crusted Pork Loin - \$31.95
With Spicy Apple Chutney

Butternut Squash Ravioli - \$28.95
With Sautéed Kale and Creamy White Wine Sauce



SALADS

Fall Harvest Salad, Acorn Squash, Toasted Pecans,
Dried Cranberries with Pumpkin Dressing • Garden
Fresh Salad with Shaved Apples and Fennel Served
with Sweet Basil Vinaigrette • Roasted Butternut
Squash Quinoa Salad with Cranberry and Goat
Cheese • Mixed Greens with Red Onions, Carrots,
Green Apples and Candied Pecans with Raspberry
Vinaigrette • Winter Mixed Green Salad with Jicama
and Roasted Almonds with Sweet Balsamic Dressing

ACCOMPANIMENTS

Chantilly Potatoes • Herb Roasted Red Potatoes
Creamy Goat Cheese Polenta • Wild Mushroom
Risotto • Walnut and Cranberry Wild Rice Pilaf •
Roasted Leeks and Potatoes • White Cheddar
Duchess Mash Potatoes

DESSERTS

Lemon Mist Torte • New York Cheesecake • Ultimate
Chocolate Cake • Caramel Granny Apple Pie

Add any one of our dessert selections for an additional \$2.50.



Natalie Derby

Sr. Manager of Catering & Sales

D: 952.496.6464

1100 Canterbury Road

C: 763.227.0356

Shakopee, MN, 55379

nderby@canterburypark.com

canterburypark.com
