



CATERING MENU



BREAKFAST

QUICK STARTS

Priced per person. Includes Regular and Decaf Coffee, and Hot Tea. Minimum of 20 guests. Coffee, hot tea and an assortment of orange, grapefruit and cranberry juice are included.

The Continental – 8.95

Assorted Breakfast Breads and Pastries, Fresh Cut Fruit, Butter, and Preserves.

Healthy Beginnings – 9.95

Build your own Yogurt Parfait with Vanilla Fat Free Greek Yogurt, Granola, Fresh Berries, Fresh Cut Fruit, Toasted Almonds, Whole Wheat Bagels with Cream Cheese.

Morning Scramble – 11.95

Scrambled Eggs, Bacon, Sausage Links, Breakfast Potatoes, Fresh Cut Fruit, and Pastries.

BREAKFAST ENHANCEMENTS

Breakfast Enhancements are priced per guest. Minimum of 20 guests.

Add any of these enhancements to your Quick Start selections above.

Oatmeal Bar – 4.95

Steel Cut Oats served with Brown Sugar, Cinnamon, and Raisins.

French Toast Bar – 5.95

Stuffed French Toast with Strawberry Cream Cheese, Chocolate Chips, Whipped Cream, Berries, Caramel Pecan Sauce, Maple Syrup, Orange Marmalade, and Strawberry Sauce.

Made-to-Order

Omelet Bar* – 6.95

Bacon, Ham, Onion, Peppers, Tomatoes, Mushrooms, and Cheddar Cheese.

*Chef fee of \$75.00 per hour will apply for Omelet Bar.

À LA CARTE ITEMS

Whole Fruit – 1.95 ea.

Mixed Cut

Fresh Fruit – 3.95 ea.

Individual Yogurt

Parfait – 4.95 ea.

Breakfast Burrito – 4.95 ea.

Breakfast Sandwich – 5.95 ea.

Individual Fruit Yogurt – 2.95 ea.

Assorted Danish

and Pastries – 18.95 dzn.

Bagels and

Cream Cheese – 22.95 dzn.

Assorted Muffins – 32.95 dzn.

Chocolate, Blueberry and Lemon Poppy Seed.

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BEVERAGES

COLD

12oz. Canned Soda – 1.95 ea.

12oz. Bottled Water – 1.95 ea.

20oz. Bottled Soda – 2.95 ea.

**10oz. Bottled
Fruit Juice** – 3.25 ea.
Apple, Orange, Cranberry.

Fruit Juice Carafes – 8.95 ea.
(Serves 6) Apple, Orange, Cranberry.

Lemonade – 23.95 gal.
(Serves 16 - 18)

Iced Tea – 23.95 gal.
(Serves 16 - 18)

HOT

**Regular and Decaf
Coffee** – 24.95 gal.
Upgrade to Starbucks Coffee for \$2.95 per person.
(Serves 16 - 18)

Hot Cocoa – 27.95 gal.
(Serves 16)

Hot Apple Cider – 27.95 gal.
(Serves 16 - 18)

**Traditional
and Herbal Tea** – 2.95 ea.
(Serves 16)

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SNACKS AND BREAKS

À LA CARTE SNACKS

A la Carte Snacks serve up to 12 guests.

Popcorn – 24.95

Pretzels – 24.95

Chex Mix – 24.95

Potato Chips and House

Made French Onion Dip - \$34.95

Chips and Salsa – 34.95

Canterbury Snack Mix – 34.95

Deluxe Mixed Nuts – 39.95

Priced per dozen.

Assorted Cookies – 11.95

Chocolate Chip, Oatmeal, Peanut Butter and
White Chocolate Macadamia Nut.

Granola Bars – 12.95

Assorted Bars – 15.00

Brownies, Lemonberry and Caramel Apple.

Assorted Bars – 14.95

Brownies, Lemon-Berry, and Caramel Apple.

Fudge Brownies – 14.95

Nutri Grain® Bars – 19.95

THEMED BREAK SERVICE

Themed Break Service is priced per guest. Minimum of 12 guests.

Healthy Break – 6.95

Fresh Cut Fruit with Fat Free Vanilla Greek Yogurt,
Granola Bars and Herbal Teas.

Cookie Jar – 7.95

Assorted Cookies, Brownies and Ice-Cold Milk.

Executive – 8.95

Vegetable Crudit , Cheese and Crackers, Finger
Sandwiches with House-made Chips.

Gourmet Nacho Bar – 9.95

Seasoned Ground Beef, Tortilla Chips, Chili Con Queso,
Queso Blanco, Guacamole, Pico De Gallo, Salsa and
Sour Cream.

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LUNCHES

BOXED LUNCHES

All boxed lunches include chips and chocolate chip cookie and bottled water.

Mediterranean Wrap – 12.95

Fresh Spinach, Tomato, Cucumber, Olives, Feta Cheese, and Hummus in a Tomato Flour Tortilla.

Sliced Turkey Breast, Smoked Ham or Roast Beef Deli Sandwich – 14.95

Served on a Multi-grain Bread or Croissant with Fresh Lettuce.

Chicken Caesar Wrap – 15.95

Sliced Grilled Chicken Breast, Croutons, Romaine Lettuce tossed with Caesar Dressing in a Spinach Wrap.

LUNCHEON ENTRÉES

*All luncheon entrees include a garden salad, two selections of sides,
bread service, Ice water, coffee, decaffeinated coffee and ice tea.*

Chicken Piccata – 15.95

Sautéed Breast of Chicken with a Lemon Caper Butter Cream.

Chicken Provençal – 15.95

Sautéed Breast of Chicken with a Sundried Tomato Demi-Glace.

Lemon Rosemary Chicken – 15.95

Sautéed Breast of Chicken with Aged Balsamico.

London Broil Bordelaise – 17.95

Grilled London Broil served Sliced with a Classic Bordelaise Sauce.

Grilled Pork Chop – 18.95

With Sauce Robert.

Walleye – 24.95

Broiled Walleye with White Wine and Lemon, a Minnesota favorite.

SIDES

Wild Rice Pilaf

Roasted Asparagus

Chantilly Potatoes

Steamed Broccoli

Garlic Mashed Potatoes

Roasted Carrots

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LUNCHEON SALAD ENTRÉES

All luncheon salad entrees include a dinner roll, ice water, coffee, decaffeinated coffee and ice tea

Chef Salad – 13.95

Ham, Turkey, Swiss and Cheddar Cheeses, Tomato, Cucumber, Hard Boiled Egg, Carrot and bed of Mixed Greens.

Chicken Caesar Salad – 14.95

Sliced Grilled Chicken Breast, Croutons, and Romaine Lettuce tossed with Caesar Dressing topped with Shredded Parmesan.

Asian Salad – 14.95

Carrots, Red Cabbage, Snap Peas, Cucumber, Edamame, Daikon, Chopped Nuts, Napa Slaw with Sesame Peanut Dressing.

LUNCH BUFFETS

All luncheon buffets include ice water, coffee, decaffeinated coffee and ice tea.

The American Classic – 16.95

Herb Roasted Chicken with Pan Sauce, Pot Roast with Beef Gravy, Parsley Buttered Potatoes, Roasted Carrots, Garden Salad, Dinner Rolls.

Lunchtime Fiesta – 17.95

Carne Asada and Chicken Fajitas, Black Beans, Cilantro Lime Rice, Cheddar Cheese, Romaine, Tomatoes, Black Olives, Jalapenos, Sour Cream, Tortilla Chips and Salsa, Flour Tortillas.

Smokehouse Sandwiches – 19.95

CHOICE OF TWO: Smoked Brisket, Pulled Pork or Fire Braised Chicken, Served with Kaiser Buns, Potato Chips, Calico Beans, Tomato Cucumber Salad, Barbecue Sauce and Honey Mustard Sauce, Jalapeno Corn Muffins.

Executive Buffet – 22.95

Soups (Choose one):

Chicken Wild Rice, Chili, Minestrone.

Salad:

- Garden Salad- Ranch, Sweet Basil Vinaigrette, Italian.
- Steakhouse Potato Salad or Elote Pasta Salad.

Sandwiches (Choose three):

- Smoked Turkey- Cranberry Wild Rice Bread, Havarti Cheese, Lettuce.
- Smoked Ham- Multigrain Bread, Swiss Cheese, Lettuce.
- Roast Beef- Marble Rye, Cheddar, Lettuce.
- Roasted Vegetable- Multigrain Bread, Sprouts, Avocado Spread.
- Italian- Hoagie, Ham, Salami, Mortadella, Provolone, Lettuce, Tomato, Red Onion, Roasted Red Pepper Aioli.

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HOT AND COLD HORS D'OEUVRES

Hot and Cold Hors d'oeuvres are priced per 25 pieces.

COLD

Filet of Beef Crostini – 85.00

**Brie and Strawberry
Crostini** – 65.00

Shrimp Cocktail – 85.00

**Tomato Basil
Bruschetta** – 55.00

**Smoked Salmon
Crostini** – 75.00

Ahi Tuna Poke Shooter – \$100

Ahi Tuna, Avocado, Pineapple, Sesame, Ginger, Garlic,
Scallion, Chilies, Shoyu Sauce, Wasabi Aioli.

Sesame Seared Ahi Tuna – \$100

Citrus Wasabi Cream, Nori Salt, Wonton Crisp,
Pea Shoots.

Cambozola Phyllo Cups – \$65.00

Cranberry, Walnut, Rosemary.

HOT

Artichoke Bruschetta – 55.00

Buffalo Chicken Wings – 48.00

**Coconut Chicken
Skewer** – 75.00

Beef Sliders – 75.00

Bacon Wrapped Scallops – 85.00

Mini Crab Cakes – 95.00

Vegetable Spring Roll – 72.00

Chicken Satay – \$75.00

Served with Thai Peanut Sauce.

Crab Rangoon – \$85.00

Sweet Chili Sauce.

Petite Beef Wellingtons – \$85.00

Korean Beef Taco – \$90.00

Smoked Brisket, Gochujang Sauce, Cabbage Slaw,
Cilantro Crème.

Spinach Mushroom Tart – \$72.00

Bang Bang Cauliflower – \$72.00

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STATIONARY HORS D'OEUVRES

Hot and Cold Hors d'oeuvres are priced per 25 pieces.

Meatballs – \$55.00

Swedish, Marinara or Korean BBQ Sauce.

Chicken Wings – \$55.00

Buffalo or Parmesan Garlic.

Hot Spinach Artichoke Dip – 55.00

Served with Pita Chips.

Domestic Cheese Tray – 55.00

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

Fruit Tray – 75.00

Assorted Melons, Pineapple, Grapes, Seasonal Berries.

Vegetable Crudit  Tray – 80.00

Grape Tomatoes, Broccoli, Cauliflower, Carrots, Celery, Cucumbers, Radishes, Peppers, Ranch Dipping Sauce.

Premium Cheese Tray – 85.00

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

Antipasto Tray – 95.00

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

Caprese Display – 130.00

Heirloom Tomatoes, Fresh Mozzarella, Basil, Aged Balsamico and Monini Extra Virgin Olive Oil.

Bacon Crab Dip – 80.00

Lump Crab, Apple Wood Smoked Bacon and Smoked Gouda.

Smoked Salmon – Market Price

Hardboiled Eggs, Cucumbers, Onion, Tomatoes, Fresh Dill, Cream Cheese, Capers and Lemon.

Fire Grilled Marinated Vegetable Tray – Market Price

Carrots, Portobello Mushrooms, Asparagus, Red Onion, Red Peppers and Squash served with a sundried tomato aioli.

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PLATED DINNERS

All dinner entrées include your choice one starter salad, one starch, Chefs choice vegetable, warm Artisan rolls and sweet butter, ice water, coffee, decaffeinated coffee and ice tea.

STARTER SALAD SELECTIONS

Garden

Mixed Greens, Tomato, Cucumber, Radish, Onion, Sweet Basil Vinaigrette.

Strawberry Spinach

Candied Pecans, Feta Cheese, Raspberry Vinaigrette.

Caesar

Romaine, Shaved Parmesan, Garlic Croutons, Caesar Dressing.

STARCH SELECTIONS

Chantilly Potatoes

Herb Roasted Red Potatoes

Parsley Buttered Potatoes

Wild Mushroom Risotto

Wild Rice Pilaf

Lemon Thyme Orzo

Garlic Mashed Potatoes

ENTRÉE SELECTIONS

Shittake Mushroom

Artichoke Chicken - \$26.95

Lemon Thyme Sauce.

Herb Breaded

Asiago Chicken - 26.95

Mustard Cream Sauce

Chicken Marsala - 26.95

Mushroom Marsala Demi.

Vegan Kofta - \$26.95

Indian Dumplings, Tomato Curry Sauce, Pilau Rice.

Butternut Squash Ravioli - 28.95

Sautéed Kale and Creamy White Wine Sauce.

Herb Crusted Pork Loin - 31.95

White Wine Demi.

Blackened Salmon - 34.95

Citrus Butter Sauce.

Baked Salmon - 34.95

Lemon Caper Sauce.

Braised Short Ribs - 38.95

Red Wine Demi.

Prime Rib - 36.95

Ajus, Horseradish.

Seared Beef Tenderloin - 39.95

Shallot and Mushroom Demi.

Baja Chilean Seabass - 39.95

Citrus Chipotle Cream, Micro Cilantro, Basmati Rice.

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DINNER BUFFETS

All dinner buffets include your choice one starter salad, one starch, one entrée, Chefs choice vegetable, warm Artisan rolls and sweet butter, ice water, coffee, decaffeinated coffee and ice tea.

STARTER SALAD SELECTIONS

Garden

Mixed Greens, Tomato, Cucumber, Radish, Onion, Sweet Basil Vinaigrette.

Strawberry Spinach

Candied Pecans, Feta Cheese, Raspberry Vinaigrette.

Caesar

Romaine, Shaved Parmesan, Garlic Croutons, Caesar Dressing.

STARCH SELECTIONS

Chantilly Potatoes

Herb Roasted Red Potatoes

Parsley Buttered Potatoes

Wild Mushroom Risotto

Wild Rice Pilaf

Lemon Thyme Orzo

Garlic Mashed Potatoes

ENTRÉE SELECTIONS

Any Two Entrée Selections: 32.95 | Any Three Entrees Selections: 39.95

Shittake Mushroom

Artichoke Chicken - \$26.95

Lemon Thyme Sauce.

Herb Breaded

Asiago Chicken - 26.95

Mustard Cream Sauce.

Chicken Marsala - 26.95

Mushroom Marsala Demi.

Vegan Kofta - \$26.95

Indian Dumplings, Tomato Curry Sauce, Pilau Rice.

Butternut Squash Ravioli - 28.95

Sautéed Kale and Creamy White Wine Sauce.

Herb Crusted Pork Loin - 31.95

White Wine Demi.

Blackened Salmon - 34.95

Citrus Butter Sauce.

Baked Salmon - 34.95

Lemon Caper Sauce.

Braised Short Ribs - 38.95

Red Wine Demi.

***Chef Carved Prime Rib** - 36.95

Ajus, Horseradish.

***Chef Carved Beef Tenderloin** - 39.95

Shallot Mushroom Demi, Bearnaise Sauce.

Baja Chilean Seabass - 39.95

Citrus Chipotle Cream, Micro Cilantro, Basmati Rice.

** Chef attendant fee of \$75.00 per hour min of 2 hours*

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INTERNATIONAL BUFFETS

All dinner buffets include your choice one starter salad, one starch, one entrée, Chefs choice vegetable, warm Artisan rolls and sweet butter, ice water, coffee, decaffeinated coffee and ice tea.

TASTE OF ITALY - 31.95

Insalata Caprese

Tomato, Mozzarella, Balsamico, Basil Chiffonade, Olive Oil.

Antipasto Salad

Baby Arugula, Artichoke Hearts, Roasted Red Peppers Prosciutto, Kalamata Olives, Basil Pesto Vinaigrette.

Roasted Potatoes and Broccolini

Roasted Pork Loin

White Wine Demi.

Chicken Piccata

Lemon Caper Butter Sauce.

Vegetable Penne Pomodoro

Garlic and Basil Tomato Sauce, Fresh Roasted Vegetables.

Herb Focaccia and Parmesan Bread Sticks

ASIAN BUFFET - 26.95

Sweet and Sticky Chicken

Garlic and Ginger Chili Sauce.

Beef Bulgogi

Grilled Steak, Korean BBQ Sauce.

Choose one: **Vegetable Fried Rice,**
Vegetable Lo Mein, Jasmine Rice,

Stir Fried Vegetables

Fortune Cookies

Choose one: **Vegetable Egg Roll, Vegetable Spring Roll,**
Pork Pot Stickers, Cream Cheese Wontons or Crab Rangoon

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PERFORMANCE STATIONS

*Each order serves approximately 25 guests. *Chef attendant fee of \$75 per Chef, per hour will apply.*

Bruschetta Station – 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, Crisp Bacon, Sour Cream, Fresh Chives, Bleu Cheese, Cheddar, Shaved Parmesan, French Fried Onions, Steamed Broccoli and 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, Bell Peppers and Parmesan Cheese.

***Mac and Cheese Bar – 250.00**

Macaroni Noodles and Gouda Cheese Sauce served with Grilled Chicken, Bacon, Broccoli, Roasted Corn salsa, Green Onions, Cheddar and Breadcrumbs.

***Chilean Sea Bass**

Tacos – 375.00

Fresh Chilean Sea Bass served Baja Style Seasoned with Cumin and Chili Powder Served with Chipotle Aioli, Micro Cilantro and Pico de Gallo.

***Carving Station – 399.00**

Carved Roasted Beef Tenderloin, Creamy Horseradish Sauce, Béarnaise Sauce and Caramelized Onions served with Silver Dollar Buns.

CARVERY STATIONS

*Each order serves approximately 25 guests. *Chef attendant fee of \$75 per Chef, per hour will apply.*

***Rosemary Balsamic**

Glazed Ham – 250.00

With Cherry Pecan Butter.

***Smoked Turkey**

Breast – 275.00

With Cranberry Mostarda.

***Pork Loin – 295.00**

Cider Brined, and served with Stone Ground Mustard.

***Herb and Salt Crusted**

Prime Rib – 375.00

Served with Au Jus, and Horseradish.

***Seared Ahi Tuna – 425.00**

Sliced and served with an Soy Reduction, Sriracha Aioli and Wasabi Aioli.

***Chateaubriand – Market Price**

Béarnaise Sauce, and Horseradish Cream.

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PLATED DESSERTS

Desserts are priced per guest.

New York Cheesecake – 5.00
With Strawberry Sauce.

Ultimate Chocolate Cake – 5.00

Chocolate Flourless Torte – 6.00

Caramel Granny Apple Pie – 6.00

Old Fashioned Carrot Cake – 6.00

House Made Cupcake – 3.75
Chocolate, Vanilla, or Strawberry.

Vegan Options
Upon Request – Market Price

Red Velvet Mini Cake – 4.00

DESSERT DISPLAY

Dessert Displays are priced per dozen.

Petit Fours – 24.00
Chocolate Brownie, Red Velvet, Carrot Cake and Truffle Bon-Bon.

Mousse Shooters – 32.00
Choose from Pumpkin, Strawberry Cheesecake or Chocolate Turtle.

Mini Apple Pie – 38.00

FLAMBÉ STATIONS

Our Chef prepares this flamed dish made famous in the French Quarter of New Orleans right before your guests. Each Flambé Station serves approximately 25 guests.

**Chef attendant fee of \$75 per Chef, per hour will apply.*

***Bananas Foster** – 175.00
Rich Butter Caramelized Bananas finished with Cinnamon Rum Flambé. Served with Vanilla Ice Cream.

***Apple Cinnamon Flambé** – 225.00
Buttery Caramel Sauce finished with Cinnamon Bourbon Flambé. Served with Vanilla Ice Cream.

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Natalie Derby, Sr. Manager of Catering Sales and Operations

office: 952-496-6464 • cell: 763-227-0356 • nderby@canterburypark.com

1100 Canterbury Road Shakopee, MN 55379

canterburypark.com