



CATERING MENU



CanterburyParkEvents.com

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

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

Healthy Beginnings

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

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

BREAKFAST ENHANCEMENTS

Breakfast Enhancements will be priced per guest. Minimum of 20 guests.

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

Oatmeal Bar

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

French Toast Bar

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

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

** Additional Chef attendant fee min of 2 hours*

À LA CARTE ITEMS

Whole Fruit

Mixed Cut Fresh Fruit

Individual Yogurt Parfait

Breakfast Burrito

Breakfast Sandwich

Individual Fruit Yogurt

Assorted Danish and Pastries

Bagels and Cream Cheese

Assorted Muffins

Chocolate, Blueberry and Lemon Poppy Seed.

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 are subject to change. Contact the catering department for pricing.

BEVERAGES

COLD

12oz. Canned Soda

12oz. Bottled Water

20oz. Bottled Soda

**10oz. Bottled
Fruit Juice**

Apple, Orange, Cranberry.

Fruit Juice Carafes

(Serves 6) Apple, Orange, Cranberry.

Lemonade

(Serves 16 - 18)

Iced Tea

(Serves 16 - 18)

HOT

**Regular and Decaf
Coffee**

Upgrade to Starbucks Coffee for \$2.95 per person.

(Serves 16 - 18)

Hot Cocoa

(Serves 16)

Hot Apple Cider

(Serves 16 - 18)

**Traditional
and Herbal Tea**

(Serves 16)

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SNACKS AND BREAKS

À LA CARTE SNACKS

A la Carte Snacks serve up to 12 guests.

Popcorn

Pretzels

Chex Mix

Potato Chips and House
Made French Onion Dip

Chips and Salsa

Canterbury Snack Mix

Deluxe Mixed Nuts

Priced per dozen.

Assorted Cookies

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

Granola Bars

Assorted Bars

Brownies, Lemonberry and Caramel Apple.

Assorted Bars

Brownies, Lemon-Berry, and Caramel Apple.

Fudge Brownies

Nutri Grain® Bars

THEMED BREAK SERVICE

Themed Break Service will be priced per guest. Minimum of 12 guests.

Healthy Break

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

Cookie Jar

Assorted Cookies, Brownies and Ice-Cold Milk.

Executive

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

Gourmet Nacho Bar

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

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

Sliced Turkey Breast, Smoked Ham or Roast Beef Deli Sandwich

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

Chicken Caesar Wrap

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

Sautéed Breast of Chicken with a Lemon Caper Butter Cream.

Chicken Provençal

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

Lemon Rosemary Chicken

Sautéed Breast of Chicken with Aged Balsamico.

London Broil Bordelaise

Grilled London Broil served Sliced with a Classic Bordelaise Sauce.

Grilled Pork Chop

With Sauce Robert.

Walleye

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

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

Chicken Caesar Salad

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

Asian Salad

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

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

Lunchtime Fiesta

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

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

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 will be priced per 25 pieces.

COLD

Filet of Beef Crostini

**Brie and Strawberry
Crostini**

Shrimp Cocktail

**Tomato Basil
Bruschetta**

**Smoked Salmon
Crostini**

Ahi Tuna Poke Shooter

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

Sesame Seared Ahi Tuna

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

Cambozola Phyllo Cups

Cranberry, Walnut, Rosemary.

HOT

Artichoke Bruschetta

Buffalo Chicken Wings

**Coconut Chicken
Skewer**

Beef Sliders

Bacon Wrapped Scallops

Mini Crab Cakes

Vegetable Spring Roll

Chicken Satay

Served with Thai Peanut Sauce.

Crab Rangoon

Sweet Chili Sauce.

Petite Beef Wellingtons

Korean Beef Taco

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

Spinach Mushroom Tart

Bang Bang Cauliflower

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STATIONARY HORS D'OEUVRES

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

Meatballs

Swedish, Marinara or Korean BBQ Sauce.

Chicken Wings

Buffalo or Parmesan Garlic.

Hot Spinach Artichoke Dip

Served with Pita Chips.

Domestic Cheese Tray

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

Fruit Tray

Assorted Melons, Pineapple, Grapes, Seasonal Berries.

Vegetable Crudit  Tray

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

Premium Cheese Tray

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

Antipasto Tray

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

Caprese Display

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

Bacon Crab Dip

Lump Crab, Apple Wood Smoked Bacon and Smoked Gouda.

Smoked Salmon

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

Fire Grilled Marinated Vegetable Tray

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

Lemon Thyme Sauce.

Herb Breaded Asiago Chicken

Mustard Cream Sauce

Chicken Marsala

Mushroom Marsala Demi.

Vegan Kofta

Indian Dumplings, Tomato Curry Sauce, Pilau Rice.

Butternut Squash Ravioli

Sautéed Kale and Creamy White Wine Sauce.

Herb Crusted Pork Loin

White Wine Demi.

Blackened Salmon

Citrus Butter Sauce.

Baked Salmon

Lemon Caper Sauce.

Braised Short Ribs

Red Wine Demi.

Prime Rib

Aujus, Horseradish.

Seared Beef Tenderloin

Shallot and Mushroom Demi.

Baja Chilean Seabass

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 | Any Three Entrees Selections - Contact our Catering department for Pricing

Shittake Mushroom Artichoke Chicken

Lemon Thyme Sauce.

Herb Breaded Asiago Chicken

Mustard Cream Sauce.

Chicken Marsala

Mushroom Marsala Demi.

Vegan Kofta

Indian Dumplings, Tomato Curry Sauce, Pilau Rice.

Butternut Squash Ravioli

Sautéed Kale and Creamy White Wine Sauce.

Herb Crusted Pork Loin

White Wine Demi.

Blackened Salmon

Citrus Butter Sauce.

Baked Salmon

Lemon Caper Sauce.

Braised Short Ribs

Red Wine Demi.

*Chef Carved Prime Rib

Ajus, Horseradish.

*Chef Carved Beef Tenderloin

Shallot Mushroom Demi, Bearnaise Sauce.

Baja Chilean Seabass

Citrus Chipotle Cream, Micro Cilantro, Basmati Rice.

** Additional Chef attendant fee 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

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

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. *Additional Chef attendant fee per hour will apply.*

Bruschetta Station

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**

Herbed Butter, Crisp Bacon, Sour Cream, Fresh Chives, Bleu Cheese, Cheddar, Shaved Parmesan, French Fried Onions, Steamed Broccoli and Roasted Red Pepper.

***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, Bell Peppers and Parmesan Cheese.

***Mac and Cheese Bar**

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

***Chilean Sea Bass Tacos**

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**

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. *Additional Chef attendant fee per Chef, per hour will apply.*

***Rosemary Balsamic Glazed Ham**

With Cherry Pecan Butter.

***Smoked Turkey Breast**

With Cranberry Mostarda.

***Pork Loin**

Cider Brined, and served with Stone Ground Mustard.

***Herb and Salt Crusted Prime Rib**

Served with Au Jus, and Horseradish.

***Seared Ahi Tuna**

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

***Chateaubriand**

Béarnaise Sauce, and Horseradish Cream.

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PLATED DESSERTS

Desserts will be priced per guest.

New York Cheesecake

With Strawberry Sauce.

Ultimate Chocolate Cake

Chocolate Flourless Torte

Caramel Granny Apple Pie

Old Fashioned Carrot Cake

House Made Cupcake

Chocolate, Vanilla, or Strawberry.

Vegan Options

Upon Request

Red Velvet Mini Cake

DESSERT DISPLAY

Dessert Displays will be priced per dozen.

Petit Fours

Chocolate Brownie, Red Velvet, Carrot Cake and Truffle Bon-Bon.

Mousse Shooters

Choose from Pumpkin, Strawberry Cheesecake or Chocolate Turtle.

Mini Apple Pie

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.

**Additional Chef attendant fee per Chef, per hour will apply.*

***Bananas Foster**

Rich Butter Caramelized Bananas finished with Cinnamon Rum Flambé. Served with Vanilla Ice Cream.

***Apple Cinnamon Flambé**

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

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