

CATERING
— AND —
EVENTS

CANTERBURY PARK

CATERING MENU



BREAKFAST

QUICK STARTS

Priced per person. Includes Regular and Decaf Coffee, and Hot Tea. Mini-Coffee and hot tea are included.

The Continental – \$9.95

Assorted Breakfast Muffins 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

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

French Toast Bar – \$6.95

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

Made-to-Order

Omelet Bar* – \$6.95

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

*Cheffeeof\$75.00perhourwillapplyforOmeletBar

À LA CARTE ITEMS

Whole Fruit – \$1.95 ea.

Mixed Cut
Fresh Fruit – \$3.95 ea.

Individual Yogurt
Parfait – \$4.95 ea.

Breakfast Burrito – \$6.95 ea.

4oz. Individual Yogurt – \$1.95 ea.

Assorted Danish
and Pastries – \$20.00 dzn.

Bagels and
Cream Cheese – \$29.95 dzn.

Assorted Muffins – \$32.95 dzn.
Chocolate, Blueberry and Banana Nut

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BEVERAGES

COLD

20oz. Bottled Water – \$3.25

20oz. Bottled Soda – \$3.95

10oz. Bottled Fruit Juice – \$5.00

Apple, Orange, Cranberry

Energy Drink – \$5.00

Rockstar, Mtn Dew Kickstart

Bubly Water – \$3.50

Gatorade – \$4.00

Lemonade – \$25.00 gal.

Iced Tea – \$25.00 gal.

Ice Water Station – \$25.00

HOT

Regular and Decaf Coffee – \$25.00 gal.

Hot Cocoa – \$26.95 gal.

Hot Apple Cider – \$30.00 gal.

Traditional and Herbal Tea – \$1.95 ea.

BAR SERVICE DRINK TICKETS

N/A Drink Tickets – \$4.00 ea.

Standard Drink Tickets – \$8.00 ea.

Premium Drink Tickets – \$9.00 ea.

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SNACKS AND BREAKS

À LA CARTE SNACKS

Popcorn – \$2.50 ea.

Bag of Pretzels – \$2.00 ea.

Chex Mix – \$2.00 ea.

Chips and House Made
French Onion Dip - \$34.95 doz.

Chips and Salsa – \$34.95 doz.

Canterbury Snack Mix – \$34.95 doz.

Assorted Bars – \$20.95 doz.
Brownies, Lemon, and Caramel Apple

Chocolate Chip Cookies – \$20.95 doz.

Deluxe Mixed Nuts – \$39.95 doz.

Granola Bars – \$24.95 doz.

Fudge Brownies – \$20.95 doz.

NutriGrain® Bars – \$25.95 doz.

LATE NIGHT SNACKS

Walking Tacos – \$7.50 ea.
Bag of Tortilla Chips, Taco Meat, Cheddar Cheese,
Lettuce, Tomatoes, Salsa, Sour Cream

Sliders – \$40.00 doz.
Grilled Beef Patty and Cheddar served on Brioche Buns

Chocolate Chip Cookies – \$20.95 doz.

Pizza– \$25.00 ea.
Pepperoni, Sausage, Cheese

Trio – \$60.00 doz.
Snack Mix, Popcorn, Chips and Dip

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

Executive – \$8.95
Vegetable Crudité, Cheese and Crackers, Finger
Sandwiches with House-made Chips

Gourmet Nacho Bar – \$10.95
Seasoned Ground Beef, Tortilla Chips, Queso,
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 – \$15.95

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

Sliced Turkey Breast, Smoked Ham or Roast Beef Deli Sandwich – \$15.95

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

Chicken Caesar Wrap – \$15.95

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

PLATED LUNCHEON

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

Buddah Bowls (choose one) – \$18.95

Mediterranean: Roasted Chick Peas, Cauliflower, Sweet Potatoes, Cilantro, Olives, Pistachios, Lemon Tahini Dressing
Yum Yum: Citrus-Spiced Basmati Rice, Avocado, Red Pepper, Cucumber, Edamame, Wasabi Aioli, Teriyaki

Vegetable Alfredo – \$19.95

Fettucini Pasta with Roasted Vegetables in House-Made Alfredo

Lemon Rosemary Chicken – \$19.95

Sautéed Breast of Chicken with Aged Balsamico

Chicken Piccata – \$20.95

Sautéed Breast of Chicken with a Lemon Caper Butter Cream

Grilled Pork Chop – \$21.95

With Sauce Robert

London Broil Bordelaise – \$23.95

Grilled London Broil served Sliced with a Classic Bordelaise Sauce

SIDES

Wild Rice Pilaf

Roasted Asparagus

Chantilly Potatoes

Steamed Broccoli

Garlic Mashed Potatoes

Roasted Carrots

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PLATED LUNCHEON SALADS

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

Chef Salad – \$14.95

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, and decaffeinated coffee

Lunchtime Fiesta – \$21.95

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

The American Classic – \$22.95

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

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

Smokehouse Sandwiches – \$23.95

(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

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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 – \$95.00

Brie and Strawberry
Crostini – \$65.00

Shrimp Cocktail – \$100.00

Tomato Basil
Bruschetta – \$55.00

Smoked Salmon
Crostini – \$95.00

Ahi Tuna Poke Shooter – \$110.00

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

Sesame Seared Ahi Tuna – \$110.00

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

Cambozola Phyllo Cups – \$75.00

Cranberry, Walnut, Rosemary

HOT

Artichoke Bruschetta – \$55.00

Coconut Chicken Bites – \$95.00

Beef Sliders – \$85.00

Bacon Wrapped Scallops – \$95.00

Mini Crab Cakes – \$95.00

Vegetable Spring Roll – \$70.00

Pork Belly Burnt Ends – \$85.00

Chicken Satay – \$90.00

Served with Thai Peanut Sauce

Petite Beef Wellingtons – \$130.00

Korean Beef Taco – \$110.00

Smoked Brisket, Gochujang Sauce, Cabbage Slaw,
Cilantro Crème

Spinach Mushroom Tart – \$75.00

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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 – \$65.00

Buffalo or Parmesan Garlic

Hot Spinach Artichoke Dip – \$70.00

Served with Pita Chips

Domestic Cheese Tray – \$65.00

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

Fruit Tray – \$75.00

Assorted Melons, Pineapple, Grapes, Seasonal Berries

Bang Bang Cauliflower – \$75.00

Spicy Teriyaki Aioli, Scallions, and Cilantro

Vegetable Crudit  Tray – \$80.00

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

Elote Dip – \$85.00

Served Chilled with Chips

Premium Cheese Tray – \$85.00

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

Antipasto Tray – \$120.00

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

Caprese Display – \$120.00

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

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, and decaffeinated coffee

STARTER SALAD SELECTIONS

Garden

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

Strawberry Spinach

Candied Pecans, Feta Cheese, Balsamic 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

*Additional fee for split entrees

Buddah Bowls - \$23.95

Mediterranean or YumYum

Shittake Mushroom

Artichoke Chicken - \$26.95

Lemon Thyme 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

Salmon – \$36.95

Baked or Blackened, Lemon Caper Sauce

Braised Short Ribs – \$39.95

Red Wine Demi

Prime Rib – \$39.95

Ajus, Horseradish

Seared Beef Tenderloin – \$45.95

Shallot and Mushroom Demi

Baja Chilean Seabass – \$45.95

Citrus Chipotle Cream, Micro Cilantro, Basmati Rice

Kids Chicken Tenders – \$14.95

French Fries, Fruit Cup *(10 & Under)*

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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, and decaffeinated coffee

STARTER SALAD SELECTIONS

Garden

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

Strawberry Spinach

Candied Pecans, Feta Cheese, Balsamic 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: \$42.95 | Any Three Entrees Selections: \$48.95 *Chef attendant fee of \$75.00 per hour

Shittake Mushroom

Artichoke Chicken

Lemon Thyme 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

Salmon

Lemon Caper Sauce

Pot Roast

Beef Gravy

Braised Short Ribs

Red Wine Demi

*Chef Carved Prime Rib + \$2.00

Ajus, Horseradish

*Chef Carved Beef Tenderloin +\$3.00

Shallot Mushroom Demi, Bearnaise Sauce

Baja Chilean Seabass +\$4.00

Citrus Chipotle Cream, Micro Cilantro, Basmati Rice

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INTERNATIONAL BUFFETS

Buffets include ice water, coffee, and decaffeinated coffee

TASTE OF ITALY - \$37.95

Insalata Caprese

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

Roasted Potatoes and Broccolini

Caesar Salad

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 - \$35.95

General Tso Chicken

Garlic and Ginger Chili Sauce

Szechuan Bulgogi

Chilis, Ginger, Garlic, Szechuan Peppercorns

Choose one: Vegetable Fried Rice,

Vegetable Lo Mein, Jasmine Rice,

Stir Fried Vegetables

Choose one: Vegetable Egg Roll, Vegetable Spring Roll,

Pork Pot Stickers, Cream Cheese Wontons

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PERFORMANCE STATIONS

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

*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

*Mac and Cheese Bar – \$275.00

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

*Chilean Sea Bass

Tacos – Market Value

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

CARVERY STATIONS

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

*Rosemary Balsamic

Glazed Ham – \$275.00

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 – \$450.00

Served with Au Jus, and Horseradish.

*Seared Ahi Tuna – \$400.00

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

*Beef Tenderloin – \$450.00

Béarnaise Sauce, and Horseradish Cream

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PLATED DESSERTS

Desserts are priced per guest

New York Cheesecake – \$6.50
With Strawberry Sauce

Ultimate Chocolate Cake – \$8.00

GF Chocolate Torte – \$6.50

Dutch Apple Pie – \$6.50
With Caramel Sauce

Old Fashioned Carrot Cake – \$8.00

House Made Cupcake – \$3.75
Chocolate, Vanilla, or Strawberry

VV Belgian Chocolate Cake – \$6.50

Bread Pudding – \$6.50

Red Velvet Mini Cake – \$4.50

DESSERT DISPLAY

Dessert Displays are priced per dozen.

Petite Fours – \$25.00

Mousse Shooters – \$35.00
Choose from Pumpkin, Strawberry Cheesecake or Chocolate Turtle

Chocolate Chip Cookies – \$20.95

Assorted Bars – \$20.95

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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