

Carranor Hunt and Polo Club

~Events~



502 East Second Street
Perrysburg, Ohio 43551

Contact Tina Roth 419-874-4292
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- Carranor Club can accommodate 45-220 guests.

- The required minimum event charge is \$1800.** This includes room charge, food, and beverage services.

- Room Rental Fees:

Founders Hall (Capacity 110)	\$500	Main Ballroom (Capacity 110)	\$500
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Aiken Room (Capacity 24)	\$250	Screened Porch (Capacity 12)	\$250
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Patio (Capacity 80)	\$300
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- The Room Rental Fee includes:

Servers, Bartenders

All Linens, Votives

Tables, Captain Chairs

AV Equipment

Plates, Glasses, Flatware

Set Up and Tear Down

- A deposit equal to your facility fee is required to hold the date for your event and is due within two weeks after booking. This deposit **will be applied to the balance of your bill.**

- A 20% gratuity will be added to the total bill. A 6.75% sales tax will be added where required.

- For the purposes of scheduling and procurement of food, we require a confirmed number of guests at least **fourteen (14)** days prior to the event.

Appetizers

Priced by the Piece

Mini Reuben Bites \$2.50

Corned beef, sauerkraut & Swiss cheese

Meatballs \$2.00

Choice of bourbon, barbeque, teriyaki sauces

Beef Satay \$5.50

Skewers served with Asian peanut sauce
garnished with scallions

Barbacoa Steak Tacos \$3.50

Tortillas wrapped around seasoned sirloin
steak and green, red and yellow peppers

Sirloin/Bacon/Gorgonzola

\$4.75

Sirloin tip, bacon, and gorgonzola
cheese on a skewer

Chicken Satay \$2.50

Chicken breast skewers served with Asian
peanut sauce garnished with scallions

Lamb Lollipop \$ 7.50

Single bone of a rack of lamb with a
balsamic glaze

Bacon Wrapped Scallops \$2.75

Jumbo Coconut Shrimp \$3.00

Served with a grilled pineapple salsa

Salmon Turbans \$1.75

Smoked salmon and a dollop of cream
sauce on a bread round

Vegetarian Potsticker \$2.25

Sausage Stuffed Mushroom \$2.25

Vegetarian Stuffed Mushroom \$2.25

Goat Cheese Phyllo Triangle \$3.75

Spanakopita \$2.50

Layers of spinach, phyllo & feta cheese

Bacon Wraps \$1.75

Choice of dates or chestnuts

Chicken Lemon Grass Potsticker

\$2.25

Seasoned ground chicken with lemon
grass and scallions wrapped in a wonton skin

Chicken Quesadilla \$2.75

Flour tortilla with smoked chicken and
cheese

Veggie Quesadilla \$3.25

Southwestern style veggies, cheese, onions,
and peppers in a tortilla

Mini Crab Cakes \$2.75

Crispy bite size crab cakes made with bread,
mayonnaise, and peppers served with dipping
sauce

Beef Empanada \$4.00

Ground beef, potatoes, & garlic
baked or fried

Caprese Bites \$2.25 (Seasonal)

Platters

Priced in Servings for 10

Shrimp Cocktail \$36

Served with cocktail sauce and lemon

Brie in Puff Pastry with Seasonal Fruit Garnish \$37

Fresh (Seasonal) Fruit Platter \$34

Vegetable Platter \$32

Vegetables served with hummus or dill dip

Spinach & Artichoke Dip \$29

Served with tortilla chips

Fresh Salsa and Chips \$19

Served with tortilla chips

Charcuterie Board \$39

Fine sliced meats, a variety of cheeses, garnished with dried cranberries, nuts, and served with fine mustards and fruit spreads

Chilled Roasted Vegetables \$34

Assorted seasonal vegetables served with spicy white bean and avocado purée

Cheese Board \$37

Swiss, cheddar and pepperjack cheeses served with assorted crackers

Beef Tenderloin Slider Platter

Market price

Dinner Entrees

**All Entrees Include Your Choice of a Soup or Salad, Starch,
Vegetable, Rolls, Coffee, and Iced/Hot Tea**

Chicken Marsala \$37

Mushrooms in a Marsala sauce

Chicken Piccata \$37

Capers in a white wine sauce

Chicken Alfredo \$36

White sauce served over fettucine

Chicken Florentine \$38

Stuffed spinach in a sun-dried tomato cream sauce with mozzarella cheese

Rack of Lamb \$43

Grilled with a port wine reduction

Veal Piccata \$41

Breaded veal cutlet pan-fried in a caper and white wine sauce

Lasagna \$36

Layers of cheese, meat sauce & noodles

Meatless Lasagna \$36

Prime Rib \$63

Beef Tenderloin \$53

6 oz. roasted filet

Beef and Pasta \$39

Beef tenderloin brochettes, mushroom gravy over garlic and black pepper fettucine

Pork Tenderloin \$41

Five-spice crusted with a sweet garlic ginger sauce

Surf and Turf \$54

4 oz. filet topped with Alfredo shrimp

Salmon \$49

Filet with teriyaki or lemon dill cream or blackened

Fried Lake Perch \$51

Fried Walleye Filet \$48

Shrimp Scampi \$48

Fried or sauteed

Mahi Mahi \$49

Blackened with a tropical fruit salsa

Soups and Salads

Soups

Tomato Basil Bisque
Broccoli and Cheddar
Ham and Bean
Butternut Squash
Chicken Noodle
Beef and Vegetable
Chicken and Wild Rice
New England Clam Chowder
Corn Chowder
Vichyssoise (chilled)
Gazpacho (chilled) (seasonal)

Salads

Mixed Greens
Wedge
Betty
Caesar
Caprese (seasonal)

Dressing Choices

Balsamic Vinaigrette
Raspberry Vinaigrette
Poppyseed
Bleu Cheese
Ranch

Side Dish Selections

Starches

Au Gratin
Mashed
Loaded Baked
Roasted Fingerlings
Roasted Garlic Red Skins
Roasted Sweet Potatoes
French Fries
Rice Pilaf
Wild Rice

Vegetables

Green Beans Almondine
Broccoli
Bourbon Carrots
Brussel Sprouts
Asparagus
Vegetable Medley

Pasta

Fettucine
Cheese Tortellini
Linguini
Cavatappi (spirals)

Sauces

Alfredo
Marsala
Florentine
Piccata
Marinara
Mushroom Cream

Desserts

Priced Per Person

Cake \$2.50

Carrot with Cream Cheese Frosting
German Chocolate
Lemon
Strawberry Shortcake (seasonal)
Triple Chocolate

Cheesecake \$2.50

Caramel & nuts or
mixed berry toppings

House Made Cookie \$1.00

Lemon Bar \$2.00

Fudge Brownie \$2.00

Pie \$2.50

Apple
Cherry
Chocolate Mousse
Key Lime
Mixed Berry
Pumpkin

Fruit Cobbler \$2.50

Chocolate Molten Lava Cake \$2.75

Vanilla Bean Ice Cream \$2.00

Crème Brûlée \$2.25 With fresh berries

**~~You May Bring in Your Own Desserts~~
They Must be Prepared by a Licensed Bakery**

+ \$1/guest for cutting and plating