

Carranor Hunt and Polo Club

~Events~



502 East Second Street
Perrysburg, Ohio 43551

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- Carranor Club can accommodate 45-250 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**

- 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

Lunch Entrees

**Entrees include a Choice of Soup or Salad,
Starch, Vegetable, Coffee, and Iced/Hot Tea**

Chicken Marsala \$29

Mushrooms in a Marsala sauce

Chicken Piccata \$29

Capers in a white wine sauce

Chicken Alfredo \$28

White sauce served over fettucine

Chicken Crepes \$27

Shredded chicken served with a
cremini mushroom sauce

Chicken Florentine \$29

Spinach in a cream sauce

Chicken or Tuna Salad \$24

Served on a croissant or on a
bed of mixed greens

**Chicken Wrapped in a Puff
Pastry \$30**

Swiss cheese, pecans, dried cherries,
purple onion covered in a white sauce

Shrimp Tacos \$25

Two flour tortillas filled with blackened
shrimp, shredded lettuce and house made
pico de Gallo

**Sweet Honey Ricotta Stuffed
Crepe with a Mixed Berry
Compote \$25**

Beef Tips & Pasta \$30

Beef tips in a gravy served over egg noodles

Beef Tenderloin Filet \$34

With a red wine demi-glace

Lasagna \$29

Layers of cheese, meat sauce & noodles

Meatless Lasagna \$29

Choice of marinara or white cream sauce

Salmon \$31

Choice of teriyaki, lemon dill cream sauce,
or blackened

Fried Perch Sandwich \$31

Served with French fries and coleslaw

North Atlantic Cod \$30

Fried or baked

Classic Quiche \$28

Lorraine or broccoli cheddar

**Chicken Broccoli Noodle Pasta
Bake \$25**

Penne pasta tossed in a chicken broccoli
cream sauce topped with a 3-cheese blend
and baked

**Buffets available at an additional
charge**

~ ~ Entrée Sandwiches Served ~ ~
**Includes a Choice of Soup or Salad, Fruit or One Side,
Coffee and Iced and Hot Tea**

Chicken Caesar Salad Wrap \$25

Grilled chicken breast tossed with parmesan cheese and Caesar dressing and wrapped with Romaine in a flour tortilla

Turkey Cheddar Wrap \$25

Oven roasted turkey breast topped with cheddar cheese, lettuce, and our house made zesty avocado ranch dressing

Ham & Swiss Wrap \$25

Sliced Black Forest ham topped with Swiss cheese, lettuce and dressed with a Dijonnaise sauce wrapped in a flour tortilla

BBQ Chicken Breast Sandwich \$25

Grilled chicken breast glazed with our house made sweet and tangy BBQ sauce served on a brioche roll. Optional – cheese and bacon

BBQ Pulled Pork Sandwich \$25

Slow roasted pork dressed with our house made sweet and tangy BBQ sauce served on a brioche roll Optional: cheddar cheese

**Traditional Lobster Roll ~
Market Price**

Prepared Sandwiches (turkey, ham) \$25

Make Your Own Sandwiches (turkey, ham) \$28

~ ~ Entrée Salads Served ~ ~

Grilled Chicken Caesar Salad \$24 ~ ~ Add Grilled Shrimp \$29

Romaine lettuce, shaved Parmesan cheese, croutons, tossed with a Caesar dressing

Southwest Chicken Salad \$26 ~ ~ Mixed greens with red onion, tomato, cheese, roasted corn, avocado, black beans

Asian Noodle Salad \$26 ~ ~ Add Chicken \$29, Beef \$28, or Shrimp \$30

Cold rice noodles tossed with lightly stir-fried vegetables and a sesame ginger sauce

Tuna Nicoise Salad \$25 ~ ~ Sauteed ahi tuna served with fresh green beans, red skin potatoes, olives, hard boiled eggs, grape tomatoes and served with a lemon vinaigrette dressing

~Add a cup of soup \$1.50~

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

Pasta

Fettucine
Cheese Tortellini
Linguini
Cavatappi (spirals)

Vegetables

Green Beans Almondine
Broccoli
Bourbon Carrots
Brussel Sprouts
Asparagus
Vegetable Medley

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 \$2.00

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