

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 \$2000.** This includes room charge, food, and beverage services.
- Room Rental Fees:

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

Fresh (Seasonal) Fruit Platter \$34

Spinach & Artichoke Dip \$29

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

Cheese Board \$37

Swiss, cheddar and pepperjack cheeses served with assorted crackers

Brie in Puff Pastry with Seasonal Fruit Garnish \$37

Vegetable Platter \$32

Vegetables served with hummus or dill dip

Fresh Salsa and Chips \$19

Served with tortilla chips

Chilled Roasted Vegetables \$34

Assorted seasonal vegetables served with spicy white bean and avocado purée

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

Butternut Squash (Seasonal)

Fresh Corn Chowder (Seasonal)

Gazpacho (Chilled) (Seasonal)

Salads

Mixed Greens Served with
champagne vinaigrette

Caesar

Side Dish Selections

Starches

Au Gratin

Mashed

Roasted Fingerlings

Wild Rice Pilaf

Vegetables

Green Beans Almondine

Broccoli

Bourbon Carrots

Asparagus

Seasonal Medley

Desserts

Priced Per Person

Cake \$2.50

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

Pie \$2.50

Apple
Cherry
Chocolate Mousse
Key Lime
Mixed Berry
Pumpkin

Cheesecake \$2.50

Caramel & nuts or
mixed berry toppings

Fruit Cobbler \$2.50

Chocolate Molten Lava Cake \$2.75

House Made Cookie \$1.00

Vanilla Bean Ice Cream \$2.00

Lemon Bar \$2.00

Crème Brûlé \$2.25 With fresh berries

Fudge Brownie \$2.00

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

+ \$1/guest for cutting and plating