

Carranor Hunt and Polo Club

~Events~



502 East Second Street
Perrysburg, Ohio 43551

Contact Tina Roth 419-874-4292
Maricarmen Westmark
mc.westmark@carranorclub.com

- Carranor Club can accommodate 45-250 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
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

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

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 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

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 \$2~

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 \$2.00

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