

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
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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
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

Goat Cheese Phyllo Triangle \$3.75

Bacon Wraps \$2.75

Choice of dates or chestnuts

Meatballs \$2.25

Choice of bourbon, barbeque, teriyaki sauces
garnished with scallions

Sirloin/Bacon/Gorgonzola

\$4.95

Sirloin tip, bacon, and gorgonzola
cheese on a skewer

Chicken Satay \$3.75

Chicken breast skewers served with Asian
peanut sauce garnished with scallions

Bacon Wrapped Scallops \$4.95

Salmon Turbans \$2.85

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

Jumbo Coconut Shrimp \$3.45

Served with a grilled pineapple salsa

Sausage Stuffed Mushroom \$2.45

Vegetarian Stuffed Mushroom \$2.45

Spanakopita \$2.95

Layers of spinach, phyllo & feta cheese

Chicken Lemon Grass Potsticker

\$2.45

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

Lamb Lollipop \$ 8.25

Single bone of a rack of lamb with a
balsamic glaze

Caprese Bites \$2.95 (Seasonal)

Mini Crab Cakes \$4.25

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

Platters

Priced in Servings for 25

Shrimp Cocktail \$76

Served with cocktail sauce and lemon

Beef Tenderloin Slider Platter

Market price

Spinach & Artichoke Dip \$52

Served with tortilla chips

Charcuterie Board \$76

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

Cheese Board \$63

Swiss, cheddar and pepperjack cheeses
served with assorted crackers

Mini Lobster Rolls

Market price

Brie in Puff Pastry with Seasonal Fruit Garnish \$72

Vegetable Platter \$52

Vegetables served with hummus or dill dip

Fresh Salsa and Chips \$52

Served with tortilla chips

Chilled Roasted Vegetables \$53

Assorted seasonal vegetables served with
spicy white bean and avocado purée

Fresh (Seasonal) Fruit Platter \$53

Smoked Salmon Platter \$84

Side of Salmon with the traditional accoutrements

Dinner Entrees

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

Chicken Florentine \$39

Stuffed with spinach, wild rice pilaf,
And goat cheese in a pesto cream sauce

Chicken Piccata \$38

Capers in a white wine sauce

Chicken Alfredo \$35

White sauce served over fettucine

Chicken Marsala \$38

Mushrooms in a Marsala sauce

Rack of Lamb \$52

Grilled with a port wine demi glaze

Salmon \$49

Grilled with a lemon dill cream sauce

Lasagna \$35

Layers of cheese, meat sauce & pasta

Vegetarian Lasagna \$35

Layers of cheese, meat sauce & pasta

Prime Rib Market Price

Served with Au Jus and horseradish
sauce

Beef Tenderloin Market Price

6 oz. roasted filet

Beef and Pasta \$41

Beef tenderloin brochettes, mushroom
gravy over herbed paradelle

Pork Tenderloin \$43

Five-spice crusted with a sweet garlic
ginger sauce

Fried Lake Perch Market price

Fried Walleye Filet \$45

North Atlantic Cod \$39

Fried or oven roasted

Shrimp Scampi \$48

Fried or sauteed

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
Macaroni and Cheese

Vegetables

Green Beans Almondine
Broccoli
Bourbon Carrots
Asparagus
Seasonal Medley

Desserts

Priced Per Person

\$6

Cheesecake

Caramel & nuts or
mixed berry toppings

Lemon Italian Cream Cake

Key Lime Tart

Gluten Free Chocolate Cake

\$4

Mini Apple Dumpling

Chocolate Cake

Strawberry Shortcake

Chocolate Mousse

\$2.50

Chocolate Chunk Cookie

Sugar Cookie

Lemon Bar

Fudge Brownie

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

+ \$1.50/guest