

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 45-250 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
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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

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

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

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

Vegetarian Lasagna \$29

Choice of marinara or white cream sauce

Fried Perch Sandwich \$31

Served with French fries and coleslaw

North Atlantic Cod \$30

Fried or oven roasted

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

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

Buffets available at an additional charge

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

~ ~ 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~

Lunch Platters

Priced per piece (minimum of 10 each)

Chicken Caesar Salad Wrap \$3

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

Turkey Cheddar Wrap \$3

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

Ham & Swiss Wrap \$3

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

BBQ Sliders \$2

Choice of slow roasted pork or shredded chicken breast with our house made sweet and tangy BBQ sauce

Bulk Salads

Mixed Greens \$63

Combination of tender leafy greens, vegetables and choice of dressing on the side

Caesar \$63

Chopped Romaine lettuce, shaved parmesan cheese, croutons with Caesar dressing on the side

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