

Carranor Hunt and Polo Club ***~Events~***



502 East Second Street
Perrysburg, Ohio 43551

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- Carranor Club can accommodate 45-220 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
Aiken Room (Capacity 24)	\$250	Screened Porch (Capacity 12)	\$250
Patio (Capacity 80)	\$300		

- The Room Rental Fee includes:
Servers, Bartenders
All Linens, Votives
Tables, Captain Chairs
AV Equipment
Plates, Glasses, Flatware
Set Up and Tear Down

- \$500 is the required deposit 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

Corned beef, sauerkraut & Swiss cheese

Meatballs

Choice of bourbon, barbeque, teriyaki sauces

Beef Satay

Skewers served with Asian peanut sauce garnished with scallions

Barbacoa Steak Tacos

Tortillas wrapped around seasoned sirloin steak and green, red and yellow peppers

Sirloin/Bacon/Gorgonzola

Sirloin tip, bacon, and gorgonzola cheese on a skewer

Chicken Satay

Chicken breast skewers served with Asian peanut sauce garnished with scallions

Lamb Lollipop

Single bone of a rack of lamb with a balsamic glaze

Bacon Wrapped Scallops**Jumbo Coconut Shrimp**

Served with a grilled pineapple salsa

Salmon Turbans

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

Vegetarian Potsticker**Sausage Stuffed Mushroom****Vegetarian Stuffed Mushroom****Goat Cheese Phyllo Triangle****Spanakopita**

Layers of spinach, phyllo & feta cheese

Bacon Wraps

Choice of dates or chestnuts

Chicken Lemon Grass Potsticker

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

Chicken Quesadilla

Flour tortilla with smoked chicken and cheese

Veggie Quesadilla

Southwestern style veggies, cheese, onions, and peppers in a tortilla

Mini Crab Cakes

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

Beef Empanada

Ground beef, potatoes, & garlic baked or fried

Caprese Bites (Seasonal)

Platters

Priced in Servings for 10

Shrimp Cocktail

Served with cocktail sauce and lemon

Brie in Puff Pastry with Seasonal Fruit Garnish

Fresh (Seasonal) Fruit Platter

Vegetable Platter

Vegetables served with hummus or dill dip

Spinach & Artichoke Dip

Served with tortilla chips

Fresh Salsa and Chips

Served with tortilla chips

Charcuterie Board

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

Chilled Roasted Vegetables

Assorted seasonal vegetables served with spicy white bean and avocado purée

Cheese Board

Swiss, cheddar and pepperjack cheeses served with assorted crackers

Beef Tenderloin Slider Platter

Lunch Entrees

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

Chicken Marsala

Mushrooms in a Marsala sauce

Chicken Piccata

Capers in a white wine sauce

Chicken Alfredo

White sauce served over fettucine

Chicken Crepes

Shredded chicken served with a cremini mushroom sauce

Chicken Florentine

Spinach in a cream sauce

Chicken or Tuna Salad

Served on a croissant or on a bed of mixed greens

Chicken Wrapped in a Puff Pastry

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

Shrimp Tacos

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

Beef Tips & Pasta

Beef tips in a gravy served over egg noodles

Beef Tenderloin Filet

With a red wine demi-glace

Lasagna

Layers of cheese, meat sauce & noodles

Meatless Lasagna

Choice of marinara or white cream sauce

Salmon

Choice of teriyaki, lemon dill cream sauce, or blackened

Fried Perch Sandwich

Served with French fries and coleslaw

North Atlantic Cod

Fried or baked

Classic Quiche

Lorraine or broccoli cheddar

Chicken Broccoli Noodle Pasta Bake

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

~ ~ Entrée Sandwiches ~ ~

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

Chicken Caesar Salad Wrap

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

Turkey Cheddar Wrap

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

Ham & Swiss Wrap

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

BBQ Chicken Breast Sandwich

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

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)

Make Your Own Sandwiches (turkey, ham)

~ ~ Entrée Salads ~ ~

Grilled Chicken Caesar Salad ~ ~ Add Grilled Shrimp

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

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

Asian Noodle Salad ~ ~ Add Chicken, Beef, or Shrimp

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

Tuna Nicoise Salad ~ ~ 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

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

Cheesecake

Caramel & nuts or
mixed berry toppings

House Made Cookie

Lemon Bar

Fudge Brownie

Pie

Apple
Cherry
Chocolate Mousse
Key Lime
Mixed Berry
Pumpkin

Fruit Cobbler

Chocolate Molten Lava Cake

Vanilla Bean Ice Cream

Crème Brulé

With fresh berries

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

+ \$1/guest for cutting and plating