



PLATED DINNER SERVICE SELECTIONS

ENTREES

Angus Center Cut New York Strip

Dauphinoise Potatoes and Bourbon Demi-glace

\$42.00

Herb Crusted Filet Mignon

Roasted Garlic Mashed Potatoes and Honey Red Wine Sauce

\$44.00

Grilled Peppercorn Filet Mignon

Bourbon Demi-glace, Caramelized Onions and Roasted Yukon Potatoes

\$45.00

Orange Marinated Chicken

Jasmine Rice with Water Chestnuts

\$33.00

Chicken Boursin

Dauphinoise Potatoes and Artichoke Heart Cream Sauce

\$35.00

Apple Glazed Berkshire Pork Loin

Basmati Rice and Dried Fruit Compote

\$36.00

Stuffed Bone-in Berkshire Pork Chop

Sweet Corn Stuffing with Sweet Potato Mash

\$37.00

Roasted Tasman King Salmon

Mild Soy and Ginger Glaze and Jasmine Rice

\$39.00

Pan Seared Chilean Sea Bass

Four Cheese Risotto and Smoked Tomato Broth

\$41.00

Shirred Arctic Char

Stewed Black Beans, Salsa Verde, and Tomato Relish

\$37.00

Colorado Rack of Lamb

Roasted Red Pepper Mashed Potatoes, Tzatziki, and Mint Sauce

The
CANTERBURY HOTEL
Indianapolis

\$44.00

ENTRÉE DUETS

Grilled Top Sirloin Steak and Pineapple Glazed Sea Scallops

Sofrito Rice and Mango Marmalade

\$45.00

Herb Crusted Petite Filet and Cold Water Lobster Tail

Yukon Gold Mashed Potatoes and Bourbon Demi-glace

Market Price

Petite Filet and Chicken Boursin

Dauphinoise Potatoes, Red Wine Demi-glace, and Tomato Nage Sauce

\$51.00

Filet Mignon and Marinated Pacific Blue Prawns

Fried Red Potatoes and Hoisin Demi-glace

\$55.00

Grilled Chicken Breast and Chilean Sea Bass

Spanish Rice, Romesco Sauce, and Herbed Saffron Broth

\$51.00

Roasted Tasman King Salmon and Orange Chicken

Jasmine Rice and Asian Slaw

\$49.00

☞ *Dinner entrees are served with starch, Chef's Choice seasonal vegetables, and assorted breads with butter.*

☞ *All dinner entrees will be accompanied by choice of Soup or Salad and Intermezzo.*

☞ *Service includes Canterbury Blend Coffee and Decaf and assorted Teas.*

☞ *The Canterbury will be Happy to Customize a Menu for your unique event.*

☞ *Prices include Cake Cut & Service Fee*

☞ Add a Dessert for just \$4 per person

SOUP SELECTIONS

Black Bean Soup with Avocado Puree and Chipotle Glazed Corn

Heirloom Tomato Bisque

Southwest Corn Chowder

Chicken Velvet

Fresh Seafood Bisque with Lemon Crème Fraiche

One choice Soup or Salad included in Entrée Pricing
Soup is cup sized and may be added to service for \$5 per person

SALAD SELECTIONS

Spinach and Pear Salad

Spiced Asian Pears, Candied Walnuts, Chopped Scallions, Gorgonzola Cheese, Chopped Pecans, and Apple Cider Vinaigrette

Caesar Salad

Organic Hearts of Romaine, Garlic Croutons, Real Parmesan Cheese, Roasted Cherry Tomatoes, and Caesar Dressing

Butter Lettuce Salad

Strawberries, Fontina Cheese, Toasted Cashews, Applewood Bacon, and Creamy Lemon Vinaigrette

Mango and Green Papaya Salad

Fresh Mango and Papaya with Cherries, Sweet Pepper, Cashews, and Orange Vinaigrette

Grilled Pineapple Salad

Marinated Red Onion, Cucumber, Swiss Chard, and Honey Lime Vinaigrette

One choice Soup or Salad included in Entrée Pricing
Salad may be added to service for \$7 per person