

  
**The**  
**CANTERBURY HOTEL**  
*Indianapolis*

123 South Illinois Street • Indianapolis, IN 46225 • Phone (317) 634-3000 • [www.canterburyhotel.com](http://www.canterburyhotel.com)

CATERING MENU

**Plated Dinner**

*All Plated Dinners Include Choice of Salad, Intermezzo, Entrée and Dessert*

**SALAD**

*(Please Choose One)*

**Spinach & Chicory Salad**

Baby Spinach Leaves & Belgian Endive Tossed in Raspberry Vinaigrette then Topped with Sun-Dried Apricots, Crisp Bacon and Roasted Pecans

**Butter Lettuce Salad**

Butter Lettuce with Slivers of Granny Smith Apples, Crumbles of Gorgonzola Cheese, Candied Walnuts and Basil Balsamic Vinaigrette

**Hearts of Romaine Salad**

Hearts of Romaine, Roma Tomato, Peppery Caesar Dressing  
Shredded Imported Parmesan Cheese and Garlic Croutons

**INTERMEZZO**

Seasonal Selection of Freshly Prepared Sorbet

**ENTRÉE SELECTIONS**

*(Please Choose One)*

**Chicken Boursin**

Boneless Breast of Chicken Filled with Boursin Cheese  
Served with Lemon Chardonnay Butter  
Fresh Seasonal Vegetables and Dauphinoise Potatoes

\$37.95 per person

**Roasted Pacific-Northwest Salmon**

Served with Fines Herbes Tomato Concasse,  
Fresh Seasonal Vegetables and a Trio of Roasted Potatoes

\$44.95 per person

*All Prices Subject to Change • All Prices Subject to 20% Service Charge And 9% Sales Tax*

  
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**ENTRÉE SELECTIONS** *(Continued)*

**Veal Chop**

Served with Marsala Glace de Veau,  
Fresh Seasonal Vegetables and Garlic-Herb Potatoes

\$46.00 per person

**New York Strip**

Topped with Caramelized Onions and Sauteed Mushrooms, Served with  
Fresh Seasonal Vegetables and Pomme Frites

\$46.95 per person

**Filet Mignon**

Served with Cabernet Glace de Veau,  
Fresh Seasonal Vegetables and a Gruyere Potato Gratin

\$48.95 per person

All Dinners are Served with Rolls, Butter,  
Coffee, Decaffeinated Coffee, Assorted Teas

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**ENTRÉE SELECTIONS** *(Continued)*

**COMBINATIONS**

**Roasted Salmon** with Fines Herbes Tomato Concasse  
**Chicken Boursin** with a Lemon Chardonnay Butter  
Fresh Seasonal Vegetables and Dauphinoise Potatoes  
\$52.95 per person

**Beef Tournadoes** with Cabernet Glace de Veau  
**Chicken Boursin** with a Lemon Chardonnay Butter  
Fresh Seasonal Vegetables and Dauphinoise Potatoes  
\$52.95 per person

**Beef Tournadoes** Served with Cabernet Glace de Veau  
**Roasted Salmon** Topped with Fines Herbes Tomato Concasse  
Fresh Seasonal Vegetables and Dauphinoise Potatoes  
\$56.95 per person

**Beef Tournadoes** Served with Black Truffle Glace de Veau  
**Cold Water Lobster** Half Lobster Tail Kissed with Butter and White Wine  
Fresh Seasonal Vegetables and Dauphinoise Potatoes  
\$62.95 per person

All Dinners are Served with Rolls, Butter,  
Coffee, Decaffeinated Coffee, Assorted Teas

*Because of our service standards, we prefer to offer combination entrées rather than multiple entrées.  
A \$2.00 per person upcharge will be applied to choice menus.*

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CATERING MENU

**Plated Dinner**

**DESSERT SELECTIONS**

*(Please Choose One)*

**Triple Chocolate Ganache Torte**

White, Dark, and Milk Chocolate Ganaches Layered between Decadent Chocolate Cake

**Coconut Mango Mousse Gateau**

Delicate Sponge Cake Topped with Mango Mousse  
and Coconut Infused Whipped Cream

**Fruit Tarts**

Rich Pastry Cream Encapsulated by a Light Sugar Crust  
Your Choice of Strawberry, Lemon, Raspberry, Chocolate or Banana's Foster

**Fresh Berries "Romanoff Style" (SEASONAL)**

Seasonal Berries Drizzled with Grand Marnier  
Served on Fresh Vanilla Bean Ice Cream

**Brandied Crème Brûlée**

Traditional Baked Vanilla Custard with a Touch of Brandy and a Caramelized Top  
Served with Whipped Cream and Fresh Fruit

**Amaretto & Almond Cake**

Almond Chiffon Cake Quenched with Amaretto and Topped with  
an Amaretto Chiboust Cream

**Choice of Cheesecake**

Turtle, Raspberry, or Original

*The Canterbury Hotel will be pleased to create a personal menu for your unique event.*

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