



# Internal Catering Menu

## 2011 - 2012

*Catered Exclusively by*

LANCER  
*Catering*

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## **Anoka Technical College Internal Catering Menu 2011 - 2012 School Year**

### **Welcome to Lancer Catering**

Lancer Catering, one of the Twin Cities premier catering companies, is proud to be providing on-site food service and catering for Anoka Technical College. Lancer has an outstanding reputation for fine catering, stunning presentation and superb service.

Whether you are planning an informal business lunch or a breakfast conference, Lancer Catering has the expertise and resources to make your event complete.

### **Policies and Procedures for Pick-up and Drop-off Catering Menus**

The following guidelines are designed to assist Anoka Technical College faculty and staff with internal catering and food service needs.

#### **Polices and Procedures**

We are pleased to provide a wide range of food and beverage options. We request that all catering menu orders be placed at least 72 hours prior to your event to ensure we have the necessary items needed. If you are unable to give us 72 hour notice we will be happy to provide you with catering service but we may need to substitute some items due to availability.

#### **Pick-up and Delivery**

Lancer Catering will be happy to deliver all necessary items for your event with a \$40.00 food and beverage minimum. For orders less than \$40.00 we ask Anoka Technical Staff to pick up the order from the kitchen and return all non-disposable equipment to the Fresh Stop Café kitchen. All items will be served on high quality single service dinnerware.

Orders are available for pick up Monday through Friday at the following times:

Fall and Spring Semesters:

- 7:00 a.m. to 2:00 p.m.

Any additional staffing that is required will be billed at \$25.00/hour per staff based on a two hour minimum.

For Pick-Up and Drop-Off Catering contact Teri Breth at 763.576.4888 or [anoka@lancercatering.com](mailto:anoka@lancercatering.com)

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## Ordering Information

- Review our menu to select what you would like to serve
- Fill out the Anoka Technical College Drop Off/Pick Up Catering Order Form  
All required fields (\*) on the order form must be completed to have your order processed.
- Follow the current Anoka Technical College purchasing policy to obtain a Purchase Order Number (PO #) or see your Department Assistant for assistance.

## Please email your completed catering order form to:

[anoka@lancercatering.com](mailto:anoka@lancercatering.com)

## Banquet Catering

We also have full service banquet menus available with everything from a sit-down dinner, buffets or a hors d'oeuvres party.

For Banquet Catering contact Teri Breth at 763.576.4888 or [freshstopcafe@anokatech.edu](mailto:freshstopcafe@anokatech.edu)

If you need additional assistance with your event, or if you have any questions please contact Teri Breth directly at the number above.

Thank you very much for your order. We appreciate the opportunity to provide you with all your catering and food service needs.

- *Lancer Catering*

# Continental Breakfasts

(12 Guest Minimum)

Continental Breakfasts include Regular Colombian Coffee (2 cups per person)  
Decaffeinated Coffee Available upon Request

## Rise and Shine

Chilled Orange Juice, Assortment of Fresh Pastries and Muffins  
\$5.25 per guest

## Here Comes the Sun

Chilled Orange Juice, Fresh Sliced Fruits of the Season  
Assortment of Fresh Pastries and Muffins  
\$6.25 per guest

## Early Bird

Chilled Orange Juice, Fresh Sliced Fruits of the Season  
Assortment of Bagels, Fresh Pastries and Muffins  
\$6.95 per guest

# Breakfast Sandwiches

(5 Guest Minimum per Selection)

\*Buffet Set-up Charge - \$25.00

## Hot Breakfast Sandwich

Egg and Cheese with Choice of Bacon, Sausage or Ham  
\$3.25 per guest

**(Egg and Cheese Only - \$2.50)**

## Breakfast Burrito

Egg, Cheese and Sausage Wrapped in a Flour Tortilla  
Served with a Side of Salsa  
\$3.95 per guest

# Buffets

(20 Guest Minimum)

\*Buffet Set-up Charge - \$25.00

## \*Asian Buffet

Choice of Cashew Chicken or Sweet & Sour Chicken  
Fried Vegetables and Long Grain Rice

\$8.25 per guest

Egg Rolls - Add \$1.00 per guest

# Buffets

(Continued)

## **\*Steak Buffet**

Marinated Sirloin Steak with Sautéed Fresh Mushrooms  
Baked Potato with Sour Cream and Butter  
Chefs Choice Vegetable, Ceasar Salad and Freshly Baked French Bread  
\$10.95 per guest

## **\*Classic Beef Lasagna**

Layers of Pasta, Seasoned Ground Beef  
Ricotta and Mozzarella Cheeses, Zesty Marinara Sauce, Parmesan Bread Stick  
\$7.50 per guest

## **\*Vegetable Lasagna**

Layers of Pasta, Seasonal Vegetables  
Ricotta and Mozzarella Cheeses, Herb Cream Sauce, Parmesan Bread Stick  
\$7.50 per guest

## **\*Taco Buffet**

Seasoned Ground Beef or Vegetarian, Hard and Soft Taco Shells, Southwestern Rice  
Refried Beans, Sour Cream, Salsa, Shredded Cheese, Lettuce and Diced Tomatoes  
Substitute Fajita Chicken for an additional \$1.00 per guest  
\$7.00 per guest

## **\*Soup and Petite Sandwich**

Daily Fresh Soup, Assorted Crackers,  
Roast Turkey and Smoked Ham with Lettuce, Tomato and Cheese on Petite Rolls  
\$7.50 per guest  
Substitute Homemade Beef Chili - Add \$1.00

## **\*Soup and Salad**

Daily Fresh Soup, Garden Salad  
Assorted Crackers,  
\$7.50 per guest  
Substitute Homemade Beef Chili - Add \$1.00

## **\*Beef Stroganoff**

Mixed Greens Salad, Assorted Dressings, Tender Beef, Mushrooms, Sour Cream  
and Fresh Dill over Egg Noodles with Sweet Roasted Carrots  
\$9.50 per guest

## **\*Chicken Chardonnay**

Mixed Greens Salad with Creamy Herb Dressing,  
Sautéed Breast of Chicken with a White Wine Pan Sauce  
Rosemary Roasted New Potatoes, Chef's Choice Vegetable  
Freshly Baked Breadsticks  
\$8.50 per guest

# Buffets

(Continued)

## \*Chicken Parmesan

Tossed Caesar Salad with Garlic Croutons,  
Parmesan Crusted Breast of Chicken with Marinara Sauce and Mozzarella Cheese  
over Linguine, Chef's Choice Vegetable  
Freshly Baked Breadsticks  
\$8.50 per guest

## \*Deli Buffet

(15 Guest Minimum)  
Seasonal Fresh Fruit Tray  
Smoked Ham, Turkey Breast, Sliced Roast Beef, Genoa Salami  
Provolone, Swiss and Cheddar Cheese  
Leaf Lettuce Filets, Sliced Red Onion and Tomatoes, Pickle Spears  
Mustard and Mayonnaise, Petite Croissants, Assorted Dinner Rolls  
Kettle Cooked Potato Chips, Pasta Salad, Assorted Cookies  
\$12.95 per guest



## Daily Hot Entrée

Check with the café for today's hot entree  
\$6.50

## Sabino's Pizza

(16" Pizza - 8 Slices)

Cheese Pizza	\$13.25 per 16" Pizza
Pepperoni, Sausage, or Fresh Vegetable Pizza	\$14.25 per 16" Pizza
Value Thin Crust Cheese	\$10.25 per 16" Pizza
Value Thin Crust Pepperoni, Sausage, or Fresh Vegetable Pizza	\$10.95 per 16" Pizza
Additional Toppings	
Pepperoni, Sausage, Mushroom, Fresh Vegetables	\$1.50 each Additional Topping
Chicken	\$2.00

\*Add a Side Caesar Salad for \$2.00 per guest

## Soup and Chili

½ Gallon Soup with Crackers (Serves 8)  
Old Fashioned Chicken Noodle  
Vegetable Beef Barley  
Chicken Wild Rice  
Roasted Roma Tomato - Vegetarian  
\$19.95

½ Gallon Chili with Crackers (Serves 8)  
Home-style Beef Chili  
White Chicken Chili  
\$24.95

# Box Lunches

## Sandwiches

All include Potato Chips, Cookie, Soda or Bottled Water  
Choice of Ham, Turkey or Roast Beef or Vegetarian Option  
Freshly Baked Bread with Provolone Cheese  
Leaf Lettuce and Tomato  
\$7.75 per guest

## Boardroom Sandwiches

All include Pasta Salad and Cookie, Soda or Bottled Water  
Add Fresh Fruit for \$1.00

### Oven Roast Turkey

Roasted Turkey Breast, Vine-Ripened Tomatoes, Leaf Lettuce, Swiss Cheese  
Basil Aioli on Focaccia  
\$9.75 per guest

### Roast Beef

Herb Roasted Beef with Bayfield Swiss Cheese  
Vine-Ripened Tomatoes and Field Greens, Sun-Dried Tomato Aioli on Herb Focaccia  
\$9.95 per guest

### Grilled Vegetable Sandwich

Marinated Grilled Summer Squash, Portabella Mushrooms, Sweet Red Onion  
Roasted Peppers, Provolone Cheese, Basil Aioli on Focaccia  
\$9.95 per guest

### Italian Hero

Roasted Turkey Breast, Honey Cured Ham and Genoa Salami with Provolone Cheese  
Vine-Ripened Tomatoes, Shredded Lettuce, Herb Vinaigrette on Focaccia  
\$9.25 per guest

### California Chicken

Balsamic Marinated Grilled Breast of Chicken, Hickory Smoked Bacon, Provolone Cheese  
Vine-Ripened Tomatoes, Baby Greens on Focaccia  
\$9.95 per guest

Sandwich Selections available Buffet Style upon Request

# Box Lunches

## Wraps

All include Potato Chips, Cookie, Soda or Bottled Water

### West Coast

Oven Roasted Turkey Salad with Sun-Dried Cranberries, Slivered Almonds, Swiss Cheese  
Sweet Red Onion and Sprouts in an Herb Wrap  
\$9.25 per guest

### Santa Fe

Cilantro and Lime Grilled Breast of Chicken, Black Bean and Corn Relish, Cheddar Cheese  
Shredded Lettuce, Salsa Ranch Dressing in a Jalapeno Wrap  
\$9.25 per guest

### Chicken Caesar Wrap

Strips of Grilled Breast of Chicken with Roasted Garlic Caesar Dressing, Ripe Tomatoes  
Crisp Romaine Lettuce and Parmesan Cheese in a Basil Wrap  
\$8.75 per guest

### Steakhouse Roast Beef

Slow Roasted Beef, Gorgonzola Aioli, and Marinated Sun-Dried Tomatoes  
Mixed Greens, Caramelized Red Onion in an Herb Flour Tortilla  
\$9.75 per guest

### Roasted Vegetable

Portabella Mushrooms, Eggplant, Summer Squash, Carrot and Red Onion, Spicy Roasted Red Pepper  
Mayonnaise and Mixed Greens in a Spinach Tortilla  
\$8.75 per guest

Wrap Selections available Buffet Style upon Request

# Box Lunches

## Salads

All include Freshly Baked Parmesan Breadstick, Cookie, Soda or Bottled Water

### Asian Chicken

Grilled Five-Spice Chicken, Bok Choy, Pea Pods, Napa Cabbage, Mandarin Oranges  
Crispy Wonton Strips, Slivered Almonds, Sesame-Soy Vinaigrette  
\$8.25 per guest

# Salads

(Continued)

## **Chicken Caesar Salad**

Grilled Breast of Chicken, Romaine Leaves, Parmesan Cheese  
Herb Croutons, Roasted Garlic Dressing

\$8.25 per guest

## **Grilled Chicken Strawberry Spinach Salad**

Grilled Breast of Chicken, Baby Spinach, Slivered Toasted Almonds, Crumbled Feta Cheese  
Fresh Strawberries, Strawberry Cider Vinaigrette

\$9.25 per guest

## **Harvest Cobb**

Roasted Turkey, Hickory Smoked Bacon, Granny Smith Apples, Bayfield Marble Cheddar Cheese,  
Red Seedless Grapes and Toasted Walnuts on Crispy Greens with Maple Vinaigrette

\$9.25 per guest

## **London Broil Salad**

Sliced Sirloin, Mixed Greens, Sautéed Onions, Tomatoes and Egg Wedges  
Tossed with Creamy Parmesan Dressing

\$9.75 per guest

## **Ranch Pasta Chicken Salad**

Sliced Breast of Chicken with Farfalle Pasta, Roma Tomatoes, Chopped Bacon  
Peppercorn Ranch Dressing

\$8.25 per guest

## **Greek Chicken Salad**

Char-Grilled Boneless Breast of Chicken, Grape Tomatoes, Olives, Feta Cheese, Cucumbers on  
Mixed Greens, Greek Vinaigrette Dressing

\$9.25 per guest

## **Tex-Mex Chicken**

Spicy Chicken Fritters, Mixed Greens, Sweet Corn and Black Bean Salsa, Pepper Jack Cheese Tortilla  
Crisps, Southwestern Ranch Dressing

\$9.25 per guest

Salad Selections available Buffet Style upon Request

# Value Bag Lunches

Ham and Cheese, Turkey and Cheese, Roast Beef and Cheese, Tuna Salad or Chicken Salad  
on French Bread with Lettuce and Tomato, Chocolate Chip Cookie,

Potato Chips, Apple and Bottled Water

\$6.25 per guest

# Reception Trays

## **Domestic Cheese**

(Serves 15 Guests)

Includes Swiss, Cheddar, Colby Jack, Herb Havarti, and Pepper Jack Cheese  
Offered with Grapes, Berries and Assorted Crackers

\$49.95

## **Crudités**

(Serves 15 Guests)

Rainbow of Seasonal Garden Vegetables with Creamy Herb Dip

\$40.95

## **Fresh Fruit**

(Serves 15 Guests)

A Bountiful Display of the Season's Freshest Fruits and Berries

\$52.95

## **Savory Wraps**

(50 pieces)

Select Two - Cut into cocktail-party size

\*Maple-Glazed Ham, Pommerey Mustard, Swiss Cheese

\*Herb-Roasted Beef, Red Onion, Horseradish Cream

\*Oven-Roasted Turkey, Preserved Cranberry Aioli

\*Thinly Sliced Fresh Vegetables, Avocado and Sprouts, Herb Cream Cheese

\$52.95

## **Value Cheese Platter**

(Serves 10 guests)

Sliced Cheddar, Pepperjack, Swiss and Colby Jack with Bunched Grapes and Assorted Crackers

\$17.25

## **Value Fruit Platter**

(Serves 10 guests)

Diced Melon, Pineapple, Grapes and Strawberries

\$17.25

## **Value Veggies and Dip**

(Serves 10 guests)

Carrots, Celery, Broccoli and Cauliflower served with Ranch Dressing

\$15.25

# Reception Trays

(Continued)

## Value Petite Sandwich Platter

(Serves 10 guests)

(includes 8 petite sandwiches)

Sliced Ham, Turkey and Roast Beef with Cheddar, Swiss and Colby Jack Cheeses

Crisp Lettuce and Mayonnaise

White and Wheat Rolls

\$15.25

## Value Meat, Cheese and Cracker Platter

(Serves 10 guests)

Sliced Ham, Turkey, Roast Beef, Salami

Cheddar, Swiss and Pepperjack Cheeses

Served with crackers

\$19.95

# Cold Side Dishes

Potato Salad

(Serves 8 guests)

\$7.50 per quart

Coleslaw

(Serves 8 guests)

\$7.50 per quart

Pasta Salad Primavera

(Serves 8 guests)

\$6.50 per quart

# Snacks

Snack Mix

\$7.95 lb.

Kettle Chips and Dip

\$10.95 lb.

Tri-Color Tortilla Chips and Salsa

\$9.95 lb.

# Dessert and Bakery Items

(10 Guest Minimum per Selection)

## French Cheesecake with Berry Sauce

\$3.25

## Layer Cakes

Choice of

Old Fashioned Chocolate, Lemon Layer, Strawberry Cloud

\$3.50

## Pies

Choice of French Silk, Banana Cream, Dutch Apple Crunch

\$3.50

Assorted Jumbo Cookies

\$12.75 per dozen

Assorted Pastries

\$15.95 per dozen

Assorted Bars

\$18.95 per dozen

Apple or Strawberry Strudel Bites

\$4.99 per dozen

Brownies

\$16.25 per dozen

Plain Bagels and Cream Cheese

\$19.95 per dozen

Rice Krispie Bars

\$16.25 per dozen

Value Brownie Bites

\$7.25 per dozen

Assorted Donuts

\$15.95 per dozen

Value Cookies

\$5.50 per dozen

Assorted Muffins

\$16.50 per dozen

Value Assorted Petite Danish

\$9.95 per dozen

Assorted Mini Muffins

\$7.95 per dozen

Value Petite Scones

\$9.95 per dozen

Donut Holes

\$5.95 per dozen

Cupcakes

Chocolate or Vanilla Cupcakes with Chocolate or  
Vanilla Frosting and Sprinkles

\$15.95 per dozen

# Beverages

Freshly Brewed Regular or Decaffeinated Colombian Coffee  
\$7.50 half gallon

Freshly Brewed Regular or Decaffeinated *Caribou Coffee*  
\$9.95 half gallon



Hot Chocolate with Whipped Cream  
\$7.95 half gallon

Bottled Iced Tea – 20 oz.  
\$2.50 each

Tropical Fruit Punch  
\$7.50 half gallon

Lemonade  
\$7.50 half gallon

Assorted Canned Sodas  
\$1.25 each

Bottled Water  
\$1.50 each

Orange Juice  
\$8.25 half gallon

Milk  
\$1.50 per 10 oz. Carton

Hot Tea Set-Up  
\$6.25 Serves 5 Guests

Hot Apple Cider  
\$7.95 half Gallon

Fresh Brewed Iced Tea  
\$7.95 half Gallon

# Sheet Cakes

Cake Flavors: Chocolate, Marble, White and Carrot  
Frosting Choices: Chocolate, White, Cream Cheese and Low Fat Vanilla

Quarter Sheet Cake  
(Serves 24 Guests)  
\$49.95

Half Sheet Cake  
(Serves 48 Guests)  
\$75.95

Full Sheet Cake  
(Serves 96 Guests)  
\$98.95

## Decorative Items

The following decorative items are delivered only.

Tablecloths  
\$5.00 each

Table Skirting  
\$8.00 per skirt

Linen Napkins  
\$1.00 each