



Internal Catering Menu

2011 - 2012

Catered Exclusively by

LANCER
Catering





Inver Hill Community 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 Inver Hills Community 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 Inver Hills Community 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 Inver Hills 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:

When Classes are in Session:

- Monday through Thursday – 7:30 a.m. to 5:30 p.m.
- Friday – 7:30 a.m. to 1:30 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 Arcides Garcia at 651.450.3535 or ihcc@lancercatering.com

Ordering Information

- Review our menu to select what you would like to serve
- Fill out the Inver Hill Community 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 Inver Hills Community 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:

ihcc@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 Arcides Garcia at 651.450.3535 or ihcc@lancercatering.com

If you need additional assistance with your event, or if you have any questions please contact Arcides Garcia 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

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

Sandwich Tray

(Serves 15 Guests)

An Assortment of Freshly Made Party Size Sandwiches
to Include Turkey, Ham, Roast Beef and Veggie

\$39.95

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

(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

\$9.95 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

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