

Brooklyn Park Community Activity Center

Corporate Menu

Catered Exclusively by

LANCER
Catering

Since 1992, Lancer Catering has come to be recognized as one of the most respected and innovative full-service catering and event management companies. Whether you choose a lavish sit-down dinner, an elegant buffet or an elaborate hors d'oeuvres presentation, we will assist you in selecting the right menu to suit your taste. We are experienced in every aspect of event planning and will execute every detail of your event with uncompromising excellence.

At Lancer Catering, we have been guided by the following principle:

Any event at which people gather to share food is a celebration. Whether the occasion is a gala, wedding reception or a business meeting, the act of breaking bread is a celebration of human fellowship and the human senses. It is our goal as a company to provide food that is festive, which satisfies the senses, and makes people happy.

Our People

From veteran event planners to professionally trained chefs, wait staff and bartenders, Lancer Catering's staff brings to every event a mix of imagination and experience rarely found in the catering industry. Our service professionals are guided by a common philosophy of "Quality without Compromise," helping you to receive a one-of-a-kind experience.

Professional Event Consultants

Our highly experienced event consultants will help you plan, organize and carefully orchestrate every aspect of your event: no detail is too small, or job too large. They will work side by side with you from the beginning to ensure your event is executed flawlessly.

Culinary Team

Lancer Catering's culinary team takes pride in creating and presenting food that will make your event memorable. When designing menus they work with color, texture and elevations to create a buffet, platter or dinner plate like an artist composes a painting.

Cuisine

Our delightful cuisine paired with our unmatched culinary services introduces your guests to a food experience they will never forget. We use only the finest and freshest ingredients and eye catching presentations to enhance the flavor of your event. Lancer Catering's culinary artists will create custom menus for any budget or event bringing you a variety of cuisine styles, artful presentations and a variety of serving options.

Service Staff

Our professional staff ensures that every aspect of your event is executed with the highest standards of professionalism and class. Friendly and attentive, our crisply attired wait staff and bartenders will tend to your guest's every need, while our talented, uniformed chefs prepare the perfect meal to enhance your event. Lancer Catering's professional service staff is trained to project the polished image that complement your event. Always responsive, never intrusive, our friendly staff promptly attends to your guests, taking care to manage every detail, ensuring flawless service.

LANCER
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Brooklyn Park Community
Activity Center

Continental Breakfast

(25 guest minimum)

Continental breakfasts are accompanied by
Colombian coffee, decaffeinated coffee, tea and chilled orange juice.

Café

Fresh Fruit Salad, Triple Berry Streusel Coffee Cake
Assorted Muffins, Fruit Danish, Sweet Butter
\$6.95 ++ per guest

Bistro

Sliced Fresh Fruit Tray, Assorted Bagels
Triple Berry Streusel Coffee Cake
Pecan Caramel Rolls, Croissants
Sweet Butter, Whipped Cream Cheese and Preserves
\$7.95 ++ per guest

Healthy Start

Organic Granola, Low Fat Vanilla Yogurt
Bowls of Fresh Berries, Bananas, Pineapple, Melon and Strawberry Sauce
Pecan Caramel Rolls, Bagels, Croissants and Low Fat Blueberry Muffins
Whipped Cream Cheese, Sweet Butter and Preserves
\$8.95 ++ per guest

Breakfast Buffets

(25 guest minimum)

Breakfast buffets are accompanied by Colombian coffee, decaffeinated coffee, tea and chilled orange juice.

B&B Breakfast

Fresh Fruit Salad, Oat Bran French Toast with Caramelized Cinnamon Bananas
Three Cheese Quiche with Tomato, Spinach, Roasted Onion
Hardwood Smoked Bacon and Country Sausage
Triple Berry Streusel Cake, Pecan Caramel Rolls and Croissants
\$11.95 ++ per guest

Sunrise Breakfast

Fresh Fruit Tray, Scrambled Eggs with Wisconsin Cheddar Cheese and Chives
Hardwood Smoked Bacon and Country Sausage, Herb Roasted New Potatoes
Pecan Caramel Rolls, Muffins and Bagels
\$10.95 ++ per guest

Mesa on the Horizon

Fresh Fruit Tray, Farm Fresh Scrambled Eggs with Pepper Jack Cheese, Black Beans
Blistered Peppers and Chorizo, Warm Tortillas, Pico de Gallo
Home Fried Potatoes, Triple Berry Streusel and Honey Corn Muffins with Sweet Butter
\$13.95 ++ per guest

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Ala Carte Breakfast and Break Items

Assorted Pastries and Danish
\$19.95 ++ per dozen

Assorted Muffins
\$19.95 ++ per dozen

Assorted Bagels with Cream Cheese
\$21.95 ++ per dozen

Freshly Baked Cookies
\$18.95 ++ per dozen

Assorted Bakery Bars
\$18.95 ++ per dozen

Assorted Fudge Brownies
\$18.95 ++ per dozen

Deluxe Mixed Nuts
\$28.95 ++ per lb.

Mini Pretzels or Snack Mix
\$14.95 ++ per lb.

Roasted Peanuts
\$16.95 ++ per lb.

Kettle Chips and Dip
\$14.95 ++ per lb.

Tri-Color Tortilla Chips and Salsa
\$14.95 ++ per lb.

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Ala Carte Breakfast and Break Items

(continued)

Whole Fresh Fruit

\$1.50 ++ per each

Granola Bars

\$2.00 ++ per each

Alder Smoked Salmon Display with Bagels and Cream Cheese

\$8.95 ++ per guest

Fresh Brewed Regular and Decaffeinated Coffee

\$18.95 ++ per gallon



Fresh Brewed Regular and Decaffeinated Caribou Coffee

\$22.95 ++ per gallon

Hot Chocolate with Whipped Cream

\$19.95 ++ per gallon

Orange Juice

\$18.95 ++ per gallon

Lemonade

\$15.95 ++ per gallon

Freshly Brewed Iced Tea

\$15.95 ++ per gallon

Fruit Punch

\$15.95 ++ per gallon

Assorted Canned Sodas

\$1.75 ++ per each

Bottled Water

\$1.75 ++ per each

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Luncheon Buffets

(1 hour service - 50 guest minimum)

Luncheon buffets are accompanied by Colombian coffee, decaffeinated coffee and tea.

Soup and Salad Deli Buffet

Please Select One - Tomato Basil, Chicken Noodle or Chicken Wild Rice
Selection of Petite Croissants and French Bread Sandwiches
Stuffed with Turkey, Ham, Beef, Veggies and Cheese
Fresh Cut Fresh Fruit Bowl
Country Potato Salad
Penne Pasta Salad Primavera
Kettle Cooked Gourmet Potato Chips
\$11.95 ++ per guest

Italian Buffet

Caesar Salad
Fresh Cut Fruit Bowl
Three Cheese Tortellini, Sweet Peas, Roasted Garlic Cream
Chicken Parmesan, Homemade Marinara Sauce, Mozzarella Cheese
Sautéed Green Beans
Freshly Baked Bread and Sweet Butter
\$12.95 ++ per guest

BBQ Buffet

Fresh Cut Fruit Bowl
Country Potato Salad
Kettle Cooked Gourmet Potato Chips
BBQ Chicken Breast
1/3 lb. Hamburger
Freshly Baked Buns
Assorted Condiments
\$12.95 ++ per guest

(Luncheon Buffet selections continued on reverse side)

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Luncheon Buffets

(continued)

Riviera

Gourmet Salad Greens with Sweet Basil Dressing
Fresh Seasonal Fruit Salad
Grilled Country French Chicken Breasts, Citrus Glaze
Spring Vegetable Cavatappi with Light Mushroom Sauce and Parmesan Cheese
Cracked Pepper and Herb Yukon Gold Potatoes
Green Beans with Thyme Butter
Freshly Baked Bread and Sweet Butter
\$13.95 ++ per guest

Premier

Caesar Salad
Fresh Sliced Fruit Platter
Beef Stroganoff with Buttermilk Chive Mashed Potatoes
Grilled Breast of Chicken with Jack Daniels Glaze
Herb Roasted Red Jacket Potatoes
Sweet Roasted Carrots
Freshly Baked Bread and Sweet Butter
\$13.95 ++ per guest

Luncheon Buffets

(continued)

Luncheon Buffet Desserts

New York-Style Cheesecake with Ruby Berry Sauce

\$3.95 ++ per guest

Warm Apple Crunch with Cinnamon Chantilly Cream

\$3.95 ++ per guest

Ultimate Triple Chocolate Torte

\$3.95 ++ per guest

Cream Cheese Iced Carrot Cake

\$3.95 ++ per guest

Triple Berry Torte

\$3.95 ++ per guest

Tiramisù

\$3.95 ++ per guest

French Silk Pie

\$2.95 ++ per guest

Seasonal Fruit Pie

\$2.95 ++ per guest

Fudge Brownies

\$1.75 ++ per guest

Assorted Gourmet Cookies

\$1.75 ++ per guest

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Cold Previews

(Per 50 pieces)

Tenderloin of Beef Canapé

Gorgonzola Cheese, Caramelized Shallot Marmalade on Sourdough Croustade

\$125.00 ++

Grilled Shrimp Crostini

Roma Tomatoes, Lemon and Arugula on Toasted Sourdough Round

\$95.00 ++

Shanghai Prawn

Grilled Asian BBQ Glazed Shrimp on Sesame Crisp with Frizzled Ginger and Scallion

\$100.00 ++

Smoked Salmon Canapé

Grilled Asparagus, Russian Rye Toasts with Crème Fraîche, Lemon and Capers

\$85.00 ++

Ginger Raspberry Cups

Phyllo Pastry Cup with French Brie Cheese, Sweet Ginger and Ripe Raspberries

\$75.00 ++

Santa Fe Deviled Eggs

Sweet and Smoky Ancho Chili Peppers with Mayonnaise and Fresh Cilantro

\$65.00 ++

Vegetable Roll-Ups

Vegetable Ribbons, Avocado, Sprouts, Oven-Dried Tomatoes and Basil Cream Cheese

\$70.00 ++

Tomato Bruschetta

Fresh Tomatoes and Basil on Grilled Ciabatta

\$65.00 ++

Portobello Croustade

Marinated and Grilled Mushrooms, Roasted Peppers and Fresh Basil on a Sourdough Baguette

\$75.00 ++

Seared Sesame Ahi

Sesame Seared Tuna, Green Onion Slivers and Wasabi Crème on Won Ton Strips

\$135.00 ++

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Warm Previews

(Per 50 pieces)

Gourmet Mini Burgers

Chopped Sirloin, Fontina Cheese, Red Onion Jam, Toasted Brioche Rounds

\$85.00 ++

Warm Artichoke Bruschetta

Diced Artichokes, Roasted Peppers, Fresh Herbs, Four Cheese Blend atop a Garlic Toast Round

\$75.00 ++

Handcrafted Cocktail Meatballs

Choice of BBQ, Swedish or Sweet and Sour Sauce

\$65.00 ++

New England Crab Cakes

Lump Blue Crab, Dijon Mustard, Celery, Scallions and Herbs

\$95.00 ++

Kung Pao Chicken Skewer

Soy Marinated Chicken, Spicy Hoisin Sauce, Peanuts and Scallions on a Bamboo Pick

\$95.00 ++

Beef Hibachi Skewer

Red and Yellow Peppers, Green Onion and Jalapeno Wrapped in Flank Steak
with Soy Glaze On a Bamboo Pick

\$95.00 ++

Marinated Chicken Wings

Signature Dragon Sauce, Chipotle BBQ, or Apricot Ginger Glaze

\$85.00 ++

Chicken Empanadas

Chicken, Caramelized Onion, Grilled Peppers, Cheese and Spices Wrapped in Pastry

\$85.00 ++

Vegetable Samosa

English Peas, Curry, Coriander and Ginger in Buttery Phyllo Pillows

\$75.00 ++

Flatbread Pizza

Roasted Chicken and Portobello Mushrooms with Fresh Mozzarella and Roasted Garlic

\$75.00 ++

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Adornments

(Serves 50 guests unless otherwise noted)

Fresh Fruit Display

A Bountiful Display of the Season's Freshest Fruit and Berries with Citrus Yogurt Dip
\$3.25 ++ per guest

Crudités Basket

Assorted Market Vegetables with Fresh Herb Dip
\$2.95 ++ per guest

Fire-Grilled Marinated Vegetables

Summer Squash, Eggplant, Red Onion, Parsnip, Carrot, Asparagus, Red Bell Pepper and Fennel Drizzled with Infused Olive Oil and Balsamic Vinegar, Sun-Dried Tomato Aioli
\$125.00 ++

Artisan Cheese & Fruit Array

Wedges of Hand Wrapped Brie, Two Year Old Wisconsin Cheddar
Amish Blue, Smoked Gouda and Herb Havarti
Served with Fancy Crackers, Sliced Baguette, Red Grapes, Strawberries
\$175.00 ++

Domestic Cheese Tray

Offered with Grapes, Berries and Assorted Crackers
\$2.95 ++ per guest

Antipasto Platter

Lavish Display of Roman Artichokes, Balsamic Marinated Cipollini Onions, Pepperoncini
Roasted Peppers, Petite Mozzarella in Herbs, Salami, Capicola and Mortadella
Freshly Baked Artisan Breads and First-Press Olive Oil
\$175.00 ++

La Fiesta Layered Dip

Black Bean Purée, Guacamole, Cilantro Crème Fraiche, Strawberry Salsa, Tortilla Chips
\$75.00 ++

Shrimp Display

Spiced Jumbo Shrimp Served with Firecracker Sauce and Lemon Wedges
\$125.00 ++ per 50 shrimp

(Adornments continued on reverse side)

Adornments

(continued)

(Serves 50 guests unless otherwise noted)

Savory Wraps

(select three)

Cut into cocktail-party size

* Smoked Ham, Mustard, Swiss Cheese * Herb Roast Beef, Onion, Horseradish Cream

* Roasted Turkey, Cranberry Aioli * Fresh Vegetables, Avocado and Sprouts, Herb Cream Cheese

\$85.00 ++ per 100 pieces

BLT Cheesecake

Savory Cheesecake with Hardwood Smoked Bacon, Herbs and Oven-Dried Tomatoes

Lemon Aioli on a Bed of Romaine and Sliced French Bread

\$85.00 ++

Baked Brie in Pastry

House-made Apricot Preserves and Toasted Almonds served with French Baguette

\$95.00 ++

Hot Artichoke Gratin

Artichokes and Herbs Simmered in a Four-Cheese Blend with Garlic Pita Chips and Tortillas

\$95.00 ++

Dinner Buffets

(1 hour service - 50 guest minimum)

Dinner buffets are accompanied by artisan bread with sweet butter
Colombian coffee, decaffeinated coffee and tea.

Salads

(Select Two)

- * Penne Pasta Salad Primavera
- * Caesar Salad
- * Country Potato Salad
- * Fresh Cut Fruit Bowl
- * Creamy Coleslaw
- * Ranch Pasta Salad

- * Mixed Greens, Fresh Vegetables, Creamy Herb Dressing
- * Berry Bliss Salad, Toasted Almonds, Raspberry Vinaigrette
- * Baby Spinach and Romaine, Candied Almonds, Crumbled Feta Cheese, Strawberry Vinaigrette
- * Chopped Romaine and Iceberg Lettuce, Roasted Corn, Tomato, Scallion, Tortilla Chips

Sides

(Select One)

- * Garlic Cream Scalloped Potatoes
- * Buttermilk Chive Mashed Potatoes
- * Indian Harvest Rice Medley
- * Herb-Roasted Baby Red Potatoes
- * Au Gratin Potatoes
- * Wild Rice Pilaf

Entrée Selections

(Select Two)

Buffet dinners include chef's choice seasonal vegetable

- Herb Roasted Chicken
- Sliced Breast of Turkey, Pan Gravy
- Chicken Parmesan, Homemade Marinara Sauce
- Sautéed Breast of Chicken, Chive Cream Sauce
- Roasted Pork Loin, Rosemary Pan Sauce, Bacon and Caramelized Onions
- Sliced Baked Ham, Brown Mustard Glaze
- Slow Roasted Pot Roast with Pan Gravy
- Braised Sirloin Medallions, Mushroom Burgundy Sauce
- Beef Stroganoff
- Wild Caught Pacific Cod Bay Shrimp Mushrooms and White Wine Sauce
- Three Cheese Tortellini, Smoked Ham, Sweet Peas, Roasted Garlic Cream
- Penne Pasta, Grilled Chicken Breast and Broccoli Tossed in Alfredo Sauce

\$16.95 ++ per guest

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Signature Dinner Buffets

(1 hour service - 100 guest minimum)

Dinner buffets are accompanied by artisan bread with sweet butter
Colombian coffee, decaffeinated coffee and tea.

Buffet I

Chilled Asparagus Platter with Grilled Peppers and Lemon-Vinaigrette
Caesar Salad - Romaine, Croutons, Parmesan Crisps and Caesar Dressing
Fresh Sliced Fruit and Berry Presentation

* Chef Carved Angus Roast Round of Beef with Horseradish and Spicy Tomato Relish
Chicken Mascot - Shiitake Mushrooms and Artichokes in Lemon Thyme Pan Sauce
Bowtie Pasta with Tomato Basil Cream Sauce and Shaved Parmesan
Oven-Roasted Balsamic Glazed New Potatoes
Sautéed Green Beans with Chardonnay Butter

\$18.95 ++ per guest

Buffet II

Spinach Salad - Fresh Strawberries, Candied Almonds, Raspberry Vinaigrette
Marinated and Grilled Vegetable Presentation

* Chef Carved Roast Prime Rib of Beef au Jus with Horseradish Cream
Grilled Atlantic Salmon - Herb Butter Sauce
Cavatappi Primavera - Pasta Spirals and Garden Vegetables in a Light Mushroom Sauce
Rosemary-Roasted Red Jacket Potatoes
Fresh Steamed Broccoli with Lemon and Shallot Butter

\$21.95 ++ per guest

* Chef carver fee of \$100.00

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Italian Buffet

(1 hour service - 100 guest minimum)

Regular and decaffeinated Columbian coffee and tea accompany specialty buffets.

Enjoy the Bounty of the Italian Countryside without a Passport

Lavish Display of Roman Artichokes, Balsamic Marinated Cipollini Onions, Pepperoncini
Roasted Peppers and Fresh Petite Mozzarella in Herbs

Macedonian Fruit Salad of Strawberries, Grapes, Blueberries, Stone Fruit
Honey, Lemon and Pistachios

Arugula and Spinach Salad, Shaved Fennel, Gorgonzola Cheese, Balsamic Vinaigrette

Spring Vegetable Cavatappi – Spiral Pasta with Baby Spinach, Artichokes, Broccoli, Asparagus, Plum Tomatoes
Red Onion and Summer Squash in a Light Mushroom Sauce

Sautéed Breast of Chicken, Artichoke Hearts, Sun-Dried Tomatoes, Marsala Wine

Grilled Flank Steak Marinated in Garlic, Rosemary and Black Pepper

Rosemary-Roasted Potatoes with Asiago Cheese

Caramelized Carrots, Pearl Onions and Zucchini

Focaccia, Country Bread and Ciabatta with Extra Virgin Olive Oil

\$22.95 ++ per guest

(Specialty Buffets continued on the reverse side)

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Hot Zones Buffet

(Buffets continued)

(1 hour service - 100 guest minimum)

Regular and decaffeinated Columbian coffee and tea accompany specialty buffets.

North American Southwest, Mexico, Central America and the Caribbean

Empanadas with Braised Pork, Onion, Grilled Peppers, Raisins and Spices

Jamaican Jerk Chicken Skewers

BBQ Ranch Chopped Salad with Tortilla Crisps

Tropical Fruit Salad with Honey-Lime Dressing

Chipotle and Garlic-Rubbed Seared Flank Steak with Tomatillo-Chipotle Salsa

Tequila-Marinaded Breast of Chicken with Roasted Poblano Sauce and Fresh Tomato

Roasted Redskin Potatoes with Bacon and Cheese

Black Beans and Rice

Basket of Tri-Color Tortilla Crisps and Warm Flour Tortillas

Two Salsas and Guacamole

\$22.95 ++ per guest

(Specialty Buffets continued on the reverse side)

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American Comfort Buffet

(Buffets continued)

(1 hour service - 100 guest minimum)

Regular and decaffeinated Columbian coffee and tea accompany specialty buffets.

Chef's Sampling of Classic American Comfort Food

Chopped Apple Salad with Mixed Greens, Toasted Walnuts, Blue Cheese, Herb Vinaigrette

Sweet and Sour Roasted Red Potato Salad with Hardwood Smoked Bacon

Smoked Beef Brisket with House BBQ Sauce

Pan-Bronzed Breast of Chicken with Spicy Creole Sauce

Fluffy Mashed Russet Potatoes with Savory Gravy

Three Cheese Baked Macaroni with Herb Bread Crust

Fresh Green Beans with Wild Mushrooms, Sherry Cream Sauce and Frizzled Onions

Corn Muffins with Honey Butter

\$22.95 ++ per guest

(Specialty Buffets continued on the reverse side)

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Asian Buffet

(Buffets continued)

(1 hour service - 100 guest minimum)

Regular and decaffeinated Columbian coffee and tea accompany specialty buffets.

Take a Culinary Journey through Asia and the Pacific Rim

Pan Fried Pork Pot Stickers with Sweet Soy Glaze

Indonesian Chicken Satay

Shredded Vegetable and Rice Noodle Salad with Peanut Cilantro Sauce

Shredded Cabbage and Cucumber Salad with Ginger Dressing

Kung Pao Chicken with Red Peppers, Rice Wine, Hoisin Sauce, Chili Peppers and Peanuts

Soy-Ginger Marinated Sirloin with Sweet Peppers and Scallions

Stir-Fried Vegetables

Seven Treasures Fried Rice

\$22.95 ++ per guest

(Specialty Buffets continued on the next page)

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Plated Dinners

Regular and decaffeinated Columbian coffee, tea and freshly baked artisan bread basket with sweet butter accompany dinners.

Please select one starter and entrée.

Children's menu and vegetarian meals available.

Salads

Garden Salad - Romaine, Iceberg and Organic Spring Greens, Carrot Cucumber, Plum Tomatoes, Croutons, Sweet Basil Vinaigrette

Caesar Salad - Crisp Romaine, Parmesan Cheese, Herb Croutons
Parmesan Frico Crisp, Roasted Garlic Caesar Dressing

Berry Bliss Salad - Baby Spinach and Romaine, Sugared Almonds
Fresh Berries, Raspberry Cider Vinaigrette

***Harvest Salad** - Mixed Organic Greens, Amablu Cheese, Candied Walnuts, Preserved Cranberries

***Epicurean Salad** - Black Sesame Crusted Goat Cheese with Organic Greens
Herb Toasts and Roasted Peppers, Balsamic Vinaigrette

**(add \$2.00 per guest)*

Poultry

Chicken Mascot

Sautéed Breast of Chicken, Artichokes, Shiitake Mushrooms, Lemon Thyme Pan Sauce
Chive Mashed Potatoes and Steamed Asparagus
\$18.95 ++ per guest

Chicken Marsala

Sautéed Breast of Chicken, Button Mushrooms, Marsala Wine Sauce
Chive Mashed Potatoes, Summer Squash and Green Bean Sauté
\$18.95 ++ per guest

Grand Marnier Chicken

Herb-Crusted Sautéed Breast of Chicken, Grand Marnier Beurre Blanc
Chive Mashed Potatoes, Green Beans and Carrots with Thyme Butter
\$19.95 ++ per guest

Harvest Chicken

Breast of Chicken Stuffed with Wild Rice, Dried Cherries and Mild Sausage, Chive Cream Sauce
Two Potato Hash with Spring Vegetables
\$20.95 ++ per guest

(Plated dinner selections continued on reverse side)

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Plated Dinners

(continued)

Yakima Valley Chicken Roulade

Breast of Chicken Stuffed with Smoked Gouda, Apples, Arugula and Bacon, Syrah Wine Sauce
Mashed Baby Red Potatoes with Caramelized Onions, Fresh Asparagus
\$20.95 ++ per guest

Herb Roasted Turkey

Sliced Breast of Turkey, Caramelized-Onion Gravy, Dried Apricot Pecan Bread Dressing
Roasted Autumn Vegetable Succotash
\$18.95 ++ per guest

Beef and Pork

Spice Rubbed Flat Iron Steak

Ragoût of Mushrooms, Cipollini Onions, Pears, Crumbled Gorgonzola
Buttermilk Chive Mashed Potatoes, Green Beans with Roasted Peppers
\$21.95 ++ per guest

Herb Crusted Pork Loin

Caramelized Pears and Spiced Rum Cream Sauce
Rosemary Red Potatoes and Sautéed Summer Squash
\$19.95 ++ per guest

Roasted Prime Rib of Beef

Herb Jus, Horseradish Cream
Roasted Potatoes, Fresh Seasonal Vegetables
\$23.95 ++ per guest

Roasted Sliced Tenderloin

Wild Mushrooms and Port Wine Ragoût, Golden Potato Galette
with White Cheddar and Goat Cheese, Ginger Green Beans
\$29.95 ++ per guest

(Plated dinner selections continued on next page)

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Plated Dinners

(continued)

Seafood

Pecan Crusted Walleye

Lemon Parsley Aioli, Roasted Potatoes with Caramelized Onion and Thyme, Green Bean and Carrot Batons

\$21.95 ++ per guest

Fire Grilled Salmon

Herb Butter Sauce, Red Bliss Potatoes, Corn and Jumbo Lump Crab Sauté

\$20.95 ++ per guest

Wild Caught Pacific Cod

Bay Shrimp Mushrooms and White Wine Sauce
Indian Harvest Rice Medley, Fresh Seasonal Vegetables

\$20.95 ++ per guest

Pan Roasted Stuffed Halibut

Cornmeal Crusted, Dungeness Crab and Bay Shrimp Stuffing, Meuniere Sauce
Red Bliss Potatoes, Sautéed Sugar Snap Peas

\$23.95 ++ per guest

Duets

Duets include one salad, one entrée, artisan bread with sweet butter
Colombian coffee, decaffeinated coffee and tea.
Children's menu and vegetarian meals available.

Salads

Garden Salad - Romaine, Iceberg and Organic Spring Greens, Carrot
Cucumber, Plum Tomatoes, Croutons, Sweet Basil Vinaigrette

Caesar Salad - Crisp Romaine, Parmesan Cheese, Herb Croutons
Parmesan Frico Crisp, Roasted Garlic Caesar Dressing

Berry Bliss Salad - Baby Spinach and Romaine, Sugared Almonds
Fresh Berries, Raspberry Cider Vinaigrette

***Harvest Salad** - Mixed Organic Greens, Amablú Cheese, Candied Walnuts, Preserved Cranberries

***Epicurean Salad** - Black Sesame Crusted Goat Cheese with Organic Greens
Herb Toasts and Roasted Peppers with Balsamic Vinaigrette

**(add \$2.00 per person)*

Top Sirloin and Chicken Marsala

Marinated Top Sirloin Steak, Sautéed Scallops of Chicken Breast, Button Mushrooms
Marsala Wine Sauce, Chive Mashed Potatoes, Summer Squash and Green Bean Sauté
\$21.95 ++ per guest

Top Sirloin and Grand Marnier Beurre Blanc Chicken

Marinated Top Sirloin Steak, Herb-Crusted Sautéed Breast of Chicken, Grand Marnier Beurre Blanc
Herb Roasted Yukon Gold Potatoes, Green Beans Amandine
\$21.95 ++ per guest

Flat Iron Steak and Lacquered Chicken

Spice Rubbed Steak and Roasted Breast of Chicken with Pilsner Beer, Orange-Rosemary Glaze
Yukon Gold Mashed Potatoes, Green Beans
\$21.95 ++ per guest

(Duet selections continued on reverse side)

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Duets

(continued)

Steak and Walleye

Grilled Sirloin Steak and Pecan-Crusted Walleye with Lemon Aioli
Wild Rice Pilaf, Green Beans with Red Pimientos and Almonds

\$23.95 ++ per guest

Steak and Crab Cake

Grilled Sirloin Steak and Maryland Crab Cake with Remoulade
Parisian Potatoes, Ginger Green Beans

\$23.95 ++ per guest

Steak and Salmon

Sirloin Steak and Grilled North Atlantic Salmon with Herb Butter Sauce
Parslied Red Potatoes, Corn and Jumbo Lump Crab Sauté

\$23.95 ++ per guest

Children's Menu

(Ages 3-10)

All Kid's Meals Include French Fries, Applesauce, Milk
and a Mixed Fruit Plate - Served During the Salad Course

(please select one option)

- Chicken Fingers
- Cheeseburger
- Grilled Cheese

\$10.95 ++ per guest

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Vegetarian Offerings

Vegetarian offerings include one salad, one entrée, artisan bread with sweet butter
Colombian coffee, decaffeinated coffee and tea.

Spring Vegetable Cavatappi

Spiral Pasta with Baby Spinach, Artichokes, Broccoli, Asparagus, Plum Tomatoes
Red Onion and Summer Squash in a Light Mushroom Sauce

\$17.95 ++ per guest

Shanghai Stir-Fry

Garden Fresh Asian Vegetables with Water Chestnuts, Mushrooms, Baby Corn
Spicy Sauce of Soy, Ginger and Sambal Olek atop a Bed of Jasmine Rice and Won Ton Crisps

\$17.95 ++ per guest

Portobello Mushroom Stack

Grilled Portobello Mushrooms, Roasted Spring Vegetable Risotto
Garlic Spinach and Balsamic Brown Butter Sauce

\$17.95 ++ per guest

Paella

(10 guest minimum)

Zucchini, Eggplant, Red Bell Pepper, Red Onion, Fennel, Green Peas, Artichoke Hearts and
Vegetable Broth Simmered with Basmati Rice, Saffron and Herbs

\$17.95 ++ per guest

Triple Mushroom Stroganoff

(10 guest minimum)

Forest Mushrooms, Rich Vegetable Broth, Sour Cream and Fresh Dill
Pappardelle Pasta and Sweet Roasted Carrots

\$17.95 ++ per guest

Mediterranean Vegetable Ragoût

(10 guest minimum)

Stew of Wild Mushrooms, Carrots, Summer Squash, Plum Tomatoes
Kalamata Olives and Fresh Herbs over Soft Polenta with Red Pepper Coulis

\$17.95 ++ per guest

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Dessert Selections

Family Style Petite Dessert Platter

(Served at guest tables, 25 pieces per platter)

Limoncello Tartlets, Turtle Brownie Bites, Petite Cheesecakes
Caramel-Hazelnut Tartlets, Almond-Chambord Raspberry Cakes, Chocolate Dipped Fruit
\$39.95 ++ per platter

Dessert Shooters

(75 guest minimum, 2 shooters per guest. Select two flavors)

- ★ Triple Berry Trifle with Vanilla Bean Pound Cake
 - ★ Key Lime Mousse Layered with Buttery Graham Cracker Crumble
 - ★ Baileys Irish Cream - Devil's Food Cake Soaked in Baileys Irish Cream with Chocolate Mousse
 - ★ Caramel Apple Streusel - Pound Cake Soaked in Calvados, Layered with Caramel Mousse and Sauteed Apples
- \$5.50 ++ per guest

New York-Style Cheesecake with Ruby Berry Sauce
\$3.95 ++ per guest

Warm Apple Crunch with Cinnamon Chantilly Cream
\$3.95 ++ per guest

Ultimate Triple Chocolate Torte
\$3.95 ++ per guest

Cream Cheese Iced Carrot Cake
\$3.95 ++ per guest

Triple Berry Torte
\$3.95 ++ per guest

Tiramisù
\$3.95 ++ per guest

French Silk Pie
\$2.95 ++ per guest

Seasonal Fruit Pie
\$2.95 ++ per guest

Late Night Enhancements

Cookies and Milk

(75 guest minimum)

Ice Cold Carafes of Milk, Piping Hot Chocolate Chunk, Peanut Butter
White Chocolate Macadamia Nut and Oatmeal Raisin Cookies

\$3.75 ++ per guest

Family Style Petite Dessert Platter

(Served at guest tables, 25 pieces per platter)

Key Lime Tartlets, Assorted Mini Tortes to Include

Carrot, Red Velvet and Triple Chocolate Brownie Cake, Summer Strawberry Cream Puffs

\$29.95 ++ per platter

Chocolate-Dipped Strawberries & Pineapple

Strawberries in a Belgian Chocolate Jacket and Golden Pineapple with White Chocolate

\$125.00 ++ per 50 pieces

Gourmet Coffee Station

(75 guest minimum)

Featuring Caribou Coffee



Regular and Decaffeinated Coffee with Shaved Chocolate

Whipped Cream, Cinnamon Sticks and Assorted Flavored Syrups

\$2.95 ++ per guest

Dessert Shooters

(75 guest minimum, 2 shooters per guest. Select two flavors)

★ Triple Berry Trifle with Vanilla Bean Pound Cake

★ Key Lime Mousse Layered with Buttery Graham Cracker Crumble

★ Baileys Irish Cream - Devil's Food Cake Soaked in Baileys Irish Cream with Chocolate Mousse

★ Caramel Apple Streusel - Pound Cake Soaked in Calvados, Layered with
Caramel Mousse and Sauteed Apples

\$5.50 ++ per guest

Chocolate Truffles - Gift Favors

Hand Rolled Belgian Chocolate Blossom Truffles From the Award Winning Buttercream Collection!

Present your Truffle as a Gift with our Extensive Ribbon and Box Colors

\$3.95 - \$4.25 ++ per guest

(Late Night Enhancements continued on reverse side)

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Late Night Enhancements

(continued)

Candy Table

(100 guest minimum)

This assortment of old-time favorites is the perfect offering to say “good night and sweet dreams” to your guests. The table is decorated with turn-of-the-century glass candy jars.

Assortment may include favorites such as:

Hot Tamales, Plain M&M's, Skittles, Good and Plenty, Mike and Ike

Reese's Pieces, Gummy Worms and Jolly Ranchers

\$3.95++ per guest

Snack Attack

(75 guest minimum)

Sourdough Bread Bowl with Spinach Dip, Sliced French Baguette and Crudités

La Fiesta Layered Dip and Salsa with Tri-Color Tortilla Chips

Deluxe Snack Mix, Fruit Punch

\$4.25++ per guest

Classic Pizza

(75 guest minimum)

Traditional Toppings of Pepperoni, Sausage or Cheese

\$3.95++ per guest

Savory Wrap Assortment

(75 guest minimum)

Thinly-Sliced Fresh Vegetables, Avocado and Sprouts, Herb Cream Cheese

Herb-Roasted Beef, Red Onion, Horseradish Cream

Oven-Roasted Turkey, Preserved Cranberry Aioli

Pickles, Olives, Kettle Chips

\$3.95++ per guest

Antipasto Platter

(serves 50 guests)

Lavish Display of Roman Artichokes, Balsamic Marinated Cipollini Onions, Pepperoncini

Roasted Peppers, Petite Mozzarella in Herbs, Salami, Capicola and Mortadella

Freshly Baked Artisan Breads and First-Press Olive Oil

\$195.00++

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Snacks

Freshly Baked Cookies
\$18.95 ++ per dozen

Assorted Pastries and Danish
\$19.95 ++ per dozen

Assorted Muffins
\$19.95 ++ per dozen

Assorted Bakery Bars
\$18.95 ++ per dozen

Assorted Fudge Brownies
\$18.95 ++ per dozen

Party Mints
\$16.95 ++ per lb.

Deluxe Mixed Nuts
\$18.95 ++ per lb.

Mini Pretzels or Snack Mix
\$14.95 ++ per lb.

Roasted Peanuts
\$16.95 ++ per lb.

Kettle Chips and Dip
\$14.95 ++ per lb.

Tri-Color Tortilla Chips and Salsa
\$14.95 ++ per lb.

Non-Alcoholic Beverages

Freshly Brewed Regular or Decaffeinated Colombian Coffee
\$18.95 ++ per gallon

Fresh Brewed Regular and Decaffeinated Caribou Coffee
\$22.95 ++ per gallon



Hot Chocolate with Whipped Cream
\$19.95 ++ per gallon

Freshly Brewed Iced Tea
\$15.95 ++ per gallon

Fruit Punch
\$15.95 ++ per gallon

Lemonade
\$15.95 ++ per gallon

Orange Juice
\$18.95 ++ per gallon

Sparkling Apple Cider
\$18.95 ++ per bottle

Assorted Canned Sodas
\$1.75 ++ per each

Bottled Water
\$1.75 + per each

(Alcoholic Beverages on reverse side)

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Alcoholic Beverage Service

	Host	Cash
House Brand Liquor.....	\$3.50	\$3.75
Premium Brand Liquor.....	\$4.00	\$4.25
Cordials	\$6.00	\$6.25
House Wine (per glass).....	\$4.00	\$4.25
Domestic Bottled Beer.....	\$3.50	\$3.75
Premium Bottled Beer.....	\$3.75	\$4.00
Bottled Water.....	\$1.75	\$2.00
Soft Drinks.....	\$1.75	\$2.00

Featured Wine

Twisted

Chardonnay, Cabernet Sauvignon, Merlot, Pinot Grigio.....\$18.95 ++ per bottle

Oxford Landing

Chardonnay, Merlot, Cabernet Sauvignon, Pinot Grigio, Sauvignon Blanc.....\$20.95 ++ per bottle

(Ask about our Specialty Wine List)

Featured Champagne

Stanford Brut, California.....\$20.95 ++ per bottle

Draft Beer

16 Gallon Domestic Keg.....\$315.00 ++

16 Gallon Imported and Hand-Crafted Kegs.....\$395.00 ++

Host or cash bars must meet a minimum of \$350 per bar, per function or client will be billed a \$150 bartender fee. Liquor prices are subject to applicable sales tax.



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Specialty Wine List

All specialty wines must be purchased by the case.

Champagne & Sparkling Wine

Domaine Saint Michelle Blanc de Blanc, NV, Columbia Valley, Washington	\$31.95
Martini & Rossi Asti Italy	\$33.95
J Sparkling Sonoma, California	\$65.95

Merlot

Yalumba "Y" Series Australia	\$27.95
McMannis Napa, California	\$26.95
Cartlidge & Browne California	\$26.95

Chardonnay

Yalumba "Y" Series Australia	\$25.95
McManis Napa, California	\$26.95

Cabernet Sauvignon

Firestone Santa Ynez, California	\$24.95
Cartlidge & Browne Sonoma, California	\$26.95
McManis Napa, California	\$27.95

White Varietals

Riff Pinot Grigio Italy	\$26.95
Stella Pinot Grigio Italy	\$24.95
Dr. L. Loosen Riesling Germany	\$30.95

Red Varietals

Cartlidge & Brown Zinfandel California	\$26.95
Yalumba "Y" Shiraz Australia	\$25.95

Sauvignon Blanc / Fumé Blanc

Smoking Loon Sonoma, California	\$23.95
Ferrari-Carano Fumé Sonoma, California	\$36.95

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Policies and Procedures

Lancer Catering is pleased to provide catering services to you and your guests. We hope that the following information will answer any questions you have about our services.

Our professional staff is happy to assist you with rental items and decorations such as tables, chairs, tents, floral arrangements, balloon decorations, ice carvings and other items.

Complimentary Amenities

Our menu pricing includes the following:

Linens from our House Selection

2 Votive Candles per Dining Table

Decorative Buffets

Deposits and Payments

A booking is not considered definite or confirmed until the appropriate deposit has been received and a signed contract has been returned. The deposit reserves the Client's event date. Payments shall be made according to the schedule in the contract. All payments are non-refundable. Corporate events for which credit has been approved a minimum of 30 days prior to the event may be billed according to our policies. In such cases, the remaining balance is due 30 days from date of invoice. A finance charge of up to 1.5% per month, an annual rate of 18 %, may be assessed on all past due accounts

Food and Beverage

All food, alcoholic and non-alcoholic beverages must be prepared, supplied and served by Lancer Catering with the exception of specialty cakes which must be obtained from a licensed and insured bakery, at a \$2.00 per guest fee. Neither the Client nor his/her guests may bring to or remove from premise any food or beverages. Due to health department regulations, food and beverage not consumed become the property of Lancer Catering. The menu prices quoted and listed in the catering menus are subject to change without notice. Food, beverage, rental items and surcharge prices are not guaranteed more than 120 days prior to the date of event. Depending on group size, your menu selection may be limited. Lancer Catering shall have the right to substitute product based on quality or availability.

Food and Beverage Minimums

Catered functions are based on food and beverage minimums. If the Client fails to meet the food and beverage minimum designated for the room or rooms that have been booked, an additional food and beverage charge will be applied to the Client's final invoice. The additional food and beverage charge will be the difference between the food and beverage minimum and the total food and beverage charges exclusive of tax and surcharge.

Cancellation Policy

Client agrees that if the Client cancels this contract for any reason, all deposits and or pre-payments made by the Client pursuant to this contract shall be the property of Lancer Catering and shall be in lieu of liquidated damages. Cancellation of signed contracts must be presented in writing.

Rights of Termination for Cause

Except as otherwise provided in the Contract, neither party shall have the right to terminate their obligations under this Contract. This Contract is, however, subject to termination without liability to the terminating party under any of the following conditions:

(Policies and Procedures continued on reverse side)

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Policies and Procedures

(continued)

Rights of Termination for Cause- continued

The parties' performance under this Contract is subject to an act of God, war, government regulation, terrorism, disaster or civil disorder, making it inadvisable, illegal or which materially affects a party's ability to perform its obligations under the Contract. Either party may terminate the Contract for any one or more such reasons upon written notice to the other party within 3 days of such occurrence or receipt of notice of any of the above occurrences.

Attendees and Guarantee

Client's agreement to hold function(s) is a material consideration for which Lancer Catering enters into this agreement.. Minimum guarantee includes food, hosted beverages and hosted bar items only unless otherwise specifically indicated, and is pre-tax and pre-surcharge. It shall be the Client's responsibility to notify Lancer Catering of the final number of attendees no later than 6 weekday business days prior to the date of your event. The Client's final guest count is considered a guarantee not subject to reductions. The Client's final billing will be based on this guarantee or the actual number of guests served, whichever is greater.

Alcoholic Beverage Service

All alcoholic beverages must be provided and served by employees of Lancer Catering. The legal drinking age in the state of Minnesota is 21 for all alcoholic beverages. No alcoholic beverages are permitted to leave the facility. In accordance with the laws of our state, we reserve the right of our trained staff to assess the level of alcoholic consumption and act accordingly, even if this differs from the original contract. All host and cash bars must meet a minimum of \$350.00 per bar, per function or the client will be billed a \$150.00 bartender fee. Bar service and entertainment must end one half hour prior to vacate time.

Tax, Surcharge and Exemptions

All food, non-alcoholic beverages, liquor, beer, wine, subcontracted rentals and catering related services are subject to an appropriate sales tax. The Minnesota Department of revenue requires Lancer Catering to request a "Certificate of Exemption" from the above named Client if they qualify for tax exemption. Documentation for tax exempt status must be returned with signed contract. If proof of exemption is not provided with your signed contract, Lancer Catering will charge applicable taxes. All food, non-alcoholic beverages, liquor, beer, wine, services and subcontracted rentals or services are subject to a surcharge. The entire surcharge is the property of Lancer Catering. The surcharge is not the property of any one employee and will be dispersed at the discretion of Lancer Catering.

Smoking Policy

Brooklyn Park Community Activities Center is a non-smoking facility in compliance with the Minnesota Indoor Clean Air Act. Smoking is limited to designated outdoor locations.

Theft and Damages

Client agrees to be responsible for any damages or theft to the premises, its furniture, fixtures, equipment and table accessories by guest, invitees or employees of other agents utilized by the Client. Client shall indemnify and hold harmless Lancer Catering and its assigns, from and against any and all claims, suits, damages liabilities, judgments, actions including all attorneys' fees to defend such actions, for bodily injury, illness, and/or property damage arising from actions and /omission of or by Lancer Catering and its assigns, Client or its attendees, guests, agents, employees or invitees.

(Policies and Procedures continued on next page)

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Policies and Procedures

(continued)

Decorations

Clients are responsible for the distribution, set-up and collection of all materials and decorations provided by the Client.

Labor Charges

Client agrees to begin the function(s) promptly at the scheduled time and agrees to vacate at the hour indicated. Client further agrees to reimburse Lancer Catering for personnel costs and other expenses incurred as a result of Client's failure to comply.

Advertising/Program Policy

Any printed materials or advertising referring to the use of Lancer Catering or its premises with the respect to the event must receive prior written approval from Lancer Catering. All entertainment and programs at Brooklyn Park Community Activities Center facilities must receive written approval by Lancer Catering on or before the completion of the function planner form.

Banquet Event Order Form

All Clients are required to complete and approve a Banquet Event Order form detailing event logistics such as times for guest arrival, beverage and meal service, entertainment, outside vendors etc. This insures that all event details have been approved by the Client and Lancer Catering. The Banquet Event Order form must be completed fifteen (15) weekday business days prior to the function. Floor plans and logistics must be finalized at the time the Banquet Event Order form is completed. Lancer Catering reserves the right to control all sound and lighting on the premises.