



# GREENHAVEN

Golf Course

## Social 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.

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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 Chips

\$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 freshly baked dinner rolls 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

\$18.95 ++ per guest

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# Signature Dinner Buffets

(1 hour service - 100 guest minimum)

Dinner buffets are accompanied by freshly baked dinner rolls 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

\$19.95 ++ 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 dinner rolls with sweet butter and Chef's choice seasonal vegetable 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  
\$18.95 ++ per guest

### **Chicken Marsala**

Sautéed Breast of Chicken, Button Mushrooms, Marsala Wine Sauce  
Chive Mashed Potatoes  
\$18.95 ++ per guest

### **Grand Marnier Chicken**

Herb-Crusted Sautéed Breast of Chicken, Grand Marnier Beurre Blanc  
Chive Mashed Potatoes  
\$19.95 ++ per guest

### **Harvest Chicken**

Breast of Chicken Stuffed with Wild Rice, Dried Cherries and Mild Sausage, Chive Cream Sauce  
Two Potato Hash  
\$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

\$21.95 ++ per guest

## **Herb Roasted Turkey**

Sliced Breast of Turkey, Caramelized-Onion Gravy, Dried Apricot Pecan Bread Dressing  
Mashed Russet Potatoes

\$18.95 ++ per guest

## **Beef and Pork**

### **Spice Rubbed Steak**

Grilled Top Sirloin, Wild Mushroom Sauce, Cipollini Onions  
Buttermilk Chive Mashed Potatoes

\$21.95 ++ per guest

### **Herb Crusted Pork Loin**

Caramelized Onions, Crisp Bacon, Rosemary Cream Sauce  
Roasted Red Potatoes

\$19.95 ++ per guest

### **Roasted Prime Rib of Beef**

Herb Jus, Horseradish Cream  
Roasted Potatoes

\$23.95 ++ per guest

### **Roasted Sliced Tenderloin**

Wild Mushrooms and Port Wine Ragoût, Golden Potato and White Cheddar Puree  
\$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

\$21.95 ++ per guest

### **Fire Grilled Salmon**

Herb Butter Sauce, Parslied Red Bliss Potatoes

\$20.95 ++ per guest

### **Wild Caught Pacific Cod**

Bay Shrimp Mushrooms and White Wine Sauce

Indian Harvest Rice Medley

\$20.95 ++ per guest



# Duets

Duets include one salad, one entrée, fresh baked dinner rolls with sweet butter, Chef's choice seasonal vegetable, 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  
\$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  
\$21.95 ++ per guest

## Steak and Walleye

Grilled Sirloin Steak and Pecan-Crusted Walleye with Lemon Aioli  
Wild Rice Pilaf  
\$23.95 ++ per guest

(Duet selections continued on reverse side)

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# Duets

(continued)

## Steak and Salmon

Sirloin Steak and Grilled North Atlantic Salmon with Herb Butter Sauce  
Parslied Red Potatoes

\$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

# Vegetarian Offerings

Vegetarian offerings include one salad, one entrée, freshly baked dinner rolls 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

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

# Wedding & Special Occasion Cakes

In keeping with our high standards of food quality and customer service, Lancer Catering proudly serves **Buttercream Collection** wedding cakes.

The **Buttercream Collection** has been dazzling wedding guests with upscale designs for many years and is dedicated to using only the finest and freshest ingredients for a truly delicious dessert.

Understanding the importance of your wedding cake, we have selected the **Buttercream Collection** not only for their beautiful exterior finishes but also for their taste and quality. The wedding cakes are freshly baked, using no lard or shortenings, but only unsalted butter. No preservatives or additives are used.

Only fresh fruit is used in fillings, no jams or jellies. All cakes are finished with light, creamy, non-sugary frostings. All cakes are made in the true European fashion of multiple layers.

Creating the vision of uniqueness you want for your special day, the **Buttercream Collection** offers a vast selection of flavors to tempt your palate and many creative designs to select from.

We will be pleased to arrange for a consultation to view our portfolio. Our catering staff will introduce you to the **Buttercream Collection** and assist you in creating a beautiful, delicious finale to your special day.

Our wedding cake list is also available for anniversaries and life's other memorable occasions.

## Selections

### **Amaretto Mousse**

A very light but rich Vanilla Genoise filled with Italian Amaretto Mousse

### **Bavarian Crème**

Our version of a classic Layered White Cake filled with Vanilla Mousse

### **Baileys Chocolate**

Dark rich Devil's Food Cake filled with Chocolate Irish Cream Mousse

### **Chocolate Mousse**

The richness of Bailey's Irish Cream without any alcohol

(Wedding & Special Occasion Cakes continued on reverse side)

# Wedding & Special Occasion Cakes

(continued)

## **Connecticut Carrot Cake**

This moist traditional American Cake is loaded with Carrots, Walnuts and Pineapple

## **English Trifle**

Alternating layers of Sliced Kiwi and Strawberries or Raspberries in a delicate Vanilla Cake

## **Lemon Strawberry**

A tempting combination of rich Lemon Curd and Fresh Sliced Strawberries

## **Lemon Sunshine**

Moist Lemon Genoise layered with Lemon Curd and Lemon Mousse

## **Marble**

This Cake has alternating layers of Vanilla and Chocolate Cake

## **Raspberry Chocolate Diva**

Devil's Food Cake misted with a Raspberry Liqueur and then Delicate Raspberry Mousse and Fresh Raspberries

## **Raspberry Royale**

Fresh Seasonal Berries and White Chocolate Mousse are layered with Triple Sec soaked Genoise

## **Strawberry ala Ritz**

Fresh Seasonal Berries and Light Strawberry Mousse are layered with Triple Sec soaked Genoise

\$3.50++ per guest, plus \$69.95 delivery fee

## **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, plus \$69.95 delivery fee



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# 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

## 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

## 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

## 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 Crudité

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

Deluxe Snack Mix, Fruit Punch

\$4.25 ++ per guest

(Late Night Enhancements continued on reverse side)

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Food and beverage prices are subject to applicable sales tax  
19% surcharge and subject to change. 1/10

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# Late Night Enhancements

(continued)

## 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.

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# Non-Alcoholic Beverages

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

Fresh Brewed Regular and Decaffeinated Caribou Coffee  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

(Ask about our Specialty Wine List)

## Featured Champagne

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

## Draft Beer

16 Gallon Domestic Keg.....\$325.00 ++  
 16 Gallon Imported and Hand-Crafted Kegs.....\$375.00 ++

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.

# Specialty Wine List

All specialty wines must be purchased by the case.

## Champagne & Sparkling Wine

Domaine Saint Michelle Blanc de Blanc, \$31.95  
NV, Columbia Valley, Washington

Martini & Rossi Asti \$33.95  
Italy

J Sparkling \$65.95  
Sonoma, California

## Chardonnay

Yalumba "Y" Series \$25.95  
Australia

McManis \$26.95  
Napa, California

Oxford Landing \$20.95  
South Australia

## White Varietals

Riff Pinot Grigio \$26.95  
Italy

Stella Pinot Grigio \$24.95  
Italy

Dr. L. Loosen Riesling \$30.95  
Germany

Oxford Landing - Pinot Grigio \$20.95  
South Australia

## Sauvignon Blanc / Fumé Blanc

Smoking Loon \$23.95  
Sonoma, California

Ferrari-Carano Fumé \$36.95  
Sonoma, California

Oxford Landing \$20.95  
South Australia

## Merlot

Yalumba "Y" Series \$27.95  
Australia

McMannis \$26.95  
Napa, California

Cartlidge & Browne \$26.95  
California

Oxford Landing \$20.95  
South Australia

## Cabernet Sauvignon

Firestone \$24.95  
Santa Ynez, California

Cartlidge & Browne \$26.95  
Sonoma, California

McManis \$27.95  
Napa, California

Oxford Landing \$20.95  
South Australia

## Red Varietals

Cartlidge & Brown Zinfandel \$26.95  
California

Yalumba "Y" Shiraz \$25.95  
Australia



# 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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**GREENHAVEN**  
Golf Course

# 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 12 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

Greenhaven Golf Course 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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Golf Course

# 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 Greenhaven Golf Course 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.