

CATERING MENU



LANCER
Catering

Our Story






Lancer Catering was the vision of two young friends who started their hospitality careers with a single food truck. Thirty-five years later, Lancer provides innovative food, stunning presentation, and memorable service at thousands of weddings, corporate events and other special occasions every year.

Our goal is not simply to make your event a fun and joyful one, but to make the planning just as enjoyable an experience. We have created this sample menu of some of our most popular items, but are famous for our flexibility as a caterer, and for our unique custom menus. If you don't quite see what you're looking for, please let your Catering Sales Manager know, and we'll customize a menu especially for your event!



Menu Choices

We understand the importance of a well-balanced diet and of maintaining food preferences, so we have identified items to make your selections easier. The legend below will help you select menu items based on dietary needs and personal preferences.

-
-  - Vegetarian - no animal proteins except dairy
 -  - Vegan - no animal products (also dairy free)
 -  - Gluten free - contains no gluten
 -  - Dairy free - contains no dairy products
 -  - Sustainably-sourced seafood
 -  - Composed of locally-sourced ingredients
-

Local Sourcing

Our menu has been designed to utilize as much local and regional product as possible. Our goal is to use organic and locally-grown food whenever practical. It also means that our first choice for meats, poultry and dairy products are natural and raised without added hormones or the use of antibiotics.

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cold hors d'oeuvre

Hors d'oeuvre may be butler-passed (for groups of 50 or more) as an addition to full dinner service or presented buffet style (with or without full meal service). Per 50 pieces (unless noted otherwise). Your Catering Sales Manager will help you select appropriate quantities based on the specifics of your event.

Tenderloin of Beef Canapé

Amablu Cheese, Caramelized Red Onion
Marmalade, Sourdough Croustade

Grilled Shrimp Crostini

Roma Tomatoes, Lemon and Arugula on Toasted
Sourdough Round

Shrimp Paella Bite

Poached Shrimp, Saffron Risotto Cake, Sun-Dried
Tomato Aioli, Parsley

Shanghai Prawn

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

Smoked Salmon Canapé

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

Salmon Crisps

Cold-Smoked Salmon, Sesame Rice Crisp,
Sriracha Cream Cheese, Chives

Ginger Raspberry Cups

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

Deviled Eggs

Choice of:

- Classic Preparation
- Sriracha and Wasabi with Snipped Chives
- Sweet-and-Smoky with Ancho Chili Peppers
- Fresh Cilantro
- Garam Masala with Mango, Jalapeno and Radish

Halibut Ceviche Tostadas

Halibut, Olives and Tomatoes on Crisp White Corn
Tostadas

Caribe Ahi Tuna

Jerk-Spiced, Seared Rare, Mango Avocado Salad,
Ginger Threads

Caesar Cups

Julienne Romaine Hearts, Peppercorn-Parmesan
Dressing, Garlic Phyllo Cup

Cucumber Couscous Cups

Israeli Couscous Pearls with Roasted Beets,
Walnuts and Fresh Herbs

Tuscany Bruschetta

Sun-Dried Tomatoes, Rosemary and Mission Olive
Tapenade on Grilled Ciabatta

Herb Chèvre Spoons

Honey-Whipped Local Goat Cheese, Crisped
Prosciutto, Thyme, Poached Pear, Edible Spoon

Santa Maria Bruschetta

Pear, Strawberry, Wildflower Honey, Gorgonzola,
Candied Walnuts, Sourdough Baguette

Portobello Croustade

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

Jamaican Chicken

Jerk Chicken, Crispy Sweet Potato Chip with Mango,
Cinnamon and Basil Chards

 Vegetarian  Vegan  Sustainable Seafood  Gluten Free  Dairy Free  Local Ingredients

warm hors d'oeuvre

Hors d'oeuvre may be butler-passed (for groups of 50 or more) as an addition to full dinner service or presented buffet style (with or without full meal service). Per 50 pieces (unless noted otherwise). Your Catering Sales Manager will help you select appropriate quantities based on the specifics of your event.

Gourmet Mini Burgers

American Waygu Beef, Aged White Cheddar Cheese, Red Onion Jam, Toasted Brioche Rounds

Bangkok P B & J

Braised Pork Belly with Thai Peanut Sauce and Apple-Ginger Jelly on Crostini

Tenderloin Chasseur

Pan-Seared Beef, Bacon, Mushroom Pan Sauce, Puff Pastry

Gauche Steak Skewers

Grilled Gauche Steak with Chimichurri

Cherry Lamb Canapé

Rosemary Roasted Lamb, Cherry-Ginger Chutney, Pita Moons

Beef Bulgogi

Korean BBQ Beef with Grilled Scallions and Soy Glaze on a Bamboo Pick

Short Rib Shooter

Cider-Braised Beef Short Ribs atop Sweet Potato Puree, Served with a Parmesan-Crusted Asparagus Spear and Garnished with Diced Red Pepper

Warm Artichoke Bruschetta

Artichokes, Roasted Peppers, Fresh Herbs, Four Cheeses on Garlic Toast Rounds

Crispy Duck Parcels

Coriander, Shallot, Red Chilies, Spring Onion, Orange Mustard

American Lobster Cake

Remoulade, Rainbow Micro Greens

Crab Cake

Blue Crab, Cilantro Aioli, Micro Greens

Louisiana Shrimp

Blackened Bacon-Wrapped Shrimp with Chili-Orange Glaze

Asian Pork Crisp

Shredded Pork, Spicy Plum Sauce, Fresh Ginger and Scallions in a Crisp Wonton Shell

 Vegetarian  Vegan  Sustainable Seafood  Gluten Free  Dairy Free  Local Ingredients

warm hors d'oeuvre continued...

Hors d'oeuvre may be butler-passed (for groups of 50 or more) as an addition to full dinner service or presented buffet style (with or without full meal service). Per 50 pieces (unless noted otherwise). Your Catering Sales Manager will help you select appropriate quantities based on the specifics of your event.

Vegetable Samosa

Roasted Vegetables, Mild Curry, Garlic and Ginger in a Pastry Dough

Chicken Potstickers

Pan-Fried Chicken, Spinach and Herb Dumplings, Mint-Chili Sauce

Grilled Cheese and Tomato Soup Shooter

Petite Grilled Three-Cheese Sandwich and Silky Tomato Soup

Chicken Mojo

Hand-Made Mini Tortilla Cups, Citrus Mojo Chicken, Fresh Cilantro

Chicken 65

South Indian Crispy Boneless Chicken in a Spicy Red Chile-Yogurt Sauce

Asiago Stuffed Dates

Bacon Wrapped with Smoked Paprika

Kung Pao Chicken Skewer

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

stationary hors d'oeuvre

Maximum one-and-a-half hour service

Crudité Basket

Seasonal Market-Fresh Vegetables with Creamy Herb Dip

Fire-Grilled Marinated Vegetables

(Per 50 servings)

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

Artisan Cheese and Fruit Array

(50 guest minimum)

Hand-Wrapped Brie, Local Jack, Vintage White Cheddar, Amablu, Blue, Hickory-Smoked Gouda and Herb Havarti, Served with Premier Crackers, Sliced Baguette, Garnish of Red Grapes, Strawberries

Dairyland Cheese Tray

Wisconsin's Finest Swiss, Pepper Jack, Cheddar, Colby, Muenster, and Marble Jack. Offered with Grapes, Berries and Assorted Crackers

Fresh Fruit Display

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

Antipasto Platter

(Per 50 servings)

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

Meze Platter

(Per 50 servings)

Marinated Artichokes, Herbed Feta, Melon, Preserved Apricots, Hummus, Caponata, Piquant Peppers, Marinated Olives and Warm Pita Bread

Bruschetta Trio Bar

(Per 50 servings)

- Sun-Dried Tomatoes and Olives
- Fresh Tomatoes and Basil
- Pear, Walnut and Gorgonzola
- Served with Baskets of Toasted Baguette and Grilled Ciabatta Bread

 Vegetarian  Vegan  Sustainable Seafood  Gluten Free  Dairy Free  Local Ingredients

stationary hors d'oeuvre continued...

50 servings unless otherwise noted. Maximum one-and-a-half hour service.

La Fiesta Layered Dip

Black Bean Purée, Guacamole, Cilantro Crème Fraîche, Strawberry Salsa, Tortilla Chips


Shrimp Display

Spiced Jumbo Shrimp Served with Firecracker Sauce and Lemon Wedges

(50 Pieces)

Artichoke Gratin

Artichokes and Herbs Simmered in a Four-Cheese Blend with Garlic-Peppered Pita Crisps

with Dungeness Crab 

Warm Cheddar Ale Dip

Wisconsin Sharp Cheddar Simmered with Local Craft Beer, Warm Soft Sea Salt Pretzels and Vegetable Sticks

Sliced Beef Tenderloin and Lemon Rosemary Chicken Platter

Artisan Rolls, Horseradish Aioli and Roasted Red Pepper Chimichurri

Savory Cheesecakes

Select one:

- Smoked Salmon, Dill Crème Fraîche, Bagel Crisps 
- BLT Smoked Bacon, Herbs, Sun-Dried Tomato, Aioli, Romaine and Arugula, Sourdough Baguette 
- Farmers-Market with Mozzarella and Feta Cheese, Market Vegetables and Herbs, Served with Lavash Crackers  

Savory Wraps


Select three:

- Glazed Ham, Mustard, Gruyere Cheese 
- Herb Roast Beef, Onion, Horseradish Cream 
- Roasted Turkey, Cranberry Aioli 
- Smoked Salmon, Red Onion, Dill Cream Cheese 
- Fresh Vegetables, Avocado and Sprouts, Herb Cream Cheese 

(100 Pieces)

Flatbread Pizzas


Select one:

- Chicken and Portobello Mushrooms with Mozzarella and Roasted Garlic
- Traditional Pepperoni
- Margherita Tomato and Basil with Fresh Mozzarella 
- Spinach, Pine Nuts and Prosciutto with Alfredo Sauce

savory stations

Add to a cocktail reception or a themed dinner. Also available as a late-night snack with a 2 order minimum.
(Per 50 appetizer portions. One-and-a-half hour service.)

Mac 'N' Cheese Supreme

Creamy Macaroni and Cheese 

Includes the following toppings:

Sun-Dried Tomatoes, Caramelized Onions, Crispy Smoked Bacon, Parmesan Cheese, Sautéed Mushrooms, Asparagus, Sweet Peas, Herb Bread Crumbs

French Fry Bar

Yukon Gold Potato and Sweet Potato Fries in Paper Fry Boats

Includes the following toppings:

Chopped Scallions, Roasted Poblano Sauce, Blue Cheese Sauce, Wisconsin Cheddar, Smoked Sea Salt, Truffle Aioli, Chili Cheese, Chopped Bacon, Ketchup, Seasoned Sour Cream

Southern BBQ

Memphis Pulled-Pork Sliders, Kentucky Coleslaw, House-Made BBQ Potato Chips
(+ Chef fee)

Mexican Street Tacos

Chopped Grilled Beef, Tortillas, Salsa Casera, Tomatillo Salsa, Guacamole, Lime Wedges, Grilled Green Onion, Chopped Radish, Cucumber
(+ Chef fee)

Mash-Tini Bar

Silky Mashed Potatoes with Classic Accompaniments of Gravy, Bacon, Butter, Cheddar Cheese, Sour Cream, Chives, Mushrooms and Truffle Oil or other Custom Creations!
(+ Chef fee)

Tiffin Sampler

Chicken 65, Vegetable Samosas, and Curry Shrimp Cakes with Tamari Dip and Riata

small-plate stations

(Chef fee of \$100 per station)

Add to a cocktail reception or a themed dinner. Also available as a late-night snack with a 2 order minimum.
(Per 50 appetizer portions. 100 guest minimum. One-and-a-half hour service.)

Louisiana Bayou Shrimp

(2 shrimp per plate)

Spicy BBQ Shrimp with Worcestershire, Cayenne, Lemon and Sweet Butter with Herb-Grilled Flatbread

Maryland Crab Cake

Chef-Sautéed Blue Crab Cakes accented with Old Bay Seasoning, offered with Spicy Remoulade, Traditional Cocktail Sauce, and Cilantro Lime Aioli

Cantonese Noodles

Wok-Fired Noodles with Vegetables, Chicken, and Soy Ginger Glaze in a Take-Out Box, Fortune Cookies and Chopsticks

Beef Short Ribs

Cider-Braised with Sweet Potato Puree and Parmesan-Crusted Asparagus

Pacific Rim Cedar-Planked Salmon

Marinated and offered with Wok-Fired Asian Vegetable Ribbons

Pork and Polenta

Braised Berkshire Pork, Creamy Polenta, and Crisp Fennel Slaw

N'Awlins Po'Boys

Crisp French Baguette, Choice of Fried Shrimp, Oysters, Catfish, Crawfish, or Louisiana Hot Sausage, and Sweet Potato Fries with Remoulade Dressed with Lettuce, Tomato, and Pickles, Yellow or Creole Mustard

chef carving station

Includes an assortment of freshly-baked rolls
(Per 50 guests. One-and-a-half hour service. Chef carver fee.)

Roasted Tenderloin of Beef


Tri-Color Peppercorn-Rubbed Beef
Served with Gorgonzola-Shallot Aioli and
Horseradish Sauce

Center-Cut Pork Loin

Choice of:

- Hint of Applewood Smoke with Chipotle-Raspberry Sauce
- Slow-Roasted with Herbs and Served with Stone-Ground Mustard and Tomato-Herb Demi Glace

Anderson's Pure Maple Glazed Ham

Double-Smoked Ham, Country Dijon Mustard,
Apple Relish 

Roasted Turkey Breast

Roasted Breast of Turkey, Fresh Sage Aioli and
Cranberry-Orange Chutney

Herb-Roasted Inside Round

Marinated Angus Beef, Caramelized Onion
Demi Glace and Horseradish Cream

cocktail receptions

package 1

May take the place of a seated or buffet dinner.

Cocktail Receptions include regular and decaffeinated Colombian coffee and herbal tea.

Upgrade to freshly-brewed Caribou coffee for an additional charge per guest.

(75 guest minimum. One-and-a-half hour service.)

stationary

Dairyland Cheese Tray

Swiss, Pepper Jack, Cheddar, Colby, Muenster, and Marble Jack. Offered with Grapes, Berries and Assorted Crackers

Crudité Basket

Seasonal Market-Fresh Vegetables with Creamy Herb Dip

Flatbread Pizza

Margherita Tomato and Basil with Fresh Mozzarella

Artichoke Gratin

Artichokes and Herbs Simmered in a Four-Cheese Blend with Garlic-Peppered Pita Crisps

butler-passed

For groups of 75 to 150 people, select two of the following to butler pass and two to add to the buffet. Groups of 150 or more may choose to butler pass all four of the following, or any combination of butler-passing and buffet. (2 pieces of each per guest)

Grilled Shrimp Crostini

Roma Tomatoes, Lemon and Arugula on Toasted Sourdough Round

Gauche Steak Skewers

Grilled Gauche Steak with Chimichurri

Deviled Egg Sampler

- Classic Preparation
- Sriracha and Wasabi with Snipped Chives
- Sweet-and-Smoky with Ancho Chili Peppers and Fresh Cilantro

Jamaican Chicken

Jerk Chicken, Crispy Sweet Potato Chip with Mango, Cinnamon and Basil Chards

cocktail receptions continued...

package 2

May take the place of a seated or buffet dinner.

Cocktail Receptions include regular and decaffeinated Colombian coffee and herbal tea.

Upgrade to freshly-brewed Caribou coffee for an additional charge per guest.

(75 guest minimum. One-and-a-half hour service.)

stationary

Fresh Fruit Display

A Bountiful Display of the Season's Freshest Fruit

Meze Platter

Marinated Artichokes, Herbed Feta, Melon, Preserved Apricots, Hummus, Caponata, Piquant Peppers, Marinated Olives and Warm Pita Bread

Smoked Salmon Cheesecake

Salmon, Gruyere Cheese, Dilled Crème Fraîche, Premium Cracker Assortment

butler passed

For groups of 75 to 150 people, select two of the following to butler pass and two to add to the buffet. Groups of 150 or more may choose to butler pass all four of the following, or any combination of butler-passing and buffet.

(2 pieces of each per guest)

Gourmet Mini Burgers

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

Kung Pao Chicken Skewer

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

Santa Maria Bruschetta

Pear, Strawberry, Wildflower Honey, Gorgonzola, Candied Walnuts on Sourdough Baguette

Halibut Ceviche Tostadas

Halibut, Olives and Tomatoes on Crisp White Corn Tostadas

chef performance

Center-Cut Pork Loin

Choice of

- Hint of Applewood Smoke with Chipotle Raspberry Sauce
- Slow-Roasted with Herbs and Served with Stone Ground Mustard and Tomato-Herb Demi Glace

(+ Chef carver fee)

 Vegetarian  Vegan  Sustainable Seafood  Gluten Free  Dairy Free  Local Ingredients

cocktail receptions continued...

package 3

May take the place of a seated or buffet dinner.

Cocktail Receptions include regular and decaffeinated Colombian coffee and herbal tea.

Upgrade to freshly-brewed Caribou coffee for an additional charge per guest.

(75 guest minimum. One-and-a-half hour service.)

stationary

Antipasto Platter

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

Fresh Fruit Display

A Bountiful Display of the Season's Freshest Fruit

Chicken 65

South Indian Crispy Boneless Chicken in a Spicy Red Chili-Yogurt Sauce

Artichoke Gratin

Artichokes and Herbs Simmered in a Four-Cheese Blend with Garlic Peppered Pita Crisp

butler-passed

For groups of 75 to 150 people, select two of the following to butler pass and two to add to the buffet. Groups of 150 or more may choose to butler pass all four of the following, or any combination of butler-passing and buffet.
(2 pieces of each per guest)

Asiago Stuffed Dates

Bacon-Wrapped with Smoked Paprika

Asian Pork Crisp

Shredded Pork, Spicy Plum Sauce, Fresh Ginger and Scallions in a Crisp Wonton Shell

Louisiana Shrimp

Blackened Bacon-Wrapped Shrimp with Chili-Orange Glaze

Cucumber Couscous Cups

Israeli Couscous Pearls with Roasted Beets, Walnuts and Fresh Herbs

chef performance

Mash-Tini Bar

Silky Mashed Potatoes with Classic Accompaniments of Gravy, Bacon, Butter, Cheddar Cheese, Sour Cream, Chives, Mushrooms and Truffle Oil and Sautéed Beef Tenderloin Tips

(+ Chef fee)

or

Roasted Tenderloin of Beef

Tri-Color Peppercorn-Rubbed Beef, Served with Gorgonzola-Shallot Aioli and Horseradish Sauce, Assortment of Artisan Rolls

(+ Chef fee)

 Vegetarian  Vegan  Sustainable Seafood  Gluten Free  Dairy Free  Local Ingredients

Lancer Catering Menu | Food and beverage prices are subject to applicable sales tax, surcharge and subject to change.

cocktail receptions continued...

package 4

May take the place of a seated or buffet dinner.

Cocktail Receptions include regular and decaffeinated Colombian coffee and herbal tea.

Upgrade to freshly-brewed Caribou coffee for an additional charge per guest.

(75 guest minimum. One-and-a-half hour service.)

stationary

Artisan Cheese and Fruit Array

Hand-Wrapped Brie, Local Jack, Vintage White Cheddar, Amish Blue, Hickory Smoked Gouda and Herb Havarti, served with Crackers, Sliced Baguette, Garnish of Red Grapes and Strawberries

La Fiesta Layered Dip

Black Bean Purée, Guacamole, Cilantro Crème Fraîche, Strawberry Salsa, Tortilla Chips

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

Pacific Rim Cedar-Planked Salmon

Marinated and offered with Wok-Fired Asian Vegetable Ribbons

butler-passed

For groups of 75 to 150 people, select two of the following to butler pass and two to add to the buffet. Groups of 150 or more may choose to butler pass all four of the following, or any combination of butler-passing and buffet.

(2 pieces of each per guest)

Kung Pao Chicken Skewer

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

Tenderloin of Beef Canapé

Amablu Cheese, Caramelized Red Onion Marmalade on a Sourdough Croustade

Vegetable Samosa

Roasted Vegetables, Curry, Coriander and Ginger in Buttery Phyllo Pillows

Bangkok P B & J

Braised Pork Belly with Thai Peanut Sauce and Apple-Ginger Jelly on Crostini

chef performance

Louisiana Bayou Shrimp

(2 shrimp per plate)

Spicy BBQ Shrimp with Worcestershire, Cayenne, Lemon and Sweet Butter on Grilled Flatbread

(+ Chef fee)

OR **Roasted Tenderloin of Beef**

Tri-Color Peppercorn-Rubbed Beef, Served with Gorgonzola-Shallot Aioli and Horseradish Sauce, Assortment of Artisan Rolls

(+ Chef fee)

 Vegetarian  Vegan  Sustainable Seafood  Gluten Free  Dairy Free  Local Ingredients

plated dinners

Plated dinners include plated salad, regular and decaffeinated Colombian coffee, herbal tea and freshly-baked artisan bread basket with sweet butter. Upgrade to freshly-brewed Caribou coffee for an additional charge per guest.

salads

(Select one of the following.)

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 Greens, Roasted Seasonal Apple, Amablu Crumbles, Shaved Red Onion, Cinnamon-Spiced Walnuts, Maple-Dijon Vinaigrette

*Epicurean Salad

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

*Spinach Quinoa Salad

Spinach, Quinoa, Roasted Grapes, Pears, Almond and Honey Lemon Dressing

*Additional charge per guest

plated dinners continued...

Plated dinners include plated salad, regular and decaffeinated Colombian coffee, herbal tea and freshly-baked artisan bread basket with sweet butter. Upgrade to freshly-brewed Caribou coffee for an additional charge per guest.

entrées poultry

Chicken Carciofo

Sautéed Breast of Chicken, Artichokes, Shiitake Mushrooms, Lemon-Thyme Pan Sauce, Chive Mashed Potatoes and Steamed Asparagus

Chicken Marsala

Sautéed Breast of Chicken, Button Mushrooms, Marsala Wine Sauce, Chive Mashed Potatoes, Summer Squash and Green Bean Sauté

Julia's Chicken Fricassee

French-Cut Chicken Breast with Braised Onions, Crimini Mushrooms, and White Wine-Cream Sauce
Duchess Potatoes, Batonnets of Carrots and Green Beans

Rosemary-Pomegranate Chicken

Pan-Roasted Breast of Chicken, Yukon Gold Smashed Potatoes, Asparagus with Lemon Butter Drizzle

Chicken Minnesota

Pan-Roasted Breast of Chicken, Amablu Cheese, Market Apples, Hand-Harvested Wild Rice Pilaf and Seasonal Local Vegetables

Grand Marnier Chicken

Herb-Crusted Sautéed Breast of Chicken, Grand Marnier Beurre Blanc, Chive Mashed Potatoes, Green Beans and Carrots with Thyme Butter

Harvest Chicken

Stuffed with Wild Rice, Dried Cherries and Mild Sausage, Chive Cream Sauce, Two-Potato Hash with Spring Vegetables

plated dinners continued...

entrées continued...

beef and pork

Grilled Filet Mignon

Center-Cut Tenderloin of Beef, Cognac-Peppercorn Sauce, Yukon Gold White Cheddar Duchess Potatoes, Steamed Asparagus

Herb-Crusted Beef Tenderloin

Sliced Tenderloin of Beef, Pinot Noir Reduction, Bacon-Asiago Mashed Potatoes, Steakhouse Broccoli with Garlic and Red Pepper

Cider-Braised Short Ribs

Sweet Potato Puree, Parmesan Crusted Asparagus

Georgia Pork

Honey-Brined Pork Loin with Peach Chutney, Crispy Onions, Red Skin Mashed Potatoes, Green Beans

Parmesan-Sage Pork

Tenderloin Medallions, Lemon Butter Drizzle, Mashed Potatoes, Zucchini and Carrot Batons

Bistro Sirloin Steak

Marinated Sirloin, Merlot Sauce, Provençal Herb Butter, Roasted Yukon Gold Potatoes, Green Beans and Carrot Batons

Montreal Strip Steak

Spice-Rubbed and Fire-Grilled NY Steak, Worcestershire, Portabello Mushrooms, Salt-Baked Fingerling Potatoes, Green Bean Sauté

seafood

Pan-Roasted Walleye

Lemon Butter-Caper Sauce, Two-Potato Hash, Spring Vegetables

Pecan-Crusted Walleye

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

Pan-Roasted Stuffed Cod

Wild Pacific Cod with Dungeness Crab Stuffing, Balsamic Beurre Blanc, Chive-Tarragon Fingerling Potatoes, Green Beans and Carrot Batons

Grilled Salmon

Marinated and Brushed with our House BBQ Glaze, over Pan-Fried Wheat Noodles and Sautéed Spinach

Pacific Rim Salmon

Wild Alaskan Salmon, Ginger-Soy Glaze, Orange-Scented Jasmine Rice, Ribbon Vegetables

Pan-Roasted Halibut

Wild Pacific Halibut, Creole Meunière Sauce, Red Bliss Potatoes, Sautéed Sugar Snap Peas

 Vegetarian  Vegan  Sustainable Seafood  Gluten Free  Dairy Free  Local Ingredients

vegetarian entrées

Dinners include plated salad, regular and decaffeinated Colombian coffee, herbal tea and freshly-baked artisan bread basket with sweet butter. Upgrade to freshly-brewed Caribou coffee for an additional charge per guest.

*Please select one salad. Refer to page 17.

Spring Vegetable Cavatappi

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

Orecchiette Siciliano

Orecchiette Pasta, Plum Tomatoes, Basil, Garlic, Grilled Eggplant Steaks, Pine Nuts, First-Press Olive Oil and Fresh Mozzarella

Roasted Vegetable Wellington

Zucchini, Bell Peppers, Asparagus, Onions, and Goat Cheese, served in a Flaky Pastry with a Creamy Tomato Sauce

Aloo Gobi Masala

Crispy Potatoes, Cauliflower, English Peas, Vine Tomatoes, Sautéed with Indian Seasonings, Served on Rice

Shanghai Stir Fry

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

Portobello Mushroom Stack

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

Moroccan Tagine

Chickpeas, Potatoes, Tomatoes, Apricot and Serrano Chiles, Simmered with Exotic Spices, served atop Couscous

children's menu

(Ages 3-10)

Children's meals include a mixed fruit plate served during the salad course.

Dinners include tater tots, applesauce and milk.

*Please select one entrée.

Chicken Fingers

Grilled Cheese

Cheeseburger

Mac 'N' Cheese

 Vegetarian  Vegan  Sustainable Seafood  Gluten Free  Dairy Free  Local Ingredients

plated duets

Duets include plated salad, regular and decaffeinated Colombian coffee, tea and freshly-baked artisan bread basket with sweet butter. Upgrade to freshly-brewed Caribou coffee for an additional charge per guest.

*Please select one salad and one duet plate.

salads

(Select one of the following.)

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

*Spinach Quinoa Salad

Spinach, Quinoa, Roasted Grapes, Pears, Almond and Honey-Lemon Dressing

*Additional charge per guest

entrées

(*Upgrade to a Center-Cut Filet for \$6.50)

*Steak and Chicken Marsala

- Marinated Sirloin Steak   
- Sautéed Breast of Chicken 




Button Mushrooms, Marsala Wine Sauce, Chive Mashed Potatoes, Summer Squash and Green Bean Sauté

*Steak and Grand Marnier Chicken

- Marinated Sirloin Steak   
- Herb-Crusted Sautéed Breast of Chicken 

Grand Marnier Beurre Blanc, Herb-Roasted Yukon Gold Potatoes, Green Beans Almondine

*Steak and Walleye

- Grilled Sirloin Steak   
- Pecan-Crusted Walleye


with Lemon Aioli, Wild Rice Pilaf, Green Beans with Red Pimientos and Almonds

*Steak and Salmon

- Sirloin Steak   
- Grilled Atlantic Salmon 

Marinated and Brushed with our House BBQ Glaze, over Pan-Fried Wheat Noodles and Sautéed Spinach

Chicken and Salmon

- Pan-Roasted Rosemary-Pomegranate Chicken
- Grilled Atlantic Salmon, Marinated and Brushed with our House BBQ Glaze 

Yukon Gold Smashed Potatoes, Asparagus with Lemon Butter Drizzle

 Vegetarian  Vegan  Sustainable Seafood  Gluten Free  Dairy Free  Local Ingredients








dinner buffets

Dinner buffets include regular and decaffeinated Colombian coffee, herbal tea and freshly-baked artisan bread basket with sweet butter.

Upgrade to freshly-brewed Caribou coffee for an additional charge per guest.


(50 guest minimum. One-and-a-half-hour service.)

Buffet 1

- Caprese Pearl Salad - Petite Mozzarella, Grape Tomatoes, Basil and Virgin Olive Oil  
- Garden Salad with Sweet Basil Vinaigrette 
- *Chef-Carved Grilled London Broil, Merlot Demi Glace 
- Herb-Crusted Sautéed Breast of Chicken with Grand Marnier Beurre Blanc 
- Yukon Gold Mashed Potatoes with White Cheddar and Chives  
- Wild Mushroom Rice Pilaf
- Market-Fresh Vegetable Sauté  

* (+ Chef Carver fee)

Buffet 2

- Chilled Asparagus Platter with Grilled Peppers and Lemon-Coriander Vinaigrette  
- Caesar Salad - Romaine, Croutons, Parmesan Crisps and Caesar Dressing
- Fresh-Sliced Fruit and Berry Display  
- Pan-Roasted Wild Salmon, Maple-Pepper Glaze  
- Julia's Chicken Fricassee with Braised Onions, Crimini Mushrooms, and White Wine Cream Sauce 
- Farfalle Pasta with Tomato-Basil Sauce and Shaved Parmesan 
- Oven-Roasted Balsamic-Glazed New Potatoes  
- Sautéed Green Beans with Chardonnay Butter  

Buffet 3

- Garden Salad with Sweet-Basil Vinaigrette 
- Fresh-Cut Salad of Seasonal Fruit and Berries
- Baked Penne with Roasted Vegetables and Tomato Cream Sauce 
- Sautéed Breast of Chicken, Artichokes, Shiitake Mushrooms, Lemon-Thyme Pan Sauce 
- Yukon Gold Smashed Potatoes
- Market-Fresh Vegetables 

Buffet 4

- Harvest Salad - Organic Greens, Amablu Cheese, Candied Walnuts, Preserved Cranberries 
- Marinated and Grilled Vegetable Presentation  
- *Chef-Carved Roast Prime Rib of Beef, au Jus with Horseradish Cream
- Grilled Salmon Marinated and Brushed with our House BBQ Glaze  
- Cavatappi Primavera - Pasta Spirals and Spring Garden Vegetables in a Mushroom Sauce 
- Rosemary-Roasted Red Jacket Potatoes  
- Fresh-Steamed Broccoli with Lemon and Shallot Butter  

* (+ Chef Carver fee)

 Vegetarian  Vegan  Sustainable Seafood  Gluten Free  Dairy Free  Local Ingredients

specialty dinner buffets

Dinner buffets include regular and decaffeinated Colombian coffee, herbal tea and freshly-baked artisan bread basket with sweet butter.

Upgrade to freshly-brewed Caribou coffee for an additional charge per guest.

(100 guest minimum. One-and-a-half-hour service.)

Italian Buffet

Enjoy the Bounty of the Italian Countryside without a Passport

- Lavish Display of Roman Artichokes
- Balsamic-Marinaded Cipollini Onions, Pepperoncini, Roasted Peppers and Petite Mozzarella in Herbs
- Honey and Lemon Marinated Fruit Salad of Strawberries, Grapes, Stone Fruit (Seasonal) and Pistachios 
- Arugula and Spinach Salad, Shaved Fennel, Gorgonzola Cheese, Balsamic Vinaigrette  
- Spring Vegetable Cavatappi – 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 Sauce 
- 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 


American Comfort Buffet

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 

Hot Zones Buffet

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 Corn 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 Red Skin Potatoes with Bacon and Cheese 
- Black Beans and Rice 
- Basket of Tri-Color Tortilla Crisps and Warm Flour Tortillas
- Two Fresh Salsas and House-Made Guacamole  

 Vegetarian  Vegan  Sustainable Seafood  Gluten Free  Dairy Free  Local Ingredients

specialty dinner buffets continued...

Dinner buffets include regular and decaffeinated Colombian coffee, herbal tea and freshly-baked artisan bread basket with sweet butter.

Upgrade to freshly-brewed Caribou coffee for an additional charge per guest.

(100 guest minimum. One-and-a-half-hour service.)

Pacific Northwest Buffet






Culinary Pilgrimage Inspired by Cold Waters and Earthy Climate

- Bibb Lettuce, Frisée, and Spinach with Dried Cranberries and Hazelnut Vinaigrette  
- Alder-Smoked Alaskan Salmon Platter, Dill Crème Fraîche and Accompaniments  
- Orzo and Bay Shrimp Salad with Sweet Basil Vinaigrette  
- Seasonal Market-Fresh Fruit and Berry Presentation  
- Pecan-Crusted True Cod, Lemon-Caper Butter Sauce 
- Herb-Roasted Chicken Breast with Chive Cream Sauce 
- Farfalle Pasta with Gathered Mushrooms, Spinach and Parmesan 
- Autumn Wild Rice Pilaf with Dried Cranberries  
- Market-Fresh Vegetables  
- Artisan Breads with Sweet Butter 

Republic of India

A Sampling of the Diverse Regional Cuisines of India

Appetizers

- Samosas - Traditional Stuffed Triangle Pastries Filled with Mildly Spiced Potato and Peas  
- Fish Koliwara - Mahi-Mahi Marinated in a Batter of Chickpea Flour and Spices   

On the Buffet

- Kachumber Salad - Diced Fresh Marinated Vegetables with a Hint of Lemon and Mint  
- Bombay Greens - Mixed Field Greens in Honey, Cumin and Mustard-Seed Dressing  
- Steamed Basmati Rice - Fluffy White Long Grained Rice Steamed to Perfection  
- Aloo Gobi Masala - Cauliflower and Green Peas Stir Fried with Potatoes, Chili, Turmeric, Onions and Tomato  
- Chicken Makhani - Boneless Chicken Cooked in Mildly Spiced Tomato and Cream Sauce  
- Lamb Madras - Slow-Cooked Lamb in a Rich Madras Curry with Coriander, Turmeric, Cumin, Chili and Authentic Spices 
- Naan Bread - Leavened Wheat Flour Flatbread 
- Tamarind Chutney 
- Cilantro and Mint Riata 

 Vegetarian  Vegan  Sustainable Seafood  Gluten Free  Dairy Free  Local Ingredients

dessert selections

Ultimate Triple-Chocolate Cake 

Warm Apple Crisp with Cinnamon Whipped Cream 

White Chocolate-Raspberry Torte 

Lemon Mousse Torte 

Flourless Chocolate Decadence  

Salted Caramel Cheesecake 

Blueberry-Peach Cobbler 

Tiramisù 

Golden Harvest Iced Carrot Cake 

New-York-Style Cheesecake with Triple-Berry Coulis 

Red Velvet Cake with Cream Cheese Icing 

Mini Dessert Array 

(75 guest minimum, 3 pieces per guest)

Limoncello Tartlets, Turtle Brownie Bites,
Petite Cheesecakes, Caramel-Hazelnut Tartlets,
Almond-Chambord Raspberry Cakes,
Chocolate-Dipped Fruit

dessert performance stations and cupcakes

Chef fee per station. 100 guest minimum. One-hour service.

Flambé

Chef-Flamed Fruit Ladled into Martini Glasses with Vanilla Bean Ice Cream and Pound Cake, Topped with Chopped Nuts, Toasted Coconut, Chocolate Blossoms, Granola and Dried Fruits
Select one of the following:

- **Caramel Apples**
Tart Granny Smith Apples and Brandy Simmered in House-Made Caramel Sauce
- **Havana Bananas**
Ripe Bananas, Cuban Rum, Sweet Butter, Sugar and Island Spices
- **Pineapple Caribe**
Golden Pineapple, Spiced Rum, Sweet Butter and Dark Brown Sugar
- **Cherries Jubilee**
Bing Cherries, Kirshwasser, Sweet Butter and Sugar
- **Mangoes Diablo**
Ripe Mangoes, Tequila, Grand Marnier, Sweet Butter, Lime and Brown Sugar

Ice Cream Sundae Bar

Premium Vanilla-Bean Ice Cream with Hot Fudge, Caramel Sauce, Whipped Cream, Stemmed Cherries, M&Ms and Crushed Oreos
Select two of the following:

- Marshmallow Sauce
- Strawberry Sauce
- Almonds
- Granola
- Chocolate Sprinkles
- Rainbow Sprinkles
- Peanuts

(No Chef Fee)

Cheesecake Martini Bar

Rich and Silky New-York-Style Cheesecake in a Martini Glass. Accompanied by House-Made Caramel, Chocolate and Raspberry Sauces, Fresh Berry-and-Tropical-Fruit Compote, Dark and Ivory Chocolate Shavings, Whipped Cream

House-Made Cupcakes

Select up to three flavors

- **Cappuccino Soufflé**
Rich Dark Chocolate Sponge Cake, Finished with Espresso Cream
- **Chocolate Sin**
Moist Dark Chocolate Cake with Chocolate Fudge Filling and White Chocolate Mousse Icing
- **Red Velvet**
Sweet Cream Cheese Filling with Icing, Finished with Freshly-Sliced Strawberries
- **Triple Turtle**
Devil's-Food Cake Loaded with Creamy Fudge, Caramel Drizzle and Candied Pecans
- **Carrot Cake**
Walnuts, Pineapple, raisins and Cream Cheese Icing
- **Luscious Lemon**
Buttery Lemon Cake with Lemon Mousse, and Candied Lemon
- **Berry Bliss**
Wild Berry Sponge Cake, Almond Mousse, Seasonal Fresh Berry Garnish

(No Chef fee or time limit)

wedding and special occasion cakes

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

The Buttercream Collection has been dazzling wedding guests with upscale designs for many years.

We have selected Buttercream Cakes not only for their beautiful exterior finishes, but also for their taste and quality. Buttercream cakes are freshly baked, using no lard or shortenings, and no preservatives or additives.

Only fresh fruit is used in fillings-no jams or jellies. All cakes are finished with light, creamy, non-sugary frostings.

The Buttercream Collection offers dozens of flavors to tempt your palate and many creative design options.

a sample of Buttercream's flavors

For a complete list of Buttercream's flavors, visit www.Buttercream.info.

per guest

(cake cutting fee is waived)

Amaretto Mousse

A Light but Rich Vanilla Genoise Filled with Italian Amaretto Mousse

Bavarian Crème

A Classic Layered White Cake Filled with Vanilla Mousse

Chocolate Mousse

Dark, Rich Devil's-Food Cake Filled with Chocolate Irish Cream Mousse

Baileys Irish Cream

The Richness of Bailey's Irish Cream without any Alcohol

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 Torte

A Tempting Combination of Rich Lemon Curd and Fresh Sliced Strawberries

Lemon Sunshine

Moist Lemon Genoise Layered with Lemon Curd and Lemon Mousse

Marble

Alternating Layers of Vanilla and Chocolate Cake

Raspberry Chocolate Diva

Devil's-Food Cake Misted with a Raspberry Liqueur and then Layered with Delicate Raspberry Mousse and Fresh Raspberries

Raspberry Royale

Fresh Seasonal Berries and White Chocolate Mousse Layered with Triple Sec-Soaked Genoise

Strawberry A La Ritz

Fresh Seasonal Berries and Light Strawberry Mousse are Layered with Triple Sec-Soaked Genoise



Vegetarian



Vegan



Sustainable Seafood



Gluten Free



Dairy Free



Local Ingredients

late night enhancements

One-and-a-half hour service. (Excludes Candy Table.)

Gourmet Coffee Station

(50 guest minimum)

- Featuring Regular and Decaffeinated Caribou Coffee
- with Shaved Chocolate, Whipped Cream, Cinnamon Sticks and Assorted Flavored Syrups

Candy Table

- (50 guest minimum. For 50-99 guests, select four. For 100-174, select five. For 175 or more guests, select six.)
- Table decorated with glass candy jars
- Assortment may include favorites such as: Hot Tamales, Plain M&Ms, Skittles, Good and Plenty, Mike and Ike, Reese's Pieces, Gummy Worms and Jolly Ranchers
- Take-Away Bags



Cookies and Milk

(50 guest minimum)

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

Snack Attack

(75 guest minimum)

- Sourdough Bread Bowl with Spinach Dip, Sliced French Baguette and Crudité 
- La Fiesta Layered Dip and Salsa with House Made Tortilla Chips
- Deluxe Snack Mix 

Classic Pizza

(50 guest minimum)

- Choice of Pepperoni, Sausage or Cheese

Savory Wrap Assortment

(50 guest minimum)

- Fresh Vegetables, Avocado and Sprouts, Herb Cream Cheese 
- Herb-Roasted Beef, Red Onion, Horseradish Cream 
- Roasted Turkey, Preserved Cranberry Aioli
- Pickles, Kettle Chips 



 Vegetarian  Vegan  Sustainable Seafood  Gluten Free  Dairy Free  Local Ingredients

snacks



Freshly-Baked Cookies  
per dozen


Assorted Bakery Bars  
per dozen

Fudge Brownies  
per dozen

Deluxe Mixed Nuts  
per pound

Mini Pretzels with Ground Mustard 
per pound

Roasted Peanuts  
per pound

Kettle Chips and Dip 
per pound

House Made Tortilla Chips and Salsa  
per pound

Deluxe Snack Mix
per pound

beverages

Host or cash bars must meet a minimum per bar, per function or a set-up fee will apply.

non-alcoholic beverages

Freshly-Brewed Regular or Decaffeinated Colombian Coffee	per gallon
Freshly-Brewed Regular or Decaffeinated Caribou Coffee	per gallon
Herbal Tea (approximately 6 servings)	per half gallon
Hot Chocolate with Whipped Cream	per gallon
Warm Spiced Apple Cider	per gallon
Freshly-Brewed Iced Tea	per gallon
Fruit Punch	per gallon
Lemonade	per gallon
Sparkling Apple Cider	per bottle
Assorted Sodas	
Bottled Water	
Premium Bottled Juices - 10 oz.	

alcoholic beverage service

Domestic Bottled Beer	
Premium Bottled Beer	
House Wine (per glass)	
Premium Wine (per glass)	
House Drink	
Premium Drink	
Top Shelf Drink	
House Cocktail	
Premium Cocktail	
Top Shelf Cocktail	
Cordials	
Soda	
Juice	
Bottled Water	

draft beer (see page 45)

16 Gallon Domestic Keg	
16 Gallon Imported and Hand-Crafted Kegs	

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featured wines

sparkling wine

- **Brut, Wycliff, California**
- **Prosecco, Cupcake, Italy**

white varietals

- **Chardonnay or White Zinfandel, Copper Ridge, California**
- **Moscato or Pinot Grigio, The Naked Grape, California**

red varietals

- **Merlot or Cabernet Sauvignon, Copper Ridge, California**
- **Malbec, San Felipe, Argentina**

specialty wine list

champagne & sparkling wine listed from sweeter to dry

- **Moscato Spumante, Barefoot Bubbly, California**
- **Brut, Chandon, California***
- **Champagne, Veuve Clicquot, France***

white varietals

listed from sweeter to dry

- **Moscato, Seven Daughters, Italy**
- **Riesling, Hogue, Washington**
- **Torrantes, Alamos, Argentina***
- **Pinot Gris, Sileni, New Zealand***
- **Albarino, Martin Codax, Spain***
- **Sauvignon Blanc, Nobile, New Zealand**
- **Unoaked Chardonnay, Clos du Bois, California**
- **Chardonnay, Hidden Crush, California**

red varietals

listed light bodied to full

- **Pinot Noir, Bridlewood, California***
- **Red Blend, Apothic, California**
- **Red Blend, Cupcake "Red Velvet," California**
- **Merlot, Markham, California***
- **Malbec, Gascon, Argentina***
- **Cabernet Sauvignon, William Hill, California***
- **Cabernet Sauvignon, Hidden Crush, California**

* Available only by the case

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specialty kegs

Sample list. Please inquire about brands not listed below.

- Miller Lite
- Miller Genuine Draft
- Michelob Golden Draft Light
- Michelob Golden Draft
- Coors Light
- Budweiser
- Bud Light
- Grain Belt Premium
- Grain Belt Premium Light
- Grain Belt Nordeast
- Rolling Rock
- Busch Light
- Leinenkugel Honey Weiss
- Leinenkugel Oktoberfest (seasonal)
- Leinenkugel Summer Shandy (seasonal)
- Heineken
- Amstel Light
- Finnegan's Irish Amber
- Summit Pilsner
- Summit Extra Pale Ale
- Summit Northern Porter
- Goose Island 312
- Surly Brewing Co., Surly Furious
- Hofbrau Hefeweizen
- Breckenridge Brewery, Lucky U IPA
- Brooklyn Brewery, Brown Ale
- New Belgium Brewing, Fat Tire
- Vermont Hard Cider Co, Woodchuck Pear
- Odell Brewing, 5 Barrel Pale Ale
- Tallgrass Brewing, Tallgrass IPA
- Guinness
- Brooklyn Brewery, Monster Ale
- Dark Horse Brewing Co., Crooked Tree IPA
- Flying Dog Brewery, In Heat Wheat
- Flying Dog Brewery, Tire Bit Golden Ale
- Green Bay Brewing Co., IPA
- Green Bay Brewing Co., Luna Stout
- Vermont Hard Cider Co., Strongbow Cider 

 Vegetarian  Vegan  Sustainable Seafood  Gluten Free  Dairy Free  Local Ingredients

general information

We have compiled a list of information that offer general parameters of our catering services. If you have questions that aren't addressed here, please do not hesitate to ask your Catering Sales Manager. We are at your service!

Our Complimentary Amenities

Our menu pricing includes the following at no extra charge:

- Linens from our house selection (ask to see our sample swatches)
- Complete set up and tear down of your event (see your Catering Sales Managers for more details)
- Beautiful and decorative buffets
- 2 votive candles per dining table
- 1 votive candle per cocktail table
- High-quality china, silver and glassware (Compostibles available upon request.)
- Uniformed & attentive service staff and bartenders
- Complimentary tastings (for groups over 100)
- Menu development
- Décor consulting and design
- Full event-planning services
- Day-of event coordination services

Food and Beverage

We are happy to fulfill all of your food and beverage needs, with the exception of specialty cakes, which should come from a licensed and insured bakery or our preferred vendor, Buttercream.

Most events will have a food and beverage minimum. Please refer to the helpful chart on the following pages, and speak with a Catering Sales Manager about availability.

Special Dietary Needs

We are happy to accommodate any special dietary need. We want all of your guests to feel welcome and taken care of. Please make your Catering Sales Manager aware in advance of any gluten-free, dairy-free, vegan or vegetarian guests, or any allergies.

Sustainability / Green initiatives / Local Sourcing

Lancer Catering is committed to sustainable practices and green initiatives. We source our components locally wherever economically feasible for our customers, and participate in composting programs at many of our venues.

We'd like to draw your attention to the designated "Locally-Sourced" and "Seafood Watch" items on our menu. If this is especially important to you, please let your Catering Sales Manager know and we will customize your menu based on your commitment to sustainability.

We hope these initiatives will inspire and encourage other caterers to join in the effort, and hopefully together, we can make a real impact.

A significant portion of your event supports Ramsey County Parks and Rec.



general information continued...

Your Event Details

Your personal Catering Sales Manager will work with you to plan every detail of your event. Details include guest arrival and event time line, your menu and beverage service needs, room layout, and any third-party vendors you may be working with. All of these details will be put into your Event Order, which will need to be completed and approved (by you) three weeks prior to your event. Your final guest count is due two weeks prior to your event, though we can usually accommodate slight increases.

This time line is somewhat flexible, but is ideal to ensure that we are properly staffed and fully prepared for your event.

Alcoholic Beverage Service

Lancer Catering is fully licensed to provide and serve alcoholic beverages at your event. You can expect trained, experienced, and personable bartenders who will provide your guests with a cash bar, fully hosted bar, or any combination thereof. All host and cash bars must meet a minimum per bar, per function or a set-up fee will apply. Last call is one-half hour prior to guest departure.

Wedding Cakes

Lancer Catering is happy to partner with Buttercream for your specialty or wedding cake needs. We chose Buttercream not only for their uncompromising culinary excellence and variety, but for their reliability and value. (Please refer to page 40 for more information, or visit buttercreaminfo.com.)

If you prefer to use another vendor, that is fine with us. We would be delighted to display and serve cake from any licensed and insured baker, though an outside bakery fee per guest will be assessed if you'd like to use a bakery other than Buttercream.

Tax & Surcharge

Local and state taxes and a surcharge will be added to your event.

Valet Service

Lancer is happy to provide valet service for your event. Please inquire with your Catering Sales Manager.

Coat Check Service

Lancer is happy to provide coat check services for your event. If coat check service is desired, we will staff one attendant per 100 guests. The fee for this service is per hour, per attendant, per three-hour period.

Advertising

If you'd like to use of the Lancer Catering logo, please ask for written approval from Lancer Catering on or before the completion of the Event Order details.

Decorations

We would be happy to assist you with your décor design and placement. Please note that sand, birdseed, glitter, rice and confetti may not be used. Depending upon your venue, balloon restrictions may apply. All candles must be enclosed for safety.

Making a Reservation

All you need to secure your event date is a signed contract and initial deposit. Your contract will outline the schedule of payments, terms and applicable food & beverage minimums. Please share this contract with all interested parties.

 Vegetarian  Vegan  Sustainable Seafood  Gluten Free  Dairy Free  Local Ingredients

rental items

Our catering sales department will gladly arrange for rental of the following items.
All rental items are subject to applicable sales tax and surcharge.

Accent Head Table Lighting	Three Cylinder Floating Candle Set
Specialty Linens	Additional Votive Candles
Specialty Napkins	Mirrors for Guest Tables
120" Round Black Linen	Table Stanchions & Numbers
Black Conference Cloth	Ice Carvings
Chair Cover - White or Black Satin Stripe (includes set up & tear down)	Chair Sash
Table Runner	

wedding decor packages

Wedding Décor Package #1

Includes - Satin Skirting for Head Table, Cake Table, Gift Table, Place Card Table and White Chair Covers for Head Table

Wedding Décor Package #3

100 Guest Minimum
Rent Chair Covers for Entire Room and Receive Wedding Package #2 Complimentary

Wedding Décor Package #2

Includes - Satin Skirting for Head Table, Cake Table, Gift Table, Place Card Table and White Chair Covers for Head Table and Draped Chiffon with Mini White Lights on Head Table and Cake Table

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function spaces

The newly-rebuilt Keller Clubhouse is now open and taking reservations for your private gatherings of up to 300 people! The Clubhouse features spacious banquet and meeting space, a new bar and grill, and spectacular views of the new golf course and Keller Lake. Private rooms feature an inviting stone hearth, stunning views, wood beamed ceilings, outdoor patios and a private balcony. Call now to book your small or large event.

room capacities

	Plated Meal	Buffet Meal	Theater	Classroom	Cocktail Reception
Main Ballroom	272	250	N/A	N/A	400
Fireplace Room	90	80	N/A	N/A	140



V Vegetarian
 Vv Vegan
 SW Sustainable Seafood
 GF Gluten Free
 D Dairy Free
 L Local Ingredients

Lancer Catering Menu | Food and beverage prices are subject to applicable sales tax, surcharge and subject to change.

audio visual equipment

All audio visual items are subject to applicable sales tax and surcharge.

Easel
Flip Chart
LCD Video Projector (2100 Lumens)
Video Package (LCD Projector, DVD, Mixer and Screen)
Microphone (Handheld).
Wireless Microphone (Lav/Handheld).
4 Channel Mixer
Electrical Service Powerboard
Microphone and Podium
Standard Overhead Projector.
High Intensity Overhead Projector.
Projection Screen 6' x 6'
8' x 8'
Fast Fold Projection Screen 7.5' x 10'.
Polycom Speaker Conference Phone.
Slide Projector
32" Television and VCR or DVD Combo /On Cart
VCR/DVD.
5 Disk CD Player and Mixer
Whiteboard 3' x 5'
Outdoor Sound System

Additional audio visual and computer equipment is available. Please inquire for selection and pricing.

 Vegetarian  Vegan  Sustainable Seafood  Gluten Free  Dairy Free  Local Ingredients