

LANCER *Catering*

651.290.9864
1255 Trapp Road • Eagan, Minnesota 55121
lancercatering.com

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

Dixie BBQ Bites

Smoked Beef Brisket, Q Sauce and Cabbage Slaw in Petite Cornbread Muffins

Grilled Shrimp Crostini

Roma Tomatoes, Lemon and Arugula on Toasted Sourdough Round

Shanghai Prawn

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

Smoked Salmon Canapé

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

Ginger Raspberry Cups

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

Salmon Sushi Stacker

Silky Smoked Salmon, Sushi Rice and Nori Wafers, Pickled Ginger and Wasabi

Crab Avocado Cordial

Tomato Gazpacho with Crab and Avocado Salad, Puffed Cheese Swizzle Stick

Santa Fe Deviled Eggs

Sweet and Smoky Ancho Chili Peppers with Mayonnaise and Fresh Cilantro

Shrimp Shooter

Shrimp with Spicy Virgin Bloody Mary Shot and Celery Stick

(Cold Previews continued on reverse side)

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Cold Previews

(Continued)
(Per 50 pieces)

Seared Sesame Ahi

Sushi Grade Tuna, Frizzled Ginger and Wasabi Crème on Won Ton Crisps

Vegetable Roll-Ups

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

Smoked Chicken Corn Cakes

Smoked Chicken, Sweet Corn, Fresno Chilies, Cilantro and Chipotle Crème Fraîche

Crab Puff

Blue Crab, Macadamia Nuts, Toasted Sesame Oil Aioli in a Savory Puff

Tuscany Bruschetta

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

Cannelloni Bruschetta

White Beans with Sautéed Sweet Peppers and Arugula on Garlic Rounds

Portobello Croustade

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

Jamaican Chicken

Jerk Chicken, Crispy Plantain Chip with Mango, Cinnamon and Basil Chards

Warm Previews

(Per 50 pieces)

Gourmet Mini Burgers

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

Warm Artichoke Bruschetta

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

New England Crab Cakes

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

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 Tart Shell

Kung Pao Chicken Skewer

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

Beef Bulgogi

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

Yaki Gyoza

Pan Fried Chicken, Spinach and Herb Potstickers with Mint-Chili Sauce

Empanadas Argentina

Braised Pork, Caramelized Onion, Grilled Peppers, Raisins and Spices
Wrapped in Pastry, Chipotle-Lime Aioli

(Warm Previews continued on reverse side)

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Warm Previews

(continued)
(Per 50 pieces)

Vegetable Samosa

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

Beef Bastila

Marinated Beef Flank, Caramelized Onions and Warm Spices in Phyllo Triangles

Roman Tartlet

Tomato Basil Pastry with Crimini Mushrooms, Caramelized Onions and Sun-Dried Tomato Aioli

Flatbread Pizza

Roasted Chicken and Portobello Mushrooms with Fresh Mozzarella and Roasted Garlic

Voodoo Shrimp Skewer

Won Ton Wrapped Shrimp and Blue Crab in a Toasted Coconut Jacket, Spicy Marmalade Dip

Buffalo Shrimp Shooter

Crispy Salt and Pepper Shrimp in Dragon Sauce with Blue Cheese Dip and Celery Stick

Adornments

(Serves 50 guests unless otherwise noted)

Fresh Fruit Display

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

Crudités Basket

Celery, Carrots, Broccoli, Jicama, Radishes, Grape Tomatoes, Pea Pods
Green Onion, Pepper Strips with Fresh Herb Dip

Fire-Grilled Marinated Vegetables

(50 guest minimum)

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 & Fruit Array

(50 guest minimum)

Wedges of Hand Wrapped Brie, Natural Pesto Jack, Two Year Old Wisconsin Cheddar
Amish Blue, Smoked Gouda and Herb Havarti
Served with Fancy Crackers, Sliced Baguette, Red Grapes, Strawberries

Domestic Cheese Tray

Offered with Grapes, Berries and Assorted Crackers

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

Meze Platter

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

Bruschetta Trio Bar

* Sun-Dried Tomatoes and Olives * Fresh Tomatoes and Basil * Sweet Peppers and White Beans
Baskets of Toasted Baguette and Grilled Ciabatta Bread

(Adornments continued on reverse side)

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Adornments

(continued)

(Serves 50 guests unless otherwise noted)

La Fiesta Layered Dip

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

Shrimp Display

Spiced Jumbo Shrimp Served with Firecracker Sauce and Lemon Wedges

Savory Wraps

(select three)

Cut into cocktail-party size

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

BLT Cheesecake

Savory Cheesecake with Hardwood Smoked Bacon, Herbs and Oven-Dried Tomatoes
Lemon Aioli on a Bed of Romaine and Arugula with Sourdough Baguette

Baked Brie en Croûte

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

Hot Artichoke Gratin

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

Creole Blue Crab Gratin

Sweet Blue Crab, Cajun Spices and Cheese, Crusty Bread and Crackers

Cocktail Reception

(1-1/2 hour service - 75 guest minimum)

Buffet I

Stationary

Artisan Cheese & Fruit Array

Wedges of Hand Wrapped Brie, Natural Pesto Jack, Two Year Old Wisconsin Cheddar
Amish Blue, Smoked Gouda and Herb Havarti
Served with Fancy Crackers, Sliced Baguette, Red Grapes, Strawberries

Crudités Basket

Celery, Carrots, Broccoli, Jicama, Radishes, Grape Tomatoes, Pea Pods
Green Onion, Pepper Strips with Fresh Herb Dip

Flatbread Pizza

Roasted Chicken and Portobello Mushrooms with Fresh Mozzarella
and Roasted Garlic on Warm Granite Slabs

Hot Artichoke Gratin

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

Butler-Passed

(2 pieces of each per guest)

Grilled Shrimp Crostini

Roma Tomatoes, Lemon and Arugula on Toasted Sourdough Round

Beef Bulgogi

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

Roman Tartlet

Tomato Basil Pastry with Crimini Mushrooms, Caramelized Onion and Sun Dried Tomato Aioli

Jamaican Chicken

Jerk Chicken, Crispy Plantain Chip with Mango, Cinnamon and Basil Chards

(Cocktail Receptions continued on reverse side)

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Cocktail Reception

(continued)

(1-1/2 hour service - 75 guest minimum)

Buffet II

Stationary

Fresh Fruit Display

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

Meze Platter

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

Creole Blue Crab Gratin

Sweet Blue Crab, Cajun Spices and Cheese, Crusty Bread and Crackers

Butler-Passed

(2 pieces of each per guest)

Gourmet Mini Burgers

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

Kung Pao Chicken Skewer

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

Ginger Raspberry Cups

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

Salmon Sushi Stacker

Silky Smoked Salmon, Sushi Rice and Nori Wafers, Pickled Ginger and Wasabi

Chef's Performance

Roasted Turkey Breast

Roasted Breast of Turkey, Fresh Sage Aioli and Cranberry-Orange Chutney
Assortment of Freshly Baked Rolls

(Cocktail Reception selections continued on next page)

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Cocktail Reception

(continued)

(1-1/2 hour service - 75 guest minimum)

Buffet III

Stationary

Artisan Cheese & Fruit Array

Wedges of Hand Wrapped Brie, Natural Pesto Jack, Two Year Old Wisconsin Cheddar
Amish Blue, Smoked Gouda and Herb Havarti
Served with Fancy Crackers, Sliced Baguette, Red Grapes, Strawberries

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 with Sun-Dried Tomato Aioli

Pacific Rim Cedar-Planked Salmon

Marinated and Offered with Wok-Fired Asian Vegetable Ribbons

La Fiesta Layered Dip

Black Bean Pureé, Guacamole, Cilantro Crème Fraiche, Strawberry Salsa, Tortilla Chips

Butler-Passed

(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

Gorgonzola Cheese, Caramelized Shallot Marmalade on Sourdough Croustade

Warm Artichoke Bruschetta

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

Chef's Performance

Louisiana Bayou Shrimp

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

(Cocktail Reception selections continued on reverse side)

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Cocktail Reception

(continued)

(1-1/2 hour service - 75 guest minimum)

Buffet IV

Stationary

Antipasto Platter

Lavish Display of Roman Artichokes, Balsamic Marinated Cipollini Onions, Pepperoncini
Roasted Peppers, Fresh 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 Fruits and Berries

Kung Pao Chicken Skewer

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

Hot Artichoke Gratin

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

Butler-Passed

(2 pieces of each per guest)

Yaki Gyoza

Pan Fried Chicken, Spinach and Herb Potstickers with Mint-Chili Sauce

New England Blue Crab Cakes

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

Buffalo Shrimp Shooter

Crispy Salt and Pepper Shrimp in Dragon Sauce with Blue Cheese Dip and Celery Stick

Portobello Croustade

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

Chef's Performance

Roasted Tenderloin of Beef

Tri-Color Peppercorn Rubbed, Served with Gorgonzola-Shallot Aioli and Horseradish Sauce
Freshly Baked Rolls

Small Plate Stations

(1 1/2 hour service -75 plate minimum, Chef fee of \$100.00 per station per 75 guests)

Louisiana Bayou Shrimp

(2 shrimp per plate)

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

Caribbean Crab Cake

Blue Crab Meat and Island Spices with Seared Corn, Mango, Tomato and Lime Salsa

Stir-Fry Station

Kung Pao Chicken and Vegetable Stir Fry with Seven Treasures Fried Rice, Fortune Cookies

Beef Short Ribs Mojo

Over Cabrales Cheese Arepa with Sweet Onion Marmalade

Pacific Rim Cedar-Planked Salmon

Marinated and Offered with Wok-Fired Asian Vegetable Ribbons

Chef Carving Stations

(1-1/2 hour service - serves 50 guests, Includes an assortment of artisan rolls)

Roasted Tenderloin of Beef

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

Sicilian Stuffed Pork Loin

Pecorino Stagnata Cheese, Sun-Dried Tomatoes, Spinach and Artichokes
Rustic Italian Bread Display and Cold-Pressed Olive Oil

Vermont 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

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Plated Dinners

Regular and decaffeinated Colombian 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

Poultry

Chicken Mascot

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

Orange Lacquered Chicken

Roasted Breast of Chicken with Pilsner Beer, Orange-Rosemary Glaze
Balsamic and Cracked Pepper New Potatoes, Roasted Carrots

Chicken Marsala

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

Grand Marnier Chicken

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

(Plated dinner selections continued on reverse side)

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Plated Dinners

(continued)

Chicken Roulade Florentine

Breast of Chicken Stuffed with Spinach, Sun-Dried Tomatoes and Sweet Roasted Garlic
Chardonnay Pan Sauce, Parmesan Risotto, Sautéed Carrots and Zucchini

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

Harvest Chicken

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

Herb Roasted Turkey

Sliced Breast of Turkey, Caramelized-Onion Gravy, Dried Apricot Pecan Bread Dressing
Roasted Autumn Vegetable Succotash

Beef and Pork

Grilled Filet Mignon

Cognac Peppercorn Cream Sauce
Artichoke Mascarpone Strata, Grilled Asparagus

Roasted Sliced Tenderloin

Wild Mushrooms and Port Wine Ragoût , Golden Potato Galette
with White Cheddar and Goat Cheese, Ginger Green Beans

Marinated Top Sirloin

Ragoût of Mushrooms, Cipollini Onions, Pears, Crumbled Gorgonzola
Buttermilk Chive Mashed Potatoes, Green Beans with Roasted Peppers

Peppercorn-Crusted Carved New York Strip Steak

Merlot Wine Mustard Sauce, Potato and Celery Root Gratin with Fontina Cheese, Green Bean Sauté

(Plated dinner selections continued on next page)

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Plated Dinners

(continued)

Herb Crusted Pork Tenderloin

Caramelized Pears and Spiced Rum Cream Sauce
Rosemary Fingerling Potatoes and Sautéed Summer Squash

Porter-Braised Bone-in Beef Short Ribs

Pan Gravy, Horseradish Mashed Potatoes, Roasted Root Vegetables

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

Seared Pacific Halibut

Lemon Beurre Blanc, Roasted Sweet Pepper Potato Mash, Artichoke and Celery Root Slaw

Fire Grilled Salmon

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

Pacific Rim Salmon

Ginger-Soy Glaze, Orange-Scented Jasmine Rice, Wok Fired Ribbon Vegetables

Pan Roasted Stuffed Halibut

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

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

Top Sirloin and Chicken Marsala

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

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

Top Sirloin and Lacquered Chicken

Marinated Top Sirloin Steak and Roasted Breast of Chicken with Pilsner Beer, Orange-Rosemary Glaze
Yukon Gold Mashed Potatoes, Green Beans

(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

Steak and Crab Cake

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

Steak and Salmon

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

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

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

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

Portobello Mushroom Stack

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

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

Triple Mushroom Stroganoff

(10 guest minimum)

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

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

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Dinner Buffets

(1 hour service - 50 guest minimum)

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

Buffet I

Caprese Pearl Salad - Petite Mozzarella, Grape Tomatoes, Basil and Virgin Olive Oil
Garden Salad - Carrot, Cucumber, Plum Tomatoes, Croutons and Sweet Basil Vinaigrette
* Chef Carved Grilled London Broil - Merlot Demi-Glace
Orange Lacquered Chicken - Pilsner Beer, Orange-Rosemary Glaze
Yukon Gold Mashed Potatoes with White Cheddar and Chives
Wild Mushroom Rice Pilaf, Fresh Market Vegetable Sauté

Buffet II

Chilled Asparagus Platter with Grilled Peppers and Lemon-Coriander Vinaigrette
Caesar Salad - Romaine, Croutons, Parmesan Crisps and Caesar Dressing
Fresh Sliced Fruit and Berry Presentation
Pan Roasted Salmon - Maple Pepper Glaze
Chicken Mascot - Shiitake Mushrooms and Artichokes in Lemon Thyme Pan Sauce
Farfalle Pasta with Tomato Basil Cream Sauce and Shaved Parmesan
Oven-Roasted Balsamic Glazed New Potatoes
Sautéed Green Beans with Chardonnay Butter

Buffet III

Garden Salad - Carrot, Cucumber, Plum Tomatoes, Croutons and Sweet Basil Vinaigrette
Cucumber, Plum Tomatoes, Garlic Croutons, Sweet Basil Vinaigrette
Fresh Cut Salad of Seasonal Fruit and Berries
Three Cheese Tortellini Rustica - Fresh Tomato, Kalamata Olives, Herbs, and Mozzarella
Sautéed Breast of Chicken, Artichokes, Shiitake Mushrooms, Lemon Thyme Pan Sauce
Mashed Yukon Gold Potatoes with Goat Cheese and Basil, Fresh Market Vegetables

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Italian Buffet

(1-1/2 hour service - 100 guest minimum)

Regular and decaffeinated Colombian 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

(Specialty Buffets continued on the reverse side)

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Asian Buffet

(Buffets continued)

(1-1/2 hour service - 100 guest minimum)

Regular and decaffeinated Colombian 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

(Specialty Buffets continued on the next page)

LANCER
Catering

Food and beverage prices are subject to applicable sales tax
19% surcharge and subject to change. 09/09

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Hot Zones Buffet

(Buffets continued)

(1-1/2 hour service - 100 guest minimum)

Regular and decaffeinated Colombian 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

(Specialty Buffets continued on the reverse side)

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American Comfort Buffet

(Buffets continued)

(1-1/2 hour service - 100 guest minimum)

Regular and decaffeinated Colombian 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

(Specialty Buffets continued on the reverse side)

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

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

Baileys Irish Cream Mousse Cake

Warm Apple Crisp with Cinnamon Whipped Cream

White Chocolate Strawberry Shortcake

Chocolate Grand Marnier Torte

Caramel Fudge Pecan Torte

Raspberry White Chocolate Cheesecake

Triple Berry Torte

Tiramisù

Cream Cheese Iced Carrot Cake

Lemon Mousse Torte

Flourless Chocolate Decadance

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Dessert Performance Stations

(1 hour service - 100 guest minimum)

(Chef fee of \$100.00 per station per 100 guests)

Caramel Apples

Tart Granny Smith Apples Simmered in Homemade Caramel Sauce, Ladled into an Acrylic Martini Glass with Premium Vanilla Bean Mascarpone, Topped with Chopped Nuts Toffee, Granola, Toasted Coconut, Dried Fruits

Havana Bananas

Ripe Bananas in Sweet Butter, Flamed with Cuban Rum and Finished with Sugar and Island Spices Ladled into an Acrylic Martini Glass with Premium Vanilla Bean Ice Cream Topped with Slivered Toasted Almonds, Toasted Coconut, Chocolate Blossoms and Dried Fruits

Pineapple Caribe

Sautéed Ripe Pineapple with Sweet Butter, Dark Brown Sugar, Cinnamon and Spiced Rum Ladled into an Acrylic Martini Glass with Pound Cake and Vanilla Bean Mascarpone Topped with Slivered Toasted Almonds and Toasted Coconut

Cheesecake Martini Bar

Rich and Silky New York-Style Cheesecake in an Acrylic Martini Glass Offerings of Homemade Caramel, Chocolate and Raspberry Sauces Fresh Berry and Tropical Fruit Compote Dark and Ivory Chocolate Shavings, Whipped Cream

Wedding & Special Occasion Cakes

In keeping with our high standards of food quality and customer service, Edinburgh USA 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

Connecticut Carrot Cake

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

(Wedding & Special Occasion Cakes continued on reverse side)

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Wedding & Special Occasion Cakes

(continued)

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

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

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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

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

Chocolate-Dipped Strawberries & Pineapple

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

Gourmet Coffee Station

(75 guest minimum)

Featuring Caribou Coffee

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



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 Sautéed Apples

Chocolate Truffles - Gift Favors

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

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

Savory Wrap Assortment

(75 guest minimum)

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

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

Snacks

Party Mints

Deluxe Mixed Nuts

Mini Pretzels or Snack Mix

Roasted Peanuts

Kettle Chips and Dip

Tri-Color Tortilla Chips and Salsa

Non-Alcoholic Beverages

Freshly Brewed Regular or Decaffeinated Colombian Coffee

Freshly Brewed Regular or Decaffeinated Caribou Coffee



Hot Chocolate with Whipped Cream

Warm Spiced Apple Cider

Freshly Brewed Iced Tea

Fruit Punch

Lemonade

Sparkling Apple Cider

Assorted Sodas

Bottled Water

(Alcoholic Beverages on reverse side)

Alcoholic Beverage Service

House Brand Liquor
Premium Brand Liquor
Cordials
House Wine (per glass)
Domestic Bottled Beer
Premium Bottled Beer
Bottled Water
Soft Drinks

Featured Wine

Twisted

Chardonnay, Cabernet Sauvignon, Merlot, Pinot Grigio

Oxford Landing

Chardonnay, Merlot, Cabernet Sauvignon, Pinot Grigio, Sauvignon Blanc

(Ask about our Specialty Wine List)

Featured Champagne

Stanford Brut, California

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.

Bar Brands

Spirits

Vodka
Gin
Whisky
Scotch
Bourbon
Brandy
Rum
Tequila

House Brand

Seagram's
Seagram's
Windsor
Grant's
Jim Beam
E&J
Castillo
Montezuma

Premium Brand

Absolut
Tanqueray
Crown Royal
Dewar's
Jack Daniels
Christian Brothers
Bacardi
Cuervo Gold

Bottled Beer Selection

Michelob Golden Draft , Michelob Golden Draft Light
Heineken, Summit Pale Ale, O'Doul's Amber

Featured Wines

Pebble Creek Chardonnay, Cabernet Sauvignon, Merlot

Featured Champagne

Stanford Brut, California

- Bar packages may not be available based on the location of the event
- Wines with dinner and upgrades of wine at the bar will be priced by the bottle.
- Bartenders are \$20.00 per hour with a four hour minimum.
- Beverage prices do not include tax or sur-charge
- Toasting and butler passing wine is billed on actual consumption and is not a part of the package