



Catering Menu

LANCER
Catering







lancercatering.com



612.578.4084

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 or byproducts (also dairy free)
 -  - Gluten free - contains no gluten
 -  - Dairy free - contains no dairy products or byproducts
 -  - 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'Oeuvres

(Per 50 pieces)

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

California Sushi Stacker

Crab, Avocado, Cucumber, Sushi Rice and Nori
Wafers, Pickled Ginger and Wasabi

Santa Fe Deviled Eggs

Sweet-and-Smoky Ancho Chili Peppers with
Mayonnaise and Fresh Cilantro

Scallop Baskets

Wonton Cup, Ginger Seared Scallops, Papaya and
Pickled Onion Salad

Seared Sesame Ahi

Sashimi-Grade Tuna, Frizzled Ginger and Wasabi
Crème on Wonton Crisps

Tuscan Tuna

Rosemary Filone Bread, Seared Tuna,
Tapenade, Capers

Vegetable Roll-Ups

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

Caesar Cups

Julienne Romaine Hearts, Peppercorn Parmesan
Dressing, Garlic Phyllo Cup

Smoked Duck Canapé

Smoked Duck Breast, Voluté, Frisée, Cranberry-
infused grapeseed Oil on French Baguette

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

Infused Beet Salad Spoon

Roasted Beets, Apple, Shallot, Orange Vinaigrette,
Napa Cabbage Chiffonade, Edible Spoon

Moroccan Flatbread

Saffron Hummus, Roasted Carrot Jewels, Herb Lavosh

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'Oeuvres

(Per 50 pieces)

Gourmet Mini Burgers

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

Mini Lamb Burgers

Savory Ground Lamb, Harissa Sauce, Toasted Cumin Rounds

Tenderloin Chasseur

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

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

Warm Artichoke Bruschetta

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

Crab Cake

Blue Crab, Cilantro Aioli, Microgreens

Baja Fish Tacos

Lightly-Battered Mahi Mahi, Cabbage Slaw, Pico De Gallo Citrus Dressing, Crispy Handmade Shells

Korean Tacos

Braised Beef Short Ribs, Romaine Lettuce, Kimchee, Chili Salsa Rojas, Mini Corn Tortillas

Mahi Mahi Aiguillette

Garlic Butter-Poached Mahi Mahi, Lemon and Basil atop a Pastry Spoon

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

Kung Pao Chicken Skewer

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

Chicken Potstickers

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

Chicken Mojo

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

Crispy Spring Rolls

Delicate Crêpe Wrapper with Chicken or Vegetables, Apricot Nectar-Chili Dipping Sauce

Vegetable Samosa

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

Beef Bastilloa

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

Flatbread Pizza

(Choose one)

Chicken and Portobello Mushrooms with Mozzarella and Roasted Garlic

Traditional Pepperoni

Margarita Tomato and Basil with Fresh Mozzarella 

Spinach, Pine Nuts and Prosciutto with Alfredo Sauce 

Grilled Cheese and Tomato Soup Shooter

Petite Grilled Three-Cheese Sandwich and Silky Tomato Soup

 Vegetarian  Vegan  Sustainable Seafood  Gluten Free  Dairy Free  Local Ingredients

Stationary Hors d'Oeuvres

(50 servings unless otherwise noted)

Crudité Basket

Seasonal Market-Fresh Vegetables with Creamy 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)

Hand-Wrapped Brie, Local Jack, Vintage White Cheddar, Amablu, Blue, Hickory-Smoked Gouda and Herb Havarti, Served with Fancy 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

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, 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
- Pear, Walnut and Gorgonzola
- Baskets of Toasted Baguette and Grilled Ciabatta Bread

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

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

Gingered Cherries, Toasted Almonds, and Brown Sugar in Puff Pastry, with French Baguette

Artichoke Gratin

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

With Dungeness Crab 

Smoked Salmon Cheesecake

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

 Vegetarian  Vegan  Sustainable Seafood  Gluten Free  Dairy Free  Local Ingredients

Hors d'Oeuvres Continued...

(Per 50 servings)

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 

Petite Sandwich Tray

Select three:

- Smoked Ham and Swiss 
- Roast Turkey and Provolone
- Roast Hummus  
- Roast Beef and Cheddar
- Almond Chicken Salad
- Tuna Salad 

Served on Ciabatta Rolls and Petite Croissants

Create Your Own Deli Platter



Select Three:

- Turkey Breast
- Roast Beef
- Ham
- Salami
- Tuna
- Chicken Salad

Select Two:  

- Swiss
- American
- Muenster
- Cheddar
- Pepper Jack
- Provolone

Lettuce, Tomato, Pickles, Mayonnaise and Yellow Mustard

Assorted Breads Included  

(Silver Dollar Rolls, Petite Croissants, Ciabatta Rolls)

Savory Stations

Add to a cocktail reception or a themed dinner. Also available as a late-night snack.

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

Southern BBQ

- Memphis Pulled-Pork Sliders  
- Kentucky Coleslaw  
- House-Made BBQ Potato Chips   

Chinese Takeout

- Miniature Egg Rolls  
- Crab Rangoon 
- Half Pints of Sweet & Sour Chicken
- Accompanied by Fortune Cookies and Chopsticks

Mexican Street Tacos

Chopped Grilled Beef, Tortillas, Salsa Casera, Tomatillo Salsa, Guacamole, Lime Wedges, Grilled Green Onion, Chopped Radish, Cucumber

Stazione Italiano

- Cheese Tortellini in a light Sage-Cream Sauce
- Prosciutto and Sweet Peas
- Olive Oil Grilled Ciabatta Bread 
- Caprese Spiedini with Mozzarella, Basil, and Grape Tomatoes  

Small Plate Stations

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 Mojo

Over Cabrales Cheese Arepa with Sweet Onion Marmalade

Pacific Rim Cedar-Planked Salmon

Marinated and offered with Wok-Fired Asian Vegetable Ribbons

 Vegetarian  Vegan  Sustainable Seafood  Gluten Free  Dairy Free  Local Ingredients

Chef Carving Station

Includes an assortment of freshly-baked rolls

Roasted Tenderloin of Beef

Tri-Color Peppercorn-Rubbed Beef
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

Herb-Roasted Inside Round

Marinated Angus Beef, Caramelized Onion
Demi Glaze and Horseradish Cream

Cocktail Receptions

May take the place of a seated or buffet dinner.

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

Package 1

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

- Chicken and Portobello Mushrooms with Mozzarella and Roasted Garlic
- Margarita Tomato and Basil with Fresh Mozzarella 

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

Moroccan Flatbread

Saffron Hummus, Roasted Carrot Jewels, Herb Lavosh

Jamaican Chicken

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

Package 2

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

(2 pieces of each per guest)

Gourmet Mini Burgers

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

Santa Maria Bruschetta

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

Kung Pao Chicken Skewer

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

California Sushi Stacker

Crab, Avocado, Cucumber, Sushi Rice and Nori Wafers, Pickled Ginger and Wasabi

Chef's Performance

(Chef fee of \$100.00)

Roasted Turkey Breast

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

Package 3

Stationary

Artisan Cheese & 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

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

La Fiesta Layered Dip

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

Pacific Rim Cedar-Planked Salmon

Marinated and offered with Wok-Fired Asian Vegetable Ribbons

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

Vegetable Samosa

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

Tenderloin of Beef Canapé

Amablu Cheese, Caramelized Red Onion Marmalade, Sourdough Croustade

Warm Artichoke Bruschetta

Artichokes, Roasted Peppers, Fresh Herbs, Four-Cheese Blend, Garlic Toast Round

Chef's Performance

Louisiana Bayou Shrimp

(2 shrimp per plate)

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

Package 4

Stationary

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

Fresh Fruit Display

A Bountiful Display of the Season's Freshest Fruit

Kung Pao Chicken Skewer

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

Artichoke Gratin

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

Butler-Passed

(2 Pieces of each per guest)

Chicken Mojo

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

Crab Cake

Blue Crab, Cilantro Aioli, Microgreens

Louisiana Shrimp

Blackened Bacon-Wrapped Shrimp with Chili Orange Glaze

Infused Beet Salad Spoon

Roasted Beets, Apple, Shallot, Orange Vinaigrette, Napa Cabbage Chiffonade, Edible Spoon

Chef's Performance

Roasted Tenderloin of Beef

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

Plated Dinners

Dinners include regular and decaffeinated Colombian coffee, herbal tea and freshly-baked artisan bread basket with sweet butter. Upgrade to freshly-brewed Caribou coffee for \$1.00 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 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

*Pomberry Salad

Spinach, Romaine, Goat Cheese, Walnuts and Fresh Blueberries, Pomegranate Dressing

**add \$2.00 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

Grand Marnier Chicken

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

Chicken Modena

Balsamic-Marinated Breast of Chicken with Preserved Cherry Compote, Asparagus Risotto and Grilled Asparagus

Chicken Minnesota

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

Yakima Valley Chicken Roulade

Stuffed with Smoked Gouda, Apples, Arugula and Bacon, Syrah Wine Sauce, Mashed Baby Red Potatoes with Caramelized Onions, Fresh Asparagus

 Vegetarian  Vegan  Sustainable Seafood  Gluten Free  Dairy Free  Local Ingredients

Entrées Continued...

Poultry

Harvest Chicken

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

Chef's Chicken

Stuffed with House-Made Herb Chicken Sausage, Roasted Tomatoes, Spinach and Wild Mushrooms, Chicken Jus, Two-Potato Hash with Spring Vegetables

Beef & Pork

Grilled Filet Mignon

Grilled 7oz. Filet Mignon, Cognac-Peppercorn Cream Sauce, Yukon Gold White Cheddar Duchess Potatoes, Steamed Asparagus

Pork Forestière

Hand-Tenderized Medallions of Pork with Forest Mushroom Ragout, Potato Gnocchi and Spinach Sauté

Herb-Crusted Beef Tenderloin

Sliced Tenderloin, Pinot Noir Reduction, Portobello Bread Pudding, Steakhouse Broccoli with Garlic and Red Pepper

Bistro Sirloin Steak

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

Georgia Pork

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

Montreal Strip Steak

Spice-Rubbed and Fire-Grilled 10 oz. 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

Seared Alaskan Scallops

Creamy Bacon Vinaigrette, Herb Jasmine Rice Timbale, Haricots Vert

Pecan-Crusted Walleye

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

Grilled Salmon

Wild Alaskan Salmon, Dill Pistachio Pistou, Snap Peas with Mixed Bell Peppers, Summer Herb Basmati Rice

Pan-Roasted Stuffed Cod

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

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

Plated Duets

Duets include regular and decaffeinated Colombian coffee, tea and freshly-baked artisan bread basket with sweet butter. Upgrade to freshly-brewed Caribou coffee for \$1.00 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

*Pomberry Salad

Spinach, Romaine, Goat Cheese, Walnuts and Fresh Blueberries, Pomegranate Dressing

**add \$2.00 per guest*



Entrées

**Upgrade Duet to a center-cut*

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 Amandine

Steak and Chicken Modena

- Marinated Sirloin Steak 
- Balsamic Breast of Chicken with Preserved Cherry Compote   
Yukon Gold Mashed Potatoes, Green Beans

Steak and Walleye

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

Steak and Crab Cake

- Grilled Sirloin Steak 
- Maryland Crab Cake with Remoulade 
Chive-Tarragon Fingerling Potatoes, Ginger Green Beans

Steak and Salmon

- Sirloin Steak 
- Wild-Caught Salmon   
Dill Pistachio Pistou, Snap Peas with Mixed Bell Peppers, Summer Herb Basmati Rice

 Vegetarian  Vegan  Sustainable Seafood  Gluten Free  Dairy Free  Local Ingredients

Vegetarian Offerings

Dinners include regular and decaffeinated Colombian coffee, herbal tea and freshly-baked artisan bread basket with sweet butter. Upgrade to freshly-brewed Caribou coffee for \$1.00 per guest.

**Please select one salad. Refer to page 29.*

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

Vegan 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

Vegan Moroccan Tagine

Chickpeas, Potatoes, Tomatoes, Apricot and Serrano Chile, 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
- Cheeseburger
- Grilled Cheese
- Mac 'N' Cheese

 Vegetarian  Vegan  Sustainable Seafood  Gluten Free  Dairy Free  Local Ingredients

Dinner Buffets

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

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 \$1.00 per guest.

Buffet 1

- 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  
- Herb - Crusted Sautéed Breast of Chicken Grand Marnier, Beurre Blanc 
- Yukon Gold Mashed Potatoes with White Cheddar and Chives  
- Wild Mushroom Rice Pilaf, Market-Fresh Vegetable Sauté  

Buffet 3

- Garden Salad - Carrot, Cucumber, Plum Tomatoes, Croutons and 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 
- Mashed Yukon Gold Potatoes with Goat Cheese and Basil, Market-Fresh Vegetables  

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   
- Farfalle Pasta with Tomato-Basil Cream Sauce and Shaved Parmesan 
- Oven-Roasted Balsamic-Glazed New Potatoes  
- Sautéed Green Beans with Chardonnay Butter  

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 Wild Salmon, Dill Pistachio Pistou   
- 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  

 Vegetarian  Vegan  Sustainable Seafood  Gluten Free  Dairy Free  Local Ingredients

Specialty Dinner Buffets

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

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 \$1.00 per guest.

Italian Buffet

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 
- Honey and Lemon Marinated Fruit Salad of Strawberries, Grapes, Stone Fruit 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 
- 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-Marinated 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 Salsas and Guacamole  

 Vegetarian  Vegan  Sustainable Seafood  Gluten Free  Dairy Free  Local Ingredients

Specialty Buffets Continued...

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 

Asian Buffet

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  

Dessert Selections

Ultimate Triple-Chocolate Cake

Warm Apple Crisp with Cinnamon Whipped Cream

White Chocolate-Raspberry Torte

Lemon Mousse Torte

Flourless Chocolate Decadence 

Caramel Pecan Cheesecake

Blueberry-Peach Cobbler

Tiramisù

Golden Harvest Iced Carrot Cake

New-York-Style Cheesecake with Triple Berry Coulis

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

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

- **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

Cheesecake Martini Bar 

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

Ice Cream Sundae Bar  

Premium Vanilla-Bean Ice Cream with Hot Fudge, Caramel Sauce, Marshmallow Sauce, Fresh Strawberry Sauce, Whipped Cream, Stemmed Cherries, Almonds, Chocolate Sprinkles, Granola, M&Ms, Oreos, Peanuts, Rainbow Sprinkles

 Vegetarian  Vegan  Sustainable Seafood  Gluten Free  Dairy Free  Local Ingredients

Wedding & Special Occasion Cakes

In keeping with our high standards of food quality and customer service, Lancer Catering proudly serves 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.

Amaretto Mousse

A Light but Rich Vanilla Genoise Filled with Italian Amaretto Mousse

Bavarian Crème

A Classic Layered White Cake Filled with Vanilla Mousse

Baileys Irish Cream

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

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

Cupcakes

The Same Quality Ingredients and Attention to Detail in a Personal Cupcake

\$4.25 Per Guest

Almond Praline

Buttery Cakes Filled with a White Almond Mousse Swirled with Praline Pieces. Finished with Toasted Almonds.

Cappuccino Souffle

Rich Dark Chocolate Sponge Cake Spritzed with Coffee Liqueur and Layered with a Cappuccino Silk Filling.

Chocolate Lovers

Layers of Moist Dark Chocolate Cake with Chocolate Fudge Filling and White Chocolate Mousse Icing. Not Fancy or Fussy, Just Really Good.

Red Velvet

Layered Buttercream's Sweet Cream-Cheese Filling, with a Light White Icing, and Dazzled with Freshly-Sliced Strawberries.

Tempting Turtle Torte

A Rich Devil's-Food Cake Loaded with Creamy Fudge, Caramel and Crunchy Pecans.

Chocolate Truffles - Gift Favors

Hand-Rolled Belgian Chocolate Blossom Truffles from the Award Winning Buttercream Collection

 Vegetarian  Vegan  Sustainable Seafood  Gluten Free  Dairy Free  Local Ingredients

Late-Night Enhancements

Cookies and Milk

(50 guest minimum)

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

Gourmet Coffee Station

(50 guest minimum)



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

Chocolate Truffles - Gift Favors

- Hand-Rolled Belgian Chocolate Blossom Truffles From the Award Winning Buttercream Collection
- Choose Among Extensive Ribbon and Box Colors

Candy Table

(50 guest minimum)

- This assortment of old-time favorites is the perfect offering to say "good night and sweet dreams" to your guests. Table decorated with turn-of-the-century 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

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 Corn Tortilla Chips
- Deluxe Snack Mix
- Fruit Punch

Classic Pizza

(50 guest minimum)

- Traditional 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

Snacks

Freshly-Baked Cookies  

Assorted Bakery Bars

Fudge Brownies

Deluxe Mixed Nuts

Mini Pretzels or Deluxe Snack Mix  

Roasted Peanuts

Kettle Chips and Dip   

Tri-Color Tortilla Chips and Salsa   

Dairyland Cheese Tray 

Crudité Platter  

Beverages

Non-Alcoholic Beverages

- Freshly-Brewed Regular or Decaffeinated Colombian Coffee.....
- Freshly-Brewed Regular or Decaffeinated Caribou Coffee.....
- NUMI Herbal Tea.....
- Hot Chocolate with Whipped Cream.....
- Warm Spiced Apple Cider.....
- Freshly-Brewed Iced Tea.....
- Fruit Punch.....
- Lemonade.....
- Sparkling Apple Cider.....
- Assorted Sodas.....
- Bottled Water.....
- Premium Bottled Juices - 10 oz.....

Alcoholic Beverage Service

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

Draft Beer

- 16 Gallon Domestic Keg.....
- 16 Gallon Imported and Hand-Crafted Kegs.....
(Please inquire about availability)

Featured Wines

Champagne & Sparkling Wine

Sparkling, Wycliff, California.....
 Blanc de Blanc Cava, Freixenet, Spain.....

White Varietals

Chardonnay and White Zinfandel, Copper Ridge, California.....
 Moscato and Pinot Grigio, The Naked Grape, California.....
 Chardonnay, Discoveries, California.....

Red Varietals

Merlot and Cabernet Sauvignon, Copper Ridge, California.....
 Pinot Noir, The Naked Grape, California.....
 Merlot and Cabernet Sauvignon, Discoveries, California.....

Specialty Wine List

Champagne & Sparkling Wine

Listed from Sweeter to Dry

Moscato Spumante, Barefoot Bubbly, California.....
 Asti Spumante, Martini & Rossi, Italy*.....
 Prosecco, Gionelli, Italy.....
 Brut, Gloria Ferrer, Sonoma California*.....
 Cava, Segura Viudas, Spain.....

White Varietals

Listed from Sweeter to Dry

Moscato, Seven Daughters, Italy.....
 Riesling, Dr. L. Loosen, Germany*.....
 Riesling, Frisk Prickly, Australia.....
 Torrontes, Alamos, Argentina*.....
 Albarino, Martin Codax, Spain*.....
 "Untamed White" Blend, Toasted head, California*.....
 Sauvignon Blanc, Nobile, New Zealand.....
 Un-Wooded Chardonnay, Yalumba "Y" Series, Australia.....
 Chardonnay, Fat Bastard, France.....

Red Varietals

Listed from Lighter to Full Bodied

Red Blend, Apothic, California.....
 Un-Wooded Shiraz, Yalumba "Y" Series, Australia.....
 Pinot Noir, Bridlewood, California*.....
 Zinfandel, Cline, California*.....
 Merlot, Dancing Bull, California.....
 Merlot, Markham, California*.....
 Malbec, Kaiken, Argentina.....
 Cabernet Sauvignon, Root 1, Chile.....
 Cabernet Sauvignon, Sebastiani, California*.....

*Available only by the case