MINNESOTA ZOO

EVENING CATERING MENU

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GENERAL INFORMATION

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.

(V) Vegetarian: no animal proteins except dairy and eggs

(VV) Vegan: no animal products (also dairy-free)

(GF) Gluten-friendly: Ingredients contain no gluten (our food is made in a kitchen that uses wheat)

(SW) Seafood Watch: Made with sustainably-sourced seafood

(L) Local Ingredients: Contains locally-sourced ingredient(s)

Our kitchens are not allergen-free. We will make every effort to produce food that is free of allergens, but cannot promise no cross contamination due to our production facilities.

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.

MENU PRICING

Prices may vary based on market fluctuations. Prices guaranteed 60 days from your event.

ENTREE SELECTION LIMITATIONS

Entrée selections are limited to one vegetarian option and one non-vegetarian entrée option for groups of 25 and under. For groups over 25, entrée selections are limited to one vegetarian option and two non-vegetarian entrée options.

HORS D'OEUVRES

COLD HORS D'OEUVRES /per 50 pieces

Tomato Basil Bruschetta (V) 80
Balsamic Glaze

Roasted Beet & Orange Salsa On Endive (VV)(GF) 80

Deviled Eggs (GF) 80
Choice from Classic/Pesto/Smoked Salmon

Five Spice Chicken Wonton 90
Red Pepper/Cilantro/Honey

Curry Cauliflower Chicken Salad (GF) 90
Apple/Currants/Jicama Chip

Pork Crostini 90
Seared Pork Tenderloin/Pear Salsa

Cambazola & Pear Crostini (V) 100
Roasted Pear/Garlic Puree/Balsamic Glaze

Caprese Skewer (V)(GF) 100
Grape Tomatoes/Mozzarella/Basil/
Balsamic Glaze

BBQ Pork Crostini 110
Tenderloin/BBQ Sauce/Roasted Corn Salsa

Portobello Croustade (V) 115
Red Peppers/Herbs

Jamaican Chicken (GF) 120
Sweet Potato Chips/Mango/Basil

Smoked Salmon (SW)(GF) 120
Shallot Dill Cream/Cucumber

Truffle Tartlet (V) 120
Wild Mushrooms/Boursin Cheese

BBQ Shrimp Crostini (SW) 120
Avocado/Tortilla Round

Shanghai Shrimp (SW) 120
Grilled Asian BBQ Glazed Shrimp/
Sesame Crisp/Frizzled Ginger/Scallions

Shrimp Cocktail Shooters (SW)(GF) 145
Pepper Vodka Cocktail Sauce

Filet of Beef Crostini (L) 145
Amablu Cheese/Onion Marmalade

Ahi Tuna (SW) 220
Wasabi Soy Glaze/Pickled Ginger/
Scallions

Lobster BLT (SW) 220
Grilled Baguette/Charred Tomato Aioli

BBQ PORK CROSTINI

(V) Vegetarian (VV) Vegan (GF) Gluten-Friendly (L) Local Ingredients (SW) Seafood Watch

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HORS D'OEUVRES

WARM HORS D'OEUVRES /per 50 pieces

Asian Pork Crisp 100
Ginger/Scallions/Plum Sauce/Wonton Cup

Artichoke Bruschetta (V) 115
Sweet Peppers/Three Cheeses/
Herbs/Garlic Toast

Ratatouille Tartlets (V) 115
Red Pepper/Squash/Zucchini/Red Onion/
Herb Goat Cheese

Coconut Chicken Bites 120
Sweet Chili Sauce

Asiago Stuffed Dates (GF) 120
Honey-Cured Bacon/Smoked Paprika

Kung Pao Skewer 145
Marinated Chicken/Hoisin Glaze/
Peanuts/Scallions

Louisiana Shrimp (SW)(GF) 145
Blackened Shrimp/Bacon/Chili Orange Glaze

Beef Bulgogi (L) 145
Flank Steak/Korean BBQ Glaze/
Green Onions

Gaucho Steak Skewers (L)(GF) 145
Chimichurri Sauce

Spanish Grilled Cheese 170
Prosciutto/Manchego Cheese/Chutney

Crab Cake (SW) 195
Cilantro Aioli/Microgreens

Baked Brie (V) 195
Phyllo/Almond/Raspberry Sauce

Mini Sliders (L) 195
Tomato Jam/White Cheddar/
Shoestring Onions

COCONUT CHICKEN BITES

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HORS D'OEUVRES

STATIONARY HORS D'OEUVRES /per 50 guests

Flatbread Pizzas 120
Choose from Pepperoni/
Margarita/Chicken & Portobello

La Fiesta Layered Dip (V)(GF) 135
Black Bean Puree/Guacamole/ Cilantro
Crème Fraîche/Strawberry Salsa/Tortilla Chips

Warm Cheddar Ale Dip (L)(V) 135
Wisconsin Cheddar/Local IPA/Sea Salt
Pretzels/Assorted Vegetable Sticks

Bruschetta Trio Bar (V) 145
Red Pepper Hummus/Tomato & Basil/
Olive Tapenade/Baguette/Grilled Ciabatta

Shrimp Display (SW)(GF) 220
Spiced Jumbo Shrimp/Pepper Vodka
Cocktail Sauce/Lemon Wedges

STATIONARY HORS D'OEUVRES /per guest

Crudité Platter (V)(GF) 3.95
Seasonal Market-Fresh Vegetables/
Creamy Herb Dip

Seasonal Fruit Display (VV)(GF) 4.25

Fire-Grilled Marinated Vegetables (VV)(GF) 4.95
Summer Squash/Red Onions/Carrots/
Asparagus/Bell Peppers/ Portobello Mushrooms/
Garlic Olive Oil/Balsamic Reduction

Artisan Cheese & Fruit Array (V) 5
Brie/Cheddar/Amablu Cheese/Muenster/
Herb Havarti/Crackers/Baguette/Grapes/
Strawberries

SEASONAL FRUIT DISPLAY

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SPECIALTY STATIONS

SAVORY STATIONS /per 50 guests

Add to a themed dinner. Also available as a late night snack with a 2 order minimum.
Chef fee of 100 for active stations. (One-and-a-half hour services)

Mash-Tini Bar (L)(GF) 250
Silky Mashed Potatoes in Martini Glasses
Toppings: Gravy/Smoked Bacon/Sweet Butter/ Cheddar Cheese/Amablu Cheese/Sour Cream/ Chives/Sautéed Mushrooms

French Fry Bar 275
Yukon Gold & Sweet Potato Fries
Toppings: Scallions/Roasted Poblano Sauce/ Blue Cheese Sauce/Wisconsin Cheddar/Smoked Sea Salt/Truffle Aioli/Ketchup/Smoked Bacon/ Seasoned Sour Cream

Chicken Trio Bar 295
Popcorn Chicken Bites with Choice of Sauce:
Buffalo/Teriyaki/Honey BBQ
Served with Coleslaw

Mac 'N Cheese Supreme 295
Creamy Macaroni & Cheese
Toppings: Sun-Dried Tomatoes/Caramelized Onions/ Smoked Bacon/Parmesan/ Sautéed Mushrooms/ Asparagus/Sweet Peas/Herb Bread Crumbs

Mexican Street Tacos 320
Chopped Grilled Beef/Flour Tortillas/ Salsa Casera/Tomatillo Salsa/Guacamole/ Lime Wedges/Grilled Green Onions/ Radishes/Cucumbers/Shredded Cheese

MAC 'N CHEESE SUPREME

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PLATED DINNERS

Plated dinners include choice of salad served with one protein, one starch, bread, regular & decaffeinated Colombian coffee, & chef's choice of vegetable.

DINNER SALADS (CHOOSE ONE)

Garden (V)
Romaine/Iceberg/Carrot/Cucumber/Tomato/Croutons/Sweet Basil Vinaigrette

Caesar
Romaine/Parmesan/Herb Croutons/Traditional Dressing

Wedge (GF)
Iceberg/Smoked Bacon/Tomato/Blue Cheese/Ranch Dressing

Berry Bliss (VV)(GF)
Baby Spinach/Romaine/Candied Almonds/Fresh Berries/Raspberry Cider Vinaigrette

Harvest (V)(L)(GF)
Mixed Greens/Apples/Amablu Cheese/Red Onion/Candied Walnuts/Maple Dijon Vinaigrette

WEDGE SALAD

POULTRY ENTREES /per guest

Grand Marnier Chicken 24.5
Herb-Crusted Sautéed Chicken/Grand Marnier Butter Sauce

Tuscan Chicken (GF) 25.5
Seared Rosemary Chicken/Sun-Dried Tomato Pesto Cream Sauce

Pomegranate Chicken (GF) 26.5
Seared Chicken/Rosemary Pomegranate Sauce

Champagne Chicken 27.5
Seared Chicken/Mushroom Thyme Cream Sauce

Asiago Chicken 28
Breaded Chicken/Mustard Cream Sauce

TUSCAN CHICKEN

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PLATED DINNERS

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BEEF & PORK ENTREES

/per guest

Georgia Pork Honey-Brined Pork/Peach Chutney/ Shoestring Onions	26.5
Herb-Crusted Pork Medallions Pommery Mustard Cream	27.5
Grilled Pork Ribeye (GF) Apple & Orange Bourbon Gastrique	28.5
Seared Sirloin (GF) Burgundy Mushroom Sauce	29
Grilled Beef Medallions (GF) Bordelaise Sauce	30.5
Braised Beef Short Ribs Red Wine Sauce	36.5
Prime Rib (GF) Au Jus/Horseradish Cream	41.5
Grilled Beef Tenderloin (GF) Pinot Noir Reduction	45

GRILLED PORK RIBEYE

© Kelly Birch Photography

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PLATED DINNERS

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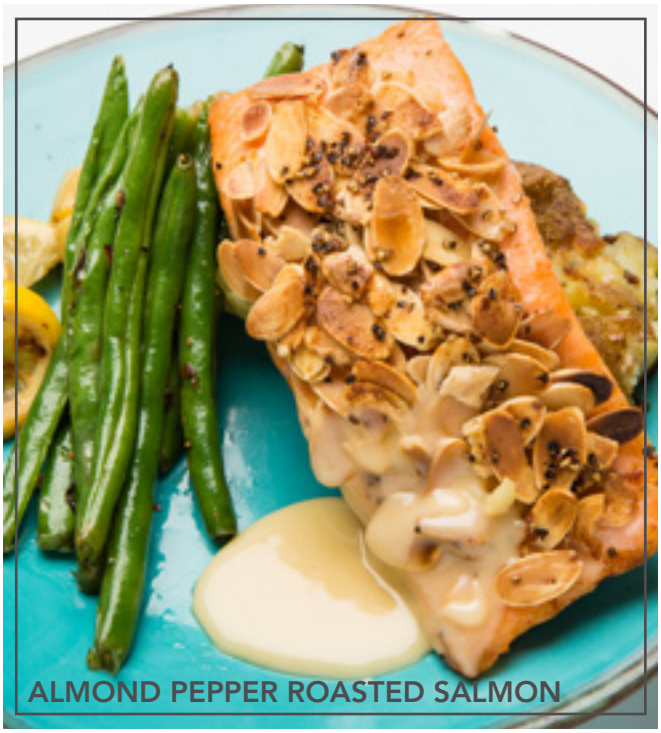
SEAFOOD ENTREES /per guest

Glazed Grilled Salmon (SW)(GF) — 30
Citrus Butter Glaze

Pan-Fried Walleye (SW)(GF) — 31.5
Seared Walleye/Garlic Butter Sauce

Almond Pepper Roasted Salmon (SW)(GF) — 34
Lemon Grass & Ginger Beurre Blanc

Seared Halibut (SW) — 35
Romesco (Red Pepper) Sauce


ALMOND PEPPER ROASTED SALMON

VEGETARIAN ENTREES / per guest

Spicy Soy Stir Fry (VV)(V) — 23.5
Asian Vegetable Blend/Water Chestnuts/Baby Corn/ Mushrooms/Spicy Soy Sauce/Ginger/Sambal Olek/ White Jasmine Rice

Vegetable Cavatappi (V) — 23.5
Baby Spinach/Artichokes/Broccoli/ Asparagus/Tomatoes/Red Onion/ Squash/Mushroom Sauce

Stuffed Shells (V) — 24
Herb Ricotta/Spinach/Alfredo Sauce/ Tomato Sauce

Portobello Stack (V)(GF) — 25.5
Vegetable Risotto/Spinach/Balsamic Glaze

Portobello Puff (V)(L) — 26
Grilled Portobello/Amablu Cheese/ Puff Pastry/Port Butter

PORTOBELLO PUFF

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PLATED DUET DINNERS

Duets include choice of salad served with
two proteins, one starch, & chef's choice of vegetable.

DUET OPTIONS /per guest

Beef Medallions 50
with Choice of:
- Pomegranate Chicken (GF)
- Champagne Chicken
- Asiago Chicken
- Pan-Fried Walleye (SW)(GF)
- Almond-Crusted Salmon (SW)(GF)

Braised Short Ribs 55
with Choice of:
- Tuscan Chicken (GF)
- Grand Marnier Chicken
- Pan-Fried Walleye (SW)(GF)
- Citrus Glazed Grilled Salmon (SW)(GF)

Prime Rib & Jumbo Shrimp (SW) 60

BEEF MEDALLIONS

STARCH SIDES (CHOOSE ONE)

Mushroom Risotto (V)(GF)

Yukon Gold Smashed Potatoes (V)(GF)

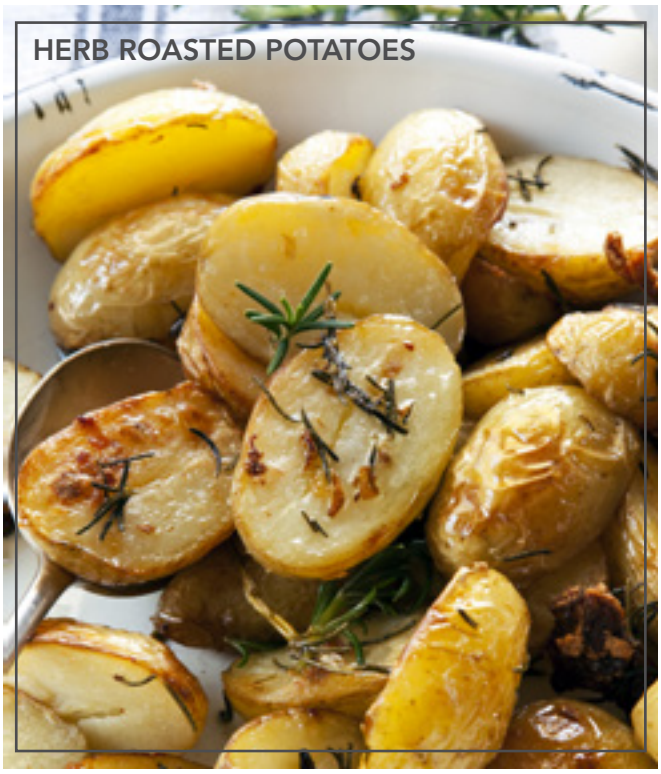
Scallion Mashed Potatoes (V)(GF)

Sweet Potato & Quinoa Hash (V)(GF)

Herb Roasted Potatoes (V)(GF)

Wild Rice Pilaf (V)(GF)

Mashed Sweet Potatoes (V)(GF)


HERB ROASTED POTATOES

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DINNER BUFFETS

STANDARD BUFFET OPTIONS /per guest 16.95/ per child

Dinner buffets include regular & decaffeinated Colombian coffee, herbal tea & water.
Upgrade to freshly-brewed Caribou coffee for 1.00 per guest. *Chef fee of 100 per carving station.
(50 guest minimum. One-and-a-half-hour service.)

Heartland 33

Caprese Pearl Salad: (V)(GF)
Petite Mozzarella/Grape Tomatoes/
Basil/Extra Virgin Olive Oil
Garden Salad: (V)
Romaine/Iceberg/Cucumbers/Carrots/
Tomatoes/Croutons/Sweet Basil Vinaigrette
Chef-Carved London Broil*: (GF)
Merlot Demi Glace
Herb-Crusted Sautéed Chicken:
Chicken Breast/Grand Manier Beuree Blanc
Yukon Gold Mashed Potatoes: (V)(GF)
White Cheddar/Chives
Wild Mushroom Rice Pilaf (V)(GF)
Market-Fresh Vegetable Sauté (V)(GF)
Fresh Baked Bread/Sweet Butter (V)

Surf & Turf 40

Harvest Salad: (L)(V)(GF)
Organic Greens/Amablu Cheese/
Candied Walnuts/Preserved Cranberries
Marinated Grilled Vegetables: (V)(GF)
Summer Squash/Red Onions/Carrots/Asparagus/
Bell Peppers/ Portobello Mushrooms/Garlic Olive Oil/
Balsamic Reduction
Chef-Carved Beef Prime Rib*: (GF)
Au Jus/Horseradish Cream
Citrus Glazed Grilled Salmon (SW)(GF)
Cavatappi Primavera: (V)
Spring Garden Vegetables/Mushroom Sauce
Steakhouse Broccoli: (V)(GF)
Lemon & Shallot Butter
Fresh Baked Bread/Sweet Butter (V)

CITRUS GLAZED GRILLED SALMON

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DINNER BUFFETS

THEMED BUFFETS /per guest 16.95/ per child

Dinner buffets include regular & decaffeinated Colombian coffee, herbal tea & water.
Upgrade to Caribou coffee for 1.00 per guest. (50 guest minimum. One-and-a-half-hour service.)

American Comfort Buffet 34

Chopped Apple Salad: (V)(GF)
Mixed Greens/Toasted Walnuts/Blue Cheese/
Fresh Apples/Herb Vinaigrette
Sweet & Sour Roasted Red Potato Salad: (GF)
Hardwood Smoked Bacon
Smoked Beef Brisket: (GF)
House BBQ Sauce
Buttermilk Fried Chicken
Mashed Russet Potatoes: (GF)
Pan Gravy
Three Cheese Baked Macaroni: (V)
Topped with Herb Bread Crumbs
Fresh Green Beans: (V)
Wild Mushrooms/Sherry Cream Sauce/
Frizzled Onions
Corn Muffin/Honey Butter (V)

Italian Buffet 34

Antipasto Tray: (V)(GF)
Balsamic Marinated Cipollini Onions/
Pepperoncini/Roasted Peppers/Petite Mozzarella
Honey-Lemon Marinated Fruit Salad: (V)(GF)
Stonefruit/Strawberries/Grapes/Blueberries/
Pistachios/Honey Lemon Glaze
Sauteed Chicken Breast: (GF)
Artichoke Hearts/Sun-Dried Tomatoes/
Marsala Wine Sauce
Grilled Flank Steak: (GF)
Garlic/Rosemary/Black Pepper
Spring Vegetable Cavatappi: (V)
Baby Spinach/Artichokes/Broccoli/Asparagus/
Plum Tomatoes/Red Onion/Summer Squash/
Mushroom Sauce
Rosemary Roasted Potatoes: (V)(GF)
Asiago Cheese
Caramelized Carrots: (V)(GF)
Pearl Onions/Zucchini
Country Bread/Foccacia/Ciabatta/
Extra Virgin Olive Oil (V)

CHOPPED APPLE SALAD

CHEF CARVING STATIONS

CHEF STATIONS /per 50 guests

Includes an assortment of freshly-baked rolls. Chef fee of 100 for carving station.
(One-and-a-half hour service)

Roasted Turkey Breast (GF) 325
Fresh Sage Aioli/
Cranberry Orange Chutney

Roasted Pork Loin (GF) 325
Herb-Crusted Pork Loin/Peach Chutney/
Coarse Mustard

Herb-Crusted Prime Rib (L) 550
Au Jus/Horseradish Cream Sauce

Roasted Beef Tenderloin (L)(GF) 600
Tri-Color Peppercorn Rubbed Beef/
Gorgonzola Shallot Aioli/Horseradish Sauce

PRIME RIB

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CHILDREN'S MENU & SNACKS

Children's meals include a mixed fruit plate served during the salad course. Dinners include tater tots, applesauce & milk. (Ages 3-10)

CHILDREN'S ENTREES / per guest

(CHOOSE ONE)

Mac 'N Cheese (V)	14
Grilled Cheese (V)	14
Chicken Fingers	14
Cheeseburger	14

GRILLED CHEESE

SNACKS

Mini Pretzels & Ground Mustard	18/lb
Snack Mix	18/lb
Roasted Peanuts (GF)	20/lb
Kettle Chips & Dip	20/lb
House-Made Tortilla Chips & Salsa (GF)	20/lb
Fresh-Baked Cookies	20/doz
Fudge Brownies	22.5/doz
Assorted Bakery Bars	30/doz
Mixed Nuts	32.5/lb

FUDGE BROWNIES

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DESSERTS

PERFORMANCE STATIONS /per guest

100 guest minimum. * Chef fee of 100 per station. One hour service.

Ice Cream Sundae Bar (V) 4.95
Premium Vanilla Bean Ice Cream:
with Hot Fudge/Caramel Sauce/Whipped Cream/Cherries/M&Ms/Crushed Oreos

Cheesecake Martini Bar* (V) 6.95
Rich & Silky New York-Style Cheesecake in Martini Glasses: with Caramel Sauce/Chocolate Sauce/Raspberry Sauce/Berry & Tropical Fruit Compote/Chocolate Shavings/Whipped Cream

Flambé Station* (V) 7.95
Chef-Flamed Fruit in Martini Glasses:
with Vanilla Bean Ice Cream/Pound Cake/Chopped Nuts/Toasted Coconut/Chocolate Blossoms/Granola/Dried Fruit

Select One of the Following:
Caramel Apples: Granny Smith Apples/Brandy/Caramel Sauce
Havana Bananas: Bananas/Cuban Rum/Sweet Butter/Sugar/Island Spices
Pineapple Caribe: Pineapples/Spiced Rum/Sweet Butter/Dark Brown Sugar
Cherries Jubilee: Cherries/Kirshwasser/Sweet Butter/Sugar
Mangoes Diablo: Mangoes/Tequila/Grand Marnier/Sweet Butter/Lime/Brown Sugar

CHEESECAKE IN MARTINI GLASS

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DESSERTS

DESSERT SELECTIONS /per guest

Warm Apple Crisp (V) 4.95
Cinnamon Whipped Cream

Blueberry Peach Cobbler (V) 4.95

Flourless Chocolate Cake (GF)(V) 5.25

New York Style Cheesecake (V) 5.25
Triple-Berry Coulis

Salted Caramel Cheesecake (V) 5.95

Red Velvet Cake (V) 5.95
Cream Cheese Icing

Ultimate Triple-Chocolate Cake (V) 5.95

Mini Dessert Array (V) 6.25
(75 guest minimum, 3 pieces per guest)
Limoncello Tartlets/Turtle Brownie Bites/
Petite Cheesecakes/Caramel-Hazelnut Tartlets/
Almond-Chambord Raspberry Cakes/
Chocolate Dipped Fruit

Assorted Dessert Shooters (V) 6.95
(75 guest minimum, 3 pieces per guest)
Lemon Mousse/Chocolate Brownie/
Strawberry Shortcake

SALTED CARAMEL CHEESECAKE

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WEDDING & SPECIAL OCCASION CAKES

BUTTERCREAM WEDDING 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.
4.25 /per guest for cakes, 4.25 /per cupcake. Cake cutting fee is waved when using Buttercream Cakes.

Amaretto Mousse
Light but Rich Vanilla Genoise Filled with Italian Amaretto Mousse

Bavarian Crème
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 Baileys Irish Cream Without the Alcohol

Connecticut Carrot Cake
Moist, Traditional American Cake Loaded with Carrots, Walnuts & Pineapple

English Trifle
Alternating Layers of Sliced Kiwi & Strawberries or Raspberries in a Delicate Vanilla Cake

Lemon Strawberry Torte
Filled with Rich Lemon Curd & Sliced Fresh Strawberries

Lemon Sunshine
Moist Lemon Genoise Layered with Lemon Curd & Lemon Mousse

Marble
Alternating Layers of Vanilla & Chocolate Cake

Raspberry Chocolate Diva
Devil's Food Cake Misted with Raspberry Liqueur, Layered with Delicate Raspberry Mousse & Fresh Raspberries

Raspberry Royale
Fresh Seasonal Berries & White Chocolate Mousse Layered with Triple Sec Soaked Genoise

Strawberry A La Ritz
Fresh Seasonal Berries & Light Strawberry Mousse Layered with Triple Sec Soaked Genoise

LATE NIGHT ENHANCEMENTS

EVENING SNACK STATIONS /per guest

One and a half hour service (excludes Candy Table).

Gourmet Coffee Station (𝕍)(𝕃) 3.25
(50 guest minimum)
Regular and Decaf Caribou Coffee:
with Shaved Chocolate/Whipped Cream/
Cinnamon Sticks/Assorted Flavor Syrups

Candy Table 3.95
(50 guest minimum. For 50-99 guests, select four. For 100-174 guests, select five. For 175+ guests select six.)
Glass Candy Jars Filled with Candies:
featuring favorites like Hot Tamales/Skittles
Plain M&Ms/Good and Plenty/Mike and Ikes/
Reese's Pieces/Gummy Worms/Jolly Ranchers
with Take-Away Bags for your guests

Savory Wrap Assortment 3.95
(50 guest minimum)
Veggie Wrap (𝕍): Fresh Vegetables/Avocado/
Sprouts/Herb Cream Cheese

Roast Beef Wrap (𝕃):
Herb-Roasted Beef/Red Onions/Horseradish Cream

Roasted Turkey Wrap (𝕃): Roasted Turkey Breast/
Preserved Cranberry Aioli
Served with Pickles/Chips

Classic Pizza 3.95
(50 guest minimum)
Choice of Pepperoni, Sausage, or Cheese (𝕍)

Cookies & Milk (𝕍) 4.50
(50 guest minimum)
Ice Cold Carafes of Milk & Warm Cookies:
Chocolate Chunk/Peanut Butter/Oatmeal
Raisin/White Chocolate Macadamia Nut

Snack Attack 4.50
(75 guest minimum)
Sourdough Bread Bowl Spinach Dip (𝕍):
Served with Sliced French Baguette/Crudité

La Fiesta Layered Dip & Salsa (𝕍):
Served with Tortilla Chips

Deluxe Snack Mix (𝕍)

CANDY TABLE

(𝕍) Vegetarian (𝕍𝕍) Vegan (𝔾𝔽) Gluten-Friendly (𝕃) Local Ingredients (𝕊𝕎) Seafood Watch
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BEVERAGES

NON-ALCOHOLIC BEVERAGES

Assorted Soda	2.5/each
Bottled Water	2.5/each
Bottled Juice	3/each
Hot Tea	12.95/half gallon
Lemonade	18.95/gallon
Sparkling Apple Cider	18.95/bottle
Fruit Punch	19.95/gallon
Hot Chocolate Whipped Cream	25.95/gallon
Warm Spiced Apple Cider	25.95/gallon
Colombian Coffee Regular/Decaf	25.95/gallon
Caribou Coffee Regular/Decaf	30.95/gallon

ALCOHOLIC BEVERAGE SERVICE

	Host	Cash
Domestic Bottled Beer	5.25	5.5
Premium Bottled Beer	6.25	6.5
House Wine (per glass)	5.75	6
Premium Wine (per glass)	6.75	7
House Drink	6	6
Premium Drink	7	7
Top-Shelf Drink	8	8
House Cocktail	7	7
Premium Cocktail	8	8
Top-Shelf Cocktail	9	9
Cordials	8	8
Soda	2.25	2.5
Water	2.25	2.5
Juice	2.75	3

LEMON DROP COCKTAIL

(V) Vegetarian (VV) Vegan (GF) Gluten-Friendly (L) Local Ingredients (SW) Seafood Watch

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

DRAFT BEER KEGS

SAMPLE BEER LISTING

Please inquire about brands not listed

16 Gallon Domestic Kegs:

Miller Lite	350
Miller Genuine Draft	350
Michelob Golden Draft Light	350
Michelob Golden Draft	350
Coors Light	350
Budweiser	350
Bud Light	350
Grain Belt Premium	350
Grain Belt Premium Light	350
Grain Belt Nordeast	350
Rolling Rock	350
Busch Light	350

16 Gallon Imported or Hand-Crafted Kegs:

Leinenkugel Honey Weiss	400
Leinenkugel Oktoberfest (seasonal)	400
Leinenkugel Summer Shandy (seasonal)	400
Heineken	400
Amstel Light	400
Finnegan's Irish Amber	400
Summit Pilsner	400
Summit Extra Pale Ale	400
Summit Northern Porter	400
Goose Island 312	400
Surly Brewing Company, Surly Furious	450
Hofbrau Hefeweizen	450
Breckenridge Brewery, Lucky U IPA	450
Brooklyn Brewery, Brown Ale	450
New Belgium Brewing Company, Fat Tire	450
Vermont Hard Cider, Woodchuck Pear	450
Odell Brewing, 5 Barrel Pale Ale	450
Tallgrass Brewing, Tallgrass IPA	450
Guinness	500
Brooklyn Brewery, Monster Ale	500
Dark Horse Brewing Company, Crooked Tree IPA	500
Flying Dog Brewery, In Heat Wheat	500
Flying Dog Brewery, Tire Bit Golden Ale	500
Green Bay Brewing Company, IPA	500
Green Bay Brewing Company, Luna Stout	500
Vermont Hard Cider Company, Strongbow Cider	500

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WINE LIST

Bubbles: (listed sweet to dry)

Moscato Spumante Barefoot Bubbly, California	28
Prosecco Cupcake, Italy	25.95
Brut Wycliff, California	23.95
Brut* Chandon, California	45
Champagne* Veuve Clicquot, France	85

Whites: (listed sweet to dry)

White Zinfandel Copper Ridge, California	22.95
Moscato The Naked Grape, California	24.95
Moscato Seven Daughters, Italy	29
Riesling Hogue, Washington	26
Torrontes* Alamos, Argentina	27
Pinot Gris* Sileni, New Zealand	34
Pinot Grigio The Naked Grape, California	24.95
Albarino* Martin Codax, Spain	40
Sauvignon Blanc Nobilo, New Zealand	28
Chardonnay Copper Ridge, California	22.95
Unoaked Chardonnay Clos du Bois, California	38
Chardonnay Hidden Crush, California	29

Reds: (listed light to full-bodied)

Pinot Noir* Bridlewood, California	32
Red Blend Apothic, California	27
Red Blend "Red Velvet" Cupcake, California	26
Merlot Copper Ridge, California	22.95
Merlot* Markham, California	45
Malbec San Felipe, Argentina	24.95
Malbec* Gascon, Argentina	40
Cabernet Sauvignon Copper Ridge, California	22.95
Cabernet Sauvignon* William Hill, California	31
Cabernet Sauvignon Hidden Crush, California	29

* Available only by the case

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CATERING 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 in-house items for your event (see your Catering Sales Manager 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 (compostables available upon request with additional fee)
- Complimentary tastings (for groups over 100)
- Menu development
- Décor consulting and design

FOOD & 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 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.

CATERING INFORMATION

YOUR EVENT DETAILS

Your personal Catering Sales Manager will work with you to plan every detail of your event, including 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 of 350 /per bar, per function or a 150 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 17 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 a 2.00 /per guest outside bakery fee will be assessed if you'd like to use a bakery other than Buttercream.**

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 and beverage minimums. Please share this contract with all interested parties.

TAX & SURCHARGE

Local and state taxes and a 19% surcharge will be added to your event.

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CATERING INFORMATION

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 25 /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.

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RENTAL ITEMS

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

Accent Head Table Lighting	100
Specialty Linens	ask for quote
Specialty Napkins	ask for quote
120" Round Black Linen	20/ea
Black Conference Cloth	20/ea
Chair Cover - White or Black Satin Stripe (includes set up & tear down)	3.5/ea
Table Runner	ask for quote
Three Cylinder Floating Candle Set	15/ea
Additional Votive Candles	1/ea
Mirrors for Guest Tables	3/ea
Table Stanchions & Numbers	10/room
Ice Carvings	ask for quote
Uplighting Package	150
Chair Sash	ask for quote
Café Lights	ask for quote
Draping	ask for quote
Full Décor Packages	ask for quote

WEDDING DECOR PACKAGES

Wedding Décor Package #1 — 150
Satin Skirting: Head Table, Cake Table, Gift Table, & Place Card Table
White Chair Covers: for Head Table

Wedding Décor Package #2 — 250
Satin Skirting: Head Table, Cake Table, Gift Table, & Place Card Table
White Chair Covers: Head Table
Draped Chiffon & Mini White Lights: Head Table & Cake Table

Wedding Décor Package #3 — 2.95/ea
(100 guest minimum)
Rent Wedding Chair Covers for Entire Room and Receive Complimentary Wedding Package #2

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