DAYTIME
CATERING
MENU
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.
CONTINENTAL BREAKFASTS /per guest

Continental breakfasts are accompanied with regular & decaffeinated Colombian coffee, Numi tea, & chilled orange juice. Upgrade to Caribou coffee available.

Sweet Morning (V)
Mini Danish/Fruit Filled Strudel/Assorted Breakfast Breads/Fresh Fruit Tray/Sweet Butter

Bistro (V)
Sliced Fresh Fruit Tray/Assorted Bagels/ Coffee Cake/Pecan Caramel Rolls/Sweet Butter/ Assorted Cream Cheeses/Preserves

Healthy Start (V)
Greek Vanilla Yogurt/Granola/Fresh Berries/ Pineapple/Honey-Wheat Bagels/Zucchini Muffins/ Sweet Butter/Assorted Cream Cheeses/Preserves

BREAKFAST BUFFETS /per guest

Breakfast buffets are accompanied with regular & decaffeinated Colombian coffee, Numi tea, & chilled orange juice. Upgrade to Caribou coffee is available. 25 guest minimum.

Assorted Breakfast Sandwich Buffet
Assortment of Artisan Sandwiches/ Cheddar Hash Browns/Fresh Fruit Tray/ Citrus Yogurt

Sunrise Breakfast
Fresh Fruit Tray/Scrambled Eggs/
Bacon/Sausage Links/O’Brien Potatoes/
Assorted Muffins & Danish Pastries

B&B Breakfast
Fresh Fruit Salad/French Toast/Maple Syrup/Three-Cheese Quiche with Tomatoes, Spinach, & Roasted Onions/Bacon/
Sausage Links/Home-Fried Potatoes

COFFEE À LA CARTE

1 Gallon Colombian Coffee
1 Gallon Caribou Coffee
SNACKS

SPECIALTY BREAKS /per guest

25 guest minimum

Afternoon Stretch (V)
Freshly Baked Cookies/Fudge Brownies/
Assorted Canned Sodas/Bottled Water/Regular
& Decaffeinated Colombian Coffee/Numi Tea

Sweet & Salty (V)
Tortilla Chips/Salsa/Guacamole/Trail Mix/
Bakery Bars/Assorted Canned Sodas/Bottled Water

Energy Break (V)
Assorted Granola Bars/Carrots/Celery/
Pita Chips/Hummus/Deluxe Snack Mix/
Assorted Canned Sodas/Bottled Water/Juice

MEETING PLANNER PACKAGES

PACKAGE OPTIONS /per guest

Add to any luncheon for day-long meetings.
50 guest minimum

Sweet Morning (V)
Mid-Morning Beverage Service:
Coffee/Assorted Sodas
Afternoon Break:
Cookies/Snack Mix/Fruited Water

Bistro (V)
Mid-Morning Beverage Service:
Coffee/Assorted Sodas
Afternoon Break:
Fresh Cut Vegetables/Herb Dip/Hummus/
Cookies/Pretzels/Assorted Sodas/Fruited Water

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

**LUNCH SALADS /per guest**  
*(CHOOSE ONE)*

Accompanied by regular & decaffeinated Colombian coffee, Numi tea, freshly-baked artisan sourdough baguette with sweet butter, & family-style platters of brownies & bars. Upgrade to Caribou coffee is available.

<table>
<thead>
<tr>
<th>Lunch Selection</th>
<th>Price</th>
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<tbody>
<tr>
<td><strong>Asian (V)</strong></td>
<td></td>
</tr>
<tr>
<td>Asian Greens/Napa Cabbage/</td>
<td></td>
</tr>
<tr>
<td>Vegetable Ribbons/Ginger-Soy Dressing/</td>
<td></td>
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<tr>
<td>Wontons/Sweet Chili Sauce</td>
<td></td>
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<tr>
<td><strong>Asian Salad with Chicken</strong></td>
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<tr>
<td><strong>Chicken Caesar</strong></td>
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</tr>
<tr>
<td>Grilled Chicken/Romaine/Shaved Parmesan/Herb Croutons/Caesar Dressing</td>
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<tr>
<td><strong>Buffalo Chicken (GF)</strong></td>
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<tr>
<td>Romaine/Tomato/Celery/Carrot/ Blue Cheese/Pulled Buffalo Chicken/ Ranch Dressing</td>
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<tr>
<td><strong>Saint Andrew's (GF)</strong></td>
<td></td>
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<tr>
<td>Grilled Chicken/Baby Spinach/ Feta Cheese/Red Onion/Strawberries/ Raspberry Vinaigrette</td>
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<tr>
<td><strong>Harvest Chicken (L) (GF)</strong></td>
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<tr>
<td>Mixed Greens/Apples/Craisins/ Amablu Cheese/Grilled Chicken/ Candied Walnuts/Maple-Ginger Vinaigrette</td>
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<tr>
<td><strong>House Cobb (GF)</strong></td>
<td></td>
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<tr>
<td>Chopped Turkey/Romaine/Butter Lettuce/ Avocado/Tomatoes/Bacon/Blue Cheese/ Boiled Eggs/Sweet Basil Vinaigrette</td>
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</tbody>
</table>

**SAINT ANDREW’S SALAD**

Accompanied by regular & decaffeinated Colombian coffee, Numi tea, freshly-baked artisan sourdough baguette with sweet butter, & family-style platters of brownies & bars. Upgrade to Caribou coffee is available.
LUNCH SELECTIONS

LIGHT LUNCHEON SANDWICHES /per guest
(choose one)

Accompanied by regular & decaffeinated Colombian coffee, Numi tea, chips & family-style platters of brownies & bars. Upgrade to Caribou coffee is available.

<table>
<thead>
<tr>
<th>Roast Turkey</th>
<th>Chicken BLT</th>
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</thead>
<tbody>
<tr>
<td>Provolone/Romaine Lettuce/Tomatoes/Dijonaise/Ciabatta</td>
<td>Smoked Bacon/Havarti Cheese/Romaine Lettuce/Tomatoes/Garlic Aioli/Ciabatta</td>
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</tbody>
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<table>
<thead>
<tr>
<th>Caprese (√)</th>
<th>Salmon Salad</th>
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</thead>
<tbody>
<tr>
<td>Mozzarella/Tomatoes/Basil Aioli/Balsamic/Ciabatta</td>
<td>Roasted Salmon/Cucumber/Romaine Lettuce/Dill Aioli/Croissant</td>
</tr>
</tbody>
</table>

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LUNCH SELECTIONS

LIGHT LUNCHEON WRAPS /per guest

(CHOICE ONE)

Accompanied by regular & decaffeinated Colombian coffee, Numi tea, chips & family-style platters of brownies & bars. Upgrade to Caribou coffee is available.

California Veggie* (VV)
Spinach/Avocado/Tomatoes/Cucumbers/
Red Onions/Red Pepper Hummus

Turkey*
Baby Greens/Swiss Cheese/Tomatoes/
Red Onions/Cranberry Aioli

Chicken Caesar*
Romaine Lettuce/Parmesan Cheese/
Croutons/Caesar Dressing

Buffalo Chicken*
Blue Cheese/Celery/Tomatoes/
Romaine Lettuce/Ranch Dressing

* available (GF) on request
**LUNCH SELECTIONS**

**PLATED LUNCHES /per guest**

Accompanied by regular & decaffeinated Colombian coffee, Numi tea, garden salad, freshly-baked artisan sourdough baguette with sweet butter, & family-style platters of brownies & bars. Upgrade to plated dessert is available. Upgrade to Caribou coffee is available.

<table>
<thead>
<tr>
<th>Stuffed Shells (V)</th>
<th>Asiago Chicken</th>
</tr>
</thead>
<tbody>
<tr>
<td>Herb Ricotta/Spinach/Alfredo/ Tomato Sauce</td>
<td>Mustard Cream Sauce/ Rice Medley/Roasted Asparagus</td>
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</tbody>
</table>

<table>
<thead>
<tr>
<th>Vegetable Cavatappi (V)</th>
<th>Sliced Filet (GF)</th>
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</thead>
<tbody>
<tr>
<td>Spiral Pasta/Artichokes/Broccoli/ Asparagus/Tomatoes/Red Onions/ Squash/Light Mushroom Sauce</td>
<td>Bordelaise Sauce/Yukon Gold Smashed Potatoes/Bacon &amp; Onion Brussels Sprouts</td>
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</tbody>
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<table>
<thead>
<tr>
<th>Pomegranate Chicken (GF)</th>
<th>Grilled Salmon (SW)(GF)</th>
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</thead>
<tbody>
<tr>
<td>Rosemary-Pomegranate Sauce/Yukon Smashed Potatoes/Roasted Asparagus</td>
<td>Citrus-Butter Sauce/Herb-Roasted Potatoes/Roasted Asparagus</td>
</tr>
</tbody>
</table>

<table>
<thead>
<tr>
<th>Roast Turkey</th>
<th>Braised Pot Roast (GF)</th>
</tr>
</thead>
<tbody>
<tr>
<td>Mashed Potatoes/Green Beans/ Thyme Gravy</td>
<td>Pan Jus/Glazed Carrots/ Scallion Mashed Potatoes</td>
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<table>
<thead>
<tr>
<th>Georgia Pork</th>
<th>Glazed Meatloaf</th>
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</thead>
<tbody>
<tr>
<td>Peach Chutney/Shoestring Onions/ Herb-Roasted Potatoes/Garlic Green Beans</td>
<td>Mashed Potatoes/Fresh Vegetables/ Mushroom Gravy</td>
</tr>
</tbody>
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**ASIAGO CHICKEN**

Accompanied by regular & decaffeinated Colombian coffee, Numi tea, garden salad, freshly-baked artisan sourdough baguette with sweet butter, & family-style platters of brownies & bars. Upgrade to plated dessert is available. Upgrade to Caribou coffee is available.
PLATED DESSERTS

DESSERT SELECTIONS /per guest

<table>
<thead>
<tr>
<th>Dessert Selection</th>
<th>Price per Guest</th>
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<tbody>
<tr>
<td>Warm Apple Crisp (V)</td>
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<tr>
<td>Cinnamon Whipped Cream</td>
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<tr>
<td>Blueberry Peach Cobbler (V)</td>
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<tr>
<td>Flourless Chocolate Cake (GF) (V)</td>
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<tr>
<td>New York Style Cheesecake (V)</td>
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<tr>
<td>Triple-Berry Coulis</td>
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<tr>
<td>Salted Caramel Cheesecake (V)</td>
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<tr>
<td>Red Velvet Cake (V)</td>
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<tr>
<td>Cream Cheese Icing</td>
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<tr>
<td>Ultimate Triple-Chocolate Cake (V)</td>
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<tr>
<td>Mini Dessert Array (V)</td>
<td></td>
</tr>
<tr>
<td>(75 guest minimum, 3 pieces per guest)</td>
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<tr>
<td>Limoncello Tartlets/Turtle Brownie Bites/</td>
<td></td>
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<tr>
<td>Petite Cheesecakes/Caramel-Hazelnut Tartlets/</td>
<td></td>
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<tr>
<td>Almond-Chambord Raspberry Cakes/</td>
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<tr>
<td>Chocolate Dipped Fruit</td>
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<tr>
<td>Assorted Dessert Shooters (V)</td>
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<tr>
<td>(75 guest minimum, 3 pieces per guest)</td>
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<tr>
<td>Lemon Mousse/Chocolate Brownie/</td>
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<tr>
<td>Strawberry Shortcake</td>
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</tbody>
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SALTED CARAMEL CHEESECAKE
LUNCH SELECTIONS

LUNCH BUFFETS /per guest

Accompanied by regular & decaffeinated Colombian coffee, Numi tea, & family-style platters of brownies & bars. Upgrade to Caribou coffee is available. 25 guest minimum.

Wrap It Up (choose three wrap varieties)
Wraps Include: Chicken Caesar, Buffalo Chicken, California Veggie (V), Turkey Cranberry, & Chicken Bacon Ranch with Kettle Chips/Pasta Salad/Fresh Fruit

BBQ
Smokey Pulled Brisket BBQ & Sweet Tangy Chicken BBQ with Coleslaw/Potato Salad/Kettle Chips/Fresh Fruit/Ciabatta Rolls

Picnic
Burgers & Brats on Buns with Condiments/Kettle Chips/Spinach Dip/Potato Salad/Coleslaw/Fresh Fruit

Executive
Meats & Cheeses: Sliced Roast Beef, Roast Turkey, Smoked Ham, Swiss Cheese, Cheddar Cheese, & Pepper Jack Cheese
Fixings: Lettuce, Tomatoes, Onions, & Pickles with Country Potato Salad/Penne Pasta Salad Primavera/Chips/Fresh Sliced Fruit/Bakery Fresh Bread/Rolls/Croissants

Riviera
Gourmet Salad Greens (V): Sweet Basil Vinaigrette
Chicken Breast Provencal: Tomatoes/Olives
Rosemary Pork Loin: Dijon Pan Sauce
Pasta Salad (V): Shell Pasta/Tomatoes/Artichokes
Balsamic & Cracked Pepper New Potatoes (V)
Sautéed Green Beans with Thyme (V)
Fresh Fruit Salad (V)
with French Baguette/Sweet Butter (V)
SNACKS & TREATS

CRUNCHY SNACKS & BAKED GOODS

- Mini Pretzels & Ground Mustard
- Deluxe Snack Mix
- Roasted Peanuts (GF)
- Kettle Chips & Dip
- Housemade Tortilla Chips & Salsa (GF)
- Mixed Nuts

- Fresh-Baked Cookies
- Fudge Brownies
- Assorted Bakery Bars

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