EVENING 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.
COLD HORS D’OEUVRES

Tomato Basil Bruschetta (V)
Balsamic Glaze

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

Deviled Eggs (GF)
Choice of Classic/Pesto/Smoked Salmon

Five-Spice Chicken Wonton
Red Pepper/Cilantro/Honey

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

Pork Crostini
Seared Pork Tenderloin/Pear Salsa

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

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

BBQ Pork Crostini
Tenderloin/BBQ Sauce/Roasted Corn Salsa

Portobello Croustade (V)
Red Peppers/Herbs

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

Truffle Tartlet (V)
Wild Mushrooms/Boursin Cheese

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

BBQ Shrimp Crostini (SW)
Avocado/Tortilla Round

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

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

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

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

Lobster BLT (SW)
Grilled Baguette/Charred Tomato Aioli

Food and beverage prices are subject to applicable sales tax, 19% surcharge and subject to change.
## Warm Hors D'oeuvres /per 50 pieces

<table>
<thead>
<tr>
<th>Dish</th>
<th>Description</th>
</tr>
</thead>
<tbody>
<tr>
<td><strong>Asian Pork Crisp</strong></td>
<td>Ginger/Scallions/Plum Sauce/Wonton Cup</td>
</tr>
<tr>
<td><strong>Artichoke Bruschetta (V)</strong></td>
<td>Sweet Peppers/Three Cheeses/Herbs/Garlic Toast</td>
</tr>
<tr>
<td><strong>Ratatouille Tartlets (V)</strong></td>
<td>Red Pepper/Squash/Zucchini/Red Onion/Herb Goat Cheese</td>
</tr>
<tr>
<td><strong>Coconut Chicken Bites</strong></td>
<td>Sweet Chili Sauce</td>
</tr>
<tr>
<td><strong>Asiago-Stuffed Dates (GF)</strong></td>
<td>Honey-Cured Bacon/Smoked Paprika</td>
</tr>
<tr>
<td><strong>Kung Pao Skewer</strong></td>
<td>Marinated Chicken/Hoisin Glaze/Peanuts/Scallions</td>
</tr>
<tr>
<td><strong>Louisiana Shrimp (SW) (GF)</strong></td>
<td>Blackened Shrimp/Bacon/Chili-Orange Glaze</td>
</tr>
</tbody>
</table>

### MINI SLIDERS

<table>
<thead>
<tr>
<th>Mini Sliders (L)</th>
<th>Description</th>
</tr>
</thead>
</table>

Food and beverage prices are subject to applicable sales tax, 19% surcharge and subject to change.
**HORS D'OEUVRES**

**STATIONARY HORS D'OEUVRES** /per 50 guests

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

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

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

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

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

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**STATIONARY HORS D'OEUVRES** /per guest

**Crudité Platter (V)(GF)**  
Seasonal Market-Fresh Vegetables/Creemy Herb Dip

**Seasonal Fruit Display (VV)(GF)**

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

**Dairyland Cheese & Fruit Array (V)**  
Swiss/Cheddar/Pepper Jack/Muenster/Gouda/Havarti/Crackers/Baguette/Grapes/Strawberries

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04/19  
(V) Vegetarian  (VV) Vegan  (GF) Gluten-Friendly  (L) Local Ingredients  (SW) Seafood Watch  
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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 for active stations. (One-and-a-half hour services)

<table>
<thead>
<tr>
<th>6/19</th>
<th>04/19</th>
</tr>
</thead>
</table>
| **Mash-Tini Bar** (L)(GF)  
Silky Mashed Potatoes in Martini Glasses  
Toppings: Gravy/Smoked Bacon/Sweet Butter/Cheddar Cheese/Amablu Cheese/Sour Cream/Chives/Sautéed Mushrooms | **Mac ‘N Cheese Supreme**  
Creamy Macaroni & Cheese  
Toppings: Sun-Dried Tomatoes/Caramelized Onions/Smoked Bacon/Parmesan/Sautéed Mushrooms/Asparagus/Sweet Peas/Herb Bread Crumbs |

| **French Fry Bar**  
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 | **Mexican Street Tacos**  
Chopped Grilled Beef/Flour Tortillas/Salsa Casera/Tomatillo Salsa/Guacamole/Lime Wedges/Grilled Green Onions/Radishes/Cucumbers/Shredded Cheese |

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

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**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

POULTRY ENTREES /per guest

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

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

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

Champagne Chicken
Seared Chicken/Mushroom-Thyme Cream Sauce

Asiago Chicken
Breaded Chicken/Mustard Cream Sauce

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

**BEEF & PORK ENTREES** /per guest

<table>
<thead>
<tr>
<th>Entree Description</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Georgia Pork</td>
<td>$27</td>
</tr>
<tr>
<td>Honey-Brined Pork/Peach Chutney/Shoestring Onions</td>
<td></td>
</tr>
<tr>
<td>Herb-Crusted Pork Medallions</td>
<td></td>
</tr>
<tr>
<td>Pommery Mustard Cream</td>
<td></td>
</tr>
<tr>
<td>Grilled Pork Ribeye (GF)</td>
<td>$27</td>
</tr>
<tr>
<td>Apple &amp; Orange Bourbon Gastrique</td>
<td></td>
</tr>
<tr>
<td>Seared Sirloin (GF)</td>
<td>$38</td>
</tr>
<tr>
<td>Burgundy Mushroom Sauce</td>
<td></td>
</tr>
<tr>
<td>Grilled Beef Medallions (GF)</td>
<td>$34</td>
</tr>
<tr>
<td>Bordelaise Sauce</td>
<td></td>
</tr>
<tr>
<td>Braised Beef Short Ribs</td>
<td>$40</td>
</tr>
<tr>
<td>Red Wine Sauce</td>
<td></td>
</tr>
<tr>
<td>Prime Rib (GF)</td>
<td>$40</td>
</tr>
<tr>
<td>Au Jus/Horseradish Cream</td>
<td></td>
</tr>
<tr>
<td>Grilled Beef Tenderloin (GF)</td>
<td>$45</td>
</tr>
<tr>
<td>Pinot Noir Reduction</td>
<td></td>
</tr>
</tbody>
</table>

© Kelly Birch Photography

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

**SEAFOOD ENTREES** /per guest

<table>
<thead>
<tr>
<th>Food</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Glazed Grilled Salmon (SW)(GF) Citrus-Butter Glaze</td>
<td>34</td>
</tr>
<tr>
<td>Almond Pepper Roasted Salmon (SW)(GF) Lemongrass &amp; Ginger Beurre Blanc</td>
<td>36</td>
</tr>
<tr>
<td>Pan-Fried Walleye (SW)(GF) Seared Walleye/Garlic Butter Sauce</td>
<td>39</td>
</tr>
<tr>
<td>Seared Halibut (SW) Romesco (Red Pepper) Sauce</td>
<td>40</td>
</tr>
</tbody>
</table>

**VEGETARIAN ENTREES** / per guest

<table>
<thead>
<tr>
<th>Food</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Spicy Soy Stir Fry (VV) Asian Vegetable Blend/Water Chestnuts/Baby Corn/Mushrooms/Spicy Soy Sauce/Ginger/Sambal Olek/White Jasmine Rice</td>
<td>25</td>
</tr>
<tr>
<td>Vegetable Cavatappi (V) Baby Spinach/Artichokes/Broccoli/Asparagus/Tomatoes/Red Onion/Squash/Mushroom Sauce</td>
<td>28</td>
</tr>
<tr>
<td>Stuffed Shells (V) Herb Ricotta/Spinach/Alfredo Sauce/Tomato Sauce</td>
<td>33</td>
</tr>
<tr>
<td>Portobello Stack (V)(GF) Vegetable Risotto/Spinach/Balsamic Glaze</td>
<td>25</td>
</tr>
<tr>
<td>Portobello Puff (V)(L) Grilled Portobello/Amablu Cheese/Puff Pastry/Port Butter</td>
<td>26</td>
</tr>
</tbody>
</table>
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 with Choice of:
- Pomegranate Chicken (GF)
- Champagne Chicken
- Asiago Chicken
- Pan-Fried Walleye (SW)(GF)
- Almond-Crusted Salmon (SW)(GF)

Braised Short Ribs 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)

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)
DINNER BUFFETS

STANDARD BUFFET OPTIONS /per guest

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

Heartland
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 Beurre 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
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)

04/19
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DINNER BUFFETS

THEMED BUFFETS  /per guest

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

American Comfort Buffet
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
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/Focaccia/Ciabatta/
Extra Virgin Olive Oil (V)
CHEF CARVING STATIONS

CHEF STATIONS /per 50 guests

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

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

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

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

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

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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)
- Grilled Cheese (V)
- Chicken Fingers
- Cheeseburger

**Snacks**

- Mini Pretzels & Ground Mustard
- Deluxe Snack Mix
- Roasted Peanuts (GF)
- Mixed Nuts
- Kettle Chips & Dip
- Housemade Tortilla Chips & Salsa (GF)
- Fresh-Baked Cookies
- Fudge Brownies
- Assorted Bakery Bars

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DESSERTS

PERFORMANCE STATIONS /per guest

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

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

Cheesecake Martini Bar* (V)
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)
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

04/19

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

### DESSERT SELECTIONS /per guest

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

**DESSERT SELECTIONS**

SALTED CARAMEL CHEESECAKE
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. Please contact Buttercream Bakery directly to arrange cake tastings.

A SAMPLE OF BUTTERCREAM’S FLAVORS:

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

Cake cutting fee is waved when using Buttercream Cakes.

<table>
<thead>
<tr>
<th>Amaretto Mousse</th>
<th>Lemon Strawberry Torte</th>
</tr>
</thead>
<tbody>
<tr>
<td>Light but Rich Vanilla Genoise Filled with Italian Amaretto Mousse</td>
<td>Filled with Rich Lemon Curd &amp; Sliced Fresh Strawberries</td>
</tr>
</tbody>
</table>

<table>
<thead>
<tr>
<th>Bavarian Crème</th>
<th>Lemon Sunshine</th>
</tr>
</thead>
<tbody>
<tr>
<td>Classic Layered White Cake Filled with Vanilla Mousse</td>
<td>Moist Lemon Genoise Layered with Lemon Curd &amp; Lemon Mousse</td>
</tr>
</tbody>
</table>

<table>
<thead>
<tr>
<th>Chocolate Mousse</th>
<th>Marble</th>
</tr>
</thead>
<tbody>
<tr>
<td>Dark, Rich Devil’s Food Cake Filled with Chocolate Irish Cream Mousse</td>
<td>Alternating Layers of Vanilla &amp; Chocolate Cake</td>
</tr>
</tbody>
</table>

<table>
<thead>
<tr>
<th>Baileys Irish Cream</th>
<th>Raspberry Chocolate Diva</th>
</tr>
</thead>
<tbody>
<tr>
<td>The Richness of Baileys Irish Cream Without Any of the Alcohol</td>
<td>Devil’s Food Cake Misted with Raspberry Liqueur, Layered with Delicate Raspberry Mousse &amp; Fresh Raspberries</td>
</tr>
</tbody>
</table>

<table>
<thead>
<tr>
<th>Connecticut Carrot Cake</th>
<th>Raspberry Royale</th>
</tr>
</thead>
<tbody>
<tr>
<td>Moist, Traditional American Cake Loaded with Carrots, Walnuts &amp; Pineapple</td>
<td>Fresh Seasonal Berries &amp; White Chocolate Mousse Layered with Triple Sec Soaked Genoise</td>
</tr>
</tbody>
</table>

<table>
<thead>
<tr>
<th>English Trifle</th>
<th>Strawberry A La Ritz</th>
</tr>
</thead>
<tbody>
<tr>
<td>Alternating Layers of Sliced Kiwi &amp; Strawberries or Raspberries in a Delicate Vanilla Cake</td>
<td>Fresh Seasonal Berries &amp; Light Strawberry Mousse Layered with Triple Sec Soaked Genoise</td>
</tr>
</tbody>
</table>
LATE NIGHT ENHANCEMENTS

EVENING SNACK STATIONS /per guest

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

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

Candy Table
(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
(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
(50 guest minimum)
Choice of Pepperoni, Sausage, or Cheese (V)

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

Snack Attack
(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)
BEVERAGES

NON-ALCOHOLIC BEVERAGES

Assorted Soda
Bottled Water
Bottled Juice
Hot Tea
Lemonade
Sparkling Apple Cider
Fruit Punch

Hot Chocolate
Whipped Cream
Warm Spiced Apple Cider
Colombian Coffee
Regular/Decaf
Caribou Coffee
Regular/Decaf

ALCOHOLIC BEVERAGE SERVICE

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

LEMON DROP COCKTAIL
# DRAFT BEER KEGS

## SAMPLE BEER LISTING

<table>
<thead>
<tr>
<th>16-Gallon Domestic Kegs</th>
<th>16-Gallon Hand-Crafted Kegs</th>
</tr>
</thead>
<tbody>
<tr>
<td>Miller Lite</td>
<td>Leinenkugel Honey Weiss</td>
</tr>
<tr>
<td>Miller Genuine Draft</td>
<td>Leinenkugel Oktoberfest (seasonal)</td>
</tr>
<tr>
<td>Michelob Golden Draft Light</td>
<td>Leinenkugel Summer Shandy (seasonal)</td>
</tr>
<tr>
<td>Michelob Golden Draft</td>
<td>Heineken</td>
</tr>
<tr>
<td>Coors Light</td>
<td>Amstel Light</td>
</tr>
<tr>
<td>Budweiser</td>
<td>Finnegan’s Irish Amber</td>
</tr>
<tr>
<td>Bud Light</td>
<td>Summit Pilsner</td>
</tr>
<tr>
<td>Grain Belt Premium</td>
<td>Summit Extra Pale Ale</td>
</tr>
<tr>
<td>Grain Belt Premium Light</td>
<td>Summit Northern Porter</td>
</tr>
<tr>
<td>Grain Belt Nordeast</td>
<td>Goose Island 312</td>
</tr>
<tr>
<td>Rolling Rock</td>
<td></td>
</tr>
<tr>
<td>Busch Light</td>
<td></td>
</tr>
</tbody>
</table>

<table>
<thead>
<tr>
<th>16-Gallon Premium Hand-Crafted Kegs</th>
</tr>
</thead>
<tbody>
<tr>
<td>Surly Brewing Company, Surly Furious</td>
</tr>
<tr>
<td>Hofbrau Hefeweizen</td>
</tr>
<tr>
<td>Breckenridge Brewery, Lucky U IPA</td>
</tr>
</tbody>
</table>

Please inquire about brands not listed.
## WINE LIST

**Bubbles:** (listed sweet to dry)
- Moscato Spumante
  - Barefoot Bubbly, California
- Prosecco
  - Cupcake, Italy
- Brut
  - Wycliff, California
- Brut*
  - Chandon, California
- Champagne*
  - Veuve Clicquot, France

**Whites:** (listed sweet to dry)
- White Zinfandel
  - Canyon Road, California
- Moscato
  - Seven Daughters, Italy
- Riesling
  - Hogue, Washington
- Torrontes*
  - Alamos, Argentina
- Pinot Gris*
  - Sileni, New Zealand
- Pinot Grigio
  - Proverb, California
- Albarino*
  - Martin Codax, Spain
- Sauvignon Blanc
  - Proverb, California
- Sauvignon Blanc
  - Nobilo, New Zealand
- Chardonnay
  - Canyon Road, California
- Chardonnay
  - Proverb, California
- Chardonnay
  - Hidden Crush, California

**Reds:** (listed light to full-bodied)
- Pinot Noir
  - Proverb, California
- Pinot Noir*
  - Bridlewood, California
- Red Blend
  - Apothic, California
- Red Blend “Red Velvet”
  - Cupcake, California
- Merlot
  - Canyon Road, California
- Merlot
  - Proverb, California
- Merlot*
  - Markham, California
- Malbec
  - Diseno, Argentina
- Malbec*
  - Gascon, Argentina
- Cabernet Sauvignon
  - Canyon Road, California
- Cabernet Sauvignon
  - Proverb, California
- Cabernet Sauvignon* 
  - William Hill, California
- Cabernet Sauvignon
  - Hidden Crush, California

**Rosé:**
- Rosé
  - Proverb, California

* Available only by the case
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 for an 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.
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 an 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.
COAT CHECK SERVICE

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

ADVERTISING

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

DECORATIONS

We would be happy to assist you with your décor design and placement. Please note that sand, birdseed, glitter, rice and confetti may not be used. Depending upon your venue, balloon restrictions may apply. All candles must be enclosed for safety.
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  
Specialty Linens  
Specialty Napkins  
120” Round Black Linen  
Black Conference Cloth  
Chair Cover - White or Black Satin Stripe  
(include set up & tear down)  
Table Runner  
Three Cylinder Floating Candle Set  

Additional Votive Candles  
Mirrors for Guest Tables  
Table Stanchions & Numbers  
Ice Carvings  
Uplighting Package  
Chair Sash  
Café Lights  
Draping  
Full Décor Packages

WEDDING DéCOR PACKAGES

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

Wedding Décor Package #2  
**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  
(100 guest minimum)  
Rent Wedding Chair Covers for Entire Room  
and Receive Complimentary Wedding Package #2

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