



COMO PARK
ZOO & CONSERVATORY



EVENING CATERING MENU

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)
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



HORS D'OEUVRES

WARM HORS D'OEUVRES /per 50 pieces

Asian Pork Crisp

Ginger/Scallions/Plum Sauce/Wonton Cup

Artichoke Bruschetta (V)

Sweet Peppers/Three Cheeses/
Herbs/Garlic Toast

Ratatouille Tartlets (V)

Red Pepper/Squash/Zucchini/Red Onion/
Herb Goat Cheese

Coconut Chicken Bites

Sweet Chili Sauce

Asiago-Stuffed Dates (GF)

Honey-Cured Bacon/Smoked Paprika

Kung Pao Skewer

Marinated Chicken/Hoisin Glaze/
Peanuts/Scallions

Louisiana Shrimp (SW)(GF)

Blackened Shrimp/Bacon/Chili-Orange Glaze

Beef Bulgogi (L)

Flank Steak/Korean BBQ Glaze/
Green Onions

Gauche Steak Skewers (L)(GF)

Chimichurri Sauce

Spanish Grilled Cheese

Prosciutto/Manchego Cheese/Chutney

Crab Cake (SW)

Cilantro Aioli/Microgreens

Baked Brie (V)

Phyllo/Almond/Raspberry Sauce

Mini Sliders (L)

Tomato Jam/White Cheddar/
Shoestring Onions



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

STATIONARY HORS D'OEUVRES /per guest

Crudité Platter (V)(GF)

Seasonal Market-Fresh Vegetables/
Creamy 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



CHEESE & FRUIT ARRAY

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)

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

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

Chicken Trio Bar

Popcorn Chicken Bites with Choice of Sauce:

Buffalo/Teriyaki/Honey BBQ
Served with Coleslaw

Mac 'N Cheese Supreme

Creamy Macaroni & Cheese

Toppings: Sun-Dried Tomatoes/Caramelized Onions/
Smoked Bacon/Parmesan/ Sautéed Mushrooms/
Asparagus/Sweet Peas/Herb Bread Crumbs

Mexican Street Tacos

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



MAC 'N CHEESE SUPREME

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/Amablue Cheese/Red Onion/
Candied Walnuts/Maple-Dijon Vinaigrette



GARDEN SALAD



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



GRAND MARNIER CHICKEN

PLATED DINNERS

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

Georgia Pork

Honey-Brined Pork/Peach Chutney/
Shoestring Onions

Herb-Crusted Pork Medallions

Pommery Mustard Cream

Grilled Pork Ribeye (GF)

Apple & Orange Bourbon Gastrique

Seared Sirloin (GF)

Burgundy Mushroom Sauce

Grilled Beef Medallions (GF)

Bordelaise Sauce

Braised Beef Short Ribs

Red Wine Sauce

Prime Rib (GF)

Au Jus/Horseradish Cream

Grilled Beef Tenderloin (GF)

Pinot Noir Reduction



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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.

SEAFOOD ENTREES /per guest

Glazed Grilled Salmon (SW)(GF)
Citrus-Butter Glaze

Almond Pepper Roasted Salmon (SW)(GF)
Lemongrass & Ginger Beurre Blanc

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

Seared Halibut (SW)
Romesco (Red Pepper) Sauce



VEGETARIAN ENTREES / per guest

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

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

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

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

Portobello Puff (V)(L)
Grilled Portobello/Amablú Cheese/
Puff Pastry/Port Butter



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 (\$W)(GF)
- Almond-Crusted Salmon (\$W)(GF)

Braised Short Ribs

with Choice of:

- Tuscan Chicken (GF)
- Grand Marnier Chicken
- Pan-Fried Walleye (\$W)(GF)
- Citrus-Glazed Grilled Salmon (\$W)(GF)

Prime Rib & Jumbo Shrimp (\$W)



GRAND MARNIER CHICKEN



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

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/Amablú 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

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/Foccacia/Ciabatta/

Extra Virgin Olive Oil (V)



SPRING VEGETABLE CAVATAPPI

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



PRIME RIB

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)

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



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

DESSERTS

DESSERT SELECTIONS /per guest

Warm Apple Crisp (V)

Cinnamon Whipped Cream

Blueberry Peach Cobbler (V)

Flourless Chocolate Cake (GF)(V)

New York-Style Cheesecake (V)

Triple-Berry Coulis

Salted Caramel Cheesecake (V)

Red Velvet Cake (V)

Cream Cheese Icing

Ultimate Triple-Chocolate Cake (V)

Mini Dessert Array (V)

(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)

(75 guest minimum, 3 pieces per guest)

Lemon Mousse/Chocolate Brownie/

Strawberry Shortcake



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.

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 Any of 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)

(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)



CANDY TABLE

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



DRAFT BEER KEGS

SAMPLE BEER LISTING

Please inquire about brands not listed

16-Gallon Domestic Kegs

Miller Lite

Miller Genuine Draft

Michelob Golden Draft Light

Michelob Golden Draft

Coors Light

Budweiser

Bud Light

Grain Belt Premium

Grain Belt Premium Light

Grain Belt Nordeast

Rolling Rock

Busch Light

16-Gallon Hand-Crafted Kegs

Leinenkugel Honey Weiss

Leinenkugel Oktoberfest (seasonal)

Leinenkugel Summer Shandy (seasonal)

Heineken

Amstel Light

Finnegan's Irish Amber

Summit Pilsner

Summit Extra Pale Ale

Summit Northern Porter

Goose Island 312

16-Gallon Premium Hand-Crafted Kegs

Surly Brewing Company, Surly Furious

Hofbrau Hefeweizen

Breckenridge Brewery, Lucky U IPA

Brooklyn Brewery, Brown Ale

New Belgium Brewing Company, Fat Tire

Vermont Hard Cider, Woodchuck Pear

Odell Brewing, 5 Barrel Pale Ale

Tallgrass Brewing, Tallgrass IPA

Guinness

Brooklyn Brewery, Monster Ale

Dark Horse Brewing Company,
Crooked Tree IPA

Flying Dog Brewery, In Heat Wheat

Flying Dog Brewery, Tire Bit Golden Ale

Green Bay Brewing Company, IPA

Green Bay Brewing Company, Luna Stout

Vermont Hard Cider Company,
Strongbow Cider



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

Torrantes*

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.

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 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.

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 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

Specialty Linens

Specialty Napkins

120" Round Black Linen

Black Conference Cloth

Chair Cover - White or Black Satin Stripe
(includes 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 DECOR 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**