



MINNESOTA ZOO<sup>TM</sup>

Changing how you see the world

## Social Menu

*Catered Exclusively by*

LANCER  
*Catering*

Since 1992, Lancer Catering has come to be recognized as one of the most respected and innovative full-service catering and event management companies. Whether you choose a lavish sit-down dinner, an elegant buffet or an elaborate hors d'oeuvres presentation, we will assist you in selecting the right menu to suit your taste. We are experienced in every aspect of event planning and will execute every detail of your event with uncompromising excellence.

*At Lancer Catering, we have been guided by the following principle:*

*Any event at which people gather to share food is a celebration. Whether the occasion is a gala, wedding reception or a business meeting, the act of breaking bread is a celebration of human fellowship and the human senses. It is our goal as a company to provide food that is festive, which satisfies the senses, and makes people happy.*

### **Our People**

From veteran event planners to professionally trained chefs, wait staff and bartenders, Lancer Catering's staff brings to every event a mix of imagination and experience rarely found in the catering industry. Our service professionals are guided by a common philosophy of "Quality without Compromise," helping you to receive a one-of-a-kind experience.

### **Professional Event Consultants**

Our highly experienced event consultants will help you plan, organize and carefully orchestrate every aspect of your event: no detail is too small, or job too large. They will work side by side with you from the beginning to ensure your event is executed flawlessly.

### **Culinary Team**

Lancer Catering's culinary team takes pride in creating and presenting food that will make your event memorable. When designing menus they work with color, texture and elevations to create a buffet, platter or dinner plate like an artist composes a painting.

### **Cuisine**

Our delightful cuisine paired with our unmatched culinary services introduces your guests to a food experience they will never forget. We use only the finest and freshest ingredients and eye catching presentations to enhance the flavor of your event. Lancer Catering's culinary artists will create custom menus for any budget or event bringing you a variety of cuisine styles, artful presentations and a variety of serving options.

### **Service Staff**

Our professional staff ensures that every aspect of your event is executed with the highest standards of professionalism and class. Friendly and attentive, our crisply attired wait staff and bartenders will tend to your guest's every need, while our talented, uniformed chefs prepare the perfect meal to enhance your event. Lancer Catering's professional service staff is trained to project the polished image that complement your event. Always responsive, never intrusive, our friendly staff promptly attends to your guests, taking care to manage every detail, ensuring flawless service.



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# Cold Previews

(Per 50 pieces)

## **Tenderloin of Beef Canapé**

Gorgonzola Cheese, Caramelized Shallot Marmalade on Sourdough Croustade  
\$150.00 ++

## **Dixie BBQ Bites**

Smoked Beef Brisket, Q Sauce and Cabbage Slaw in Petite Cornbread Muffins  
\$105.00 ++

## **Grilled Shrimp Crostini**

Roma Tomatoes, Lemon and Arugula on Toasted Sourdough Round  
\$115.00 ++

## **Shanghai Prawn**

Grilled Asian BBQ Glazed Shrimp on Sesame Crisp with Frizzled Ginger and Scallion  
\$125.00 ++

## **Smoked Salmon Canapé**

Grilled Asparagus, Russian Rye Toasts with Crème Fraîche, Lemon and Capers  
\$140.00 ++

## **Ginger Raspberry Cups**

Phyllo Pastry Cup with French Brie Cheese, Sweet Ginger and Ripe Raspberries  
\$135.00 ++

## **Salmon Sushi Stacker**

Silky Smoked Salmon, Sushi Rice and Nori Wafers, Pickled Ginger and Wasabi  
\$115.00 ++

## **Santa Fe Deviled Eggs**

Sweet and Smoky Ancho Chili Peppers with Mayonnaise and Fresh Cilantro  
\$95.00 ++

## **Shrimp Shooter**

Shrimp with Spicy Virgin Bloody Mary Shot and Celery Stick  
\$135.00 ++

## **Seared Sesame Ahi**

Sushi Grade Tuna, Frizzled Ginger and Wasabi Crème on Won Ton Crisps  
\$130.00 ++

(Cold Previews continued on reverse side)

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# Cold Previews

(Continued)  
(Per 50 pieces)

## **Vegetable Roll-Ups**

Vegetable Ribbons, Avocado, Sprouts, Oven-Dried Tomatoes and Basil Cream Cheese  
\$105.00 ++

## **Smoked Chicken Corn Cakes**

Smoked Chicken, Sweet Corn, Fresno Chilies, Cilantro and Chipotle Crème Fraîche  
\$95.00 ++

## **Tuscany Bruschetta**

Sun-Dried Tomatoes, Rosemary and Mission Olive Tapenade on Grilled Ciabatta  
\$95.00 ++

## **Cannelloni Bruschetta**

White Beans with Sautéed Sweet Peppers and Arugula on Garlic Rounds  
\$105.00 ++

## **Portobello Croustade**

Marinated and Grilled Mushrooms, Roasted Peppers and Fresh Basil on a Sourdough Baguette  
\$110.00 ++

## **Jamaican Chicken**

Jerk Chicken, Crispy Plantain Chip with Mango, Cinnamon and Basil Chards  
\$115.00 ++



# Warm Previews

(Per 50 pieces)

## Gourmet Mini Burgers

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

\$110.00 ++

## Warm Artichoke Bruschetta

Diced Artichokes, Roasted Peppers, Fresh Herbs, Four Cheese Blend atop a Garlic Toast Round

\$110.00 ++

## New England Crab Cakes

Lump Blue Crab, Dijon Mustard, Celery, Scallions and Herbs

\$135.00 ++

## Louisiana Shrimp

Blackened Bacon Wrapped Shrimp with Chili Orange Glaze

\$150.00 ++

## Asian Pork Crisp

Shredded Pork, Spicy Plum Sauce, Fresh Ginger and Scallions in a Crisp Tart Shell

\$105.00 ++

## Kung Pao Chicken Skewer

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

\$125.00 ++

## Beef Bulgogi

Korean BBQ Beef with Grilled Scallions and Soy Glaze on a Bamboo Pick

\$125.00 ++

## Yaki Gyoza

Pan Fried Chicken, Spinach and Herb Potstickers with Mint-Chili Sauce

\$125.00 ++

## Empanadas Argentina

Braised Pork, Caramelized Onion, Grilled Peppers, Raisins and Spices

Wrapped in Pastry, Chipotle-Lime Aioli

\$110.00 ++

(Warm Previews continued on reverse side)

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# Warm Previews

(continued)  
(Per 50 pieces)

## **Vegetable Samosa**

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

\$110.00 ++

## **Beef Bastila**

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

\$115.00 ++

## **Roman Tartlet**

Tomato Basil Pastry with Crimini Mushrooms, Caramelized Onions and Sun-Dried Tomato Aioli

\$125.00 ++

## **Flatbread Pizza**

Roasted Chicken and Portobello Mushrooms with Fresh Mozzarella and Roasted Garlic

\$125.00 ++

## **Voodoo Shrimp Skewer**

Won Ton Wrapped Shrimp and Blue Crab in a Toasted Coconut Jacket, Spicy Marmalade Dip

\$150.00 ++

## **Grilled Cheese and Tomato Soup Shooter**

Petite Grilled Three-Cheese Sandwich and Silky Tomato Soup

\$130.00 ++

## **Buffalo Shrimp Shooter**

Crispy Salt and Pepper Shrimp in Dragon Sauce with Blue Cheese Dip and Celery Stick

\$145.00 ++

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# Adornments

(Serves 50 guests unless otherwise noted)

## **Fresh Fruit Display**

A Bountiful Display of the Season's Freshest Fruit and Berries

\$3.95 ++ per guest

## **Crudités Basket**

Celery, Carrots, Broccoli, Jicama, Radishes, Grape Tomatoes, Pea Pods  
Green Onion, Pepper Strips with Fresh Herb Dip

\$3.95 ++ per guest

## **Fire-Grilled Marinated Vegetables**

(50 guest minimum)

Summer Squash, Eggplant, Red Onion, Parsnip, Carrot, Asparagus, Red Bell Pepper and  
Fennel Drizzled with Infused Olive Oil and Balsamic Vinegar, Sun-Dried Tomato Aioli

\$4.95 ++ per guest

## **Artisan Cheese & Fruit Array**

(50 guest minimum)

Wedges of Hand Wrapped Brie, Natural Pesto Jack, Two Year Old Wisconsin Cheddar  
Amish Blue, Smoked Gouda and Herb Havarti

Served with Fancy Crackers, Sliced Baguette, Red Grapes, Strawberries

\$4.95 ++ per guest

## **Domestic Cheese Tray**

Offered with Grapes, Berries and Assorted Crackers

\$3.95 ++ per guest

## **Antipasto Platter**

Lavish Display of Roman Artichokes, Balsamic Marinated Cipollini Onions, Pepperoncini  
Roasted Peppers, Petite Mozzarella in Herbs, Salami, Capicola and Mortadella  
Freshly Baked Artisan Breads and First-Press Olive Oil

\$225.00 ++

## **Meze Platter**

Marinated Artichokes, Herbed Feta and Grilled Provolone Cheese, Melon, Preserved Apricots  
Hummus, Caponata, Piquant Peppers, Marinated Olives and Warm Pita Bread

\$195.00 ++

## **Bruschetta Trio Bar**

\* Sun-Dried Tomatoes and Olives \* Fresh Tomatoes and Basil \* Sweet Peppers and White Beans  
Baskets of Toasted Baguette and Grilled Ciabatta Bread

\$135.00 ++

(Adornments continued on reverse side)

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# Adornments

(continued)

(Serves 50 guests unless otherwise noted)

## La Fiesta Layered Dip

Black Bean Purée, Guacamole, Cilantro Crème Fraiche, Strawberry Salsa, Tortilla Chips  
\$120.00 ++

## Shrimp Display

Spiced Jumbo Shrimp Served with Firecracker Sauce and Lemon Wedges  
\$175.00 ++ per 50 shrimp

## Savory Wraps

(select three)

Cut into cocktail-party size

\* Glazed Ham, Mustard, Gruyere Cheese \* Herb Roast Beef, Onion, Horseradish Cream  
\* Roasted Turkey, Cranberry Aioli \* House-Smoked Salmon, Red Onion, Dill Cream Cheese  
\* Fresh Vegetables, Avocado and Sprouts, Herb Cream Cheese

\$130.00 ++ per 100 Pieces

## BLT Cheesecake

Savory Cheesecake with Hardwood Smoked Bacon, Herbs and Oven-Dried Tomatoes  
Lemon Aioli on a Bed of Romaine and Arugula with Sourdough Baguette  
\$120.00 ++

## Baked Brie en Croûte

House-made Apricot Preserves and Toasted Almonds served with French Baguette  
\$125.00 ++

## Hot Artichoke Gratin

Artichokes and Herbs Simmered in a Four-Cheese Blend with Garlic Peppered Pita Crisps  
\$120.00 ++

## Creole Blue Crab Gratin

Sweet Blue Crab, Cajun Spices and Cheese, Crusty Bread and Crackers  
\$130.00 ++

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# Cocktail Reception

Suitable for an evening reception and may take the place of a seated or buffet dinner.  
(1-1/2 hour service - 75 guest minimum)

## Buffet I

### Stationary

#### **Artisan Cheese & Fruit Array**

Wedges of Hand Wrapped Brie, Natural Pesto Jack, Two Year Old Wisconsin Cheddar  
Amish Blue, Smoked Gouda and Herb Havarti  
Served with Fancy Crackers, Sliced Baguette, Red Grapes, Strawberries

#### **Crudités Basket**

Celery, Carrots, Broccoli, Jicama, Radishes, Grape Tomatoes, Pea Pods  
Green Onion, Pepper Strips with Fresh Herb Dip

#### **Flatbread Pizza**

Roasted Chicken and Portobello Mushrooms with Fresh Mozzarella  
and Roasted Garlic on Warm Granite Slabs

#### **Hot Artichoke Gratin**

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

#### **Butler-Passed**

(2 pieces of each per guest)

#### **Grilled Shrimp Crostini**

Roma Tomatoes, Lemon and Arugula on Toasted Sourdough Round

#### **Beef Bulgogi**

Korean BBQ Beef with Grilled Scallions and Soy Glaze on a Bamboo Pick

#### **Roman Tartlet**

Tomato Basil Pastry with Crimini Mushrooms, Caramelized Onion and Sun Dried Tomato Aioli

#### **Jamaican Chicken**

Jerk Chicken, Crispy Plantain Chip with Mango, Cinnamon and Basil Chards

\$26.95 ++ per guest

(Cocktail Receptions continued on reverse side)

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# Cocktail Reception

(continued)

Suitable for an evening reception and may take the place of a seated or buffet dinner.  
(1-1/2 hour service - 75 guest minimum)

## **Buffet II**

### **Stationary**

#### **Fresh Fruit Display**

A Bountiful Display of the Season's Freshest Fruits and Berries

#### **Meze Platter**

Marinated Artichokes, Herbed Feta and Grilled Provolone Cheese, Melon, Preserved Apricots  
Hummus, Piquant Peppers, Marinated Olives and Warm Pita Bread

#### **Creole Blue Crab Gratin**

Sweet Blue Crab, Cajun Spices and Cheese, Crusty Bread and Crackers

#### **Butler-Passed**

(2 pieces of each per guest)

#### **Gourmet Mini Burgers**

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

#### **Kung Pao Chicken Skewer**

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

#### **Ginger Raspberry Cups**

Phyllo Pastry Cup with French Brie Cheese, Sweet Ginger and Ripe Raspberries

#### **Salmon Sushi Stacker**

Silky Smoked Salmon, Sushi Rice and Nori Wafers, Pickled Ginger and Wasabi

### **Chef's Performance**

#### **Roasted Turkey Breast**

Roasted Breast of Turkey, Fresh Sage Aioli and Cranberry-Orange Chutney  
Assortment of Freshly Baked Rolls

(Chef fee of \$100.00 per chef, per 75 guests)

\$27.95 ++ per guest

(Cocktail Reception selections continued on next page)

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# Cocktail Reception

(continued)

Suitable for an evening reception and may take the place of a seated or buffet dinner.

(1-1/2 hour service - 75 guest minimum)

## **Buffet III**

### **Stationary**

#### **Artisan Cheese & Fruit Array**

Wedges of Hand Wrapped Brie, Natural Pesto Jack, Two Year Old Wisconsin Cheddar  
Amish Blue, Smoked Gouda and Herb Havarti

Served with Fancy Crackers, Sliced Baguette, Red Grapes, Strawberries

#### **Fire-Grilled Marinated Vegetables**

Summer Squash, Eggplant, Red Onion, Parsnip, Carrot, Asparagus, Red Bell Pepper and Fennel  
Drizzled with Infused Olive Oil and Balsamic Vinegar with Sun-Dried Tomato Aioli

#### **Pacific Rim Cedar-Planked Salmon**

Marinated and Offered with Wok-Fired Asian Vegetable Ribbons

#### **La Fiesta Layered Dip**

Black Bean Pureé, Guacamole, Cilantro Crème Fraiche, Strawberry Salsa, Tortilla Chips

#### **Butler-Passed**

(2 pieces of each per guest)

#### **Kung Pao Chicken Skewer**

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

#### **Vegetable Samosa**

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

#### **Tenderloin of Beef Canapé**

Gorgonzola Cheese, Caramelized Shallot Marmalade on Sourdough Croustade

#### **Warm Artichoke Bruschetta**

Diced Artichokes, Roasted Peppers, Fresh Herbs, Four Cheese Blend atop a Garlic Toast Round

### **Chef's Performance**

#### **Louisiana Bayou Shrimp**

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

(Chef fee of \$100.00 per chef, per 75 guests)

\$28.95 ++ per guest

(Cocktail Reception selections continued on reverse side)

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# Cocktail Reception

(continued)

Suitable for an evening reception and may take the place of a seated or buffet dinner.

(1-1/2 hour service - 75 guest minimum)

## **Buffet IV**

### **Stationary**

#### **Antipasto Platter**

Lavish Display of Roman Artichokes, Balsamic Marinated Cipollini Onions, Pepperoncini  
Roasted Peppers, Fresh Mozzarella in Herbs, Salami, Capicola and Mortadella  
Freshly Baked Artisan Breads and First-Press Olive Oil

#### **Fresh Fruit Display**

A Bountiful Display of the Season's Freshest Fruits and Berries

#### **Kung Pao Chicken Skewer**

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

#### **Hot Artichoke Gratin**

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

### **Butler-Passed**

(2 pieces of each per guest)

#### **Yaki Gyoza**

Pan Fried Chicken, Spinach and Herb Potstickers with Mint-Chili Sauce

#### **New England Blue Crab Cakes**

Lump Blue Crab, Dijon Mustard, Celery, Scallions and Herbs

#### **Buffalo Shrimp Shooter**

Crispy Salt and Pepper Shrimp in Dragon Sauce with Blue Cheese Dip and Celery Stick

#### **Portobello Croustade**

Marinated and Grilled Mushrooms, Roasted Peppers and Fresh Basil on a Sourdough Baguette

### **Chef's Performance**

#### **Roasted Tenderloin of Beef**

Tri-Color Peppercorn Rubbed, Served with Gorgonzola-Shallot Aioli and Horseradish Sauce  
Freshly Baked Rolls

(Chef fee of \$100.00 per chef, per 75 guests)

\$30.95 ++ per guest

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# Small Plate Stations

(75 plate minimum, Chef fee of \$100.00 per station per 75 guests)

## Louisiana Bayou Shrimp

(2 shrimp per plate)

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

\$5.95 ++ per guest

## Caribbean Crab Cake

Blue Crab Meat and Island Spices with Seared Corn, Mango, Tomato and Lime Salsa

\$5.95 ++ per guest

## Stir-Fry Station

Kung Pao Chicken and Vegetable Stir Fry with Seven Treasures Fried Rice, Fortune Cookies

\$4.95 ++ per guest

## Beef Short Ribs Mojo

Over Cabrales Cheese Arepa with Sweet Onion Marmalade

\$5.95 ++ per guest

## Pacific Rim Cedar-Planked Salmon

Marinated and Offered with Wok-Fired Asian Vegetable Ribbons

\$5.95 ++ per guest

# Chef Carving Stations

(1-1/2 hour service - serves 50 guests, Includes an assortment of artisan rolls)

## Roasted Tenderloin of Beef

Tri-Color Peppercorn Rubbed, Served with Gorgonzola-Shallot Aioli and Horseradish Sauce

\$525.00 ++

## Sicilian Stuffed Pork Loin

Pecorino Stagnata Cheese, Sun-Dried Tomatoes, Spinach and Artichokes

Rustic Italian Bread Display and Cold-Pressed Olive Oil

\$325.00 ++

## Vermont Maple Glazed Ham

Double Smoked Ham, Country Dijon Mustard, Apple Relish

\$295.00 ++

## Roasted Turkey Breast

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

\$295.00 ++

\* Chef fee of \$100.00 per station

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# Plated Dinners

Regular and decaffeinated Columbian coffee, tea and freshly baked artisan bread basket with sweet butter accompany dinners.

Please select one starter and entrée.

Children's menu and vegetarian meals available.

## Salads

**Garden Salad** - Romaine, Iceberg and Organic Spring Greens, Carrot Cucumber, Plum Tomatoes, Croutons, Sweet Basil Vinaigrette

**Caesar Salad** - Crisp Romaine, Parmesan Cheese, Herb Croutons  
Parmesan Frico Crisp, Roasted Garlic Caesar Dressing

**Berry Bliss Salad** - Baby Spinach and Romaine, Sugared Almonds  
Fresh Berries, Raspberry Cider Vinaigrette

\***Harvest Salad** - Mixed Organic Greens, Amablu Cheese, Candied Walnuts, Preserved Cranberries

\***Epicurean Salad** - Black Sesame Crusted Goat Cheese with Organic Greens  
Herb Toasts and Roasted Peppers, Balsamic Vinaigrette

*\*(add \$2.00 per guest)*

## Poultry

### **Chicken Mascot**

Sautéed Breast of Chicken, Artichokes, Shiitake Mushrooms, Lemon Thyme Pan Sauce  
Chive Mashed Potatoes and Steamed Asparagus

\$23.95 ++ per guest

### **Orange Lacquered Chicken**

Roasted Breast of Chicken with Pilsner Beer, Orange-Rosemary Glaze  
Balsamic and Cracked Pepper New Potatoes, Roasted Carrots

\$22.95 ++ per guest

### **Chicken Marsala**

Sautéed Breast of Chicken, Button Mushrooms, Marsala Wine Sauce  
Chive Mashed Potatoes, Summer Squash and Green Bean Sauté

\$23.95 ++ per guest

### **Grand Marnier Chicken**

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

\$22.95 ++ per guest

(Plated dinner selections continued on reverse side)

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# Plated Dinners

(continued)

## **Chicken Roulade Florentine**

Breast of Chicken Stuffed with Spinach, Sun-Dried Tomatoes and Sweet Roasted Garlic  
Chardonnay Pan Sauce, Parmesan Risotto, Sautéed Carrots and Zucchini

\$24.95 ++ per guest

## **Yakima Valley Chicken Roulade**

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

\$25.95 ++ per guest

## **Harvest Chicken**

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

\$24.95 ++ per guest

## **Herb Roasted Turkey**

Sliced Breast of Turkey, Caramelized-Onion Gravy, Dried Apricot Pecan Bread Dressing  
Roasted Autumn Vegetable Succotash

\$23.95 ++ per guest

## **Beef and Pork**

### **Grilled Filet Mignon**

Cognac Peppercorn Cream Sauce  
Artichoke Mascarpone Strata, Grilled Asparagus

\$35.95 ++ per guest

### **Roasted Sliced Tenderloin**

Wild Mushrooms and Port Wine Ragoût , Golden Potato Galette  
with White Cheddar and Goat Cheese, Ginger Green Beans

\$35.95 ++ per guest

### **Marinated Top Sirloin**

Ragoût of Mushrooms, Cipollini Onions, Pears, Crumbled Gorgonzola  
Buttermilk Chive Mashed Potatoes, Green Beans with Roasted Peppers

\$27.95 ++ per guest

### **Peppercorn-Crusted Carved New York Strip Steak**

Merlot Wine Mustard Sauce, Potato and Celery Root Gratin with Fontina Cheese, Green Bean Sauté

\$34.95 ++ per guest

(Plated dinner selections continued on next page)

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# Plated Dinners

(continued)

## **Herb Crusted Pork Tenderloin**

Caramelized Pears and Spiced Rum Cream Sauce  
Rosemary Fingerling Potatoes and Sautéed Summer Squash  
\$24.50 ++ per guest

## **Porter-Braised Bone-in Beef Short Ribs**

Pan Gravy, Horseradish Mashed Potatoes, Roasted Root Vegetables  
\$28.95 ++ per guest

## Seafood

### **Pan Roasted Walleye**

Lemon Butter Caper Sauce, Two Potato Hash, Spring Vegetables  
\$26.95 ++ per guest

### **Pecan Crusted Walleye**

Lemon Parsley Aioli, Roasted Potatoes with Caramelized Onion and Thyme  
Green Beans and Carrot Batons  
\$26.95 ++ per guest

### **Seared Pacific Halibut**

Lemon Beurre Blanc, Roasted Sweet Pepper Potato Mash, Artichoke and Celery Root Slaw  
\$28.95 ++ per guest

### **Fire Grilled Salmon**

Herb Butter Sauce, Red Bliss Potatoes, Corn and Jumbo Lump Crab Sauté  
\$26.95 ++ per guest

### **Pacific Rim Salmon**

Ginger-Soy Glaze, Orange-Scented Jasmine Rice, Wok Fired Ribbon Vegetables  
\$26.95 ++ per guest

### **Pan Roasted Stuffed Halibut**

Cornmeal Crusted, Dungeness Crab and Bay Shrimp Stuffing, Meuniere Sauce  
Red Bliss Potatoes, Sautéed Sugar Snap Peas  
\$29.95 ++ per guest

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# Duets

Duets include one salad, one entrée, artisan bread with sweet butter  
Colombian coffee, decaffeinated coffee and tea.  
Children's menu and vegetarian meals available.

## Salads

**Garden Salad** - Romaine, Iceberg and Organic Spring Greens, Carrot  
Cucumber, Plum Tomatoes, Croutons, Sweet Basil Vinaigrette

**Caesar Salad** - Crisp Romaine, Parmesan Cheese, Herb Croutons  
Parmesan Frico Crisp, Roasted Garlic Caesar Dressing

**Berry Bliss Salad** - Baby Spinach and Romaine, Sugared Almonds  
Fresh Berries, Raspberry Cider Vinaigrette

\***Harvest Salad** - Mixed Organic Greens, Amablú Cheese, Candied Walnuts, Preserved Cranberries

\***Epicurean Salad** - Black Sesame Crusted Goat Cheese with Organic Greens  
Herb Toasts and Roasted Peppers with Balsamic Vinaigrette

*\*(add \$2.00 per person)*

## Top Sirloin and Chicken Marsala

Marinated Top Sirloin Steak, Sautéed Breast of Chicken, Button Mushrooms  
Marsala Wine Sauce, Chive Mashed Potatoes, Summer Squash and Green Bean Sauté  
\$26.95 ++ per guest

## Top Sirloin and Grand Marnier Beurre Blanc Chicken

Marinated Top Sirloin Steak, Herb-Crusted Sautéed Breast of Chicken, Grand Marnier Beurre Blanc  
Herb Roasted Yukon Gold Potatoes, Green Beans Amandine  
\$26.95 ++ per guest

## Marinated Top Sirloin and Lacquered Chicken

Marinated Top Sirloin and Roasted Breast of Chicken with Pilsner Beer, Orange-Rosemary Glaze  
Yukon Gold Mashed Potatoes, Green Beans  
\$25.95 ++ per guest

(Duet selections continued on reverse side)

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# Duets

(continued)

## **Steak and Walleye**

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

\$28.95 ++ per guest

## **Steak and Crab Cake**

Grilled Sirloin Steak and Maryland Crab Cake with Remoulade  
Parisian Potatoes, Ginger Green Beans

\$27.95 ++ per guest

## **Steak and Salmon**

Sirloin Steak and Grilled North Atlantic Salmon with Herb Butter Sauce  
Parslied Red Potatoes, Corn and Jumbo Lump Crab Sauté

\$27.95 ++ per guest

# Children's Menu

(Ages 3-10)

All Kid's Meals Include French Fries, Applesauce, Milk  
and a Mixed Fruit Plate - Served During the Salad Course

(please select one option)

- Chicken Fingers
- Cheeseburger
- Grilled Cheese

\$12.95 ++ per guest

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# Vegetarian Offerings

Vegetarian offerings include one salad, one entrée, artisan bread with sweet butter  
Colombian coffee, decaffeinated coffee and tea.

## **Spring Vegetable Cavatappi**

Spiral Pasta with Baby Spinach, Artichokes, Broccoli, Asparagus, Plum Tomatoes  
Red Onion and Summer Squash in a Light Mushroom Sauce

\$21.95 ++ per guest

## **Shanghai Stir-Fry**

Garden Fresh Asian Vegetables with Water Chestnuts, Mushrooms, Baby Corn  
Spicy Sauce of Soy, Ginger and Sambal Olek atop a Bed of Jasmine Rice and Won Ton Crisps

\$21.95 ++ per guest

## **Portobello Mushroom Stack**

Grilled Portobello Mushrooms, Roasted Spring Vegetable Risotto  
Garlic Spinach and Balsamic Brown Butter Sauce

\$21.95 ++ per guest

## **Paella**

(10 guest minimum)

Zucchini, Eggplant, Red Bell Pepper, Red Onion, Fennel, Green Peas, Artichoke Hearts and  
Vegetable Broth Simmered with Basmati Rice, Saffron and Herbs

\$21.95 ++ per guest

## **Triple Mushroom Stroganoff**

(10 guest minimum)

Forest Mushrooms, Rich Vegetable Broth, Sour Cream and Fresh Dill  
Pappardelle Pasta and Sweet Roasted Carrots

\$21.95 ++ per guest

## **Mediterranean Vegetable Ragoût**

(10 guest minimum)

Stew of Wild Mushrooms, Carrots, Summer Squash, Plum Tomatoes  
Kalamata Olives and Fresh Herbs over Soft Polenta with Red Pepper Coulis

\$21.95 ++ per guest

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# Dinner Buffets

(1 hour service - 50 guest minimum)

Dinner buffets are accompanied by artisan bread with sweet butter  
Colombian coffee, decaffeinated coffee and tea.

## Buffet I

Caprese Pearl Salad - Petite Mozzarella, Grape Tomatoes, Basil and Virgin Olive Oil  
Garden Salad - Carrot, Cucumber, Plum Tomatoes, Croutons and Sweet Basil Vinaigrette

\* Chef Carved Grilled London Broil - Merlot Demi-Glace

Orange Lacquered Chicken - Pilsner Beer, Orange-Rosemary Glaze

Yukon Gold Mashed Potatoes with White Cheddar and Chives

Wild Mushroom Rice Pilaf, Fresh Market Vegetable Sauté

\$28.95 ++ per guest

## Buffet II

Chilled Asparagus Platter with Grilled Peppers and Lemon-Coriander Vinaigrette

Caesar Salad - Romaine, Croutons, Parmesan Crisps and Caesar Dressing

Fresh Sliced Fruit and Berry Presentation

Pan Roasted Salmon - Maple Pepper Glaze

Chicken Mascot - Shiitake Mushrooms and Artichokes in Lemon Thyme Pan Sauce

Farfalle Pasta with Tomato Basil Cream Sauce and Shaved Parmesan

Oven-Roasted Balsamic Glazed New Potatoes

Sautéed Green Beans with Chardonnay Butter

\$29.95 ++ per guest

## Buffet III

Garden Salad - Carrot, Cucumber, Plum Tomatoes, Croutons and Sweet Basil Vinaigrette

Cucumber, Plum Tomatoes, Garlic Croutons, Sweet Basil Vinaigrette

Fresh Cut Salad of Seasonal Fruit and Berries

Three Cheese Tortellini Rustica - Fresh Tomato, Kalamata Olives, Herbs, and Mozzarella

Sautéed Breast of Chicken, Artichokes, Shiitake Mushrooms, Lemon Thyme Pan Sauce

Mashed Yukon Gold Potatoes with Goat Cheese and Basil, Fresh Market Vegetables

\$26.95 ++ per guest

## Buffet IV

Spinach Salad - Jicama, Orange, Berries, Pine Nuts, Honey-Orange Vinaigrette

Marinated and Grilled Vegetable Presentation

\* Chef Carved Roast Prime Rib of Beef au Jus with Horseradish Cream

Grilled Salmon - Herb Butter Sauce, Corn and Dungeness Crab Sauté

Cavatappi Primavera - Pasta Spirals and Spring Garden Vegetables in a Mushroom Sauce

Rosemary-Roasted Red Jacket Potatoes

Fresh Steamed Broccoli with Lemon and Shallot Butter

\$32.95 ++ per guest

\* Chef carver fee of \$100.00

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# Italian Buffet

(1 hour service - 100 guest minimum)

Regular and decaffeinated Columbian coffee and tea accompany specialty buffets.

## Enjoy the Bounty of the Italian Countryside without a Passport

Lavish Display of Roman Artichokes, Balsamic Marinated Cipollini Onions, Pepperoncini  
Roasted Peppers and Fresh Petite Mozzarella in Herbs

Macedonian Fruit Salad of Strawberries, Grapes, Blueberries, Stone Fruit  
Honey, Lemon and Pistachios

Arugula and Spinach Salad, Shaved Fennel, Gorgonzola Cheese, Balsamic Vinaigrette

Spring Vegetable Cavatappi – Spiral Pasta with Baby Spinach, Artichokes, Broccoli, Asparagus, Plum Tomatoes  
Red Onion and Summer Squash in a Light Mushroom Sauce

Sautéed Breast of Chicken, Artichoke Hearts, Sun-Dried Tomatoes, Marsala Wine

Grilled Flank Steak Marinated in Garlic, Rosemary and Black Pepper

Rosemary-Roasted Potatoes with Asiago Cheese

Caramelized Carrots, Pearl Onions and Zucchini

Focaccia, Country Bread and Ciabatta with Extra Virgin Olive Oil

\$29.95 ++ per guest

(Specialty Buffets continued on the reverse side)

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# Asian Buffet

(Buffets continued)

(1 hour service - 100 guest minimum)

Regular and decaffeinated Columbian coffee and tea accompany specialty buffets.

## Take a Culinary Journey through Asia and the Pacific Rim

Pan Fried Pork Pot Stickers with Sweet Soy Glaze

Indonesian Chicken Satay

Shredded Vegetable and Rice Noodle Salad with Peanut Cilantro Sauce

Shredded Cabbage and Cucumber Salad with Ginger Dressing

Kung Pao Chicken with Red Peppers, Rice Wine, Hoisin Sauce, Chili Peppers and Peanuts

Soy-Ginger Marinated Sirloin with Sweet Peppers and Scallions

Stir-Fried Vegetables

Seven Treasures Fried Rice

\$29.95 ++ per guest

(Specialty Buffets continued on the next page)

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# Hot Zones Buffet

(Buffets continued)

(1 hour service - 100 guest minimum)

Regular and decaffeinated Columbian coffee and tea accompany specialty buffets.

## North American Southwest, Mexico, Central America and the Caribbean

Empanadas with Braised Pork, Onion, Grilled Peppers, Raisins and Spices

Jamaican Jerk Chicken Skewers

BBQ Ranch Chopped Salad with Tortilla Crisps

Tropical Fruit Salad with Honey-Lime Dressing

Chipotle and Garlic-Rubbed Seared Flank Steak with Tomatillo-Chipotle Salsa

Tequila-Marinaded Breast of Chicken with Roasted Poblano Sauce and Fresh Tomato

Roasted Redskin Potatoes with Bacon and Cheese

Black Beans and Rice

Basket of Tri-Color Tortilla Crisps and Warm Flour Tortillas

Two Salsas and Guacamole

\$29.95 ++ per guest

(Specialty Buffets continued on the reverse side)

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# American Comfort Buffet

(Buffets continued)

(1 hour service - 100 guest minimum)

Regular and decaffeinated Columbian coffee and tea accompany specialty buffets.

## Chef's Sampling of Classic American Comfort Food

Chopped Apple Salad with Mixed Greens, Toasted Walnuts, Blue Cheese, Herb Vinaigrette

Sweet and Sour Roasted Red Potato Salad with Hardwood Smoked Bacon

Smoked Beef Brisket with House BBQ Sauce

Pan-Bronzed Breast of Chicken with Spicy Creole Sauce

Fluffy Mashed Russet Potatoes with Savory Gravy

Three Cheese Baked Macaroni with Herb Bread Crust

Fresh Green Beans with Wild Mushrooms, Sherry Cream Sauce and Frizzled Onions

Corn Muffins with Honey Butter

\$29.95 ++ per guest

(Specialty Buffets continued on the reverse side)

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# Pacific Northwest Buffet

(Buffets continued)

(1 hour service - 100 guest minimum)

Regular and decaffeinated Columbian coffee and tea accompany specialty buffets.

## **Culinary Pilgrimage Inspired by the Cold Waters and Earthy Climate**

Bibb Lettuce, Frisee, and Spinach with Dried Cranberries and Hazelnut Vinaigrette

Alder Smoked Alaskan Salmon Platter, Dill Crème Fraiche and Accompaniments

Orzo and Bay Shrimp Salad with Sweet Basil Vinaigrette

Seasonal Market Fresh Fruit and Berry Presentation

Pecan Crusted True Cod, Lemon Caper Butter Sauce

Herb-Roasted Chicken Breast with Chive Cream Sauce

Farfalle Pasta with Gathered Mushrooms, Spinach, and Parmesan

Autumn Wild Rice Pilaf with Dried Cranberries

Market Fresh Vegetables

Artisan Breads with Sweet Butter

\$30.95 ++ per guest

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# Dessert Selections

## Family Style Petite Dessert Platter

(Served at guest tables, 25 pieces per platter)

Limoncello Tartlets, Turtle Brownie Bites, Petite Cheesecakes  
Caramel-Hazelnut Tartlets, Almond-Chambord Raspberry Cakes, Chocolate Dipped Fruit  
\$39.95 ++ per platter

## Dessert Shooters

(75 guest minimum, 2 shooters per guest. Select two flavors)

- ★ Triple Berry Trifle with Vanilla Bean Pound Cake
  - ★ Key Lime Mousse Layered with Buttery Graham Cracker Crumble
  - ★ Baileys Irish Cream - Devil's Food Cake Soaked in Baileys Irish Cream with Chocolate Mousse
  - ★ Caramel Apple Streusel - Pound Cake Soaked in Calvados, Layered with Caramel Mousse and Sauteed Apples
- \$5.50 ++ per guest

Ultimate Triple Chocolate Layer Cake

\$4.95 ++

Warm Apple Crisp with Cinnamon Whipped Cream

\$4.50 ++

White Chocolate Raspberry Torte

\$4.95 ++

Lemon Mousse Torte

\$4.95 ++

Caramel Fudge Pecan Torte

\$5.50 ++

Flourless Chocolate Decadence

5.25 ++

Raspberry White Chocolate Cheesecake

\$4.50 ++

Triple Berry Torte

\$4.50 ++

Tiramisù

\$4.95 ++

Cream Cheese Iced Carrot Cake

\$5.50 ++

New York Style Cheesecake

Triple Berry Coulis

\$4.95 ++

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# Dessert Performance Stations

(1 hour service - 100 guest minimum)

(Chef fee of \$100.00 per station per 100 guests)

## **Caramel Apples**

Tart Granny Smith Apples Simmered in Homemade Caramel Sauce, Ladled into an Acrylic Martini Glass with Premium Vanilla Bean Mascarpone, Topped with Chopped Nuts  
Toffee, Granola, Toasted Coconut, Dried Fruits

\$5.95 ++ per guest

## **Havana Bananas**

Ripe Bananas in Sweet Butter, Flamed with Cuban Rum and Finished with Sugar and Island Spices  
Ladled into an Acrylic Martini Glass with Premium Vanilla Bean Ice Cream  
Topped with Slivered Toasted Almonds, Toasted Coconut, Chocolate Blossoms and Dried Fruits

\$5.95 ++ per guest

## **Pineapple Caribe**

Sautéed Ripe Pineapple with Sweet Butter, Dark Brown Sugar, Cinnamon and Spiced Rum  
Ladled into an Acrylic Martini Glass with Pound Cake and Vanilla Bean Mascarpone  
Topped with Slivered Toasted Almonds and Toasted Coconut

\$5.95 ++ per guest

## **Cheesecake Martini Bar**

Rich and Silky New York-Style Cheesecake in an Acrylic Martini Glass  
Offerings of Homemade Caramel, Chocolate and Raspberry Sauces  
Fresh Berry and Tropical Fruit Compote  
Dark and Ivory Chocolate Shavings, Whipped Cream

\$5.95 ++ per guest

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# Wedding & Special Occasion Cakes

In keeping with our high standards of food quality and customer service, Lancer Catering proudly serves **Buttercream Collection** wedding cakes.

The **Buttercream Collection** has been dazzling wedding guests with upscale designs for many years and is dedicated to using only the finest and freshest ingredients for a truly delicious dessert.

Understanding the importance of your wedding cake, we have selected the **Buttercream Collection** not only for their beautiful exterior finishes but also for their taste and quality. The wedding cakes are freshly baked, using no lard or shortenings, but only unsalted butter. No preservatives or additives are used.

Only fresh fruit is used in fillings, no jams or jellies. All cakes are finished with light, creamy, non-sugary frostings. All cakes are made in the true European fashion of multiple layers.

Creating the vision of uniqueness you want for your special day, the **Buttercream Collection** offers a vast selection of flavors to tempt your palate and many creative designs to select from.

We will be pleased to arrange for a consultation to view our portfolio. Our catering staff will introduce you to the **Buttercream Collection** and assist you in creating a beautiful, delicious finale to your special day.

Our wedding cake list is also available for anniversaries and life's other memorable occasions.

## Selections

### **Amaretto Mousse**

A very light but rich Vanilla Genoise filled with Italian Amaretto Mousse

### **Bavarian Crème**

Our version of a classic Layered White Cake filled with Vanilla Mousse

### **Baileys Chocolate**

Dark rich Devil's Food Cake filled with Chocolate Irish Cream Mousse

### **Chocolate Mousse**

The richness of Bailey's Irish Cream without any alcohol

(Wedding & Special Occasion Cakes continued on reverse side)

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# Wedding & Special Occasion Cakes

(continued)

## **Connecticut Carrot Cake**

This moist traditional American Cake is loaded with Carrots, Walnuts and Pineapple

## **English Trifle**

Alternating layers of Sliced Kiwi and Strawberries or Raspberries in a delicate Vanilla Cake

## **Lemon Strawberry**

A tempting combination of rich Lemon Curd and Fresh Sliced Strawberries

## **Lemon Sunshine**

Moist Lemon Genoise layered with Lemon Curd and Lemon Mousse

## **Marble**

This Cake has alternating layers of Vanilla and Chocolate Cake

## **Raspberry Chocolate Diva**

Devil's Food Cake misted with a Raspberry Liqueur and then Delicate Raspberry Mousse and Fresh Raspberries

## **Raspberry Royale**

Fresh Seasonal Berries and White Chocolate Mousse are layered with Triple Sec soaked Genoise

## **Strawberry ala Ritz**

Fresh Seasonal Berries and Light Strawberry Mousse are layered with Triple Sec soaked Genoise

\$4.25 ++ per guest

## **Chocolate Truffles - Gift Favors**

Hand Rolled Belgian Chocolate Blossom Truffles From the Award Winning Buttercream Collection!  
Present your Truffle as a Gift with our Extensive Ribbon and Box Colors

\$3.95 - \$4.25 ++ per guest

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# Late Night Enhancements

## Cookies and Milk

(75 guest minimum)

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

\$3.95 ++ per guest

## Mini Dessert Array

(75 guest minimum, 3 pieces per guest)

Limoncello Tartlets, Turtle Brownie Bites, Petite Cheesecakes  
Caramel-Hazelnut Tartlets, Almond-Chambord Raspberry Cakes, Chocolate Dipped Fruit

\$5.95++ per guest

## Chocolate-Dipped Strawberries & Pineapple

Strawberries in a Belgian Chocolate Jacket and Golden Pineapple with White Chocolate

\$125.00 ++ per 50 pieces

## Gourmet Coffee Station

(75 guest minimum)

Featuring Caribou Coffee

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

\$2.95 ++ per guest



## Dessert Shooters

(75 guest minimum, 2 shooters per guest. Select two flavors)

- ★ Triple Berry Trifle with Vanilla Bean Pound Cake
- ★ Key Lime Mousse Layered with Buttery Graham Cracker Crumble
- ★ Baileys Irish Cream - Devil's Food Cake Soaked in Baileys Irish Cream with Chocolate Mousse
- ★ Caramel Apple Streusel - Pound Cake Soaked in Calvados, Layered with  
Caramel Mousse and Sauteed Apples

\$5.50 ++ per guest

## Chocolate Truffles - Gift Favors

Hand Rolled Belgian Chocolate Blossom Truffles From the Award Winning Buttercream Collection!

Present your Truffle as a Gift with our Extensive Ribbon and Box Colors

\$3.95 - \$4.25 ++ per guest

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# Late Night Enhancements

(continued)

## Candy Table

(100 guest minimum)

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

Assortment may include favorites such as:

Hot Tamales, Plain M&M's, Skittles, Good and Plenty, Mike and Ike  
Reese's Pieces, Gummy Worms and Jolly Ranchers

\$3.95++ per guest

## Snack Attack

(75 guest minimum)

Sourdough Bread Bowl with Spinach Dip, Sliced French Baguette and Crudités  
La Fiesta Layered Dip and Salsa with Tri-Color Tortilla Chips

Deluxe Snack Mix

\$4.25++ per guest

## Classic Pizza

(75 guest minimum)

Traditional Toppings of Pepperoni, Sausage or Cheese

\$3.95++ per guest

## Savory Wrap Assortment

(75 guest minimum)

Fresh Vegetables, Avocado and Sprouts, Herb Cream Cheese

Herb-Roasted Beef, Red Onion, Horseradish Cream

Roasted Turkey, Preserved Cranberry Aioli

Pickles, Olives, Kettle Chips

\$3.95++ per guest

## Antipasto Platter

(serves 50 guests)

Lavish Display of Roman Artichokes, Balsamic Marinated Cipollini Onions, Pepperoncini

Roasted Peppers, Petite Mozzarella in Herbs, Salami, Capicola and Mortadella

Freshly Baked Artisan Breads and First-Press Olive Oil

\$195.00++

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# Snacks

Freshly Baked Cookies  
\$18.95 ++ per dozen

Assorted Pastries and Danish  
\$19.95 ++ per dozen

Assorted Muffins  
\$19.95 ++ per dozen

Assorted Bakery Bars  
\$23.95 ++ per dozen

Assorted Fudge Brownies  
\$19.95 ++ per dozen

Party Mints  
\$16.95 ++ per lb.

Deluxe Mixed Nuts  
\$22.95 ++ per lb.

Mini Pretzels or Snack Mix  
\$16.95 ++ per lb.

Roasted Peanuts  
\$18.95 ++ per lb.

Kettle Chips and Dip  
\$18.95 ++ per lb.

Tri-Color Tortilla Chips and Salsa  
\$17.95 ++ per lb.

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# Non-Alcoholic Beverages

Freshly Brewed Regular or Decaffeinated Colombian Coffee  
\$24.95 ++ per gallon

Freshly Brewed Regular or Decaffeinated Caribou Coffee  
\$28.95 ++ per gallon



Hot Chocolate with Whipped Cream  
\$28.95 ++ per gallon

Warm Spiced Apple Cider  
\$23.95 ++ per gallon

Freshly Brewed Iced Tea  
\$22.95 ++ per gallon

Fruit Punch  
\$19.95 ++ per gallon

Lemonade  
\$19.95 ++ per gallon

Orange Juice  
\$22.95 ++ per gallon

Sparkling Apple Cider  
\$18.95 ++ per bottle

Assorted Sodas  
\$2.25 ++ per each

Bottled Water  
\$2.50 ++ per each

(Alcoholic Beverages on reverse side)

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# Alcoholic Beverage Service

	Host	Cash
House Brand Liquor.....	\$5.00	\$5.25
Premium Brand Liquor.....	\$5.50	\$5.75
Cordials .....	\$6.75	\$7.00
House Wine (per glass).....	\$5.25	\$5.50
Domestic Bottled Beer.....	\$4.00	\$4.25
Premium Bottled Beer.....	\$4.50	\$4.75
Bottled Water.....	\$2.50	\$2.75
Soft Drinks.....	\$2.25	\$2.50

## Featured Wine

### Twisted

Chardonnay, Cabernet Sauvignon, Merlot, Pinot Grigio.....\$22.95 ++ per bottle

### Oxford Landing

Chardonnay, Merlot, Cabernet Sauvignon, Pinot Grigio, Sauvignon Blanc.....\$24.95 ++ per bottle

(Ask about our Specialty Wine List)

## Featured Champagne

Stanford Brut, California.....\$23.95 ++ per bottle

## Draft Beer

16 Gallon Domestic Keg.....\$350.00 ++

16 Gallon Imported and Hand-Crafted Kegs.....\$400.00 ++

Host or cash bars must meet a minimum of \$350 per bar, per function or client will be billed a \$150 bartender fee. Liquor prices are subject to applicable sales tax.

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# Specialty Wine List

All specialty wines must be purchased by the case.

## Champagne & Sparkling Wine

Domaine Saint Michelle Blanc de Blanc,  
NV, Columbia Valley, Washington \$31.95

Martini & Rossi Asti \$33.95  
Italy

J Sparkling \$65.95  
Sonoma, California

## Chardonnay

Yalumba "Y" Series \$25.95  
Australia

McManis \$26.95  
Napa, California

## White Varietals

Riff Pinot Grigio \$26.95  
Italy

Stella Pinot Grigio \$24.95  
Italy

Dr. L. Loosen Riesling \$30.95  
Germany

## Sauvignon Blanc / Fumé Blanc

Smoking Loon \$23.95  
Sonoma, California

Ferrari-Carano Fumé \$36.95  
Sonoma, California

## Merlot

Yalumba "Y" Series \$27.95  
Australia

McMannis \$26.95  
Napa, California

Cartlidge & Browne \$26.95  
California

## Cabernet Sauvignon

Firestone \$24.95  
Santa Ynez, California

Cartlidge & Browne \$26.95  
Sonoma, California

McManis \$27.95  
Napa, California

Red Varietals

Cartlidge & Brown Zinfandel \$26.95  
California

Yalumba "Y" Shiraz \$25.95  
Australia



# Rental Items

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

Accent Head Table Lighting	\$100.00	Three Cylinder Floating Candle Set	\$15.00
Specialty Linens	Ask for Quote	Lily Bowl with Floating Candle	\$10.00
Specialty Napkins	Ask for Quote	Floral Globe and Lighting	\$15.00
120" Round Black Linen	\$20.00	Floral Globe & Lighting w/Flowers	Ask for Quote
Black Conference Cloth	\$20.00	Flower Vase	\$1.50
Chair Cover - White or Black Satin Stripe (includes set up & tear down)	\$3.50	Votive Candles	\$1.00
Chair Sash	Ask for Quote	Mirrors for Guest Tables	\$3.00
Table Runner	Ask for Quote	Table Stanchions & Numbers	\$10.00
Risers (per section)	\$50.00	Ice Carvings	Ask for Quote

## Wedding Décor Packages

Wedding Décor Package #1.....\$150.00  
Includes - Satin Skirting for Head Table, Cake Table, Gift Table, Place Card Table and White Chair Covers for Head Table

Wedding Décor Package #2.....\$250.00  
Includes - Satin Skirting for Head Table, Cake Table, Gift Table, Place Card Table and White Chair Covers for Head Table and Draped Chiffon with Mini White Lights on Head Table and Cake Table

Wedding Décor Package #3 (100 guest minimum) .....\$3.50 ea.  
Rent Chair Covers for Entire Room and Receive Wedding Décor Package #2 Complimentary



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MINNESOTA ZOO

# Function Spaces

## Discovery Bay

With its pristine marine setting, Discovery Bay provides a breathtaking setting and is a unique getaway from the office. Framed between three marine habitats: one housing Atlantic bottlenose dolphins in a 500,000 gallon pool, another a 200,000 gallon tank complete with stingrays and sharks and the third consisting of an interactive touch tank - all making Discovery Bay a dramatic location for your event.

## The Tropics

One of the Minnesota Zoo's internationally acclaimed exhibits is a one-of-a-kind setting for your next corporate event. Bring your colleagues on a journey to the Zoo's Tropical Forest. Begin your event with a stroll along a living tropical rainforest where you will encounter free-flight birds, the Komodo dragon and many nocturnal creatures native to Southeast Asia. The 80,000 gallon coral reef exhibit, featuring hundreds of species of fish will captivate your guests. Your event will be hosted at the end of the trail in your own private setting with high ceilings and soothing forest sounds. Make sure to also enjoy the adjoining terrace overlooking the Zoo's main lake.

## The Call of the Wild Café

This spectacular area features floor-to-ceiling windows with a panoramic view of the zoo's main lake. During the warmer months your guests may be tempted to stroll outdoors on the expansive terrace and enjoy a moonlit sky shimmering on the water below or they may witness beautiful summer sunsets while watching Trumpeter swans glide across the water.

	Seated	Buffet	Theatre	Reception
Discovery Bay	240	240	100	400
The Tropics	225	200	150	400
Call of the Wild Cafe	280	250	200	420

# Policies and Procedures

Lancer Catering is pleased to provide catering services to you and your guests. We hope that the following information will answer any questions you have about our services.

Our professional staff is happy to assist you with rental items and decorations such as tables, chairs, tents, floral arrangements, balloon decorations, ice carvings and other items.

## Complimentary Amenities

Our menu pricing includes the following:

Linens from our House Selection  
China, Silver and Glassware

Decorative Buffets  
2 Votive Candles per Dining Table

## Deposits and Payments

A booking is not considered definite or confirmed until the appropriate deposit has been received and a signed contract has been returned. The deposit reserves Lancer Catering's services for Client's event date at the Minnesota Zoo. Payments shall be made according to the schedule in the contract. All payments are non-refundable. All events must be paid in full no less than 10 weekday business days prior to the event.

## Food and Beverage

All food, alcoholic and non-alcoholic beverages must be prepared, supplied and served by Lancer Catering with the exception of specialty cakes which must be obtained from a licensed and insured bakery, at a \$2.00 per guest fee. Neither the Client nor his/her guests may bring to or remove from premise any food or beverages. Due to health department regulations, food and beverage not consumed become the property of Lancer Catering. The menu prices quoted and listed in the catering menus are subject to change without notice. Food, beverage, rental items and surcharge prices are not guaranteed more than 120 days prior to the date of event. Depending on group size, your menu selection may be limited. Lancer Catering shall have the right to substitute product based on quality or availability.

## Food and Beverage Minimums

Catered functions are based on food and beverage minimums. If the Client fails to meet the food and beverage minimum designated for the room or rooms that have been booked, an additional food and beverage charge will be applied to the Client's final invoice. The additional food and beverage charge will be the difference between the food and beverage minimum and the total food and beverage charges exclusive of tax and surcharge.

## Cancellation Policy

Client agrees that if the Client cancels this contract for any reason, all deposits and or pre-payments made by the Client pursuant to this contract shall be the property of Lancer Catering and shall be in lieu of liquidated damages. Cancellation of signed contracts must be presented in writing.

## Rights of Termination for Cause

Except as otherwise provided in the Contract, neither party shall have the right to terminate their obligations under this Contract. This Contract is, however, subject to termination without liability to the terminating party under any of the following conditions:

The parties' performance under this Contract is subject to an act of God, war, government regulation, terrorism, disaster or civil disorder, making it inadvisable, illegal or which materially affects a party's ability to perform its obligations under the Contract. Either party may terminate the Contract for any one or more such reasons upon written notice to the other party within 3 days of such occurrence or receipt of notice of any of the above occurrences.

(Policies and Procedures continued on reverse side)



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MINNESOTA ZOO

# Policies and Procedures

(continued)

## Attendees and Guarantee

Client's agreement to hold function(s) is a material consideration for which Lancer Catering enters into this agreement. Minimum guarantee includes food, hosted beverages and hosted bar items only unless otherwise specifically indicated, and is pre-tax and pre-surchage. It shall be the Client's responsibility to notify Lancer Catering of the final number of attendees no later than 12 weekday business days prior to the date of your event. The Client's final guest count is considered a guarantee not subject to reductions. The Client's final billing will be based on this guarantee or the actual number of guests served, whichever is greater.

## Alcoholic Beverage Service

All alcoholic beverages must be provided and served by employees of Lancer Catering. The legal drinking age in the state of Minnesota is 21 for all alcoholic beverages. No alcoholic beverages are permitted to leave the facility. In accordance with the laws of our state, we reserve the right of our trained staff to assess the level of alcoholic consumption and act accordingly, even if this differs from the original contract. All host and cash bars must meet a minimum of \$350.00 per bar, per function or the client will be billed a \$150.00 bartender fee. Bar service must end one half hour prior to vacate time.

## Tax, Surcharge and Exemptions

All food, non-alcoholic beverages, liquor, beer, wine, subcontracted rentals and catering related services are subject to an appropriate sales tax. The Minnesota Department of revenue requires Lancer Catering to request a "Certificate of Exemption" from the above named Client if they qualify for tax exemption. Documentation for tax exempt status must be returned with signed contract. If proof of exemption is not provided with your signed contract, Lancer Catering will charge applicable taxes.

All food, non-alcoholic beverages, liquor, beer, wine, services and subcontracted rentals or services are subject to a surcharge. The entire surcharge is the property of Lancer Catering. The surcharge is not the property of any one employee and will be dispersed at the discretion of Lancer Catering.

## Security

The Minnesota Zoo reserves the right to require security arrangements for any function or event. Applicable charges will be the responsibility of the Client.

## Smoking Policy

In compliance with the Minnesota Indoor Clean Air Act, smoking is prohibited in Zoo buildings.

## Theft and Damages

Client agrees to be responsible for any damages or theft to the premises, its furniture, fixtures, equipment and table accessories by guest, invitees or employees of other agents utilized by the Client. Client shall indemnify and hold harmless Lancer Catering and its assigns, from and against any and all claims, suits, damages liabilities, judgments, actions including all attorneys' fees to defend such actions, for bodily injury, illness, and/or property damage arising from actions and /omission of or by Lancer Catering and its assigns, Client or its attendees, guests, agents, employees or invitees.

(Policies and Procedures continued on next page)



# Policies and Procedures

(continued)

## Decorations

Clients are responsible for the distribution, set-up and collection of all materials and decorations provided by the Client. All decorations need to be pre-approved by the Minnesota Zoo. Please note that sand, balloons, birdseed, glitter, rice and confetti may not be used. All candles must be enclosed. Open flames are not allowed. No tape, nails, pins, gums, or the like may be directly applied to or onto the inside or outside walls, ceilings, windows and door glass or frames and beams. All ceiling draping must be procured through Lancer Catering. No outside vendor is permitted due to liability.

## Labor Charges

Client agrees to begin the function(s) promptly at the scheduled time and agrees to vacate at the hour indicated. This includes all vendors related to the event. Client further agrees to reimburse Lancer Catering for personnel costs and other expenses incurred as a result of Client's failure to comply.

## Vendors

Outside vendors are required to vacate the facility by 12:30 a.m. It is the Client's responsibility to communicate this information to all of their vendors. Client further agrees to reimburse Lancer Catering for personnel costs and other expenses incurred as a result of Client's failure to comply.

## Wedding Cakes

If the Client chooses not to have Lancer Catering provide the wedding cake and instead use an outside vendor, it must be obtained from a licensed and insured bakery, and the Client will be charged a \$2.00 per guest fee. Lancer Catering cannot be responsible for placement of flowers or decorations on wedding cakes.

## Advertising/Program Policy

Any printed materials or advertising referring to the use of Lancer Catering or the Minnesota Zoo with the respect to the event must receive prior written approval by the Minnesota Zoo and Lancer Catering. All entertainment and programs at the Minnesota Zoo facilities must receive written approval by the Minnesota Zoo on or before the completion of the Banquet Event Order form.

## Banquet Event Order Form

All Clients are required to complete and approve a Banquet Event Order form detailing event logistics such as times for guest arrival, beverage and meal service, entertainment, outside vendors etc. This insures that all event details have been approved by the Client and Lancer Catering. The Banquet Event Order form must be completed fifteen (15) weekday business days prior to the function. Floor plans and logistics must be finalized at the time the Banquet Event Order form is completed.

## Storage and Approval of Materials

Client agrees that Lancer Catering will not accept and store shipments of any materials prior to the time said materials are required for the event. All shipments must receive prior delivery approval from Lancer Catering. All items and materials used in presentations or in decorating must receive prior approval from Lancer Catering and the Minnesota Zoo. All items with prior approval to be left on the Minnesota Zoo's premises must be removed immediately after the event. Lancer Catering and the Minnesota Zoo will assume no financial responsibility for any damages or theft of equipment, decorations or personal properties.



# Directions

**From Minneapolis:** 35W south, to Highway 62 east, to Highway 77 south, to County Road 38 east - follow the Zoo signs

**From St. Paul:** 35E south, to Highway 77 south, to County Road 38 east - follow the Zoo signs.

**From south of Apple Valley:** 35 north, to 35E north, to Highway 77 south, to County Road 38 east - follow the Zoo signs. Hwy 52 north to County Rd 42 west to Pilot Knob Road north to County Road 38 (McAndrews Rd) west to Zoo entrance.

The Minnesota Zoo is located in Apple Valley about 20 miles south of the Twin Cities and just 10 minutes south of the Mall of America.

If you need further assistance, please call: 952-431-9200

Minnesota Zoo  
13000 Zoo Boulevard  
Apple Valley, MN 55124