



**COMO PARK  
ZOO & CONSERVATORY  
HOLIDAY MENU**



Catered Exclusively by

**LANCER**  
*Catering*

# HORS D'OEUVRES

## Menu 1


### Stationary items:

**Rainbow of Seasonal Garden Vegetables  
with Creamy Herb Dip**

**Oven Roasted Squash Hummus  
with Garlic Rosemary Pita Crisps**

**Caprese Pearl Salad**    
Petite Mozzarella, Grape Tomatoes, Basil and Virgin  
Olive Oil

**Shrimp Paella Bite**  
GF Poached Shrimp, Saffron Risotto Cake,  
Sundried Tomato Aioli, Parsley

**Polenta Chicken**   
Crispy Polenta Bites with Pesto Braised Chicken  
and Preserved Cranberries

\$10.00 per guest++

## Menu 2

### Stationary items:

**Dairy land Cheese Tray**   
An Offering of Wisconsin's Finest Swiss, Pepper  
Jack, Cheddar, Colby, Munster and Marble Jack  
with Grapes, Berries and Assorted Crackers

**Vegetable Antipasto Display**  
Assortment of Grilled, Roasted and Preserved  
Vegetables

## Butler Passed Items

**Tenderloin Chasseur**  
Pan Seared Beef, Bacon, Mushroom Pan Sauce,  
Puff Pastry

**Harvest Flatbread**   
Toasted Herb Flatbread, Brie Cheese,  
Apple-Cranberry Chutney

**Caesar Cups**  
Julienne Romaine Hearts, Peppercorn Parmesan  
Dressing, Garlic Phyllo Crisp

\$13.00 per guest++

 Vegetarian  Vegan  Sustainable Seafood  Gluten Free  Dairy Free  Local Ingredients



# 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)

## On the Buffet

### Seasonal Artisan Fruit & Cheese Selection

Hand Wrapped Brie, Local Jack, Vintage White Cheddar, Ama Blu, Hickory Smoked Gouda and Herb Havarti with Fancy Crackers, Baguette, Red Grapes and Local Apple Slices

### Grilled Vegetables with Red Pepper Aioli

### Holiday Wraps

- Grilled Portobella Mushroom with Arugula and Horseradish Cream in a Tomato Wrap
- Roasted Turkey, Honeycrisp Apple and Cranberry Aioli in a Spinach Wrap

## Butler Passed

### Walleye BLT Bites

Hand Breaded Walleye with Romaine, Sliced Grape Tomato, Cajon Remoulade, atop a Crostini

### Forest Mushroom Bread Pudding

Savory Bread Pudding with Wild Mushrooms, Fresh Herbs and aged Parmesan Cheese

### Bourbon Shrimp

Marinated Grilled Shrimp, Griddled Flat Bread, Chip

### Tenderloin of Beef Canape

Black Pepper Crostini, Roasted Shallot Aioli

## Chef Carving Station

### \*Minnesota Turkey Breast

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

## Dessert Table

- Warm Ginger Bread Pudding with Caramel and Brandy Cream
- Pumpkin Silk Mousse Tartlets, Chantilly Cream
- Black Forest Torte Fingers, Petite New York Style Cheesecake Array

\$35.95 per guest++

Substitute Chef Carved Tenderloin of Beef for an Additional \$8.00 per guest

\*Chef fee of \$100.00 per Chef, per 100 guests

 Vegetarian  Vegan  Sustainable Seafood  Gluten Free  Dairy Free  Local Ingredients

# PLATED DINNERS

## Menu 1

Please choose one salad, entrée and dessert

### Salads

- Mixed Greens, Garden Vegetables, Herb Croutons, Herb Buttermilk Dressing
- Caesar Salad with Roasted Garlic Dressing and Herb Croutons
- Baby Greens, Toasted Walnuts, Dried Cranberries, White Balsamic Vinaigrette\*
- Baby Kale Salad with Golden Beets, Shallots, Watercress, Grapefruit and Walnut Vinaigrette\*

\* Add \$1.00

### Entrées

- Spice Rubbed and Fire Grilled Sirloin Steak, Sautéed Crimini Mushrooms
- Roasted Rack of Pork with Stone Ground Mustard and Calvados Cream Sauce
- Roasted Breast of Turkey with Herb Butter and Cranberry-Orange Chutney
- Pan Seared Wild Caught Salmon, Dill Pistachio-Pistou

### Accompaniments

- Roasted Red Potatoes
- Green Beans with Caramelized Shallots

### Desserts

- Ginger Bread Pudding, Homemade Caramel Sauce, Calvados Whipped Cream
- Triple Threat Cake, Two Layers of Chocolate Cake filled with Chocolate Mousse topped with Chocolate Cake Crumbles, Milk and White Chocolate Curds and Drizzled with Ganache
- Berry Curd Mousse with Toasted Meringue, Mango Coulis and Pecan Brittle
- New York Style Cheesecake, Mixed Berry Compote
- Pumpkin Silk Mousse Tart, Chantilly Cream

\$34.00 per guest ++

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

# PLATED DINNERS

continued

## Menu 2

Please choose one salad, entrée and dessert

### Salads

- Mixed Greens, Garden Vegetables, Herb Croutons, Herb Buttermilk Dressing
- Caesar Salad with Roasted Garlic Dressing and Herb Croutons
- Baby Greens, Toasted Walnuts, Dried Cranberries, White Balsamic Vinaigrette
- Baby Kale Salad with Golden Beets, Shallots, Watercress, Grapefruit and Walnut Vinaigrette\*

\* Add \$1.00

### Entrées

- Pork Tenderloin Medallions with Forest Mushroom Ragout
- Grilled Top Sirloin Steak and Sautéed Breast of Chicken, Marsala Wine Sauce
- Breast of Chicken Stuffed with Walnut Pear Brioche Dressing, Brandy Cream Sauce
- Pecan Crusted Walleye with Lemon Parsley Aioli
- Porter Braised Short Rib

### Accompaniments

- Smashed Yukon Gold Potatoes with Asiago, Bacon and Herbs
- Roasted Carrots and Parsnips with Honey Glaze

### Desserts

- Ginger Bread Pudding, Homemade Caramel Sauce, Calvados Whipped Cream
- Triple Threat Cake, Two Layers of Chocolate Cake filled with Chocolate Mousse topped with Chocolate Cake Crumbles, Milk and White Chocolate Curls and Drizzled with Ganache
- Berry Curd Mousse with Toasted Meringue, Mango Coulis and Pecan Brittle
- New York Style Cheesecake, Mixed Berry Compote
- Pumpkin Silk Mousse Tart, Chantilly Cream

\$37.00 per guest ++

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# PLATED DINNERS

continued

## Menu 3

Please choose one salad, entrée and dessert

### Salads

- Mixed Greens, Garden Vegetables, Herb Croutons, Herb Buttermilk Dressing
- Caesar Salad with Roasted Garlic Dressing and Herb Croutons
- Baby Kale Salad with Golden Beets, Shallots, Watercress, Grapefruit and Walnut Vinaigrette\*
- Farro and Bibb Salad with Red Onion, Pickled Tomatoes, avocado and Chili Lime Vinaigrette\*

\* Add \$1.00

### Entrées

- Pan Seared Berkshire Pork Tenderloin, Apricot-Bourbon Glaze
- Traditional Prime Rib with Au Jus and Fresh Horseradish Sauce
- Seared Sliced Beef Tenderloin, Twin Grape Gastrique
- Seared Petite Sirloin and Pecan Crusted Walleye, Lemon Parsley Aioli\*
- Seared Petite Filet and Balsamic Breast of Chicken with Preserved Cherry Compote

\* Add \$4.00

### Accompaniments

- Yukon Gold, White Cheddar Duchess Potatoes

### Desserts

- Ginger Bread Pudding, Homemade Caramel Sauce, Calvados Whipped Cream
- Triple Threat Cake, Two Layers of Chocolate Cake filled with Chocolate Mousse topped with Chocolate Cake Crumbles, Milk and White Chocolate Curls and Drizzled with Ganache
- Berry Curd Mousse with Toasted Meringue, Mango Coulis and Pecan Brittle
- New York Style Cheesecake, Mixed Berry Compote
- Pumpkin Silk Mousse Tart, Chantilly Cream

\$38.00 per guest ++

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# DINNER BUFFETS

## Menu 1

Please choose one dessert

### Salads

- Hearts of Romaine, Herb Croutons, Parmesan Cheese, Roasted Garlic Dressing
- Quinoa and Baby Kale Salad with Prosciutto, Roasted Red Pepper, Caramelized Mushrooms, Goat Cheese and a Raspberry Vinaigrette.

### Entrées

- Sautéed Breast of Chicken, Wild Mushroom and Marsala Sauce
- Flank Steak with Port Demi, Pan Seared Flank Steak with Port Demi-Glace

### Accompaniments

- Roasted Red Potatoes
- Savory Rice Pilaf
- Fresh Market Vegetable Sauté

### Desserts

- Ginger Bread Pudding, Homemade Caramel Sauce, Calvados Whipped Cream
- Triple Threat Cake, Two Layers of Chocolate Cake filled with Chocolate Mousse topped with Chocolate Cake Crumbles, Milk and White Chocolate Curls and Drizzled with Ganache
- Berry Curd Mousse with Toasted Meringue, Mango Coulis and Pecan Brittle
- New York Style Cheesecake, Mixed Berry Compote
- Pumpkin Silk Mousse Tart, Chantilly Cream

\$30.00 per guest ++

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# DINNER BUFFETS

continued

## Menu 2

Please choose one dessert

### Salads

- Seasonal Fruit Display
- Quinoa, Toasted Almonds and Dried Blueberries
- Baby Kale Salad with Golden Beets, Shallots, Watercress, Grapefruit and Walnut Vinaigrette\*
- Shaved Fennel Salad with Green Apple, Dried Cranberries, Pecorino Romano and Lemon Vinaigrette\*

\* Add \$1.00

### Entrées

- Pacific Rim Cedar-Planked Salmon
- Marinated and Offered with Wok-Fired Asian Vegetable Ribbons
- Chef Carved Prime Rib of Beef, Merlot Demi-Glaze
- Alfredo with Primavera and Roasted Veggies
- Maple Butter Cedar-Planked Salmon

### Accompaniments

- Salt-Baked Fingerling Potatoes
- Farfalle Alfredo Gratin
- Honey Thyme Roasted Root Vegetables

### Desserts

- Ginger Bread Pudding, Homemade Caramel Sauce, Calvados Whipped Cream
- Triple Threat Cake, Two Layers of Chocolate Cake filled with Chocolate Mousse topped with Chocolate Cake Crumbles, Milk and White Chocolate Curls and Drizzled with Ganache
- Berry Curd Mousse with Toasted Meringue, Mango Coulis and Pecan Brittle
- New York Style Cheesecake, Mixed Berry Compote
- Pumpkin Silk Mousse Tart, Chantilly Cream

\$38.00 per guest ++

\*Chef fee of \$100.00 per Chef, per 100 guests

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# SPECIALTY

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.

## Cocktails

<b>Auld Nick</b> .....	\$9.00
Bulleit Rye Whiskey, Drambuie, Benedictine, Orange Juice, Lemon Juice	
<b>Negroni Punch</b> .....	\$9.00
7 Year Aged Rum, Campari, Vermouth, Grapefruit Juice, Lemon, Honey, Clove	
<b>Coquito</b> .....	\$9.00
Anejo Rum, Coconut cream, Vanilla, Nutmeg, Cinnamon	
<b>Distiguated Gentleman</b> .....	\$9.00
Bulleit Rye Whiskey, Sweet Vermouth, Blackberry Simple Syrup, Agnostura Bitters	
<b>Uncle Alton's Eggnog</b> .....	\$9.00
Bourbon, Spiced Rum, Eggnog, Nutmeg	
<b>Yule Glogg</b> .....	\$10.00
Red Wine, Port, Vodka, Dried Fig, Raisins, Oranges, Anise, Pepper, Clove, Cardamom, Cinnamon	
<b>Rusty Apple Toddy</b> .....	\$8.00
Drambuie, Apple Juice, Lemon, Cinnamon	

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# BEVERAGES

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.

## Non-Alcoholic Beverages

<b>Freshly-Brewed Regular or Decaffeinated Colombian Coffee</b> .....	\$25.95 per gallon
<b>Freshly-Brewed Regular or Decaffeinated Caribou Coffee</b> .....	\$30.95 per gallon
<b>Hot Chocolate with Whipped Cream</b> .....	\$25.95 per gallon
<b>Warm Spiced Apple Cider</b> .....	\$25.95 per gallon
<b>Freshly-Brewed Iced Tea</b> .....	\$25.95 per gallon
<b>Sparkling Cranberry Punch</b> .....	\$19.95 per gallon
<b>Fruit Punch</b> .....	\$20.95 per gallon
<b>Lemonade</b> .....	\$19.95 per gallon
<b>Orange Juice</b> .....	\$23.95 per gallon
<b>Sparkling Apple Cider</b> .....	\$18.95 per bottle
<b>Assorted Sodas</b> .....	\$ 2.50 per soda
<b>Bottled Water</b> .....	\$ 2.50 per bottle

## Alcoholic Beverage Service

	<b>Host</b>	<b>Cash</b>
<b>House Brand Liquor</b> .....	\$6.00.....	\$6.00
<b>Premium Brand Liquor</b> .....	\$7.00.....	\$7.00
<b>Cordials</b> .....	\$8.00.....	\$8.00
<b>House Wine</b> (per glass) .....	\$5.75.....	\$6.00
<b>Domestic Bottled Beer</b> .....	\$5.25.....	\$5.50
<b>Premium Bottled Beer</b> .....	\$6.25.....	\$6.50
<b>Bottled Water</b> .....	\$2.25.....	\$2.50
<b>Soft Drinks</b> .....	\$2.25.....	\$2.50

## House Wine

<b>Pebble Creek Chardonnay, Cabernet Sauvignon, Merlot</b> .....	\$22.95 per bottle
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