

HOLIDAY MENU



Catered Exclusively by

LANCER Eatering

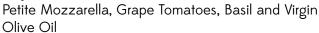
HORS D'OEURVES

Menu 1

Stationary items:

Rainbow of Seasonal Garden Vegetables with Creamy Herb Dip

Oven Roasted Squash Hummus with Garlic Rosemary Pita Crisps



Shrimp Paella Bite

GF Poached Shrimp, Saffron Risotto Cake, Sundried Tomato Aioli, Parsley

Polenta Chicken @

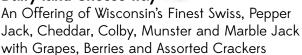
Crispy Polenta Bites with Pesto Braised Chicken and Preserved Cranberries

\$10.00 per guest++

Menu 2

Stationary items:

Dairy land Cheese Tray



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++













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 Aïoli, 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















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

Accompaniments

- Roasted Red Potatoes
- Green Beans with Caramelized Shallots

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

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

\$34.00 per guest ++











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

Accompaniments

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

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

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 ++













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
- Pumpkin Silk Mousse Tart, Chantilly Cream

\$38.00 per guest ++

















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

and Marsala Sauce

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

Sautéed Breast of Chicken, Wild Mushroom

Flank Steak with Port Demi, Pan Seared Flank

- 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
- Pumpkin Silk Mousse Tart, Chantilly Cream

\$30.00 per guest ++













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 Primivara 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
- Pumpkin Silk Mousse Tart, Chantilly Cream

\$38.00 per guest ++ *Chef fee of \$100.00 per Chef, per 100 guests













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

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













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Non-Alcoholic Beverages

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

Alcoholic Beverage Service

		Cash
House Brand Liquor	\$6.00	\$6.00
Premium Brand Liquor		
Cordials		
House Wine (per glass)	\$5.75	\$6.00
Domestic Bottled Beer	\$5.25	\$5.50
Premium Bottled Beer		
Bottled Water	\$2.25	\$2.50
Soft Drinks		

House Wine

Pebble Creek Chardonnay, Cabernet Sauvignon, Merlot......\$22.95 per bottle









