



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

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



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 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 ++

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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 Curds and Drizzled with Ganache
- Berry Curd Mousse with Toasted Meringue, Mango Coulis and Pecan Brittle
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\$38.00 per guest ++

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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

Auld Nick	\$9.00
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	\$9.00
Anejo Rum, Coconut cream, Vanilla, Nutmeg, Cinnamon	
Distiguated 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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BEVERAGES

Host or cash bars must meet a minimum of \$350 per bar, per function or client will be billed a \$150 bartender fee.
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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	\$18.95 per bottle
Assorted Sodas	\$ 2.50 per soda
Bottled Water	\$ 2.50 per bottle

Alcoholic Beverage Service

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

House Wine

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