



**BRAEMAR**  
GOLF COURSE



DAYTIME  
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.

# BREAKFAST SELECTIONS

## CONTINENTAL BREAKFASTS /per guest

Continental breakfasts are accompanied with regular & decaffeinated Colombian coffee, Numi tea, & chilled orange juice.

### Sweet Morning (V)

Mini Danish/Fruit Filled Strudel/Assorted Breakfast Breads/Fresh Fruit Tray/Sweet Butter

### Bistro (V)

Sliced Fresh Fruit Tray/Assorted Bagels/Coffee Cake/Pecan Caramel Rolls/Sweet Butter/Assorted Cream Cheeses/Preserves

### Healthy Start (V)

Greek Vanilla Yogurt/Granola/Fresh Berries/Pineapple/Honey-Wheat Bagels/Zucchini Muffins/Sweet Butter/Assorted Cream Cheeses/Preserves

## BREAKFAST BUFFETS /per guest

Breakfast buffets are accompanied with regular & decaffeinated Colombian coffee, Numi tea, & chilled orange juice. 25 guest minimum.

### Assorted Breakfast Sandwich Buffet

Assortment of Artisan Sandwiches/Cheddar Hash Browns/Fresh Fruit Tray/Citrus Yogurt

### Sunrise Breakfast

Fresh Fruit Tray/Scrambled Eggs/Bacon/Sausage Links/O'Brien Potatoes/Assorted Muffins & Danish Pastries



## COFFEE A LA CARTE

### 1 Gallon Colombian Coffee

Regular or Decaf



# SNACKS

## SPECIALTY BREAKS

/per guest

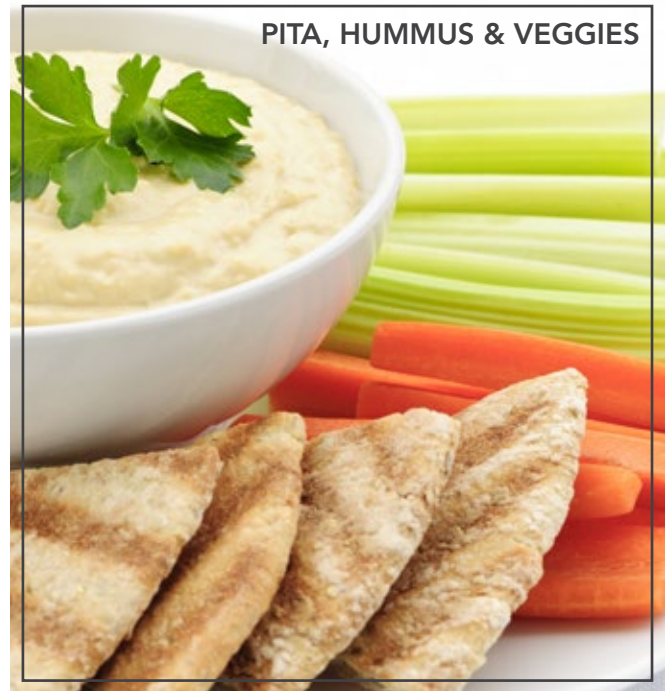
25 guest minimum

### Afternoon Stretch (V)

Freshly-Baked Cookies/Fudge Brownies/  
Assorted Canned Sodas/Bottled Water/Regular  
& Decaffeinated Colombian Coffee/Numi Tea

### Energy Break (V)

Assorted Granola Bars/Carrots/Celery/  
Pita Chips/Hummus/Deluxe Snack Mix/  
Assorted Canned Sodas/Bottled Water/Juice



# MEETING PLANNER PACKAGES

## PACKAGE OPTIONS /per guest

Add to any luncheon for day-long meetings.  
50 guest minimum

### Sweet Morning (V)

#### Mid-Morning Beverage Service:

Coffee/Assorted Sodas

#### Afternoon Break:

Cookies/Snack Mix/Fruited Water

### Bistro (V)

#### Mid-Morning Beverage Service:

Coffee/Assorted Sodas

#### Afternoon Break:

Fresh Cut Vegetables/Herb Dip/Hummus/  
Cookies/Pretzels/Assorted Sodas/Fruited Water





# LUNCH SELECTIONS

## LUNCH SALADS /per guest (CHOOSE ONE)

Accompanied by regular & decaffeinated Colombian coffee, Numi tea, freshly-baked artisan sourdough baguette with sweet butter, & family-style platters of brownies & bars.

### Asian (V)

Asian Greens/Napa Cabbage/  
Vegetable Ribbons/Ginger-Soy Dressing/  
Wontons/Sweet Chili Sauce

### Asian Salad with Chicken

### Chicken Caesar

Grilled Chicken/Romaine/Shaved  
Parmesan/Herb Croutons/Caesar Dressing

### Harvest Chicken (L) (GF)

Mixed Greens/Apples/Craisins/  
Amablu Cheese/Grilled Chicken/  
Candied Walnuts/Maple-Ginger Vinaigrette

### House Cobb (GF)

Chopped Turkey/Romaine/Butter Lettuce/  
Avocado/Tomatoes/Bacon/Blue Cheese/  
Boiled Eggs/Sweet Basil Vinaigrette



ASIAN CHICKEN SALAD

# LUNCH SELECTIONS

## LIGHT LUNCHEON SANDWICHES /per guest (CHOOSE ONE)

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Accompanied by regular & decaffeinated Colombian coffee, Numi tea, chips & family-style platters of brownies & bars.

### Caprese (V)

Mozzarella/Tomatoes/Basil Aioli/  
Balsamic/Ciabatta

### Roast Turkey

Provolone/Romaine Lettuce/Tomatoes/  
Dijonaise/Ciabatta

### Chicken BLT

Smoked Bacon/Havarti Cheese/Romaine  
Lettuce/Tomatoes/Garlic Aioli/Ciabatta





# LUNCH SELECTIONS

## PLATED LUNCHESES /per guest

Accompanied by regular & decaffeinated Colombian coffee, Numi tea, garden salad, freshly-baked artisan sourdough baguette with sweet butter, & family-style platters of brownies & bars. Upgrade to plated dessert for an additional per guest fee.

### Stuffed Shells (V)

Herb Ricotta/Spinach/Alfredo/  
Tomato Sauce

### Vegetable Cavatappi (V)

Spiral Pasta/Artichokes/Broccoli/  
Asparagus/Tomatoes/Red Onions/  
Squash/Light Mushroom Sauce

### Pomegranate Chicken (GF)

Rosemary Pomegranate Sauce/Yukon  
Smashed Potatoes/Roasted Asparagus

### Roast Turkey

Mashed Potatoes/Green Beans/  
Thyme Gravy

### Georgia Pork

Peach Chutney/Shoestring Onions/  
Herb-Roasted Potatoes/Garlic Green Beans

### Asiago Chicken

Mustard Cream Sauce/  
Rice Medley/Roasted Asparagus

### Sliced Filet (GF)

Bordelaise Sauce/Yukon Gold  
Smashed Potatoes/Bacon & Onion  
Brussels Sprouts

### Grilled Salmon (SW)(GF)

Citrus-Butter Sauce/Herb-Roasted  
Potatoes/Roasted Asparagus

ASIAGO CHICKEN



# PLATED DESSERTS

## DESSERT SELECTIONS /per guest

Warm Apple Crisp (V)

Cinnamon Whipped Cream

Flourless Chocolate Cake (GF)(V)

New York Style Cheesecake (V)

Triple-Berry Coulis

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

FLOURLESS CHOCOLATE CAKE





# LUNCH SELECTIONS

## LUNCH BUFFETS /per guest

Accompanied by regular & decaffeinated Colombian coffee, Numi tea, & family-style platters of brownies & bars. 25 guest minimum.

### BBQ

**Smokey Pulled Brisket BBQ  
& Sweet Tangy Chicken BBQ**  
with Coleslaw/Potato Salad/Kettle Chips/  
Fresh Fruit/Ciabatta Rolls

### Executive

**Meats & Cheeses:** Sliced Roast Beef,  
Roast Turkey, Smoked Ham, Swiss Cheese,  
Cheddar Cheese, & Pepper Jack Cheese  
**Fixings:** Lettuce, Tomatoes, Onions, & Pickles  
with Country Potato Salad/Penne Pasta Salad  
Primavera/Chips/Fresh Sliced Fruit/Bakery Fresh  
Bread/Rolls/Croissants

### Picnic

**Burgers & Brats on Buns**  
with Condiments/Kettle Chips/Spinach Dip/  
Potato Salad/Coleslaw/Fresh Fruit

### Riviera

**Gourmet Salad Greens (V):** Sweet Basil Vinaigrette  
**Chicken Breast Provencal:** Tomatoes/Olives  
**Rosemary Pork Loin:** Dijon Pan Sauce  
**Pasta Salad (V):** Shell Pasta/Tomatoes/Artichokes  
**Balsamic & Cracked Pepper New Potatoes (V)**  
**Sautéed Green Beans with Thyme (V)**  
**Fresh Fruit Salad (V)**  
with French Baguette/Sweet Butter (V)



**BBQ PULLED BRISKET**

# SNACKS & TREATS

## CRUNCHY SNACKS & BAKED GOODS

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Mini Pretzels & Ground Mustard

Snack Mix

Roasted Peanuts (GF)

Kettle Chips & Dip

Housemade Tortilla Chips & Salsa (GF)

Mixed Nuts

Fresh-Baked Cookies

Assorted Muffins

Fudge Brownies

Assorted Scones

Assorted Pastries & Danish

Assorted Bakery Bars



FUDGE BROWNIES