



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

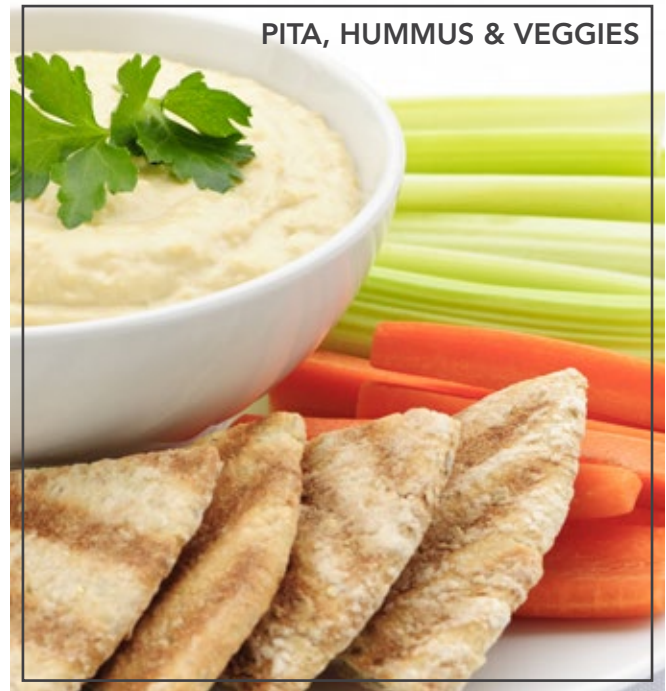
25 guest minimum

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)

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

Mini Pretzels & Ground Mustard

Snack Mix

Roasted Peanuts (GF)

Kettle Chips & Dip

Housemade Tortilla Chips & Salsa (GF)

Fresh-Baked Cookies

Fudge Brownies

Assorted Bakery Bars

Mixed Nuts



FUDGE BROWNIES