



CATERING MENU



LANCER
Catering

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 Representative 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.

 - Vegetarian - no animal proteins except dairy and eggs

 - Vegan - no animal products (also dairy free)

 - Gluten free - contains no gluten

 - Dairy free - contains no dairy products

 - Sustainably-sourced seafood

 - Composed of locally-sourced ingredients

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.

index

breakfast	Page 5	Continental Breakfast
	Page 5	Breakfast Additions
	Page 6	À la Carte Breakfast Items
	Page 6	Beverages
	Page 7	Plated Breakfasts
	Page 7	Breakfast Buffets
	Page 8	Specialty Breaks
	Page 8	À la Carte Break Items
lunch	Page 9	Luncheon Salads
	Page 10	Luncheon Sandwiches & Wraps
	Pages 11 & 12	Plated Luncheons
	Page 12	Luncheon Desserts
	Pages 13 & 14	Luncheon Buffets
accoutrements	Page 15	Meeting Planner Packages
	Page 16	Cold Hors d'oeuvre
	Page 17	Warm Hors d'oeuvre
	Page 18	Stationary Hors d'oeuvre
	Page 19	Savory Stations
	Page 20	Small-Plate Stations
dinner	Page 21	Chef Carving Stations
	Pages 22 - 24	Plated Dinners
	Page 24	Children's Menu
	Page 25	Dinner Buffets
	Page 26	Specialty Dinner Buffets
dessert	Page 27	Dessert Selections
	Page 28	Dessert Performance Stations & Cupcakes
snacks	Page 29	Late-Night Enhancements
	Page 30	Snacks
beverages	Page 31	Beverages
	Page 32	Featured Wines
	Page 33	Specialty Kegs
additional	Pages 34 & 35	General Information



continental breakfast

Continental breakfasts are accompanied by regular and decaffeinated
Caffé Vita coffee, herbal tea and chilled orange juice.

Café

Fresh Fruit Salad, Triple-Berry Streussel Coffee
Cake, Assorted Muffins, Fruit Danish, Sweet Butter

Bistro

Sliced Fresh Fruit Tray, Assorted Bagels, Triple-Berry
Streussel Coffee Cake, Pecan Caramel Rolls, Sweet
Butter, Whipped Cream Cheese and Preserves

Euro Continental

Greek Yogurt with Fresh Seasonal Berries and
Local Honey, Fresh Bakery Basket with House-
Made Scones, Filled Petite Croissants, Mini Bagels,
Cream Cheese, Raspberry Preserves and Sweet
Butter

Healthy Start

(25 guest minimum)

Organic Granola, Low-Fat Vanilla Yogurt, Bowls
of Fresh Berries, Bananas, Pineapple, and
Melon, Whole-Grain Honey-Wheat Bagels and
Low-Fat Blueberry Muffins, Whipped Cream
Cheese, Sweet Butter and Marmalade

breakfast additions

Breakfast additions are priced per guest and can be added to any continental breakfast.

Yogurt Trifle

Low-Fat Vanilla Yogurt, Organic Granola and
Seasonal Berries

Breakfast Sandwiches

Bacon or Sausage, Egg and Cheese on
Fresh-Baked Buttermilk Biscuits

Breakfast Burritos

Chorizo Sausage or Black Beans, Eggs and
Cheese, Flour Tortillas and Fresh Pico De Gallo

 Vegetarian  Vegan  Sustainable Seafood  Gluten Free  Dairy Free  Local Ingredients

à la carte breakfast items

Assorted Pastries and Danish

per dozen

Assorted Muffins

per dozen

Assorted Scones

per dozen

Caramel Pecan Rolls

per dozen

House-Made Granola Bars

per dozen

Assorted Bagels with Cream Cheese

per dozen

Whole Fresh Fruit

each

Fresh Fruit Display

A Bountiful Display of the Season's Freshest Fruit and Berries

per guest

beverages

Hot Herbal Tea

per half gallon
(approximately 6 servings)

Orange Juice

per gallon

Hot Chocolate with Whipped Cream

per gallon

Freshly-Brewed Regular and Decaffeinated Coffee

per gallon



Assorted Canned Sodas

each

Bottled Water 16.9 oz.

each

Premium Bottled Juices

Cranberry, Apple, Orange - 10 oz.
each

 Vegetarian  Vegan  Sustainable Seafood  Gluten Free  Dairy Free  Local Ingredients

plated breakfasts

Plated breakfasts are accompanied by baskets of freshly-baked muffins, regular and decaffeinated Caffé Vita coffee, herbal tea and chilled orange juice.

Morning Scramble

Eggs, Tillamook Cheddar Cheese and Snipped Chives, Choice of Thick-Sliced Ham, Hardwood-Smoked Bacon or Country Sausage, Home-Fried Potatoes served with Seasonal Fresh Fruit Accompaniment

Cottage

Three-Cheese Quiche Shallots and Salsa, Crème Fraîche, Choice of Thick-Sliced Ham, Hardwood-Smoked Bacon or Country Sausage served with Herb-Roasted New Potatoes, served with Seasonal Fruit Accompaniment

Country Breakfast

House-Made Buttermilk Biscuits, Sausage Gravy, Scrambled Eggs and Roasted Potatoes

Bakehouse French Toast

Thick-Cut Cinnamon Raisin Bread, Vanilla Egg Batter, Honey Mascarpone, Hardwood-Smoked Sausage, served with Roasted Rosemary Red Potatoes

breakfast buffets

(25 guest minimum)

Breakfast buffets are accompanied by regular and decaffeinated Caffé Vita coffee, herbal tea and chilled orange juice.

Breakfast Sandwich Buffet

Assortment of Artisan Bread Sandwiches or Sunrise Burritos, Tillamook Cheddar Hash Browns, Fresh Fruit Tray with Citrus Yogurt Dip

Sunrise Breakfast

Fresh Fruit Tray, Scrambled Eggs with Tillamook Cheddar Cheese and Chives, Hardwood-Smoked Bacon and Country Sausage, Herb-Roasted New Potatoes, Pecan Caramel Rolls, Freshly-Baked Muffins

B&B Breakfast

Fresh Fruit Salad, Thick Cut Cinnamon Raisin Bread French Toast, Pure Maple Syrup, Three-Cheese Quiche, Roasted Onion, Hardwood-Smoked Bacon and Country Sausage, Home-Fried Potatoes, Triple-Berry Streusel Cake

 Vegetarian  Vegan  Sustainable Seafood  Gluten Free  Dairy Free  Local Ingredients

Lancer Catering Menu | Food and beverage prices are subject to applicable sales tax and surcharge.
100% of the surcharge goes to Lancer Management WA LLC for the enhancement of your catered event. -7-

specialty breaks

(20 guest minimum)

The Big Chill

Variety of Ice Cream Novelties : Chips Galore, Vanilla Ice Cream Sandwich, Strawberry Ice Cream Bar, Drumstick Nutty Cone, Sparkling Juice, Bottled Spring Water and Soft Drinks, Regular and Decaffeinated Caffé Vita Coffee, Tea, Iced Tea

Energy Break

Natural Almonds, Homemade Chocolate-Chip Granola Bars, Carrots, Celery Sticks and Pita Crisps with Hummus, Assorted Canned Sodas, Bottled Spring Water, Fresh Brewed Iced Green Tea

Afternoon Stretch

Freshly-Baked Cookies, Fudge Brownies Assorted Canned Sodas, Bottled Water, Regular and Decaffeinated Caffé Vita Coffee, Tea

à la carte break items

Freshly-Baked Cookies

per dozen

Assorted Bakery Bars

per dozen

Fudge Brownies

per dozen

Mini Pretzels

per pound

Deluxe Snack Mix

per pound

Deluxe Mixed Nuts

per pound

Natural Almonds

per pound

Kettle Chips and Dip

per pound

House Made Tortilla Chips and Salsa

per pound

Crudité Platter with Creamy Herb Dip

per guest

Fresh Fruit Display

per guest

 Vegetarian  Vegan  Sustainable Seafood  Gluten Free  Dairy Free  Local Ingredients

luncheon salads

Accompanied by regular and decaffeinated Caffé Vita coffee, herbal tea, freshly-baked rolls with sweet butter and family-style platters of brownies and bars.

*Please select one entrée salad.



Chicken Caesar

Grilled Breast of Chicken on Crisp Romaine with Parmesan Cheese, Herb Croutons, Parmesan Frico Crisp, Roasted Garlic Caesar Dressing

Add Salmon



Pacific Rim

Asian Greens, Napa Cabbage, Vegetable Ribbons, Ginger-Soy Dressing with Crispy Wontons, Five-Spiced Grilled Chicken or Crispy Golden Shrimp Drizzled with Sweet Chili Sauce
with Chicken 
with Shrimp 

Greek Isle Salad

Grilled Chicken, Chopped Romaine, Hothouse Cucumber, Red Bell Pepper, Grape Tomatoes, Red Onion, Feta Cheese, Kalamata Olives, Green Goddess Dressing

Orchard Apple Chicken

Grilled Chicken, Mixed Greens, Goat Cheese, Cucumber, Candied Walnuts, Dried Cranberries, Apple Chips with Apple Cider Vinaigrette.

New Mexico

Spicy Breaded Chicken Tenderloin, Crisp Romaine, Greens, Roasted Corn, Pico de Gallo, Monterey Jack Cheese, Tortilla Crisps, Southwest Ranch Dressing

Chicken Cobb

Breast of Chicken, Crisp Romaine, Butter Lettuce, Avocado, Ripe Tomatoes, Hardwood-Smoked Bacon, Bleu Cheese, Hard-Cooked Eggs, Creamy Bleu Cheese Dressing

luncheon sandwiches & wraps

Accompanied by regular and decaffeinated Caffé Vita coffee, herbal tea and family-style platters of brownies and bars.

*Please select one sandwich or wrap.

Caprese Sandwich

Portobello Mushrooms, Red Bell Peppers, Carrot, Sweet Onion, with Organic Spinach, Fresh Mozzarella on Ciabatta with Roasted Garlic Aioli, Housemade Chips

Bistro Chicken

Sliced Grilled Chicken, Creamy Brie, Arugula and Lemon Garlic Aioli, Freshly-Baked Baguette, Small Green Salad with Vinaigrette

Roast Beef Kaiser

Thin Sliced Roast Beef, Aged Cheddar, Horseradish Sauce, Vine Tomatoes and Lettuce on a Bakery Kaiser Roll, Housemade Chips

Bahn Mi

Char Siu Pork, Mayonnaise, Pickled Vegetables, Cilantro and Jalapenos on a Crisp French Roll, Bun Chay

Thai Wrap

Asian Greens, Napa Cabbage, Vegetable Ribbons, Citrus Mayo, Sweet Basil and Mint, served in a Flour Tortilla. Choose Five-Spiced Chicken or Crispy Golden Shrimp Drizzled with Sweet Chili Sauce

Chicken 

Shrimp 

Cubano Press

Braised Pork, Shaved Ham, Swiss Cheese, Pickles and Store Ground Mustard

Bavarian Pastrami Sandwich

Peppered Pastrami, Gruyere Cheese, Caramelized Onions and Mustard on a Pretzel Roll

Mexican Telera Sandwich

Grilled Chicken, Plum Tomatoes, Avocado, Pepper Jack Cheese and Chipotle Aioli in a Telera Roll

Boxed Lunch Option

Ham, Beef, Turkey, Chicken Salad, Tuna Grilled Vegetarian. With Chips Cookie, Soda or Water

 Vegetarian  Vegan  Sustainable Seafood  Gluten Free  Dairy Free  Local Ingredients

plated luncheons

Accompanied by freshly-baked artisan sourdough baguette, sweet butter, regular and decaffeinated Caffé Vita coffee, herbal tea and one dessert selection.

*Please select one salad, one entrée and one dessert.

salads

Garden Salad

Romaine, Iceberg and Organic Spring Greens, Carrot, Cucumber, Plum Tomatoes, Croutons, Sweet Basil Vinaigrette

Caesar Salad

Crisp Romaine, Parmesan Cheese, Herb Croutons, Parmesan Frico Crisp, Roasted Garlic Caesar Dressing

Berry Bliss Salad

Baby Spinach and Romaine, Sugared Almonds, Fresh Berries, Raspberry Cider Vinaigrette

*Harvest Salad

Dried Cranberries, Candied Walnuts, Sweet Basil Vinaigrette

*Additional cost per guest

entrées

Portabello Mushroom Wellington

Portobello Mushrooms Sautéed With Garlic, Herbs and Olive Oil Placed on a Bed of Sautéed Spinach and Brown Rice

Kalbi Chicken

Marinated Breast of Chicken, Wok-Fired Asian Vegetables, Spicy Soy-Ginger Sauce and Steamed Jasmine Rice
(Vegetarian Upon Request)

Chicken Marsala

Sautéed Breast of Chicken, Cremini Mushrooms, Marsala Wine Sauce, Chive Mashed Potatoes, Summer Squash and Green Bean Sauté

 Vegetarian  Vegan  Sustainable Seafood  Gluten Free  Dairy Free  Local Ingredients

plated luncheons continued...

Accompanied by freshly-baked artisan sourdough baguette, sweet butter, regular and decaffeinated Caffé Vita coffee, herbal tea and one dessert selection (below).

*Please select one salad, one entrée and one dessert.

entrées continued...

Georgia Pork

Honey-Brined Pork Loin with Peach Chutney, Crispy Onions, Red-Skin Mashed Potatoes and Green Beans

Mediterranean Mahi Mahi

Pan-Seared Orange-Rosemary Mahi Mahi with Couscous and Roasted Cauliflower

Bistro Steak

Marinated Sirloin, Merlot Sauce, Provencal Herb Butter, Roasted Yukon Gold Potatoes, Green Beans and Carrot Batons

Pacific Rim Salmon

Wild-Caught Salmon, Ginger-Soy Glaze, Orange-Scented Jasmine Rice and Seasonal Vegetables

desserts

Ultimate Triple-Chocolate Cake

Warm Apple Crisp with Cinnamon Whipped Cream

Blueberry-Peach Cobbler

New-York-Style Cheesecake with Triple Berry Coulis

Red Velvet Cake with Cream Cheese Icing

 Vegetarian  Vegan  Sustainable Seafood  Gluten Free  Dairy Free  Local Ingredients

luncheon buffets

Luncheon buffets are accompanied by regular and decaffeinated Caffé Vita coffee, herbal tea and one dessert selection.

*Please select one of the following buffets and one dessert.

(25 guest minimum. One-and-a-half hour service.)







Executive

- Platters of Sliced Deli Roast Beef, Roast Turkey, Smoked Ham   
- Slices of Swiss, Cheddar and Pepper-Jack Cheese   
- Fresh Lettuce, Sliced Tomatoes, Onions, Pickles 
- Country Potato Salad   
- Penne Pasta Salad Primavera  
- Fresh-Sliced Fruit of the Season 
- Bakery-Fresh Bread, Rolls and Petite Croissants 






Heartland

- Orchard Salad - Grilled Chicken, Mixed Greens, Goat Cheese, Cucumber, Candied Walnuts, Dried Cranberries, Apple Chips with Apple Cider Vinaigrette 
- Seasonal Fresh Fruit 
- PNW Pasta Salad
- Roast Chicken Breast, Rosemary Pan Sauce, Bacon and Onion 
- Slow-Roasted Beef, Cremini Mushroom Sauce
- Roasted Red Potatoes 
- Market-Fresh Vegetables 
- Fresh Rolls with Sweet Butter  

Riviera

- Gourmet Salad Greens with Sweet Basil Vinaigrette 
- Fresh Fruit Salad 
- Chicken Breast Provencal with Tomatoes and Olives 
- Rosemary Pork Loin with Dijon Pan Sauce 
- Shell Pasta with Grape Tomatoes, Artichokes, and Cream 
- Balsamic and Cracked-Pepper New Potatoes 
- Sautéed Green Beans with Thyme  
- Warm French Baguette and Sweet Butter  

Desserts

- Ultimate Triple-Chocolate Cake 
- Warm Apple Crisp with Cinnamon Whipped Cream 
- Blueberry-Peach Cobbler 
- New-York-Style Cheesecake with Triple Berry Coulis 
- Red Velvet Cake with Cream Cheese Icing 

 Vegetarian  Vegan  Sustainable Seafood  Gluten Free  Dairy Free  Local Ingredients

luncheon buffets

Theme luncheon buffets are accompanied by regular and decaffeinated Caffé Vita coffee, herbal tea and one dessert selection.

*Please select one of the following buffets and one dessert.

(50 guest minimum. One-and-a-half hour service.)

Italian Buffet

- Caesar Salad with Herb Croutons and Parmesan Roasted-Garlic Dressing
- Honey and Lemon Marinated Fruit Salad of Strawberries, Grapes, Stone Fruit (Seasonal) and Pistachios
- Chicken Piccata - Sautéed Breast of Chicken with Lemon, Herbs and Capers 
- Three-Cheese Tortellini and Spring Vegetables in a Light Mushroom Sauce 
- Market-Fresh Vegetables  
- Freshly-Baked Breadsticks and Sweet Butter  






Pacific Northwest

- Harvest Salad -Dried Cranberries, Candied Walnuts, Sweet Basil Vinaigrette 
- Fruit Salad 
- Cedar Plank-Roasted Salmon  
- Herb-Roasted Breast of Chicken with Chive Cream Sauce 
- Roasted Garlic Rosemary Potatoes
- Market-Fresh Vegetables  
- Artisan Breads with Sweet Butter  

Southwestern Flavors

- BBQ Ranch Chopped Salad with Tortilla Crisps 
- Fresh Fruit 
- Cheese Enchiladas with Ranchero Sauce 
- Green Poblano Rice with Cilantro, Sweet Onion and Garlic 
- Chicken Fajitas with Seared Onions, Sweet Peppers  
- Black Bean and Corn Salsa, Pico De Gallo 
- Guacamole 
- Warm Tortillas (Flour or Corn)  

Desserts

- Ultimate Triple-Chocolate Cake 
- Warm Apple Crisp with Cinnamon Whipped Cream 
- Blueberry-Peach Cobbler 
- New-York-Style Cheesecake with Triple Berry Coulis 
- Red Velvet Cake with Cream Cheese Icing 

 Vegetarian  Vegan  Sustainable Seafood  Gluten Free  Dairy Free  Local Ingredients

meeting planner packages

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

Meeting Planner Package # 1

- Cafe Continental Breakfast
- Mid-morning Beverage Service with Coffee & Assorted Sodas
- Afternoon Break with Freshly-Baked Cookies, Snack Mix and Fruited Waters

Meeting Planner Package # 2

- Bistro Continental Breakfast
- Mid-Morning Beverage Service with Coffee & Assorted Sodas
- Afternoon Break with Fresh-Cut Vegetables, Creamy Herb Dip and Hummus, Freshly-Baked Cookies, Pretzel Twists, Assorted Sodas and Fruited Waters



 Vegetarian  Vegan  Sustainable Seafood  Gluten Free  Dairy Free  Local Ingredients

cold hors d'oeuvre

Hors d'oeuvre may be butler-passed (for groups of 50 or more) as an addition to full dinner service or presented buffet style (with or without full meal service.) Per 50 pieces (unless noted otherwise). Your Catering Sales Representative will help you select appropriate quantities based on the specifics of your event.

Tenderloin of Beef Canapé

Bleu Cheese, Caramelized Red Onion
Marmalade, Sourdough Croustade

Caribe Ahi Tuna

Jerk-Spiced, Seared Rare, Mango Avocado Salad,
Ginger Threads

Grilled Shrimp Crostini

Roma Tomatoes, Lemon and Arugula on Toasted
Sourdough Round

Caesar Cups

Julienne Romaine Hearts, Peppercorn-Parmesan
Dressing, Garlic Phyllo Cup

Shanghai Prawn

Grilled Asian BBQ-Glazed Shrimp on a Sesame
Crisp with Frizzled Ginger and Scallion

Tuscany Bruschetta

Sun-Dried Tomatoes, Rosemary and Mission Olive
Tapenade on Grilled Ciabatta

Salmon Crisps

Pacific Northwest Smoked Salmon, Sesame Rice
Crisp, Sriracha Cream Cheese, Chives

Herb Chèvre Spoons

Honey-Whipped Local Goat Cheese, Crisped
Prosciutto, Thyme, Poached Pear, Edible Spoon

Ginger Raspberry Cups

Phyllo Pastry Cup with French Brie Cheese, Sweet
Ginger and Ripe Raspberries

Portobello Croustade

Marinated and Grilled Mushrooms, Roasted Peppers
and Fresh Basil on a Sourdough Baguette

Halibut Ceviche Tostadas

Halibut, Avocado, Jalapeno, Red Onion, Lime &
Tomatoes on Crisp White Corn Tostadas

Jamaican Chicken

Jerk Chicken, Crispy Sweet Potato Chip with Mango,
Cinnamon and Basil Chards

 Vegetarian  Vegan  Sustainable Seafood  Gluten Free  Dairy Free  Local Ingredients

warm hors d'oeuvre

Hors d'oeuvre may be butler-passed (for groups of 50 or more) as an addition to full dinner service or presented buffet style (with or without full meal service.) Per 50 pieces (unless noted otherwise). Your Catering Sales Representative will help you select appropriate quantities based on the specifics of your event.

Angus Mini Burgers



Local Angus Beef, Aged White Tillamook Cheese, Red Onion Jam, Toasted Brioche Rounds

Beef Bulgogi



Korean BBQ Beef with Grilled Scallions and Soy Glaze on a Bamboo Pick

Bangkok P B & J



Braised Pork Belly with Thai Peanut Sauce and Apple-Ginger Jelly on Crostini

Warm Artichoke Bruschetta



Artichokes, Roasted Peppers, Fresh Herbs, Four Cheeses and Garlic Toast Rounds

Tenderloin Chasseur



Pan-Seared Beef, Bacon, Mushroom Pan Sauce, Puff Pastry

Crab Cake



Fresh Waters Crab, Cilantro Aioli, Micro Greens

Gaucha Steak Skewers



Grilled Gaucha Steak with Chimichurri

Louisiana Shrimp



Blackened Bacon-Wrapped Shrimp with Chili-Orange Glaze

Vegetable Samosa

Roasted Vegetables, Mild Curry, Garlic and Ginger in a pastry dough

Chicken Potstickers



Pan-Fried Chicken, Spinach and Herb Dumplings, Mint-Chili Sauce

Grilled Cheese and Tomato Soup Shooter

Petite Grilled Three-Cheese Sandwich and Silky Tomato Soup

Chicken Mojo



Hand-Made Mini Tortilla Cups, Citrus Mojo Chicken, Fresh Cilantro

Chicken 65

South Indian Crispy Boneless Chicken in a Spicy Red Chile-Yogurt Sauce

Asiago Stuffed Dates



Bacon Wrapped with Smoked Paprika

Kung Pao Chicken Skewer



Soy-Marinated Chicken, Spicy Hoisin Sauce, Peanuts and Scallions on a Bamboo Pick

Vegetarian Vegan Sustainable Seafood Gluten Free Dairy Free Local Ingredients

stationary hors d'oeuvre

Maximum one-and-a-half hour service

Fire-Grilled Marinated Vegetables

(Per 50 servings)

Summer Squash, Eggplant, Red Onion, Zucchini, Carrot, Asparagus, Red Bell Pepper and Fennel Drizzled with Infused Olive Oil and Balsamic Vinegar, Sun-Dried Tomato Aioli

Artisan Cheese & Fruit Platter

(50 guest minimum)

Hand-Wrapped Brie, Beechers Flagship Bleu Cheese, Bleu Hickory-Smoked Gouda and Herb Havarti, Served with Premier Crackers, Sliced Baguette, Garnish of Red Grapes, Strawberries per guest

Fresh Fruit Display

A Bountiful Display of the Season's Freshest Fruit and Berries per guest

Antipasto Platter

(Per 50 servings)

Lavish Display of Roman Artichokes, Balsamic-Marinaded Cipollini Onions, Pepperoncini, Roasted Peppers, Petite Mozzarella in Herbs, Salami, Capicola and Prosciutto, Freshly-Baked Artisan Breads and First-Press Olive Oil

Bruschetta Trio Bar

(Per 50 servings)

- Sun-Dried Tomatoes and Olives
- Fresh Tomatoes and Basil
- Pear, Walnut and Gorgonzola
- Served with Baskets of Toasted Baguette and Grilled Ciabatta Bread

Shrimp Display

Spiced Jumbo Shrimp Served with Firecracker Sauce and Lemon Wedges (50 Pieces)

Spinach and Artichoke Gratin

Spinach, Artichokes and Herbs Simmered in a Four-Cheese Blend with Garlic-Peppered Pita Crisps

Add Dungeness Crab

Warm Cheddar Ale Dip

Tillamook Sharp Cheddar Simmered with Local Craft Beer, Warm Soft Sea Salt Pretzels and Vegetable Sticks

Savory Wraps

Select three:

- Glazed Ham, Mustard, Gruyere Cheese 
- Herb Roast Beef, Onion, Horseradish Cream 
- Roasted Turkey, Cranberry Aioli 
- Smoked Salmon, Red Onion, Dill Cream Cheese 
- Fresh Vegetables, Avocado and Sprouts, Herb Cream Cheese 

(100 Pieces)

Flatbread Pizzas

Select one:


- Chicken and Portobello Mushrooms with Mozzarella and Roasted Garlic
- Traditional Pepperoni
- Margherita Tomato and Basil with Fresh Mozzarella
- Spinach, Pine Nuts and Prosciutto with Alfredo Sauce

 Vegetarian  Vegan  Sustainable Seafood  Gluten Free  Dairy Free  Local Ingredients

savory stations

Add to a cocktail reception or a themed dinner. Also available as a late-night snack.
(Per 50 appetizer portions. One-and-a-half hour service.)

Mac 'N' Cheese Supreme

Creamy Macaroni and Cheese 

Includes the following toppings:

Sun-Dried Tomatoes, Caramelized Onions, Crispy Smoked Bacon, Parmesan Cheese, Sautéed Mushrooms, Asparagus, Sweet Peas, Herb Bread Crumbs

French Fry Bar

Yukon Gold Potato and Sweet Potato Fries in Paper Fry Boats

Includes the Following Toppings:

Chopped Scallions, Crumbled Bleu Cheese, Tillamook Cheddar, Truffle Aioli, Chili Cheese, Chopped Bacon, Ketchup, Seasoned Sour Cream

Southern BBQ

Memphis Pulled-Pork Sliders, Kentucky Coleslaw, House-Made BBQ Potato Chips
(+ Chef fee)

Mexican Street Tacos

Chopped Grilled Beef, Tortillas, Salsa Casera, Tomatillo Salsa, Guacamole, Lime Wedges, Grilled Green Onion, Chopped Radish, Cucumber
(+ Chef fee)

small-plate stations

(Chef fee of \$100 per station)

Add to a themed dinner. Also available as a late-night snack.

(Per 50 appetizer portions. 100 guest minimum. One-and-a-half hour service.)

Louisiana Bayou Shrimp

(2 shrimp per plate)

Spicy BBQ Shrimp with Worcestershire, Cayenne,
Lemon and Sweet Butter with Herb-Grilled
Flatbread

Maryland Crab Cake

Fresh Water Crab Cakes offered with Spicy
Remoulade, Traditional Cocktail Sauce and Cilantro
Lime Aioli

Cantonese Noodles

Wok-Fired Noodles with Vegetables, Chicken, and
Soy Ginger Glaze in a Take-Out Box, Fortune
Cookies and Chopsticks

Beef Short Ribs

Cider-Braised with Sweet Potato Puree and
Parmesan-Crusted Asparagus

Pacific Rim Cedar-Planked Salmon

Marinated and offered with Market Fresh Vegetables

Pork & Polenta

Braised Pork, Creamy Polenta, and Crisp Fennel
Slaw

N'Awlins Po'Boys

Crisp French Baguette, Choice of Fried Shrimp,
Oysters, Catfish, Crawfish, or Louisiana Hot
Sausage, and Sweet Potato Fries with Remoulade
Dressed with Lettuce, Tomato, and Pickles, Yellow
or Creole Mustard

 Vegetarian  Vegan  Sustainable Seafood  Gluten Free  Dairy Free  Local Ingredients

chef carving station

Includes an assortment of freshly-baked rolls

(Per 50 guests. One-and-a-half hour service.) (Additional chef carver fee)

Roasted Tenderloin of Beef

Tri-Color Peppercorn-Rubbed Beef
Served with Gorgonzola-Shallot Aioli and
Horseradish Sauce

Center-Cut Pork Loin

Choice of:

- Hint of Applewood Smoke with Housemade BBQ Sauce
- Slow-Roasted with Herbs and Served with Stone-Ground Mustard and Demi Glace

Roasted Turkey Breast

Roasted Breast of Turkey, Fresh Sage Aioli and
Cranberry-Orange Chutney

Herb-Roasted Inside Round

Marinated Angus Beef, Caramelized Onion
Demi Glace and Horseradish Cream

 Vegetarian  Vegan  Sustainable Seafood  Gluten Free  Dairy Free  Local Ingredients

plated dinners

Plated dinners include plated salad, regular and decaffeinated Caffé Vita coffee, herbal tea and freshly-baked artisan bread basket with sweet butter.

salads

(Select one of the following.)

Garden Salad

Romaine, Iceberg and Organic Spring Greens, Carrot, Cucumber, Plum Tomatoes, Croutons, Sweet Basil Vinaigrette

Caesar Salad

Crisp Romaine, Parmesan Cheese, Herb Croutons, Parmesan Frico Crisp, Roasted Garlic Caesar Dressing

Berry Bliss Salad

Baby Spinach and Romaine, Sugared Almonds, Fresh Berries, Raspberry Cider Vinaigrette

***Harvest Salad**

Mixed Organic Greens, Bleu Cheese, Candied Walnuts, Preserved Cranberries

***Epicurean Salad**

Black Sesame-Crusted Goat Cheese with Organic Greens, Herb Toasts and Roasted Peppers, Balsamic Vinaigrette

***Spinach Quinoa Salad**

Spinach, Quinoa, Grape Tomatoes, Feta Cheese and Honey Lemon Dressing

*Additional cost per guest

 Vegetarian  Vegan  Sustainable Seafood  Gluten Free  Dairy Free  Local Ingredients

plated dinners continued...

Plated dinners include plated salad, regular and decaffeinated Caffé Vita coffee, herbal tea and freshly-baked artisan bread basket with sweet butter.

entrées

Chicken Marsala

Sautéed Breast of Chicken, Button Mushrooms, Marsala Wine Sauce, Chive Mashed Potatoes, Summer Squash and Green Bean Sauté

Julia's Chicken Fricassee

French-Cut Chicken Breast with Braised Onions, Crimini Mushrooms, and White Wine-Cream Sauce
Duchess Potatoes, Batonnets of Carrots and Green Beans

Rosemary-Pomegranate Chicken

Pan-Roasted Breast of Chicken, Yukon Gold Smashed Potatoes, Asparagus with Lemon Butter Drizzle

Harvest Chicken

Stuffed with Wild Rice, Dried Cherries and Mild Sausage, Chive Cream Sauce, Two-Potato Hash with Spring Vegetables

Spring Vegetable Cavatappi

Spiral Pasta with Baby Spinach, Artichokes, Broccoli, Asparagus, Plum Tomatoes, Red Onion and Summer Squash in a Light Mushroom Sauce

Roasted Vegetable Wellington

Zucchini, Bell Peppers, Asparagus, Onions, and Goat Cheese, served in a Flaky Pastry with a Creamy Tomato Sauce

Shanghai Stir Fry

Garden-Fresh Asian Vegetables with Water Chestnuts, Mushrooms, Baby Corn, Spicy Soy Sauce, Ginger and Sambal Olek, atop a Bed of Jasmine Rice and Wonton Crisps

Portobello Mushroom Wellington

Grilled Portobello Mushrooms, Roasted Spring Vegetable Risotto, Garlic Spinach and Balsamic-Brown Butter Sauce

 Vegetarian  Vegan  Sustainable Seafood  Gluten Free  Dairy Free  Local Ingredients

plated dinners continued...

entrées continued...

Grilled Filet Mignon 6 oz.

Center-Cut Tenderloin of Beef, Cognac-Peppercorn Sauce, Yukon Gold White Cheddar Duchess Potatoes, Steamed Asparagus

Bistro Sirloin Steak

Marinated Sirloin, Merlot Sauce, Provençal Herb Butter, Roasted Yukon Gold Potatoes, Green Beans and Carrot Batons

Herb-Crusted Beef Tenderloin

Sliced Tenderloin of Beef, Pinot Noir Reduction, Bacon-Asiago Mashed Potatoes, Steakhouse Broccoli with Garlic and Red Pepper

Montreal Strip Steak

Spice-Rubbed and Fire-Grilled NY Steak, Portabello Mushrooms, Salt-Baked Fingerling Potatoes, Green Bean Sauté

Cider-Braised Short Ribs

Tender Slow-Roasted Short Ribs Sweet Potato Puree, Parmesan Crusted Asparagus

Pacific Rim Salmon

Wild Alaskan Salmon, Ginger-Soy Glaze, Orange-Scented Jasmine Rice, Market Fresh Vegetables

Georgia Pork

Honey-Brined Pork Loin with Peach Chutney, Crispy Onions, Red Skin Mashed Potatoes, Green Beans

Pan-Roasted Halibut

Wild Pacific Halibut, Creole Meunière Sauce, Red Bliss Potatoes, Sautéed Sugar Snap Peas

Parmesan-Sage Pork

Tenderloin Medallions, Lemon Butter Drizzle, Mashed Potatoes, Zucchini and Carrot Batons

children's menu

(Ages 3-10)

Children's meals include a mixed fruit plate served during the salad course. Dinners include tater tots, applesauce and milk.

*Please select one entrée.

Chicken Fingers

Grilled Cheese

Cheeseburger

Mac 'N' Cheese

 Vegetarian  Vegan  Sustainable Seafood  Gluten Free  Dairy Free  Local Ingredients

dinner buffets

Dinner buffets include regular and decaffeinated Caffé Vita coffee,
herbal tea and freshly-baked artisan bread basket with sweet butter.
(50 guest minimum. One-and-a-half-hour service.)

Buffet 1

- Caprese Pearl Salad - Petite Mozzarella, Grape Tomatoes, Basil and Virgin Olive Oil (V) (GF)
- Garden Salad - Carrot, Cucumber, Plum Tomatoes, Croutons and Sweet Basil Vinaigrette (V)
- *Chef-Carved Grilled London Broil, Merlot Demi Glace (L)
- Herb-Crusted Sautéed Breast of Chicken with Grand Marnier Beurre Blanc (L)
- Yukon Gold Mashed Potatoes with White Cheddar and Chives (V) (GF)
- Wild Mushroom Rice Pilaf
- Market-Fresh Vegetable Sauté (GF) (L)

*Chef Carver fee

Buffet 2

- Chilled Asparagus Platter with Grilled Peppers and Lemon-Coriander Vinaigrette (Vv) (GF)
- Caesar Salad - Romaine, Croutons, Parmesan Crisps and Caesar Dressing
- Fresh-Sliced Fruit and Berry Display (Vv) (GF)
- Pan-Roasted Wild Salmon, Maple-Pepper Glaze (SW) (GF)
- Julia's Chicken Fricassee with Braised Onions, Crimini Mushrooms, and White Wine Cream Sauce (L)
- Farfalle Pasta with Tomato-Basil Sauce and Shaved Parmesan (V)
- Oven-Roasted Balsamic-Glazed New Potatoes (Vv) (GF)
- Sautéed Green Beans with Chardonnay Butter (V) (GF)

Buffet 3

- Garden Salad with Sweet-Basil Vinaigrette (V)
- Fresh-Cut Salad of Seasonal Fruit and Berries
- Baked Penne with Roasted Vegetables and Tomato Cream Sauce (V)
- Sautéed Breast of Chicken, Artichokes, Shiitake Mushrooms, Lemon-Thyme Pan Sauce (L)
- Yukon Gold Smashed Potatoes
- Market-Fresh Vegetables (V)

Buffet 4

- Harvest Salad - Organic Greens, Bleu Cheese, Candied Walnuts, Dried Cranberries (V)
- Marinated and Grilled Vegetable Presentation (Vv) (GF)
- *Chef-Carved Roast Prime Rib of Beef, au Jus with Horseradish Cream
- Grilled Salmon Marinated and Brushed with our House BBQ Glaze (SW) (GF)
- Cavatappi Primavera - Pasta Spirals and Spring Garden Vegetables in a Mushroom Sauce (V)
- Rosemary-Roasted Red Jacket Potatoes (V) (GF)
- Fresh-Steamed Broccoli with Lemon and Shallot Butter (V) (GF)

*Chef Carver fee

(V) Vegetarian (Vv) Vegan (SW) Sustainable Seafood (GF) Gluten Free (D) Dairy Free (L) Local Ingredients

specialty dinner buffets

Dinner buffets include regular and decaffeinated Caffé Vita coffee, herbal tea and freshly-baked artisan bread basket with sweet butter.

(100 guest minimum. One-and-a-half-hour service.)

Italian Buffet

Enjoy the Bounty of the Italian Countryside without a Passport

- Lavish Display of Roman Artichokes
- Balsamic-Marinated Cipollini Onions, Pepperoncini, Roasted Peppers and Petite Mozzarella in Herbs
- Honey and Lemon Marinated Fruit Salad of Strawberries, Grapes, Stone Fruit (Seasonal) and Pistachios 
- Arugula and Spinach Salad, Shaved Fennel, Gorgonzola Cheese, Balsamic Vinaigrette  
- Spring Vegetable Cavatappi – Baby Spinach, Artichokes, Broccoli, Asparagus, Plum Tomatoes, Red Onion and Summer Squash in a Light Mushroom Sauce 
- Sautéed Breast of Chicken, Artichoke Hearts, Sun-Dried Tomatoes, Marsala Wine Sauce 
- Grilled Flank Steak Marinated in Garlic, Rosemary and Black Pepper   
- Rosemary-Roasted Potatoes with Asiago Cheese  
- Caramelized Carrots, Pearl Onions and Zucchini 
- Focaccia, Country Bread and Ciabatta with Extra Virgin Olive Oil 

American Comfort Buffet

Chef's Sampling of Classic American Comfort Food

- Orchard Salad - Grilled Chicken, Mixed Greens, Goat Cheese, Cucumber, Candied Walnuts, Dried Cranberries, Apple Chips with Apple Cider Vinaigrette 
- Sweet-and-Sour Roasted Red Potato Salad with Hardwood-Smoked Bacon  
- Smoked Beef Brisket with House BBQ Sauce   
- Pan-Bronzed Breast of Chicken with Spicy Creole Sauce   
- Mashed Potatoes with Savory Gravy
- Three-Cheese Baked Macaroni with Herb Bread Crumbs 
- Fresh Green Beans with Wild Mushrooms, Sherry Cream Sauce and Frizzled Onions 
- Corn Muffins with Honey Butter 

Pacific Northwest Buffet

Culinary Pilgrimage Inspired by Cold Waters and Earthy Climate

- Spring Mix and Spinach with Dried Cranberries and Hazelnut Vinaigrette  
- Alder-Smoked Alaskan Salmon Platter, Dill Crème Fraîche and Accompaniments  
- Seasonal Market-Fresh Fruit and Berry Presentation  
- Pecan-Crusted True Cod, Lemon-Caper Butter Sauce 
- Herb-Roasted Chicken Breast with Chive Cream Sauce 
- Farfalle Pasta with Gathered Mushrooms, Spinach and Parmesan 
- Market-Fresh Vegetables  
- Artisan Breads with Sweet Butter 

 Vegetarian  Vegan  Sustainable Seafood  Gluten Free  Dairy Free  Local Ingredients

dessert selections

Ultimate Triple-Chocolate Cake 

Tiramisù 

Warm Apple Crisp with Cinnamon Whipped Cream 

New-York-Style Cheesecake with Triple-Berry Coulis 

Lemon Mousse Torte 

Red Velvet Cake with Cream Cheese Icing 

Flourless Chocolate Decadence  

Mini Dessert Array 

(75 guest minimum, 3 pieces per guest)

Limoncello Tartlets, Turtle Brownie Bites,
Petite Cheesecakes, Caramel-Hazelnut Tartlets,
Almond-Chambord Raspberry Cakes,
Chocolate-Dipped Fruit

Salted Caramel Cheesecake 

Blueberry-Peach Cobbler 

White Chocolate Raspberry Torte 

 Vegetarian  Vegan  Sustainable Seafood  Gluten Free  Dairy Free  Local Ingredients

dessert performance stations & cupcakes

100 guest minimum. One-hour service.

Flambé

Chef-Flamed Fruit Ladled into Martini Glasses with Vanilla Bean Ice Cream and Pound Cake, Topped with Chopped Nuts, Toasted Coconut, Chocolate Blossoms, Granola and Dried Fruits
Select one of the following:

- **Caramel Apples**
Tart Granny Smith Apples and Brandy
Simmered in House-Made Caramel Sauce
- **Havana Bananas**
Ripe Bananas, Cuban Rum, Sweet Butter, Sugar and Island Spices
- **Pineapple Caribe**
Golden Pineapple, Spiced Rum, Sweet Butter and Dark Brown Sugar
- **Cherries Jubilee**
Bing Cherries, Kirshwasser, Sweet Butter and Sugar

(+ Chef fee)

Ice Cream Sundae Bar

Premium Vanilla-Bean Ice Cream with Hot Fudge, Caramel Sauce, Whipped Cream, Stemmed Cherries, M&Ms and Crushed Oreos 

Select two of the following:

- Marshmallow Sauce
- Strawberry Sauce
- Almonds
- Granola
- Chocolate Sprinkles
- Rainbow Sprinkles
- Peanuts

Cheesecake Martini Bar

Rich and Silky New-York-Style Cheesecake in a Martini Glass. Accompanied by House-Made Caramel, Chocolate and Raspberry Sauces, Fresh Berries Compote, Dark and Ivory Chocolate Shavings, Whipped Cream

House-Made Cupcakes

Select up to three flavors

- **Cappuccino Soufflé**
Rich Dark Chocolate Sponge Cake, Finished with Espresso Cream
- **Chocolate Sin**
Moist Dark Chocolate Cake with Chocolate Fudge Filling and White Chocolate Mousse Icing
- **Red Velvet**
Sweet Cream Cheese Filling with Icing, Finished with Freshly-Sliced Strawberries
- **Triple Turtle**
Devil's-Food Cake Loaded with Creamy Fudge, Caramel Drizzle and Candied Pecans
- **Carrot Cake**
Walnuts, Pineapple, raisins and Cream Cheese Icing
- **Luscious Lemon**
Buttery Lemon Cake with Lemon Mousse, and Candied Lemon
- **Berry Bliss**
Wild Berry Sponge Cake, Almond Mousse, Seasonal Fresh Berry Garnish

 Vegetarian  Vegan  Sustainable Seafood  Gluten Free  Dairy Free  Local Ingredients

late night enhancements

One-and-a-half hour service. (Excludes Candy Table.)

Candy Table

(50 guest minimum)

- Table decorated with glass candy jars
- Assortment may include favorites such as: Hot Tamales, Plain M&Ms, Skittles, Good and Plenty, Mike and Ike, Reese's Pieces, Gummy Worms and Jolly Ranchers
- Take-Away Bags



Cookies and Milk

(50 guest minimum)

- Ice-Cold Carafes of Milk
- Piping-Hot Chocolate Chunk, Peanut Butter, White Chocolate Macadamia Nut and Oatmeal Raisin

Snack Attack

(75 guest minimum)

- Sourdough Bread Bowl with Spinach Dip, Sliced French Baguette and Crudité 
- La Fiesta Layered Dip and Salsa with House Made Tortilla Chips
- Deluxe Snack Mix 

Pizza Snack

(20 guest minimum)

- Cheese, Pepperoni or Vegetarian
- Whole Pie with 10 Slices per Pie



 Vegetarian  Vegan  Sustainable Seafood  Gluten Free  Dairy Free  Local Ingredients

snacks

Freshly-Baked Cookies  
per dozen

Assorted Bakery Bars  
per dozen

Fudge Brownies  
per dozen

Deluxe Mixed Nuts  
per pound

Mini Pretzels with Ground Mustard 
per pound

Natural Almonds  
per pound

House Made Tortilla Chips and Salsa  
per pound

Deluxe Snack Mix
per pound

beverages

Host or cash bars must meet a minimum per function or a set-up fee will apply.

non-alcoholic beverages

Freshly-Brewed Regular or Decaffeinated Caffé Vita Coffee	per gallon
Herbal Tea (approximately 6 servings)	per half gallon
Hot Chocolate with Whipped Cream	per gallon
Warm Spiced Apple Cider	per gallon
Freshly-Brewed Iced Tea	per gallon
Fruit Punch	per gallon
Lemonade	per gallon
Sparkling Apple Cider	per bottle
Orange Juice	per gallon
Soda	
Juice	
Bottled Water	

alcoholic beverage service

Imported Bottled Beer	
Domestic Bottled Beer	
Microbrew Bottled Beer	
House Wine (per glass)	
Premium Wine (per glass)	
House Drink	
Premium Drink	
House Cocktail	
Premium Cocktail	
Cordials	

draft beer (see page 45)

16 Gallon Domestic Keg	
16 Gallon Imported and Hand-Crafted Kegs	

 Vegetarian  Vegan  Sustainable Seafood  Gluten Free  Dairy Free  Local Ingredients

featured wines

Please speak with your Catering Sales person for current wine list.



specialty wine list

Specialty wines by request- speak with Catering Sales representative.



 Vegetarian  Vegan  Sustainable Seafood  Gluten Free  Dairy Free  Local Ingredients

specialty kegs

Sample list. Please inquire about brands not listed below.

Miller
Miller Lite
Coors
Coors Light
Budweiser
Bud Light

Mack N Jack
Stella
Sam Adams Lager
New Castle Brown Ale
Pyramid Heff
Pacifico
Full Sail Amber
Alaska Amber
Other Types By Request

Small Keg: Product Available in 1/6th and 1/4th Barrels Depending on Brand

Coors Light
Bud Light
Miller
Budweiser
Shock Top
Full Sail Amber
Widmer Heff
Red Hook
Alaska Amber
Deschutes Pale Ale
Red Hook ESB
Trumer Pilsner
Bear Republic IPA
Pyramid Heff

 Vegetarian  Vegan  Sustainable Seafood  Gluten Free  Dairy Free  Local Ingredients

general information

We have compiled a list of information that offer general parameters of our catering services. If you have questions that aren't addressed here, please do not hesitate to ask your Catering Sales Representative. We are at your service!

Our Complimentary Amenities

Our menu pricing includes the following at no extra charge:

- Linens from our house selection (ask to see our sample swatches)
- Beautiful and decorative buffets
- 3 votive candles per dining table
- 1 votive candle per cocktail table
- High-quality china, silver and glassware (compostables available upon request)
- Menu development
- Day-of event coordination services

Food and Beverage

We are happy to fulfill all of your food and beverage needs, with the exception of specialty cakes, which should come from a licensed and insured bakery.

Most events will have a food and beverage minimum.

Special Dietary Needs

We are happy to accommodate any special dietary need. We want all of your guests to feel welcome and taken care of. Please make your Catering Sales Representative aware in advance of any gluten-free, dairy-free, vegan or vegetarian guests, or any allergies.

Sustainability / Green initiatives / Local Sourcing

Lancer Catering is committed to sustainable practices and green initiatives. We source our components locally wherever economically feasible for our customers, and participate in composting programs at many of our venues.

We'd like to draw your attention to the designated "Locally-Sourced" and "Seafood Watch" items on our menu. If this is especially important to you, please let your Catering Sales Representative know and we will customize your menu based on your commitment to sustainability.

We hope these initiatives will inspire and encourage other caterers to join in the effort, and hopefully together, we can make a real impact.

 Vegetarian  Vegan  Sustainable Seafood  Gluten Free  Dairy Free  Local Ingredients

general information continued...

Your Event Details

Your personal Catering Sales Representative will work with you to plan every detail of your event. Details include guest arrival and event time line, your menu and beverage service needs, room layout, and any third-party vendors you may be working with. All of these details will be put into your Event Order, which will need to be completed and approved (by you) three weeks prior to your event. Your final guest count is due two weeks prior to your event, though we can usually accommodate slight increases.

This time line is somewhat flexible, but is ideal to ensure that we are properly staffed and fully prepared for your event.

Alcoholic Beverage Service

Lancer Catering is fully licensed to provide and serve alcoholic beverages at your event. You can expect trained, experienced, and personable bartenders who will provide your guests with a cash bar, fully hosted bar, or any combination thereof. All host and cash bars must meet a minimum per bar, per function or a set-up fee will apply. Last call is one-half hour prior to guest departure.

Tax & Surcharge

Local and state taxes and a 20% surcharge will be added to your event.

Coat Check Service

Lancer is happy to provide coat check services for your event. If coat check service is desired, we will staff one attendant per 100 guests.

Advertising

If you'd like to use of the Lancer Catering logo, please ask for written approval from Lancer Catering on or before the completion of the Event Order details.

Decorations and Rentals

We would be happy to assist you with your décor design and placement. Please note that sand, birdseed, glitter, rice and confetti may not be used. Depending upon your venue, balloon restrictions may apply. All candles must be enclosed for safety. Consult your Catering Sales Representative.

Making a Reservation

All you need to secure your event date is a signed contract and initial deposit. Your contract will outline the schedule of payments, terms and applicable food & beverage minimums. Please share this contract with all interested parties.