



DAKOTA COUNTY  

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TECHNICAL COLLEGE

# Internal Catering Menu

## 2010 - 2011

*Catered Exclusively by*

LANCER  
*Catering*



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## **Dakota County Technical College Internal Catering Menu 2010 - 2011 School Year**

### **Welcome to Lancer Catering**

Lancer Catering, one of Minnesota's premier catering companies, is proud to be providing on-site food service and catering for Dakota County Technical College. Lancer has an outstanding reputation for fine catering, stunning presentation and superb service.

Whether you are planning an informal business lunch or a breakfast conference, Lancer Catering has the expertise and resources to make your event complete.

### **Policies and Procedures for Pick-up and Drop-off Catering Menus**

The following guidelines are designed to assist Dakota County Technical College faculty and staff with internal catering and food service needs.

#### **Polices and Procedures**

We are pleased to provide a wide range of food and beverage options. We request that all catering menu orders be placed at least 72 hours prior to your event to ensure we have the necessary items needed. If you are unable to give us 72 hour notice we will be happy to provide you with catering service but we may need to substitute some items due to availability.

#### **Pick-up and Delivery**

Lancer Catering will be happy to deliver all necessary items for your event with a \$50.00 food and beverage minimum. For orders less than \$50.00 we ask Dakota County Technical College Staff to pick up the order from the kitchen and return all non-disposable equipment to the Fresh Stop Café kitchen. All items will be served on high quality single service dinnerware.

Orders are available for pick up Monday through Friday at the following times:

When Classes are in Session:

- Monday through Thursday – 7:30 a.m. to 5:30 p.m.
- Friday – 7:30 a.m. to 1:30 p.m.

Any additional staffing that is required will be billed at \$25.00/hour per staff based on a two hour minimum.

For Pick-Up and Drop-Off Catering contact Jean Reinardy at 651.423.8417 or [dctc@lancercatering.com](mailto:dctc@lancercatering.com)

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## Ordering Information

- Review our menu to select what you would like to serve
- Fill out the Dakota County Technical College Internal Catering Order Form  
All required fields (\*) on the order form must be completed to have your order processed.
- Follow the current Dakota County Technical College purchasing policy to obtain a Purchase Order Number (PO #) or see your Department Assistant for assistance.

## Please email your completed catering order form to:

[dctc@lancercatering.com](mailto:dctc@lancercatering.com)

## Banquet Catering

We also have full service banquet menus available with everything from a sit-down dinner, buffets or a hors d'oeuvres party.

For Banquet Catering contact Jean Reinardy at 651.423.8417 or [dctc@lancercatering.com](mailto:dctc@lancercatering.com)

If you need additional assistance with your event, or if you have any questions please contact Jean Reinardy directly at the number above.

Thank you very much for your order. We appreciate the opportunity to provide you with all your catering and food service needs.

- *Lancer Catering*

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# Continental Breakfasts

(12 Guest Minimum)

Continental Breakfasts include Regular Colombian Coffee (2 cups per person)  
Decaffeinated Coffee Available upon Request

## **Rise and Shine**

Chilled Orange Juice, Assortment of Fresh Pastries and Muffins  
\$4.95 per guest

## **Here Comes the Sun**

Chilled Orange Juice, Fresh Sliced Fruits of the Season  
Assortment of Fresh Pastries and Muffins  
\$5.95 per guest

## **Early Bird**

Chilled Orange Juice, Fresh Sliced Fruits of the Season  
Assortment of Bagels, Fresh Pastries and Muffins  
\$6.50 per guest

# Breakfast Sandwiches

(5 Guest Minimum per Selection)

**\*Buffet Set-up Charge**  
**\$25.00**

## **Hot Breakfast Sandwich**

Egg and Cheese with Choice of Bacon, Sausage or Ham  
\$2.95 per guest  
**(Egg and Cheese Only - \$2.50)**

## **Breakfast Burrito**

Egg, Cheese and Sausage Wrapped in a Flour Tortilla  
Served with a Side of Salsa  
\$3.75 per guest

# Buffets

(20 Guest Minimum)

\*Buffet Set-up Charge - \$25.00

## **\*Classic Beef Lasagna**

Layers of Pasta, Seasoned Ground Beef  
Ricotta and Mozzarella Cheeses, Zesty Marinara Sauce, Parmesan Bread Stick  
\$7.25 per guest

## **\*Vegetable Lasagna**

Layers of Pasta, Seasonal Vegetables  
Ricotta and Mozzarella Cheeses, Herb Cream Sauce, Parmesan Bread Stick  
\$7.25 per guest

## **\*Taco Buffet**

Seasoned Ground Beef or Vegetarian, Hard and Soft Taco Shells, Southwestern Rice  
Refried Beans, Sour Cream, Salsa, Shredded Cheese, Lettuce and Diced Tomatoes  
Substitute Fajita Chicken for an additional \$1.00 per guest  
\$6.95 per guest

## **\*Soup and Petite Sandwich**

Daily Fresh Soup, Assorted Crackers,  
Roast Turkey and Smoked Ham with Lettuce, Tomato and Cheese on Petite Rolls  
\$7.25 per guest  
Substitute Homemade Beef Chili - Add \$1.00

## **\*Beef Stroganoff**

Mixed Greens Salad, Assorted Dressings, Tender Beef, Mushrooms, Sour Cream  
and Fresh Dill over Egg Noodles with Sweet Roasted Carrots  
\$9.25 per guest

## **\*Chicken Chardonnay**

Mixed Greens Salad with Creamy Herb Dressing,  
Sautéed Breast of Chicken with a White Wine Pan Sauce  
Rosemary Roasted New Potatoes, Chef's Choice Vegetable  
Freshly Baked Breadsticks  
\$8.25 per guest

## **\*Chicken Parmesan**

Tossed Caesar Salad with Garlic Croutons,  
Parmesan Crusted Breast of Chicken with Marinara Sauce and Mozzarella Cheese  
over Linguine, Chef's Choice Vegetable  
Freshly Baked Breadsticks  
\$8.25 per guest

# Buffets

(Continued)

\*Deli Buffet

(15 Guest Minimum)

Seasonal Fresh Fruit Tray

Smoked Ham, Turkey Breast, Sliced Roast Beef, Genoa Salami

Provolone, Swiss and Cheddar Cheese

Leaf Lettuce Filets, Sliced Red Onion and Tomatoes, Pickle Spears

Mustard and Mayonnaise, Petite Croissants, Assorted Dinner Rolls

Kettle Cooked Potato Chips, Pasta Salad, Assorted Cookies

\$12.95 per guest

## Daily Hot Entrée

Check with the café for today's hot entree

\$6.50



## Sabino's Pizza

Cheese Pizza

\$12.95 per 16" Pizza

Cheese Pizza and one Topping

\$13.95 per 16" Pizza

Additional Toppings

Pepperoni, Sausage, Mushroom, Fresh Vegetables

\$1.50 each Additional Topping

\*Add a Caesar Salad for \$1.95 per guest

## Soup and Chili

½ Gallon Soup with Crackers (Serves 8)

Old Fashioned Chicken Noodle

Vegetable Beef Barley

Chicken Wild Rice

Roasted Roma Tomato - Vegetarian

\$24.95

½ Gallon Chili with Crackers (Serves 8)

Home-style Beef Chili

White Chicken Chili

\$29.95

## Box Lunches

(5 Guest Minimum per Selection Except for Vegetarian Item)

## Sandwiches

All include Potato Chips, Cookie, Soda or Bottled Water  
Choice of Ham, Turkey or Roast Beef or Vegetarian Option  
Freshly Baked Bread with Provolone Cheese  
Leaf Lettuce and Tomato  
\$7.50 per guest

## Boardroom Sandwiches

All include Pasta Salad and Cookie, Soda or Bottled Water

### Oven Roast Turkey

Roasted Turkey Breast, Vine-Ripened Tomatoes, Leaf Lettuce, Swiss Cheese  
Basil Aioli on Focaccia  
\$9.50 per guest

### Roast Beef

Herb Roasted Beef with Bayfield Swiss Cheese  
Vine-Ripened Tomatoes and Field Greens, Sun-Dried Tomato Aioli on Herb Focaccia  
\$9.75 per guest

### Grilled Vegetable Sandwich

Marinated Grilled Summer Squash, Portabella Mushrooms, Sweet Red Onion  
Roasted Peppers, Provolone Cheese, Basil Aioli on Focaccia  
\$9.50 per guest

### Italian Hero

Roasted Turkey Breast, Honey Cured Ham and Genoa Salami with Provolone Cheese  
Vine-Ripened Tomatoes, Shredded Lettuce, Herb Vinaigrette on Focaccia  
\$8.95 per guest

### California Chicken

Balsamic Marinated Grilled Breast of Chicken, Hickory Smoked Bacon, Provolone Cheese  
Vine-Ripened Tomatoes, Baby Greens on Focaccia  
\$9.50 per guest

Sandwich Selections available Buffet Style upon Request, 10 guest minimum  
Select up to 2 Sandwiches  
\$25 buffet set up fee applies

# Box Lunches

(5 Guest Minimum per Selection Except for Vegetarian Item)

## Wraps

All include Potato Chips, Cookie, Soda or Bottled Water

### West Coast

Oven Roasted Turkey Salad with Sun-Dried Cranberries, Slivered Almonds, Swiss Cheese  
Sweet Red Onion and Sprouts in an Herb Wrap  
\$8.95 per guest

### Santa Fe

Cilantro and Lime Grilled Breast of Chicken, Black Bean and Corn Relish, Cheddar Cheese  
Shredded Lettuce, Salsa Ranch Dressing in a Jalapeno Wrap  
\$8.95 per guest

### Chicken Caesar Wrap

Strips of Grilled Breast of Chicken with Roasted Garlic Caesar Dressing, Ripe Tomatoes  
Crisp Romaine Lettuce and Parmesan Cheese in a Basil Wrap  
\$8.50 per guest

### Steakhouse Roast Beef

Slow Roasted Beef, Gorgonzola Aioli, and Marinated Sun-Dried Tomatoes  
Mixed Greens, Caramelized Red Onion in an Herb Flour Tortilla  
\$9.50 per guest

### Roasted Vegetable

Portabella Mushrooms, Eggplant, Summer Squash, Carrot and Red Onion, Spicy Roasted Red Pepper  
Mayonnaise and Mixed Greens in a Spinach Tortilla  
\$8.50 per guest

Wrap Selections available Buffet Style upon Request, 10 guest minimum

Select up to 2 Wraps

\$25 buffet set up fee applies

# Box Lunches

(5 Guest Minimum per Selection)

## Salads

All include Freshly Baked Parmesan Breadstick, Cookie, Soda or Bottled Water

### Asian Chicken

Grilled Five-Spice Chicken, Bok Choy, Pea Pods, Napa Cabbage, Mandarin Oranges  
Crispy Wonton Strips, Slivered Almonds, Sesame-Soy Vinaigrette

\$7.95 per guest

### Chicken Caesar Salad

Grilled Breast of Chicken, Romaine Leaves, Parmesan Cheese  
Herb Croutons, Roasted Garlic Dressing

\$7.95 per guest

### Grilled Chicken Strawberry Spinach Salad

Grilled Breast of Chicken, Baby Spinach, Slivered Toasted Almonds, Crumbled Feta Cheese  
Fresh Strawberries, Strawberry Cider Vinaigrette

\$8.95 per guest

### Harvest Cobb

Roasted Turkey, Hickory Smoked Bacon, Granny Smith Apples, Bayfield Marble Cheddar Cheese, Red Seedless  
Grapes and Toasted Walnuts on Crispy Greens with Maple Vinaigrette

\$8.95 per guest

### London Broil Salad

Sliced Sirloin, Mixed Greens, Sautéed Onions, Tomatoes and Egg Wedges  
Tossed with Creamy Parmesan Dressing

\$9.50 per guest

### Ranch Pasta Chicken Salad

Sliced Breast of Chicken with Farfalle Pasta, Roma Tomatoes, Chopped Bacon  
Peppercorn Ranch Dressing

\$7.95 per guest

### Greek Chicken Salad

Char-Grilled Boneless Breast of Chicken, Grape Tomatoes, Olives, Feta Cheese, Cucumbers on Mixed Greens,  
Greek Vinaigrette Dressing

\$8.95 per guest

### Tex-Mex Chicken

Spicy Chicken Fritters, Mixed Greens, Sweet Corn and Black Bean Salsa, Pepper Jack Cheese Tortilla Crisps, South-  
western Ranch Dressing

\$8.95 per guest

Salad Selections available Buffet Style upon Request, 10 guest minimum

Select one Salad

\$25 buffet set up fee applies

# Reception Trays

(Serves 15 Guests)

## Domestic Cheese

Offered with Grapes, Berries and Assorted Crackers

\$44.95

## Crudités

Rainbow of Seasonal Garden Vegetables with Creamy Herb Dip

\$37.95

## Fresh Fruit

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

\$47.95

## Sandwich Tray

An Assortment of Freshly Made Party Size Sandwiches  
to Include Turkey, Ham, Roast Beef and Veggie

\$39.95

## Savory Wraps

(50 pieces)

Select Two - Cut into cocktail-party size

\*Maple-Glazed Ham, Pommerey Mustard, Swiss Cheese

\*Herb-Roasted Beef, Red Onion, Horseradish Cream

\*Oven-Roasted Turkey, Preserved Cranberry Aioli

\*Thinly Sliced Fresh Vegetables, Avocado and Sprouts, Herb Cream Cheese

\$54.95

# Dessert Selections

(10 Guest Minimum per Selection)

## French Cheesecake with Berry Sauce

### Layer Cakes

Choice of

Old Fashioned Chocolate, Lemon Layer, Strawberry Cloud

### Pies

Choice of French Silk, Banana Cream, Dutch Apple Crunch

\$3.25

# Snacks

Assorted Jumbo Cookies  
\$12.50 per dozen

Assorted Bars  
\$15.95 per dozen

Brownies  
\$15.95 per dozen

Rice Krispie Bars  
\$15.95 per dozen

Assorted Donuts  
\$13.95 per dozen

Assorted Muffins  
\$15.50 per dozen

Assorted Mini Muffins  
\$7.95 per dozen

Donut Holes  
\$5.95 per dozen

Assorted Pastries  
\$15.95 per dozen

Snack Mix  
\$7.95 lb.

Kettle Chips and Dip  
\$9.95 lb.

Tri-Color Tortilla Chips and Salsa  
\$10.95 lb.

# Beverages

Freshly Brewed Regular or Decaffeinated Colombian Coffee  
\$6.95 half gallon

Hot Chocolate with Whipped Cream  
\$7.95 half gallon

Bottled Iced Tea – 20 oz.  
\$2.50 each

Tropical Fruit Punch  
\$6.95 half gallon

Lemonade  
\$6.95 half gallon

Assorted Canned Sodas  
\$1.25 each

Bottled Water  
\$1.50 each

Orange Juice  
\$7.95 half gallon

Milk  
\$1.25 per 10 oz. Carton

Hot Tea Set-Up  
\$6.25 Serves 5 Guests

1 Gallon Cambro of Water with 8 Cups  
\$1.50

# Sheet Cakes

Cake Flavors: Chocolate, Marble, White and Carrot  
Frosting Choices: Chocolate, White, Cream Cheese and Low Fat Vanilla

Quarter Sheet Cake  
(Serves 24 Guests)  
\$49.95

Half Sheet Cake  
(Serves 48 Guests)  
\$75.95

Full Sheet Cake  
(Serves 96 Guests)  
\$98.95

# Decorative Items

The following decorative items are delivered only.

Tablecloths  
\$5.00 each

Table Skirting  
\$8.00 per skirt

Linen Napkins  
\$1.00 each

Black Conference Cloths  
\$15.00 each