



ZOOLIGHTS COCKTAIL SOIREE

LANCER
hospitality group



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Lancer catering approaches each event with the guest experience in mind, crafting custom menus and a precise service plan to create spectacular special events. Offering impeccable service, dedication to perfected details, and locally-sourced products, lancer catering brings a team of onsite and support staff to ensure a one of a kind sensory experience.

YOUR POINT DEFIANCE HOLIDAY COCKTAIL SOIREE INCLUDES

2 Hours Of Event Time

Dedicated Event Manager

Professional, Trained Service Staff

High Cocktail Tables &
Picnic/Café Style Seating

Eco-Friendly Compostable Plates,
Flatware & Tumblers, Table Linens,
Serving Pieces & Buffet Service Equipment

Choice Of Hors D'oeuvres
& Cocktail Station Selection

Choice Of Entrée Station

Dessert Station

Coffee & Tea Service



TO START

choose one grazing display from the following

CHEESE & CHARCUTERIE BOARD

spicy capicola, genoa salami, prosciutto, pickled & marinated vegetables,
house made mostardo, cornichons, artisan breads & crackers

creamery cheeses: maytag blue, english darby, manchego, aged cheddar and local marinated chevre,
toasted spiced nuts, dried fruit, local jam & honey, crackers & baguette

OR

MEDITERRANEAN COAST DISPLAY

za'atar dusted grilled & roasted vegetables, house made hummus,
baba ghanoush, lemon marinated olives, cucumber raita

whipped ricotta, smoked mozzarella, fontanilla and marinated feta

served with lavash, pita & crusty breads



STATIONARY HORS D'OEUVRES

COLD HORS D'OEUVRES

choose 3 of the following

SEAFOOD

SHRIMP CANAPÉ

cucumber, avocado crema, pickled red onion

TUNA TATAKI

wasabi, seaweed salad, chili oil

SEARED SCALLOP SASHIMI

red curry aioli, rice cracker, cilantro

SHRIMP & SCALLOP CEVICHE

citrus, cilantro

SEARED TUNA

togarashi, wasabi aioli, rice cracker

SMOKED SALMON

dill crème fraîche, shallot, tobiko, marble rye

MEAT

PROSCIUTTO & MELON

balsamic syrup, mint

TENDERLOIN CROSTINI

watercress aioli, petite herb salad

PROSCIUTTO WRAPPED MOZZARELLA

fresh herbs & garlic oil

PEPPER WHIPPED RICOTTA

prosciutto, basil oil, arugula

CURRIED CHICKEN SALAD

cashew, water chestnut, phyllo cup, micro greens

VEGETARIAN

HERB-CRUSTED FRESH MOZZARELLA

tomato concasse, sherry vinegar, lemon basil

BRUSCHETTA

plum tomato, basil, parmesan, balsamic glaze, garlic crostini

SANGRIA POACHED PEAR

marinated grapes, citrus zest, vanilla salt

LEMON WHIPPED RICOTTA

pistachio crumbs, lavender honey, petit herbs

TEARDROP TOMATO CAPRESE

niçoise olive, basil, mozzarella pearls, herb vinaigrette

DIRTY MARTINI DEVILED EGGS

green olive, cornichon

TWICE FRIED PLANTAIN

house made guacamole, pickled red onion



HOT HORS D'OEUVRES

choose 3 of the following

SEAFOOD

MARYLAND CRAB CAKE BITE

lemon, béarnaise aioli, dill, bell pepper

BACON-WRAPPED SCALLOPS

local honey, chive

LOBSTER FRITTER

creamed corn, old bay, tarragon

COCONUT SHRIMP

mango puree, wasabi pea dust

SEAFOOD STUFFED MUSHROOMS

parmesan, lemon brown butter

MEAT

CHICKEN POT STICKER

brown sugar ponzu, scallion, sesame

CHICKEN SATAY

spicy peanut sauce, citrus oil

LAMB KOFTA

tomato zhug

STEAK FRITES

potato confit, béarnaise aioli, micro sorrel

FRANKS IN PUFF PASTRY

sweet pickle, spicy brown mustard

CHICKEN & WAFFLES

fried leeks, hoisin-honey syrup

PULLED PORK CONFIT

caramelized marinated pear, brioche crostini

SAUSAGE STUFFED MUSHROOM

chorizo, manchego, dried cherry, green olive

VEGETARIAN

VEGETABLE SPRING ROLLS

mandarin orange, chili sauce, mint

3 ONION TART

thyme, lemon mascarpone, tarragon

BAKED MUSHROOM & GOAT CHEESE TART

pumpkin seeds, pink peppercorn, brown sugar, pomegranate molasses

BAKED BRIE

cranberry, pecan, sea salt, rosemary, phyllo cup

SMOKED GOUDA ARANCINI

sundried tomato aioli, crispy basil

SPANIKOPITA

feta, spinach, dill



DESSERT STATIONS

AN ASSORTMENT OF PETIT FOURS,
ITALIAN MINI PASTRIES & DESSERT PARFAITS

COFFEE & TEA

\$48/PP

**BAR SELECTION NOT INCLUDED
& ADDED UPON REQUEST**

CONSUMPTION BAR, CASH BAR OR OPEN BAR OPTIONS AVAILABLE

ENHANCEMENTS

GARDEN CRUDITÉ

A VARIETY OF CRISP GARDEN VEGETABLES

green goddess dip, house made hummus

\$8/PP

CREAMERY DISPLAY

domestic & imported cheeses
including premium aged cheddar & smoked gouda,
canadian brie, port derby & maytag blue

accompanied with grapes & berries,
mixed nuts, dried fruits & an assortment of
crackers & artisan breads

\$10/PP

LOCAL WASHINGTON CREAMERY STATION

featuring award-winning cheese selections from
Beecher's, Sunny Pine Farm, Ferndale Farmstead,
Kurtwood Farms, Twin Sisters Creamery and more.

varieties may include: sunny pine farm chevre, caciotta,
dinah's cheese, smoked flagship, whatcom blue and more.

accompanied by grapes, berries, mixed nuts,
dried fruits, assorted crackers & flatbreads

\$15/PP

TWO-BEAN HUMMUS PLATTER

house made hummus with pita chips
& cucumber rounds for dipping

\$8/PP

KETTLE CHIPS & DIPS

house made chips, caramelized leek-onion dip

\$6/PP

FIESTA PLATTER

house made guacamole, pico de gallo,
salsa verde, plantain & tortilla chips

\$6/PP

CARVING STATION

HERB ROASTED PRIME RIB OF BEEF

with horseradish cream & rosemary au jus

\$MP

MAPLE ROASTED TURKEY BREAST

with cranberry chutney & giblet gravy

\$9/PP

HONEY-DIJON GLAZED HAM

with whole grain mustard & local marmalade

\$9/PP

PORCHETTA STYLE PORK LOIN

with natural pan sauce

\$9/PP

BEEF TENDERLOIN

malbec demi and horseradish cream

\$MP

accompanied by fresh baked dinner rolls
& whipped butter

side & salad options available
a la carte on request

PASTA STATION

assorted fresh & dried cooked pastas prepared
by our chef with a variety of selected

toppings & sauces
marinated grilled chicken, italian sausage,
sherry-sautéed mushrooms, diced fresh tomato,
chopped spinach, caramelized onions, marinara,
house-made alfredo, basil pesto, shaved parmesan

served with garlic bread, red pepper flakes,
oregano and parmesan

\$14/PP

ADD SAUTÉED SHRIMP + \$4/PP

ENHANCEMENTS CONTINUE

SUSHI DISPLAY

ASSORTMENT OF SUSHI ROLLS HANDMADE BY OUR CHEFS

sweet-ponzu tuna, sesame shrimp roll, spicy salmon,
california roll, sweet & sour vegetable roll

accompanied by wasabi, pickled ginger, and soy
\$20/PP

add sea salt edamame +\$2.00/pp

WASHINGTON RAW BAR

poached shrimp, local oysters, razor clam ceviche,
dungeness crab salad, seaweed salad, local hot sauce,
lemon, cocktail sauce & champagne mignonette.

\$MP/PP

PIZZA STATION

choose 3 pizza varieties

MARGARITA

house made marinara, fresh sliced tomatoes,
fresh mozzarella, torn basil

PRIMAVERA

basil pesto, seasonal roasted vegetables,
smoked mozzarella, parmesan

NEW SCHOOL

house made marinara, grilled chicken,
roasted garlic, fresh sliced tomatoes,
pepperoncini, mozzarella, evoo

THE CLASSIC

red sauce, mozzarella, pepperoni

THE GRANDMA

mozzarella, red sauce on top, oregano,
crushed red pepper

served with caesar salad or pizza shop
chopped italian salad

\$14/PP

SLIDER STATION

BLACK ANGUS SLIDER

american cheese, crisp lettuce, sliced tomato,
curry ketchup, potato bun

GRILLED CHICKEN BREAST

crisp lettuce, sliced tomato, herbed mayo, brioche roll

PULLED PORK

carolina style sauce, coleslaw, potato bun

IMPOSSIBLE SLIDER

crisp lettuce, sliced tomato,
spicy tomato chutney, potato bun

served with garlic parmesan tater tots

\$16/PP

FAJITA BAR

chili rubbed flank steak, flame-roasted chicken breast,
warm flour and corn tortillas, sautéed peppers & onions,
chopped scallions, shredded cheddar cheese,
pickled jalapeno peppers, pico de gallo,
guacamole, lime wedges & sour cream

\$15/PP

MASHED POTATO BAR

POMMES PUREE WITH A VARIETY OF TOPPINGS

bacon crisps, shredded cheddar cheese,
chopped scallions, roasted broccoli florets,
sour cream, whipped butter

\$10/PP

WASHINGTON STATE FAIR SCONE "SHORTCAKE" STATION

cream scones, local whipped butter, vanilla whipped cream
and a selection of local fruits, preserves and compotes
including: marionberry jam, raspberry preserves,
local mixed berries, apple spice compote

\$12/PP

YOUR COCKTAIL SOIREE PACKAGE PRICING

\$48 PER PERSON

Plus Enhancements & Bar Package

Minimum Of 50 Guests For 2 Hours

23% Service Charge

Applicable Sales Tax & Facility Rental Fees Additional

Gratuity Is Neither Included Nor Expected

To Book Your Next Event catering.ptdefiance@lancercatering.com

