



MAIN ENTREES

PORK

Can be done with pork loin or pork tenderloins

- *Grilled Pork with a Kansas City Barbeque Rub
Grilled Pork in a Teriyaki Marinade
- *Tuscan Grilled Pork with Rosemary
- *Maple Mustard Pork Loin
Basil & Mushroom Stuffed Pork with Roasted Red Pepper Sauce
Grilled Pork with Chipotle Marinade
- *Roast Pork with Caramel Apple Cider Sauce
- *Roasted Pork with Roasted Mushroom Sauce
Sticky Glazed Pork with Pineapple Salsa
Roasted Pork with a Raspberry Sauce
Roast Pork with Apple Chutney
Cranberry & Grand Marnier Glazed Pork Plain
or with an Herbed Havarti Filling
Cornbread & Sausage Stuffed Pork with a Mustard Sauce
Roast Pork with Honey Glaze and Citrus Herb Gremolata
Coffee Rubbed Pork with Coffee Sauce
Grilled Pork with Orange Rosemary Glaze
Applewood Smoked Ham
Pineapple Glazed Ham
- *Garlic & Herb Grilled Pork
- *Grilled Pork Chops
Stuffed Pork Chops

CHICKEN & OTHER POULTRY

- Jerked Breast of Chicken
Chipotle & Lime Grilled Breast of Chicken
- *Herb Grilled Breast of Chicken
Breast of Chicken with Kansas City Barbecue Rub
Dijon & Tarragon Grilled Chicken
- *Grilled Breast of Chicken with Apricot Chutney
- *Chicken Marsala
Breast of Chicken with Mustard Sauce
Breast of Chicken with Raspberry Sauce
Breast of Chicken with Cranberry Sauce
- *Breast of Chicken with Pesto & Feta
- *Breast of Chicken stuffed with Ham, Asparagus, and Cheese in a Mushroom Sherry Sauce
Breast of Chicken stuffed with Herbed Cheese in a Red Pepper Sauce
Chorizo Stuffed Breast of Chicken in a Raspberry Cumin Sauce
- *Breast of Chicken with Herb Cream Sauce
Bruschetta Chicken
Breast of Chicken with Basil Wine Sauce
- *Tuscan Chicken
Fiesta Chicken
Bourbon Peach Chicken

BEEF

- *Tenderloin of Beef with Raspberry Port Sauce
- *Tenderloin of Beef with Brandy Cream Sauce
- *Tenderloin of Beef with Mushroom Madeira Sauce
Spiced Tenderloin of Beef with Mango Salsa
Tenderloin of Beef with French Mustard Sauce
- *Smoked Sliced Beef Brisket
Tenderloin of Beef with Balsamic Onion Sauce
Grilled Rib Eye Steaks or Prime Rib *{not available for every event}*
Ancho and Coffee Rubbed Tenderloin with Ancho Mushroom Sauce
Tenderloin of Beef with Cognac Cream Sauce
Tenderloin of Beef with Mushrooms & White Wine Sauce
Roasted Garlic & Rosemary Tenderloin of Beef

OTHER CASUAL OPTIONS

- Lasagna
Baked Chicken Alfredo
- *Build Your Own Pasta Bar
Shredded Chicken, Pulled Pork, Hot Turkey or Shredded Beef Sandwiches
- *Street Taco Bar
(chicken, pork carnitas, steak, ground beef, brisket)
Taco Bar (ground beef)
Baked Potato Bar
{recommended for graduations and small, casual parties}
Burger and Brat Bar *{available for 75 or less guests}*

Please ask about our kids' meal options.
Kids meals vary by venue, budget & number of children {under 10 please}

SEAFOOD

Ask about seafood options.
They are only available in venues with kitchen facilities.

VEGETARIAN

- Vegetarian Lasagna
Pasta Primavera
Various Savory Tarts
Stuffed Portabella Mushrooms

* Most popular

Entrées



BRUNCH ENTRÉES

More may be available based on your event - Inquire today!

- Fancy Baked Egg Scramble with Ham, Onions, Mushrooms & Peppers in a Mornay Sauce
- Various Quiches
- Various Egg Bakes
- Omelet Bar {made to order}
- Oven Baked Scrambled Eggs
- Various Breakfast Casseroles

BREADS + PASTRIES

- Cream Cheese Braids
- Oven Baked French Toast with Various Toppings
- Frosted or Caramel Cinnamon Rolls
- Chocolate Raspberry Croissant Braid
- Assorted Muffins
- Assorted Quick Breads
- Fresh Fruit Tarts
- Various Scones

OTHER OPTIONS

- Strawberries Devonshire
- Yogurt with Granola
- Fresh Fruit
- Other Salad

Brunch



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SALADS

More options may be available based on your event, ask us today!

DINNER SALADS

- Summer Poppyseed Salad
- Sweet Apple Salad
- Caesar Salad with Homemade Croutons
- Classic House Salad with Choice of Dressings
- Classic Tossed Italian or Greek Salad
- Salad Elaine
 - {Greens, Apples, Grapes & Croutons in Sweet Celery Seed Vinaigrette & Blue Cheese & Candied Pecans}
- Baby Greens with a Raspberry Lambic Beer Dressing and Shaved Parmesan
- Greens with Caramelized Grapefruit in a Caramel Basil Vinaigrette *{seasonal}*
- Oranges & Caramelized Almonds with Greens *{seasonal}*
- Greens with Cheese Croutons and Brie Vinaigrette
- Harvest Salad with Cider Vinaigrette, Apples & Dried Fruit
- Butter Lettuce Wedge with Sweet Potato Bourbon Dressing, Candied Pecans & Bacon

MEATLESS SALADS

- Layered Southwestern Salad
- Seven Layer Salad
- Grilled Chipotle Potato Salad
- Classic Potato Salad
- Pasta Salad Italian
- Classic Pasta Salad
- Santa Fe Salad
 - {Corn, olives, Peppers, Tomatoes, Cucumbers, and Onions in Herbed Vinaigrette}
- Creamy Broccoli Cauliflower Salad
- Fresh Asparagus with Tarragon Cream Dressing
- Wild Rice Salad
- Fresh Fruit
- Strawberry Cheesecake Salad
- Cookie Salad
- Creamy Cucumber Salad

SALADS WITH MEAT

- Cherry Chicken Pasta Salad
- Pasta Phoenix
 - {Black Beans, Corn, Sweet Peppers, Smoked Turkey & Pasta}
- Chicken Salad Northwoods with Wild Rice
- Pasta Club Salad
 - {Bacon, Turkey, Swiss Cheese & Tomatoes}
- Cobb Salad
 - {Chicken, Hard Boiled Eggs, Bacon, Lettuce, Tomatoes, Green Onions, Blue & Cheddar Cheese, and a Seasoned Vinaigrette}

SIDE DISHES

- Mashed Potatoes and variations
- Au Gratin Potatoes
- Potatoes Dauphinoise
 - {similar to Au Gratin but with Gruyere Cheese}
- Steamed New Potatoes
- Roasted New Potatoes
- Roasted Rosemary Redskins
- Roasted Maple Sweet Potatoes *{seasonal}*
- Cilantro Lime Rice
- Black Beans
- Pinto Beans with Bacon
- Various Risottos (available only in certain venues)
- Assorted Sautéed or Steamed Fresh Vegetables
- Glazed Baby Carrots
- Roasted Root Vegetables *{seasonal}*
- Grilled Vegetables
- Roasted Butternut Squash with Honey & Garlic *{seasonal}*

Sides + Salads



APPETIZERS

HOT APPETIZERS

- *Croque Monsieur {grilled ham & gruyere cheese}
- Mini Rubeen Sandwiches
- Chipotle Honey Glazed Chicken Wings
- *Cheddar and Bacon Stuffed Baby Potatoes
- *Assorted Meatballs
{Swedish, BBQ, Lions Head in Coconut Sauce, Marinara}
- Bacon Wrapped Asiago Stuffed Dates
- Crab Yummies
- *Mini Jerked Chicken or Pork Sandwiches with Mango Chutney
- Pork or Chicken Wontons with Sweet & Sour and Hot Sauces
- Shrimp Toast
- Egg Rolls
- Various Wings, traditional or boneless
- Assorted Chicken Skewers
- *Chicken Satay with Peanut Sauce
- Shrimp and Chorizo Bites

HOT VEGETARIAN APPETIZERS

- Italian Crostini with Cheese & Sun Dried Tomato
- *Mushroom Croustades
- *Phyllo Cups with Brie & Raspberry
- Caramelized Onion, Walnut & Blue Cheese Focaccia
- Pesto & Artichoke Stuffed Mushrooms
- Mini mac & Cheese Bites

COLD APPETIZERS

- Caesar Salad Spring Rolls
- *Sliced Beef Tenderloin with Rosemary Mayo, Horseradish Sauce or Tapenade on Baguettes
- Shrimp Cocktail Shots {butlered} or Shrimp with Cocktail Sauce
- *Asian or Italian Chicken Salad in Cones or Endive
- Ahi Tuna Cones in Sesame Miso Cones
- Martini Chicken Skewers
- Tortilla Spiral Basic Ham, Turkey, Beef or Southwest
- Herbed Pork Tenderloin Spirals on Baguette with Garlic Mayo
- *Grilled Shrimp Bruschetta
- Smoked Salmon with Onion and Horseradish Cream
- Sliced Barbequed Pork Tenderloin with Hickory Mayonnaise on Mini Buns or Baguette Slices
- Sweet Potato Biscuits with Ham & Honey Mustard

COLD VEGETARIAN APPETIZERS

- Spring Rolls with Peanut Sauce
- *Charcuterie Table or cups
- Tapenade
- Vegetables with Dip
- Parmesan & Rosemary Shortbreads with Feta & Roasted Tomato
- *Cucumber Sandwiches
- *Traditional or Greek Bruschetta
- Deviled Eggs
- Layered Mexican Shots with Tortilla Strips

HOT DIPS

- Artichoke or Spinach & Artichoke Dip
- Crab & Artichoke Dip
- Crab Conqueso Dip
- *Pizza Dip with Focaccia
- *Spinach Dip with Hawaiian Bread
- *Buffalo Chicken Dip

COLD DIPS

- *Poolside Dip
- *Layered Mexican Dip
- *Spinach Dip with Hawaiian Bread

FUN APPETIZER BARS

- Make your own Trail Mix Bar
- Caramel Apple Bar
- Popcorn Bar
- *Soft Pretzel Bar
- *Charcuterie / Grazing Table
- Fresh Fruit Tier
- S'mores Bar

* Most popular

Appetizers