



## Lancaster Liederkrans

### Catering Menu

#### Cold Lunch

##### Sandwiches | Select Three

*All sandwiches include lettuce, tomato, and condiments*

Egg Salad or Tuna Salad

Ham, Turkey or Roast Beef sandwiches

Chicken Caesar Wrap

Buffalo Chicken Wrap

Southwestern Black Bean Wrap (Vegetarian)

Humus & Vegetable Wrap (Vegetarian)

##### Side Dishes | Select One

German Potato Salad

Pasta Salad

Coleslaw

Cucumber and Onion Salad

Garden Salad

Chips and Pretzels

**\$13.50 per person**

## Homemade Soups

Potato

Cheddar with Kielbasa

Chicken Corn Noodle

Vegetable

Tomato Bisque

Seafood Chowder (+\$1.50/pp)

Chicken Gumbo Creamy Chicken & Wild Rice

**\$2.99 per person**

## Hot Lunch & Dinner Entrees | Choose 2

Grilled Bratwurst

Grilled BBQ Chicken Breasts

Chicken Parmesan Chicken & Broccoli Alfredo

Greek Chicken

Pork Schnitzel with Jaeger Gravy

Honey & Pineapple Glazed Ham

Slow Roasted Pulled Pork BBQ

Italian Sausage with Peppers & Onions

Meatballs & Marinara

Tilapia with Tomato, Feta & Basil

Pork & Sauerkraut

Meatloaf with Gravy

Four Cheese Stuffed Shells (Vegetarian)

Eggplant Parmesan (Vegetarian)

**\$18.00 per person**

## Upscale Entrées | Choose 2

Rouladen  
Schweinhaxe  
Carved Roast Beef au jus  
Pineapple Chicken Kabobs  
Grilled Salmon  
Mushroom Ravioli with Brown Butter  
Grilled Shrimp Skewers  
Tortilla Crusted Tilapia  
Beef Lasagna  
Bacon Wrapped Meatloaf  
Bacon Wrapped Herb Pork Loin  
Beef Burgundy with Mushrooms  
Fresh Bruschetta Topped Chicken Breasts  
Chicken Saltimbocca  
Sliced Pork Tenderloin  
Grilled Flank Steak with Brandied Mushrooms

\$22.00 per person

## Side Dishes | Choose 2 With Entrée Selections

Spätzle  
Red Cabbage  
Sauerkraut  
Rice Pilaf or Wild Rice  
Perogies with Butter and Onions  
Baked Potatoes Garlic  
Smashed Potatoes  
Rosemary Roasted Potatoes  
Fresh Sautéed or Steamed Green Beans

Broccoli Spears  
Grilled Seasonal Vegetable Medley  
Whipped Sweet Potatoes  
Scalloped Potatoes  
Cauliflower Casserole  
Herbed Corn Medley  
Twice Baked Potatoes  
Citrus Asparagus  
Fresh Herb & Butter Fingerling Potatoes

Green Bean Casserole  
Mediterranean Couscous  
Roasted Vegetable Orzo  
Sesame Ginger Green Beans

### Salads

Mixed Green Garden  
Classic Caesar  
Mandarin Almond  
Greek

## Appetizers | Market Price

### Vegetarian

Spanakopita

Phyllo Triangles

Classic Mini Quiche

Black Bean Margaritas

Boursin Cheese Stuffed Cherry Tomatoes

Mushroom & Fontina Tarts

Asparagus Purses

Artichoke Dip with Pita Chips

Asparagus, Roasted Tomato & Boursin Cheese

Brie with Fruit Compote

Feta Cheese & Sun-Dried Tomato

Stuffed Mushrooms

Vidalia Onion Dip with Pita Chips

### Poultry

Chicken Satay with Peanut Dipping Sauce

Chicken Quesadillas

Barbequed Chicken

Pizza Bites

Hawaiian Pineapple Chicken Skewers

Tandoori Chicken Bamboo Skewer

Chicken & Waffle Bites

Chicken Cordon Bleu Bites

Raspberry Chipotle Chicken Skewers

Buffalo Wing Dip with Tortilla Chips

Rosemary Chicken Skewers with Spicy Apricot Chutney

## Appetizers (Continued)

### Pork

Loaded Potato Skins

Pot Stickers with Hoisin Sauce

Italian Sausage

Medallions with Peppers & Onions

Bacon & Cheese Stuffed Baby Reds

Pork BBQ Sliders on Cheddar Scone

Prosciutto Wrapped Asparagus Tips

### Beef

Sweet & Sour Mini Meatballs

Mini Meatballs in Marinara & Parmesan

Sliced Beef Tenderloin on a Baguette with Horseradish Sauce

Mini Beef Wellington

Cheeseburger Sliders

Mini Cheesesteaks

Cuban Braised Beef on Corn Cakes with Lime Crème Fresh

Beef Skewers au Poivre with Horseradish Crème Fresh

Taco Dip with Tri Colored Tortilla Chips

## Appetizers (Continued)

### Fish/Seafood

Breaded Coconut Shrimp with Mango & Orange Dipping Sauce

Grilled Shrimp in a light Coconut & Red Curry Sauce

Mini Crab Cakes with Tartar Sauce

Teriyaki Marinated Salmon Skewers

Bacon Wrapped Scallops

Bacon Wrapped Shrimp

Jumbo Shrimp Cocktail

Smoked Salmon & Crème Fraîché Triangles

Hot Crab au Gratin with Crostini

Chesapeake Mushrooms

Ahi Tuna Wantons

Crab Salad Phyllo Cups

Mini Lobster Rolls

### Lamb

BBQ Lamb Pops

Notes: Additional menu options available upon request.

Plated and buffet service is available in the Ballroom.

Only buffet service is available in the Ratskeller.

To arrange banquet menu options, beer choices and bar service contact  
Executive Chef Matthew Miller at [catering@lancasterliederkranz.com](mailto:catering@lancasterliederkranz.com)