



LAKE LIFE CATERING

LAKE GENEVA CRUISE LINE MENU

*Lake Life Catering
Please order through your Lake Geneva Cruise Line Sales Representative
262.248.6206*

BREAKFAST ON THE BAY

BRUNCH BUFFET

Buffets are priced per person and include coffee service

Artisanal Brunch Charcuterie \$18

Breakfast Charcuterie Display includes:

Meats: Assorted Cured Meats and Smoked Salmon

Cheeses: Swiss, Brie, Sharp Cheddar, Smoked Gouda, Fresh Mozzarella and Chevre

Accompaniments: Artisan Baguettes, Croissants, Coffee Cake, Butter, Jellies, Boiled Eggs

Fresh Fruit: Strawberries, Grapes, Fresh Berries and Citrus

Selection of Dried Fruits

Dips: Honey, Imported Jams and Bacon Jam

Surf's Up \$23

Breakfast Flatbreads - Assorted Selection of Meat and Vegetarian Breakfast Inspired Flatbreads

Southwest Egg Cups - Baked Egg Cups topped with Chef's Choice Salsa and Cheddar Cheese

Mini Ham and Cheese Sliders - served with Condiments on the Side

Fresh Fruit Display - Seasonal Fruit with Creamy Amaretto Dip

Selection of Breakfast Sweets - Bakery Fresh Wisconsin Kringle and Assorted Danish

Granola, Yogurt and Berry Presentation

Geneva Sunrise \$29

Cheesy Egg Casserole - Served with Salsa on the Side

Mini Ham and Cheese Sliders - Served with Condiments on the Side

Zesty Chicken Breakfast Sausage Patties

Selection of Fresh Bakery Kringle and Doughnut Holes

Fresh Fruit Display - Seasonal Fruit with Creamy Amaretto Dip

Breakfast Potatoes - Seasoned, Sliced Potatoes, Pan Roasted with Peppers and Onions

ABOUT LAKE LIFE CATERING

Your Lake Life already begins with Gage. Let Lake Life Catering plan an amazing dining experience just for you. Lake Life Catering, headed by Executive Chef Michael Lavin, offers exceptional service, beautiful presentation and mouthwatering food.

Whether it's a corporate meeting or event, wedding, birthday, holiday party, or just an intimate gathering of friends, let Lake Life Catering treat you to a spectacular culinary experience.

AT THE LAKE BUFFETS

Lunch Buffets are priced per person
Add Brownies, Lemon Bars and Assorted Cookies to any Buffet for \$3 per person

That's A Wrap \$19

"Lake Life" Signature Green Salad
Home-made 290 Chips
Seasonal Fresh Fruit
Creamy Coleslaw
Choose three varieties of our delicious wraps:
Chicken Caesar
Roast Beef and Cheddar with Horseradish Cream
Turkey and Swiss with Bacon
Cranberry Chicken Salad
Vegetarian

A Sailor's Delight \$26

Home-made 290 Chips
Arugula Salad
Tortellini Pesto and Tomato Pasta Salad
Seasonal Fresh Fruit
Assorted Mini Sliders:
Pulled Pork, Chicken Salad, Sliced Beef Sirloin

The Lighter Side Menu \$45

Available for groups of 10 or more,
with increases in increments of 5

Home-made 290 Chips & Dip
Wisconsin Cheeses & Sausage Board
Fresh Shrimp Ceviche
Ahi Tuna Poke
Mediterranean Chicken Salad
Burrata Salad or Greek Salad (choose one)

Add-on:

290 Deviled Eggs topped with Bacon Jam \$3pp

Cookout Cruise \$23

"Lake Life" Signature Green Salad
Home-made 290 Chips
Seasonal Fresh Fruit
Tortellini Pesto and Tomato Pasta Salad
Seasonal Fresh Fruit
Pulled Pork
Wisconsin Brats
Vienna Hot Dogs
Fresh Buns and Condiments

Chicago Meets Wisconsin \$29

Mini Deep Dish Pizzas
Chicago Beef on Mini Buns
Brat & Beer Shot served on a Mini Pretzel Bun
Brie and Cranberry Tarts
Cheese and Sausage Board
Smoked Salmon Spread

The Matriark Menu \$60

Available for groups of 10 or more,
with increases in increments of 5

Pre-Carved Beef Tenderloin, served room temperature
with a selection of sauces and petite rolls
Roasted and Fresh Vegetables with Hummus
Chef's Chartcuterie Board
Roasted Jumbo Shrimp with Bloody Mary
infused cocktail sauce
Burrata Salad or Greek Salad (choose one)

Add-on:

Roasted side of Fresh Salmon
with a Lemon Basil Crust \$8pp

HORS D'OEUVRE PACKAGES, CARVING STATIONS AND ALA CARTE OPTIONS

MIX & MINGLE PACKAGES

THE GENEVA: Select 2 Hot, 2 Cold, 1 Specialty Hors d'oeuvres \$18

THE FONTANA: Select 3 Hot, 3 Cold, 1 Specialty Hors d'oeuvres \$24

THE BAY: Select 3 Hot, 4 Cold , 2 Specialty Hors d'oeuvres \$30

BUFFET ENHANCEMENT & CARVING STATIONS

Enhance any buffet or hors d'oeuvre package by adding one of our carving stations.

Priced per person and all stations require a \$125 Chef Fee

Honey Glazed Ham \$7

Dijon Herb Roasted Turkey \$8

**Whole Roasted
New York Strip Loin \$20**

**Garlic Crusted Roasted Round
of Beef \$9**

**Classic Roasted
Beef Tenderloin \$23**

**All Carving Stations served
with Complimenting Sauce
and Bakery Rolls**

The below individual Hors d'oeuvres can be added, at an additional cost, to any of our designed menus

Cold Hors d'oeuvres - \$3pp

Tomato and Basil Bruschetta
Deviled Eggs
Caprese Skewers
Pesto Crostini with Goat Cheese
and Sundried Tomatoes
Smoked Salmon on Cucumber Discs
Gorgonzola, Walnut and Pear Bites
Creamy Brie and Jam Tartlets
Door County Cherry and Goat Cheese Tarts
Watermelon and Feta Skewers (seasonal)
Beef Crostini w/ Cranberry Horseradish Crème
Sweet Potato Crisps w/ Bleu Cheese and Cranberry

Hot Hors d'oeuvres - \$4pp

Stuffed Mustrooms, choice of:
Spinach & Cheese or Sausage & Marinara
Meatballs, choice of: BBQ or Cranberry Mustard
Bacon Wrapped Water Chestnuts
Pretzel Bites with Beer Cheese Sauce
Miniature Chicken Cordon Bleu
Quiche Lorraine Bites
Caramelized Onion and Bacon Tarts
Parmesan, Spinach and Chicken Bites
Chicken and Vegetable Pot-Stickers
Mac & Cheese Fritters
Spinach & Artichoke Stuffed Wontons

Specialty Hors d'oeuvres - \$5pp

Almond Stuffed Dates wrapped in Bacon
Mini Crab Cakes
Boiled Shrimp and Cocktail Sauce
Beer Braised Brisket & Mac & Cheese Skewer
Cajun Lobster Salad Bite
Brat & Beer Shot Served on a Mini Pretzel Bun

Wild Mushroom Tarts
Mini Deluxe Beef Wellington
Bloody Mary Shrimp Shot
Raspberry and Brie En Croute
Edible Spoons with Toppings, Choice of:
Chicken Salad, Pear & Gorgonzola Walnut, Guacamole

ALA CARTE MENU

Great for dropoff or an easy add-on to any menu plan.

HOME MADE CHIPS and DIP

Hand sliced and fried daily. Served with a slightly smoky roasted onion dip

Serves 10 **\$40**

TUNA POKE

Diced Ahi tuna seasoned "poke style" - sesame seeds, scallions, crushed red pepper and sesame oil served with Fresh Tortilla Chips

Serves 10 **\$55**

BUARRATA GREEN SALAD

Arugula greens with baby heirloom tomatoes, shaved parmesan and fresh burrata cheese. Dressed with Olive Oil and Balsamic Glaze

Serves 10 **\$42**

MEDITERRANEAN CHICKEN SALAD

No-Mayo All white meat Chicken Salad seasoned with Fresh Lemons and Herbs. Served on Fresh Croissants and topped with Arugula

Serves 10 **\$48**

SIGNATURE ROASTED BEEF TENDERLOIN PLATTER

Herb Crusted Whole Beef Tenderloin roasted to Medium Rare and Sliced; served with Creamy Horseradish Sauce, Dijon Caramelized Onion Sauce, Fresh Arugula Salad and Rolls

Average 10 servings **\$235**

CEVICHE

Freshly chopped shrimp, marinated in a sweet and zesty lime juice served with Fresh Tortilla Chips

Serves 10 **\$48**

CHARGRILLED PINEAPPLE GUACAMOLE DIP

Fresh Avacado, Pineapple, Jalapeno, Cilantro and Lime Juice. Served with Fresh Tortilla Chips

Serves 10 **\$42**

ROASTED COLOSSAL SHRIMP

Served with Bloody Mary infused Cocktail Sauce and Fresh Lemon Wheels

Serves 10 **\$95**

CLASSIC GREEK SALAD

Mixed hearty greens with cucumbers, bell peppers, heirloom tomatoes, artichoke hearts, red onion, pepper rings and kalamata olives.

Dressed with a Classic Herb Vinaigrette

Serves 10 **\$42**

HUMMUS with PITA and VEGETABLES

Home Made Hummus with Pita Bread Points, Sliced Carrots, Celery and Cucumber Chips

Serves 10 **\$65**

CHEF'S CHARCUTERIE BOARD

A Selection of Sharp Cheeses, Thin Shaved Italian Specialty Meats, Seasonal Fruit and Chutney. Served with a selection of Signature Crackers

Serves 10 **\$125**

WISCONSIN CHEESES and SAUSAGE BOARD

A Selection of In State Cheeses and Local Sausages, Mustards and Cranberry Chutney. Served with a selection of Signature Crackers

Serves 10 **\$75**

ROASTED VEGETABLES with CURRY DIP

Roasted Asparagus, Brussel Sprouts, Mushrooms and Carrots, served with Creamy Curry Dip

Serves 10 **\$48**

DINNER

DINNER BUFFETS

Dinner buffets are priced per person, 20 person minimum

Classic 290 Buffet

House Salad with Choice of Ranch or Balsamic
Seasonal Vegetables
Creamy Garlic Mashed Yukon Gold Potatoes

Select Two Main Courses \$31

Select Three Main Courses \$37

1) Roasted Herb Crusted or Oriental Glazed Salmon

2) Chicken Breast with Choice of Sauce:
Lemon Butter, Sun-Dried Tomato or
Cherry Infused Demi-glace

3) Penne Pasta with Choice of Sauce:
Vodka Sauce with Peppers and Onions or
Parmesan Cream with Mushrooms and Scallions

4) Carving Station Option: Beef Sirloin, Ham,
Center Cut Pork Loin or Turkey Breast

*\$125 Chef fee required with Carving Station

Midwest BBQ Picnic

Seasonal Green Salad
Tomato Basil Tortellini Salad
Cheese and Fruit Display, Home Made Potato
Chips & Onion Dip

Select Two Items from the Grill \$25

Select Three Items from the Grill \$31

Select Four Items from the Grill \$37

Hamburgers
Vienna Hot Dogs
Bratwursts
Grilled Chicken Breasts
Country Style Ribs
BBQ Pulled Pork
Served with Buns, Condiments and Pickles

The Italian Countryside \$30

Caesar Salad
Caprese Salad with a Balsamic Glaze
and Extra Virgin Olive Oil
Marinara Pasta with Meatballs
Chicken Piccata
Pesto Pasta
Seasonal Chef's Choice Vegetable
Garlic Breadsticks and Sliced French Bread

DINNER

PLATED DINNERS

Dinners are priced per person and include a choice of House Salad with Vinaigrette Dressing or Caesar Salad
Choice of 1 Starch and 1 Vegetable and Bread

You may select UP TO 2 entrees. If more than 2 options are selected, an additional fee will be assessed.
We do ask that the Salad, Starch and Vegetable be the same for all entrees.

Fresh Grouper \$30

Seared Fresh Grouper Fillets with a pineapple mango salsa

Fresh Fillet of Salmon \$31

Seared Salmon with a Trio of Tomatoes, Fresh Basil, Garlic, White Wine and Olive Oil

Caprese Chicken Breast \$28

Boneless Chicken Breast, marinated and stuffed with Fresh Mozzarella, served on a Garlic Baguette Crisp with a Bruschetta Butter Sauce

Chicken Piccata \$28

Lightly Breaded Chicken Breast in a Lemon-Butter Capers Sauce

Vegetable Rotolo \$25

Pasta Roulade filled with an Assortment of Vegetables and Cheese served with a Creamy Vodka Sauce and Shaved Parmesan

Stuffed Chicken Breast \$31

Stuffed with Bacon, Spinach, Artichoke Hearts and Cheese served with a Cassis Demi-Glace

Pesto Pasta \$25

Asparagus, Sun Dried and Organic Bi-Colored Cherry Tomatoes, Roasted Garlic Mushrooms, Pappardelle Pasta, Zucchini, Yellow Squash and Pesto Sauce

Center Cut Pork Ribeye Steak \$31

Tender Boneless Pork Ribeye Steak with Roasted Apples and Infused Brandy Creme

Grilled Smoked Bone-in Pork Chop \$33

House smoked Center Cut Pork Chop topped with Bacon Jam

Boneless Beef Short Rib \$31

Braised Beef Short Rib served with Port and Dried Cherry Demi Glace

Turkey Breast Medallions Stack \$29

Lightly Crusted Turkey Breast Fillets stuffed with Cornbread Stuffing and finished with a Cranberry infused Demi Glace

Grilled New York Strip Steak \$39

Classic New York Strip Steak, grilled, served with Bourbon au Poivre Sauce and Savory Bleu Cheese Bacon Bread Pudding

Beef Tenderloin Filet \$42

Center Cut Beef Tenderloin Filet with Creamy Demi Glace and a Wild Mushroom Compote

Crusted Beef Tenderloin Medallions \$34

With a Caramelized Onion and Cheese Crust and topped with a Balsamic Glaze

Children's Meal \$12

Chicken Nuggets, Mac & Cheese, Carrots and Fruit Cup (ages 4-12)

DINNER

SIDE OPTIONS AND DESSERTS

\$ items indicate a specialty product upcharge

Starches

Wild Rice Pilaf with Pecans and Dried Cherries
Classic Russet Mashed Potatoes
Garlic Smashed Yukon Gold Potatoes
Israeli Couscous with Quinoa
Herb Roasted New Potatoes
Gorgonzola and Swiss au Gratin
Mashed Yukon Gold Potatoes with Truffle Oil and Bacon \$2
Mashed Sweet Potatoes with Gorgonzola and Dried Cranberries \$2

Vegetables

Fresh Green Beans
Roasted Corn Niblets
Roasted Asparagus Spears
Roasted Carrots
Cauliflower and or Broccoli Flan
Creamy Corn Custard
Charred Brussel Sprouts with Dried Cranberries
Cauliflower and Cream Cheese Mash
Seasonal Vegetable Blend
Herb and Cheese topped Tomato
Butternut Squash and Ginger Souffle

Salad Enhancements

Caprese Salad (seasonal) \$2
Watermelon Stack (seasonal) \$3
Pear and Gorgonzola with Mixed Greens and Sesame Ginger Dressing \$2
Arugula Beet Salad with Feta Cheese \$3

Desserts

Key Lime Pie \$8
Carrot Cake \$10
Lemon Raspberry Cheesecake Torte \$10
NY Style Cheesecake with Berry Topping \$9
Chocolate Pot au Crème \$8
Chef's Choice Assorted Mini Desserts \$7
Brownies, Lemon Bars & Assorted Cookies \$5

Classic Coffee Station \$3

SPECIALIZATION

Don't see what you want or want a little bit of everything?

Work with our Chef to customize a package for you.

For additional information, please contact your charter sales representative

LAKE LIFE CATERING POLICIES

Food Safety

All leftover food remains the property of Lake Life Catering in accordance to the Federal and State Health Regulations. Catered food items are prohibited from being re-packed and transported a second time. Food Borne illness is very dangerous. Food is extremely perishable so therefore, for your safety the Health department strictly prohibits you or any of your guests from taking food from the catered premises

Ordering Policy

If a plated menu is desired, the choices will be limited to two.
The group is responsible for providing place cards including the entree choice of each guest

Passed Hors d'oeuvres

An additional server fee of \$35 per event, per server.
The amount of servers needed for your specific event will remain at the discretion of Lake Life Catering

Service Charge

All pricing is subject to a 21% Service Charge and 5.5% Sales Tax. The Service Charge includes all meetings, site walk through, updates and administrative costs acquired throughout the planning process of your event. The Service Charge is not a gratuity. Gratuity is at the discretion of the client

Other Fees

\$100 small group fee for groups under 25
\$50 delivery fee for all drop off catering
\$35 per hour per employee for charters over 3 hours
\$125 chef fee for buffets or stations requiring chef assistance

Free cake cutting service includes small plates and utensils