



LAKE LIFE CATERING

LAKE GENEVA CRUISE LINE MENU

*Please order through your Lake Geneva Cruise Line Event Coordinator
262.248.6206*

Issue Date: March 11, 2022

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

MIX & MINGLE 25 person packages

All Mix & Mingle Packages are served with a Vegetable & Dill Dip Platter

THE GENEVA: Select 2 Hot, 2 Cold, 1 Specialty Hors d'oeuvres \$20pp

THE FONTANA: Select 3 Hot, 2 Cold, 1 Specialty Hors d'oeuvres \$25pp

THE BAY: Select 3 Hot, 3 Cold, 2 Specialty Hors d'oeuvres \$35pp

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 \$150 Chef Fee

Honey Glazed Ham \$9pp

Dijon Herb Roasted Turkey \$10pp

Roasted Center Cut
Pork Loin \$10pp

Garlic Crusted Roasted
Round of Beef \$11pp

Classic Roasted
Beef Tenderloin \$24pp

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 - \$3.50pp

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

Hot Hors d'oeuvres - \$4.50pp

Spinach & Cheese Stuffed Mushrooms
Lake Life BBQ Meatballs
Bacon Wrapped Water Chestnuts
Pretzel Bites with Beer Cheese Sauce
Miniature Chicken Cordon Bleu
Bacon and Caramelized Onion Tarts
Buffalo & Bleu Cheese Chicken Bites
Chicken and Vegetable Pot-Stickers
Spinach & Artichoke Stuffed Wontons

Specialty Hors d'oeuvres - \$6.50pp

Mini Crab Cakes
Boiled Shrimp and Cocktail Sauce
Beer Braised Brisket and Mac & Cheese Skewer
Cajun Lobster Salad Bite

Brat & Beer Shot with Cheese Curd and Pretzel Bite
Mini Deluxe Beef Wellington
Bloody Mary Shrimp Shot
Raspberry and Brie En Croute

ALA CARTE MENU

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

HOMEMADE CHIPS and DIP

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

Serves 10 **\$40**

LAKE LIFE GUACAMOLE DIP

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

Serves 10 **\$46**

GENEVA SUMMER SALAD

Fresh Mixed Greens with Dried Cranberries, Candied Walnuts, Fresh Berries, Roasted Corn and Feta Cheese. Served with Citrus Herb Vinaigrette

Serves 10 **\$44**

FRESH FRUIT PRESENTATION

A Selection of the Season's Freshest Fruit, Melon, and Citrus Offerings

Serves 10 **\$75 (seasonal)**

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 Garnish and Rolls

Average 10 servings **\$275**

ROASTED COLOSSAL SHRIMP

Served with Classic Cocktail Sauce and Fresh Lemon Wheels

Serves 10 **\$95**

SUMMER CHICKEN SALAD

All white meat Chicken Salad seasoned with Olive Oil, Lemon and Herbs. Served on Croissants and topped with Arugula

Serves 10 **\$62**

MEDITERRANEAN VEGETABLE DISPLAY

Homemade Hummus with Pita Bread Points, Carrot Sticks, Celery Sticks and Cucumber Chips.

Also included are Roasted Brussel Sprouts, Roasted Asparagus, Roasted Mushrooms and a Creamy Mediterranean Dip

Serves 10 **\$58**

CHEF'S CHARCUTERIE BOARD

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

Serves 10 **\$125**

WISCONSIN CHEESES and SAUSAGE BOARD

A Selection of Wisconsin's Best Cheeses and Sausages, Mustards and Cranberry Chutney. Served with a selection of Signature Crackers

Serves 10 **\$75**

SWEET POTATO CRISPS

Served with a Lake Life Bleu Cheese and Cranberry Spread

Serves 10 **\$44**

DUET TRAY OF BAGUETTE CRISPS

Served with Tomato Bruschetta and Garlic Herb Cheese Spread

Serves 10 **\$46**

AT THE LAKE BUFFETS

Lake Life Buffets are priced per person and accompanied with buffet equipment and servingware, table linens and decor, silverware, china or bamboo flatware and cloth or disposable napkins.
-Add Turtle Brownies and Lemon Bars to any Buffet for \$3 per person-

Surf's Up Brunch \$27 25 person minimum

Bourbon French Toast Bread Pudding with Bananas - Bacon & Swiss Frittatas - Vegetable Egg Casserole
Mini Ham and Cheese Sliders - Seasonal Fresh Fruit - Granola, Yogurt and Berry Presentation
Selection of Breakfast Sweets: Bakery Fresh Wisconsin Kringle and Assorted Danish

That's A Wrap \$24 10 person minimum

"Lake Life" Signature Green Salad

Homemade 290 Chips

Seasonal Fresh Fruit

Choose three varieties of our delicious wraps:

- Chicken Caesar
- Roast Beef and Cheddar with Horseradish Cream
- Turkey and Swiss with Bacon
- Summer Chicken Salad
- Signature Vegetarian

A Sailor's Delight \$29 10 person minimum

Fresh Arugula Salad

Tortilla Chips and Mango Salsa

Tortellini Pesto and Tomato Pasta Salad

Seasonal Fresh Fruit

Three Assorted Sliders:

Beef Tenderloin: Slow Roasted sliced thin, topped with Caramelized Onions and Hoersradish Sauce

Turkey: Deli sliced thin, topped with Cheddar Cheese and Cranberry Bacon Jam

Caprese: Fresh Mozzarella and Tomato slices layered with Pesto Mayonnaise

Lake Life Buffet \$38 25 person minimum

Fresh Arugula Salad

Carved Roasted New York Strip Loin with assorted Condiments

Grilled Boneless Chicken Breast with Madeira Sauce

Pasta Casserole with Asparagus and Goat Cheese

Seasonal Vegetables

Garlic and Tarragon Roasted Potatoes

Bakery Rolls and Butter

*\$150 Chef fee required with Carving Station

Midwest Cookout \$27 25 person minimum

"Lake Life" Signature Green Salad

Homemade 290 Chips

Seasonal Fresh Fruit

Signature Mac and Cheese

Creamy Cole Slaw

Pulled Pork with Classic BBQ Sauce

Wisconsin Brats, marinated with Beer and Onions

Chicken Sliders, breaded with 290 slider sauce

Bakery Buns and Condiments

Chicago Meets Wisconsin \$34 25 person minimum

Italian Green Salad

Chicago Hot Dog Skewer Bites

Petite Chicago Beef Sandwiches

Beer Braised Brat on a Pretzel Bun

Brie and Cranberry Tarts

Cheese and Sausage Board

Salmon Spread with Cucumbers and Crackers

Italian Countryside \$32 25 person minimum

Caesar Salad

Caprese Salad with Balsamic Glaze and Extra Virgin Olive Oil

Basil Marinara Pasta with Meatballs

Chicken Piccata

Pesto Pasta

Seasonal Chef's Choice Vegetable

Garlic Breadsticks and Sliced French Bread

Southern Style \$37 25 person minimum

"Lake Life" Signature Green Salad

Slow Cooked Beef Brisket

Beer & BBQ Braised Boneless Chicken Thighs

Signature Mac and Cheese

Creamy Coleslaw

Southern Corn Casserole

Baked Cornbread with Honey Butter

The Matriark \$63

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

Homemade PIER 290 Chips and Onion Dip - Greek Salad - Roasted and Fresh Vegetables with Hummus

Pre-Carved Beef Tenderloin, served room temperature with a selection of sauces and petite rolls

Chef's Chartcuterie Board - Roasted Jumbo Shrimp with Bloody Mary infused cocktail sauce

Add-on: Lemon Basil Roasted side of Fresh Salmon, served room temperature \$9pp, 10 person minimum

NOTICE: The consumption of raw or undercooked eggs, meat, poultry, seafood or shellfish may increase your risk of food borne illness.
23% Service Charge, 5.5% WI State Tax and any venue service fees will be added to your Final Invoice.

SUBSTITUTION OPTIONS AND DESSERTS

\$ items indicate a specialty product upcharge

Salads

Caesar Salad - Crisp Romaine, Shaved Parmesan, Pepper, Caesar Dressing and Crisp Seasoned Croutons

Italian Green Salad - Mixed Greens, Fresh Tomatoes, Red Onion, Black Olives, Pepper Rings, Parmesan Cheese, Croutons and Zesty Herb Vinaigrette

Caprese Salad (seasonal) \$2 - Fresh Sliced Tomatoes layered with Fresh Mozzarella Slices. Topped with Parmesan Crisps, Basil Oil and Balsamic Glaze

Greek Salad \$2 - Crisp Romaine Lettuce, Baby Spinach, Fresh Tomatoes, Peppers, Kalamata Olives, Cucumbers, Artichoke Hearts and Feta Cheese. Tossed with Herb Vinaigrette

Lake Life Signature Green Salad \$2 - Spring Mix Lettuce, Fresh Berries, Mandarin Oranges, Carmelized Nuts, Dried Apricots and Shaved Parmesan Cheese. Tossed with our Signature Berry Vinaigrette

Arugula Beet Salad \$3 - Arugula Lettuce, Sliced Beets, Fresh Shaved Fennel, Toasted Almonds and Feta Cheese. Served with Balsamic Glaze

Starches

Wild Rice Pilaf
Classic Russet Mashed Potatoes
Garlic Smashed Yukon Gold Potatoes
Couscous with Quinoa Blend
Garlic & Tarragon Roasted Potatoes

Vegetables

Fresh Green Beans
Roasted Corn with Basil Butter
Roasted Carrots
Southern Corn Casserole
Seasonal Vegetable Blend
Roasted Brussel Sprouts mixed with Dried Cranberries \$2

Desserts

Chef's Choice Assorted Mini Desserts \$7pp
Turtle Brownies and Lemon Bars \$5pp
Assorted Cookies \$3pp

Boxed Kid's Meals

Chicken Tenders, Mac & Cheese Cup, Carrot Sticks and Fresh Fruit (ages 4-12) \$12pp

Classic Coffee Station \$3pp

SPECIALIZATION

Don't see what you want? Would you like a little more flare?

Work with Chef Michael Lavin to customize your event. A custom menu fee of \$500 will be added to your event invoice for product sourcing and custom preparation.

For additional menu information, please contact michael.lavin@gagemarine.com

LAKE LIFE CATERING POLICIES

Event Ordering Policy

In the event of uncertain market conditions, certain items may not be available at the time of your event. In addition, certain items, noted on your proposal, will be subject to 'market' pricing adjustments when quoted greater than 30 days from your event.

*Proposal pricing within **30 days** will be guaranteed. If your contract and menu selections have been signed prior to 30 days of your event, contact your sales team member for more information.*

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

Service Charge

All pricing is subject to a 23% Service Charge and 5.5% Sales Tax.

The Service Charge includes all buffet equipment and accessories, buffet linens, china or bamboo flatware and linen or disposable napkins, event setup & takedown, refuse disposal, service staff and administrative costs acquired throughout the planning and execution process of your event. The Service Charge is not a gratuity. Gratuity is at the discretion of the client.

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 local Health department strictly prohibits you or any of your guests from taking catered food from the premises.

Passed Hors d'oeuvres

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

Other Catering Event Fees

\$100 small group fee for staffed events under 25 in attendance
\$50 drop-off fee for all non-staffed events (includes setup and retrieval of platters and servingware)
\$45 per hour per employee for charters over 3 hours
\$150 staffing fee for buffets or stations requiring chef assistance

Free cake cutting service including cake knife, china or disposable plates and utensils.