

HAZEL'S CATERING

2022 Lake Geneva Cruise Line Menu

Full service event caterers.
Please contact your sales representative at the
Lake Geneva Cruise Line to place your order.
262.248.6206



Service Charges and WI Sales Tax

All is customary, a 22% service charge will be added to the final invoice.

WI Sales Tax 5.5% will also be added to the final bill

Chef Fee

Chefs are required for all carving stations at an additional \$100

Drop Off Catering Charge

Drop off catering without staff is subject to a \$50 drop off fee

Small Group Fee

Groups 11-25 guests will be assessed a \$50 Small Group Fee.

Groups smaller than 10 guests will be assessed a \$75 Small Group Fee

A division of Tarts & Truffles, Cakes & Catering LLC

Pricing is ONLY guaranteed for 30 days

BREAKFAST

The Continental on the Bay.....\$13 per person

Grand Fresh Fruit and Berry Display
Assorted bagels, croissants, danish and muffins
Accompanied by cream cheese, jams and butter
**\$75 surcharge for groups under 20

Brunch on the Bay.....\$23 per person

Buffet includes a display of assorted pastries, a grand fruit display
Quiche (Choose Two)

*Denver Style *Havarti/Asparagus/Sauteed Mushrooms/Onion or *Lorraine/Swiss/Bacon/Green Onions

*Ham, *Sausage Links, *Country Style baby red potatoes roasted and seasoned

Coffee Service

ADD-ONS

Lox and Bagels.....\$4 per person

Smoked salmon with cucumbers, hard boiled eggs, red onions, capers, tomatoes & lemon wedges **Yogurt**

Bar.....\$4 per person Greek and

vanilla yogurt with fresh berries and granola

Our Story...

Hazel's Catering is a unique combination of comfort style farm food meets French patisserie. We at Hazel's are committed to a scratch made concept. We make our own breads, jams, spreads, cakes, pastries, etc.

Hazel's was designed around memories of the owner's grandparents, especially her grandmother, Hazel. That is where the owner of Hazel's developed her love of cooking and baking.

Located in the town of Hebron, Illinois

Deb-Chef/Owner of Hazel's

LUNCH ON THE LAKE

Lunch menus available until 3pm

Sandwich/Wrap Tray.....\$16 per person

Choose THREE sandwich options from list below, choose TWO sides, kettle chips and assorted cookie tray

Wraps & Sandwich Choices

Choose One: 7-grain Bread or Flour Tortillas
Condiments served on the side unless indicated

- ❖ Sliced ROAST BEEF, provolone & mixed greens
- ❖ Sliced TURKEY BREAST with tomato, mayo and avocado
- ❖ Sliced BLACK FOREST HAM, Swiss cheese, honey mustard sauce & mixed greens
- ❖ Sauteed PORTABELLA MUSHROOM, chipotle mayo, provolone cheese, tomatoes, slivered red onions & artichokes
- ❖ Hazel's CHICKEN SALAD with Oven Roasted Chicken, diced cucumbers, red onion and mayo

Sides: Choose Two

- ❖ Hazel's Potato Salad
- ❖ Pesto Tortellini Salad
- ❖ Italian Pasta Salad
- ❖ Green Salad with spring mix, tomatoes, cucumbers, red onions, mushrooms, ranch or balsamic on the side
- ❖ Fresh Fruit Salad

Sliders and Salad.....\$18 per person

Choose THREE Sliders and TWO types of Deviled Eggs. Includes an assortment of cookies

Salad Bar includes mixed greens (tomatoes, red onions, green pepper, black olives, radishes, mushrooms, sunflower seeds, hard boiled egg, carrots, cucumbers, pickled beets, artichoke hearts, House Ranch and Balsamic Vinaigrette)

Deviled Egg (Choose two)

*Pesto *Traditional *Bleu Cheese/Bacon *Jalapeno

Slider Choices (choose three) (allocated 2 pp)

*Marinated Portobello *Beef Tenderloin and Provolone *Buttermilk Chicken Breast & Honey Mustard
*Pulled Pork and Onion Straws *Grilled Pesto Chicken

APPETIZERS

Elgin Club.....\$24 per person

2 Cold Selections, 2 Hots Selections, 1 Stationary OR 1 Specialty & Cookie Display

Chicago Club.....\$27 per person

3 Cold Selections, 3 Hot Selections, 1 Stationary OR 1 Specialty & Cookie Display

Black Point.....\$36 per person

Cold Selections, 3 Hot Selections, 1 Stationary, 1 Specialty, 1 Carving Station (**Choice of Beef Tenderloin, Oven Roasted Turkey or Pork Tenderloin**) & assorted Tartlet and Cookies **Requires Chef Fee**

Cold Appetizers.....2 pieces per person.....\$3.50 per person

- ❖ Deviled Egg Assortment: Choose 3 Traditional, Jalapeno, Pesto, Beet, Bleu Cheese/bacon, Caprese or Bacon
- ❖ Antipasto Kabob: Cheese, kalamata, artichoke, tomatoes, salami
- ❖ Caprese Skewers with balsamic reduction
- ❖ Brie in phyllo cup w/mixed berries and candied pecans
- ❖ Beef tenderloin crostini w/horsey sauce
- ❖ Chicken salad Phyllo cup
- ❖ BLT crostinis with cream cheese, bacon, tomato & mixed green garnish
- ❖ Prosciutto wrapped melon skewers
- ❖ Cucumber rounds w/hummus and dill
- ❖ Smoked salmon rosette on pumpernickel rounds
- ❖ Hard salami and aged cheddar skewers

Hot Appetizers.....2 pieces per person.....\$3.50 per person

- ❖ Brat Skewer w/grilled onion and green pepper
- ❖ Mini Cheeseburger
- ❖ Meatballs in Marinara OR BBQ
- ❖ Stuffed Mushrooms: Choose 1 Artichoke/Spinach, Crab/Cheese or Sausage/Marinara
- ❖ Buttermilk Chicken Tenders w/honey mustard dip
- ❖ Cilantro & Lemon Chicken Kabobs
- ❖ Bacon wrapped water chestnuts
- ❖ Bacon wrapped jalapenos w/cheese
- ❖ Teriyaki Beef Kabobs
- ❖ Southwest Spring Rolls
- ❖ Bacon wrapped Bleu cheese stuffed dates
- ❖ Coconut fried shrimp with cocktail sauce

Specialty Appetizers.....1 piece per person (unless otherwise noted).....\$3.00 per person

- ❖ Boiled Peeled Shrimp and Cocktail Sauce (3 per person)
- ❖ Beef Tenderloin & gorgonzola wrapped in bacon
- ❖ New England Crab Cakes
- ❖ Caprese: mozzarella, fresh basil, grape tomatoes and a pipette of balsamic
- ❖ Beef Wellington add \$1.50 per person
- ❖ SW salad cups with avocado, sweet corn, black beans, tomatoes, shredded cheese, crisp greens and Serrano Ranch add \$1.00 per person
- ❖ Bacon wrapped scallops

Stationary Appetizers.....per person

- ❖ \$3.75 Artisan Cheese and cracker display
- ❖ \$3.75 Grand Fruit Display
- ❖ \$3.50 Spinach artichoke dip with crackers
- ❖ \$3.50 Guacamole and Salsa with chips
- ❖ \$3.95 Grand Vegetable Display
- ❖ \$4.00 Grand Cheese and Charcuterie w/olives, nuts and fruit
- ❖ \$3.00 Chopped Salad with romaine, spring greens, garbanzo beans, chopped bacon, pepitas, tomato, red onion, black olives, shredded white cheddar, chopped egg with Ranch and Italian Dressing

Carving Stations (all carving stations include slider rolls and appropriate sauces. A Chef Fee is required)

- ❖ \$5.75 Roasted Turkey Breast served with cranberry chutney
- ❖ \$11.50 Beef Tenderloin with horsey sauce, dijonnaise and sriracha aioli
- ❖ \$5.50 Smoked Ham with cherry sauce, dijonnaise and grain mustard sauce
- ❖ \$5.75 Roast Round of Beef with horsey sauce and steak aioli
- ❖ \$7.95 Garlic crusted Roast Pork Tenderloin with dijonnaise and grain mustard

Children's Box Lunch

Beach Baby.....\$11.00 per person

Includes Chicken Tenders, Macaroni and Cheese, Fruit Cup and Chocolate Chip Cookie.

*For children 4-12 years old**



SPECIALTY BUFFETS

The Dockside Picnic

Choose TWO Protein selections and ONE Side.....\$26.95 per person

Choose THREE Protein selections and TWO Sides.....\$28.95 per person

Buffet includes Relish Bar (Ketchup, mustard, mayonnaise, tomato, onion, jalapeno, cheese, lettuce, sport peppers & pickles), Kettle Chips, Assorted Buns and Cookie Display

PROTEINS

- ❖ Grilled Chicken Breast
- ❖ Vienna Beef Hot Dogs
- ❖ Pulled Pork
- ❖ Bratwurst
- ❖ Grilled Burgers

SIDES

- ❖ Pesto Tortellini Salad
- ❖ Hazel's Potato Salad
- ❖ Italian Pasta Salad
- ❖ Green Garden Salad with Balsamic Dressing
- ❖ Fresh Vegetable and Dip Display
- ❖ Cowboy Baked Beans
- ❖ Caesar Salad

Signature Slider Buffet

Choose TWO Slider selections, TWO sides & ONE dessert.....\$26.95 per person

Choose THREE Slider selections, THREE sides & ONE dessert.....\$28.95 per person

Buffet includes Grand Fresh Fruit, Assorted Deviled Eggs and Kettle Chips

SLIDER SELECTIONS

- ❖ Beef Tenderloin (served chilled)
- ❖ Buttermilk Chicken Sliders
- ❖ BBQ Pulled Pork Sliders
- ❖ Cheeseburger or Hamburger Slider
- ❖ Marinated mushroom slider w/provolone, roasted red peppers, greens and red slivered onions
- ❖ Oven Roasted Turkey Breast sliders
- ❖ Grilled Chicken Breast Slider

SIDE SELECTIONS

- ❖ Pesto Tortellini Salad
- ❖ Hazel's Potato Salad
- ❖ Italian Pasta Salad
- ❖ Green Garden Salad with Balsamic Dressing
- ❖ Fresh Vegetable and Dip Display
- ❖ Cowboy Baked Beans
- ❖ Caesar Salad

DESSERT SELECTIONS

- ❖ Hazel's Miniature Cinnamon Rolls
- ❖ Cupcake Assortment
- ❖ Cookie Display
- ❖ Brownies

CUSTOM DINNER BUFFETS

All Buffets come with Rolls and Butter on the table and Coffee Service

Maytag Point Buffet.....\$36.00 per person

- 1 Salad Selection
- 2 Entree Selections
- 1 Vegetable Selection
- 1 Starch Selection
- 1 Dessert Selection

Lakeshore Buffet.....\$41.00 per person

- 1 Salad Selection
- 2 Entree Selections
- 1 Carving Station (**Choice of Beef Tenderloin, Oven Roasted Turkey or Pork Tenderloin**) **Chef Fee Required**
- 1 Vegetable Selection
- 1 Starch Selection
- 1 Dessert Selection

ENTREE SELECTIONS

- ❖ Chicken Parmesan -----breaded chicken topped with marinara and mozzarella
- ❖ Chicken Oscar -----Pan seared chicken breast topped with a crab cake, asparagus and hollandaise sauce
- ❖ Beef Tenderloin Medallions -----medium rare with demi glace
- ❖ Roasted Turkey Breast -----with sage stuffing and pan gravy
- ❖ Herb Crusted Pork Loin -----roasted garlic, fresh herbs in a lemon cream sauce
- ❖ Buttermilk Fried Chicken Breast
- ❖ Chicken Piccata with lemon-caper sauce
- ❖ Lemon Dill Salmon Filet
- ❖ Airline Chicken Breast with fresh herb beurre blanc
- ❖ Linguine with cream sauce and vegetables
- ❖ Bourbon Glazed Salmon Filet

STARCH SELECTIONS

- ❖ Garlic Mashed Potatoes
- ❖ Seven cheese mac and cheese
- ❖ Potatoes au Gratin
- ❖ Wild Rice Blend
- ❖ Roasted fingerling Potatoes with garlic, thyme and olive oil
- ❖ Parsley boiled new potatoes

VEGETABLE SELECTIONS

- ❖ Grilled Summer Vegetables (zucchini, yellow squash and red onions)
- ❖ Glazed Carrots
- ❖ Green Bean Amandine
- ❖ Steamed Broccoli
- ❖ Steamed Asparagus
- ❖ California Blend

SALAD SELECTIONS

- ❖ Baby Spinach, strawberries, red onion, candied pecans with Balsamic Vinaigrette
- ❖ Garden Vegetable salad of mixed greens, vegetables and 2 dressing selections (see page 3)
- ❖ Caprese stack with balsamic reduction and basil garnish
- ❖ Fresh spring greens with candied pecans, fresh berries, slivered red onions and balsamic vinaigrette
- ❖ Caesar salad with romaine, croutons, Caesar dressing and grated parmesan

DESSERT SELECTIONS

- ❖ Cookie Assortment: chocolate chip, peanut butter, snickerdoodle, raspberry butter cookies
- ❖ Cheesecake Assortment: Cherry, Blueberry, Strawberry and Turtle
- ❖ Cookie Bar Assortment: Brownies, chocolate mint bars, blondies and lemons bars
- ❖ Cake Assortment: carrot cake slice, peanut butter iced chocolate cake, raspberry buttercream iced yellow cake



DESSERTS

Tarts & Truffles Signature Tower.....\$7.00 per person

Artisan Crafted Pastries arranged on Unique Towers and Stands

Choose Six Different Sweet Treat Options

- ❖ Pumpkin Pie Tartlet
- ❖ Miniature Cheesecake assortment
- ❖ Miniature Apple Pie
- ❖ Lemon Curd Tartlet
- ❖ Decadent Brownie Bite
- ❖ Pecan Tartlet
- ❖ Key Lime Tartlet
- ❖ Miniature Cream Puff
- ❖ Raspberry Chocolate Chambord Tartlet
- ❖ Banana Cream Tartlet
- ❖ Fresh Fruit Tartlet
- ❖ Turtle Brownie
- ❖ Raspberry Brooch Butter Cookie
- ❖ Red Velvet Cupcake
- ❖ Triple Chocolate Cupcake
- ❖ Miniature Eclairs
- ❖ Chocolate Dipped Rice Crispy Squares
- ❖ Butter Yellow Cupcake
- ❖ Chocolate Ganache Brownie
- ❖ Chocolate Dipped Chocolate Chip Cookies
- ❖ Carrot Cupcake

DESSERT ITEMS PRICED PER PIECE

\$1.25 Cake Pop Assortment (variety of moist cake balls enrobed in chocolate. Flavors include chocolate, butter yellow and red velvet)

\$1.00 Cookie Assortment (chocolate chip, peanut butter, snickerdoodle and raspberry butter cookie)

\$1.25 Miniature Cupcake Assortment (includes raspberry, lemon, dark chocolate, peanut butter, salted caramel and fresh fruit)

\$1.50 Bar Cookie Assortment (brownies, blondies and lemon)

\$18.00 Apple, Cherry or Blueberry Pie (serves 8-10 guests)

\$60.00 Two Layer Half Sheet Cake (serves up to 50 people) add 10% for filling

\$120 Two Layer Full Sheet Cake (serves up to 100 people) add 10% for filling

\$40.00 Whole Cheesecake: Blueberry, Strawberry, Cherry or Turtle (serves up to 12 guests) Hazel's

is able to produce custom cakes. Please ask if you'd like something different.

EVENT POLICIES

Inclusions and Exclusions

Event catering includes all buffet linens for your chosen package as well as linen napkins. We include the staffing to operate your event from onset to conclusion within your pre-determined cruise time. We include the setup and breakdown of the event as well as the clean up of the boat after the event.

Staffing

Staffing is included in your price per person for an average of three hours. When necessary, we will need to apply an additional staff fee due to the serving style or duration of the event. Any charters that exceed their predetermined cruise time will be billed an hourly rate of \$27 per hour per staff member. We will apply an additional fee due to the style of service if there is a need for attendants or extra staff.

Cake Cutting Fee

If your cake is purchased through Hazel's, there is no cake cutting fee. If your cake is purchased from an outside source, there will be an additional charge of \$1.50 per person for the cutting, plates, napkins and forks.

Tasting Policies

We will be happy to provide a tasting for your event if you are having 50 guests or more. There will be a fee of \$17.00 per person, refundable with your booking. Tastings are for 2 people.

Food Left From Your Event

All leftover food remains the property of Tarts & Truffles Caterers in accordance with the Wisconsin State Health Department. No food may leave the event as a carryout.

Hazel's Catering reserves the right to substitute based on availability.

Prices are per person unless otherwise listed.

Hazel's Catering
9906 Main St., Hebron IL 60034

USDA has determined that consuming raw or undercooked food may be hazardous to your health.