Celebration on Wells

CATERING

EST. 1990 | LAKE GENEVA, WISCONSIN

PLEASE PLACE YOUR ORDER THROUGH YOUR LGCL EVENT COORDINATOR
262.248.6206

2023 Menu
Lorelei and Geneva

Notes of Importance

*The Service charge includes Celebration napkins, Disposable plate ware and flatware.

*The Service Charge is not a gratuity. All gratuities are at the discretion of the client.

*Final count must be summitted to your event coordinator no later than 30 days prior to the event. Your guest count may go up after this deadline but it cannot be reduced.

Additional Fees that apply:

*Drop off Fee $50

*All leftover food remains the property of Celebration on Wells in accordance with the WI State Health Department. No food may leave the event as a carryout.

Continental Breakfast

A Healthy Appetite

Individual Parfait of Seasonal Fresh Fruit Granola
Local Honey & Greek Yogurt
A Presentation of Sliced Fresh Fruit
Assorted Whole Grain Bagels & Muffins
Butter, Cream Cheese, Jams & Jellies
$18 Per Person

Lunch Buffet

The Deli Lunch

Homemade Potato Salad
Sweet Vinegar Coleslaw
Platter of Sliced Roast Beef, Ham and Turkey Breast
Selection of Fine Domestic Cheeses
Platter of Lettuce, Tomato, Onion and Pickles
Assorted Bakery Fresh Breads
Assorted Condiments
Sliced Fresh Fruit and Seasonal Berries
Variety of Home-style Cookies
$22 Per Person

Appetizers

Our Signature Creations

*Yuppie Hill Organic Deviled Eggs
*Wisconsin Bleu Cheese & Toasted Walnuts on a Belgian Endive Leaf
*Atlantic Smoked Salmon with Cream Cheese & Capers on Pumpernickel
*Grape Walnut Chicken Salad in a Savory Phyllo Shell
*Farm Stand Tomato & Herb Bruschetta served with Homemade Crostini
*Toasted French Bread with Boursin Cheese, Sundried Tomatoes & Basil Leaf
*Fresh Melon & Prosciutto
*Toasted French Bread with Smashed Avocado, Grape & Sea Salt
*Petite Gulf Shrimp with Dill Lemon Crème on Cucumber Slices
*Individual Skewered Caprese Insulate
*Chilled Gazpacho Shooters made with Farm Fresh Tomato
*Brie Tarts with Raspberry and/or Apricot Preserves with Toasted Almond Slivers
$4.00 Per Piece

International Cheese and Cracker Display

Our Chef's selection of Premium Cheese from all over the globe. Your display will include: Gourmet Crackers, Premium Aged Cheddar, Maytag Bleu, Smoked Swiss, French Brie & Camembert along with other Surprises!
$12 Per Person

Farmer's Market Favorites Served Platter Style

*Grilled Tuscan Vegetable Display with Balsamic Vinegar
*Selection of Wisconsin Cheese with Assorted Crackers
*Farm stand Fresh Vegetable Crudités with Homemade Dips
*Fresh Asparagus & Chilled Beet Platter Garnished with Zest of Orange
*Fresh Season Fruit & Berries Garnished with Fresh Mint
*Chef's Selection of Fine Antipasto
*Athenian Grilled Vegetables Platter served with Hummus & Pita Bread
*Trio of Spreads - Three styles of Hummus served with Grilled Flat Breads
*Pancho's Home fried Tortilla Chips with Authentic Mexican Salsas
$4.00 Per Person

Deep Sea Treasures

*Bloody Mary Jumbo Shrimp Cocktail with Celery & Green Olives
*Jumbo Gulf Shrimp Presented with Cocktail Dipping Sauce & Lemon Crowns

$5 Per Piece

Dessert

Choose Cake Flavor

Yellow Soufflé | Chocolate Soufflé | Carrot | Red Velvet | Marble | White

Choose Filling Flavor

Butter Cream | Banana | Custard | Lemon | Strawberry | Raspberry | Chocolate | Cherry

Choose Icing Flavor

Butter Cream | French Crème | Cream Cheese

Create Your Look

*Celebration on Wells cake service includes a white frosted cake unless you choose chocolate icing.
*Client's are responsible for all cake toppers, fresh/faux flowers or greenery, added decor, etc.
*The size of your cake will be determined based on your final guest count

$4 Per Person

If you would like to have another vendor provide your cake, we are happy to provide the service and equipment (plates, flatware, napkins) for you for $250!

Baker's Delight

*Grilled Local Peaches topped with Fresh Mint
*Strawberries Dipped in White & Dark Nestle Chocolate
*Assortment of Fresh Baked Cookies
*Strawberry Shortcake Shooters
*Mascarpone Tarts topped with Fresh Berries
*Homemade Chocolate Brownies
*Nestle Chocolate Confusion Cake
*Seasonal Fresh Berry Trifle
*Greco Mini Cannoli with Crushed Pistachio
*Apple OR Cherry Strudel
*Bodi's Bakeshop Apple Cobbler
*Mini Chocolate Eclairs
*State Fair Mini Cream Puffs
*Fresh Fruit Display Drizzled with Nestle Chocolate
*Belgian Chocolate Mousse Topped with Pirouette Cookies
*Mini Cheesecakes topped with Fresh Fruit
*Mini Schaum Torte with Fresh Berries
*Meyer Lemon Bars with Lemon Zest
*Bodi's Bakeshop Carrot Cake
*Mini Pies with Fruit Filliing

One Selection: $5pp Two Selections: $8pp
Three Selections: $12pp