



LAKE LIFE CATERING

LAKE GENEVA CRUISE LINE GRAND BELLE AND LADY OF THE LAKE MENU

*Please order through your Lake Geneva Cruise Line Event Coordinator
at 262-248-6206.*

Issue Date: June 6, 2023

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

MIX & MINGLE 25 person packages

THE GENEVA: Select 2 Hot, 2 Cold, 1 Specialty Hors d'oeuvres \$22pp

THE FONTANA: Select 3 Hot, 2 Cold, 1 Specialty Hors d'oeuvres \$27pp

THE BAY: Select 3 Hot, 3 Cold, 2 Specialty Hors d'oeuvres \$37pp

THE FULL LAKE TOUR: Select 3 Hot, 3 Cold, 2 Specialty and Round of Beef or Turkey Carving Station \$46pp
\$150 Chef fee required

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.

**Garlic Crusted Roasted
Round of Beef \$11pp**

Dijon Herb Roasted Turkey \$10pp

**Classic Roasted
Beef Tenderloin \$24pp**

**Carving Stations Served with
Complementary Sauces and Buns**

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

Cold Hors d'oeuvres - \$4.00pp

- Caprese Skewers
- Deviled Eggs
- Seared Tuna & Wasabi Bites on Rye Crackers
- Creamy Brie and Jam Tartlets
- Grilled Pineapple & Mozzarella Skewers
- Beef Crostini w/ Cranberry Horseradish Crème
- Manchego Cheese, Green Olive and Chorizo Skewer with a Honey and Almond Drizzle
- Antipasto Skewer with Kalamata Olives, Artichokes and Grape Tomatoes with a Balsamic Drizzle

Hot Hors d'oeuvres - \$5.00pp

- Fiery Chicken Fingers with Bleu Cheese & Bacon Dipping Sauce
- Lake Life BBQ Meatballs
- Buffalo & Bleu Cheese Chicken Bites
- Spinach & Feta Cheese Stuffed Phyllo Bites
- Veggie Spring Rolls & Spicy Peanut Sauce
- Glazed Pork Belly Skewers
- Frittata Bites with Gruyere Cheese & Crimini Mushrooms
- Chicken & Waffle Bites with Maple-Bacon Syrup

Specialty Hors d'oeuvres - \$6.75pp

Mini Crab Cakes*
Boiled Shrimp and Cocktail Sauce*
Mini Salmon Bites
Cajun Lobster Salad Bites

Walking Charcuterie Cups
Beef Wellingtons with Demi Glace*
Bloody Mary Shrimp Shots
Walking Street Corn Cups

*Butler passed only. Additional fee.

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 **\$45**

LAKE LIFE GUACAMOLE DIP

Fresh Avocado, Jalapeño, Cilantro and Lime Juice.
Served with Fresh Tortilla Chips
Serves 10 **\$51**

GENEVA SALAD

Fresh Mixed Greens with Dried Cranberries, Candied Walnuts, Fresh Berries, Roasted Corn and Feta Cheese. Served with Citrus Herb Vinaigrette
Serves 10 **\$47**

FRESH FRUIT PRESENTATION

A Selection of the Season's Freshest Fruit, Melon, and Citrus Offerings
Serves 10 **\$85 (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 **\$105**

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 **\$64**

CHEF'S CHARCUTERIE BOARD

A Selection of Sharp Cheeses, Thin-Shaved Italian Specialty Meats, Seasonal Fruit, Specialty Olives and Nuts. Served with a Selection of Signature Crackers
Serves 10 **\$135**

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 **\$85**

DUET TRAY OF BAGUETTE CRISPS

Served with Tomato Bruschetta and Garlic-Herb Cheese Spread
Serves 10 **\$49**

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 Brownies and Lemon Bars to any Buffet for \$3 per person-

Surf's Up Brunch \$28 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: Wisconsin Kringle, Assorted Danish and Scones

Surf's Up Add-ons \$7 each

Cheesecake French Toast Casserole - Sausage, Egg & Cheese Croissants

A Sailor's Delight \$30 10 person minimum

Fresh Arugula Salad
Tortilla Chips and Salsa
Tortellini Pesto and Tomato Pasta Salad
Seasonal Fresh Fruit

Three Assorted Sliders on Croissants:

-Beef Tenderloin: Slow Roasted Sliced Thin, Topped with Caramelized Onions and Horseradish Sauce
-Chicken : Deli Sliced Thin, Topped with Cheddar Cheese and Cranberry-Bacon Jam
-Waldorf Tuna Salad: Chopped Tuna, Olive Oil Mayonnaise, Apples, Pecans and Green Onion

Lake Life Buffet \$39 25 person minimum

Fresh Arugula Salad
Chef Carved 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

Southern Style \$38 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

That's A Wrap \$25 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

Midwest Cookout \$28 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

Italian Countryside \$33 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

The Matriark \$62 10 person minimum, increase 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 Charcuterie 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

LAKE LIFE DINNER PLATES

Lake Life Dinners are priced per person and include a choice of One Salad, One Starch and One Vegetable and Bread.

You may select UP TO 2 entrées. 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 entrées.

Garden Vegetable Pasta \$28

Pappardelle Pasta Layered with Asparagus, Sun Dried and Cherry Tomatoes, Roasted Garlic Mushrooms, Zucchini, Yellow Squash and Pesto Sauce

Portabello Napoleon \$29

Fresh Portabello Cap Layered with Ratatouille and Topped with a Roasted Red Pepper Coulis

Grilled Swordfish \$39

Fresh Swordfish Fillet Lightly Grilled and Topped with a Citrus Butter Sauce

Fresh Fillet of Salmon \$36

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

Pan Seared Walleye \$37

Lightly Encrusted Canadian Walleye with a Maple-Bourbon Bechamel Sauce

Pan Roasted Chicken \$34

Slow-Roasted Chicken Breast with Lemon Butter Caper Sauce

Herb Roasted Chicken \$36

Savory Herb Roasted 1/4 Chicken with Salted Butter Chicken Demi Glace

Pork Ribeye Steak \$37

Tender Pork Ribeye Steak Topped with a Bacon and Blue Cheese Crust. Finished with a Bourbon Demi Glace

Boneless Beef Short Rib \$39

Braised Beef Short Rib Served with Port Wine and Dried Cherry Demi Glace

Grilled New York Strip Steak \$47

Classic New York Strip Steak, Lightly Seasoned and Served with a Whiskey Infused au Poivre Sauce

Center Cut Beef Tenderloin \$48

Seared and Roasted Beef Tenderloin with Creamy Demi Glace and a Wild Mushroom Compote

SUBSTITUTION OPTIONS AND DESSERTS

\$ items indicate a specialty product upcharge

Salads

Classic Arugula Salad - Fresh Arugula, Salt and Pepper, Olive Oil and Parmesan

Caesar Salad \$2 - Romaine, Shaved Parmesan, Pepper, Caesar Dressing and Crisp Seasoned Croutons

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, Caramelized Nuts, Dried Apricots and Shaved Parmesan Cheese. Tossed with Our Signature Berry Vinaigrette

Starches

Wild Rice Pilaf

Quinoa

Couscous

Truffle Whipped Potatoes

Roasted Yukon Potatoes

Sweet Potatoes

Vegetables

Asparagus Salad

Sweet Corn Custard

Honey Roasted Carrots

Seasonal Vegetable Blend

Desserts

Chef's Choice Assorted Mini Desserts \$7pp

Brownies and Lemon Bars \$5pp

Assorted Cookies \$3pp

Boxed Kids' Meals

Cold Turkey Sandwich Slider, Chips, Fresh Fruit and Carrot Sticks (ages 4-12) \$10pp

Chicken Tenders, Mac & Cheese Cup, Carrot Sticks and Fresh Fruit (ages 4-12) \$14pp

SPECIALIZATION

Work with our Chef and his team 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 your event coordinator.

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/Buffer Attendant

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 or events 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.