



# **LAKE LIFE CATERING**

**LAKE GENEVA CRUISE LINE  
LORELEI AND GENEVA**

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

*Issue Date: June 6, 2023*

# HORS D'OEUVRE PACKAGES & ALA CARTE OPTIONS

## MIX & MINGLE 10 person package

THE GENEVA: Select 4 Cold, 1 Specialty Hors d'oeuvres \$22pp

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

### Specialty Hors d'oeuvres - \$6.75pp

- Boiled Shrimp and Cocktail Sauce
- Mini Salmon Bites
- Cajun Lobster Salad Bites
- Walking Charcuterie Cups
- Bloody Mary Shrimp Shots

## 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-

### 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

### 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

### 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

# 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**

## **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

# LAKE LIFE CATERING POLICIES

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## 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.

## Other Catering Event Fees

\$50 drop-off fee for all non-staffed events (includes setup and retrieval of platters and servingware).