

Lake & Life Catering



LAKE GENEVA CRUISE LINE
LADY OF THE LAKE & GRAND BELLE OF GENEVA



Celebrate life's special moments with a party catered by Lake Life Catering! We are your full-service caterer for events of all sizes. Whether it's a corporate meeting or event, wedding, birthday, holiday party, or just an intimate gathering of friends, let us treat you to a spectacular culinary experience aboard our fleet!

Thank You,



Director of Events
Melissa Rios



Executive Chef
Ken Hnilo

Lake Life Continental | \$15

Individual Assorted Yogurts
House Granola and Local Honey
Seasonal Fruit Display

Breakfast Buffet | \$22*

Individual Assorted Yogurts
Seasonal Fruit Display
O'Brien Potatoes with Bell Peppers and Onions
Scrambled Eggs with Chives plus Diced Tomatoes, Bell Peppers,
and Stredded Cheese, and Your Choice of Two (2) Meats:

- Crispy Cherrywood Smoked Bacon
- Chicken Breakfast Sausage
- Jumbo Pork Links
- Chorizo

Lake Life Breakfast Buffet | \$32*

Individual Assorted Yogurts
House Granola and Local Honey
Assorted Breakfast Pastries
Seasonal Fruit Display
Breakfast Potatoes
Spinach Salad
Roasted Vegetable Quiche
Crispy Cherrywood Smoked Bacon or Chicken Breakfast Sausage
Smoked Salmon Board with Cream Cheese, Capers, Diced Tomatoes,
and Pickled Red Onions



Breakfast Buffets

SERVED BEFORE 3:00PM
Priced Per Person

Lake House Lunch | \$17*

Fruit Salad

Creamy Coleslaw

Housemade 290 Chips

House Green Salad with Balsamic Vinaigrette

Build Your Own Sandwich (Select 3):

- Smoked Turkey
- Roast Beef
- Honey Ham
- 290 Chicken Salad
- Roasted Vegetable and Hummus

Sliced Cheese Selection

Condiment Selection

Assorted Rolls and Breads

That's a Wrap | \$20*

Fruit Salad

Creamy Coleslaw

Housemade 290 Chips

Lake Life Signature Green Salad

Choose Your Own Wraps (Select 3):

- Chicken Caesar
- 290 Chicken Salad
- Roasted Vegetable and Hummus
- Turkey and Swiss with Bacon and Cranberry
- Roast Beef and Cheddar with Horseradish Cream

Down South | \$28**

Street Corn Chips

Corn and Flour Tortillas

Mexican Rice and Vegan Refried Beans

House Fried Tortilla Chips with Salsa and Fresh Guacamole

Fajita Style Beef and Chicken with Roasted Peppers and Onions

Toppings: Crema, Shredded Lettuce, Queso Fresca, Diced Tomatoes, Pickled Jalapeños, and Fresh Limes



Lunch Buffets

SERVED BEFORE 3:00PM
Priced Per Person

Midwest Cookout | \$29**

Coleslaw
Seasonal Fresh Fruit
Housemade 290 Chips
Creamy Mac and Cheese
Lake Life Signature Green Salad
Pulled Pork with Classic BBQ Sauce
Chicken Sliders with 290 Slider Sauce
Wisconsin Brats Marinated with Beer and Onions
Buns and Condiments

The Matriark | \$64***

Chef's Charcuterie Board
Housemade 290 Chips and Onion Dip
Roasted and Fresh Vegetables with Hummus
Roasted Jumbo Shrimp with Bloody Mary Infused Cocktail Sauce
Pre-Carved Beef Tenderloin, Served Room Temperature with a Selection of Sauces and Petite Rolls
Add-On: Lemon Basil-Roasted Side of Fresh Salmon, Served Room Temperature | +10

Lake Life Sliders **

Each Buffet Includes Fresh Fruit and Kettle Chips

Two Sliders, Two Sides, One Dessert	\$31.95
Three Sliders, Three Sides, One Dessert	\$34.95

Sliders

- Beef Tenderloin, Served Chilled, with Creamy Horseradish Sauce
- BBQ Chicken Sliders
- Cheeseburger Slider with American Cheese
- Grilled Chicken Breast Sliders
- Marinated Portabello Sliders with Provolone Cheese, Roasted Peppers, and Dijon Aioli
- Pulled BBQ Pork Sliders with Pier Coleslaw

Sides

- Potato Salad
- Italian Pasta Salad
- Caesar Salad
- Mixed Green Salad

Dessert

- Chocolate Chip Cookies
- Fudge Brownies

25 person minimum required | *10 person minimum required and increases in increments of 5



Lunch Buffets

SERVED BEFORE 3:00PM
Priced Per Person



Cold | \$4.75

Shrimp Cocktail

Brie and Berry Tart

290 Deviled Eggs

Belgian Endive with Blue Cheese
and Candied Pecans

Skewers:

- Watermelon and Mint
- Tomato, Basil, and Mozzarella

Crispy Baguette Crostini:

- Ricotta and Grilled Grapes with Local Honey
- 290 Chicken Salad and Fresh Herbs
- Hot Smoked Salmon with Celery Leaf and Caviar
- Beef Tenderloin with Horseradish Cream
- Smoked Trout with Pickled Red Onion
- Ahi Tuna with Wasabi Cream
- Chilled Shrimp with Sweet Pea, Pesto, and Marigolds

Ambient | \$5.75

Spinach and Feta Bites

Lake Life's Brat & a Shot

Veggie Spring Rolls with Sweet Chili Sauce

Hot | \$5.75

Meatballs:

- BBQ
- Swedish
- Marinara

Lake Life Crab Cakes

Wild Mushroom Arancini (Risotto Fritters)

Sweet Potato and Black Bean Quesadillas

Vegetable Potstickers with Ginger-Sesame Sauce

Fiery Chicken Bites with Blue Cheese Bacon Dipping Sauce

Mix & Mingle | 25 Person Minimum

The Geneva: Select 2 Hot & 2 Cold Hors d'oeuvres \$20

The Fontana: Select any 6 Hors d'oeuvres \$31

The Bay: Select any 7 Hors d'oeuvres \$37

The Full Lake: Select any 8 Hors d'oeuvres \$43

Boards | Average 8-10 Servings

Creatively Displayed and Served with Assorted Crackers and/or Appropriate Condiments

- Vegetable Crudite with Housemade Dip \$55
- Roasted Vegetables with Hummus \$75
- Wisconsin Cheese \$90
- Wisconsin Summer Sausage \$95
- Wisconsin Cheese and Summer Sausage \$95
- Imported Cheese \$100
- Fresh Fruit \$110
- Charcuterie \$145

Herb Crusted Whole Beef Tenderloin Platter

Roasted Medium Rare and Sliced, Served with Creamy Horseradish Sauce, Dijon Mustard, Arugula, and Ciabatta Rolls \$295

Chips & Dip | Serves 10

- Yukon Gold Potato Chips with 290 French Onion Dip \$50
- House-Fried Tortilla Chips with Salsa and Guacamole \$55

Carving Stations | Per Person Pricing

Enhance any Buffet or Mix & Mingle package by adding one of our carving stations

All carving stations require a \$150 Chef Fee

Carving Station Includes Lake Life Rolls and Assorted Condiments

- Roasted Turkey Breast with Honey and Fresh Thyme \$10
- Brown Sugar and Maui Pineapple Glazed Ham \$12
- Slow-Roasted Pork Loin with Housemade Apple Sauce \$13
- Roasted New York Strip with Au Jus \$18
- Black Pepper Roasted Beef Tenderloin with Red Wine Sauce \$24



Stationed Flora diourea

Southern Style | \$39**

Lake Life Signature Green Salad
Signature Mac and Cheese
Creamy Coleslaw
Southern Corn Casserole
Slow-Cooked Beef Brisket
Beer and BBQ Braised Boneless Chicken Thighs
Baked Cornbread with Honey Butter

Wisconsin Supper Club | \$47**

Relish Tray with Fresh and Pickled Vegetables and 290 Ranch
Wisconsin Sharp Cheddar Cheese Spread with Bread Sticks
and Potters Crackers
Iceberg Lettuce Salad Served with Cherry Tomatoes,
Red Onions, and Sliced Cucumbers with French Dressing
Fresh Asparagus with Citrus Vinaigrette

Choose One:

- Prime Rib
- Beef Short Ribs
- BBQ Baby Back Ribs

Choose One:

- Grilled Chicken Breasts
- Lake Superior Whitefish

Baked Potato Bar with Sour Cream, Wisconsin Butter,
Bacon Bits, Shredded Cheddar, and Chopped Chives

Lake Life Rolls and Wisconsin Butter

Watery Watermelon

Wisconsin Cream Puffs

*\$150 Chef Fee required with Prime Rib selection



Dinner Buffets

Priced Per Person

Lake Life | \$42**

Fresh Arugula Salad
Grilled Boneless Chicken Breast with Madeira Sauce
Chef-Carved New York Strip Loin with Assorted Condiments
Herb Roasted Potatoes
Vegetable Dish
Dinner Rolls and Butter

*\$150 Chef Fee required with carving station

The Matriark 2.0 | \$75***

Lake Life Salad
Asparagus Salad
Chef's Charcuterie and Veggie Board
Lake Life Rolls and Wisconsin Butter
Roasted Vegetable Couscous
Jumbo Shrimp with 290 Cocktail Sauce
Chef-Carved Roast Beef Tenderloin with a Selection of Sauces
Add On: Lemon Basil-Roasted Side of Salmon | +10

*\$150 Chef Fee required with carving station

Kids' Menu | Ages 4-12

Hot Dog with Chips and Fresh Fruit	\$14
Chicken Tenders with Chips and Fresh Fruit	\$14
Cold Turkey Sandwich Slider with Chips and Fresh Fruit	\$14



Dinner Buffets

Priced Per Person



Salads

Mixed Green Salad

Mesclun Spring Mix with Heirloom Grape Tomatoes, Sliced Red Onion, and Balsamic Vinaigrette

Caesar Salad

Crisp Romaine, Parmesan Dressing, and Garlic Croutons

House Salad

Mixed Greens with Cucumbers, Tomatoes, Carrots, and Croutons with Balsamic Vinaigrette

Salad Upgrades

290 Arugula Salad

+\$3

Peppery Arugula with Shaved Parmesan Cheese and Extra Virgin Olive Oil

Caprese Salad

+\$3

Sliced Roma Tomatoes, Fresh Mozzarella, Baby Arugula, Cracked Black Pepper, Aged Balsamic Vinegar, and Extra Virgin Olive Oil

Wedge Salad

+\$3

Iceberg Lettuce with Cherrywood Smoked Bacon, Red Onions, Grape Tomatoes, Blue Cheese Crumbles, and Blue Cheese Dressing

Spinach Salad

+\$3

Baby Spinach with Seasonal Fruit, Goat Cheese, Black Pepper Candied Pecans, and Red Wine Vinaigrette

Lake Life Signature Salad

+\$3

Spring Mix with Fresh Berries, Mandarin Oranges, Caramelized Nuts, Dried Apricots, and Shaved Parmesan Cheese Tossed with our Signature Berry Vinaigrette

Poultry

Brick Chicken \$37

Moroccan-Spiced Chicken Breast Served with Jeweled Couscous and Herbed Yogurt Sauce

Citrus Chicken \$37

Grilled Chicken Breast with Yukon Potato Puree, Sautéed Spinach, and Citrus-Butter Sauce

Roasted Chicken \$38

Airline Chicken Breast with Housemade Gnocchi, Applewood Smoked Bacon, Seasoned Vegetables, and Roasted Chicken Jus

Coq Au Vin \$39

Semi-Boneless Chicken Braised in Red Wine, Peel Onions, Cherrywood Smoked Bacon, and Crimini Mushrooms, Served with Buttery Mashed Potatoes and Roasted Carrots

Meat

Pork Loin \$47

Slow-Roasted with Buttery Mashed Potatoes, Broccolini, and Dried Apricots

Braised Short Ribs \$49

Red Wine Braised Ribs Served with Potato Puree, Honey-Roasted Potatoes, and Red Wine Sauce

Hanger Steak \$51

Honey-Citrus Marinated Steak with Wilted Spinach, Hassleback Potatoes, and Red Wine Sauce

New York Strip \$52

Herb-Roasted Potatoes, Carmelized Brussel Sprouts, and Bordelaise Sauce

Beef Tenderloin \$58

Garlic and Black Pepper Scented Filet of Beef with Yukon Gold Potato Puree, French Beans, and Mushroom Sauce



Plated Dinner Menu

*SELECT UP TO 2 ENTREES
Priced Per Person

*If more than two are selected, an additional fee of \$3 per person will be assessed.



Seafood

Scottish Salmon	\$47
Served with Creamy Polenta, Olive Oil Poached Tomatoes, and Herbed Artichoke Broth	
Walleye	\$49
Lightly Dusted and Served with Herb-Roasted Potatoes, French Beans, and a Lemon Caper Sauce	
Sablefish	\$51
Miso Marinated with Jasmine Rice, Sesame-Scented Green Beans, and Sweet Chili Sauce	
Diver Scallops	\$52
Pan-Seared and Served with Roasted Vegetable Couscous, Applewood Smoked Bacon, and Citrus Butter Sauce	
Lobster	\$58
Fresh Pasta Stuffed with Sweet Maine Lobster, Spring Peas, Roasted Peppers, and Citrus Butter Sauce	

Vegetable

Corn	\$47
Charred Corn and Carmelized Onion, Quinoa with Roasted Carrots and Tomatoes	
Potato	\$49
Jumbo Baked Potato Stuffed with Summer Vegetables, Fresh Herbs, and Vegan Sour Cream	
Eggplant	\$51
Grilled Eggplant with Orzo Pasta, Toasted Pine Nuts, Housemade Marinara, and Vegan Parmesan	
Chickpea	\$52
Crispy Chickpea Fritter (Falafel) with Tomatoes, Cucumbers, and Baba Ganoush	

*SELECT UP TO 2 ENTREES
Priced Per Person

Platters

Assorted Cookies	\$3
Brownies and Lemon Bars	\$5
Chef's Choice Mini Desserts	\$9

Plated | \$13

Chocolate Truffon

Intense Chocolate Mousse with a Center of Crunchy Meringue Chocolate

Giandjua Shortbread

Enhanced with Almond, Crushed Hazelnuts, and Bits of Candied Orange

Lemon Trio

Crunchy Butter Shortbread Combined with a Slightly Tangy Lemon Cream and an Airy Italian Meringue

Mango and Coconut

Light Coconut Mousse and the Exotic Fruit Compote

Red Berry Charlotte

Raspberry Flavored Mousse and a Red Fruit Jello. Decorated with an Elegant Final Touch of Whole Red Fruit Garnish and Toasted Pistachio

Flourless Chocolate Cake

Gluten Free Cake Topped with Fresh Berries and Mint

Other Sweets | \$60 dz**

Chocolate Petit Fours

Macarons

- Cherry, Coffee, and Mint

Peanut Butter Mousse Shooters

Chocolate Covered Strawberries



Desserts

Priced Per Person



Event Ordering

In the event of uncertain market conditions, certain items may not be available at the time of your event.

If a plated menu is desired, the choices will be limited to two. If more than 2 entrees are selected, an additional fee of \$3 per person will be assessed. The host is responsible for providing place cards; name and entrée selection must be listed.

All pricing is subject to change.

Most dietary restrictions can be accommodated. Please reach out to your Lake Geneva Cruise Line Representative with any questions.

Passed Hors d'oeuvres

There is an additional fee of \$35 per server if passed Hors d'oeuvres are requested. The number of servers needed for your specific event will remain at the discretion of Lake Life Catering.

Service Charge and Sales Tax

All pricing is subject to a 23% Service Charge and 5.5% Sales Tax. The Service Charge is a “behind-the-scenes” cost, including all equipment and its accessories, buffet linens, event set-up and take-down, kitchen fees as well as administrative costs acquired throughout the planning process of your event. The Service Charge is NOT a gratuity.

***Providing an additional gratuity to our staff is certainly encouraged and graciously received, but is not required.

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. Foodborne 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

\$150 fee for buffets or stations requiring chef assistance.

\$100 small group fee for staffed events under 25 in attendance.

\$50 drop-off fee for all non-staffed events.

\$45 per hour, per employee for charters over 3 hours.

Cake-cutting service is available at \$3 per person.

Disposable plates and plasticware are included in the pricing. China and silverware are available for an additional \$2 per person. (*China is included in the pricing for Dinner Buffets and Plated Meals*)



**LAKE LIFE
BEGINS WITH
GAGE**

Contact Us

Please contact your Lake Geneva Cruise Line representative to place your catering order.

(262) 248-6206



**LAKE LIFE
CATERING**