



# LAKE LIFE CATERING

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



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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

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Yogurt, House Granola, and Local Honey

Seasonal Fruit Display

## Breakfast Buffet | \$22\*

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Yogurt, House Granola, and Local Honey

Seasonal Fruit Display

O'Brien Potatoes with Bell Peppers and Onions

Scrambled Eggs with Chives plus Diced Tomatoes, Bell Peppers, and Shredded Cheese, and Your Choice of Meats (Select 2):

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

## Lake Life Breakfast Buffet | \$32\*

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Yogurt, 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 Mini Bagels, Cream Cheese, Capers, Diced

Tomatoes, and Pickled Red Onions



*Breakfast Buffets*

SERVED BEFORE 3:00PM  
Priced Per Person



## Lake House Lunch | \$17\*

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Fruit Salad

Creamy Coleslaw

House-Made 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\*

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Fruit Salad

Creamy Coleslaw

House-Made 290 Chips

Lake Life Signature Green Salad

Choose Your Own Wraps (Select 3):

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

## Down South | \$28\*\*

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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 Fresco, Diced Tomatoes, Pickled Jalapeños, and Fresh Limes

## Midwest Cookout | \$29\*\*

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

## The Matriark | \$64\*\*\*

Charcuterie Board  
House-Made 290 Chips with French 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 at 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



Lunch Buffets

SERVED BEFORE 3:00PM  
Priced Per Person; If After 3pm, +\$3pp





## **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 any 4 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 Crudités with House-Made Ranch \$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 at Room Temperature with Creamy Horseradish Sauce, Dijon Mustard, Arugula, and Ciabatta Rolls \$295

## Chips & Dip | Serves 10

- House-Made 290 Chips with 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 House-Made Apple Sauce \$13
- Roasted New York Strip with Au Jus \$18
- Black Pepper Roasted Beef Tenderloin with Red Wine Sauce \$24



*Stationed Flor de Saures*

## Southern Style | \$39\*\*

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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\*\*

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Relish Tray with Fresh and Pickled Vegetables and House-Made Ranch

Wisconsin Sharp Cheddar Cheese Spread with Breadsticks and Potters Crackers

Wedge Salad Served with Cherry Tomatoes, Red Onions, and Sliced Cucumbers with French Dressing

Fresh Asparagus with Citrus Vinaigrette

Entree A (Select 1):

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

Entree B (Select 1):

- Roasted Chicken Breast
- Lake Superior Whitefish

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

Dinner Rolls and Butter

Watery Watermelon

Mini 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  
Seasonal Vegetables  
Dinner Rolls and Butter

\*\$150 Chef Fee required with carving station

## The Matriark 2.0 | \$75\*\*\*

Lake Life Salad  
Fresh Asparagus with Citrus Vinaigrette  
Charcuterie Board  
Vegetable Crudités with House-Made Ranch Board  
Dinner Rolls and 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 Fresh 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**

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### **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**

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### **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 House-Made Gnocchi, Applewood Smoked Bacon, Seasonal Vegetables, and Roasted Chicken Jus

**Coq Au Vin** \$39

Semi-Boneless Chicken Braised in Red Wine, Pearl Onions, Cherrywood Smoked Bacon, and Cremini 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, and Red Wine Sauce

**Hanger Steak** \$51

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

**New York Strip** \$52

Herb-Roasted Potatoes, Caramelized 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 | Dinner Rolls and Butter Included

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



## Seafood

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

## Vegetable

<b>Corn</b>	\$47
Charred Corn and Caramelized Onion Quinoa with Roasted Carrots and Tomatoes	
<b>Potato</b>	\$49
Jumbo Baked Potato Stuffed with Summer Vegetables, Fresh Herbs, and Vegan Sour Cream	
<b>Eggplant</b>	\$51
Grilled Eggplant with Orzo Pasta, Toasted Pine Nuts, House-Made Marinara, and Vegan Parmesan	
<b>Chickpea</b>	\$52
Crispy Chickpea Fritter (Falafel) with Tomatoes, Cucumbers, and Baba Ghanoush	

SELECT UP TO 2 ENTREES\*  
Priced Per Person | Dinner Rolls and Butter Included

## **Platters**

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

## **Plated** | \$13

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### **Chocolate Truffon**

Intense Chocolate Mousse with a Center of Crunchy Meringue Chocolate

### **Giandjua Shortbread**

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

### **Rustic Apple Galette**

Puff Pastry Stuffed with Roasted Apples, Served with Caramel Sauce and Vanilla Bean Ice Cream

### **Lemon Trio**

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

### **Mango and Coconut**

Light Coconut Mousse and an 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\*\*

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### **Mini Crèmes Brûlées**

### **Chocolate Petit Fours**

### **Macaroons**

- 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 entree selection must be listed.

Menu and pricing are subject to change.

Most dietary restrictions can be accommodated. Please reach out to your Lake Geneva

## **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, standard table 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.

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(262) 248-6206



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CATERING**