



LAKE LIFE CATERING

LAKE GENEVA CRUISE LINE
WALWORTH & DUCHESS



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

Yogurt, House Granola, and Local Honey

Seasonal Fruit Display

Breakfast Buffet | \$22*

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*

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: If After 3pm, +\$3pp

Lake House Lunch | \$17*

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*

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**

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

*10-person minimum required | **25-person minimum required



Lunch Buffets

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

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

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



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

- Cinnamon-Spiced Tortilla Chips with Caramel and Chocolate Sauce \$45
- 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 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 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

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	



Platters

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

Other Sweets | \$60 dz**

Chocolate Petit Fours

Macaroons

- Cherry, Coffee, and Mint

Peanut Butter Mousse Shooters

Chocolate-Covered Strawberries



Desserts

Priced Per Person

** Each selection is sold by the dozen; 2 dozen minimum required



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 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, 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)



LAKE LIFE
BEGINS WITH
GAGE

Contact Us

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

(262) 248-6206



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