

# Geneva Lake Cruise Line

## Carl's Catering Menus

Carl's Catering is dedicated to making your dining experience and enjoyable one.

Our menus are designed to offer you a wide variety to choose from. If you have a specific menu in mind, just contact our office to assist you in your menu planning.

We have designed our menus for groups of 40 guests or more. A \$75.00 surcharge is applied to groups 39 to 26. A \$125.00 surcharge is applied to groups of 25 and under.

Prices do include the Buffet Linens and Skirting.  
Linen napkins are included for Sit-Down Dinners.

Prices do not include a 18.5% Surcharge or State Sales Tax.

Prices are based on a 3 Hour Cruise.

An additional \$15.00 per hour, per wait staff will be applied to any cruise over 3 hours.

Carls Catering

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# Specialty Buffets

## Captain's choice

Chef Carved Roasted Beef Tenderloin  
served with a Dijon Horseradish Sauce.

Mini Cordon Bleus

Bruschetta

Swedish Cocktail Meatballs

1 – 50 Guests \$27.25

51 – 75 Guests \$26.25

76+ Guests \$25.00

## Chef's Special

Chef Carved Glazed Bone-In Ham

Chef Carved Turkey Breast

Egg Rolls with Sweet & Sour Sauce

Bruschetta

Swedish Cocktail Meatballs

1 – 50 Guests \$26.25

51 – 75 Guests \$25.25

76+ Guests \$24.00

*The Above Menus Include the Following Items:*

Dinner Rolls and Croissants

Assorted Wisconsin Cheeses served with Crackers

Vegetable Crudite served with Cucumber and Dill Dip

Olive Tapenade served with Crackers

Baked Bread Round fill with Savory Spinach Dip

Whole Smoked Salmon served with Crackers

Seasonal Fresh Fruits

Freshly Brewed Coffee served with Creamers

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## Crew's Delight

Shredded BBQ Pork

Grilled Boneless Chicken Breast

Fresh Baked Kaiser Rolls

Jalapeno and Cream Cheese Poppers

Swedish Cocktail Meatballs

1 – 50 Guests \$23.75

51 – 75 Guests \$22.75

76+ Guests \$21.75

*The Above Menu Includes the Following:*

Broccoli Pasta Salad

Pistachio Pudding Fluff

Vegetable Crudite with Cucumber and Dill Dip

Seasonal Fresh Fruits

Freshly Brewed Coffee served with Creamers

**A Buffet with Full China and Linen service is an additional \$3.00 per person charge.**

# Luncheon Buffet

*Choice of One Entrée*

## Grilled Lemon Chicken Salad

Chicken Breast served on a bed of Greens with Avocado, Egg and Tomato wedges. Served with a Choice of Dressings. Croissants and Dill Butter.

## Georgia Pecan Chicken Salad

White Meat Chicken Salad topped with Grapes and Pecans. Served on a bed of Mixed Greens with Tomato and Egg Wedges. Croissants and Dill Butter.

## Deli Platters

A variety of Cold Meats to include Sirloin of Beef, Turkey Breast, Ham, Hard Salami, Egg and Tuna Salad. Includes a variety of sliced Wisconsin Cheeses, Lettuce, Tomato and Condiments. Served with Fresh Baked Kaiser Rolls.

*The Above Entrees Include the Following:*

Cheese Tortellini Salad with Golden Italian Dressing  
Assorted Relishes  
Seashell Crab and Shrimp Salad  
Fresh Fruit Platter  
Assorted Gourmet Dessert Bars  
Freshly Brewed Coffee served with Creamers.  
1 – 50 Guests \$19.25  
51 – 75 Guests \$18.00  
76+ Guests \$17.00

# Brunch Buffet

Denver Style Scramble Eggs  
Pork Sausage Links – Brown Sugar Glazed Ham  
Cheese Blintzes served with a Raspberry Sauce  
Cheesy Hashbrown Potatoes  
French Toast Sticks served with Maple Syrup  
Cheese and Fruit Danish  
Pecan and Cinnamon Rolls  
Assorted Miniature Muffins  
Fresh Baked Petite Kaiser Rolls and Croissants  
Fresh Fruit Platter  
Freshly Brewed Coffee served with Creamers  
\$20.25 per person

**A Buffet with Full China and Linen service is an additional \$3.00 per person charge.**

# The Yachtsman's Buffet

## *Choice of Two Entrees*

Sliced Sirloin of Beef in au Jus  
Braised Tenderloin Beef Tips in a Burgundy Mushroom Sauce  
Whole Roasted Carved Beef Tenderloin with a Bordelaise Sauce\*  
\*(Add an additional \$3.00 per person)  
Chef Carved Bone-In Ham with a Brown Sugar Glaze  
Whole Roasted Pork Loin served with a warm Apple Compote  
Boneless Chicken Breast with a Wild Rice Dressing & Orange Glaze  
Boneless Chicken Breast with a Honey Dijon Glaze  
Chicken Marsala  
Fresh Carved Turkey Breast with a Cranberry Glaze  
Boneless Chicken Breast with a Sage, Pecan & Craisin Dressing,  
with a Cranberry Glaze.  
Penne Pasta with a Marinara Sauce topped with Mozzarella Cheese  
Vegetable Lasagna with a variety of Vegetables and Cheeses  
Orange Roughy with a Lemon-Dill Butter

## *Choice of 1 Vegetable Item*

Honey Glazed Carrots  
Green Bean Almondine  
California Blended Vegetables

## *Choice of 1 Starch Item*

Baked Potato with Sour Cream  
Parsley Potatoes      Rice Pilaf  
Roasted Garlic Mashed Potatoes

## *Entrees Also Include:*

Seasonal Fresh Fruit Platter  
Pistachio Fluff  
Assorted Relishes  
Mixed Green Salad with Dressing  
Fresh Baked Dinner Rolls and Butter  
Bakers Choice of Dessert to include: Tortes, Pies and Cheesecakes  
Freshly Brewed Coffee served with Creamers

1 – 50 Guests \$26.50  
51 – 75 Guests \$25.50  
76+ Guests \$24.50

**A Buffet with Full China and Linen Service is an additional \$3.00 per person Charge.**

# Formal Sit-Down Dinners

## Beef Entrees

Chef Carved Roasted Beef Tenderloin  
with a Bordelaise Sauce \$28.65

New York Strip Steak with Fresh  
Rosemary & Sauteed Mushroom  
Caps \$28.65

Boneless Roasted Prime Rib in  
au jus \$27.50

Steak au Poivre with a Cognac  
Sauce \$28.65

## Seafood

Salmon Filet with Lemon & Dill  
Butter \$23.25

Cold Water Lobster Tail served with  
Drawn Butter & Lemon Market Price

Baked Orange Roughy with Lemon  
and Dill Sauce \$23.25

## Child's Menu

Chicken Tenders with Macaroni & Cheese  
\$19.95

## Poultry Entrees

Stuffed Chicken Breast with an Orange  
Glaze and Wild Rice Dressing \$24.75

Chicken Cordon Bleu \$24.00

Chicken Marsala \$24.00

Cranberry Chicken Breast with Sage &  
Cranberry Dressing & Cranberry Glaze  
\$24.75

Pecan Encrusted Chicken Breast filled  
with Cream Cheese & Chives \$24.75

## Pasta

Baked Lasagna with Italian Sausage **OR**  
Vegetable Lasagna with a Blend of  
Vegetables and Cheeses \$23.25

## Combination Entrée

Medallions of Beef Tenderloin & Choice  
of Chicken Entree \$30.75

Medallions of Beef Tenderloin & Sauteed  
Tiger Prawns in Garlic Butter \$31.85

*All Dinner Selections include the Following:*

### *Choice of 1 Vegetable*

Honey Glazed Carrots  
Asparagus Spears in Squash Ring  
Fresh Festival Blended Vegetables  
Green Bean Almondine

### *Choice of 1 Starch*

Baked Potato with Sour Cream & Chives  
Red Skinned Potatoes in Garlic Dill Butter  
Roasted Garlic Mashed Potatoes  
Baby Bakers Potatoes

### *Entrees also Include:*

Mixed Green Salad with Tomatoes, Cucumbers, Carrots and Red Onion  
Choice of 2 Dressings: French, Parmesan Peppercorn, Ranch and Raspberry Vinaigrette  
Plate Garnish Fresh Baked Dinner Rolls and Butter

### *Choice of 1 Dessert*

Tiramisu, Angel Food Cake with Berries and Cream, Assorted Miniature Pastries, Chocolate Layer  
Torte, Cherry Amaretto Cheesecake

Freshly Brewed Coffee served with Creamers

# Additional Menu Items

*These items may be added on to any menu.*

*There are 50 pieces per order.*

*If ordering separately, a labor charge will be applied.*

## **Hot Hors D'oeuvres**

|  |          |
|--|----------|
| Bacon Wraps with Water Chestnuts             | \$81.00  |
| Egg Rolls with Sweet & Sour Sauce            | \$81.00  |
| Cocktail Meatballs: BBQ, Teriyaki or Swedish | \$70.00  |
| Mini Cordon Bleus                            | \$81.00  |
| Stuffed Mushrooms Florentine                 | \$70.00  |
| Stuffed Mushrooms w/Italian Sausage          | \$70.00  |
| Stuffed Mushrooms with Crab                  | \$91.00  |
| Jalapeno Poppers                             | \$70.00  |
| Miniature BBQ Spare Ribs                     | \$102.00 |
| Bruschetta                                   | \$70.00  |
| Coconut Shrimp                               | \$100.00 |

## **Cold Hors D'oeuvres**

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|--|----------|
| Peel & Eat Jumbo Shrimp with Cocktail Sauce  | \$81.00  |
| Cleaned & Peeled Shrimp with Cocktail Sauce  | \$102.00 |
| Cracked Snow Crab Claws with Cocktail Sauce  | \$102.00 |
| Whole Smoked Salmon with Crackers  | \$97.00  |
| Deviled Eggs   | \$59.00  |
| Assorted Cold Appetizers to include:<br>Ham Pinwheels, Tortilla Roll-Ups, Pastry Puff Shells with<br>Shrimp & Chicken Salad, Cherry Tomatoes filled with<br>Crab Salad | \$102.00 |
| Assorted Wisconsin Cheese Tray with Crackers   | \$80.00  |
| Vegetable Crudite with Cucumber & Dill Dip   | \$80.00  |
| Seasonal Fresh Fruit Platter   | \$100.00 |

## **VEGETARIAN ENTREES**

*(These may be substituted or added on to any menu)*

Vegetarian Linguine with Fresh Vegetables  
in a Lemon and Basil Sauce  
\$4.25 per person

Vegetable Lasagna with a variety of  
Vegetables and a blend of Cheeses  
\$4.60 per person

## **DESSERTS**

*(These may be added on to any menu)*

Assorted Gourmet Dessert Bars  
\$2.75 per person

Walnut Layer Torte, Raspberry Cream Layer Torte  
or Carrot Cake  
\$3.00 per person (Choice of one)

Assorted Miniature Desserts and Pastries  
\$4.05 per person

Specialty Tortes to include: Snickers Bar, Peanut  
Butter Cup, Tiramisu and Chocolate Layer Torte  
\$4.05 per person (Select One)

Angel Food Cake with Berries and Whipped Cream  
\$3.50 per person

Cheesecakes to include: Plain, Cherry, Amaretto,  
Strawberry, Raspberry or Turtle  
\$4.05 per person (Select One)