



LAKE LIFE CATERING

LAKE GENEVA CRUISE LINE MENU

*Lake Life Catering
1 Liechty Drive, Williams Bay, WI 53191
Please order through your Lake Geneva Cruise Line Sales Representative
262.248.6206*

BREAKFAST ON THE BAY

The Continental \$12

Assorted seasonal fruits, yogurts and pastries

Quiche Delight \$16

A selection of our famous quiches to include (select 2 options):

- Spinach, Peppers, Mushrooms with a Colby-Cheddar Blend Cheese
- Chicken, Asparagus, Roasted Red Peppers and Swiss Cheese
- Bacon, Green Onions and Swiss Cheese,
- Country Style Potatoes and Seasonal fruit

The 290 \$23

Scrambled eggs with toppings bar, Sausage Links, Bacon, Country Style Fried Potatoes, 290 French Toast, English Muffins with Assorted Jams

Breakfast Buffet

Enhancements

Priced per person in addition to your breakfast buffet

- Seasonal Fruits \$4
- Assorted Yogurt \$3
- Pastries & Muffins \$4
- Bagels with Cream Cheese and Lox \$4
- Scrambled Eggs with Cheese \$3
- Corned Beef Hash \$4
- French Toast \$3
- Country Style Potatoes \$3
- Fresh Squeezed Orange Juice \$2.50

LUNCH AT THE BAY

Buffets are priced per person and include fresh baked cookies
Only available before 3pm

Lakehouse Lunch \$15

Home-made 290 Chips, Fresh Fruit, Coleslaw Sandwiches to include Smoked Turkey with Provolone, Roast Beef with Cheddar, Pit Ham with Swiss and Corned Beef with Swiss Served on Assorted Buns and Breads

Wisconsin Fish Fry \$15

Baked or Deep Fried Cod, Potato Pancakes, French Fries, Coleslaw, Apple Sauce, Rye Bread, Tartar Sauce and Lemon Wedges

That's A Wrap \$17

Home-made 290 Chips, Fresh Fruit, Coleslaw
Select three of our delicious wraps:
Chicken Caesar, Roast Beef, Turkey with Bacon and Cranberry, Chicken Salad or Vegetarian

That's Italian \$18

Penne Pasta served with Pesto Italian Sausage, Marinara Meatballs and Alfredo Grilled Chicken Breast. Paired with a Caesar Salad and Breadsticks

LUNCH AT THE BAY

(CONTINUED)

Buffets are priced per person and include fresh baked cookies
**only available before 3pm

A Sailor's Slider Delight \$19

Assorted Mini Sliders with 290 Chips, Potato Salad and Fresh Fruits

Select three sliders:

Pulled Pork, Mini Burger, Chicken Salad, Blackened Tuna, Portabella Mushroom, Caprese or Meatloaf

Wisconsin Cookout \$22

Baked Beans, Home-made Chips, Coleslaw and Fresh Fruits

Select three items from the Grill:

Hamburgers, Vienna Hot Dogs, Bratwursts, Grilled Chicken Breast, Portabella Mushroom

LUNCHEON PLATED OPTIONS

Buffets are priced per person and include fresh baked cookies
**only available before 3pm

Point Pesto Pasta \$14

Asparagus, Sun Dried and Organic Bi-colored Cherry Tomatoes, Roasted Garlic Mushrooms, Pappardelle Pasta, Zucchini, Yellow Squash and Pesto Sauce with a breakstick

Prime Rib Philly \$15

Tender Shaved Prime Rib with Horseradish Aioli, Provolone Cheese, Grilled Onions, Peppers on a French Roll, served with our Home-made 290 Chips.

Chicken Piccata \$15

Slow Roasted and Lightly Breaded Chicken Served in a Lemon-Butter Caper Sauce. Served with wild rice pilaf or mashed potatoes w/ vegetable garnish

Beef Stroganoff \$15

Tenderloin Beef Cooked with Onions, Mushrooms, and Seasonings, Served in a Culinary Cream Sauce over Egg Noodles

Angel's Flight Salmon \$18

Seared 6oz Norwegian Salmon with a Trio of Tomatoes and Fresh Basil with Sweet Wine Olive Oil Sauce with wild rice pilaf or mashed potatoes

Blackened Point Tuna Salad \$19

Blackened tuna served with remoulade sauce, tomatoes, red onions with sliced avocados on a bed of fresh arugula and a breakstick

Lakeside Lobster Roll \$26

Chilled Maine lobster with a smidgen of celery and mayo stuffed into a grilled New England roll Served with our Home-made 290 chips

HORS D'OEUVRES, ENHANCEMENTS & CARVING STATIONS

MIX & MINGLE PACKAGES

THE GENEVA: Select 2 Hot, 2 Cold 1 Specialty Hors d' oeuvres \$17.75

THE FONTANA: Select 3 Hot, 3 Cold 1 Specialty Hors d' oeuvres \$23.75

THE BAY: Select 3 Hot, 3 Cold 1 Specialty Hors d' oeuvres and a Carving Station \$28.75 +Chef fee
(Excludes the Prime Rib, New York Strip Loin and Tenderloin Carving Station)

Enhance any of these Packages and make them a meal by adding one of our Carving Stations

Cold Hors d'oeuvres

Individual Hors d'oeuvres are priced **per dozen**

- Bruschetta **\$15**
- Deviled Eggs **\$12**
- Caprese Skewers **\$18**
- Pesto Crostini with Goat Cheese and Sundried Tomatoes **\$15**
- Edible Spoons with toppings **\$21**
- Smoked Salmon Bites **\$18**
- Gorgonzola Pear Bites **\$15**
- Crostini with Melon and Prosciutto Relish **\$18**
- Door County Cherry and Goat Cheese Tarts **\$18**
- Watermelon and Feta Skewers (seasonal) **\$18**
- Beef Crostini with Cranberry Horseradish Crème **\$15**

Hot Hors d'oeuvres

Individual Hors d'oeuvres are priced **per dozen**

- Stuffed Mushrooms, choice of: Spinach and Cheese, Sausage and Marinara, or Boursin and Breadcrumbs **\$21**
- Meatballs, choice of: BBQ, Cranberry Mustard Demi, or Marinara **\$12**
- Bacon Wrapped Water Chestnuts **\$18**
- Pretzel Bites with Cheese Sauce **\$15**
- Chicken Cordon Bleu Bites **\$15**
- Spinach & Feta Spanakopita **\$18**
- Blue Cheese, Spinach, and Chicken Bites **\$15**
- Oriental Pot-Stickers **\$18**
- Mac & Cheese Bites **\$15**
- Arancini Bites **\$15**
- Mini Chicken Pot Pies **\$15**
- Spinach & Artichoke Wontons **\$15**

Specialty Hors d' Oeuvres

Individual Hors d'oeuvres are priced **per dozen**

- Ahi Tuna-poke on Crispy Wonton **\$30**
- Almond Dates Wrapped in Bacon **\$24**
- Mini Crab Cakes **\$24**
- Ceviche Shooters **\$30**
- Brat & Beer Shot Served on a Mini Pretzel Bun **\$24**
- Mini Beef Wellington Deluxe **\$24**
- Bloody Mary Shrimp Shot **\$24**

Pier Party Pleasers

Priced **per platter**. Serves 20-25 guests

- Homemade Chips and Dip **\$40**
- Chips & Salsa **\$40**
- Charcuterie Board **\$100**
- Wisconsin Cheeses and Sausage Board **\$60**
- Assorted Vegetables and Dip **\$50**
- Hummus with Pita and Vegetable Slices **\$50**
- Fresh Fruit Display with Yogurt **\$75**
- Spinach and Artichoke Dip **\$50**
- Cheese Curds **\$60**
- Assorted Flatbreads **\$75**
- Sherried Crab Dip w/ Sliced Baguettes and Crackers **\$75**

HORS D'OEUVRES, ENHANCEMENTS & CARVING STATIONS

CARVING STATIONS

Priced per person in addition to any 290 buffets

All Carving Stations Require a Chef Fee \$75

Honey Glazed Ham \$5.50

Rolls, Dijon Mustard and Pineapple Chutney

Prime Rib \$14

Rolls, Horseradish & Horseradish Cream Sauce

Herb Roasted Turkey \$6.95

Rolls, Cranberry Chutney, Mustard Aioli

Herb Crusted Boneless Pork Loin \$5.75

Rolls, Apple Chutney, Brown Mustard

Roasted Round of Beef \$6.50

Rolls, Horseradish & Horseradish Cream Sauce

Roasted New York Strip Loin \$18

Rolls, Tarragon Dijon Mustard, Horseradish Cream

Roasted Beef Tenderloin \$18

Rolls, Horseradish & Horseradish Cream Sauce

DINNER BUFFETS

Dinner buffets are priced per person

Friday Fish Fry \$18

Baked and Deep Fried Cod
290 House Salad with Ranch and Balsamic Vinaigrette, Coleslaw, Bread, Potato Pancakes, French Fries, Apple Sauce, Tartar Sauce and Lemons

Midwest BBQ Picnic

Caesar Salad, Tomato Basil Tortellini Salad, Cheese and Fruit Display,

Tortilla Chips with Guacamole and Salsa

Select two items from the Grill: \$25

Select three items from the Grill: \$29

Select four items from the Grill: \$33

Hamburgers, Vienna Hot Dogs, Bratwursts, Grilled Chicken Breasts, Country Style Ribs, BBQ Pulled Pork

Served with Buns, Condiments and Pickles

South of the Border \$27.25

Shredded Beef and Shredded Chicken with Roasted Peppers and Onions, Cilantro Lime Rice, Street Corn Salad, Flour Tortillas, Toppings: Shredded Lettuce, Sour Cream, Olives, Diced Tomatoes, and Assorted Cheeses, Tortilla Chips with Guacamole and Salsa

Classic 290 Buffet

Select Two Main Courses \$28

Select Three main Courses \$34

House Salad with Choice of Ranch or Balsamic Vinaigrette, Seasonal Vegetables, Creamy Garlic Mashed Yukon Gold Potatoes

Choice of: Key West Crusted Salmon, Chicken Breast with Choice of Sauce:

Lemon, Sun-Dried Tomato, or Chutney

Carving Station Option (excludes Prime Rib, NY Strip Loin and Beef Tenderloin) or Pasta Primavera.

*Chef fee required with Carving station

DINNER BUFFETS (CONTINUED)

The Italian Countryside \$30

290 Caesar Salad, Caprese Stack with A Balsamic Glace and extra Virgin Oil
Marinara Pasta with Meatballs, Chicken Piccata, Pesto Pasta, Mixed Vegetables and Garlic Breadsticks

The Party Buffet \$31

Island Shrimp, Meatballs, Mini Roast Beef Sandwiches with Provolone Cheese
Caprese Skewers, Mac and Cheese,
290 Chips and Dip, Wisconsin Cheeses Display with Crackers

PLATED DINNERS

Dinners are priced per person and include a 290 House Salad with Vinaigrette Dressing, Bread, Choice of Starch and Vegetable

Pesto Pasta \$19

Asparagus, Sun Dried and Organic Bi-Colored Cherry Tomatoes, Roasted Garlic Mushrooms, Pappardelle Pasta, Zucchini, Yellow Squash and Pesto Sauce

Blackened Swordfish \$24

A Blackened filet with a Diced Tomato Caper Sauce

Cod w/ Shrimp Scampi Sauce \$26.50

Baked Cod Loin topped with a garlic and White wine Butter Sauce

Fresh Filet of Salmon \$24

Seared Norwegian Salmon with a Trio of Tomatoes, Fresh Basil, Garlic, Sweet Wine and Olive Oil

Seared Chicken Breast \$26

Semi-boneless, Marinated and Served with a Bruschetta Butter Sauce

Chicken Piccata \$26

Lightly Breaded Slow-Roasted Chicken Breast in a Lemon-Butter Caper Sauce

Mediterranean Chicken Breast \$27

Basil parmesan custard and sundried tomatoes with ripe olives

Crusted Chicken Breast \$26

Oven baked and served with a Parmesan Sauce

Stuffed Chicken Breast \$29

Stuffed with Door County dried cherries and goat cheese filling wrapped in prosciutto with a Rose Buerre Blanc

Pork Ribeye Steak \$27.75

With Roasted Apples and Infused Demi-Glace

Grilled Smoked Bone-in Pork Chop \$32

House smoked Center Cut Pork Chop with Chipotle Cream

Boneless Short Rib \$28.95

Served with Red Wine and Kalamata Marinara

New York Strip Steak \$35

Grilled to Perfection with a Bacon Blue Cheese Butter and an infused Demi Glace

Beef Tenderloin Filet \$36

With Wild Mushroom Demi-Glace and Horseradish Flan

Beef Tenderloin Medallions \$30.50

With a Caramelized Onion and Cheese Crust then topped with a Balsamic Glaze

SIDES

\$ items indicate a specialty product upcharge

Starches

- Barley and Wild Rice Pilaf
- Wild Rice Pilaf with Pecans and Dried Cherries
- Israeli Couscous with Quinoa
- Traditional Yukon or Redskin Mashed Potatoes
- Roasted New Potatoes with Bacon
- Yukon or Redskin Mashed Potatoes with Gorgonzola and Swiss au Gratin
- Mashed Yukon Potatoes with Truffle Oil and Caramelized Bacon **\$1.50**
- Mashed Sweet Potatoes with Gorgonzola and Dried Cranberries **\$1.50**
- Petite Red Skin Potatoes with Lemon and Mint

Vegetables

Green Beans, Roasted Corn, Roasted Asparagus, Roasted Carrot Sticks, Braised Baby Bok Choy, Seasonal Vegetable Blend, Cauliflower and/or Broccoli Flan, Fried Brussel Sprouts (Seasonal), Corn Custard, Cauliflower and Cream Cheese Mash

Salad Enhancements

Per person price to add or 'upgrade' your salad selection

Caprese Stack **\$2** (seasonal)

Greek Salad **\$2**

Pear and Gorgonzola w/Mixed Greens and Sesame

Ginger Dressing **\$2**

Caesar Salad with Home-made Croutons **\$2**

Arugula Beet Salad with Fennel and Feta Cheese

\$3

Porch Perfect Desserts

- Key Lime Pie **\$7**
- Carrot Cake **\$8**
- Brownie **\$6**
- Lemon Raspberry Cheesecake Torte **\$9**
- NY Style Cheesecake with Berry Topping **\$7**
- Seasonal Pie **\$6**
- Crème Caramel with Berries **\$7**

SPECIALIZATION

Don't see what you want or want a little bit of everything?
Work with our Chef to customize a package for you.

Duet Plates:

Tenderloin Steak/Shrimp **\$43.50**

Tenderloin Steak/Salmon **\$46.75**

Short Rib/Crab Cake **\$36.50**

Chicken/Ravioli Pasta **\$26.50**

Event Policies

\$50 small group fee for groups under 25

\$50 for a delivery fee for drop off catering

\$25 per hour per employee for charters over three (3) hours

\$75 chef fee for buffets requiring chef assistance

All leftover food remains the property of Lake Life Catering in accordance to the Wisconsin Health Department. No food may leave the event as a carryout.