

TARTS & TRUFFLES, CAKES & CATERING LLC PRESENTS

HAZEL'S

2020 MENU

Full service event caterers.

Please contact your sales representative at the
Lake Geneva Cruise Line to place your order.

262.248.6206



BREAKFAST

Start the Day with Breakfast on the Bay

The Continental on the Bay.....\$10.95 per person

Grand Fresh Fruit and Berry Display
Assorted bagels, croissants, danish and muffins
Accompanied by cream cheese, jams and butter
**\$75 surcharge for groups under 50

Brunch on the Bay.....\$21.95 per person

Buffet includes a display of assorted pastries, a grand fruit display and a coffee and juice station

Choose One from Each Category

Eggs

- ❖ Scrambled
- ❖ Quiche (choose two) Choices of Denver Style, Havarti/Asparagus/sauteed mushrooms/onion, or Lorraine/Swiss/Bacon/Green Onions
- ❖ Egg Strata (Choose three) Choices of mushrooms, onions, cheese of choice, ham, bacon, sausage or green peppers

Bakery

- ❖ Assorted Donuts (cinnamon & sugar, white and chocolate glazed with sprinkles)
- ❖ Assorted coffee cakes (apricot, cheese and apple)
- ❖ Assorted sweet breads (banana bread, pumpkin bread, glazed apple bread)

Protein (choose two)

- ❖ Ham
- ❖ Bacon
- ❖ Sausage Links
- ❖ Sausage Patties

Starch

- ❖ Country style baby reds roasted and seasoned
- ❖ Hazel's cheesy hash brown casserole
- ❖ Potato pancakes

ADD-ONS

Lox and Bagels.....\$3.00 per person

Smoked salmon with cucumbers, hard boiled eggs, red onions, capers, tomatoes & lemon wedges

Yogurt Bar.....\$3.00 per person

Greek and vanilla yogurt with fresh berries and granola

Avocado Toast Bar.....\$4.00 per person

Smashed fresh avocado, diced tomatoes, diced onions, shredded white cheddar, fresh baked 7 grain and white toast

Cinnamon Roll French Toast.....\$3.50 per person

Topped with cream cheese glaze

LUNCH ON THE LAKE

Lunch menus available until 3pm

Boxed Lunch.....\$13.95 per person

Each lunch includes a sandwich or wrap from the list below, kettle chips, one side and a fresh baked cookie

Trays of Sandwiches or Wraps.....\$14.95 per person

Choose THREE sandwich options from list below, choose TWO sides, kettle chips and assorted cookie tray
(chocolate chip, peanut butter, snickerdoodle, white chocolate chip)

Wraps & Sandwich Choices

Choose: Rye Bread, 7-grain Bread, White Bread, Flour Tortillas or Spinach Tortillas
Condiments served on the side unless indicated

- ❖ Oven Roasted CHICKEN BREAST, chopped red onions, chopped English cucumber & mayonnaise
- ❖ Sliced ROAST BEEF, provolone & mixed greens
- ❖ Sliced TURKEY BREAST with tomato, mayo and avocado
- ❖ BLT bacon, lettuce and tomato with mayonnaise & mixed greens
- ❖ Sliced BLACK FOREST HAM, Swiss cheese, honey mustard sauce & mixed greens
- ❖ Sauteed PORTABELLA MUSHROOM, chipotle mayo, provolone cheese, tomatoes, slivered red onions & artichokes

Sides: Choose ONE side for all boxed lunches, TWO sides for all Trays of Sandwiches/Wraps

- ❖ Hazel's Potato Salad
- ❖ Pesto Tortellini Salad
- ❖ Italian Pasta Salad
- ❖ German Potato Salad
- ❖ Jello Salad
- ❖ Green Salad with spring mix, tomatoes, cucumbers, red onions, mushrooms, ranch or balsamic on the side
- ❖ Broccoli cauliflower salad with bacon bits, yellow onions, Parmesan cheese and mayonnaise
- ❖ Fresh Fruit Salad
- ❖ Assorted Deviled Eggs: (choose two) Pesto, Traditional, Jalapeno, Bleu cheese/bacon, Beet

Sliders and Salad.....\$15.50 per person

Salad Bar includes mixed greens, iceberg, romaine salad (tomatoes, red onions, green pepper, black olives, radishes, mushrooms, sunflower seeds, hard boiled egg, carrots, cucumbers, pickled beets and artichoke hearts) your choice of THREE dressings, your choice of TWO deviled eggs and an assortment of cookies and bars.

Dressing Choices (choose three)

*House Ranch *Caesar *Green Goddess *Sriracha Ranch *Italian *Balsamic Vinaigrette *French
*House 1000 Island *Bleu Cheese

Deviled Egg (Choose two)

*Pesto *Traditional *Beet *Bleu Cheese/Bacon *Jalapeno

Slider Choices (choose three) (allocated 2 pp)

*Marinated Portabello *Beef Tenderloin and Provolone *Buttermilk Chicken Breast & Cheddar *Pulled Pork and Onion Straws *Sliced Ham and House Honey Mustard *Grilled Pesto Chicken

LUNCH ON THE LAKE

Hot Lunch.....\$17.95 per person

Choose from the following three options

Option #1

Beef Hot Dogs with buns and condiments, onions, ketchup, mustard, pickle spears, relish, celery salt, Italian Beef on crusty rolls with sweet peppers and mozzarella, Pulled Pork on rolls with onion straws, chips & salsa, guacamole and ranch dip, fresh fruit display, assorted deviled eggs (choose two kinds) and assorted cookie display.

Option #2

Marinated Grilled Chicken Breast OR Buttermilk deep fried Chicken Breast, Garlic Mashed Potatoes, Grilled vegetables of asparagus, zucchini, summer squash, red onions, fresh green salad with summer vegetables and vinaigrette dressing, assorted deviled eggs (choose two, fresh fruit display and assorted bar cookies.

Option #3 (cold)

Farmer's Market with locally sourced cheeses, prosciutto, mortadella, salami, capocollo, soppressata, crackers and pickled vegetables, marinated olives with feta cheese, fresh mozzarella bruschetta, grapes, nuts and fresh sliced baguettes and cookie assortment



APPETIZERS

- Elgin Club.....\$21.95 per person**
2 Cold Selections, 2 Hots Selections, 1 Stationary OR 1 Specialty & Cookie Display
- Chicago Club.....\$24.95 per person**
3 Cold Selections, 3 Hot Selections, 1 Stationary OR 1 Specialty & Cookie Display
- Black Point.....\$33.95 per person**
2 Cold Selections, 3 Hot Selections, 1 Stationary, 1 Specialty, 1 Carving Station (excludes beef tenderloin & rib roast or an upcharge of \$3pp) & assorted Tartlet and Cookies **Requires Chef Fee**

Cold Appetizers.....2 pieces per person.....\$3.50 per person

- ❖ Deviled Egg Assortment: Choose 3 Traditional, Jalapeno, Pesto, Beet, Bleu Cheese/bacon, Caprese or Bacon
- ❖ Antipasto Kabob: Mozzarella, kalamata, artichoke, tomatoes, salami
- ❖ Caprese Skewers with balsamic reduction
- ❖ Brie in phyllo cup w/mixed berries and candied pecans
- ❖ Cubed Ham and Swiss Skewers
- ❖ Belgium endive boat with crab salad
- ❖ Pinwheels: Ham, salami, turkey, turkey/bacon w/cranberry cream cheese
- ❖ Beef tenderloin crostini w/horse sauce
- ❖ Chicken salad Phyllo cup
- ❖ Fruit skewers of grapes, melon and berries
- ❖ Smoked salmon pate choux puff
- ❖ BLT crostinis with cream cheese, bacon, tomato & mixed green garnish
- ❖ Prosciutto wrapped melon skewers
- ❖ Brie in phyllo with peach preserves and candied pecans
- ❖ Cucumber rounds w/piped cheddar cheese and candied pecans
- ❖ Loaded cheese ball bites
- ❖ Cubed hard salami and aged cheddar skewers

Hot Appetizers.....2 pieces per person.....\$3.50 per person

- ❖ Brat Skewer w/grilled onion and green pepper
- ❖ Mini Pulled Pork sandwiches
- ❖ Coconut OR regular shrimp with cocktail sauce
- ❖ Mini Cheeseburger
- ❖ Mini Yorkshire pudding w/roast beef and horseradish
- ❖ Meatballs in Marinara, BBQ OR demi glaze
- ❖ Stuffed Mushrooms: Choose 1 Artichoke/Spinach, Crab/Cheese or Sausage/Marinara
- ❖ Buttermilk Chicken Tenders w/honey mustard dip
- ❖ Cilantro & Lemon Chicken Kabobs
- ❖ Philly Cheese Spring Rolls
- ❖ Bacon wrapped water chestnuts
- ❖ Bacon wrapped dates w/bleu cheese/honey/pecan
- ❖ Bacon wrapped jalapenos w/cheese
- ❖ Loaded smashed potatoes
- ❖ Teriyaki Beef Kabobs
- ❖ Mini Quiche Assortment

APPETIZERS CONTINUED

Specialty Appetizers.....1 piece per person (unless otherwise noted).....\$4.00 per person

- ❖ Mar-teeny shrimp cocktail w/3 large shrimp add \$1.50pp
- ❖ Beef Tenderloin & gorgonzola wrapped in bacon
- ❖ Island Bruschetta: caramelized pineapple, grilled shrimp, cream cheese on crostini
- ❖ Smoked Salmon on rye rounds
- ❖ Mini Chicago Dogs
- ❖ Lamb Lollies with mint aioli add \$2.00 per person
- ❖ New England Crab Cakes (2 pieces per person)
- ❖ Chicken Wellington Add \$1.50 per person
- ❖ Caprese: mozzarella, fresh basil, grape tomatoes and a pipette of balsamic
- ❖ Beef Wellington add \$1.50 per person
- ❖ Southwest Chicken spring rolls
- ❖ SW salad cups with avocado, sweet corn, black beans, tomatoes, shredded cheese, crisp greens and Serrano Ranch add \$1.00 per person
- ❖ Bacon wrapped scallops (2 pieces per person)

Stationary Appetizers.....per person

- ❖ \$3.75 Artisan Cheese and cracker display
- ❖ \$3.75 Grand Fruit Display
- ❖ \$3.95 Spinach artichoke dip with crackers
- ❖ \$3.50 7-Layer Dip with Corn Chips
- ❖ \$3.50 Guacamole and Salsa with chips
- ❖ \$4.00 Smoked Salmon Display
- ❖ \$3.95 Grand Vegetable Display
- ❖ \$4.95 Grand Cheese and Charcuterie w/olives, nuts and fruit

Carving Stations (all carving stations include slider rolls and appropriate sauces. A Chef Fee is required)

- ❖ \$5.75 Roasted Turkey Breast served with cranberry chutney
- ❖ \$11.50 Beef Tenderloin with horsey sauce, dijonnaise and sriracha aioli
- ❖ \$5.50 Smoked Ham with cherry sauce, dijonnaise and grain mustard sauce
- ❖ \$14.00 Standing Rib Roast with horsey sauce and steak aioli
- ❖ \$5.75 Roast Round of Beef with horsey sauce and steak aioli
- ❖ \$7.95 Garlic crusted Roast Pork Tenderloin with dijonnaise and grain mustard

Add On to Any Appetizer Package

- ❖ \$3.00 Creamy Mashed Potato Bar with shredded cheddar, chopped green onions & chives, real bacon bits, brown gravy, sour cream, butter, jalapenos and buttermilk fried chicken bites.
- ❖ \$3.00 Chopped Salad bar with romaine, spring greens, garbanzo beans, sweet corn, chopped bacon, pepitas, tomato, red onion, black olives, shredded white cheddar, green pepper, ham, chopped egg, ranch, balsamic vinaigrette, Italian.

Children's Box Lunch

Beach Baby.....\$14.00 per person

One main choice. Includes Chips, Fruit Cup and Chocolate Chip Cookie. *For children 4-12 years old only**

- ❖ Sliced Turkey on White Bread
- ❖ Macaroni and Cheese
- ❖ Chicken Tenders
- ❖ Mini Corn Dogs

SPECIALTY BUFFETS

The Dockside

- Choose TWO selections.....\$25.95 per person**
- Choose THREE selections.....\$28.95 per person**
- Choose FOUR selections.....\$30.95 per person**

Buffet comes with Relish Bar (Ketchup, mustard, mayonnaise, tomato, onion, jalapeno, cheese, lettuce, sport peppers & pickles), Kettle Chips, Assorted Buns and Cookie Display

- ❖ Grilled Chicken Breast
- ❖ Vienna Beef Hot Dogs
- ❖ Pulled Pork
- ❖ Bratwurst
- ❖ Grilled Burgers

Signature Slider Buffet

- Choose TWO Slider selections, TWO sides & ONE dessert.....\$26.95 per person**
- Choose THREE Slider selections, THREE sides & ONE dessert.....\$28.95 per person**

Buffet includes Grand Fresh Fruit, Assorted Deviled Eggs and Kettle Chips

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| SLIDER SELECTIONS |
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- ❖ Beef Tenderloin (served chilled)
- ❖ Buttermilk Chicken Sliders
- ❖ BBQ Pulled Pork Sliders
- ❖ Cheeseburger Slider
- ❖ BBQ Pulled Chicken Sliders
- ❖ Marinated mushroom slider w/provolone, roasted red peppers, greens and red slivered onions
- ❖ Hamburger sliders
- ❖ Hazel's Chicken Salad sliders
- ❖ Oven Roasted Turkey Breast sliders
- ❖ Marinated Grilled Chicken Breast sliders

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| SIDE SELECTIONS |
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- ❖ Pesto Tortellini Salad
- ❖ Hazel's Potato Salad
- ❖ Italian Pasta Salad
- ❖ German Potato Salad
- ❖ Green Garden Salad with Balsamic Dressing
- ❖ Caesar Salad
- ❖ Chopped Salad
- ❖ Caprese Salad
- ❖ Fresh Vegetable and Dip Display
- ❖ Seafood Pasta Salad
- ❖ Cowboy Baked Beans

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| DESSERT SELECTIONS |
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- ❖ Hazel's Miniature Cinnamon Rolls
- ❖ Cupcake Assortment
- ❖ Cookie Display
- ❖ Brownies

CUSTOM DINNER BUFFETS

All Buffets come with Rolls and Butter on the table and Coffee Service

Rainbow Point Buffet.....\$30.00 per person

- 1 Stationary Appetizer
 - 1 Salad Selection
- 2 Entree Selections
- 1 Vegetable Selection
 - 1 Starch Selection
- 1 Dessert Selection

Maytag Point Buffet.....\$38.00 per person

- 2 Hot Appetizers, 1 Cold Appetizer
 - 1 Stationary Appetizer
 - 1 Salad Selection
- 2 Entree Selections
- 1 Vegetable Selection
 - 1 Starch Selection
- 1 Dessert Selection

Lakeshore Buffet.....\$41.00 per person

- 3 Hot Appetizers, 1 Cold Appetizer
 - 1 Stationary Appetizer
 - 1 Salad Selection
- 2 Entree Selections
- 1 Carving Station (excludes Beef Tenderloin and Rib Roast or add for \$3pp) ****Chef Fee Required****
 - 1 Vegetable Selection
 - 1 Starch Selection
 - 1 Dessert Selection

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| ENTREE SELECTIONS |
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- ❖ **Chicken Parmesan** ☒breaded chicken topped with marinara and mozzarella
- ❖ **Chicken Oscar** ☒Pan seared chicken breast topped with a crab cake, asparagus and hollandaise sauce
- ❖ **Beef Tenderloin Medallions** ☒medium rare with demi glace
- ❖ Carved off bone Ham slices ☒ with dijon bechamel
- ❖ **Roasted Turkey Breast** ☒with sage stuffing and pan gravy
- ❖ **Herb Crusted Pork Loin** ☒roasted garlic, fresh herbs in a lemon cream sauce
- ❖ **Honey BBQ Glazed Salmon** ☒Faroe Island baked salmon filet glazed with honey BBQ sauce
- ❖ Apricot Beer Braised Chicken
- ❖ Fettuccine Alfredo with grilled chicken
- ❖ **Buttermilk Fried Chicken**
- ❖ **Chicken Piccata** with lemon-caper sauce
- ❖ **Sauteed Chicken Breast** ☒sun-dried tomatoes and parsley
- ❖ 12 Hour Beef Brisket in au jus
- ❖ **Baked Icelandic Cod** with dejonge topping
- ❖ **Marinated London Broil** with a red wine demi
- ❖ **Lemon Dill Salmon Filet**
- ❖ **Airline Chicken Breast** with fresh herb beurre blanc
- ❖ Linguine with Shrimp
- ❖ Eggplant Parmesan
- ❖ Baked Stuffed Pork Chop with sherry sauce

BOLD denotes Chef's Special

STARCH SELECTIONS

- ❖ Garlic Mashed Potatoes
- ❖ Seven cheese mac and cheese
- ❖ Potatoes au Gratin
- ❖ Double Baked Potatoes
- ❖ Roasted fingerling Potatoes with garlic, thyme and olive oil
- ❖ Parsley boiled new potatoes
- ❖ Rice Pilaf

VEGETABLE SELECTIONS

- ❖ Grilled Summer Vegetables (zucchini, yellow squash and red onions)
- ❖ Glazed Carrots
- ❖ Green Bean Amantine
- ❖ Steamed Broccoli
- ❖ Steamed Asparagus
- ❖ California Blend

SALAD SELECTIONS

- ❖ Baby Spinach, strawberries, red onion, candied pecans with Balsamic Vinaigrette
- ❖ Garden Vegetable salad of mixed greens, vegetables and 3 dressing selections (see page 3)
- ❖ Waldorf torn crisp romaine, red apple, celery, grapes and candied walnuts with honey lemon dressing
- ❖ Caprese stack with balsamic reduction and basil garnish
- ❖ Fresh spring greens with candied pecans, fresh berries, slivered red onions and balsamic vinaigrette
- ❖ Caesar salad with romaine, croutons, Caesar dressing and grated parmesan

DESSERT SELECTIONS

- ❖ Cookie Assortment: chocolate chip, peanut butter, snickerdoodle, raspberry butter cookies
- ❖ Cheesecake Assortment: Cherry, Blueberry, Strawberry and Turtle
- ❖ Cookie Bar Assortment: Brownies, chocolate mint bars, blondies and lemons bars
- ❖ Cake Assortment: carrot cake slice, peanut butter iced chocolate cake, raspberry buttercream iced yellow cake

Any Entree with a salad, starch, vegetable and dessert can be priced out as a plated meal.



DESSERTS

Sold by the piece. Two Dozen minimum piece order.

- ❖ \$1.25 Cake Pop Assortment (variety of moist cake balls enrobed in chocolate. Flavors include chocolate, butter yellow and red velvet)
- ❖ \$1.00 Cookie Assortment (chocolate chip, peanut butter, snickerdoodle and raspberry butter cookie)
- ❖ \$20.00 Apple, Cherry or Blueberry Pie (serves 8-10 guests)
- ❖ \$1.25 Miniature Cupcake Assortment (includes raspberry, lemon, dark chocolate, peanut butter, salted caramel and fresh fruit)
- ❖ \$1.50 Bar Cookie Assortment (brownies, blondies and lemon)
- ❖ \$60.00 Two Layer Half Sheet Cake (serves up to 50 people) add 10% for filling
- ❖ \$120 Two Layer Full Sheet Cake (serves up to 100 people) add 10% for filling
- ❖ \$48.00 Whole Cheesecake: Blueberry, Strawberry, Cherry or Turtle (serves up to 12 guests)

Tarts & Truffles Signature Tower.....\$7.00 per person

Artisan Crafted Pastries arranged on Unique Towers and Stands

Choose Three Sweet Treats

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| ❖ Miniature Eclair | ❖ Pecan Tartlet |
| ❖ Milk Chocolate Caramels | ❖ Key Lime Tartlet |
| ❖ Chocolate Mousse in Chocolate Cup | ❖ White Chocolate Dipped Strawberry |
| ❖ Pumpkin Pie Tartlet | ❖ Miniature Cream Puff |
| ❖ Chocolate Dipped Chocolate Chip Cookie | ❖ Raspberry Chocolate Chambord Tartlet |
| ❖ Milk Chocolate Dipped Strawberry | ❖ Triple Chocolate Cake Pop |
| ❖ Miniature Cheesecake assortment | ❖ Banana Cream Tartlet |
| ❖ Miniature Apple Pie | ❖ Fresh Fruit Tartlet |
| ❖ Lemon Curd Tartlet | ❖ Dark Chocolate Dipped Strawberry |
| ❖ Decadent Brownie Bite | |

Sweet Treat Tower.....\$4.50 per person

Choose Three Sweet Treats

- ❖ Turtle Brownie
- ❖ Lemon Squares
- ❖ Raspberry Brooch Butter Cookie
- ❖ Red Velvet Cupcake
- ❖ Triple Chocolate Cupcake
- ❖ White Chocolate Raspberry Blondie
- ❖ Chocolate Dipped Rice Crispy Squares
- ❖ Chocolate Dipped Chocolate Chip Cookie
- ❖ Butter Yellow Cupcake
- ❖ Chocolate Ganache Brownie
- ❖ Black and White Cookies
- ❖ Chocolate Dipped Peanut Butter Cookie
- ❖ Carrot Cupcake

EVENT POLICIES

Inclusions and Exclusions

Event catering includes all buffet linens and props for your chosen package as well as linen napkins. We include the staffing to operate your event from onset to conclusion within your pre-determined cruise time.

We include the setup and breakdown of the event as well as the clean up of the boat after the event.

Chef Fee

Chefs are required for all carving stations at an additional \$100

Staffing

Staffing is included in your price per person for an average of three hours. When necessary, we will need to apply an additional staff fee due to the serving style or duration of event. Any charters that exceed their predetermined cruise time will be billed an hourly rate of \$23 per hour per staff member. We will apply an additional fee due to the style of service if there is a need for attendants or extra staff.

Cake Cutting Fee

If your cake is purchased through Tarts & Truffles, there is no cake cutting fee. If your cake is purchased from an outside source, there will be an additional charge of \$1.50 per person for the cutting, plates, napkins and forks.

Placing your order

All orders can be placed through your Lake Geneva Cruise Line Planner. If a special menu is devised, we will submit that to your LGCL Planner with the pricing for your payment.

Service Charges and WI Sales Tax

All is customary, a 21% service charge will be added to the final invoice. WI Sales Tax 5.5% will also be added to the final bill

Tasting Policies

We will be happy to provide a free tasting for your event of 100 guests or more. There will be a small fee for events under 100 guests. Tastings are for 2 people. Charges will apply if more than 2 people.

Food Left From Your Event

All leftover food remains the property of Tarts & Truffles Caterers in accordance with the Wisconsin State Health Department. No food may leave the event as a carryout.

Drop Off Catering Charge

Drop off catering without staff is subject to a \$50 drop off fee

Small Group Fee

Groups 11-25 guests will be assessed a \$50 Small Group Fee. Groups smaller than 10 guests will be assessed a \$75 Small Group Fee

Props and Overlays

We love to make your event look amazing and if we can accessorize with our props and overlays, please let us know.

Tarts and Truffles Event Catering reserves the right to substitute based on availability.

Prices are per person unless otherwise listed.

Tarts & Truffles, Cakes & Catering LLC

9906 Main St., Hebron IL 60034

Tartsandtruffles.com

We are able to produce many more options and custom cakes. Please ask if you'd like something different.

USDA has determined that consuming raw or undercooked food may be hazardous to your health.

