

Tarts & Truffles Catering

2015



Full Service Event Caterers

Please contact your Lake Geneva Cruise Line Sales Representative to order your food for your special occasion.

262-248-6206

Prices are per person unless otherwise listed 1

Wake the Day Breakfast Buffets

Classic Continental \$12

Towers of House Made Sweet Breads, Muffins, Scones & Croissants
Seasonal Fruit Display
Oatmeal Station with brown sugar, chopped walnuts & dried fruits

Trio of Jams and Butter
Yogurt Bar with Berries & House Made Granola
Coffee & Breakfast Beverages

The Sunday Breakfast \$19

Scrambled Eggs
Hash brown Casserole
Biscuits and Gravy
Seasonal Fruit Display

Mailboat Strata
Eggs, Ham, WI Cheddar, chives and French Bread
Smoked Lox Bagel Bar
Tower of House Made Sweet Breads & Muffins
Coffee and Breakfast Beverages

Applewood Bacon
Maple Sausage Links
Bananas Foster's French Toast
Trio of Jams and Butter

Make it a Sunday Brunch! \$24

Includes the Sunday Breakfast plus...

Beef Bourguignon w/Crimini Mushrooms, Pearl Onions and
Yukon Gold Potatoes
Seasonal Pasta Salad
Coffee Bar and Breakfast Beverages

Glazed Heirloom Carrots
Garden Salad with a Trio of Dressings
Sweet Treats Tower of Cookies, Brownies and Dipped Berries

Coffee and Breakfast Beverages Additions

\$2 per person for a Coffee Bar to include Regular and Decaf Coffee with Cream, Chocolate Shavings, Sugar, and Sugar Substitutes

\$3 per person for Breakfast Beverages (milk, orange, apple, cranberry & tomato)

Day Cruise Chilled Lunch

All lunches come with Seasonal Fruit Display, Kettle Chips with dip, 2 Side Dishes, Brownies and Cookies.

The Delicatessen \$13

Sandwich Towers of roast beef with Wisconsin Cheddar, Turkey with Provolone, Ham with Gruyere on Assorted rolls and breads, fresh greens and tomato. Served with a trio of Bistro Sauces, Mayonnaise, Deli Mustard, Sliced Pickles and Red Onions.

All Wrapped Up \$14

Choose 3:

Steeple Chase: roasted turkey with cranberry compound cheese, Dijon mayonnaise, tomatoes and greens

Bleu Beast: Medium rare tenderloin with Gorgonzola, red onions, horseradish mayonnaise and greens

Gilligan: Shrimp and Crab Salad with orange fennel dressing coleslaw, chopped tomatoes, shallots and celery

Moroccan Chicken: Yogurt and Cumin marinated Chicken, Walnuts, Red Grapes, Spinach with curry mayonnaise

Classic Chicken Salad: Chopped Chicken Breast, Cucumber, Red Onion, Herb Mayonnaise with Greens and Roma Tomatoes

The Temptations: Marinated artichokes, sliced tomatoes, red onion, spinach, provolone cheese with chipotle mayonnaise

Classic Cobb: Chicken, bleu bacon dressing, cheddar cheese, cucumber, tomato, baby greens

Tuna Nicoise: with tarragon dressing, Kalamata olives, red onion, greens and a hard-boiled egg

Sesame Salmon: Salmon baked in a sesame ponzu glaze with greens, red onions and wasabi mayo.

The Huntsman \$18

Platters of Chef Carved Medium Rare Tenderloin, Sage Crusted Turkey Breast and Sliced Pork Tenderloin with Demi Rolls, sliced Cheese and Relish Tray. Served with a trio of Bistro Sauces, Mayonnaise and Deli Mustard.

Side Dishes:

Steak House Potato

Caprese Tortellini

Cobb Style Pasta

Garden Salad with trio of dressings

Seven Bean Salad

German Potato

Antipasto Salad

Victory Garden Salad

Tossed Caesar

Bleu Cheese Bacon Potato

Seafood Cavatappi

Broccoli Cauliflower

Tossed Cobb Salad

Day Cruise Hot Lunch

The Dockside \$17

Wisconsin Beer Brats, Hamburgers, Vienna Beef Hot Dogs, Relish Bar, Vegetable Platter, Assorted Rolls and Buns, Wisconsin Sliced Cheese, Baked Beans, 7 Layer Dip with tortilla chips, Antipasto Salad, Fresh Fruit Display, Cookies and Brownies.

The Columbus \$18

Italian Beef in au jus, Sausage & Peppers, Sliced Chicken Cacciatore, Hoagie Rolls, Wisconsin Sliced Cheese, Hot and Sweet Peppers, Pesto Tortellini Salad, Garden Salad with Balsamic Vinaigrette, Fresh Fruit Display and an Italian Sweets Tower.

The Checkered Blanket \$22

Buttermilk Fried Chicken, Carolina style BBQ Ribs, Cowboy Baked Beans, Sweet Corn on the Cob, Steak House Potato Salad, Orange Fennel Coleslaw, Fresh Fruit Display, Blueberry, Cherry and Apple Pie Display.

Prices are per person unless otherwise listed 3

Meals Made to Mingle

Creative Comforts \$19

Individual servings of Wisconsin Macaroni & Cheese, Shepard's Pie, Chicken Pot Pie. Swedish Meatballs, Spinach and Artichoke Dip with French Bread, Shrimp "Marteenies", and Garden Pizzette with Fresh Herb Cheese.

Signature Sliders \$21

Chicken Florentine Sliders, Texas Style Pulled Pork Sliders, Whiskey Braised Beef Sliders, Kettle Chips with roasted onion dip, Crudité Tower, Spinach and Artichoke Dip with Lavosh and Cheese Stuffed Mushrooms.

Midsummer's Eye \$21

Wisconsin Artisan Cheese Tower with fresh berries, grapes and crackers, Seasonal Fruit Display, Chilled Finger Sandwiches, Hummus with Roasted Garlic and Fresh Vegetables, Gourmet Deviled Eggs, Baby Heirloom Potato Salad Bites and Salmon Mousse on Cukes.

Create Your Own Meal Made to Mingle

Choices on pages 5 & 6

<p><u>The Walworth \$22</u> 2 Signature hors d'oeuvres, 3 hot or cold hors d'oeuvres, Wisconsin Cheese Tower, Seasonal Fruit Display</p>	<p><u>The Polaris \$25</u> 🍷 2 Action Stations and 1 Carving Station</p>
<p><u>The Steamship Louise \$23</u> 🍷 2 Signature Sliders, 2 hors d'oeuvres (hot, cold or signature), 1 Action Station or Carving Station</p>	<p><u>The Grand Belle \$30</u> 🍷 3 Action Stations and 1 Carving Station</p>
<p><u>The Duchess \$23</u> 🍷 2 Action Stations, Crudite Tower and Seasonal Fruit Display</p>	<p><u>The Lady \$32</u> 🍷 2 Signature hors d'oeuvres, 2 Hot or Cold hors d'oeuvres, 2 Actions Stations and 1 Carving Station</p>

Packages exclude Tenderloin, Prime Rib and Salmon. Can be added for \$4 per person

🍷 Chefs are required for all Action and Carving Stations.

Hors d'Oeuvres

All hors d'oeuvres can be presented passed or buffet style.

Cold \$2.50

Seasonal Fresh Fruit Display
Hummus Display with Vegetables
Shrimp Salad on Endive
Tuscan Skewers
Salami, Cheese tortellini and an olive
Caprese Skewers
Antipasto Phyllo Tarts
Prosciutto Wrapped Bread Sticks
Bruschetta
Goat Cheese Phyllo Tarts w/Pecan Praline
Brie Tartlets w/Cranberry Jam
BLT Bruschetta
Caesar Salad Crostini with Egg
Garden Bruschetta w/Boursin Cheese
Assorted Gourmet Deviled Eggs
Smoked Salmon Crostini
Salmon Mousse on Cukes
Lox on Latkas
Baby Heirloom Potato Salad Bites
Thai Chicken Lettuce Cups
Chicken Tzatziki Tarts
MacChetta-Sliced Sirloin on Crostini
"special sauce", shredded romaine, melted cheddar cheese

Hot \$2.50

Bacon Wrapped Water Chestnuts
Bacon Wrapped Bay Scallops
Chicken Divan Phyllo Tarts
New England Crab Cakes
Spinach and Feta Puff
Sausage & Boursin Stuffed Mushroom Caps
Spinach Artichoke Dip
Classic Cocktail Meatballs
Baked Brie Wheel with Lavash
Margarita Pizzette
Prosciutto and Gorgonzola Pizzette
Phyllo wrapped asparagus with Hollandaise
Spicy Peanut Coconut Chicken Drummettes
Teriyaki Sirloin Skewers
Carolina Chicken Drummettes
Bacon Wrapped Chorizo Stuffed Dates
Mushroom Tart with Goat Cheese
Spaghetti and Meatball Nests with Pesto
Vegetarian Stuffed Mushroom with horseradish
Compound Cheese
Stuffed Roasted Baby Potatoes

Signature Hors d'Oeuvres \$4

Wisconsin Artisan Cheese Tower
Crab & Lobster Salad Endives
Beef Wellington Bites
Prosciutto Wrapped Fruit
Fruit stuffed with Gorgonzola & Walnuts with a Honey
Glaze

Cilantro Shrimp w/Avocado Mousse
Lump Crab Rangoon
Lamb Lollipops

Shrimp Cocktail "Marteeny"
Garden Pizzette
Whiskey Brisket Crostini
Island Bruschetta
Shrimp Bruschetta w/caramelized pineapple

Silver Tray Sliders (2 sliders per guest)

Chicken Florentine \$5
Herb breaded Chicken Breast served on a homemade Tomato Basil Roll
with sundried tomato & Asiago Cheese & Spinach
Filet Mignon \$6
Served on a homemade roll with Horseradish Cream and Caramelized
Onions

Whiskey Braised Beef \$5
Served on a Baby Pretzel Roll w/Red Onions & Grain Mustard Aioli
Crab & Lobster Salad \$8
Fennel Lemon Aioli, Red Onions and Celery on a white cheddar chive
Biscuit

Prices are per person unless otherwise listed 5

Carving Stations

All options served with an appropriate selection of homemade breads and condiments.

Cider Apple Glazed Ham	\$5.00
Roasted Turkey Roulade	\$5.00
Bacon Wrapped Pork Loin	\$6.00
Steamship Pork Roast	\$7.00
Roast Beef	\$7.00
Slow roasted Top Round	
English Cut Prime Rib	\$14.00
Spice Crusted Chateaubriand	\$15.00
Medium Rare Beef Tenderloin with sauces	
Dill & Lemon Poached Whole Salmon Fillet	\$16.00

Action Stations

Individual pricing TBD based on main menu selections

Pasta

Custom made dishes created with the following items: Linguine, Cavatappi, Marinara, Alfredo, Garlic Butter, Roasted Chicken, Italian Sausage, Gulf Shrimp, Roasted Bell Peppers, Caramelized Onions, Cherry Tomatoes and Parmesan Cheese.

Ultimate Grilled Cheese

Assorted Breads with Cheddar, American, Swiss, Brie, Havarti, European Compound Cheese, Bacon, Pulled Pork, Ham, Prosciutto, Caramelized Onions, Tomatoes, Basil, Granny Smith Apples and Garlic Herb Butter.

Create Your Own Comfort

Chef Made Loaded Mashed Potatoes and Macaroni and Cheese with items to mix: Cheddar or Bleu Cheese, Candied Bacon, Chives, Green Onions, Chopped Spinach, Sour Cream. Topped with Butter Milk Fried Chicken, Roasted Garlic Meatloaf or Texas Style Pulled Pork.

Guacamole Bar

Made to Order Guacamole with Pico de Gallo, Sweet Corn Relish, Cilantro, Roasted Peppers, Chipotle Peppers, Smoked Salmon, Bleu Cheese, Red Onion and served with warm tortilla chips.

Taqueria Table

Braised Chicken, Mexican Style Steak and Cilantro Shrimp, Warm Corn and Flour Tortillas, Assorted Salsas, Pico de Gallo, Sour Cream, Cheese, Shredded Cabbage and Jalapenos served with classic Spanish rice and black beans.

The Chicago Style

All the Headliners: All Beef Vienna Franks with the traditional condiments and poppy seed buns; Italian Beef with Giardiniera, Sweet Peppers, Mozzarella and Provolone; Deep Dish Cheese Pizza with a plum tomato sauce



Chefs are required for all Action and Carving Stations

Buffets

All Buffets include a Signature Heirloom Crudité Tower, Water Service and Stemware, Coffee Service, China, linen napkins and flatware.

The Picnic Basket

\$24 two entrée selections

\$27 three entrée selections

Stationed or Passed Appetizers
Caprese Skewer with Fresh Basil
Sweet Corn Salad Cups with bacon
Heirloom Potato Salad Bites

Classic Garden Salad with House Ranch
Buttermilk Biscuits and honey butter

Entrée Selections

Buttermilk Fried Chicken
Hot Dogs and Hamburgers with Cheese Display & Relish Bar
Beer Braised Brats on fresh rolls
Deli Tower with turkey, ham and roast beef, rolls, cheese display and condiment bar
Apple and Cherry Pie

Hudson Bay Dinner Cruise

\$25 two entrée selections

\$29 two entrée selections

Stationed or Passed Appetizers
Caprese Bruschetta
Lobster and Crab Cups
Cheese Stuffed Mushroom Caps

Classic Garden Salad with Balsamic Vinaigrette
Garlic Herb Rolls

Entrée Selections

Chicken Marsala atop Fettuccini Noodles
Roasted Vegetable Stuffed Shells
Tiramisu
Pork Osso Buco
Pasta Primavera

Hearts in Texas

\$26 two entrée selections

\$30 three entrée selections

Stationed or Passed Appetizers
Texas Style Chicken Drumettes
Bacon Wrapped Stuffed Jalapenos
Gulf Shrimp Corn Salad

Picnic Salad with chopped pickled summer vegetables, cherry tomatoes, hard-boiled eggs, cheddar cheese, ranch dressing on mixed greens
Crackling Corn Bread Muffins
Cowboy Baked Beans
Corn on the Cob

Entrée Selections

Texas Style Beef Brisket
Beer Braised Chicken with Peach BBQ Sauce
Smoked Pork Shanks in Root Beer BBQ
Texas Sheet Cake

O'ahu Holiday Buffet

\$26 two entrée selections

\$30 three entrée selections

Stationed or Passed Appetizers

Island Bruschetta

Wild Mushroom Rangoon

Sesame Chicken Drumettes

Carrot and Green Papaya Salad with toasted sesame seeds and sweet onion dressing on field greens

Hawaiian Rolls

Chef's Choice Hawaiian Inspired Vegetables

Sticky Rice

Entrees Selections

Macadamia Nut Crusted White Fish

Luau Pork Loin (Citrus Pineapple Barbecue Sauce)

Sesame Ginger Baked Chicken

Wild Mushroom Stir Fry

Mango Crème Brulee with Fresh Berries and Spiced Whipped Cream

The French Quarter

\$28 Inclusive

\$32 with one additional entrée

Stationed or Passed Appetizers

Muffaletta Bruschetta

Boudin Stuffed Mushrooms (Pork and Rice Sausage Filling)

Crabmeat Maison on Belgium Endive

Creole Chopped Salad with sweet Corn, Andouille Sausage, tomatoes, fresh greens and a Satsuma Vinaigrette

Cheddar and Chive Biscuits

Classic New Orleans Shrimp Boil with Wild Gulf Shrimp, New Potatoes, Sweet Corn, Crimini Mushrooms & Garlic

Additional Selections

Chicken Etouffee with Dirty Rice with Red Beans

Roasted Pork Jambalaya atop Andouille sausage Jambalaya

Bananas Foster on Vanilla Ice Cream or Coffee & Chickory Crème Brulee

Wisconsin Supper Club

\$29 two entrée selections

\$33 three entrée selections

Stationed or Passed Appetizers

Beef Wellington Bites

Chicken Divan Phyllo Tarts

Traditional Relish Buffet: pickled Vegetables with dips, crackers, olive salad, charcuteries and WI cheeses.

Summer Garden Salad w/1000 Island Dressing

Homemade Rolls

Heirloom Glazed Carrots

Entrée Selections



Chef Carved Herb Marinated London Broil with sauces

Beer Braised Chicken with Bratwurst on Homemade Dumplings

Baked Walleye and Wild Rice

Roasted Mushrooms atop cheddar and garlic polenta

Pork Schnitzel on scalloped potatoes

Strawberry Shortcake

Prices are per person unless otherwise listed 8

Custom Dinner Buffet

\$28 two entrée selections

\$33 three entrée selections

Choose 3 Hot or Cold Hors d'Oeuvres (pg. 5)

Your choice of Salad, one Starch, one Vegetable and one dessert (pg. 10)

Entrée Selections

Whiskey Braised Short Ribs
London Broil
Home-style Braised Pot Roast*
Shepard's Pie*
Herb Roasted Pork Loin
Pork Osso Bucco
Macadamia Crusted White Fish
Caesar crusted Salmon
Shrimp Fettuccine Alfredo*
Lobster Macaroni and Cheese*
Chicken Parmesan on Fettuccine*
40 Clove Garlic Chicken
Cilantro Lime Chicken Breasts
Pasta Primavera*
Roasted Vegetable Stuffed Shells

Sesame Teriyaki Braised Beef
Beef Tenderloin Stroganoff
Tenderloin Medallions in Red Wine Demi
Roasted Garlic Meatloaf
Braised Pork Shanks
Pork Shanks in Spicy Tomato Jalapeno
Asian Glazed Salmon
Orange Ginger Mahi Mahi
Shrimp Scampi on Linguine*
Braised Amish Chicken
Buttermilk Fried Chicken
Chicken and Mushroom Marsala
Chicken and Dumplings*
Polenta with Red Peppers/Mushrooms
Stuffed Zucchini

Sirloin Stir Fry
Beef Braised Brisket
Short Rib Irish Stew*
Swedish Style Meatballs with Mushrooms
Cranberry & Sage Pork Roulade
BBQ Pork Shepard's Pie
Honey Mustard Salmon
Shrimp de Jonghe on Cavatappi*
Seafood Risotto w/Crab and Lobster*
Chicken Piccata
Lemon Thyme Roasted Chicken
Wild Mushroom Stir Fry
Roasted Vegetable Lasagna*
Eggplant Parmesan on Fettuccine*



Chefs are required for all Action and Carving Stations

Plated Meal Options

Includes choice of salad, up to two entrée offerings, two accompaniments, one dessert, water Service/stemware and coffee service
Available only on the Lady of the Lake and the Grand Belle

Entrees

Beef Tenderloin Medallions with Bordelaise \$34

Sliced Prime Rib \$34

BBQ Braised Short Ribs \$29

Gorgonzola Crusted Sirloin \$25

Brie and Walnut Stuffed Chicken \$25

Lemon Thyme Roasted Chicken \$25

Chicken with Florentine Sauce \$25

Braised Amish Chicken with Local Mushrooms \$25

Chicken with Capers Picatta \$25

Gorgonzola and Tomato Stuffed Chicken \$25

Bacon Wrapped Pork Mignon \$26

Apple and Sage Stuffed Pork Chops \$24

Pork Shanks Braised in Wisconsin Ale \$24

White Sesame Glazed Salmon \$29

Honey Mustard Salmon \$29

Caesar Crusted Salmon \$29

Panko Crusted White Fish \$29

Scallops on Linguine* \$32

Shrimp de Jonghe* \$30

Shrimp Primavera* \$30

Honey Walnut Shrimp on Cous Cousins* \$30

Crab and Walnut Risotto* \$32

Roasted Vegetable Lasagna* \$24

Pasta Primavera* \$24

Polenta with Red Peppers and Mushrooms* \$24

Eggplant Parmesan on Fettuccine* \$24

Roasted Vegetable stuffed Shells* \$24

Stuffed Zucchini \$24

Wild Mushroom Stir Fry* \$24

*starch selection included

Prices are per person unless otherwise listed 9

Salads

Traditional Garden	Caprese on Mixed Greens	Caesar
Chopped Picnic	Spinach and Bacon with Egg	Creole Salad
Cranberry and Bleu Cheese with Walnuts	Steak House Wedge	

Vegetables

Roasted Summer Squash and Zucchini	Spinach Gratin
Glazed Heirloom Carrots	Roasted Parsnips with Herb Butter
Brown Butter Broccoli	Cauliflower with Fresh Herbs
Broccoli and Cauliflower Gratin	Asian Vegetables with Sesame Glaze
Tomatoes Provencal with Spinach	Herb Roasted Turnips
Sweet Peas with Bacon Lardons	Green Bean Almondine
Green Beans with Herb Butter	Signature Green Bean Casserole

Starch

Mashed Potatoes	Garlic Herb Mashed Potatoes	Beer Cheese Potatoes with Chives
Roasted Heirloom Potatoes	Scalloped Potatoes	Gruyere Potatoes with Panko Crust
Candied Sweet Potatoes	Roasted Sweet Potatoes	Rice Pilaf
Wild Rice	Sun-dried Tomato Risotto	Mushroom Risotto
Quinoa and Black Beans	Garlic Herb Butter Noodles	Roasted Pepper Cous Cous

Choice of Plated Dessert

Crème Brulee	Bananas Foster's Crème Brulee	Peach Cobbler
Belgium Chocolate Mousse	Mousse Napoleon	White Chocolate Raspberry Cheesecake
Chocolate Cheesecake	Vanilla Bean Cheesecake with Berry Sauce	Tiramisu
Chocolate Flourless Cake	Chocolate Cake with Raspberry	Strawberry Short Cake
Summer Berry Galette	Pumpkin and Brie Galette	Key Lime Pie
Luxardo Cherry Cobbler	*Custom Dessert Station available	

Dessert Towers and Stations

Tarts and Truffles Signature Tower \$6

Choose 3 Pastries

Artisan Crafted Pastries arranged on Unique Towers and Stands

Miniature Éclair	Miniature Apple Pie	Miniature Crème Puff
Tortugas	Milk Chocolate Caramels	Lemon Curd Tartlet
Raspberry Chambord Tartlet	Chocolate Mousse in Chocolate Cup	Decadent Brownie Bite
Triple Chocolate Cake Pop	Strawberry Shortcake Pop	Pumpkin Pie Tartlet
Pecan Tartlet	Banana Crème Tartlet	Chocolate Dipped Chocolate Chip Cookie
Key Lime Tartlet	Fresh Fruit Tartlet	Milk Chocolate Dipped Strawberry
White Chocolate Dipped Strawberry	Dark Chocolate Dipped Strawberry	

Sweet Treat Tower \$3.50

Choose Three Sweet Treats

Chocolate Ganache Brownie	Turtle Brownie	White Chocolate Raspberry Blondie
Lemon Sugar Squares	Cherry Squares	Black and White Cookies
Raspberry Brooches	Chocolate Chip Cookies	Chocolate Dipped Peanut Butter Cookies
Red Velvet Cupcake	Vanilla Bean Cupcake	Carrot Cupcake
Trip Chocolate Cupcake		

Classic Dessert Action Station \$6

Build your own versions of Strawberry Short Cakes, Tiramisu, Boston Cream Pie and Cheesecake with Topping Bar

Wedding and Celebration Cakes

Prepared by a Classically Trained Pastry Chef. Each tier can be constructed with any Cake Flavor and Filling combination. Cake pricing includes tasteful piping and borders. Sugar flowers and ornate decorations available. Inquire for pricing

Pricing per Guest: Filled \$4.50 Unfilled \$4.00

Cake Flavors

Butter Yellow	Chocolate Raspberry	Carrot	Lemon
Red Velvet	Devils Food	Tuxedo	French Vanilla Confetti
Banana	Pumpkin Spice	Madagascar Vanilla Bean	Apple Spice
Decadent Chocolate	Almond Sponge Cake		

Icing

European Buttercream	American Buttercream	Cream Cheese Buttercream	Chocolate Buttercream
	Chocolate Fudge		Fondant Fresh

Upcharge Icings-determined by Cake Size

Fillings

Fresh Raspberry Buttercream	Raspberry Jam	Apricot Jam	Chocolate Ganache
Chocolate Buttercream	Chocolate Fudge	Fresh Strawberries	English Lemon Curd
Irish Cream	Mocha Fudge	Luxardo Cherry Buttercream	

Occasion Cakes

Layer Cake with Choice of any Cake Flavor, Filling and Icing.
Decorations customized to your special Event

Event Policies

All Hors d'Oeuvres, Carving and Action Station Packages are available for Luncheons, Dinner Buffets and Plated Dinners. Inquire with your Lake Geneva Cruise Line Planner for pricing.



Chefs are required for all Action and Carving Stations. \$75
The number needed will be based on the size of your event and package needs.

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 set-up and break-down of the event as well as the clean-up of the boat before our departure. No beverage service is included in the cost of your package. Lake Geneva Cruise Line supplies all Beverage Services and Table Linens

Staffing

Staffing is included in your per person package price for an average of Three hour charter. When necessary, we will need to apply an additional staff fee due to serving style or duration of event. Any charters that exceed their pre-determined cruise time will be billed at an hourly rate of \$17 per hour per staff member. We will apply an additional fee due to style of service if there is a need for attendants or extra staff.

Cake Cutting Fee \$1.50

If your cake is purchased through Tarts and Truffles, there is no cake cutting fee. If your cake is purchased from an outside source there will be an additional charge 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

As is customary, an 19% service charge will be added to the final invoice. WI Sales Tax of 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 76 guests or more. There will be a small fee for events under 75 guests
9906 Main Street, Hebron IL. 60034

Designing Your Own Menu

If there is a theme for your menu that we do not have on our menu, please call to discuss with our Chefs at 815.790.3489

Food Left From your Event

All left over food remains the property of Tarts & Truffles Event Caterers in Accordance to 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 \$30 drop off fee

Small Group Charge

Groups less than 25 guests will be assessed a \$50 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