

# Lake Geneva Cruise Line

## Carl's Catering Menu

### 2018

Carl's Catering is dedicated to making your dining experience an 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 include the Buffet Linens and Skirting.  
Full China & Linen Service included for all Sit-Down Dinners.

A Surcharge of 19% will be added on to the final invoice.  
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.  
WI State Sales Tax will be added to all charges.

Contact your cruise line representative to place your order.

Carl's Catering  
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# Heavy Hors d'oeuvre Buffets

## Captain's choice

Chef Carved Roasted Beef Tenderloin  
served with a Dijon Horseradish Sauce.  
Mini Cordon Bleus  
Bruschetta  
Swedish Cocktail Meatballs  
\$33.00 Per Person

## Chef's Special

Chef Carved Glazed Bone-In Ham  
Chef Carved Turkey Breast  
Egg Rolls with Sweet & Sour Sauce  
Bruschetta  
Swedish Cocktail Meatballs  
\$32.25 Per Person

*The Above Menus Include the Following Items:*

Dinner Rolls and Croissants  
Assorted Wisconsin Cheeses served with Crackers  
Vegetable Crudite served with Ranch Dressing  
Olive Tapenade served with Crackers  
Baked Bread Round filled with Savory Spinach Dip  
Whole Smoked Salmon served with Crackers  
Seasonal Fresh Fruits  
Freshly Brewed Coffee served with Creamers

*The Above Menu includes the China Plate, Silverware and Paper Napkin*

*\*For Full China & Linen Service see below*

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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  
\$29.50 Per Person

*The Above Menu Includes the Following:*

Broccoli Pasta Salad  
Pistachio Pudding Fluff  
Vegetable Crudite with Ranch Dressing  
Seasonal Fresh Fruits  
Freshly Brewed Coffee served with Creamers

*Above Menu includes the China Plate, Silverware and Paper Napkin*

*\* For Full China & Linen Service see below*

**\*A Buffet with Full China, Stemware, Flatware and Linen service is an additional \$5.00 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.

\$24.75 Per Person Charge

# 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

Assorted Scones

Pecan and Cinnamon Rolls

Assorted Sweet Breads

Fresh Baked Petite Kaiser Rolls and Croissants

Fresh Fruit Platter

Freshly Brewed Coffee served with Creamers

\$25.50 per person

*The Above Menu includes the China Plate, Silverware and Paper Napkin*

*\*For Full China & Linen Service see below*

**\*A Buffet with Full China, Stemware and Flatware service is an additional \$5.00 per person charge.**

# The Yachtsman's Buffet

## *Choice of Two Entrees*

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  
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 (**\$2.00 extra per person**)

### *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: Assorted Pies and Cheesecakes  
Freshly Brewed Coffee served with Creamers

\$32.50 Per Person

*The Above Menu includes the China Plate, Silverware and Paper Napkin*

*\*For Full China & Linen Service see below*

**\*A Buffet with Full China, Stemware and Flatware Service is an additional \$5.00 per person Charge.**

# Formal Sit-Down Dinners

## Beef Entrees

Chef Carved Roasted Beef Tenderloin  
with a Bordelaise Sauce \$35.75

New York Strip Steak with Fresh  
Rosemary & Sauteed Mushroom  
Caps \$35.75

Boneless Roasted Prime Rib in  
au jus \$34.75

Steak au Poivre with a Cognac Sauce  
\$35.75

## Seafood

Salmon Filet with Lemon & Dill  
Butter \$29.25

Baked Orange Roughy with a  
Lemon Dill Sauce \$29.25

Cold Water Lobster Tail served with  
Drawn Butter Market Price

## Child's Menu

Chicken Tenders with Macaroni & Cheese  
\$19.95

*All Dinner Selections include the Following:*

### *Choice of 1 Vegetable*

Honey Glazed Carrots  
Asparagus Spears in Squash Ring  
California 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*

Angel Food Cake with Berries and Cream, Assorted Miniature Pastries, Carmel Apple Pie,  
Cherry Amaretto Cheesecake

Freshly Brewed Coffee served with Creamers

## Poultry Entrees

Stuffed Chicken Breast with an Orange  
Glaze and Wild Rice Dressing \$30.25

Chicken Cordon Bleu \$30.25

Chicken Marsala \$30.25

Champagne Chicken with Vegetables  
and Mushrooms \$30.25

## Pasta

Baked Lasagna with Italian Sausage **OR**  
Vegetable Lasagna \$28.75

Ravioli Stuffed with Mushroom in a  
White or Red Sauce \$28.75

## Combination Entree

Medallions of Beef Tenderloin & Choice of  
one Chicken Entree \$37.50

Medallions of Beef Tenderloin & Sauteed  
Skewered Shrimp in Garlic Butter \$38.75

# 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	\$85.00
Egg Rolls with Sweet & Sour Sauce	\$85.00
Cocktail Meatballs: BBQ, Teriyaki or Swedish	\$70.00
Mini Cordon Bleus	\$85.00
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

Peel & Eat Jumbo Shrimp with Cocktail Sauce	\$85.00
Cleaned & Peeled Shrimp with Cocktail Sauce	\$102.00
Whole Smoked Salmon with Crackers	\$97.00
Deviled Eggs	\$59.00
Assorted Wisconsin Cheese Tray with Crackers	\$80.00
Vegetable Crudite with Ranch Dip	\$80.00
Season Fresh Fruit Platter	\$100.00

## DESSERTS

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

Assorted Gourmet Dessert Bars - \$3.95 per person

Carrot Cake - \$3.00 per person

Assorted Miniature Desserts - \$4.25 per person

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

Cheesecakes to include: Plain, Cherry, Amaretto,  
Strawberry, Raspberry or Turtle  
\$4.25 per person (Select One)

Pies (Select One)  
Apple, Cherry, Blueberry or Pecan  
\$3.00 per person

**In accordance with the State of Wisconsin Health Dept. any leftover food from an event is not allowed to be taken by the clients or guests and remains the property of Carl's Catering.**

