



**Tarts & Truffles
Presents
Hazel's Catering
2018**

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

\$9.95 per person

Grand Fresh Fruit and Berry Display

Assorted bagels, donuts, muffins, cinnamon rolls all house made

Accompanied by Cream Cheese, Jams and Butter

Beverages include: coffee/hot tea, cranberry and orange juice

— Assorted creamers and sugars are included —

Brunch on the Bay

\$17.95 per person

Scrambled Eggs or Egg Strata

Applewood bacon and sausage links

Hazel's hash brown casserole

Hazel's cinnamon roll French toast and cream cheese icing and syrup on the side

Grand fresh fruit platter

Tower of croissants, muffins, donuts

and cinnamon rolls

Jams and butter

Beverages include: coffee/hot tea, cranberry and orange juice

— Assorted creamers and sugars are included —

Add- Ons

Quiche

Mushroom, Bacon, Onion, Asiago or Ham and Cheddar

\$4.00 per person

Yogurt Bar

Greek and vanilla yogurt with fresh berries and granola

\$2.50 per person

Lox and Bagels

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

\$3.00 per person



Lunch On The Lake

Boxed Lunch

\$11.95 per person

— Choose up to two types of sandwiches for your event

Roast Beef

— with sliced blue on a 7-grain bread with fresh greens and cucumbers —

Roasted Turkey Breast

— with provolone on country white bread and fresh greens, sliced tomatoes and slivered red onions —

Carved Ham

— with Swiss cheese on our house light rye bread with fresh greens —

Kettle chips and snicker-doodles are in each lunch box.

— Sauces available are horseradish, dijonaise, sriracha aioli, mustard and mayo packets —

Deli Buffet on the Bay

\$16.95 per person

A Deli Tray to include oven roasted turkey breast, premium sliced roasted beef, Black Forest ham and Genoa Salami

— House made rye, country white and 7-grain breads

Assortment of Wisconsin cheeses

Lettuce, tomato, onion and pickle spears. —

Assorted Deviled Eggs

— Traditional, Pesto, Jalapeno and Beet —

Chopped Salad

It's A Wrap

\$11.95 per person

Choose Three:

— Choose from a variety of wrap style sandwiches rolled in flour tortillas —

Buffalo Chicken with tomatoes, greens, ranch dressing and monterey jack cheese

Roast Beef with greens, tomatoes, provolone cheese and horseradish sauce

Turkey with tomatoes, greens, Dijon mustard and Provolone

Ham with Swiss cheese, tomatoes, greens and mayo

Vegetable with Cheddar cheese and basil pesto sauce

— Served with Pasta Salad and a Cookie —



Lunch On The Lake

On Deck Picnic

\$19.95 per person

— *Specialty sandwiches cut in half for your guests to enjoy more than one kind* —

Choose Three

Rueben on our house rye

Hazel's chicken salad on
7-grain bread

Chicken pesto wrap with baby
spinach

Hot ham and cheese on country
white

Bacon, lettuce and tomato
wrap

Sides: Choose Two

Assorted deviled egg tray

— *Pesto, jalapeno, traditional and
beet* —

Hazel's potato salad

Garden green salad with
balsamic vinaigrette

Fresh Fruit salad

Pesto tortellini salad

Italian pasta salad

Chopped salad

Dessert: Choose One

Cupcakes

— *Cupcakes including
chocolate/chocolate, yellow with
vanilla buttercream and red velvet
with cream cheese icing.* —

Bar Cookie Display

— *brownies, chocolate chip bars
and lemon bars* —

House made cookie assortment

— *snicker-doodles, chocolate chip, white chocolate macadamia and peanut
butter* —



Appetizers

Elgin Club

2 Cold Selections, 2 Hot Selections, One Stationary OR Special Cookie Display

\$16.00 per person

Chicago Club

3 Cold Selections, 3 Hot Selections, 1 Carving Station, 1 Stationary OR Special Bar Cookie Display

\$26.00 per person

Black Point

2 Cold Selections, 4 Hot Selections, 1 Stationary AND 1 Special Selection, 1 Carving Station, Miniature Tartlet Display

\$33.00 per person

Cold Appetizers

\$2.50 per person

Smoked Salmon Crostini

Crab Salad stuffed Belgium Endive

Southwest Spring Roll
— *black beans, corn, tomato, red & green peppers, jalapenos, cheddar & avocado with Serrano ranch dipping sauce* —

Chicken Salad on puff pastry

Cheddar, Bacon, Ranch,
Turkey Pinwheels

*Pancetta crisps w/goat cheese and pear rounds

Deviled Egg Assortment

—
Traditional/Jalapeno/Pesto/Beet

—
*Caprese Skewers with balsamic reduction

Marinated & Steamed asparagus wrapped in puff pastry

Phyllo cups with guacamole and salsa garnish

*Italian Skewers
— *Genoa salami, olives, cheese tortellini, provolone* —

Fresh Tomato Bruschetta

*Prosciutto wrapped melon skewers

*Root Vegetable Kabobs
— *baby red beets, sweet potatoes, caramelized carrots, thyme and sea salt* —

*Marinated olives and portabella skewers

Blue Cheese mini biscuits w/sliced tenderloin

Hot Appetizers

\$2.75 per person

Meatballs in Marinara

Mini Rueben's on rye

Buffalo wings with ranch dip

Mini Chicago style hot dogs

Stuffed Mushroom Assortment
— *cheese, sausage, and crab* —

Mini Cheeseburger and bacon

*Teriyaki beef kabobs

Beef Crostini with horseradish sauce

Bratwurst skewer w/grilled onion and green peppers

Chicken and Vegetable Kabob

Mini pulled pork sandwich

Buffalo Chicken bites w/blue cheese dip

Honey BBQ wings

Chicken Divan in phyllo

Hot Appetizers: Everything wrapped in BACON

\$2.75 per person

Bacon wrapped cheese stuffed mushrooms

*Bacon wrapped jalapenos

Bacon wrapped buffalo chicken bites

Bacon wrapped Cheddar Curd

*Bacon wrapped water chestnuts

Candied bacon wrapped smokies

Bacon wrapped tater tots

*Bacon wrapped chorizo dates

*Bacon wrapped asparagus

*Bacon wrapped blue dates



Appetizers Continued

Specialty Appetizers

\$4.00 per piece

- *Bacon wrapped scallops
- *California Roll (approx. 5 pieces per order)
— Crab, cucumber, avocado, sesame seeds —
- *Lamb Lollies with mint aioli
— Market Price per piece —

- *Philadelphia Roll (approx. 5 pieces per order)
— avocado, cucumber, smoked salmon, cream cheese —
- *Spicy Tuna Roll (approx. 5 pieces per order)
— Sashimi Tuna, scallion, sesame seeds —
- *Jumbo Shrimp Cocktail in mini martini glasses
— 3 Shrimp —

- *Vegetable Roll (approx. 5 pieces per order)
— avocado, cucumber, asparagus —
- Beef Wellington Bites
- New England Crab Cakes with Remoulade

Stationary Appetizers

Per Person

— First Price is in addition with a package. Second Price is purchasing separately without another package.

- Spinach Artichoke Dip
\$3/\$5
- Hummus and Vegetable Display
\$2.50/\$4
- *WI Cheese and Charcuterie Display
\$3/\$5

- *Fresh Fruit and Cheese Display
\$3/\$5
- *Fresh Vegetable and Dip Display
\$2.50/\$4
- Guacamole and Salsa with chips
\$3/\$5

- Grand Fruit Display
\$3/\$5
- 7 Layer Dip with Corn Chips
\$3/\$5
- Bruschetta Display
\$3.75/\$5.50
— Tapenade, Fresh Tomato, Caprese —

Carving Stations

per person

Carving stations are served with house made slider rolls and sauces.

— First Price is in addition with a package. Second Price is purchasing separately without another package.

- Roasted Turkey Breast
\$5/\$7
- Beef Tenderloin
\$7/\$9

- Roast Pork Tenderloin
\$6/\$8

- Smoked Spiral Ham
\$5/\$7

Signature Sliders

per person

Sliders are served on our house slider buns with accompanying sauces. 2 Sliders per person

— First Price is in addition with a package. Second Price is purchasing separately without another package.

- Buttermilk Chicken Sliders
\$6/\$8
- Portobello Sliders
\$5/\$7

- Beef Tenderloin Sliders
\$6/\$8

- Pulled Pork Sliders
\$5/\$7



Specialty Buffets

The Dockside

\$22.00 per person

Bratwurst
Grilled Burgers
Relish Bar
— *Ketchup, mustard, mayonnaise, tomato, onion, jalapeno, cheese, lettuce, sport peppers.* —
Fresh Fruit and Berry Display

Beef Hot Dogs
Assorted Buns
7-Layer dip with tortilla chips OR Cowboy Baked Beans
Hazel's house potato salad

Tuscan Dream

\$26.00

Sautéed squash and zucchini
Italian sausage and meatballs
Antipasto salad over salad greens
— *marinated artichoke hearts, pepperoni, provolone cheese, roasted peppers, black and green olives* —

Tricolor cheese tortellini with Alfredo sauce
Pesto Chicken on Fettuccine
Breadsticks and Butter

Signature Slider Buffet

\$24.00 per person

Buttermilk Chicken Sliders
Beef Tenderloin Sliders
— *served chilled* —
Fresh Fruit and Berry Display
OR
Green Garden Salad with balsamic vinaigrette
Pesto Tortellini
OR
Spinach Artichoke Dip with Crackers
Cookie Display
— *Chocolate chip, snicker-doodle, white chocolate nut* —

Pulled Pork Sliders
Marinated mushroom slider
— *with provolone, roasted red peppers, greens and red slivered onions* —
Kettle Chips
Assorted Deviled Eggs
— *Pesto, Traditional, Beet and Jalapeno* —

Classic Southern Buffet

\$24.00 per person

Buttermilk fried chicken
— *with country gravy* —
Corn Bread
Summer Squash Casserole
Peach and Pecan Pie Squares

Mashed Potatoes
Creole Shrimp Jambalaya
Chopped Salad

Action Stations

Action stations are available with appetizer packages and buffet packages only. Chef attendant required.
per person

Smoked Salmon Bar

\$9

— *Smoked Salmon, cream cheese, mini bagels and crostinis, capers, chopped red onion, chopped egg, diced tomatoes, diced cucumbers, lemons.* —

Chopped Salad Bar

\$9

— *Romaine, spring mix, garbanzo beans, sweet corn, chopped bacon, pepitas, tomato, red onion, black olives, shredded provolone, green pepper, ham, chopped egg, Serrano ranch, balsamic vinaigrette, 1000 island* —

Taqueria Table

\$9

— *Braised chicken, Mexican style steak, warm tortillas, pico de gallo, sour cream, cheese, jalapenos, black beans and avocado* —

Mashed Potato Bar

\$9

— *Bacon, cheese, sour cream and chives, fried chicken bites, corn, gravy and French fried onions* —



Main Dinner Buffets

Rainbow Point Buffet

\$27.00 per person

1 Stationary Appetizer
One Salad Choice served to your guests
Rolls and Butter served on the table

One Entrée Choice
One Vegetable Choice
One Starch Choice
One Dessert Choice
Coffee Service

Maytag Point Buffet

\$37.00 per person

2 Hot Appetizers, 1 Cold Appetizer
1 Stationary Appetizer
One salad choice served to your guests
Rolls and butter served on the table

Two Entrée choices
One Vegetable choice
One Starch choice
One Dessert choice
Coffee Service

Lake Shore Buffet

\$39.00 per person

3 Hot Appetizers, 1 Cold Appetizer
1 Stationary Appetizer
One Salad Choice served to your guests
Rolls and butter served on the table

Three entrée choices
One Vegetable choice
One Starch choice
One Dessert choice
Coffee Service

Entrée Choices

Lemon Thyme Chicken

Chicken Parmigiana

Coq au Vin

— *Chicken braised with a burgundy wine and mushrooms* —

*Chicken Oscar

— *Chicken with crab meat, asparagus spears and hollandaise sauce* —

*Beef Tenderloin medallions

— *red wine demi* —

Roasted Pork Tenderloin and stuffing

Pasta Primavera on Fettuccine

Sliced Ham

— *Brown Sugar and Cinnamon Glaze* —

Salisbury Steak

*Grilled Salmon filet w/cucumber dill sauce

*Hazel's Meatloaf and mushroom gravy

Panko Crusted baked cod

Meatballs and Marinara on linguine

Creamy Chicken pesto on fettuccine

*Buttermilk fried chicken with country gravy

— *\$1.00 extra per person* —

*Chicken Picatta with lemon caper sauce

Grilled and Marinated Chicken Breast

Chicken Marsala

— *Chicken, mushrooms and Marsala wine* —

Chicken Adobo

— *Chicken marinated in vinegar, soy sauce, garlic and black peppercorns* —

House Made Chicken Tenders

Roasted Breast of Turkey and Stuffing

BBQ Beef Brisket

Grilled Tenderloin Kabobs

— *onion, mushroom and red pepper* —

Sliced Roast Round of Beef

Baked Cod with creamy tartar

Chicken Vesuvio

— *wedges of potato, celery, carrots, garlic* —



Main Dinner Buffets Continued

Starch Options

Garlic Mashed Potatoes
 Mac & Cheese
 Twice Baked Potatoes
 Oven Roasted New Potatoes
 Corn on the Cob (in season)

Potato Pancakes
 Potatoes au Gratin
 Parsley Boiled Red Potatoes
 Mostaccioli and meat sauce
 Loaded Mashed Potatoes

Vegetable Options

California Blend
 — *cauliflower, carrots, broccoli* —
 Glazed Carrots
 Grilled Zucchini and Summer
 Squash and red onions

Green Bean Almandine
 Steamed Broccoli with
 Hollandaise
 Steamed Asparagus
 — *+\$1.00 per person* —

Salad Options

Caprese on mixed greens
 Garden Vegetable salad of
 romaine and iceberg lettuce
 — *Your choice of three dressings* —

Fresh Spring Greens with candied
 pecans, fresh berries, slivered red
 onions and balsamic vinaigrette
 dressing.

Salad Dressing Options

Serrano Ranch, Ranch, 1000 Island, Creamy Cucumber, Balsamic
 Vinaigrette, Italian, Champagne Vinaigrette and French

Dessert Options

Cookie Assortment
 — *chocolate chip, peanut butter,
 snicker-doodle and raspberry butter cookies* —

Cheesecake Assortment
 — *Cherry, Blueberry and Turtle* —

Cookie Bar Assortment
 — *Brownies, chocolate mint bars, blondies
 and lemon bars* —

Cake Assortment
 — *Carrot Cake slice, peanut butter iced
 chocolate cake, raspberry buttercream iced
 yellow cake* —



Desserts

Sold by the piece. Two dozen minimum piece order.

Cake Pop Assortment

\$1.25 per piece

— Variety of moist cake balls enrobed in a chocolate coating. Flavors include chocolate, butter yellow, red velvet or carrot cake.

—

Cookie Assortment

\$1.00 per piece

— chocolate chip, peanut butter, snickerdoodle, and raspberry butter cookie —

Apple, Cherry or Blueberry Pie

\$18.00

— serves 8-10 each —

Miniature Cupcake Assortment

\$1.25 per piece

— Includes six of our most popular flavors raspberry, lemon, dark chocolate, peanut butter, salted caramel and fresh fruit. —

Two Layer Half Sheet Cake

\$60.00

— serves up to 50 people add 10% for filling —

Bar Cookie Assortment

\$1.50 per piece

— brownie, blondies, and lemon —

Two Layer Full Sheet Cake

\$120.00

— serves up to 100 people add 10% for filling —

Tarts & Truffles Signature Tower

\$6.00 per person

— Artisan Crafted Pastries arranged on Unique Towers and Stands

Choose Three Sweet Treats

Miniature Eclair

Milk Chocolate Caramels

Chocolate Mousse in
Chocolate Cup

Pumpkin Pie Tartlet

Chocolate Dipped
Chocolate Chip Cookie

Milk Chocolate Dipped
Strawberry

Miniature Cheesecake
Assortment

Miniature Apple Pie

Lemon Cured Tartlet

Decadent Brownie Bite

Pecan Tartlet

Key Lime Tartlet

White Chocolate Dipped
Strawberry

Miniature Cream Puff

Raspberry Chocolate
Chambord Tartlet

Triple Chocolate Cake
Pop

Banana Creme Tartlet

Fresh Fruit Tartlet

Dark Chocolate Dipped
Strawberry

Sweet Treat Tower

\$3.50 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 Cookies

Butter Yellow Cupcake

Chocolate Ganache
Brownie

Black and White Cookies

Chocolate Dipped Peanut
Butter Cookies

Carrot Cupcake

We are able to produce many more options. Please ask if you do not see anything you like! Page 10



Event Policies

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

Chefs are required for all Action and Carving Stations. \$100 The number needed will be based on the size of your event and package needs.

Inclusions and Exclusions

— *Event Catering include 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 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 an hourly rate of \$18 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 per person

— *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, a 20% 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 75 guests or more. There will be a small fee for events under 75 guests. —*

Food Left From Your Event

— *All left over food remains the property of Tarts and 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.

Prices are per person unless otherwise listed

Tarts & Truffles Cakes & Catering LLC

— 9906 Main St. Hebron, IL 60034 —

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