



GENEVALAKES

CATERING

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CATERING MENU

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# CONTINENTAL

Served with Orange, Cranberry and Apple Juices, Regular & Decaffeinated Coffee, Tea, and Iced Tea. Prices are per person. Based on 90 minute service.

**THE CLASSIC \$12 PER PERSON**  
Muffins, Danish, Croissants, Butter, and Jams.

**THE DAYBREAK \$17 PER PERSON**  
Muffins, Danish, Croissants, Coffee Cake, Butter, Jams, and Fresh Seasonal Sliced Fruit.

**THE EXECUTIVE \$23 PER PERSON**  
Muffins, Danish, Croissants, Coffee Cake, Butter, Jams, Honey Greek Yogurt, Dried Fruit, Granola, Assorted Dry Cereals, and Fresh Seasonal Sliced Fruit.

**BREAKFAST SANDWICH ADDITION \$7.25 EACH**  
Served with Fluffy Scrambled Eggs and Cheddar Cheese.  
Select one of each:

- Breads - Bagel, Croissant or English Muffin
- Meats - Sausage Patty, Applewood Bacon or Black Forest Ham

# BUFFET ADDITIONS

**ASSORTED COLD CEREAL \$4 PER PERSON**

**HONEY GREEK YOGURT \$5 PER PERSON**  
Dried Fruit, Berries, Granola Toppings

**OATMEAL \$4 PER PERSON**  
Dried Fruit, Brown Sugar, Syrup Toppings

**HARD BOILED EGGS \$24 PER DOZEN**

**ASSORTED DONUTS \$36 PER DOZEN**

**ASSORTED MINI QUICHE \$28 PER DOZEN**

# BREAKFAST BUFFETS

Buffets are served with Orange, Cranberry and Apple Juices, Regular & Decaffeinated Coffee, Tea, and Iced Tea.

**THE RIDGE \$24 PER PERSON**  
Herb Scrambled Eggs, Applewood Bacon, Sausage Links, Breakfast Potatoes, Fresh Seasonal Sliced Fruit, Danish, Muffins, Croissants, Butter, and Jams.

**THE WISCONSINITE \$26 PER PERSON**  
Three Cheese Egg Frittata with Applewood Bacon & Tomato Relish, Sausage Links, Potatoes O'Brien, French Toast, Warm Syrup, Fresh Seasonal Sliced Fruit, Danish, Muffins, Croissants, Butter, and Jams.

**THE WAKE-UP CALL \$17 PER PERSON**  
Scrambled Eggs, choice of Applewood Bacon OR Sausage Links, Hash Browns, Danish, and Muffins.

*Groups under 24 guests are subject to an additional \$6 per person charge.*

# UPGRADE STATIONS

Chef's charge of \$100 for one hour, minimum of 30 guests, one chef per 75 guests.

**CUSTOM OMELETS \$8 PER PERSON**  
Ham Applewood Bacon, Onions, Bell Peppers, Cheese, Tomato, Spinach, Mushrooms, and Salsa Rolls

**CARVED GLAZED HAM \$225 EACH | SERVES 30**  
Bourbon & Brown Sugar Bone-In Glazed Ham.

# MEETING BREAKS

## SNACK TIME \$6 PER PERSON

Potato Chips, French Onion Dip, Tortilla Chips, and Salsa.

## SWEET TOOTH \$4 PER PERSON

Assorted Cookies, Fudge Brownies, and Dessert Bars.

## THE BALL PARK \$8 PER PERSON

Fresh Popcorn, Caramel Corn, Shell-on Peanuts and Tortilla Chips with Salsa & Sliced Jalapeños.

## FOCUS \$12 PER PERSON

Party Mix, Popcorn, Aged Cheddar Quinoa Puffs, Chips, and Cookies.

## À LA CARTE OPTIONS

Bagel Assortment .....	\$25 per dozen
with Cream Cheese & Jams	
Danishes, Muffins & Breakfast Breads.....	\$25 per dozen
Seasonal Fresh Fruit .....	\$5 per person
Fresh Baked Cookies & Brownies .....	\$35 per dozen
Chip, Pretzel and Peanut Individual Bags .....	\$2.75 each
Individual Yogurts .....	\$2.50 each
Candy Bar Assortment .....	\$2.50 each
Granola Bars .....	\$1.50 each
Aged Cheddar Quinoa Puff Individual Bags....	\$4.50 each
Trail Mix .....	\$25 per pound
Dried Fruit, Granola, and Peanuts	
Mixed Nuts .....	\$40 per pound
Party Mix .....	\$18 per pound
Chex, Pretzel, Peanuts, Cashew, and Cheerios	

# BOXED LUNCHES

Served with Potato Salad, Bag of Chips, Pickle Spear, and a Cookie.

## CHICKEN CAESAR \$18 PER PERSON

Grilled Chicken Breast, Romaine Lettuce, Shaved Parmesan, Herb Croutons, Cherry Tomatoes, and House-made Caesar Dressing.

## WISCONSIN B.L.T.T. \$18 PER PERSON

Oven Roasted Turkey Breast, Applewood Bacon, Smoked Gouda, Mixed Greens, Tomato, Herb Mayonnaise on a Pretzel Bun.

## RIDGE ROAST BEEF \$19 PER PERSON

Slow Cooked Sirloin, Provolone Cheese, Shaved Red Onion, Field Greens, Dijon Horseradish Aioli on a Hoagie Roll.

# LUNCHEON BUFFETS

Includes Regular & Decaffeinated Coffee, Tea, and Iced Tea.

## SOUP & SALAD \$20 PER PERSON

Soup du Jour, Mixed Greens, Bacon, Ham, Shaved Turkey, Cheddar Cheese, Red Onions, Cucumbers, Tomatoes, Croutons, Buttermilk Ranch, Herb Balsamic, Vinegar & Oil, Loaded Potato Salad, Grilled Vegetable Pasta Salad, and Fresh Rolls & Butter.

## EXECUTIVE DELI \$22 PER PERSON

House Salad, Buttermilk Ranch, Herb Balsamic, Vinegar & Oil, Shaved Turkey, Ham, Roast Beef, Cheddar, Swiss, Pepper Jack, Lettuce, Tomatoes, Onions, Pickles, Fruit Salad, Potato Chips, Pretzel Buns, Hoagie Rolls, Multi Grain & White Breads, Mayonnaise, and Mustard.

## PIZZAIOLO \$22 PER PERSON

Assorted House-made Pizzas, Baked Ziti, Classic Caesar Salad, Caprese Salad, Olives, Pepperoncinis, Artichokes, Salami, Provolone, and Garlic Bread.

## RIDGE COOKOUT \$26 PER PERSON

All Beef Hot Dogs, Quarter Pound Burgers, Chicken Breast, Baked Beans, Cole Slaw, Fruit Salad, Potato Chips, Sauerkraut, Caramelized Onions, Cheddar, Swiss, Pepper Jack, Lettuce, Tomato, Onion, Pickles, Mayonnaise, Mustard, and Ketchup.

## TEX-MEX \$22 PER PERSON

Marinated Chicken Fajita Strips, Grilled Pepper & Onions, Seasoned Ground Beef, Flour Tortillas, Spanish Rice, Refried Beans, Tortilla Chips, Salsa, Guacamole, Southwest Salad, Chili Lime Vinaigrette, Chipotle Ranch, Yellow Onion, Shredded Cheese, Sour Cream, Tomato and Lettuce.

*Groups under 24 guests are subject to an additional \$6 per person charge.*

# SWEETS TABLE

Miniature Éclairs .....	\$24 per dozen
Miniature Cream Puffs .....	\$20 per dozen
Miniature Brownies .....	\$28 per dozen
Miniature Lemon Bars .....	\$28 per dozen
Miniature Cookies .....	\$20 per dozen
Miniature Cheesecakes .....	\$28 per dozen
Miniature Peanut Butter Pies .....	\$28 per dozen
Chocolate Covered Strawberries .....	\$30 per dozen
Pecan Bars .....	\$28 per dozen
Miniature Chocolate Cupcakes .....	\$28 per dozen
with Raspberry Frosting	
Miniature Yellow Cupcakes.....	\$28 per dozen
with Vanilla Bean Frosting	

*All Lunch options are available 11am to 3pm.*

# UP TOWNER BUFFET

Buffet includes Fresh Rolls & Butter, Regular & Decaffeinated Coffee, Tea and Iced Tea.

\$35 PER PERSON

## RELISH TRAY

Carrot, Celery, Broccoli, Cherry Tomato, Pickles, Olives, Pepperoncini, French Onion Dip

## HOUSE SALAD

Mixed Greens, Carrots, Cucumber, Tomato, Red Onion and Croutons with Buttermilk Ranch, French and Italian Dressings

## CHICKEN PICCATA

Lemon Caper Cream and Herb Parmesan Pasta

## BEEF BOURGUIGNON

Roasted Garlic Mash

## SEASONAL VEGETABLE DU JOUR

# CARVING STATIONS

All selections are served with Fresh Petite Rolls and Condiments. Prices are per cut of meat. A \$150 Chef's fee per station.

For Cocktail Hours or Standing Receptions.

## GRILLED BEEF TENDERLOIN - \$450

Rosemary Demi

Serves 20

## HERB RUBBED PRIME RIB - \$625

Cracked Black & Cabernet Au jus

Serves 35

## INSIDE OF ROUND BEEF ROAST - \$400

Cracked Black Pepper Rub, Au jus

Serves 80

## BOURBON & BROWN SUGAR GLAZED HAM - \$225

Serves 30

## SLOW ROASTED PORK LOIN - \$225

Stone Fruit Demi

Serves 35

# HORS D'OEUVRES

To enhance your event, consider offering your guests a selection of our butler-passed or stationary Hors d'oeuvres during your cocktail hour. Hors d'oeuvres are priced per 50 pieces, and include butler-passed service.

## BUTLER-PASSED HOT HORS D'OEUVRES

### Spinach Stuffed Mushrooms - \$150

Creamed Spinach, Button Mushroom, Provolone Cheese

### Chicken Satay - \$200

Rosemary, Sweet Chili Sauce

### Beef Satay - \$275

House-made Chimichurri

### Wisconsin Mac & Cheese Basket - \$150

Aged Cheddar, Applewood Smoked Bacon

### Mini Crab Cakes - \$250

Chili Aioli

### Shrimp Rumaki - \$250

Tender Shrimp, Bacon

### Meatballs - \$125

Barbecue, Marinara or Swedish

### Chicken Quesadilla Horn - \$175

Chicken stuffed Mini Cornucopia

### Beef & Bleu - \$200

Braised Beef, Wisconsin Gorgonzola

## BUTLER-PASSED COLD HORS D'OEUVRES

### Pickled Watermelon Cubes - \$150

Whipped Smoked Goat Cheese & Cranberry

### Mango Curry Chicken Salad - \$175

Curry Cone

### Beef Tartare - \$225

Arugula, Caper, Pickle

### Cheese & Sausage Skewers - \$150

Aged Cheddar Cheese, Wisconsin Summer Sausage

### Summer Bruschetta - \$150

Tomato, Aged Balsamic, Parmesan, Fresh Basil

### Fall Bruschetta - \$150

Roasted Butternut Squash, Aged Balsamic, Parmesan, Fresh Rosemary

### Shrimp Cocktail - \$225

Lemon, House-made Cocktail Sauce

### Smoked Salmon Canapes - \$220

House-smoked Salmon, Dill Caper Aioli, Potato Chip

### Caprese Skewers - \$150

Tomato, Fresh Mozzarella, Basil Pesto

## STATIONARY HORS D'OEUVRES

### Cheese and Sausage Display - \$8 per person

Wisconsin Meats & Cheeses, Assorted Crackers

### Crudit  - \$5 per person

Fresh Local Vegetables

### Antipasti Display - \$9 per person

Olives, Sport Peppers, Pickled Vegetables, Shaved Cured Meats

### Wisconsin Beer Cheese Dip - \$6 per person

Aged Cheddar, Wisconsin Beer, Tortilla Chips

### Smoked Salmon - \$12 per person

Dill Cream Cheese, Lavash

# HORS D'OEUVRE RECEPTIONS

LIGHT | \$14 PER PERSON, THREE PIECES PER PERSON

## STATIONARY

### Wisconsin Cheese & Sausage

Wisconsin Cheeses, Summer Sausage, Salami, Stone Ground Mustard

### Crudité

Fresh seasonal Vegetables, House-made Ranch Dip

## BUTLER-PASSED

Select two from the options listed below.

MEDIUM | \$17 PER PERSON, FOUR PIECES PER PERSON

## STATIONARY

### Wisconsin Cheese & Sausage

Wisconsin Cheeses, Summer Sausage, Salami, Stone Ground Mustard

### Crudité

Fresh Seasonal Vegetables, House-made Ranch Dip

### Relish Tray

Olives, Mini Pickles, Pepperoncini's, Sport Peppers, Pickled Onions, Pickled Mushrooms

## BUTLER-PASSED

Select three from the options listed below.

HEAVY | \$27 PER PERSON, FIVE PIECES PER PERSON

## STATIONARY

### Wisconsin Cheese & Sausage

Wisconsin Cheeses, Summer Sausage, Salami, Stone Ground Mustard

### Crudité

Fresh Seasonal Vegetables, House-made Ranch Dip

### Chicken Tender Station

Served with choice of Three Sauces: Honey Mustard, Buffalo, Sweet & Sour, Buttermilk Ranch, Bourbon Barbecue, Teriyaki, Sriracha Aioli or Curry Ketchup

## BUTLER-PASSED

Select four from the options listed below.

## BUTLER-PASSED OPTIONS

### Spinach Stuffed Mushrooms

Creamed Spinach, Button Mushroom, Provolone Cheese

### Chicken Satay - Rosemary, Sweet Chili Sauce

### Beef Satay - House-made Chimichurri

### Wisconsin Mac & Cheese Basket - Aged Cheddar, Applewood Bacon

### Mini Crab Cakes - Chili Aioli

### Shrimp Rumaki - Tender Shrimp, Bacon

### Meatballs - Barbecue, Marinara or Swedish

### Chicken Quesadilla Horn - Chicken stuffed Mini Cornucopia

### Beef & Bleu - Braised Beef, Wisconsin Gorgonzola

### Pickled Watermelon Cubes - Whipped Smoked Goat Cheese & Cranberry

### Mango Curry Chicken Salad - Curry Cone

### Summer Bruschetta - Tomato, Aged Balsamic, Parmesan, Fresh Basil

### Fall Bruschetta

Roasted Butternut Squash, Aged Balsamic, Parmesan, Fresh Rosemary

### Caprese Skewers - Tomato, Fresh Mozzarella, Basil Pesto

# BUFFET DINNERS

include Fresh Rolls & Butter, Cookies, Brownies & Dessert Bars, Regular & Decaffeinated Coffee, Tea and Iced Tea.

## SOUTHERN HOSPITALITY \$40 PER PERSON

House Salad, Assorted Dressings, Creamy Coleslaw, Buttermilk Fried Chicken, Bourbon Barbecue Ribs, Roasted Pepper Mac & Cheese, Mashed Potatoes & Gravy, and Vegetable du Jour.

## BIG RIDGE \$39 PER PERSON

Cheese & Sausage Display, Mixed Green Salad, Assorted Dressings, Chicken Marsala, Beef Stroganoff, Herb Parmesan Noodles, Roasted Garlic Red Potatoes, and Vegetable du Jour.

## RIO GRAND \$37 PER PERSON

Southwest Salad, Assorted Dressings, Guacamole, Pico de Gallo, Corn Tortilla Chips, Chicken & Steak Fajitas, Tortillas, Spanish Rice, Refried Beans, Lettuce, Tomato, Salsa, Cheese, Sour Cream, and Vegetable du Jour.

## BUTCHERS BLOCK \$38 PER PERSON

Cheese & Sausage Display, Caesar Salad, Sicilian Pasta Salad, Slow Roasted Eye of Round, with Cabernet Pearl Onion Demi- Glace, Rosemary Dijon Pork Loin, Wild Mushroom Risotto, Yukon Potato Bacon Hash, and Vegetable du Jour.

## THE MEDITERRANEAN \$39 PER PERSON

Anti-Pasta, House Salad, Assorted Dressings, Lasagna, Chicken Alfredo, Veal Roulade, Tomato Ragout, Scallion Mashed Potatoes, and Vegetable du Jour.

## RIDGE COOKOUT \$36 PER PERSON

Grilled Bratwursts, Quarter Pound Burgers, Chicken Breasts, Baked Beans, Cole Slaw, Fruit Salad, Baked Potato Bar, Sauerkraut, Caramelized Onions, Cheddar, Swiss, Pepper Jack, Lettuce, Tomato, Onion, Pickles, Mayonnaise, and Mustard.

## ORIENTAL \$38 PER PERSON

Napa Cabbage Salad with Sesame Vinaigrette & Almonds, Teriyaki Beef, Orange Chicken, Sushi Rice, Soy Marinated Vegetables, ~~and Peanut Sauce Lo Mein.~~

## DESSERT UPGRADES | \$2 PER PERSON, PER SELECTION

Yellow Cake - with Chocolate Buttercream

Chocolate Cake - with Vanilla Bean Frosting

Flour-less Chocolate Cake - with Raspberry Sauce

Carrot Cake - with Cream Cheese Frosting

Blueberry Pie

Pumpkin Pie

Strawberry Pie

Apple Pie

Cherry Pie

~~Learn Social Media & Checklists by Dawn Chisler  
Dinner Sauce Whipped Cream, Marshmallow Cream, and Chocolate~~

All Dinner options are available 5pm to 9pm.

# LATE NIGHT BITES

## LATE NIGHT PIZZA \$14 EACH

- One Topping House-made Pizza. Extra toppings \$1 each. Pepperoni, Sausage, Bacon, Bell Pepper, Tomato, Onion, Mushroom, Jalapeños.

## SPECIALTY PIZZAS \$18 EACH

- Bacon Cheeseburger
- Barbecue Chicken
- Greek
- Cheese Steak

## CHEESEBURGER SLIDERS \$225 (50 PIECES)

Served with Ketchup, Mustard, Lettuce, Tomato, Onion, and Pickles.

## BRATWURST SLIDERS \$175 (50 PIECES)

Served with Ketchup, Mustard, Sauerkraut, and Onion.

## CHICKEN TENDER STATION \$200 (50 PIECES)

Served with choice of three sauces: Honey Mustard, Buffalo, Sweet & Sour, Buttermilk Ranch, Bourbon Barbecue, Teriyaki, Sriracha Aioli or Curry Ketchup.

## NACHO BAR \$9 PER PERSON

Tortilla Chips, Seasoned Ground Beef, Onion, Lettuce, Tomatoes, Sour Cream, Black Olives, Jalapeños, and Cheese Sauce.



# SWEETS TABLE

Miniature Éclairs .....	\$24 per dozen
Miniature Cream Puffs .....	\$20 per dozen
Miniature Brownies .....	\$28 per dozen
Miniature Lemon Bars .....	\$28 per dozen
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Miniature Peanut Butter Pies .....	\$28 per dozen
Chocolate Covered Strawberries .....	\$30 per dozen
Pecan Bars .....	\$28 per dozen
Miniature Chocolate Cupcakes .....	\$28 per dozen
with Raspberry Frosting	
Miniature Yellow Cupcakes.....	\$28 per dozen
with Vanilla Bean Frosting	

## THE CAFÉ \$200

Regular & Decaffeinated Coffee, Hot Water with assorted Teas, Hot Chocolate, Assorted Creamers, Honey & Sugar, Mini Marshmallows, Whipped Cream, and To-Go Cups.  
Serves 50