

*Tarts & Truffles presents  
Hazel's Catering 2019*



***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

\*\*\$75 SURCHARGE FOR GROUPS UNDER 50

**Brunch on the Bay** ..... \$20.95 per person

Buffet includes assorted sliders on fresh slider buns (beef, turkey and ham with assorted cheeses and sauces)

### Choose One from each category

#### Eggs

- + Scrambled
- + Quiche: Choices of \*Assorted, \*Denver Style, \*Havarti, Asparagus, sautéed mushrooms and onion, \*Lorraine-Swiss Cheese, Bacon and Green Onions
- + Egg Strata: choose three items: 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

- + Ham
- + Bacon
- + Sausage Links
- + Sausage Patties

#### Starch

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

#### Choice of one or both for an additional \$2.00pp

- + Grand Fresh Fruit Display
- + Cinnamon Roll French Toast topped with a cream cheese glaze
- Beverages include: coffee/hot tea, cranberry, apple, tomato & orange juice, milk
- + Assorted creamers and sugars are included +

### Add-Ons

#### Lox and Bagels

\$3.00 per person

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

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

- + Greek and vanilla yogurt with fresh berries and granola

# Lunch on the Lake

LUNCH MENUS AVAILABLE UNTIL 4PM

**Boxed Lunch** ..... \$13.95

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

Choose Three sandwich options from list below, choose two sides, kettle chips and assorted cookie tray (chocolate chip, peanut butter, snicker doodle, white chocolate chip)

## Wraps & Sandwiches

+ Choose: *Rye Bread, 7-grain Bread, White Bread, Flour Tortillas or Spinach Tortillas*

Sliced Roast Beef, horsey sauce, provolone cheese & mixed greens

Sliced Turkey Breast, cranberry cream cheese, slivered red onions & mixed greens

Ruben with sliced corned beef, thousand island sauce, Swiss cheese & mixed greens

BLT with bacon, lettuce and tomato with mayonnaise and mixed greens

Sliced black forest ham, Swiss cheese, honey mustard sauce & mixed greens

Sautéed portabella mushroom pieces, chipotle mayo, provolone cheese, tomatoes, slivered red onions & artichokes

Sliced premium roast beef, provolone cheese, sliced tomatoes & mixed greens

Oven roasted chicken breast, chopped red onions, chopped English cucumber and mayonnaise

## Sides

+ Choose one side for all boxed lunches or 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 onion, Parmesan cheese and mayonnaise

Fresh Fruit Salad

Assorted Deviled Eggs: pesto, traditional, jalapeno, blue cheese/bacon, beet

# Lunch on the Lake

LUNCH MENUS AVAILABLE UNTIL 4PM

## Sliders and Salad ..... \$15.50

+ Includes 3 sliders of your choice (allocated 2 per person), mixed greens, iceberg, romaine salad (tomatoes, red onions, green pepper, black olives, radishes, mushrooms, sunflower seeds, hard boiled egg, carrots, cucumbers, pickled beets & artichoke hearts), your choice of 3 dressings, choice of two deviled eggs and an assortment of cookies and bars.

### DRESSING CHOICES

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

### SLIDER CHOICES

- Marinated Portabello
- Beef Tenderloin and Provolone
- Buttermilk Chicken Breast & Cheddar
- Pulled Pork and Onion Straws
- Sliced Ham and House Honey Mustard
- Sliced Turkey Breast with Brie & Spinach

### DEVILED EGGS

- Assorted Deviled Eggs
- + Pesto, Traditional, Beet, Bleu Cheese/bacon and Jalapeno

## Deli Display ..... \$14.50

Display of sliced turkey, beef, ham, pastrami, sliced pepper jack, Havarti, cheddar, Swiss, mayonnaise, horsey sauce, honey mustard, sliced tomato, sliced onions, leaf greens, assortment of rolls and sliced breads, kettle chips, fresh fruit salad and assorted cookie display. Please select one side from previous page.

## Hot Lunch ..... \$17.95

Choose from the following two 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 pie slices OR 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 cake pops.

# Appetizers

## Elgin Club

2 Cold Selections, 2 Hot Selections, One Stationary & Cookie assortment  
\$16.95

## Chicago Club

3 Cold Selections, 3 Hot Selections, 1 Stationary 1 Specialty & Cookie Display  
\$23.95

## Black Point

3 Cold Selections, 3 Hot Selections, 1 Stationary, 1 Carving Station (excludes prime rib & rib roast), assorted Tartlets and Cookies  
\$30.95

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

Traditional Bruschetta  
Deviled Egg Assortment  
+ *Traditional, Jalapeno, Pesto, Beet & bleu cheese/bacon* +  
Antipasto Kabob  
+ *Mozzarella, kalamata, artichoke, tomatoes, salami* +

Cranberry cream cheese, turkey, bacon pinwheel  
Pinwheels  
+ *ham, salami, turkey, provolone, mayo, tomato, mixed greens* +  
Beef tenderloin crostini w/horsey sauce  
Chicken Salad Phyllo Cup

\*Prosciutto wrapped melon skewers  
Brie in Phyllo with peach preserves & candied pecans  
Cucumber rounds w/cheddar cheese & candied pecans

\*Caprese Skewers with balsamic reduction

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

Coconut Shrimp w/pineapple dip  
Stuffed Mushrooms  
+ *artichoke/spinach, crab, sausage/marinara* +  
Bacon wrapped dates with bleu cheese/ honey/ pecan  
Bacon wrapped dates with chorizo  
Mini pulled pork sandwiches

Mini Cheeseburger, bacon, tomato, lettuce  
Buttermilk chicken tenders  
+ *honey mustard dip* +  
\*Teriyaki beef kabobs  
Mac & Cheese in phyllo cup

Bacon wrapped water chestnuts  
Bacon wrapped jalapenos w/cheese  
Meatballs in Marinara or BBQ  
Brat Skewer w/grilled onion & green pepper

# Appetizers Continued

## Specialty Appetizers ..... \$4.00 per person + 2 pieces per person (unless noted otherwise)

2 large shrimp cocktail served in a mini mar-teeny + \$4.00 per piece +	*Lamb Lollies with mint aioli + \$4.50 per piece +	Beef Wellington Purses
Roasted Duck spring rolls	New England Crab Cakes with Remoulade	Duck w/peach preserves beggars purse
Beef Tenderloin & Gorgonzola wrapped in bacon	Chicken Wellington purses	Southwest Chicken Spring Rolls
Island Bruschetta + caramelized pineapple, grilled large shrimp, cream cheese on toasted rye +	Caprese + mozzarella, fresh basil, grape tomatoes and a pipette of balsamic +	SW salad cups with avocado, sweet corn, black beans, tomatoes, shredded white cheddar, crisp greens and Serrano ranch + \$3.75 each +
Smoked salmon roses on pumpernickel rounds	Bacon wrapped scallops	

## Stationary Appetizers ..... Per Person

7 Layer Dip with Corn Chips \$3.50	*Grand Cheese and Charcuterie w/olives, nuts & grapes \$4.95	*Grand Vegetable and Dip Display \$3.95
Grand Fruit Display \$3.75	Guacamole and Salsa with chips \$3.50	Spinach artichoke dip w/crackers \$3.95
Artisan cheese & cracker display \$3.95	Marinated mixed vegetables \$3.50	Smoked Salmon Display \$4.00

## Carving Stations

+ All carving stations include slider rolls and appropriate sauces. A Chef Carver is required with all Carving Stations

+

Roasted Turkey Breast .....	\$5.75
+ served with cranberry chutney	
Beef Tenderloin .....	\$11.50
+ Horsey sauce, dijonaise, sriracha aioli	
Smoked Ham .....	\$5.50
+ Cherry sauce, dijonaise, grain mustard sauce	
Standing Rib Roast .....	\$15.00
+ Horsey sauce, steak sauce	
Roast Round of Beef .....	\$5.75
+ Horsey sauce, steak sauce, sriracha aioli	
Garlic crusted Roast Pork Tenderloin .....	\$7.95

## Action Stations

Two Action and One Carving Station .....	\$28.95
+ Chef Attendant Required	
Three Action and One Carving Station .....	\$36.95
+ Chef Attendant Required	

### **Creamy Mashed Potatoes**

Shredded Cheddar, Chopped Green Onion & Chives, Real Bacon Bits, Brown Gravy, Sour Cream, Butter, Jalapenos, Buttermilk Fried Chicken Bites.

### **Mac and Cheese**

Applewood Bacon Bits, Deep Fried Onion Straws, Buttermilk Fried Chicken Bites, Mini Franks

### **Ottimo Cibo Italiano**

Fettucine and Cavatappi with Marinara, White Sauce and Garlic Sauce, Sautéed Spinach, Mushrooms, Tomatoes, Parmesan, Provolone, Sausage, Chicken and Shrimp

### **Taqueria Table**

Braised Chicken, Steak Fajita Meat, Warm Corn and Flour Tortillas, Pico de Gallo, Sour Cream, Cheese, Jalapenos, Black Beans, Avocado

### **Chicago Style**

Italian Beef, All Beef Dogs and Buns, Mini Deep Dish Pizzas  
+ All the condiments for a true Chicago style dog or beef

### **Chopped Salad Bar**

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

### **Smoked Salmon**

Smoked Salmon, cream cheese, mini bagels, capers, chopped red onions, chopped hard egg, diced tomatoes, lemons, diced cucumbers

## Specialty Buffets

### The Dockside

Choose Two Selections ..... \$22.00

Choose Three Selections ..... \$23.95

Bratwurst

Beef Hot Dogs

Grilled Burgers

Grilled Chicken Breast

Relish Bar

Assorted Buns

+ Ketchup, mustard, mayonnaise, tomato,  
onion, jalapeno, cheese, lettuce, sport  
peppers. +

7-Layer dip with tortilla chips OR Cowboy  
Baked Beans

Hazel's house potato salad

Fresh Fruit and Berry Display

### Signature Slider Buffet

Choose Three Selections ..... \$26.00

Choose Two Selections ..... \$24.00

Beef Tenderloin Sliders  
+ served chilled +

Buttermilk Chicken Sliders

Marinated mushroom slider  
+ with provolone, roasted red peppers,  
greens and red slivered onions +

Pulled Pork Sliders

Cheeseburger Slider

Pesto Tortellini  
OR

Fresh Fruit and Berry Display  
OR  
Green Garden Salad with balsamic vinaigrette

Spinach Artichoke Dip with Crackers

Assorted Deviled Eggs  
+ Pesto, Traditional, Beet, Bleu  
Cheese/bacon and Jalapeno +

Cookie Display  
+ Chocolate chip, snicker-doodle, white  
chocolate nut +

Kettle Chips

### Salad Bar



*Dinner Buffets*

**Rainbow Point Buffet** ..... \$29.00 per person

1 Stationary Appetizer  
One Salad Selection  
Rolls and Butter served on the table

Two Entrée Selections  
One Vegetable Selection  
One Starch Selection  
One Dessert Selection  
Coffee Service

**Maytag Point Buffet** ..... \$37.00 per person

2 Hot Appetizers, 1 Cold Appetizer  
1 Stationary Appetizer  
One salad selection  
Rolls and butter served on the table

Two Entrée Selections  
One Vegetable Selection  
One Starch Selection  
One Dessert Selection  
Coffee Service

**Lake Shore Buffet** ..... \$39.00 per person

3 Hot Appetizers, 1 Cold Appetizer  
1 Stationary Appetizer  
One Salad Selection  
Rolls and butter served on the table

Three entrée Selections  
One Vegetable Selection  
One Starch Selection  
One Dessert Selection  
Coffee Service

**Entrée Selections**

- Chicken Parmesan
- + *breaded chicken baked with provolone, mozzarella, basil in marinara* +
- Chicken Oscar
- + *Pan seared chicken with flaked crab, asparagus and hollandaise sauce* +
- Beef Tenderloin medallions
- + *roasted medium rare with mushroom demi glace* +
- Ⓜ Mac and Cheese Primavera
- + *Cavatappi pasta, zucchini squash, peppers, scallion and tomato tossed in a white Italian cheese sauce: vegan* +
- Carved off bone Ham slices
- + *Cherry Sauce* +
- Roasted Turkey Breast
- + *butter basted 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* +
- Ⓜ Three cheese Ravioli Pomodoro
- + *Cheese ravioli topped with cherry tomatoes and garlic in white wine and basil sauce* +
- Ⓜ Apricot Chicken
- + *Grilled chicken breast in an apricot glaze* +

- Buttermilk fried chicken
- Chicken Picatta
- + *seared chicken breast with a lemon-caper sauce and fresh tomatoes* +
- Sautéed Chicken Breast
- + *with sun-dried tomatoes and parsley* +
- 12-hour BBQ Beef Brisket
- + *sweet baby rays BBQ sauce* +
- Icelandic Cod
- + *Lemon pesto sauce* +
- Marinated London Broil
- + *grilled beef marinated with oil, herbs in red wine mushroom sauce* +
- Tilapia Provencal
- + *Roma tomatoes, Kalamata olives, capers and fresh herbs* +
- Lemon dill salmon filet
- + *Faroe Island salmon filet with lemon dill sauce* +
- Bone-in Airline chicken
- + *pan seared with herbed cheese filling and beurre blanc* +
- Black Pepper Crusted Sirloin of Beef
- + *Roasted medium rare with red wine demi glace* +

## Dinner Selections

### Premium Entrées

\$3.75pp

Herb seared flat iron steak  
+ *grilled medium rare with green peppercorn brandy demi-glace* +

Black pepper crusted sirloin of beef  
+ *roasted medium rare with red wine demi* +

### Starch Selections

Garlic Mashed Potatoes  
Seven cheese mac and cheese  
Potatoes au Gratin  
Double Baked Potatoes  
Loaded Mashed Potatoes  
Roasted fingerling potatoes  
+ *garlic, thyme and olive oil* +  
Potato Pancakes  
Parsley boiled new potatoes  
Baked Mostaccioli  
Mashed sweet potatoes

### Vegetable Selections

Grilled summer vegetables  
+ *Zucchini, yellow squash and red onions* +  
Glazed Carrots  
Green beans amandine  
Steamed Broccoli  
Steamed Asparagus  
California Blend  
Peas with mushrooms and pearl onions  
Corn on the Cob  
+ *In Season* +

### Salad Selections

Baby Spinach, strawberries, red onion, toasted almonds  
with poppy seed dressing  
Garden vegetable salad of mixed greens with 3 dressing  
selections  
+ *House Ranch, Green Goddess, Sriracha Ranch, Italian,  
Balsamic Vinaigrette, French, House 1000 Island, Poppyseed*  
+  
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 dressing  
Caesar Salad with romaine, croutons, Caesar dressing  
and grated parmesan

### Dessert Selections

Cookie Assortment  
+ *chocolate chip, peanut butter, snicker-doodle, 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

# 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.

## 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.* +

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.

## 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 accessed 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 +