



LAKE LIFE CATERING

LAKE GENEVA CRUISE LINE
LADY OF THE LAKE & GRAND BELLE OF GENEVA



Celebrate life's special moments with a party catered by Lake Life Catering! We are your full-service caterer for events of all sizes. Whether you're hosting a lakeside picnic on the lawn of your Lake Geneva home or a rehearsal dinner in our waterfront PIER 290 Upper Deck, we have the perfect menu selection to impress your guests!

Thank You,



Director of Events
Melissa Rios



Executive Chef
Ken Hnilo

Lake Life Continental | \$14

Assorted Breakfast Pastries

Assorted Fruit Display

Captain's Buffet | \$23

Yogurt, House Granola, Berries, and Local Honey

Assorted Fruit Display

Breakfast Potatoes

Scrambled Eggs with Chives, Diced Tomatoes, Bell Peppers, and Shredded Cheese

Your Choice of Meat (Select 1):

- Crispy Cherrywood Smoked Bacon
- Chicken Breakfast Sausage Link
- Pork Patties

Lake Life Breakfast Buffet | \$33

Yogurt, House Granola, Berries, and Local Honey

Assorted Breakfast Pastries

Assorted Fruit Display

O'Brien Potatoes with Bell Peppers and Onions

Mixed Green Salad: Mixed Greens with Cucumbers, Tomatoes, Carrots, and Croutons with Balsamic Vinaigrette

Scrambled Eggs with Chives, Diced Tomatoes, Bell Peppers, and Shredded Cheese

Crispy Cherrywood Smoked Bacon or Chicken Breakfast Sausage Link

Smoked Salmon Board with Mini Bagels, Cream Cheese, Capers, Diced Tomatoes, and Pickled Red Onions

Breakfast Buffet Upgrades

Fresh Coffee	+\$3
Buttermilk Biscuits and Creamy Black Pepper Gravy	+\$5
Waffles	+\$6
French Toast Bake	+\$5



Buffets and Upgrades

Priced Per Person



Lake House Lunch | \$21

Assorted Fruit Display

Italian Pasta Salad

House-Made 290 Chips | Add-On: Sweet and Smoky Onion Dip +\$2

Mixed Green Salad - Mixed Greens with Cucumbers, Tomatoes, Carrots, and Croutons with Balsamic Vinaigrette

Pre-Made Sandwiches (Select 3):

- Turkey, Swiss, and Cranberry on Multigrain Honey Oat Bread
- Roast Beef and Provolone on Multigrain Honey Oat Bread
- Ham and Cheddar on Rye Bread
- 290 Chicken Salad on a Brioche Bun
- Caprese on a Baguette

That's a Wrap | \$24

Assorted Fruit Display

Creamy Coleslaw

House-Made 290 Chips | Add-On: Sweet and Smoky Onion Dip +\$2

Lake Life Signature Salad - Spring Mix with Fresh Berries, Mandarin Oranges, Caramelized Nuts, Dried Apricots, and Shaved Parmesan Cheese tossed with our Signature Berry Vinaigrette

Choose Your Own Wraps (Select 3):

- Chicken Caesar
- 290 Chicken Salad
- Roasted Vegetable and Hummus
- Smoked Turkey and Swiss with Bacon and Cranberry
- Roast Beef and Cheddar with Horseradish Cream

Down South | \$30

Mexican Caesar Salad: Chopped Romaine, Roasted Peppers, Queso Fresco, Tortilla Strips, and Chipotle Caesar Dressing

Southwest Street Corn

Corn and Flour Tortillas

Vegan Refried Beans

Cilantro-Lime Rice

House-Fried Tortilla Chips with Salsa and Fresh Guacamole

Fajita Style Beef with Roasted Peppers and Onions

Fajita Style Chicken with Roasted Peppers and Onions

Toppings: Crema, Shredded Lettuce, Queso Fresco, Diced Tomatoes, Pickled Jalapeños, and Fresh Limes

There is an upcharge of \$3pp for gluten-free bread

Midwest Cookout | \$33

- Creamy Coleslaw
- Assorted Fruit Display
- House-Made 290 Chips | Add-On: Sweet and Smoky Onion Dip +\$2
- Signature Mac and Cheese
- Lake Life Signature Salad
- Pulled Pork Slicers with Classic BBQ Sauce
- Breaded Chicken Sliders with 290 Sauce
- Wisconsin Brats Marinated with Beer and Onions
- Buns and Condiments

The Matriark | \$66***

- Charcuterie Board
- House-Made 290 Chips with Sweet and Smoky Onion Dip
- Roasted and Fresh Vegetables with Hummus, Served with Naan Bread
- Roasted Jumbo Shrimp with Bloody Mary Infused Cocktail Sauce
- Pre-Carved Beef Tenderloin, served at room temperature with a selection of sauces and petite Rolls
- Add-On: Side of Lemon-Basil Roasted Fresh Salmon, Served at Room Temperature +\$10

Lake Life Sliders

Each Buffet Includes Fresh Fruit and House-Made 290 Chips

Two Sliders, Two Sides, One Dessert \$32.95 | Sliders Only, No Sides, No Dessert \$29.95

Three Sliders, Three Sides, One Dessert \$35.95 | Sliders Only, No Sides, No Dessert \$32.95

Sliders

- Beef Tenderloin, Served Chilled, with Creamy Horseradish Sauce
- Breaded Chicken Sliders Topped with Cheddar Cheese and Our 290 Sauce
- Cheeseburger Slider with American Cheese
- Grilled Chicken Breast Sliders with Aioli on the Side
- Marinated Portabello Sliders with Provolone Cheese, Roasted Peppers, and Dijon Aioli
- Pulled BBQ Pork Sliders with Creamy Coleslaw

Sides

- Potato Salad
- Italian Pasta Salad
- Caesar Salad
- Mixed Green Salad

Dessert

- Chocolate Chip Cookies
- Fudge Brownies



Lunch Buffets

SERVED BEFORE 3:00PM
Priced Per Person; If After 3pm, +\$3pp

***10-person minimum required and increases in increments of 5



Cold | Priced Per Piece

Shrimp Cocktail | \$3.25

Piadina (Burrata, Mortadella Sausage, and Pesto) | \$3.00

Brie and Berry Tart | \$2.75

290 Deviled Eggs | \$2.50

Smoked Salmon with Cucumber, Lemon, Cream Cheese, and Dill | \$2.50

Skewers:

- Watermelon and Mint | \$2.50
- Tomato, Basil, and Mozzarella | \$2.75
- Prosciutto and Melon | \$3.00

Crispy Baguette Crostini:

- Ricotta and Grilled Grapes with Local Honey | \$2.50
- 290 Chicken Salad and Fresh Herbs | \$2.75
- Avocado and Shrimp | \$3.50
- Beef Tenderloin with Horseradish Cream | \$3.00
- Ahi Tuna with Wasabi Cream | \$3.75
- Smoked Salmon with Celery Leaf and Caviar | \$3.00

Ambient | Priced Per Piece

Spinach and Feta Bites | \$3.00

Lake Life's Brat & Cheese Skewer | \$3.25

Veggie Spring Rolls with Sweet Chili Sauce | \$2.95

Hot | Priced Per Piece

Stuffed Mushrooms:

- Italian Sausage | \$4.00
- Blue Cheese | \$4.00
- Spinach & Artichoke | \$4.00
- Bacon & Cheddar | \$4.00

Meatballs (2 pieces per order):

- BBQ | \$3.25
- Swedish | \$3.25
- Marinara | \$3.25

Lake Life Crab Cakes | \$4.00

Wild Mushroom Arancini (Risotto Fritters) | \$3.50

Sweet Potato and Black Bean Quesadillas | \$3.00

Chicken Shao Mai with Sweet Chili Sauce | \$4.00

Fiery Chicken Bites with Blue Cheese Bacon Dipping Sauce | \$3.50

Bacon Wrapped Dates with Smoked Almonds and Yaya's Skordalia | \$4.00

Mix & Mingle | Per Person Pricing | 25-Person Minimum

The Geneva: Select any 4 Hors d'oeuvres \$23

Approximately 200 pieces per 25 people

The Fontana: Select any 6 Hors d'oeuvres \$33

Approximately 300 pieces per 25 people

The Full Lake: Select any 7 Hors d'oeuvres + 1 Carving Station* \$49

Approximately 350 pieces per 25 people

*Excludes New York Strip and Roasted Beef Tenderloin

Carving Stations | Per Person Pricing

Enhance any Buffet or Mix & Mingle package by adding one of our carving stations

All carving stations require a \$150 Chef Fee

Carving Station Includes Lake Life Rolls and Assorted Condiments

- Roasted Turkey Breast with Honey and Fresh Thyme \$11
- Brown Sugar and Maui Pineapple Glazed Ham \$13
- Slow-Roasted Pork Loin with House-Made Apple Sauce \$14
- Roasted New York Strip with Aus Jus \$19
- Black Pepper Roasted Beef Tenderloin with Red Wine Sauce \$25

Boards | Serves 10

- Vegetable Crudités with House-Made Ranch \$57
- Roasted Vegetables with Hummus, served with Naan Bread \$77
- Wisconsin Cheese and Summer Sausage \$97
- Fresh Fruit \$112
- Charcuterie \$149

Herb-Crusted Whole Beef Tenderloin Platter \$307

Roasted Medium Rare and sliced, served at room temperature with Creamy Horseradish Sauce, Dijon Mustard, Arugula, and Ciabatta Rolls

Party Pleasers | Serves 10

- House-Made 290 Chips with Sweet and Smoky Onion Dip \$52
- House-Fried Tortilla Chips with Salsa and Fresh Guacamole \$57
- Deconstructed Bruschetta Bowl \$52



Stationed For a Dinner



Southern Style | \$41*

Lake Life Signature Salad
Creamy Coleslaw
Signature Mac and Cheese
Baked Beans
Southern Corn Casserole
Slow-Cooked Beef Brisket
Beer and BBQ Braised Boneless Chicken Thighs
Baked Cornbread with Honey Butter

Wisconsin Supper Club | \$60*

Relish Tray with Fresh and Pickled Vegetables and House-Made Ranch
Wisconsin Sharp Cheddar Cheese Spread with Breadsticks and Potters Crackers
Mixed Green Salad - Mixed Greens with Cucumbers, Tomatoes, Carrots, and Croutons with Balsamic Vinaigrette
Chef's Choice Vegetable
Entree A (Select 1):

- Prime Rib**
- Beef Short Ribs
- BBQ Baby Back Ribs

Entree B (Select 1):

- Roasted Chicken Breast with Chicken Jus
- Lake Superior Whitefish
- Grilled Portobello with Peppers

Baked Potato Bar with Sour Cream, Wisconsin Butter, Bacon Bits, Shredded Cheddar, and Chopped Chives
Watermelon with Feta Cheese and Balsamic Drizzle
Mini Wisconsin Cream Puffs
Dinner Rolls and Butter

All the above items are served together on the buffet

**\$150 Chef Fee required with Prime Rib selection

Italian Buffet | \$57*

Italian Salad: Iceberg Mix, Pepperoncini, Red Onion, Tomatoes, Black Olives, Croutons, Shredded Parmesan Cheese, and Italian Dressing

Caprese Salad

Pesto Pasta

Basil Marinara Pasta with Meatballs

Chicken Piccata

Chef's Choice of Pasta

Chef's Choice of Vegetable

Garlic Breadsticks

Dessert: Mini Cannolis

Lake Life | \$46*

Mixed Green Salad - Mixed Greens with Cucumbers, Tomatoes, Carrots, and Croutons with Balsamic Vinaigrette

Grilled Boneless Chicken Breast with Madeira Sauce

Chef-Carved New York Strip Loin with Assorted Condiments*

Herb-Roasted Potatoes

Chef's Choice Vegetable

Dinner Rolls and Butter

*\$150 Chef Fee required with carving station

The Matriark 2.0 | \$77***

Charcuterie Board

Jumbo Shrimp with 290 Cocktail Sauce

Fresh Vegetables with Hummus, served with Naan Bread

Lake Life Signature Salad

Fresh Asparagus with Citrus Vinaigrette

Roasted Vegetable Couscous

Chef-Carved Roast Beef Tenderloin with a Selection of Sauces*

Dinner Rolls and Butter

Add-On: Lemon-Basil Roasted Side of Fresh Salmon +\$10

*\$150 Chef Fee required with carving station



Dinner Buffets

| Priced Per Person

*25-person minimum required | ***10-person minimum required and increases in increments of 5



Salads

Mixed Green Salad

Mixed Greens with Cucumbers, Tomatoes, Carrots, and Croutons with Balsamic Vinaigrette

Caesar Salad

Crisp Romaine, Parmesan Dressing, and Garlic Croutons

Salad Upgrades

290 Arugula Salad

Peppery Arugula with Shaved Parmesan Cheese and Extra Virgin Olive Oil

+\$3

Caprese Salad

Sliced Roma Tomatoes, Fresh Mozzarella, Baby Arugula, Cracked Black Pepper, Aged Balsamic Vinegar, and Extra Virgin Olive Oil

+\$3

Spinach Salad

Baby Spinach with Seasonal Fruit, Goat Cheese, Black Pepper Candied Pecans, and Red Wine Vinaigrette

+\$3

Lake Life Signature Salad

Spring Mix with Fresh Berries, Mandarin Oranges, Caramelized Nuts, Dried Apricots, and Shaved Parmesan Cheese Tossed with our Signature Berry Vinaigrette

+\$3

Kids' Menu | Ages 4-12

Hot Dog

with Chips and Fresh Fruit

\$14

Chicken Nuggets

with Chips and Fresh Fruit

\$14

Cold Turkey Sandwich Slider

with Chips and Fresh Fruit

\$14

Poultry

Moroccan Chicken Moroccan-Spiced Chicken Breast Served with Jeweled Couscous and Herbed Yogurt Sauce	\$39
Garlic Chicken Grilled Chicken Breast with Herb-Roasted Potatoes, Oven-Roasted Tomatoes, and Roasted Garlic Sauce	\$39
Roasted Chicken Airline Chicken Breast with House-Made Gnocchi, Applewood Smoked Bacon, Seasonal Vegetables, and Roasted Chicken Jus	\$40
Coq Au Vin Semi-Boneless Chicken Braised in Red Wine, Pearl Onions, Cherrywood Smoked Bacon, and Cremini Mushrooms. Served with Buttery Mashed Potatoes and Roasted Carrots	\$41

Meat

Pork Loin Slow Roasted with Buttery Mashed Potatoes, Broccolini, and Dried Apricots	\$48
Braised Short Ribs Red Wine Braised Ribs, Served with Potato Puree, Roasted Carrots, and Red Wine Sauce	\$52
New York Strip Herb-Roasted Potatoes, Caramelized Brussel Sprouts, and Bordelaise Sauce	\$54
Beef Tenderloin Filet of Beef Seasoned with Garlic and Black Pepper. Served with Yukon Gold Potato Puree, French Beans, and Mushroom Sauce	\$62



Plated Dinner Menu

Select Up to Two Entrees*
Priced Per Person | Dinner Rolls and Butter Included

*If more than two entrees are selected, an additional fee of \$3 per person will be assessed



Seafood

Scottish Salmon Served with Creamy Polenta, Olive Oil Poached Tomatoes, and Herbed Artichoke Broth	\$48
Walleye Lightly Dusted and Served with Herb-Roasted Potatoes, French Beans, Grape Tomatoes, and a Lemon-Caper Sauce	\$50
Sablefish Miso Marinated with Jasmine Rice, Sesame-Scented Green Beans, and Sweet Chili Sauce	\$52
Diver Scallops Pan Seared and Served with Roasted Vegetable Couscous, Applewood Smoked Bacon and Citrus-Butter Sauce	\$57
Shrimp Scampi Roasted Shrimp with Garlic, White Wine, and Fresh Herbs served with Campanelle Pasta	\$53

Vegan

Charred Corn With Caramelized Onion Quinoa, Roasted Carrots, and Tomatoes	\$35
Jumbo Baked Potato Stuffed with Summer Vegetables, Fresh Herbs, and Vegan Sour Cream	\$37
Grilled Eggplant With Orzo Pasta, Toasted Pine Nuts, House-Made Marinara, and Vegan Parmesan	\$39
Crispy Chickpea Falafel with Tomatoes, Cucumbers, and Baba Ghanoush	\$33
Mediterranean Bowl (served room temperature) Quinoa-Chickpeas Salad, Oven-Roasted Tomatoes, Smashed Avocado, Local Carrots, and Roasted Butternut Squash	\$34

*If more than two entrees are selected, an additional fee of \$3 per person will be assessed

Platters

Assorted Cookies	\$5
Brownies and Lemon Bars	\$6
Chef's Choice Mini Desserts	\$9

Plated | \$13

Rustic Apple Galette

Puff Pastry Stuffed with Roasted Apples, served with Caramel Sauce and Vanilla Bean Ice Cream

Red Berry Charlotte

Raspberry-Flavored Mousse and a Red Fruit Jello. Decorated with an elegant final touch of Whole Red Fruit Garnish and Toasted Pistachio

Flourless Chocolate Cake

Cake topped with Fresh Berries and Mint

Cheesecake

Served with Sour Cherry Sauce

Sweets | \$62 dz.

These are sold by the dozen; 2 dozen minimum required per selection

Chocolate Petit Fours

Assorted Seasonal-Flavor Macaroons

Peanut Butter Mousse Shooters

Chocolate-Covered Strawberries

Tiramisu Cups

Add-On: Fresh Coffee +\$3



Desserts

| Priced Per Person



Event Ordering

Menu items are subject to change.

Our 2026 catering menu pricing applies to events taking place during the 2026 calendar year. Due to ongoing increases in product and supply costs, pricing from previous years cannot be honored. Menus are updated annually to reflect current market pricing.

Most dietary restrictions can be accommodated. Please reach out to your Lake Geneva Cruise Line representative with any questions.

Production Fee and Sales Tax

All pricing is subject to a 23% Production Fee and 5.5% Sales Tax. The Production Fee covers a range of operational costs, including food preparation, chef and kitchen fees, essential equipment, supplies, and administrative expenses. Please note that this fee is not a gratuity.

*****Providing gratuity to our staff is certainly encouraged and graciously received.**

Food Safety

All leftover food remains the property of Lake Life Catering in accordance with Federal and State Health Regulations. Catered food items may not be repackaged or transported a second time because foodborne illness poses serious risks, and food is highly perishable. The local Health Department strictly prohibits clients or guests from removing catered food from the premises.

Other Catering Event Fees

\$150 fee per chef for buffets or stations requiring chef assistance.

\$100 small group fee for staffed events under 25 in attendance.

\$50 drop-off fee for all non-staffed events.

\$45 per hour, per employee for charters over 3 hours.

Cake-cutting service is available at \$3 per person.

Disposable plates and plasticware are included in the pricing. China and silverware are available for an additional \$2 per person (China is included in the pricing for Dinner Buffets).

Any menu changes made within 14 days of your event will incur a \$50 fee for each occurrence.



LAKE LIFE
BEGINS WITH
GAGE

Contact Us

Please contact your Lake Geneva Cruise Line representative to place your catering order.

(262) 248-6206



**LAKE LIFE
CATERING**