



LAKE LIFE CATERING

LAKE GENEVA CRUISE LINE
LORELEI & 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 it's a corporate meeting or event, wedding, birthday, holiday party, or just an intimate gathering of friends, let us treat you to a spectacular culinary experience aboard our fleet!

Thank You,



Director of Events
Melissa Rios



Executive Chef
Ken Hnilo

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

Mix & Mingle | Per Person Pricing | 10-Person Minimum Approximately 100 Pieces per 10 People

The Fleet: Select 5 Cold Hors d'oeuvres \$26

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 Board \$307

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

Chips & Dip | 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



Hors d'oeuvres

Lake Life Continental | \$14

Assorted Breakfast Pastries

Assorted Fruit Display

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 Wheat Bread
- Roast Beef and Provolone on Multigrain Honey Wheat 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

*10-person minimum required with small group fee



Buffets

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

Lake Life Minis***

Each Buffet Includes Fresh Fruit and House-Made 290 Chips | Add-On: Sweet and Smoky Onion Dip +\$2

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

Sliders

- Beef Tenderloin, Served Chilled, with Creamy Horseradish Sauce
- Chicken Salad Sliders
- Ham Slider with Cheddar Cheese
- Portabello & Peppers (cold)

Sides

- Potato Salad
- Italian Pasta Salad
- Caesar Salad
- Veggies with Ranch Dressing

Dessert

- Chocolate Chip Cookies
- Fudge Brownies

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

Salad Upgrades

290 Arugula Salad +\$3

Peppery Arugula with Shaved Parmesan Cheese and Extra Virgin Olive Oil

Caprese Salad +\$3

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

Lake Life Signature Salad +\$3

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

***10-person minimum required with small group fee



Buffets

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



Kids' Menu | Ages 4-12

Cold Turkey Sandwich Slider
with Chips and Fresh Fruit \$14

Platters

Assorted Cookies \$5

Brownies and Lemon Bars \$6

Chef's Choice Mini Desserts \$9

Kids' Menu & 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

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

Disposable plates and plasticware are included in the pricing.

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



Our Policies

Contact Us

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

(262) 248-6206



**LAKE LIFE
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