

CONTINENTAL BREAKFAST

(Continental Breakfasts are designed to be served in your meeting for one hour)

The Geneva Continental

*Fresh Made Danish, Croissants, Mini Cinnamon Rolls, Fruit and Berry Muffins, Miniature Danish
Nut Breads, Banana Bread, Door County Cherry Bread*

*Assorted Bagels with Flavored Cream Cheese
English Muffins with Assorted Jellies and Butter*

*Freshly Squeezed Orange and Grapefruit Juice
Chilled Apple, Cranberry and Tomato Juice*

*Freshly Brewed Regular and Decaffeinated Coffee
Assorted Mighty Leaf Teas*

The Lake Geneva Continental

*Fresh Made Danish, Croissants, Mini Cinnamon Rolls, Fruit and Berry Muffins, Miniature Danish
Nut Breads, Banana Bread, Door County Cherry Bread*

*Assorted Bagels with Flavored Cream Cheese
English Muffins with Assorted Jellies and Butter*

Sliced Seasonal Fruits and Berries

*Freshly Squeezed Orange and Grapefruit Juice
Chilled Apple, Cranberry and Tomato Juice*

*Freshly Brewed Regular and Decaffeinated Coffee
Assorted Mighty Leaf Teas*

The Links Continental

*Fresh Made Danish, Croissants, Mini Cinnamon Rolls, Fruit and Berry Muffins, Miniature Danish
Nut Breads, Banana Bread, Door County Cherry Bread*

*Assorted Bagels with Flavored Cream Cheese
English Muffins with Assorted Jellies and Butter*

Display of Fresh Melons, Strawberries, Pineapple, Grapes and Citrus Segments

*Freshly Squeezed Orange and Grapefruit Juice
Chilled Apple, Cranberry and Tomato Juice*

Fruit Yogurts

*Traditional Box Cereals with Assorted Milk
Honey Granola with Dried Fruit and Roasted Nuts*

Bananas, Red Apples, Green Apples, Pears and Seasonal Stone Fruit

*Freshly Brewed Regular and Decaffeinated Coffee
Assorted Mighty Leaf Teas*

PLATED BREAKFAST

The All American

Freshly Squeezed Orange Juice
Farm Fresh Scrambled Eggs with Wisconsin Cheddar Cheese
Two Slices of Crisp Bacon and One Sausage Link
Home Fried Potatoes
An Assortment of Muffins & Breakfast Pastries, Jams, Preserves and Butter
Freshly Brewed Coffee, Decaffeinated Coffee, Tea and Milk

Spa Inspired

Juice of the Day
Chilled Berry Parfait with Yogurt and Granola
Low Fat Apple Raisin Muffin
Freshly Brewed Coffee, Decaffeinated Coffee, Tea and Milk

The Classic Benedict

Freshly Squeezed Orange Juice
Poached Egg on an English Muffin
Topped with Hollandaise and Garnished with Breakfast Potatoes and Fresh Asparagus
Breakfast Pastries, Preserves and Butter
Freshly Brewed Coffee, Decaffeinated Coffee, Tea and Milk

Sourdough French Toast

Freshly Squeezed Orange Juice
Stuffed French Toast with Ricotta Cheese, Lemon Zest, Powdered Sugar and Warm Wisconsin Maple Syrup
Country Sausage Links
An Assortment of Muffins & Breakfast Pastries, Jams, Preserves and Butter
Freshly Brewed Coffee, Decaffeinated Coffee, Tea and Milk

BREAKFAST BUFFETS

Minimum guarantee of 35 guests

The Lake Geneva Buffet

*Fresh Made Danish, Croissants, Mini Cinnamon Rolls, Fruit and Berry Muffins, Miniature Danish
Nut Breads, Banana Bread, Door County Cherry Bread
Display of Fresh Melons, Strawberries, Pineapple, Grapes and Citrus Segments*

*Freshly Squeezed Orange and Grapefruit Juice
Chilled Apple, Cranberry and Tomato Juice*

*Assorted Bagels with Flavored Cream Cheese
English Muffins with Assorted Jellies and Butter
Multi Grain and Whole Grain Breads*

*Scrambled Eggs with Cheddar and Mascarpone Cheese
Smoked Bacon and Sausage Links*

Country Home Fried Potatoes with Onions

Bananas, Red Apples, Green Apples, Pears and Seasonal Stone Fruit

*Freshly Brewed Coffee, Decaffeinated Coffee, and Milk
Assorted Mighty Leaf Teas*

*All the above prices are subject to a taxable 20%
Service Charge & 5.5% Sales Tax*

The New Lodge Buffet

*Fresh Made Danish, Croissants, Mini Cinnamon Rolls, Fruit and Berry Muffins, Miniature Danish
Nut Breads, Banana Bread, Door County Cherry Bread
Display of Fresh Melons, Strawberries, Pineapple, Grapes and Citrus Segments*

*Freshly Squeezed Orange and Grapefruit Juice
Chilled Apple, Cranberry and Tomato Juice*

*Assorted Bagels with Flavored Cream Cheese
English Muffins with Assorted Jellies and Butter
Multi Grain and Whole Grain Breads*

*Scrambled Eggs with Cheddar and Mascarpone Cheese
Smoked Bacon and Sausage Links
Country Home Fried Potatoes with Onions*

**Omelet Station with Fresh Farm Eggs, Egg Beaters and Egg Whites
With Choice of Cheddar, Ham, Scallions, Baby Shrimp, Mushrooms, Peppers, Tomatoes*

*Buttermilk-Vanilla Waffles
With Strawberry, Cherry, Chocolate, Whipped Cream, Bananas, Nuts and Cherries*

Bananas, Red Apples, Green Apples, Pears and Seasonal Stone Fruit

*Freshly Brewed Coffee, Decaffeinated Coffee, and Milk
Assorted Mighty Leaf Teas*

**Chef Fees*

The Geneva Brunch Buffet

Minimum guarantee of 35 guests

*Fresh Made Danish, Croissants, Mini Cinnamon Rolls, Fruit and Berry Muffins, Miniature Danish
Nut Breads, Banana Bread, Door County Cherry Bread
Display of Fresh Melons, Strawberries, Pineapple, Grapes and Citrus Segments*

*Freshly Squeezed Orange and Grapefruit Juice
Chilled Apple, Cranberry and Tomato Juice*

*Assorted Bagels with Flavored Cream Cheese
English Muffins with Assorted Jellies and Butter
Multi Grain and Whole Grain Breads*

*Scrambled Eggs with Cheddar and Mascarpone Cheese
Smoked Bacon and Sausage Links
Country Home Fried Potatoes with Onions*

**Omelet Station with Fresh Farm Eggs, Egg Beaters and Egg Whites
With Choice of Cheddar, Ham, Scallions, Baby Shrimp, Mushrooms, Peppers, Tomatoes*

*Belgium Waffles
With Strawberry, Cherry, Chocolate, Whipped Cream, Bananas, Nuts and Cherries*

*Basil and Garlic Roasted Cod with Orzo Pasta
Vegetable and Tofu Stir Fry with Udon Noodles And Zesty Citrus Sauce
Chicken and Cilantro Fajita Fried Rice
Gruyere Cheese Au Gratin Potatoes*

Bananas, Red Apples, Green Apples, Pears and Seasonal Stone Fruit

*Freshly Brewed Coffee, Decaffeinated Coffee, and Milk
Assorted Mighty Leaf Teas*

** Chef's Fee*

The Grand Brunch Buffet

*Fresh Made Danish, Croissants, Mini Cinnamon Rolls, Fruit and Berry Muffins, Miniature Danish
Nut Breads, Banana Bread, Door County Cherry Bread*

*Display of Fresh Melons, Strawberries, Pineapple, Grapes and Citrus Segments
Smoked Salmon Display with Cream Cheese, Red Onions, Tomatoes and Capers*

*Freshly Squeezed Orange and Grapefruit Juice
Chilled Apple, Cranberry and Tomato Juice*

*Assorted Bagels with Flavored Cream Cheese
English Muffins with Assorted Jellies and Butter
Multi Grain and Whole Grain Breads*

*Scrambled Eggs with Cheddar and Mascarpone Cheese
Smoked Bacon and Sausage Links
Country Home Fried Potatoes with Onions*

**Omelet Station with Fresh Farm Eggs, Egg Beaters and Egg Whites
With Choice of Cheddar, Ham, Scallions, Baby Shrimp, Mushrooms, Peppers, Tomatoes
Belgium Waffles
With Strawberry, Cherry, Chocolate, Whipped Cream, Bananas, Nuts and Cherries*

**Prime Rib of Beef with Au Jus and Horseradish Sauce
Baked Country Ham with Assorted Mustards*

*Basil and Garlic Roasted Cod with Orzo Pasta
Vegetable and Tofu Stir Fry with Udon Noodles And Zesty Citrus Sauce
Chicken and Cilantro Fajita Fried Rice
Gruyere Cheese Au Gratin Potatoes*

Bananas, Red Apples, Green Apples, Pears and Seasonal Stone Fruit

Pastry Chefs Selection of Miniature Brunch Desserts and European Pastry Display

*Freshly Brewed Coffee, Decaffeinated Coffee, and Milk
Assorted Mighty Leaf Teas*

**Chef's Fee*

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COFFEE BREAKS PACKAGES

Full Day Package

Morning Continental

Fresh Assorted Juices

Sliced Seasonal Fresh Fruits

Assorted Fresh Baked Danish, Muffins

*Breakfast Bread, Bagels with Cream Cheese,
Butter and Jellies*

Freshly Brewed Coffee, Decaffeinated Coffee and Teas

Mid-Morning Break

Assorted Sodas

Assorted Still and Sparkling Waters

*Freshly Brewed Coffee,
Decaffeinated Coffee and Teas*

Afternoon Break

Assorted Sodas

Assorted Still and Sparkling Waters

Home-style Cookies and Brownies

Freshly Brewed Coffee, Decaffeinated Coffee and Tea

Half Day Package

Morning Continental

Fresh Assorted Juices

Sliced Seasonal Fresh Fruits

Assorted Fresh Baked Danish, Muffins

Breakfast Breads, Bagels with Cream Cheese

Butter and Jellies

*Freshly Brewed Coffee, Decaffeinated Coffee
and Teas*

Mid-Morning Break

Assorted Sodas

Assorted Still and Sparkling Waters

*Freshly Brewed Coffee,
Decaffeinated Coffee and Teas*

ADDITIONAL ENHANCEMENTS

Desserts

Assorted Candy Bars

Assorted Ice Cream Bars

Beverages

Freshly Brewed Coffee

Decaffeinated Coffee

Assorted Herbal Teas

Bottled Fruit Juices

Assorted Still and Sparkling Waters

Assorted Soda

Dannon Individual Smoothies

Atwala Blended Juices

Breakfast

Assorted Cereals with Milk

Scrambled Eggs & Cheese Biscuits

Breakfast Burritos

Croissants Filled with Scrambled Eggs, Cheese & Bacon

Scrambled Eggs & Sausage Biscuits

Specialty and Alternative

Assorted Granola and/or Kashi Bars

Assorted Individual Fruit Yogurts

Popcorn, Potato Chips, Pretzels

Individual Bags Chips or Snacks

Low Carb Bars

A LA CARTE

To enhance any Buffet Breakfast:

The Omelette Station*

A Uniformed Chef to Prepare:

Fresh Farm Eggs & Eggbeaters to Order with a Selection of Ham, Peppers, Mushrooms, Onions, Tomatoes, Bay Shrimp, Grated Cheddar & Monterey Jack Cheeses

The Waffle Station*

A Uniformed Chef to Prepare:

Belgian Waffles with Warm Wisconsin Maple or Blueberry Syrup, Whipped Heavy Cream, Strawberries, Orange Honey Butter

**Chef Fees*

*All the above prices are subject to a taxable 20%
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THE COFFEE BREAKS

Coffee Breaks Listed Below are Based on a 30-Minute Duration.

Sliced Fresh Fruit

Assorted Individual Yogurt

Sliced Fruit and Nut Breads

Freshly Brewed Coffee, Decaffeinated Coffee and Herbal Tea

Perfect Pair

Homemade Jumbo Muffin, Bear Claw or Sweet Croissant of the Day (Select one)

Freshly Brewed Coffee, Decaffeinated Coffee and Herbal Tea

Sodas and Water

Assorted Still and Sparkling Waters

Assorted Sodas

Freshly Brewed Coffee, Decaffeinated Coffee and Herbal Tea

Drinks and Sweets

Assorted Freshly Baked Cookies, Fudge Brownies and Blondies

Assorted Sodas, Assorted Still and Sparkling Waters

Freshly Brewed Coffee, Decaffeinated Coffee and Herbal Tea

Ice Cream Social

Assorted Ice Cream Bars and Ice Cream Sandwiches

Assorted Sodas, Assorted Still and Sparkling Waters

Freshly Brewed Coffee, Decaffeinated Coffee and Herbal Tea

Drinks and Snacks

Individual Bags of Fresh Popcorn, Potato Chips and Dip, Cocktail Pretzels

Assorted Sodas, Assorted Still and Sparkling Waters

SPECIALTY BREAKS

Coffee Breaks Listed Below are Based on a 30-Minute Duration.

Healthy Heart

*Fresh Seasonal Fruit and Berries
Assorted Individual Fruit Yogurts and Fruit Smoothies
Bottled Fruit Juices
Assorted Still and Sparkling Waters
Fresh Fruit Tree
Freshly Brewed Decaffeinated Coffee and Decaffeinated Coffee, Hot Tea
and Assorted Sodas*

An Apple A Day

*Fresh Fruit Tree with Red and Golden Delicious Apples
Apple Turnovers, Strudels and Apple Cookies
Fresh Apple Wedges with Hot Caramel Sauce
Apple Cider, Assorted Still and Sparkling Waters
Freshly Brewed Coffee, Decaffeinated Coffee, Hot Tea, Raspberry Iced Tea
and Assorted Sodas*

Chocolate Chocolate Station

*Dark Chocolate Fondue with Chunks of Fresh Pineapple, Whole Strawberries Sliced Pound Cake and
Seasonal Berries
Fudge Brownies and Chocolate Chip Cookies, White Chocolate Macadamia Cookies
Assorted Sodas and Assorted Still and Sparkling Waters
Freshly Brewed Coffee, Decaffeinated Coffee, Tea, Herbal Tea and Chocolate Milk*

School's Out

*Ice Cream Cookie Sandwiches, Drumsticks, Fudge Sickles and Chocolate Dipped Ice Cream Bars
Popcorn, Cracker Jacks, Peanuts, Pretzels
Assorted Mini Candy Bars
Apple Tree with Red Delicious Apples
Assorted Sodas and Assorted Still and Sparkling Waters
Freshly Brewed Coffee, Decaffeinated Coffee, Tea and Herbal Tea*

Balanced

*Fresh Fruit Tree with Assorted Individual Fruit
Assorted Individual Fruit Yogurts and Fruit Smoothies
Bottled Fruit Juices
Atkins Low Carb Bars
Kashi Bars
Assorted Sodas and Assorted Still and Sparkling Waters
Freshly Brewed Coffee, Decaffeinated Coffee, Tea and Herbal Tea*

LUNCH

There is a 20 person minimum to defray a \$35.00 Labor charge

*All Plated Lunches Come with One Choice of Soup or Salad or Appetizer and Dessert
Freshly Baked Rolls and Butter
Freshly Brewed Coffee, Decaffeinated Coffee, Herbal Tea, Iced Teas*

Soups

*Chilled Vichyssoise with Tomato Cream
Brissago Minestrone with Macaroni Noodles
Chicken Wild Rice Soup
Tomato Soup Florentine
Rosamarina Soup with Roasted Chicken and Basil*

Appetizers

*Lime and Cilantro Shrimp with Jicama
Caramelized Onion and Gruyere Cheese Tart
Steamed Chicken and Sun Dried Tomato Dumpling with Spicy Mustard
Wild Mushroom Ravioli with Tomato and Roasted Pepper*

Salads

*Watercress and Bibb Salad with Shaved Gruyere, Roma Tomatoes and Honey Dijon Dressing
Sliced Beefsteak Tomatoes with Crumbled Blue Cheese and Red Wine Vinaigrette
Hearts of Romaine with Shaved Parmesan, Garlic Croutons and Caesar Dressing
Baby Green Salad with Radicchio, Kalamata Olives, Baby Tomatoes and Toasted Walnut Dressing
Grand Geneva Salad Chefs Blend of Six Lettuces with Cucumbers, Tomatoes, Olives and Balsamic Dijon Dressing*

Desserts

*Peach Cobbler with Cinnamon Whipped Cream
White Chocolate Mousse Cake with Black Currant Sauce
Grand Marnier Savarin with Marinated Berries and Fresh Whipped Cream
Pastry Swan Filled with Lemon Bavarian Cream on Raspberry Sauce
Apple Cranberry Strudel with Cinnamon Almond Crust and Vanilla Bean Sauce
Fresh Fruit Tart with Frangipani, Lemon Custard and Apple Raspberry Sauce
Marinated Fresh Fruit with Sabayon and Nougatine Crust*

*All the above prices are subject to a taxable 20%
Service Charge & 5.5% Sales Tax*

PLATED LUNCH ENTREES

Salad Entrees

Marinated Chicken Breast

With Caesar Salad, Plum Tomato and Olives

Oriental Noodles

*Chinese Glass Noodles with Cilantro Chicken,
Thai Lime and Ginger Sauce*

Shrimp and Scallop Salad

With Asparagus Tips and Leek Vinaigrette

Hot Entrees

Roasted Breast of Chicken

With Basil Pesto and Parmesan Polenta

Grilled Top Sirloin Steak

With Spinach and Roasted Potatoes

Sautéed Chicken Scaloppini

With a Lemon Caper Sauce and Linguini

Swordfish Steak

With Basil Cous-Cous and Seven Vegetable Julienne

Lemon Broiled Salmon

With Indian River Rice and Grilled Vegetables

Medallions of Pork Tenderloin

With Rosemary Onion Marmalade and Gruyere Potatoes

Vegetarian Strudel

With Wild Mushrooms and Chick Peas

Cold Entrees

Sandwich Entrees

Toasted Sesame Lavosh Filled

With Marinated Vegetables Tomato, Cucumber and Humus

Italian Chicken Focaccia

*With Tomatoes, Baby Greens, Red Onions, Mozzarella,
Chopped Basil and Chipotle Mayonnaise*

Chilled Deli Plate of Rare Roast Beef, Smoked Turkey, Country Ham Wisconsin Swiss and Cheddar

Served with Red Potato Salad

Croissant Filled with Smoked Turkey or Ham

Lettuce Tomato and Swiss Cheese, Basil Tortellini Salad

Cuban Chicken Wrap

With Black Bean Rice, Avocado, Baby Greens, Tomatoes and Mojo Sauce

Sun-dried Tomato Turkey Wrap

With Spinach, Artichokes, Cucumber Garden Spread and Tomatoes

Asiago Roast Beef

*With Lettuce, Tomato, Red Onions, Asiago Cheese
And Garlic Horseradish Sauce on Ciabatta Bread*

LUNCHEON BUFFETS

Minimum guarantee of 35 guests is required for all buffets

Mediterranean Luncheon

*Hearts of Romaine with Lemon Basil Dressing
Pasta Salad with Spinach and Feta
Mediterranean Vegetable Salad
Marinated Mushroom Salad with Greek Olives*

*Manicotti Marinara
Grilled Chicken Florentina
Baked Cod with Spanish Olive Oil and Artichokes
Broccoli Polonaise
Rosamarina with Fresh Herb Butter
Ciabatta and Country Bread*

*Chocolate Ganache Torte
Cranberry-Orange Strudel
Lemon Pound Cake with Raspberry Sauce
Freshly Brewed Coffee, Decaffeinated Coffee, Tea and Milk*

The Deli Buffet

*Soup
Mixed Field Greens with Cherry Tomatoes,
Cucumbers, Sliced Mushrooms, Grated Wisconsin Cheddar Cheese,
Carrots, Diced Eggs, Croutons Served with Champagne Basil Vinaigrette,
Ranch and Light Italian*

*Fresh Seasonal Melon and Berry Display
Baby Red Potato Salad with Leeks, Smoked Bacon and Basil
Penne Pasta Salad with Spinach in Green Peppercorn Dressing*

*Platter of Chilled Sliced Roast Beef, Country Ham, Smoked Turkey and Corned Beef
Rolls and Condiments to include:
Sliced Wisconsin Cheddar and Swiss Cheeses
Lettuce, Tomato, Onions, Pickle and Relishes*

*Strawberry Cream Torte
Apple Tart Baked in Frangipane and Custard
Fruit Strudel
Freshly Brewed Coffee, Decaffeinated Coffee, Tea and Milk*

*All the above prices are subject to a taxable 20%
Service Charge & 5.5% Sales Tax*

The Picnic Buffet

*Freshly Tossed Field Greens with Choice of Dressings
Red Potato Salad, Country Coleslaw
Corn and Roasted Pepper Salad
Fresh Fruit Salad with Mint
Potato Chips*

*From the Grill:
Hamburgers and Cheeseburgers
With Kaiser Rolls Cheddar, Swiss, Lettuce, Tomato and Pickles
Cheddar Brats and Hot Dogs*

*Chilled Marinated Chicken
Country Style Baked Beans*

*Apple Strudel, Lemon Meringue Tarts, Cherry Cobbler
Freshly Brewed Coffee, Decaffeinated Coffee, Tea and Milk*

Grill Attendant Available

Wine Country Lunch

*French Bread Croutons with Sun Dried Tomatoes and Humus Spread
Frissee Salad with Bacon Crisps and Fine Herb Dressing
Fingerling Potato Salad with Toasted Pine Nuts
French Bean Salad with Baby Carrots
Tomato, Goat Cheese and Onion Salad*

*Thai Chicken with Mushrooms, Beans and Basil
Salmon in Gorgonzola Butter
Mushroom Tortellini in Pesto and Olive Oil*

*Baked Asiago Au Gratin Potatoes
Eggplant and Spinach Ratatouille
Basmati Rice with Toasted Garlic and Rosemary*

*Apricot Roll, Lemon Raspberry Pound Cake,
Strawberry Cheesecake Squares, Chocolate Pecan Bites
Freshly Brewed Coffee, Decaffeinated Coffee, Tea and Milk*

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South of the Border

*Tortilla Chips and Salsa-Set on Lunch Tables
Marinated Vegetable Salad with Grilled Peppers
Mixed Field Greens with Red Chili Vinaigrette
Roasted Corn Salad with Tomatoes and Cilantro
“Roasted Corn and Black Bean Salad”*

*Roasted Chicken Enchiladas
Baked Cod in Tomatillo Sauce
Roasted Pork Mole
Spanish Rice with Cilantro
Sautéed Broccoli with in Spicy Tomato Vinaigrette
Guacamole, Sour Cream, Salsa,
Scallions, Tomatoes, Olives and Jalapenos*

*Margarita Mousses
Carved Melon with Fresh Fruit
Adobe Chocolate Cake, Mexican Flan with Mocha Sauce
Freshly Brewed Coffee, Decaffeinated Coffee, Tea and Milk*

The Salad Bar

*Baby Green Salad with Assorted Toppings to Include:
Olives, Tomatoes, Cucumbers, Carrots, Celery, Croutons,
Bacon Bits, Parmesan Cheese
Assorted Dressings
Green and Gold Green Bean Salad with Lentils and Sherry Vinaigrette
Tomato Salad with Red Onions, Wine Vinegar and Olive Oil*

*Tuna Salad Vinaigrette
Chicken Salad with Mustard Dressing
Egg Salad with Fresh Chives
Cold Sliced Chicken Breast*

*Assorted Multi Grain Breads, French Rolls and Croissants
Sliced Cheese Display
Sliced Eggs, Lettuce, Tomatoes, Cucumbers*

*Fruit and Berry Tart
Lemon Coconut & Chocolate Roulades
Freshly Brewed Coffee, Decaffeinated Coffee, Tea and Milk*

The Wrap Luncheon Buffet

*Oriental Pasta Salad
Tomato Cucumber Salad
Tossed Field Greens*

*California Turkey Wrap
A Spinach Tortilla Filled with Turkey, Lettuce Sprouts,
Tomato, Cheddar Cheese, Guacamole and Ranch Dressing*

*Beef and Mushroom Wrap
Shaved Roast Beef, Sautéed Portabella Mushrooms and Mozzarella cheese
In a Tomato Flour Tortilla with Horseradish sauce*

*Vegetarian Wrap
Cucumbers, Olives, Tomatoes, Sprouts, Mushrooms and Red Onions
In a Low Carb Wrap with Cucumber Dressing*

*Potato Chips
Blue Corn Chips and Salsa*

*Chocolate Cupcakes, Raspberry Galettes, Lemon Bars
Freshly Brewed Coffee, Decaffeinated Coffee, Iced Tea and Milk*

Tuscan Buffet

*Minestrone
Caesar Salad
Pasta Salad with Mushrooms and Basil
Artichokes and Tomatoes Marinated in Balsamic Vinegar*

*Baked Lasagna Marinara
Cheese Ravioli Alfredo
Chicken Parmesan
Italian Zucchini with Oregano and Olive Oil
Focaccia Bread and Garlic Bread Sticks*

*Italian Cheese and Cranberry Strudel
Tiramisu
Freshly Brewed Coffee, Decaffeinated Coffee, Iced Tea and Milk*

BOX LUNCHESES

*Sliced BBQ Chicken Wrap
with Sliced Tomato, Shredded Lettuce*

*Smoked Ham
and Dijon Mustard on a Pretzel Roll*

*Pesto Chicken Baguette
with Brie Cheese and Tomatoes*

*Whole Wheat Vegetable Wrap
Cucumber, Black Olive, Tomatoes, Sprouts and Garlic Hummus*

*Chicken Caesar Salad
With Cherry Tomatoes, Croutons
Kalamata Olives and Caesar Dressing, Tomato Focaccia Wedge*

*Smoked Turkey
with Boursin on Jumbo Croissant*

*Hoagie Sandwich: Ham, Turkey, and Salami
with Gruyere Cheddar, Lettuce and Tomato on Soft Hoagie Roll*

*Rare Roast Beef and Cheddar on French Roll
with Horseradish Sauce*

*Turkey Club Wrap
with Tomato, Lettuce, Swiss Cheese, Bacon and Ranch Dressing*

Box Lunches Include

*Salads: Pesto Macaroni Salad
Chips: Door County Kettle Chips
Cookies: Jumbo Chocolate Macadamia Nut Cookie
Fruit: Red Apple, Green Apple or Banana
Treat: Miniature Chocolate Treat*

Box Lunches are made with One Sandwich Per Lunch. You can order a variety of Box Lunches for your group to enjoy at the following prices:

*Two Sandwich Selections (one sandwich per box)
Three Sandwich Selections (one sandwich per box)
Four Sandwich Selections (one sandwich per box)*

All Box Lunches come with Napkins, Condiment Packages, Salt and Pepper, and Assorted Pepsi products or Brisk Iced Tea

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HORS D' OEUVRES

Dry Snacks

Dry Roasted Peanuts
Deluxe Mixed Nuts
Classic Snacks. Smokey Cheddar
Tortilla Chips with Salsa
Cocktail Pretzels
Popcorn
Dips-Guacamole, Salsa, Onion, Chili Con Queso,
Clam, Bean, Bleu Cheese, Ranch

Cold

(Priced per Piece)

Goat Cheese and Crustini with Basil
Roast Beef with Creamed Horseradish on Brioche
Profiterole with Stilton Cheese
Duck Liver Pate on Pumpernickel
Smoked Salmon and Capers with
Dill Shrimp and Cucumber Salad
Fresh Melon with Imported Prosciutto and Chutney
Spicy Crab Salad in Pastry Brioche
Lobster Medallions with Asparagus Salad
Brie and Grapes on Rosemary Toast
Peppered Boursin Tartlets
Duck Confit with Apricot Chutney

Chilled Seafood

(Priced per Piece)

Chilled Jumbo Shrimp with Lemon and Cocktail Sauce
Oysters or Clams on the Half Shell
Alaskan Snow Crab Claw

Must order in increments of 25

Hot
(Priced Per Piece)

Breaded Ravioli with Basil Marinara
Duck Potstickers
Shu Mai with Chicken and Vegetables
Chicken and Mushroom Wellington
Miniature Vegetable Cobblers
Sundried Tomatoes and Pinenuts in Phyllo
Chicken Satay with Peanut Sauce
Curried Beef Satay with Scallions
Stuffed Mushroom Caps with Italian Sausage
Polynesian Chicken Drummettes
Skewered Shrimp with Sugar Cane Glaze
Lamb Chops with Dijon Herbcrust
Empanadas
Assorted Crustini, Shrimp, Roasted Chicken, Vegetable
Mushroom Pastry Teaser
Blackened Chicken Sate
Thai Chicken and Cashew Spring Roll
Tenderloin Tid Bits in Pastry
Vegetable Spring Rolls with Plum Sauce
Spicy Beef Satay
Mini Crab Cakes with Lime Tartar Sauce
Shrimp and Black Bean Quesadilla.
Scallop wrapped in Bacon Glazed in Honey
Chicken with Wild Mushrooms in Puff Pastry
Hibachi Chicken with Ginger Glaze

Must order in increments of 25

COLD PRESENTATIONS

Sliced Smoked Salmon

Red Onions, Capers, Chopped Eggs and Toast Points

Wisconsin Cheese and Sausage Display

Artisan Cheese and Sausage Served with Mustards, Crackers and Baguettes

Imported & Domestic Cheese

Artesian Domestic and Imported Cheeses with Fresh Berries, Crackers and Wafers

Antipasto Display

Grilled Vegetables, Marinated Tomatoes, Artichokes Hearts, Roasted Peppers, Tuna Vinaigrette, Boccincini and Tomatoes Salad, Imported Olives, Salami and Prosciutto

Fresh Fruit and Berry Display

Sliced Seasonal Melons, Pineapple, Grapes and Berries

Vegetable Crudite & Relishes

Crisp Vegetables with Olives, Pickles, Pepperoccini Peppers, Herb and Bleu Cheese Dips

To enhance your buffet presentation custom designed Ice Sculptures are available.

Please ask your catering manager for details.

CARVING STATIONS

ALL ITEMS LISTED BELOW ARE PREPARED TO BE CARVED IN THE ROOM

Bone-In Steamship Round of Beef

*Dijon Mustard, Mayonnaise, Horseradish and Cocktail Rolls
Approximately 50 Pounds*

(Serves 175)

Boneless Roasted Baron of Beef

*Mustards, Mayonnaise, Horseradish & Cocktail Rolls
Approximately 20 Pounds*

(Serves 125)

Roast Sirloin of Beef

*Mustards, Mayonnaise, Horseradish & Cocktail Rolls
Approximately 14 Pounds*

(Serves 50)

Tenderloin of Beef Wellington

*Tenderloin of Beef Wrapped in Puff Pastry with Mushroom Duxelle
With Horseradish Mashed Potatoes and Cocktail Rolls
Dijon Mustards, Mayonnaise, Horseradish
Approximately 6 Pounds*

(Serves 40)

Bone In Country Baked Ham with Brown Sugar Glaze

*Dijon Mustard, Horseradish and Cocktail Rolls
Approximately 18 Pounds*

(Serves 60)

Herb Roasted Tom Turkey With Citrus Glaze

*Corn Bread Dressing and Cocktail Rolls
Mustards, Mayonnaise and Cranberry Sauce
Approximately 18 Pounds*

(Serves 40)

Roasted Turkey Breast Basted in Olive Oil

*Parmesan Mashed Potatoes and Country Rolls
Dijon Mustard, Mayonnaise, Cranberry Sauce
Approximately 10 Pounds*

(Serves 35)

Carver Fee

*All the above prices are subject to a taxable 20%
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SAUTEED STATIONS

All Sautee station is sold per person and must be purchased for the entire group.

Pricing is based on multiple stations (minimum of 4 stations)

Beverages are additional

Shrimp Scampi with Bow Tie Pasta

Garlic Shrimp Sautéed in Butter and White Wine

With Bow Tie Pasta and Tomato Scampi Sauce

Medallions of Chicken Marsala

Scaloppini of Chicken Sautéed with Shallots and Mushrooms

in Marsala Wine with Butter and Herb Linguini

Sautéed Tenderloin Steak Diane

Sautéed Medallions of Beef Tenderloin with Shallots,

Dijon Mustard and Brandy-Demi-Glaze With Baked Duchess Potatoes

Make Your Own Fajitas

Flash Sautéed Marinated Chicken and Beef with Onions, Peppers, Guacamole,

Sour Cream, Grated Cheeses, Shredded Lettuce, Tomatoes, Olives, Jalapenos

And Scallions with Warm Flour Tortillas, Salsa and Black Bean Spanish Rice

Fresh Pasta

Penne Pasta With Broccoli, Sautéed Chunks of Chicken and Pecorino Romano Cheese

Farfalle Pasta with Basil Pesto and Fresh Garden Vegetables

Ricotta and Asparagus Tortellini with Roasted Vegetable Marinara and Wild Mushrooms

Italian Country Bread and Parmesan Cheese

Asian Stir Fry

Chicken and Pork Fried Rice with Cilantro and Garlic

Sautéed Pork and Vegetable Pot Stickers with Ponzu Sauce and Broccoli Tops

Sautéed Chophouse Crab Cakes

Jumbo Lump and Backfin Crab Cakes with Caper Remoulade, Lemon and Flat Bread Crackers

Each station requires an attendant at a fee

RECEPTION DESSERTS AND TREATS

European Finger Pastries

Miniature Éclairs and Cream Puffs, Chocolate Dipped Strawberries, Chocolate Pecan Squares, Lemon Bars, Frangipane Berry Tarts, Chocolate Cordial Cups, Florentines, Cheese Cakes and Almond Tea Cookies

(Serves 50)

Chocolate Fondue Station

*Dark Chocolate Fondue with Fresh Melon, Pineapple and Strawberries
Cubed Lemon Pound Cake with Fresh Whipped Cream*

(Serves 50)

Sundae Creation Station

*Vanilla and Chocolate Ice Cream with
Chocolate, Butterscotch & Strawberry Sauces
M & M's, Chopped Nuts,
Maraschino Cherries and Whipped Cream*

(Serves 50)

Grand Geneva Pastry Display

The Resort's own Pastry Chef will Create a Dazzling Display of Homemade Continental and European pastries. A seasonal display of 6-8 freshly prepared desserts to include Cakes, Tarts, Tortes and Miniature Pastries.

(Serves 50)

Chef's Fee

PLATED DINNER

There is a 20 person minimum to defray a \$35.00 Labor Charge

*All Plated Dinners are Four Courses, which come with your one choice of Cold or Hot Appetizer,
Soup or Salad, and Dessert
Also included are Freshly Baked Rolls and Butter
Freshly Brewed Coffee, Decaffeinated Coffee, Herbal Tea, Iced Tea and Milk*

Soups

*Golden Potato Vichyssoise with Sesame Croutons
Tomato Bisque with Pesto Sour Cream
Roasted Corn Chowder
Lobster Bisque with Artichoke Cream
Basil Scented Chicken Broth with Cheese Tortellini*

Cold Appetizers

*Seared Hunan Salmon
with Steamed Soy Beans and Wasabi Horseradish*

*Chilled Gulf Shrimp
with Olive Oil and Cucumber Relish, Citrus Vinaigrette*

*Seared Duck Salad
with Orange-Ginger Rice and Marmalade*

*Grilled Mushroom Timbale
with Asian Vinaigrette and Black Sesame Cucumbers*

*Roasted Vegetable and Marinated Goat Cheese Lasagna
With Chive Oil and Gold Pepper Coulis*

*Spicy Lemon Shrimp
With Minted Cous-Cous and Preserved Lemons*

Hot Appetizers

*Warm Onion, Chevre and Pancetta Tart
With Sautéed Garlic Spinach and Cream*

*Sautéed Scampi Shrimp in White Wine Butter Sauce
With Oyster Mushrooms and Polenta*

*Chicken and Goat Cheese Strudel Baked in Puff Pastry
With Corn Relish and Marsala Wine Sauce*

*Sautéed Atlantic Scallops with Sweet Corn Puree
And Black Bean Crepe*

*Mango Barbecued Duck Breast
With Green Chile Corn Cake Cumin-Scallion Sour Creme*

*Wild Mushroom Ravioli
With Roasted Tomato Sauce and Sun Dried Tomatoes*

Salads

*Wild Country Greens
With Artichoke Hearts, Roasted Peppers and Goat Cheese, Raspberry Vinaigrette*

*Grand Geneva Salad
Assorted Baby Greens in a Radicchio Cup with Cucumbers, Tomatoes and Olives
Parmesan Peppercorn Dressing*

*Arugula and Mixed Green Salad
With Shaved Fennel, Asiago Cheese and Olive Oil Focaccia Crouton, Oregano Vinaigrette*

*Watercress and Bibb Lettuce
With Enoki Mushrooms, Toasted Pine Nuts and Dried Cranberries, Gorgonzola Vinaigrette*

*Spinach Salad
With White Mushrooms, Crisp Onions and Gold Tomatoes Orange and Sherry Wine Vinaigrette*

*Tomato, Basil and Mozzarella Salad
With Cracked Pepper Extra Virgin Olive Oil and Balsamic Vinegar*

*Caesar Salad
With Aged Parmesan and Garlic Croutons Roasted Garlic Caesar Dressing*

*French Country Salad
Frissee, Bacon and Goat Cheese Salad served with White Balsamic Vinaigrette*

Desserts

*Chocolate Decadence Cake
With Raspberries and Fresh Cream*

*Four Layer Chocolate Cake
With Fresh Cream*

*Cranberry Bread Pudding
With Shaved White Chocolate and Whiskey Sauce*

*Chocolate Truffle Baked in Puff Pastry
With Mocha Cream and Raspberries*

*Lemon Curd Tart
With Meringue Melba Sauce*

*Tiramisu Torte Dusted in Cocoa Powder
With Vanilla Bean Sauce*

*Vanilla Bean Cheesecake
With 4 Berry Sauce*

DINNER ENTREES

*Roasted Prime Rib of Beef
Rubbed in Olive Oil and Rosemary with Garlic Stuffed Potatoes
And Natural Au Jus*

*Sautéed Medallions of Beef Duxelle
Twin Medallions of Beef Sautéed and Topped with Mushroom Duxelle
Port Wine and Shallot Demi Glaze*

*Filet Mignon Au Gratin
Grilled Filet of Beef Baked with a Blue Cheese and Almond Crust
Borolo Wine Sauce*

*Salmon Chardonnay
Sautéed Salmon Filet with Tomato Relish in Chardonnay Essence*

*Scaloppini of Chicken
Chicken Cutlets Layered with Sautéed Spinach in Lemon Caper Sauce*

*Chicken Renoir
Breast of Chicken Stuffed with Asparagus,
Prosciutto and Goat Cheese and Pesto Veloute*

Chicken Wellington

*Medallions of Pork Tenderloin
With Rosemary -Orange Marmalade*

*Wild Mushroom Ravioli
With Steamed Baby Vegetables In Pesto and Mushroom Broth*

DINNER ENTREES

Continued

*Grilled Top Sirloin
with Button Mushrooms Duchess Potatoes and Borolo Wine Sauce*

*Grilled New York Strip Steak
With Dijon-Herb Crust*

*Grilled Salmon
with Leeks Saffron Potatoes and Lobster Essence*

*Grilled Swordfish Rubbed in Wasabi
With Sticky Rice and Cilantro Lime Beurre Blanc*

*Herb Crusted Breast of Chicken
Stuffed with Goat Cheese, Sun Dried Tomatoes, Artichokes
And Basil With Chardonnay Pesto Sauce*

Duo Entrees

*Duo of Filet and Shrimp
Grilled Filet of Beef and Garlic Prawns with Rosemary Whipped Potatoes
And Red Wine Sauce and Basil Butter*

*Herb Crusted Breast of Chicken and Shrimp Scampi
Sautéed Breast of Chicken with Basil Pesto Sauce and Baked Scampi Style Shrimp in Garlic Butter*

Duo of Grilled Filet of Beef & Grilled Breast of Chicken

Vegetarian Alternatives

Portobello Mushroom Lasagna

Pasta Trio

*Wild Mushroom Ravioli, Tomato Linguini and Saffron Risotto
With Brissago Marinara and Basil Pesto*

Vegetable Cous-Cous

with Artichokes Sun-Dried Tomatoes And Pesto Broth

DINNER BUFFETS

*Minimum guarantee of 35 guests is required for all buffets
There is a 20 person minimum to defray a Labor charge*

Genuine Wisconsin

Wisconsin Farmers Cheese & Sausage Display

Green Bean Salad

Home-Style Macaroni Salad

German Potato Salad

Home Made Cole Slaw

Lake Michigan Fish Broil

Fresh White Fish Broiled with Lemon and Butter

Potato Pancake with Apple Sauce

Drunken Sausages

Bratwurst & Knockwurst Drenched in Beer with Sautéed Onions

Sauerkraut

Warm Potato Salad

Honey Glazed Carrots and Cauliflowers

Door County Cherry Pie

Cranberry Bread Pudding with Cinnamon Cream

Dark Ale Chocolate Cake

Raspberry Linzer Bites

Freshly Baked Assorted Rolls and Butter

Freshly Brewed Coffee, Decaffeinated Coffee, Herbal & Iced Teas and Milk

Polo Grounds Cook Out

Cucumber Olive Salad with Sweet Onions
Macaroni Pasta in Roasted Pepper Vinaigrette
Roasted Corn and Homony Salad with Cilantro
Tossed Baby Greens with Raspberry Vinaigrette and Peppercorn Dressing
Cucumbers, Olives, Tomatoes, Croutons, Chick Peas, Red Onions, Chopped Eggs
Fresh Fruit Salad with Pineapple, Grapes and Berries in Citrus Dressing

Sirloin Club Steak with Blue Cheese Butter
Shrimp Brochette with Lemon Basil Vinaigrette
Spicy Chicken Breast with Honey and Orange Glaze
Roasted Sweet Potatoes with Cinnamon Butter
Broccoli Florettes Polonaise
Rosamarina Rice with Sweet Butter and Herbs
Au Gratin Potatoes with Greyer Cheese and Thyme

Chocolate Peanut Butter Tarts
Lemon Coconut Roulade
Honey Almond Tea Cake
Miniature French Pastries

Freshly Brewed Coffee, Decaffeinated Coffee, Herbal & Iced Teas, Milk and Lemonade

Fall Festival Medieval Feast

Old World Cheese Display
Wild Truffle Pate
Whole Poached Salmon w/ Smoked Fish Display

Noodle Salad with Honey-Lemon Vinaigrette
Walnut Cous-Cous Salad
Hominy Salad w/ Roasted Corn
Assorted Domestic and Exotic Fruits on Banquet Display
¼ Heads of Iceberg Lettuce with Blue Cheese, Bacon and Eggs

Roasted Whole Pig Stuffed w/ Rice
Roasted Tri Tips of Beef with Mushrooms and Onions
Smoked Turkey Breast
Cast-Iron Lamb and Sausage Goulash
Pickled Red Cabbage
Stone Roasted Sweet Potatoes
Root Vegetable in Thyme and Honey

Display of Cornbread w/ Honey Maple Sauce
Display of Country and Peasant Breads

Cranberry Bread Pudding, Fig Tarts
Whole Baked Apples, Poached Pears in Honey Syrup
Cinnamon Ricotta with Marinated Berries

Freshly Brewed Coffee, Decaffeinated Coffee, Herbal & Iced Teas and Milk

Down East Wisconsin Lobster Boil

New England Quahog Clam Chowder with Oyster Crackers
Cole Slaw with Poppy Seeds
Red Potato Salad with Smoked Bacon Cracklings
Tossed Salad with Assorted Dressings
Marinated Vegetable Salad with Zesty Basil Dressing

From the Boiling Pot

1 ¼ Pound Live Maine Lobsters with Lemon and Drawn Butter
Long Neck Ipswich Clams Steamed in Net Bags with Nantucket Mussels
Boiled Spicy Sausage with White Onions
Chicken Grilled on Hickory Charcoal
Baked New England Cod with Lemon Butter
Salt Water Steamed Red Potatoes
Fresh Sweet Corn on the Cob with Drawn Butter

Corn Bread and Down East Potato Rolls with Sweet Butter

All American Dessert Display

Strawberry Shortcake, Apple Brown Betty with Cinnamon Cream,
Lemon Pound Cake with Fresh Cream, Tart Cherry Cobbler with Shortbread Biscuits
Water Melon Wedges

Freshly Brewed Coffee, Decaffeinated Coffee, Herbal & Iced Teas and Milk

The Winery
Casual Elegance and Sophistication

*Chop House Salad Tossed to Order with Crumbled Blue Cheese,
Bacon, Tomatoes and Olives in Herb Dressing
Gemelli Pasta Salad with Pancetta and Asparagus Tips
Smoked Salmon Platters with Potato Pancakes and Capers
Broccoli and Baby Vegetable Salad in Champagne Vinaigrette*

*Petite Filets Wrapped in Bacon with Duck Liver Butter and Cabernet Sauvignon Sauce
Roasted Sea Bass Filets with Capers, Olives and Tomatoes in Chardonnay
Chicken Tid Bits Baked in Pastry with Wild Mushrooms Port Wine Butter*

*Basil-Prosciutto Potato Cake
Baby Carrots with Thyme and Honey
Cauliflower with Saffron Butter
French Beans with Olive Oil
Basmati Rice with Lentils and Caramelized Leeks*

*Miniature Pecan Squares, Miniature Lemon Bites, Raspberry Crumb Strudels
Cappuccino Crunch Mousse with Florentine Bits
Flour-Less Chocolate with Lemon Cream and Raspberries*

Freshly Brewed Coffee, Decaffeinated Coffee, Herbal & Iced Teas and Milk

Dan Patch Stables Buffet

Chuck-Wagon Salad with Dressings
Red Potato Salad
Marinated Vegetable Salad
Carved Watermelon Filled with Seasonal Fruit and Berries
Black Bean and Roasted Corn Salad
Tomato and Cucumber Salad in Red Wine Vinegar
Marinated Mushroom Salad with Roasted Peppers

Entrée Selections

Grilled 10oz. Ribeye Steak with Tabasco Onions
Flat Iron Chicken Breast with Fajita Seasonings
Grilled Swordfish Steak with Cilantro Lime and Green Onions

or

Grilled 16oz. T-bone Steak
Mango Barbecue Chicken Breast
Salmon Filets in Tostados Sauce with Southwest Salsa

Baked Idaho Potatoes with Sour Cream and Chives,
Bacon Bits and Wisconsin Cheddar Cheese
Corn on the Cob with Pimento Butter
Ranch Style Cowboy Baked Beans
Biscuits, Sugar Glazed Corn Bread, Butter

Freshly Baked Angel Food Cake with Berries and Whipped Cream
Derby Pie, Old Fashioned Apple Pie, Chocolate Fudge Cake

Freshly Brewed Coffee, Decaffeinated Coffee, Herbal & Iced Teas and Milk

Grill Attendant is available at

Southwest Buffet

Baskets of Blue Corn and Tortilla Chips, Pico De Gallo

*Fiesta Texas Caesar Salad, Crisp Romaine with Chili Corn Relish,
Diced Tomatoes, Jalapenos, Chilies and Corn Tortilla Crisps
Macaroni Salad with Chick Peas and Cilantro Pesto
Baked Potato Salad with Buttermilk-Mustard Dressing
Southwest Black Bean Salad
Green Bean and Olive Salad*

Fajita Station

*Flash Sautéed Beef and Chicken with Red and Green Peppers,
Warm Flour Tortillas, Jalapenos, Lime, Tomatoes, Sour Cream, Guacamole, Olives and Scallions*

*Grilled Mahi Mahi with Green Chili and Tomato Salsa
Mesquite Scented Beef Brisket with Natural Juices*

*Southwest 4 Beans and Zucchini with Texas BBQ Spice
Spanish Style Rice with Coriander
Whole Ear Corn Grilled with Sweet Butter
Jalapeno Corn Bread, Herbed Flat Breads and Honey Butter*

*Mexican Cheesecake, Honey and Spice Cake
Coco Loco Cake, Fresh Fruit Salad with Citrus Segments*

Freshly Brewed Coffee, Decaffeinated Coffee, Herbal & Iced Teas and Milk

Little Italy

Antipasto & Salad

Antipasto Display Including:

*Imported Prosciutto Salami, Artichokes, Grilled Zucchini and Eggplant,
Marinated Mushrooms and Roasted Peppers
Tomato and Mozzarella with Olive oil and Basil
Caesar Salad with Parmesan and Crispy Croutons
Steamed Asparagus Tips with Orange Vinaigrette
Broccoli Salad in Roma Tomato Vinaigrette*

Entrees

*Grilled Sirloin of Beef Florentine with Spinach and Lemon
Chicken Spidini with Herb Bread Crumbs, Olive Oil, Lemon and Sherry
Swordfish Ala Griglia with Lemon, Capers and Artichokes*

Pasta

*Cheese Filled Tortellini with Pesto with Pecorino Romano Cheese
Tubini Pasta with Bolognese Sauce and Red Wine*

Accompaniments

*Stewed Zucchini and Bell Peppers in Garlic Oil
Fresh Garlic and Tomato Focaccia
Italian Country Bread
Olive Oil Dipping Sauce Station*

Dessert

*Orange Amaretto Torta, Mini Cannoli and Biscotti
Torta Ricotta (Italian Cheesecake with Amaretto, Candied Fruit and Rum)
Tiramisu Torta*

Freshly Brewed Coffee, Decaffeinated Coffee, Herbal & Iced Teas

Good Old Chicago Blues

*Cole Slaw
Potato Salad
Macaroni Salad
Iceberg Lettuce Wedges with Herb Dressing
4 Bean Salad
Watermelon Wedges*

*Smoked Beef Brisket Mopped in Sauce
Whole Roasted Mesquite Chicken
Slow Cooked Pork Ribs with Dry Rub and Wet Sauce
Buttered Corn on the Cob
Grilled Spicy Sausages
Baked Beans
Roasted Wedge Potatoes with Chili Spices*

*Corn Bread
Sliced White Bread*

*(It's Gonna Be Late...But it's Gonna Be Good)
Mississippi Mud Pie Served at the Last Minute
Whiskey Bread Pudding with Vanilla Sauce
Chocolate Mousse Pie with Whipped Cream*

Freshly Brewed Coffee, Decaffeinated Coffee, Herbal & Iced Teas and Milk

LAKE GENEVA CRUISE LINE FACT SHEET

LADY OF THE LAKE

*Can accommodate up to 200 people for a cocktail reception,
84 for a buffet dinner.
Makes a romantic setting for a wedding or reception as well as a unique facility
for business outings and larger groups.*

BELLE OF THE LAKE

*Can accommodate up to 200 people for a cocktail reception,
94 for a buffet dinner.
Has been remodeled and upgraded to make an elegant facility for weddings,
receptions and dinners*

WALWORTH II

*Can accommodate up to 100 for a cocktail reception,
50 for a buffet dinner.
Perfect setting for a company dinner, rehearsal dinner or cocktail
party/reception.*

LOUISE

*Can accommodate up to 30 for a cocktail reception,
18 for a buffet dinner.
Ideal for afternoon teas, cocktail cruises, showers and smaller groups.*

POLARIS

*Can accommodate up to 25 people for a cocktail reception, and is a
Elegant and unique facility for private parties.*

LORELEI

*Can accommodate up to 15 guests.
Perfect for a quaint cocktail cruise for smaller groups.*

A CRUISE OF LAKE GENEVA

15-person minimum on all boat orders

The following menu packages are specifically designed for proper service and food quality aboard the boats of The Geneva Lakes Cruise Lines. Each boat has certain limitations as far as buffet space and numbers of guests are Concerned.

Your Conference Service Manager will assist you in planning for the proper menu To suit the size of your group and the size of the boat.

THE COVE

*Oriental Egg Rolls with Plum Sauce
Chicken Tenders with Honey Mustard
Beef Satay with Scallions
(Three Pieces of Each Per Person will be Served)*

*Imported & Domestic Cheeses with Berries
Assorted Crackers and Wafers
Crisp Vegetable Display with two Dips
Assorted Dry Snacks to include Pretzels, Peanuts and Potato Chips*

THE SUNSET

*Scallops wrapped in Bacon Glazed in Maple Syrup
Spinach & Feta Cheese in Phyllo
Chicken Satay with Thai Peanut Sauce
Empanadas
(Four Pieces of Each Per Person will be served)*

*Antipasto Tapas Display includes
Grilled Vegetable, Marinated Tomatoes &
Artichokes, Roasted Peppers, Tuna Vinaigrette,
Boccini and Hard Salami with Basil and Olive Oil*

*Fruit Salad with Fresh Mint
Assorted Dry Snacks to include Pretzels, Peanuts and Potato Chips*

*All the above prices are subject to a taxable 20%
Service Charge & 5.5% Sales Tax*

THE DOCKSIDE

*Chicken Tenders with Honey Mustard Sauce
Mini Quesadillas
Mini Beef Wellington's
Spring Roll with Plum Sauce
(Four Pieces of Each Per Person will be served)*

*Wisconsin Sausage & Cheese Display
With Assorted Crackers & Baguettes*

*Antipasto Tapas Display includes
Grilled Vegetable, Marinated Tomatoes &
Artichokes, Roasted Peppers, Tuna Vinaigrette,
Boccini and Hard Salami with Basil and Olive Oil*

Fresh Seasonal Fruit Display

THE MOONLIGHT

*Classic Caesar Salad with Parmesan & Croutons
Fresh Fruit Salad with Mint
Penne Pasta Salad with Spring Vegetables in a
Green Peppercorn Vinaigrette*

*Sliced Roast Beef with Mushroom Sherry Sauce
Grilled Breast of Chicken with Rosemary & Garlic Au Jus*

*Oven Roasted Potatoes
Fresh Seasonal Vegetables*

*Assorted Rolls & Butter
Assorted Pastry Display*

Freshly Brewed Coffee, Decaffeinated Coffee, Tea and Milk

BAR SERVICE

HOSTED CASH

STANDARD BRANDS.....
*Absolut Vodka, Dewars, Seagrams 7, Beefeaters Gin, Jim Beam Bourbon
Sausa Tequila, Bacardi Rum, Korbel Brandy, Triple Sec, Amaretto,*

PREMIUM BRANDS.....
*Ketel One, Chivas Regal, Maker's Mark, Seagrams Crown Royal,
Bombay Sapphire Gin, Jose Cuervo 1800, Captain Morgan, Korbel*

CORDIALS AND LIQUEURS.....
*Baileys Irish Cream, Kahlua, Amaretto Di Sarrono,
Grand Marnier, Frangelico, Sambuca, B&B, Fonseca Port Bin #27
Remy Martin VS*

DOMESTIC BEERS.....
*Miller Lite, Miller Genuine Draft, Sharps Non-Alcoholic
Bud and Bud light*

PREMIUM BEERS.....
Heineken, Amstel Light, Spotted Cow

SUPER PREMIUM MARTINI BAR.....
*Ketel One, Grey Goose, Grey Goose Orange, Belvedere
Absolut, Absolut Citron, Stolichnaya*

WINE.....
Crane Lake Chardonnay, Cabernet Sauvignon

SODAS.....

MINERAL WATERS.....

BY THE BARREL

DOMESTIC BRANDS.....
Bud, bud light, Miller light and Miller Genuine Draft

IMPORT BRANDS.....

HOSTED COCKTAIL PACKAGES BY THE HOUR

<i>DURATION</i>	<i>STANDARD PACKAGE</i>	<i>PREMIUM PACKAGE</i>
<i>One Hour</i>		
<i>Two Hours</i>		
<i>Three Hours</i>		
<i>Four Hours</i>		

Note: The packs listed above will be the only items provided on banquet bars, unless the client requests additional and/or different product.

Note: Cordials are for consumption on cash bars only, if a client would like cordials on a package or per person bar, the pricing must be adjusted accordingly by the catering and Food & Beverage Manager.

BARTENDER CHARGE: