

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

*All the above prices are subject to a taxable 22%
Service Charge & 5.5% Sales Tax*

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

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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

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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

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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

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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

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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

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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

MidMorning Break

Assorted Sodas
Assorted Still and Sparkling Waters
Freshly Brewed Coffee,
Decaffeinated Coffee and Teas

Afternoon Break

Assorted Still and Sparkling Waters
Homestyle Cookies
and Brownies
Freshly Brewed Coffee, Decaffeinated
Coffee and Tea

Half Day Package

Morning Continental MidMorning Break

Fresh Assorted Juices Assorted Sodas Sliced Seasonal Fresh Fruits Assorted Still and Sparkling
Waters Assorted Fresh Baked Danish, Muffins Freshly Brewed Coffee, Breakfast Breads, Bagels
with Cream Cheese Decaffeinated Coffee and Teas Butter and Jellies Freshly Brewed Coffee,
Decaffeinated Coffee and Teas

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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

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THE COFFEE BREAKS

Coffee Breaks Listed Below are Based on a 30Minute 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

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SPECIALTY BREAKS

Coffee Breaks Listed Below are Based on a 30Minute 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

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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

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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 CousCous 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

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Cold Entrees

Toasted Sesame Lavosh Filled

With Marinated Vegetables Tomato, Cucumber and Humus

Sandwich

Italian Chicken Focaccia

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

Entrees

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

Sundried 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

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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

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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 Basmatti 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

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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

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BOX LUNCHES

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

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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 Drumettes 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

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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.**

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CARVING STATIONS

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

BoneIn 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

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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 DemiGlaze 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

*All the above prices are subject to a taxable 22%
Service Charge & 5.5% Sales Tax*

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 68 freshly prepared desserts to include Cakes, Tarts, Tortes and Miniature Pastries.

(Serves 50)

Chef's Fee

*All the above prices are subject to a taxable 22%
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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 OrangeGinger
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 CousCous
and Preserved Lemons

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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

*All the above prices are subject to a taxable 22%
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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

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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

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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

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Vegetarian Alternatives

Portobello Mushroom Lasagna

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

Vegetable CousCous with Artichokes SunDried
Tomatoes And Pesto Broth

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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 HomeStyle 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

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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

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Fall Festival Medieval Feast

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

Noodle Salad with HoneyLemon Vinaigrette Walnut CousCous
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 CastIron 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

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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

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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 Flourless Chocolate with
Lemon Cream and Raspberries

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

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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. Tbone 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

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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

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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

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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

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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.

*All the above prices are subject to a taxable 22%
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A CRUISE OF LAKE GENEVA

15person 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

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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

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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 NonAlcoholic 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.....

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HOSTED COCKTAIL PACKAGES BY THE HOUR

DURATION STANDARD PACKAGE PREMIUM PACKAGE One Hour Two
Hours Three Hours Four Hours

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 or 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:

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