



LAKE LIFE CATERING

BANQUET MENU

Lake Life Catering
1 Liechty Drive, Williams Bay, WI 53191
262-245-5501
pier290.com

BREAKFAST ON THE BAY

BREAKFAST BUFFETS

Buffets include regular and decaffeinated coffee and iced tea

The Continental

Assorted seasonal fruits, yogurts and pastries

Quiche Delight

A selection of our famous quiches to include (choose 2 options):

- Spinach, Peppers, Mushrooms with a Colby-Cheddar Blend Cheese
- Chicken, Asparagus, Roasted Red Peppers and Swiss Cheese
- Bacon, Green Onions and Swiss Cheese,
- Country Style Potatoes and Seasonal fruit

The 290

Scrambled eggs with toppings bar, Sausage Links, Bacon, Country Style Fried Potatoes, 290 French Toast, English Muffins with Assorted Jams

Breakfast Buffet Enhancements

Priced per person in addition to your breakfast buffet

- Seasonal Fruits
- Assorted Yogurt
- Pastries & Muffins
- Bagels with Cream Cheese and Lox
- Scrambled Eggs with Cheese
- Corned Beef Hash
- French Toast
- Country Style Potatoes
- Fresh Squeezed Orange Juice

LUNCH AT THE BAY

290 LUNCH BUFFETS

Buffets are priced per person and include regular and decaffeinated coffee, and fresh baked cookies

Lakehouse Lunch

White Chicken Chili or Soup du Jour, Home-made 290 Chips, Fresh Fruit, Coleslaw
Sandwiches to include Smoked Turkey with Provolone, Roast Beef with Cheddar, Pit Ham with Swiss and Corn Beef with Swiss Served on Assorted Buns and Breads

Wisconsin Fish Fry

Baked or Deep Fried Cod, Potato Pancakes, French Fries, Coleslaw, Apple Sauce, Rye Bread, Tartar Sauce and Lemon Wedges

That's A Wrap

White Chicken Chili or Soup du Jour, Home-made 290 Chips, Fresh Fruit, Coleslaw
Choose three of our delicious wraps:
Chicken Caesar, Roast Beef, Turkey with Bacon and Cranberry, Chicken Salad or Vegetarian

That's Italian

Penne Pasta served with Pesto Italian Sausage, Marinara Meatballs and Alfredo Grilled Chicken Breast. Paired with a Caesar Salad and Breadsticks

LUNCH AT THE BAY

290 LUNCH BUFFETS (CONTINUED)

Buffets are priced per person and include regular and decaffeinated coffee, and fresh baked cookies

A Sailor's Slider Delight

Assorted Mini Sliders with 290 Chips, Potato Salad and Fresh Fruits

Please choose three sliders:

Pulled Pork, Mini Burger, Chicken Salad, Blackened Tuna, Portabella Mushroom, Caprese or Meatloaf

Wisconsin Cookout

Baked Beans, Home-made Chips, Coleslaw and Fresh Fruits

Select three items from the Grill:

Hamburgers, Vienna Hot Dogs, Bratwursts, Grilled Chicken Breast, Portabella Mushroom

PLATED OPTIONS

Buffets are priced per person and include regular and decaffeinated coffee, and fresh baked cookies

Point Pesto Pasta

Asparagus, Sun Dried and Organic Bi-colored Cherry Tomatoes, Roasted Garlic Mushrooms, Pappardelle Pasta, Zucchini, Yellow Squash and Pesto Sauce

Prime Rib Philly

Tender Shaved Prime Rib with Horseradish Aioli, Provolone Cheese, Grilled Onions, Peppers on a French Roll, served with our Home-made 290 Chips.

Chicken Piccata

Slow Roasted and Lightly Breaded Chicken Served in a Lemon-Butter Caper Sauce. Served with rice or mashed potatoes w/ vegetable garnish

Beef Stroganoff

Tenderloin Beef Cooked with Onions, Mushrooms, and Seasonings, Served in a Culinary Cream Sauce over Egg Noodles

Angel's Flight Salmon

Seared 6oz Norwegian Salmon with a Trio of Tomatoes and Fresh Basil with Sweet Wine Olive Oil Sauce with rice or mashed potatoes

Blackened Point Tuna Salad

Blackened tuna served with remoulade sauce, tomatoes, red onions with sliced avocados on a bed of fresh arugula

Lakeside Lobster Roll

Chilled Maine lobster with a smidgen of celery and mayo stuffed into a grilled New England roll Comes with our Home-made 290 chips

HORS D'OEUVRES, ENHANCEMENTS & CARVING STATIONS

MIX & MINGLE PACKAGES

Select 2 Hot and 2 Cold Hors d' oeuvres

Select 2 Hot, 2 Cold 1 Specialty Hors d' oeuvres

Select 3 Hot, 3 Cold 1 Specialty Hors d' oeuvres

Select 2 Hot, 2 Cold Hors d' oeuvres and a Carving Station
(Excludes the Prime Rib and Tenderloin Carving Station)

Enhance any of these Packages and make them a meal by adding one of our Carving or Action Stations

Cold Hors d'oeuvres

Individual Hors d'oeuvres are priced per piece

- Bruschetta
- Deviled Eggs
- Caprese Skewers
- Pesto Crostini with Goat Cheese and Sundried Tomatoes
- Edible Spoons with toppings
- Smoked Salmon Bites
- Gorgonzola Pear Bites
- Crostini with Melon and Prosciutto Relish
- Door County Cherry and Goat Cheese Tarts
- Watermelon and Feta Skewers (seasonal)
- Beef Crostini with Cranberry Horseradish Crème

Hot Hors d'oeuvres

Individual Hors d'oeuvres are priced per piece

- Stuffed Mushrooms, choice of: Spinach and Cheese, Sausage and Marinara, or Boursin and Breadcrumbs
- Meatballs, choice of: BBQ, Cranberry Mustard Demi, or Marinara
- Bacon Wrapped Water Chestnuts
- Pretzel Bites with Cheese Sauce
- Chicken Cordon Bleu Bites
- Spinach & Feta Spanakopita
- Blue Cheese, Spinach, and Chicken Bites
- Oriental Pot-Stickers
- Mac & Cheese Bites
- Arancini Bites
- Mini Chicken Pot Pies
- Spinach & Artichoke Wontons

Specialty Hors d' Oeuvres

Individual Hors d'oeuvres are priced per piece

- Ahi Tuna-poke on Crispy Wonton
- Almond Dates Wrapped in Bacon
- Mini Crab Cakes
- Ceviche Shooters
- Brat & Beer Shot Served on a Mini Pretzel Bun
- Mini Beef Wellington Deluxe
- Bloody Mary Shrimp Shot

Pier Party Pleasers

Priced per person

- Homemade Chips and Dip
- Charcuterie Board
- Wisconsin Cheeses and Sausage Board
- Assorted Vegetables and Dip
- Hummus with Pita and Vegetable Slices
- Fresh Fruit Display with Yogurt
- Spinach and Artichoke Dip
- Cheese Curds
- Assorted Flatbreads
- Sherried Crab Dip w/ Sliced Baguettes and Crackers

HORS D'OEUVRES, ENHANCEMENTS & CARVING STATIONS

CARVING STATIONS

Priced per person in addition to any 290 buffets
All Carving and Action Stations Require a Chef Fee

Honey Glazed Ham

Rolls, Dijon Mustard and Pineapple Chutney

Prime Rib

Rolls, Horseradish & Horseradish Cream Sauce

Herb Roasted Turkey

Rolls, Cranberry Chutney, Mustard Aioli

Herb Crusted Boneless Pork Loin

Rolls, Apple Chutney, Brown Mustard

Roasted Round of Beef

Rolls, Horseradish & Horseradish Cream Sauce

Roasted New York Strip Loin

Rolls, Tarragon Dijon Mustard, Horseradish Cream

Roasted Beef Tenderloin

Rolls, Horseradish & Horseradish Cream Sauce

COME IN FOR DINNER

DINNER BUFFETS

Dinner buffets are priced per person and include regular and decaffeinated coffee
Family Style Salad available for a per person upcharge

Friday Fish Fry

Baked and Deep Fried Cod
290 House Salad with Ranch and Balsamic Vinaigrette
Coleslaw, Bread, Potato Pancakes, French Fries, Apple Sauce, Tartar Sauce and Lemons

Midwest BBQ Picnic

Caesar Salad, Tomato Basil Tortellini Salad, Cheese and Fruit Display,
Tortilla Chips with Guacamole and Salsa
Select two items from the Grill:
Select three items from the Grill:
Select four items from the Grill:
Hamburgers, Vienna Hot Dogs, Bratwursts, Grilled Chicken Breasts, Country Style Ribs, BBQ Pulled Pork
Served with Buns, Condiments and Pickles

South of the Border

Shredded Beef and Shredded Chicken with Roasted Peppers and Onions, Cilantro Lime Rice, Street Corn Salad, Flour Tortillas, Toppings: Shredded Lettuce, Sour Cream, Olives, Diced Tomatoes, and Assorted Cheeses,
Tortilla Chips with Guacamole and Salsa

Classic 290 Buffet

Choose Two Main Courses
Choose Three main Courses
House Salad with Choice of Dressing, Seasonal Vegetables, Creamy Garlic Mashed Yukon Gold Potatoes, Roasted Crusted Salmon, Chicken Breast with Choice of Butter Sauce:
Lemon, Sun-Dried Tomato, or Chutney,
Carving Station Option, and Choice of Pasta Dish:
Point Pasta, Vodka Sauce with Peppers and Onions, or Parmesan Cream with Mushrooms and Scallions

COME IN FOR DINNER

DINNER BUFFETS (CONTINUED)

The Italian Countryside

290 Caesar Salad, Caprese Salad with A Balsamic Glace and extra Virgin Oil
Marinara Pasta with Meatballs and Chicken Piccata
Pesto Pasta, Mixed Vegetables and Garlic Breadsticks

The Party Buffet

Island Shrimp, Meatballs
Mini Roast Beef Sandwiches with Provolone Cheese
Caprese Skewers, Mac and Cheese,
290 Chips and Dip, Wisconsin Cheeses Display with Crackers

PLATED DINNERS

*Dinners are priced per person and include a 290 House Salad with Vinaigrette Dressing, Bread, Choice of Starch and Vegetable and Dessert
Fresh Regular and Decaffeinated Coffee*

Pesto Pasta

Asparagus, Sun Dried and Organic Bi-Colored Cherry Tomatoes, Roasted Garlic Mushrooms, Pappardelle Pasta, Zucchini, Yellow Squash and Pesto Sauce

Blackened Swordfish

A Blackened filet with a Diced Tomato Caper Sauce

Cod w/ Shrimp Scampi Sauce

Baked Cod Loin topped with a garlic and White wine Butter Sauce

Fresh Filet of Salmon

Seared Norwegian Salmon with a Trio of Tomatoes, Fresh Basil, Garlic, Sweet Wine and Olive Oil

Seared Chicken Breast

Semi-boneless, Marinated and Served with a Bruschetta Butter Sauce

Chicken Piccata

Lightly Breaded Slow-Roasted Chicken Breast in a Lemon-Butter Caper Sauce

Mediterranean Chicken Breast

Topped with Balsamic Glaze

Stuffed Chicken Breast

Stuffed with Bacon, Spinach, and Cheese with a Cassis Demi-Glace

Pork Ribeye Steak

With Roasted Apples and Infused Demi-Glace

Grilled Smoked Bone-in Pork Chop

House smoked Center Cut Pork Chop with Chipotle Cream

Boneless Short Rib

Served with Red Wine and Kalamata Marinara

New York Strip Steak

Grilled to Perfection with a Bacon Blue Cheese Butter and an infused Demi Glace

Beef Tenderloin Filet

With Wild Mushroom Demi-Glace and Horseradish Flan

Beef Tenderloin Medallions

With a Caramelized Onion and Cheese Crust then topped with a Balsamic Glaze

COME IN FOR DINNER

SIDES

\$ items indicate a specialty product upcharge

Starches

- Mashed Potatoes, Wild Rice Pilaf with Pecans and Dried Cherries
- Israeli Couscous with Quinoa
- Yukon or Redskin Mashed, Bacon Roasted New Potatoes, Gorgonzola and Swiss au Gratins
- Mashed Yukon Potatoes with Truffle Oil and Bacon Prosciutto \$
- Mashed Sweet Potatoes with Gorgonzola and Dried Cranberries \$

Vegetables

Green Beans, Roasted Corn, Roasted Asparagus, Roasted Carrot Sticks, Braised Baby Bok Choy, Cauliflower and/or Broccoli Flan, Corn Custard, Fried Brussel Sprouts (Seasonal, in-house and family style only), Cauliflower and Cream Cheese Mash

Salad Enhancements

Per person price to add or 'upgrade' your salad selection

- Caprese Salad
- Watermelon Stack
- Pear and Gorgonzola w/Mixed Greens and Sesame Ginger Dressing
- Caesar Salad with Home-made Croutons
- Arugula Beet Salad with Feta Cheese

Porch Perfect Desserts

- Key Lime Pie
- Carrot Cake
- Brownie a la Mode
- Lemon Raspberry Cheesecake Torte
- NY Style Cheesecake with Berry Topping
- Seasonal Pie a la Mode
- Crème Caramel with Berries
- Chocolate Pot au Crème

SPECIALIZATION

Don't see what you want or want a little bit of everything? Work with our Chef to customize a package for you. For additional information, please contact Melissa Rios at melissa.rios@gagemarine.com or Chef Michael Lavin at michael.lavin@gagemarine.com

Duet Plates:

*Tenderloin Steak/Shrimp
Tenderloin Steak/Salmon
Short Rib/Crab Cake
Chicken/Ravioli Pasta*