



# **LAKE LIFE CATERING**

## **EXCLUSIVE EVENT MENU**

**1 Liechty Drive  
Williams Bay, WI 53191  
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# HORS D'OEUVRE PACKAGES, CARVING STATIONS AND ALA CARTE OPTIONS

## MIX & MINGLE 25 person packages

All Mix & Mingle Packages are served with a Vegetable & Dill Dip Platter

THE GENEVA: Select 2 Hot, 2 Cold, 1 Specialty Hors d'oeuvres \$20pp

THE FONTANA: Select 3 Hot, 2 Cold, 1 Specialty Hors d'oeuvres \$25pp

THE BAY: Select 3 Hot, 3 Cold, 2 Specialty Hors d'oeuvres \$35pp

## BUFFET ENHANCEMENT & CARVING STATIONS

Enhance any buffet or hors d'oeuvre package by adding one of our carving stations.

Priced per person and all stations require a \$150 Chef Fee

Honey Glazed Ham \$9pp

Dijon Herb Roasted Turkey \$10pp

Roasted Center Cut  
Pork Loin \$10pp

Garlic Crusted Roasted  
Round of Beef \$11pp

Classic Roasted  
Beef Tenderloin \$24pp

All Carving Stations served with  
Complimenting Sauce  
and Bakery Rolls

The below individual hors d'oeuvres can be added, at an additional cost, to any of our designed menus

### Cold Hors d'oeuvres - \$3.50pp

Deviled Eggs  
Caprese Skewers  
Pesto Crostini with Goat Cheese and Sundried Tomatoes  
Smoked Salmon with Cucumber Discs  
Gorgonzola, Walnut and Pear Bites  
Creamy Brie and Jam Tartlets  
Door County Cherry and Goat Cheese Tarts  
Watermelon and Goat Cheese Skewers (seasonal)  
Beef Crostini w/ Cranberry Horseradish Crème

### Hot Hors d'oeuvres - \$4.50pp

Spinach & Cheese Stuffed Mushrooms  
Lake Life BBQ Meatballs  
Bacon Wrapped Water Chestnuts  
Pretzel Bites with Beer Cheese Sauce  
Miniature Chicken Cordon Bleu  
Bacon and Caramelized Onion Tarts  
Buffalo & Bleu Cheese Chicken Bites  
Chicken and Vegetable Pot-Stickers  
Spinach & Artichoke Stuffed Wontons

### Specialty Hors d'oeuvres - \$6.50pp

Mini Crab Cakes  
Boiled Shrimp and Cocktail Sauce  
Beer Braised Brisket and Mac & Cheese Skewer  
Cajun Lobster Salad Bite

Brat & Beer Shot with Cheese Curd and Pretzel Bite  
Mini Deluxe Beef Wellington  
Bloody Mary Shrimp Shot  
Raspberry and Brie En Croute

# ALA CARTE MENU

Great for dropoff or an easy add-on for any menu plan.

## HOMEMADE CHIPS and DIP

Hand sliced and fried daily. Served with a slightly smoky roasted onion dip

Serves 10 **\$40**

## LAKE LIFE GUACAMOLE DIP

Fresh Avocado, Jalapeno, Cilantro and Lime Juice. Served with Fresh Tortilla Chips

Serves 10 **\$46**

## GENEVA SUMMER SALAD

Fresh Mixed Greens with Dried Cranberries, Candied Walnuts, Fresh Berries, Roasted Corn and Feta Cheese. Served with Citrus Herb Vinaigrette

Serves 10 **\$44**

## FRESH FRUIT PRESENTATION

A Selection of the Season's Freshest Fruit, Melon, and Citrus Offerings

Serves 10 **\$75 (seasonal)**

## SIGNATURE ROASTED BEEF TENDERLOIN PLATTER

Herb Crusted Whole Beef Tenderloin roasted to Medium Rare and Sliced; served with Creamy Horseradish Sauce, Dijon Caramelized Onion Sauce, Fresh Arugula Garnish and Rolls

Average 10 servings **\$275**

## ROASTED COLOSSAL SHRIMP

Served with Classic Cocktail Sauce and Fresh Lemon Wheels

Serves 10 **\$95**

## SUMMER CHICKEN SALAD

All white meat Chicken Salad seasoned with Olive Oil, Lemon and Herbs. Served on Croissants and topped with Arugula

Serves 10 **\$62**

## MEDITERRANEAN VEGETABLE DISPLAY

Homemade Hummus with Pita Bread Points, Carrot Sticks, Celery Sticks and Cucumber Chips.

Also included are Roasted Brussel Sprouts, Roasted Asparagus, Roasted Mushrooms and a Creamy Mediterranean Dip

Serves 10 **\$58**

## CHEF'S CHARCUTERIE BOARD

A Selection of Sharp Cheeses, Thin Shaved Italian Specialty Meats, Seasonal Fruit, Speciality Olives and Nuts. Served with a selection of Signature Crackers

Serves 10 **\$125**

## WISCONSIN CHEESES and SAUSAGE BOARD

A Selection of Wisconsin's Best Cheeses and Sausages, Mustards and Cranberry Chutney. Served with a selection of Signature Crackers

Serves 10 **\$75**

## SWEET POTATO CRISPS

Served with a Lake Life Bleu Cheese and Cranberry Spread

Serves 10 **\$44**

## DUET TRAY OF BAGUETTE CRISPS

Served with Tomato Bruschetta and Garlic Herb Cheese Spread

Serves 10 **\$46**

# AT THE LAKE BUFFETS

Lake Life Buffets are priced per person and accompanied with buffet equipment and servingware, table linens and decor, silverware, china or bamboo flatware and cloth or disposable napkins.  
-Add Turtle Brownies and Lemon Bars to any Buffet for \$3 per person-

## Surf's Up Brunch \$27 25 person minimum

Bourbon French Toast Bread Pudding with Bananas - Bacon & Swiss Frittatas - Vegetable Egg Casserole  
Mini Ham and Cheese Sliders - Seasonal Fresh Fruit - Granola, Yogurt and Berry Presentation  
Selection of Breakfast Sweets: Bakery Fresh Wisconsin Kringle and Assorted Danish

## That's A Wrap \$24 10 person minimum

"Lake Life" Signature Green Salad

Homemade 290 Chips

Seasonal Fresh Fruit

Choose three varieties of our delicious wraps:

- Chicken Caesar
- Roast Beef and Cheddar with Horseradish Cream
- Turkey and Swiss with Bacon
- Summer Chicken Salad
- Signature Vegetarian

## A Sailor's Delight \$29 10 person minimum

Fresh Arugula Salad

Tortilla Chips and Mango Salsa

Tortellini Pesto and Tomato Pasta Salad

Seasonal Fresh Fruit

Three Assorted Sliders:

Beef Tenderloin: Slow Roasted sliced thin, topped with Caramelized Onions and Hoersradish Sauce

Turkey: Deli sliced thin, topped with Cheddar Cheese and Cranberry Bacon Jam

Caprese: Fresh Mozzarella and Tomato slices layered with Pesto Mayonnaise

## Lake Life Buffet \$38 25 person minimum

Fresh Arugula Salad

Carved Roasted New York Strip Loin with assorted Condiments

Grilled Boneless Chicken Breast with Madeira Sauce

Pasta Casserole with Asparagus and Goat Cheese

Seasonal Vegetables

Garlic and Tarragon Roasted Potatoes

Bakery Rolls and Butter

\*\$150 Chef fee required with Carving Station

## Midwest Cookout \$27 25 person minimum

"Lake Life" Signature Green Salad

Homemade 290 Chips

Seasonal Fresh Fruit

Signature Mac and Cheese

Creamy Cole Slaw

Pulled Pork with Classic BBQ Sauce

Wisconsin Brats, marinated with Beer and Onions

Chicken Sliders, breaded with 290 slider sauce

Bakery Buns and Condiments

## Chicago Meets Wisconsin \$34 25 person minimum

Italian Green Salad

Chicago Hot Dog Skewer Bites

Petite Chicago Beef Sandwiches

Beer Braised Brat on a Pretzel Bun

Brie and Cranberry Tarts

Cheese and Sausage Board

Salmon Spread with Cucumbers and Crackers

## Italian Countryside \$32 25 person minimum

Caesar Salad

Caprese Salad with Balsamic Glaze and Extra Virgin Olive Oil

Basil Marinara Pasta with Meatballs

Chicken Piccata

Pesto Pasta

Seasonal Chef's Choice Vegetable

Garlic Breadsticks and Sliced French Bread

## Southern Style \$37 25 person minimum

"Lake Life" Signature Green Salad

Slow Cooked Beef Brisket

Beer & BBQ Braised Boneless Chicken Thighs

Signature Mac and Cheese

Creamy Coleslaw

Southern Corn Casserole

Baked Cornbread with Honey Butter

## The Matriark \$63

Available for groups of 10 or more, with increases in increments of 5

Homemade PIER 290 Chips and Onion Dip - Greek Salad - Roasted and Fresh Vegetables with Hummus

Pre-Carved Beef Tenderloin, served room temperature with a selection of sauces and petite rolls

Chef's Chartcuterie Board - Roasted Jumbo Shrimp with Bloody Mary infused cocktail sauce

Add-on: Lemon Basil Roasted side of Fresh Salmon, served room temperature \$9pp, 10 person minimum

NOTICE: The consumption of raw or undercooked eggs, meat, poultry, seafood or shellfish may increase your risk of food borne illness.  
23% Service Charge, 5.5% WI State Tax and any venue service fees will be added to your Final Invoice.

# LAKE LIFE DINNER PLATES

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Lake Life Dinners are priced per person and include a choice of  
One Salad, One Starch and One Vegetable and Bread

You may select UP TO 2 entrees. If more than 2 options are selected, an additional fee will be assessed.  
We do ask that the Salad, Starch and Vegetable be the same for all entrees.

## **Pesto Pasta \$28**

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

## **Eggplant Napoleon \$29**

Breaded Fresh Eggplant layered with Mozzarella and Tomato Slices. Topped with a Pesto Infused Beurre Blanc and Balsamic Glaze

## **Seared Branzino Fillet \$39**

European Sea Bass lightly seared and topped with an Olive and Tomato Compote

## **Fresh Fillet of Salmon \$36**

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

## **Signature Chicken Parmesan \$33**

Boneless Chicken Breast topped with a Fresh Parmesan Custard with Basil Marinara Sauce

## **Chicken Piccata \$34**

Lightly Breaded Boneless Chicken Breast with a Timeless Lemon-Butter Caper Sauce

## **Chicken Coq au Vin \$35**

Roasted Airline Chicken Breast Prepared in Classic Burgundy Fashion with Pearl Onions, Fresh Mushrooms and Red Wine Sauce

## **Stuffed Chicken Breast \$36**

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

## **Pork Ribeye Steak \$37**

Tender Pork Ribeye Steak topped with a Bacon and Blue Cheese Crust. Finished with a Bourbon Demi Glace

## **Oriental Style Duck \$38**

Duck Confit Leg Quarter Roasted in a Ginger Sesame Teriyaki Sauce and garnished with a Duet of Vegetable Stuffed Potstickers

## **Boneless Beef Short Rib \$39**

Braised Beef Short Rib served with Port Wine and Dried Cherry Demi Glace

## **Grilled New York Strip Steak \$47**

Classic New York Strip Steak, lightly seasoned and finished with a Whiskey Infused au Poivre Sauce

## **Center Cut Beef Tenderloin Filet \$48**

Seared and Roasted Beef Tenderloin with Creamy Demi Glace and a Wild Mushroom Compote

## **Beef Tenderloin Medallions \$45**

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

## **Children's Meal \$12**

Chicken Nuggets, Mac & Cheese, Carrots, Ranch Dressing and Fruit Cup (ages 4-12)

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## SUBSTITUTION OPTIONS AND DESSERTS

\$ items indicate a specialty product upcharge

### Salads

**Caesar Salad** - Crisp Romaine, Shaved Parmesan, Pepper, Caesar Dressing and Crisp Seasoned Croutons

**Italian Green Salad** - Mixed Greens, Fresh Tomatoes, Red Onion, Black Olives, Pepper Rings, Parmesan Cheese, Croutons and Zesty Herb Vinaigrette

**Caprese Salad (seasonal) \$2** - Fresh Sliced Tomatoes layered with Fresh Mozzarella Slices. Topped with Parmesan Crisps, Basil Oil and Balsamic Glaze

**Greek Salad \$2** - Crisp Romaine Lettuce, Baby Spinach, Fresh Tomatoes, Peppers, Kalamata Olives, Cucumbers, Artichoke Hearts and Feta Cheese. Tossed with Herb Vinaigrette

**Lake Life Signature Green Salad \$2** - Spring Mix Lettuce, Fresh Berries, Mandarin Oranges, Carmelized Nuts, Dried Apricots and Shaved Parmesan Cheese. Tossed with our Signature Berry Vinaigrette

**Arugula Beet Salad \$3** - Arugula Lettuce, Sliced Beets, Fresh Shaved Fennel, Toasted Almonds and Feta Cheese. Served with Balsamic Glaze

### Starches

Wild Rice Pilaf  
Classic Russet Mashed Potatoes  
Garlic Smashed Yukon Gold Potatoes  
Couscous with Quinoa Blend  
Garlic & Tarragon Roasted Potatoes

### Vegetables

Fresh Green Beans  
Roasted Corn with Basil Butter  
Roasted Carrots  
Southern Corn Casserole  
Seasonal Vegetable Blend  
Roasted Brussel Sprouts mixed with Dried Cranberries \$2

### Desserts

Chef's Choice Assorted Mini Desserts \$7pp  
Turtle Brownies and Lemon Bars \$5pp  
Assorted Cookies \$3pp

### Boxed Kid's Meals

Chicken Tenders, Mac & Cheese Cup, Carrot Sticks and Fresh Fruit (ages 4-12) \$12pp

**Classic Coffee Station** \$3pp

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## SPECIALIZATION

Don't see what you want? Would you like a little more flare?

Work with Chef Michael Lavin to customize your event. A custom menu fee of \$500 will be added to your event invoice for product sourcing and custom preparation.

For additional menu information, please contact [melissa.rios@gagemarine.com](mailto:melissa.rios@gagemarine.com)

# LAKE LIFE CATERING POLICIES

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## Event Ordering Policy

In the event of uncertain market conditions, certain items may not be available at the time of your event. In addition, certain items, noted on your proposal, will be subject to 'market' pricing adjustments when quoted greater than 30 days from your event.

*Proposal pricing within **30 days** will be guaranteed. If your contract and menu selections have been signed prior to 30 days of your event, contact your sales team member for more information.*

If a plated menu is desired, the choices will be limited to two.

The host is responsible for providing place cards, including the entree choice of each guest.

## Service Charge

All pricing is subject to a 23% Service Charge and 5.5% Sales Tax.

The Service Charge includes all buffet equipment and accessories, buffet linens, china or bamboo flatware and linen or disposable napkins, event setup & takedown, refuse disposal, service staff and administrative costs acquired throughout the planning and execution process of your event. The Service Charge is not a gratuity. Gratuity is at the discretion of the client.

## Food Safety

All leftover food remains the property of Lake Life Catering in accordance to the Federal and State Health Regulations. Catered food items are prohibited from being re-packed and transported a second time. Food borne illness is very dangerous. Food is extremely perishable so therefore, for your safety, the local Health department strictly prohibits you or any of your guests from taking catered food from the premises.

## Passed Hors d'oeuvres

There is an additional server fee of \$35 per event, per server.

The quantity of servers needed for your specific event will remain at the discretion of Lake Life Catering.

## Other Catering Event Fees

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

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

\$150 staffing fee for buffets or stations requiring chef assistance

A **3.5% Convenience fee** will be added for all credit card payments.