



# LAKE LIFE CATERING

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## ON-SITE MENU



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Celebrate life's special moments with a party catered by Lake Life Catering! We are your full-service caterer for events of all sizes. Whether you're hosting a lakeside picnic on the lawn of your Lake Geneva home or a rehearsal dinner in our waterfront PIER 290 Upper Deck, we have the perfect menu selection to impress your guests!

*Thank You,*



**Director of Events**  
Melissa Rios



**Executive Chef**  
Ken Hnilo

## Lake Life Continental | \$15

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Fresh Coffee and Orange Juice  
Individual Assorted Yogurts  
House Granola and Local Honey  
Seasonal Fruit Display

## Breakfast Buffet | \$22

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Fresh Coffee and Orange Juice  
Individual Assorted Yogurts  
Seasonal Fruit Display  
O'Brien Potatoes with Bell Peppers and Onions  
Scrambled Eggs with Chives plus Diced Tomatoes, Bell Peppers,  
and Shredded Cheese, and Your Choice of Two (2) Meats:

- Crispy Cherrywood Smoked Bacon
- Chicken Breakfast Sausage
- Jumbo Pork Links
- Chorizo

## Lake Life Breakfast Buffet | \$32

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Fresh Coffee and Orange Juice  
Individual Assorted Yogurts  
House Granola and Local Honey  
Assorted Breakfast Pastries  
Seasonal Fruit Display  
Breakfast Potatoes  
Spinach Salad  
Roasted Vegetable Quiche  
Crispy Cherrywood Smoked Bacon or Chicken Breakfast Sausage  
Smoked Salmon Board with Cream Cheese, Capers, Diced Tomatoes,  
and Pickled Red Onions

*Breakfast Buffets*

SERVED BEFORE 3:00PM  
Priced Per Person



## Lake House Lunch | \$17\*

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Fruit Salad

Creamy Coleslaw

Housemade 290 Chips

House Green Salad with Balsamic Vinaigrette

Build Your Own Sandwich (Select 3):

- Smoked Turkey
- Roast Beef
- Honey Ham
- 290 Chicken Salad
- Roasted Vegetable and Hummus

Sliced Cheese Selection

Condiment Selection

Assorted Rolls and Breads

## That's a Wrap | \$20\*

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Fruit Salad

Creamy Coleslaw

Housemade 290 Chips

Lake Life Signature Green Salad

Choose Your Own Wraps (Select 3):

- Chicken Caesar
- 290 Chicken Salad
- Roasted Vegetable and Hummus
- Turkey and Swiss with Bacon and Cranberry
- Roast Beef and Cheddar with Horseradish Cream

## Down South | \$28\*

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Street Corn Chips

Corn and Flour Tortillas

Mexican Rice and Vegan Refried Beans

House Fried Tortilla Chips with Salsa and Fresh Guacamole

Fajita Style Beef and Chicken with Roasted Peppers and Onions

Toppings: Crema, Shredded Lettuce, Queso Fresca, Diced

Tomatoes, Pickled Jalapeños, and Fresh Limes



\*10 person minimum required



## Midwest Cookout | \$29\*\*

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Coleslaw  
Seasonal Fresh Fruit  
Housemade 290 Chips  
Creamy Mac and Cheese  
Lake Life Signature Green Salad  
Pulled Pork with Classic BBQ Sauce  
Chicken Sliders with 290 Slider Sauce  
Wisconsin Brats Marinated with Beer and Onions  
Buns and Condiments

## The Matriark | \$64\*\*\*

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Chef's Charcuterie Board  
Housemade 290 Chips and Onion Dip  
Roasted and Fresh Vegetables with Hummus  
Roasted Jumbo Shrimp with Bloody Mary Infused Cocktail Sauce  
Pre-Carved Beef Tenderloin, Served at Room Temperature with a  
Selection of Sauces and Petite Rolls  
Add-On: Lemon-Basil Roasted Side of Fresh Salmon, Served at  
Room Temperature | +10

*Lunch & Buffets*

SERVED BEFORE 3:00PM  
Priced Per Person

\*\*25 person minimum required | \*\*\*10 person minimum required and increases in increments of 5



**Cold** | \$4.75

Shrimp Cocktail

Brie and Berry Tart

290 Deviled Eggs

Belgian Endive with Blue Cheese  
and Candied Pecans

Skewers:

- Watermelon and Mint
- Tomato, Basil, and Mozzarella

Crispy Baguette Crostini:

- Ricotta and Grilled Grapes with Local Honey
- 290 Chicken Salad and Fresh Herbs
- Hot Smoked Salmon with Celery Leaf and Caviar
- Beef Tenderloin with Horseradish Cream
- Smoked Trout with Pickled Red Onion
- Ahi Tuna with Wasabi Cream
- Chilled Shrimp with Sweet Pea, Pesto, and Marigolds

**Ambient** | \$5.75

Spinach and Feta Bites

Lake Life's Brat &amp; a Shot

Veggie Spring Rolls with Sweet Chili Sauce

**Hot** | \$5.75

Meatballs:

- BBQ
- Swedish
- Marinara

Lake Life Crab Cakes

Wild Mushroom Arancini (Risotto Fritters)

Sweet Potato and Black Bean Quesadillas

Vegetable Potstickers with Ginger-Sesame Sauce

Fiery Chicken Bites with Blue Cheese Bacon Dipping Sauce

**Mix & Mingle** | 25 Person Minimum**The Geneva:** Select 2 Hot & 2 Cold Hors d'oeuvres \$20**The Fontana:** Select any 6 Hors d'oeuvres \$31**The Bay:** Select any 7 Hors d'oeuvres \$37**The Full Lake:** Select any 8 Hors d'oeuvres \$43

## Boards | Average 8-10 Servings

Creatively Displayed and Served with Assorted Crackers  
and/or Appropriate Condiments

- Vegetable Crudite with Housemade Dip \$55
- Roasted Vegetable \$75
- Wisconsin Cheese \$90
- Wisconsin Summer Sausage \$95
- Wisconsin Cheese and Summer Sausage \$95
- Imported Cheese \$100
- Fresh Fruit \$110
- Charcuterie \$145

### Herb Crusted Whole Beef Tenderloin Platter

Roasted Medium Rare and Sliced, Served with Creamy  
Horseradish Sauce, Dijon Mustard, Arugula, and Ciabatta Rolls

\$295

## Chips & Dip | Serves 10

- Cinnamon-Spiced Tortilla Chips with Caramel and Chocolate Sauce \$45
- Yukon Gold Potato Chips with 290 French Onion Dip \$50
- House-Fried Tortilla Chips with Salsa and Guacamole \$55

## Carving Stations | Per Person Pricing

Enhance any Buffet or Mix & Mingle package by adding one of our carving stations

\*All carving stations require a \$150 Chef Fee\*

Carving Station Includes Lake Life Rolls and Assorted Condiments

- Roasted Turkey Breast with Honey and Fresh Thyme \$10
- Brown Sugar and Maui Pineapple Glazed Ham \$12
- Slow-Roasted Pork Loin with Housemade Apple Sauce \$13
- Roasted New York Strip with Au Jus \$18
- Black Pepper Roasted Beef Tenderloin with Red Wine Sauce \$24

## Seafood Towers

Market Price

Chilled Shrimp  
Jonah Crab Claws  
Fresh Shucked Oysters  
Lake Life Combo

## Action Stations

Market Price

Cheese Wheel  
Grilled Lamb Chops  
Hot Corned Beef Sandwiches

*Stationed Hors d'oeuvres*



## Southern Style | \$39\*\*

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Lake Life Signature Green Salad  
Signature Mac and Cheese  
Creamy Coleslaw  
Southern Corn Casserole  
Slow-Cooked Beef Brisket  
Beer and BBQ Braised Boneless Chicken Thighs  
Baked Cornbread with Honey Butter

## Wisconsin Supper Club | \$47\*\*

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Relish Tray with Fresh and Pickled Vegetables and 290 Ranch  
Wisconsin Sharp Cheddar Cheese Spread with Bread Sticks  
and Potters Crackers  
Iceberg Lettuce Salad Served with Cherry Tomatoes,  
Red Onions, and Sliced Cucumbers with French Dressing  
Fresh Asparagus with Citrus Vinaigrette

Choose One:

- Prime Rib
- Beef Short Ribs
- BBQ Baby Back Ribs

Choose One:

- Roasted Chicken Breasts
- Lake Superior Whitefish

Baked Potato Bar with Sour Cream, Wisconsin Butter,  
Bacon Bits, Shredded Cheddar, and Chopped Chives

Lake Life Rolls and Wisconsin Butter

Watery Watermelon

Wisconsin Cream Puffs

\*\$150 Chef Fee required with Prime Rib selection

\*\*25 person minimum required





Lake Life | \$42\*\*

- Fresh Arugula Salad
- Grilled Boneless Chicken Breast with Madeira Sauce
- Chef-Carved New York Strip Loin with Assorted Condiments
- Herb Roasted Potatoes
- Vegetable Dish
- Dinner Rolls and Butter

\*\$150 Chef Fee required with carving station

The Matriark 2.0 | \$75\*\*\*

- Lake Life Salad
- Asparagus Salad
- Chef’s Charcuterie and Veggie Board
- Lake Life Rolls and Wisconsin Butter
- Roasted Vegetable Couscous
- Jumbo Shrimp with 290 Cocktail Sauce
- Chef-Carved Roast Beef Tenderloin with a Selection of Sauces
- Add-On: Lemon-Basil Roasted Side of Fresh Salmon | +10

\*\$150 Chef Fee required with carving station

Kids’ Menu | Ages 4-12

Hot Dog	\$14
with French Fries	
Cheeseburger	\$14
with French Fries	
Chicken Tenders	\$14
with French Fries, Ketchup, and Ranch	
Homemade Mac and Cheese	\$14
with a Fruit Cup	



## Salads

### Mixed Green Salad

Mesclun Spring Mix with Heirloom Grape Tomatoes, Sliced Red Onion, and Balsamic Vinaigrette

### Caesar Salad

Crisp Romaine, Parmesan Dressing, and Garlic Croutons

### House Salad

Mixed Greens with Cucumbers, Tomatoes, Carrots, and Croutons with Balsamic Vinaigrette

## Salad Upgrades

### 290 Arugula Salad

+\$3

Peppery Arugula with Shaved Parmesan Cheese and Extra Virgin Olive Oil

### Caprese Salad

+\$3

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

### Wedge Salad

+\$3

Iceberg Lettuce with Cherrywood Smoked Bacon, Red Onions, Grape Tomatoes, Blue Cheese Crumbles, and Blue Cheese Dressing

### Spinach Salad

+\$3

Baby Spinach with Seasonal Fruit, Goat Cheese, Black Pepper Candied Pecans, and Red Wine Vinaigrette

### Lake Life Signature Salad

+\$3

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

## Soup Upgrades

### Chicken Orzo

+\$4

### Tomato Bisque

+\$4

### Wisconsin Beer Cheese

+\$4



## Poultry

### Brick Chicken

\$37

Moroccan-Spiced Chicken Breast Served with Jeweled Couscous and Herbed Yogurt Sauce

### Citrus Chicken

\$37

Grilled Chicken Breast with Yukon Potato Puree, Sautéed Spinach, and Citrus-Butter Sauce

### Roasted Chicken

\$38

Airline Chicken Breast with Housemade Gnocchi, Applewood Smoked Bacon, Seasoned Vegetables, and Roasted Chicken Jus

### Coq Au Vin

\$39

Semi-Boneless Chicken Braised in Red Wine, Pearl Onions, Cherrywood Smoked Bacon, and Cremini Mushrooms. Served with Buttery Mashed Potatoes, and Roasted Carrots

## Meat

### Pork Loin

\$47

Slow-Roasted with Buttery Mashed Potatoes, Broccolini, and Dried Apricots

### Braised Short Ribs

\$49

Red Wine Braised Ribs Served with Potato Puree, Honey-Roasted Potatoes, and Red Wine Sauce

### Hanger Steak

\$51

Honey-Citrus Marinated Steak with Wilted Spinach, Hasselback Potatoes, and Red Wine Sauce

### New York Strip

\$52

Herb-Roasted Potatoes, Caramelized Brussel Sprouts, and Bordelaise Sauce

### Beef Tenderloin

\$58

Garlic and Black Pepper Scented Filet of Beef with Yukon Gold Potato Puree, French Beans, and Mushroom Sauce

*Plated Dinner Menu*

\*SELECT UP TO 2 ENTREES  
Priced Per Person

\*If more than two are selected, an additional fee of \$3 per person will be assessed.



## Seafood

<b>Scottish Salmon</b>	\$47
Served with Creamy Polenta, Olive Oil Poached Tomatoes, and Herbed Artichoke Broth	
<b>Walleye</b>	\$49
Lightly Dusted and Served with Herb-Roasted Potatoes, French Beans, and a Lemon Caper Sauce	
<b>Sablefish</b>	\$51
Miso Marinated with Jasmine Rice, Sesame-Scented Green Beans, and Sweet Chili Sauce	
<b>Diver Scallops</b>	\$52
Pan-Seared and Served with Roasted Vegetable Couscous, Applewood Smoked Bacon, and Citrus Butter Sauce	
<b>Lobster</b>	\$58
Fresh Pasta Stuffed with Sweet Maine Lobster, Spring Peas, Roasted Peppers, and Citrus Butter Sauce	

## Vegetable

<b>Corn</b>	\$47
Charred Corn and Caramelized Onion, Quinoa with Roasted Carrots, and Tomatoes	
<b>Potato</b>	\$49
Jumbo Baked Potato Stuffed with Summer Vegetables, Fresh Herbs, and Vegan Sour Cream	
<b>Eggplant</b>	\$51
Grilled Eggplant with Orzo Pasta, Toasted Pine Nuts, Housemade Marinara, and Vegan Parmesan	
<b>Chickpea</b>	\$52
Crispy Chickpea Fritter (Falafel) with Tomatoes, Cucumbers, and Baba Ghanoush	

\*If more than two are selected, an additional fee of \$3 per person will be assessed.



## Platters

Assorted Cookies	\$3
Brownies and Lemon Bars	\$5
Chef's Choice Mini Desserts	\$9

## Plated | \$13

### Chocolate Truffon

Intense Chocolate Mousse with a Center of Crunchy Meringue Chocolate

### Giandjua Shortbread

Enhanced with Almond, Crushed Hazelnuts, and Bits of Candied Orange

### Rustic Apple Galette

Puff Pastry Stuffed with Roasted Apples, Served with Caramel Sauce and Vanilla Bean Ice Cream

### Lemon Trio

Crunchy Butter Shortbread Combined with a Slightly Tangy Lemon Cream and an Airy Italian Meringue

### Mango and Coconut

Light Coconut Mousse and the Exotic Fruit Compote

### Red Berry Charlotte

Raspberry Flavored Mousse and a Red Fruit Jello. Decorated with an Elegant Final Touch of Whole Red Fruit Garnish and Toasted Pistachio

### Flourless Chocolate Cake

Gluten Free Cake Topped with Fresh Berries and Mint

## Sweets Table | \$60 dz\*\*

### Mini Creme Brûlée

### Chocolate Petit Fours

### Macaroons

- Cherry, Coffee, and Mint

### Peanut Butter Mousse Shooters

### Chocolate Covered Strawberries



## **Event Ordering**

In the event of uncertain market conditions, certain items may not be available at the time of your event.

If a plated menu is desired, the choices will be limited to two. If more than 2 entrees are selected, an additional fee of \$3 per person will be assessed. The host is responsible for providing place cards; name and entrée selection must be listed.

All pricing is subject to change.

## **Passed Hors d'oeuvres**

There is an additional fee of \$35 per server if passed Hors d'oeuvres are requested. The number of servers needed for your specific event will remain at the discretion of Lake Life Catering.

## **Service Charge and Sales Tax**

All pricing is subject to a 23% Service Charge and 5.5% Sales Tax. The Service Charge is a “behind-the-scenes” cost, including all equipment and its accessories, linens, event set-up and take-down, kitchen fees as well as administrative costs acquired throughout the planning process of your event. The Service Charge is NOT a gratuity.

\*\*\*Providing an additional gratuity to our staff is certainly encouraged and graciously received, but is not required.

## **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. Foodborne 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.

## **Other Catering Event Fees**

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

\$50 dessert fee for bringing in your own dessert.

Cake-cutting service is available at \$3 per person.







**LAKE LIFE**  
BEGINS WITH  
**GAGE**

# Contact Us

[lakelifecatering.com](http://lakelifecatering.com)

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