



LAKE LIFE CATERING

OFF-SITE MENU



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 | \$12

Yogurt, House Granola, and Local Honey
Seasonal Fruit Display

Breakfast Buffet | \$22

Yogurt, House Granola, and Local Honey
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 Meats (Select 2):

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

Lake Life Breakfast Buffet | \$32

Yogurt, 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 Mini Bagels, Cream Cheese, Capers, Diced
Tomatoes, and Pickled Red Onions

Buffet Upgrades

Fresh Coffee	+\$3
Orange Juice	+\$3
Fresh Coffee and Orange Juice	+\$5



Breakfast Buffets

SERVED BEFORE 3:00PM
Priced Per Person



Lake House Lunch | \$17*

Fruit Salad

Creamy Coleslaw

House-Made 290 Chips

House Green Salad with Balsamic Vinaigrette

Build Your Own Sandwich (Select 3):

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

Sliced Cheese Selection

Condiment Selection

Assorted Rolls and Breads

That's a Wrap | \$20*

Fruit Salad

Creamy Coleslaw

House-Made 290 Chips

Lake Life Signature Green Salad

Choose Your Own Wraps (Select 3):

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

Down South | \$28*

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 Fresco, Diced Tomatoes, Pickled Jalapeños, and Fresh Limes

Midwest Cookout | \$29**

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

The Matriark | \$64***

Chef's Charcuterie Board
House-Made 290 Chips with French 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





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 & 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

Fieri Chicken Bites with Blue Cheese Bacon Dipping Sauce

Mix & Mingle | 25-Person Minimum

The Geneva: Select any 4 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 Crudités with House-Made Ranch \$55
- Roasted Vegetables with Hummus \$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 at Room Temperature 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
- House-Made 290 Chips with French Onion Dip \$50
- House-Fried Tortilla Chips with Salsa and Guacamole \$55

Carving Stations | Per Person Pricing | 25-Person Minimum

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 House-Made Apple Sauce \$13
- Roasted New York Strip with Au Jus \$18
- Black Pepper Roasted Beef Tenderloin with Red Wine Sauce \$24



Stationed For a dejeuner



Southern Style | \$39**

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**

Relish Tray with Fresh and Pickled Vegetables and House-Made Ranch
Wisconsin Sharp Cheddar Cheese Spread with Breadsticks and Potters Crackers
Wedge Salad Served with Cherry Tomatoes, Red Onions, and Sliced Cucumbers with French Dressing
Fresh Asparagus with Citrus Vinaigrette
Entree A (Select 1):

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

Entree B (Select 1):

- Roasted Chicken Breast
- Lake Superior Whitefish

Baked Potato Bar with Sour Cream, Wisconsin Butter, Bacon Bits, Shredded Cheddar, and Chopped Chives
Dinner Rolls and Butter
Watery Watermelon
Mini Wisconsin Cream Puffs

*\$150 Chef Fee required with Prime Rib selection

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
Seasonal Vegetables
Dinner Rolls and Butter

*\$150 Chef Fee required with carving station

The Matriark 2.0 | \$75***

Lake Life Salad
Fresh Asparagus with Citrus Vinaigrette
Charcuterie Board
Vegetable Crudités with House-Made Ranch Board
Dinner Rolls and 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 with French Fries	\$14
Cheeseburger with French Fries	\$14
Chicken Tenders with French Fries	\$14
Homemade Mac and Cheese with a Fruit Cup	\$14



Dinner Buffets

Priced Per Person



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

Peppery Arugula with Shaved Parmesan Cheese and Extra Virgin Olive Oil

+\$3

Caprese Salad

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

+\$3

Wedge Salad

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

+\$3

Spinach Salad

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

+\$3

Lake Life Signature Salad

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

+\$3

Soup Upgrades

Chicken Orzo

+\$4

Tomato Bisque

+\$4

Wisconsin Beer Cheese

+\$4

We ask that the salad be the same for all entrees, if selecting more than 1 entree.

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 House-Made Gnocchi, Applewood Smoked Bacon, Seasonal 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, 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 | Dinner Rolls and Butter Included

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



Seafood

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

Vegetable

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

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 an 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 Brûlées

Chocolate Petit Fours

Macaroons

- Cherry, Coffee, and Mint

Peanut Butter Mousse Shooters

Chocolate-Covered Strawberries



Desserts

Priced Per Person

**Sold by the dozen; 2 dozen minimum required



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 entree selection must be listed.

Menu and pricing are 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, travel, 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 or left behind on the premises. 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

\$50 drop-off fee for all non-staffed events, no set-up involved.

\$150 drop-off/set-up fee for all non-staffed events.

Staffing Fee - this fee would be based on your food choice/final guest count as we would then determine how many staff members are needed to execute your event.

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

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

Disposable plates and plasticware are included in the pricing. China and silverware are available for an additional \$7 per person.



LAKE LIFE
BEGINS WITH
GAGE

Contact Us

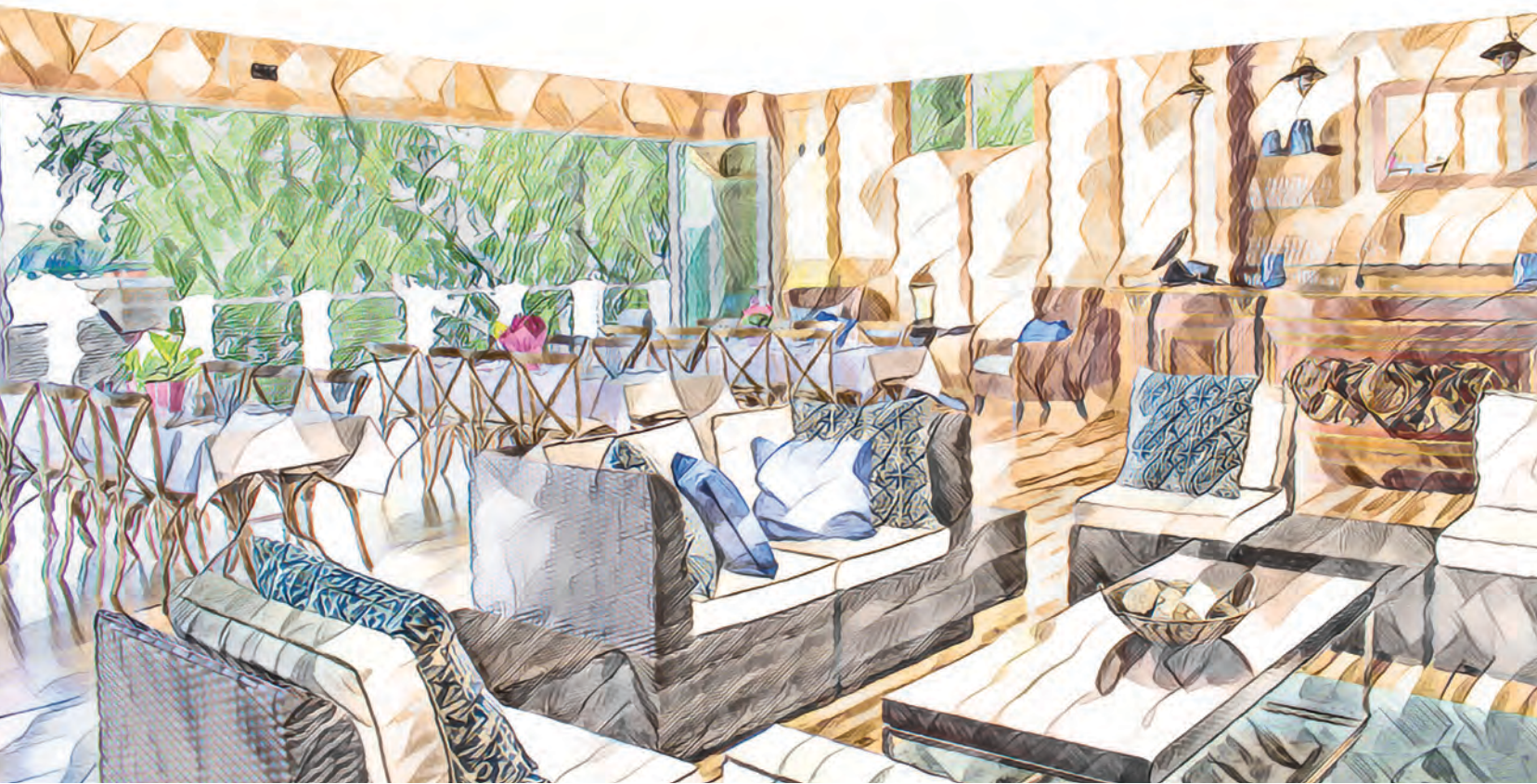
lakelifecatering.com

1 Liechty Drive, Williams Bay, WI 53191

Melissa Rios, Director of Events

melissa.rios@gagemarine.com

(262) 245-2100, ext. 219



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