

GENEVALAKES

CATERING

EVENT MENU

CONTINENTAL

Served with orange, cranberry and apple juices, regular & decaffeinated coffee, tea, and iced tea. Prices are per person. Based on 90 minute service.

THE CLASSIC PER PERSON PRICING

Muffins, Danish, croissants, butter, and jams.

THE DAYBREAK PER PERSON PRICING

Muffins, Danish, croissants, coffee cake, butter, jams, and fresh seasonal sliced fruit.

THE EXECUTIVE PER PERSON PRICING

Muffins, Danish, croissants, coffee cake, butter, jams, honey Greek yogurt, dried fruit, granola, assorted dry cereals, and fresh seasonal sliced fruit.

BREAKFAST SANDWICH ADDITION EACH

Served with fluffy scrambled eggs and cheddar cheese.

Select one of each:

Breads - bagel, croissant or English muffin

Meats - sausage patty, bacon or black forest ham



BREAKFAST BUFFETS

Buffets are served with orange, cranberry and apple juices, regular & decaffeinated coffee, tea, and iced tea.

THE RIDGE PER PERSON PRICING

Herb scrambled eggs, Applewood bacon, sausage links, breakfast potatoes, fresh seasonal sliced fruit, Danish, muffins, croissants, butter, and jams.

THE WISCONSINITE PER PERSON PRICING

Three cheese egg frittata with applewood bacon & tomato relish, sausage links, potatoes O'Brien, French toast, warm syrup, fresh seasonal sliced fruit, Danish, muffins, croissants, butter, and jams.

THE WAKE-UP CALL PER PERSON PRICING

Scrambled eggs, choice of Applewood bacon OR sausage links, hash browns, Danish, and muffins.

Groups under 24 guests are subject to an additional \$6 per person charge.

UPGRADE STATIONS

Chef's charge of \$100 for one hour, minimum of 30 guests, one chef per 75 guests.

CUSTOM OMELETS PER PERSON PRICING

Ham, Applewood bacon, onions, bell peppers, cheese, tomato, spinach, mushrooms, and salsa rojo.

CARVED GLAZED HAM EACH | SERVES 30

Bourbon & brown sugar bone-in glazed ham.

All Breakfast options are available 7am to 10am.

MEETING BREAKS

SNACK TIME PER PERSON PRICING

Potato chips, French onion dip, tortilla chips, and salsa.

SWEET TOOTH PER PERSON PRICING

Assorted cookies, fudge brownies, and dessert bars.

THE BALL PARK PER PERSON PRICING

Fresh popcorn, caramel corn, shell-on peanuts, and tortilla chips with salsa & sliced jalapeños.

FOCUS PER PERSON PRICING

Party mix, popcorn, aged cheddar quinoa puffs, chips, and cookies.



LUNCHEON BUFFETS

Includes regular & decaffeinated coffee, tea, and iced tea.

SOUP & SALAD PER PERSON PRICING

Soup du jour, mixed greens, bacon, ham, shaved turkey, cheddar cheese, red onions, cucumbers, tomatoes, croutons, buttermilk ranch, herb balsamic, vinegar & oil, loaded potato salad, grilled vegetable pasta salad, and fresh rolls & butter.

THE DELI PER PERSON PRICING

Soup du jour, house salad, buttermilk ranch, herb balsamic, vinegar & oil, shaved turkey, ham, roast beef, cheddar, swiss, pepper jack, lettuce, tomatoes, onions, pickles, fruit salad, potato chips, pretzel buns, hoagie rolls, multi grain & white breads, mayonnaise, and mustard.

PIZZA & PASTA PER PERSON PRICING

Assorted house-made pizzas, baked ziti, classic Caesar salad, caprese salad, olives, pepperoncinis, artichokes, salami, provolone, and garlic bread.

LUNCH COOKOUT PER PERSON PRICING

All beef hot dogs, quarter pound burgers, chicken breast, baked beans, cole slaw, fruit salad, potato Chips, sauerkraut, caramelized onions, cheddar, swiss, pepper jack, lettuce, tomato, onion, pickles, mayonnaise, mustard, and ketchup.

THE BORDER PER PERSON PRICING

Marinated chicken fajita strips, grilled peppers & onions, seasoned ground beef, flour tortillas, Spanish rice, refried beans, tortilla chips, salsa, guacamole, southwest salad, chili lime vinaigrette, chipotle ranch, yellow onion, shredded cheese, sour cream, tomato and lettuce.

BOXED LUNCH PER PERSON PRICING

Choice of turkey, chicken Caesar or veggie wrap, potato salad, bag of chips, and a cookie.

Groups under 24 guests are subject to an additional \$6 per person charge.

SWEETS TABLE

Miniature brownies	per dozen
Miniature lemon bars	per dozen
Miniature cookies	per dozen
Miniature cheesecakes	per dozen
Pecan bars	per dozen
Miniature chocolate cupcakes	per dozen
with raspberry frosting	
Miniature Yellow Cupcakes.....	per dozen
with vanilla bean frosting	

CARVING STATIONS

Prices are per cut of meat. A \$150 Chef's fee per station.

GRILLED BEEF TENDERLOIN | Serves 20

Rosemary demi, fresh petite rolls, condiments

HERB RUBBED PRIME RIB | Serves 35

Cracked black pepper & Cabernet au jus, fresh petite rolls, condiments

INSIDE OF ROUND BEEF ROAST | Serves 80

Cracked black pepper rub, au jus, fresh petite rolls, condiments

GLAZED HAM | Serves 30

Bourbon & brown sugar, fresh petite rolls, condiments

SLOW ROASTED PORK LOIN | Serves 35

Stone Fruit Demi, fresh petite rolls, condiments

HORS D'OEUVRES

To enhance your event with a selection of our butler-passed or stationary hors d'oeuvres during your cocktail hour. Priced per 50 pieces, and include butler-passed service.

BUTLER-PASSED HOT HORS D'OEUVRES

Spinach stuffed mushrooms

Creamed spinach, button mushroom, provolone cheese

Mini Crab Cakes

Chili aioli

Shrimp Rumaki

Tender shrimp, bacon

Meatballs

Swedish, barbecue or marinara

Chicken Quesadilla Horn

Chicken stuffed mini cornucopia

BUTLER-PASSED COLD HORS D'OEUVRES

Pickled Watermelon Cubes

Whipped Smoked Goat Cheese & Cranberry

Mango Curry Chicken Salad Cone

Cheese & Sausage Skewers

Aged Cheddar Cheese, Wisconsin Summer Sausage

Summer Bruschetta

Tomato, Aged Balsamic, Parmesan, Fresh Basil

Fall Bruschetta

Roasted Butternut Squash, Aged Balsamic, Parmesan, Fresh Rosemary

Shrimp Cocktail

Lemon, House-made Cocktail Sauce

Caprese Skewers

Tomato, Fresh Mozzarella, Basil Pesto

STATIONARY HORS D'OEUVRES

Cheese & sausage display - per person pricing

Wisconsin meats & cheeses, assorted crackers

Crudit  - per person pricing

Fresh local vegetables

Antipasti display - per person pricing

Olives, sport peppers, pickled vegetables, shaved cured meats

HORS D'OEUVRE RECEPTION PACKAGES

LIGHT | PER PERSON PRICING, THREE PIECES PER PERSON

STATIONARY

Wisconsin cheese & sausage

Wisconsin cheeses, summer sausage, salami, stone ground mustard

Crudit 

Fresh seasonal vegetables, house-made ranch dip

BUTLER-PASSED

Select two from the options listed below.

MEDIUM | PER PERSON PRICING, FOUR PIECES PER PERSON

STATIONARY

Wisconsin cheese & sausage

Wisconsin cheeses, summer sausage, salami, stone ground mustard

Crudit 

Fresh seasonal vegetables, house-made ranch dip

Relish tray

Olives, mini pickles, pepperoncinis, sport peppers, pickled onions, pickled mushrooms

BUTLER-PASSED

Select three from the options listed below.

HEAVY | PER PERSON PRICING, FIVE PIECES PER PERSON

STATIONARY

Wisconsin cheese & sausage

Wisconsin cheeses, summer sausage, salami, stone ground mustard

Crudit 

Fresh seasonal vegetables, house-made ranch dip

Chicken tender station

Served with choice of three sauces: honey mustard, buffalo, sweet & sour, buttermilk ranch, bourbon barbecue, teriyaki, sriracha aioli or curry ketchup

BUTLER-PASSED

Select four from the options listed below.

BUTLER-PASSED OPTIONS

Spinach stuffed mushrooms

Creamed Spinach, Button Mushroom, Provolone Cheese

Mini crab cakes

Chili aioli

Shrimp rumaki

Tender shrimp, bacon

Meatballs

Swedish or barbecue or marinara

Chicken quesadilla horn

Chicken stuffed mini cornucopia

Pickled watermelon cubes

Whipped smoked goat cheese & cranberry

Mango curry chicken salad

Curry cone

Summer bruschetta

Tomato, aged balsamic, Parmesan, fresh basil

Fall bruschetta

Roasted Butternut Squash, Aged Balsamic, Parmesan, Fresh Rosemary

Caprese skewers

Tomato, fresh mozzarella, Basil Pesto

PLATED DINNERS

Plated dinners include soup or salad, vegetable du jour, dessert, fresh rolls & butter, regular & decaffeinated coffee and tea.

SALADS | SELECT ONE

House salad

Mixed greens, shaved carrots, red onions, cucumbers, cherry tomatoes, champagne herb vinaigrette

Classic Caesar

Romaine lettuce, shaved Parmesan, herb croutons, cherry tomatoes, house-made Caesar dressing

Orchard salad

Mixed greens, apples, pears, dried cranberries, candied pecans, bleu cheese, red wine vinaigrette

ENTRÉES | SELECT ONE

Orange cranberry walnut chicken breast per person pricing
Chardonnay chicken jus, fennel risotto

Braised beef short rib per person pricing
Au jus reduction, horseradish mash

Char-grilled New York strip per person pricing
Cognac peppercorn cream, baked potato

Seared 6oz. filet mignon per person pricing
Herb bordelaise, herb roasted fingerlings

Brined pork loin per person pricing
Bourbon cider reduction, garlic roasted fingerlings

Potato crusted salmon per person pricing
Citrus tarragon butter sauce, roasted carrot wild rice

DESSERTS | SELECT ONE

New York cheesecake
Berry coulis

Flourless chocolate cake
Peanut butter chantilly cream

Traditional pie
Apple, cherry, pumpkin or pecan pie with whipped cream

Split entrée available for \$3 per person upgrade.

BUFFET DINNERS

Includes fresh rolls & butter, cookies, brownies & dessert bars, regular & decaffeinated Coffee, Tea and Iced Tea.

SOUTHERN CHARM PER PERSON PRICING

House salad, assorted dressings, creamy coleslaw, buttermilk fried chicken, bourbon barbecue ribs, roasted pepper mac & cheese, mashed potatoes & gravy, and vegetable du jour.

BIG GENEVA PER PERSON PRICING

Cheese & sausage display, mixed green salad, assorted dressings, chicken Marsala, beef stroganoff, herb Parmesan noodles, roasted garlic red potatoes, and vegetable du jour.

SOUTHWEST PER PERSON PRICING

Southwest salad, assorted dressings, guacamole, pico de gallo, corn tortilla chips, chicken & steak fajitas, tortillas, Spanish rice, refried beans, lettuce, tomato, salsa, cheese, sour cream, and vegetable du jour.

PORK & TURF PER PERSON PRICING

Cheese & sausage display, Caesar salad, Sicilian pasta salad, rosemary Dijon pork loin, slow roasted eye of round, with Cabernet pearl onion demi-glace, wild mushroom risotto, Yukon potato bacon hash, and vegetable du jour.

THE ITALIAN PER PERSON PRICING

Anti-pasta, house salad, assorted dressings, lasagna, chicken alfredo, veal roulade, tomato ragout, scallion mashed potatoes, and vegetable du jour.

DINNER COOKOUT PER PERSON PRICING

Grilled bratwursts, quarter pound burgers, chicken breasts, baked beans, cole slaw, fruit salad, baked potato bar, sauerkraut, caramelized onions, cheddar, swiss, pepper jack, lettuce, tomato, onion, pickles, mayonnaise, and mustard.

ASIAN PER PERSON PRICING

Napa cabbage salad with sesame vinaigrette & almonds, teriyaki beef, orange chicken, sushi rice, soy marinated vegetables, sweet & sour soup, and peanut sauce lo mein.

DESSERT UPGRADES | PER PERSON, PER SELECTION

Yellow cake - with chocolate buttercream

Chocolate cake - with vanilla bean frosting

Flourless chocolate cake - with raspberry sauce

Carrot cake - with cream cheese frosting

Blueberry pie

Pumpkin pie

Strawberry pie

Apple pie

Cherry pie

LATE NIGHT BITES

LATE NIGHT PIZZA EACH

- One topping house-made pizza. Extra toppings \$1 each.
Pepperoni, sausage, bacon, bell pepper, tomato, onion, mushroom, jalapeños.

CHEESEBURGER SLIDERS (50 PIECES)

Served with ketchup, mustard, lettuce, tomato, onion, and pickles.

BRATWURST SLIDERS (50 PIECES)

Served with ketchup, mustard, sauerkraut, and onion.

CHICKEN TENDER STATION (50 PIECES)

Served with choice of three sauces: honey mustard, buffalo, sweet & sour, buttermilk ranch, bourbon barbecue, teriyaki, sriracha aioli or curry ketchup.

NACHO BAR PER PERSON PRICING

Tortilla chips, seasoned ground beef, onion, lettuce, tomatoes, sour cream, black olives, jalapeños, and cheese sauce.



SWEETS TABLE

Miniature brownies	per dozen
Miniature lemon bars	per dozen
Miniature cookies	per dozen
Miniature cheesecakes	per dozen
Pecan bars	per dozen
Miniature chocolate cupcakes	per dozen
with raspberry frosting	
Miniature yellow cupcakes.....	per dozen
with vanilla bean frosting	

AFTER DINNER CAFÉ

Regular & decaffeinated coffee, hot water with assorted teas, hot chocolate, assorted creamers, honey & sugar, mini marshmallows, whipped cream, and to-go cups.
Serves 50

HOSTED COCKTAIL HOUR

Includes Miller Lite, Miller High Life, Stella Artois, Buckler NA, Copperidge Cabernet Sauvignon, Copperidge Chardonnay, Copperidge White Zinfandel, Assorted Soft Drinks and Mixers.

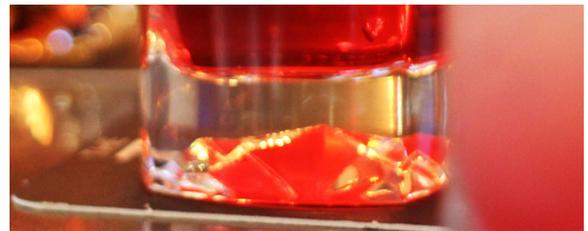
CALL BRANDS

One Hour per person pricing
Two Hours per person pricing
Three Hours per person pricing

PREMIUM BRANDS

One Hour per person pricing
Two Hours per person pricing
Three Hours per person pricing

If you bring in your own beverages, a \$150 Bartender Fee will be charged.



TO BEGIN PLANNING

Contact an Event Manager at 262.249.3842 or events@genevalakescatering.com.

All selections are priced per person (unless noted), plus \$250 delivery fee.

\$10 delivery & set up fee per person for china, glassware, silverware, linens, tables and chairs rental.

Dietary restrictions can be accommodated with advance notice. Final guest counts are due 10 days prior to your event.

Prices valid through 2019. Taxable 23% service charge and 5.5% sales tax not included in prices. Updated 1/19.



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