

Geneva Lake Cruise Line
Elegant Hors d'oeuvres Assortment

Station is draped and artistically displayed with elevation and fresh greens
Designed to serve in place of a dinner

Warm Selections – Select Three

Artichoke, Asiago & Sundried Tomato Purse
Taco Tartlet
Bacon wrapped Beef Mignon with Red Currant Glaze
Chicken Crostini with Asiago Cheese and Basil Threads
Pea & Potato Samosa with Tamarind Chutney
Spicy Sausage & Leek Wellingtons

Chilled Selections – Select Three

Poultry Salad Tartlet
Grapes with a Twist
Creole Crab Tartlet
Bleu Cheese Stuffed Endive
Dill & Lemon Crepe with Smoke Salmo and Boursin Cheese
Sun Dried Tomato & Walnut stuffed Potato

Gourmet Cheese with Crackers and
Fresh Fruit Tiered Display

~OR~

Chilled Grilled Vegetables with Cilantro Dip and
Crabmeat Spread with Crackers and Croustades

Gourmet Focaccia Diamond Sandwiches

Focaccia bread filled with chilled shaved beef tenderloin with caramelized onion butter, chicken breast with roasted red pepper aioli, or eggplant with sun dried tomato aioli
Chef carved tenderloin sandwiches – add 5.00 per guest

35 or more guests – 21.95

Price is per guest, includes service charge and our complimentary china and flatware (based on availability)
and paper cocktail napkins

Price is subject to staff labor* and sales tax

*Staff labor charges are customized based on group size, cruise times, menu selections and type of dinnerware used

Add white linen table coverings for guest seating tables at 9.00 – 14.00 (plus service charge and sales tax)

Geneva Lake Cruise Line
Interactive Stations

Dinner stations are draped and artistically displayed with elevation and fresh greens
Nautical and other theme packages available

Select 4 of the following stations:

Pasta Bar

Cheese tortellini with sundried tomato cream sauce, penne alfredo, pasta picante and chilled pasta with black olives and fresh garden vegetables in a light vinaigrette
Served with Italian bread

The Carvery

Chef carved tenderloin and fresh seasonal vegetables

Or

Chef carved Smoked Turkey - served to petite buttercrust rolls. On the side, is served a warm cranberry chutney and a selection of herbed butter and Dijon mayonnaise and fresh seasonal vegetables

Chicken Provencal Stew

Cubes of chicken blended with carrots, celery, onion, peas, potatoes and seasonings in a thickened poultry sauce served with cous cous

Potatoes a la Martini

Real smashed potatoes with your guest's choice of toppings: bacon, chives, sour cream, shredded cheese, roasted garlic, broccoli cheese sauce, chili and vegetable sauté

Grilled Crab Cakes Station

Accompaniments: pineapple salsa, pico di gallo, lemon parsley aioli, caramelized onions, mango chutney and roasted red peppers

Sicilian Chicken

Chicken breast breaded and sautéed in white wine. Served with marinated Roma tomatoes and mozzarella cheese and Italian green beans

Asian Style Chicken Stir Fry

Served with brown rice blended with red peppers, green peppers and domestic mushrooms
egg rolls served with hot mustard sauce and sweet sour sauce

For groups of 100 guests or more, an additional station is included

35 or more guests – 33.95

Included in package:

China package (based upon availability), flatware, glass pedestal mug service charge, paper cocktail napkins and
European Coffee Station - Three flavored coffees with garnishments of cream, sugar, chocolate reception sticks and whipped cream. Coffee choices: Irish Crème, Colombian Supreme, Decaffeinated Colombian Supreme, Kahlúa and Vanilla Almond

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Geneva Lake Cruise Line
Elegant Buffet

Dinner station is draped and artistically displayed with elevation and fresh greens
Guest tables are individually called and directed to the dinner station
Nautical and other theme packages available

Carved Tenderloin - with red wine Bordelaise sauce on the side

Choice of Chicken - Boneless, skinless breast braised and laced with one of the following:
Sun Dried Tomato Herb, Princess, Sonoma, Honey Dijon Cream, Vienna, or Morengo

Grilled Chicken Breast topped with tropical salsa

Eden En Croute - Rice, mushrooms, zucchini, peppers, tomato and onion baked in puff pastry and lightly laced with tomato basil sauce.

Red Skin Dill Potatoes - Quartered and sautéed with butter and topped with fresh dill
~OR~

Rice Pilaf - Steamed in a chicken stock and blended with sautéed onions, sweet peppers and mushrooms

Choose one of the below vegetables:

Green Beans Amandine - Seasoned and sautéed with sliced roasted almonds and butter

Brandy Glazed Baby Carrots - Glazed with brown sugar, butter and a touch of brandy

Summer Vegetables - Squash, green beans, carrots and onions

Garden Vegetables - Corn, green peppers and carrots

Includes - Seasonal Fresh Fruit Assortment

Choose one of the below salads:

Garden Pasta Salad - Mixed with broccoli, cauliflower, carrots and peppers in vinaigrette dressing

Ranchero - Bow tie pasta, red onions, cucumbers and tomatoes in ranch dressing

Cucumber Salad - Sliced cucumbers, tomatoes, sliced black olives marinated in a sweet vinegar dressing

Southwestern Pasta Salad - Penne pasta is blended with diced tomatoes, green peppers and onions, black olives, shredded cheese, salad dressing, sour cream and zesty southwest seasonings

Coffee and Milk

35 guests or more – 35.95 per guest plus labor and tax

Upgrade Buffet into our Semi sit down service
Table set bread assortment, trio of flavored butters and fresh assortment of greens served individually to each guest
add 5.00 to any of the above packages

Includes fresh baked rolls, Wisconsin butter, fresh ground Colombian coffee, milk, china service, flatware, all linens, and service charge

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***Geneva Lake Cruise Line
Plated Dinner***

Butler Style Passed Hors d'Oeuvres

Chilled Selections:

Grapes with a Twist

“Poached” New Potatoes with Bleu Cheese and Red Cabbage

Fresh Ripe Tomatoes and Mozzarella Bruschetta

Warm Selections:

Spicy Sausage and Leek Wellingtons

Caramelized Onion, Bacon and Three Cheese Tartlet

Pea and Potato Samosa with Tamarind Chutney

Salad Course:

Tossed mesclun greens garnished with orange wheel, strawberry and pecans,
drizzled with raspberry vinaigrette

Entrées:

Prosciutto Wrapped Chicken Breast - Skinless, boneless chicken breast stuffed with smoked Gouda cheese,
wrapped in prosciutto ham and topped with Mornay Sauce

Golden Almond Braised Chicken Breast - Boneless, skinless breast of chicken laced with a honey dijon sauce topped with
toasted almonds

Alternative specialty sauces: Princess, Sonoma, Morengo, Marsala and Vienna

Chilean Sea Bass - Fresh Chilean sea bass baked and served with a pineapple salsa

Beef Tenderloin Filet - Choice steer tenderloin filet seasoned and baked slowly in our special ovens then laced
with red wine bordelaise or caramelized onions

Grilled Chicken Breast with tropical salsa

Applewood Salmon - Grilled salmon filet topped with an Applewood bacon and hazelnut butter

Sides

Duchess Potatoes - Whipped with sour cream, chives, Parmesan cheese, garlic and bacon, hand piped, dusted with paprika and
baked to perfection

North Shore Vegetables - A medley of fresh asparagus, squash, carrots and baby corn, lightly seasoned with herb butter

35 or more guests

Chicken – 38.95

Tenderloin – 42.95

Salmon – 42.95

Sea Bass – 44.95

Dinner includes service charge, fresh baked rolls, trio of flavored butters, fresh ground Columbian coffee, milk, flatware,
glassware and china service (based on availability)

Prices are per guest and subject to staff labor* and sales tax

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Consult your Executive Event Planner for additional menu selections