

Lake Geneva Cruise Line

Carl's Catering Menu

2018

Carl's Catering is dedicated to making your dining experience an enjoyable one.

Our menus are designed to offer you a wide variety to choose from. If you have a specific menu in mind, just contact our office to assist you in your menu planning.

We have designed our menus for groups of 40 guests or more. A \$75.00 surcharge is applied to groups 39 to 26. A \$125.00 surcharge is applied to groups of 25 and under.

Prices include the Buffet Linens and Skirting.
Full China & Linen Service included for all Sit-Down Dinners.

A Surcharge of 19% will be added on to the final invoice.

Prices are based on a 3 Hour Cruise.

An additional \$15.00 per hour, per wait staff will be applied to any cruise over 3 hours.

WI State Sales Tax will be added to all charges.

Contact your cruise line representative to place your order.

Carl's Catering
5110 W. Loomis Road, Greendale, WI 53129
Phone (414-421-6550) Fax (414-421-6510)
E-Mail carls@carlscateringinc.com

Heavy Hors d'oeuvre Buffets

Captain's choice

Chef Carved Roasted Beef Tenderloin
served with a Dijon Horseradish Sauce.
Mini Cordon Bleus
Bruschetta
Swedish Cocktail Meatballs
\$33.00 Per Person

Chef's Special

Chef Carved Glazed Bone-In Ham
Chef Carved Turkey Breast
Egg Rolls with Sweet & Sour Sauce
Bruschetta
Swedish Cocktail Meatballs
\$32.25 Per Person

The Above Menus Include the Following Items:

Dinner Rolls and Croissants
Assorted Wisconsin Cheeses served with Crackers
Vegetable Crudite served with Ranch Dressing
Olive Tapenade served with Crackers
Baked Bread Round filled with Savory Spinach Dip
Whole Smoked Salmon served with Crackers
Seasonal Fresh Fruits
Freshly Brewed Coffee served with Creamers

The Above Menu includes the China Plate, Silverware and Paper Napkin

**For Full China & Linen Service see below*

Crew's Delight

Shredded BBQ Pork
Grilled Boneless Chicken Breast
Fresh Baked Kaiser Rolls
Jalapeno and Cream Cheese Poppers
Swedish Cocktail Meatballs
\$29.50 Per Person

The Above Menu Includes the Following:

Broccoli Pasta Salad
Pistachio Pudding Fluff
Vegetable Crudite with Ranch Dressing
Seasonal Fresh Fruits
Freshly Brewed Coffee served with Creamers

Above Menu includes the China Plate, Silverware and Paper Napkin

** For Full China & Linen Service see below*

***A Buffet with Full China, Stemware, Flatware and Linen service is an additional \$5.00 per person charge.**

Luncheon Buffet

Choice of One Entrée

Grilled Lemon Chicken Salad

Chicken Breast served on a bed of Greens with Avocado, Egg and Tomato wedges. Served with a Choice of Dressings. Croissants and Dill Butter.

Georgia Pecan Chicken Salad

White Meat Chicken Salad topped with Grapes and Pecans. Served on a bed of Mixed Greens with Tomato and Egg Wedges. Croissants and Dill Butter.

Deli Platters

A variety of Cold Meats to include Sirloin of Beef, Turkey Breast, Ham, Hard Salami, Egg and Tuna Salad. Includes a variety of sliced Wisconsin Cheeses, Lettuce, Tomato and Condiments.

Served with Fresh Baked Kaiser Rolls.

The Above Entrees Include the Following:

Cheese Tortellini Salad with Golden Italian Dressing
Assorted Relishes
Seashell Crab and Shrimp Salad
Fresh Fruit Platter
Assorted Gourmet Dessert Bars
Freshly Brewed Coffee served with Creamers.
\$24.75 Per Person Charge

Brunch Buffet

Denver Style Scramble Eggs
Pork Sausage Links – Brown Sugar Glazed Ham
Cheese Blintzes served with a Raspberry Sauce
Cheesy Hashbrown Potatoes
French Toast Sticks served with Maple Syrup
Assorted Scones
Pecan and Cinnamon Rolls
Assorted Sweet Breads
Fresh Baked Petite Kaiser Rolls and Croissants
Fresh Fruit Platter
Freshly Brewed Coffee served with Creamers
\$25.50 per person

The Above Menu includes the China Plate, Silverware and Paper Napkin

**For Full China & Linen Service see below*

***A Buffet with Full China, Stemware and Flatware service is an additional \$5.00 per person charge.**

The Yachtsman's Buffet

Choice of Two Entrees

Braised Tenderloin Beef Tips in a Burgundy Mushroom Sauce
Whole Roasted Carved Beef Tenderloin with a Bordelaise Sauce*

***(Add an additional \$3.00 per person)**

Chef Carved Bone-In Ham with a Brown Sugar Glaze
Whole Roasted Pork Loin served with a warm Apple Compote
Boneless Chicken Breast with a Wild Rice Dressing & Orange Glaze
Boneless Chicken Breast with a Honey Dijon Glaze
Chicken Marsala

Fresh Carved Turkey Breast with a Cranberry Glaze
Penne Pasta with a Marinara Sauce topped with Mozzarella Cheese
Vegetable Lasagna with a variety of Vegetables and Cheeses
Orange Roughy with a Lemon-Dill Butter (**\$2.00 extra per person**)

Choice of 1 Vegetable Item

Honey Glazed Carrots
Green Bean Almondine
California Blended Vegetables

Choice of 1 Starch Item

Baked Potato with Sour Cream
Parsley Potatoes Rice Pilaf
Roasted Garlic Mashed Potatoes

Entrees Also Include:

Seasonal Fresh Fruit Platter
Pistachio Fluff
Assorted Relishes
Mixed Green Salad with Dressing
Fresh Baked Dinner Rolls and Butter
Bakers Choice of Dessert to include: Assorted Pies and Cheesecakes
Freshly Brewed Coffee served with Creamers

\$32.50 Per Person

The Above Menu includes the China Plate, Silverware and Paper Napkin

**For Full China & Linen Service see below*

***A Buffet with Full China, Stemware and Flatware Service is an additional \$5.00 per person Charge.**

Formal Sit-Down Dinners

Beef Entrees

Chef Carved Roasted Beef Tenderloin
with a Bordelaise Sauce \$35.75

New York Strip Steak with Fresh
Rosemary & Sauteed Mushroom
Caps \$35.75

Boneless Roasted Prime Rib in
au jus \$34.75

Steak au Poivre with a Cognac Sauce
\$35.75

Seafood

Salmon Filet with Lemon & Dill
Butter \$29.25

Baked Orange Roughy with a
Lemon Dill Sauce \$29.25

Cold Water Lobster Tail served with
Drawn Butter Market Price

Child's Menu

Chicken Tenders with Macaroni & Cheese
\$19.95

Choice of 1 Vegetable

Honey Glazed Carrots
Asparagus Spears in Squash Ring
California Blended Vegetables
Green Bean Almondine

Poultry Entrees

Stuffed Chicken Breast with an Orange
Glaze and Wild Rice Dressing \$30.25

Chicken Cordon Bleu \$30.25

Chicken Marsala \$30.25

Champagne Chicken with Vegetables
and Mushrooms \$30.25

Pasta

Baked Lasagna with Italian Sausage **OR**
Vegetable Lasagna \$28.75

Ravioli Stuffed with Mushroom in a
White or Red Sauce \$28.75

Combination Entree

Medallions of Beef Tenderloin & Choice of
one Chicken Entree \$37.50

Medallions of Beef Tenderloin & Sauteed
Skewered Shrimp in Garlic Butter \$38.75

All Dinner Selections include the Following:

Choice of 1 Starch

Baked Potato with Sour Cream & Chives
Red Skinned Potatoes in Garlic Dill Butter
Roasted Garlic Mashed Potatoes
Baby Bakers Potatoes

Entrees also Include:

Mixed Green Salad with Tomatoes, Cucumbers, Carrots and Red Onion
Choice of 2 Dressings: French, Parmesan Peppercorn, Ranch and Raspberry Vinaigrette
Plate Garnish Fresh Baked Dinner Rolls and Butter

Choice of 1 Dessert

Angel Food Cake with Berries and Cream, Assorted Miniature Pastries, Carmel Apple Pie,
Cherry Amaretto Cheesecake

Freshly Brewed Coffee served with Creamers

Additional Menu Items

These items may be added on to any menu.

There are 50 pieces per order.

If ordering separately, a labor charge will be applied.

Hot Hors D'oeuvres

Bacon Wraps with Water Chestnuts	\$85.00
Egg Rolls with Sweet & Sour Sauce	\$85.00
Cocktail Meatballs: BBQ, Teriyaki or Swedish	\$70.00
Mini Cordon Bleus	\$85.00
Stuffed Mushrooms Florentine	\$70.00
Stuffed Mushrooms w/Italian Sausage	\$70.00
Stuffed Mushrooms with Crab	\$91.00
Jalapeno Poppers	\$70.00
Miniature BBQ Spare Ribs	\$102.00
Bruschetta	\$70.00
Coconut Shrimp	\$100.00

Cold Hors D'oeuvres

Peel & Eat Jumbo Shrimp with Cocktail Sauce	\$85.00
Cleaned & Peeled Shrimp with Cocktail Sauce	\$102.00
Whole Smoked Salmon with Crackers	\$97.00
Deviled Eggs	\$59.00
Assorted Wisconsin Cheese Tray with Crackers	\$80.00
Vegetable Crudite with Ranch Dip	\$80.00
Season Fresh Fruit Platter	\$100.00

DESSERTS

(These may be added on to any menu)

Assorted Gourmet Dessert Bars - \$3.95 per person

Carrot Cake - \$3.00 per person

Assorted Miniature Desserts - \$4.25 per person

Angel Food Cake with Berries and Whipped Cream - \$3.50 per person

Cheesecakes to include: Plain, Cherry, Amaretto,
Strawberry, Raspberry or Turtle
\$4.25 per person (Select One)

Pies (Select One)
Apple, Cherry, Blueberry or Pecan
\$3.00 per person

In accordance with the State of Wisconsin Health Dept. any leftover food from an event is not allowed to be taken by the clients or guests and remains the property of Carl's Catering.

