

Geneva Lake Cruise Line

Carl's Catering menus

Carl's Catering is dedicated to making your dining experience and 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 Guest or more. A \$75.00 surcharge is applied to groups under 40 guests.

Prices do include the Buffet Linen and Skirting.
Linen napkins are included for Sit-Down Dinners.

Prices do not include a 18.5% Surcharge or State Sales Tax.

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.

Carls Catering
5110 W. Loomis Road, Greendale, WI 53129
Phone (414-421-6550) Fax (414-421-6510)
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Specialty Buffets

Captain's choice

Chef Carved Roasted Beef Tenderloin
served with a Dijon Horseradish Sauce.
Mini Cordon Bleus
Bruschetta
Swedish Cocktail Meatballs
1 – 50 Guests \$27.25
51 – 75 Guests \$26.25
76+ Guests \$25.00

chef's special

Chef Carved Glazed Bone-In Ham
Chef Carved Turkey Breast
Egg Rolls with Sweet & Sour Sauce
Cheesy Potato Puffs
Swedish Cocktail Meatballs
1 – 50 Guests \$26.25
51 – 75 Guests \$25.25
76+ Guests \$24.00

The Above Menus Include the Following Items:

Dinner Rolls and Croissants
Assorted Wisconsin Cheeses served with Crackers
Vegetable Crudite served with Cucumber and Dill Dip
Baked Bread Round fill with Savory Spinach Dip
Whole Smoked Salmon served with Crackers
Seasonal Fresh Fruits
Freshly Brewed Coffee served with Creamers

Crew's Delight

Shredded BBQ Pork
Grilled Boneless Chicken Breast
Fresh Baked Kaiser Rolls
Jalapeno and Cream Cheese Poppers
Swedish Cocktail Meatballs
1 – 50 Guests \$23.75
51 – 75 Guests \$22.75
76+ Guests \$21.75

The Above Menu Includes the Following:

Broccoli Pasta Salad
Pistachio Pudding Fluff
Vegetable Crudite with Cucumber and Dill Dip
Seasonal Fresh Fruits
Freshly Brewed Coffee served with Creamers

A Buffet with Full China and Linen service is an additional \$3.00 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.
1 – 50 Guests \$19.25
51 – 75 Guests \$18.00
76+ Guests \$17.00

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
Cheese and Fruit Danish
Pecan and Cinnamon Rolls
Assorted Miniature Muffins
Fresh Baked Petite Kaiser Rolls and Croissants
Fresh Fruit Platter
Freshly Brewed Coffee served with Creamers
\$20.25 per person

A Buffet with Full China and Linen service is an additional \$3.00 per person charge.

The Yachtsman's Buffet

Choice of Two Entrees

Chef Carved Roast Sirloin of Beef with Fresh Garlic & Special Seasoning
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
Pecan Encrusted Chicken Breast filled with Cream Cheese & Chives
Fresh Carved Turkey Breast with a Cranberry Glaze
Boneless Chicken Breast with a Sage, Pecan and Craisin Dressing,
with a Cranberry Glaze.
Penne Pasta with a Marinara Sauce topped with Mozzarella Cheese
Vegetable Lasagna with a variety of Vegetables and Cheeses
Tortilla Encrusted Tilapia with Chipotle and Lime

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
Penne Pasta in Lemon Basil Sauce
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: Tortes, Pies and Cheesecakes
Freshly Brewed Coffee served with Creamers

1 – 50 Guests \$26.50
51 – 75 Guests \$25.50
76+ Guests \$24.50

A Buffet with Full China and Linen Service is an additional \$3.00 per person Charge.

Formal Sit-Down Dinners

Beef Entrees

Chef Carved Roasted Beef Tenderloin with a Bordelaise Sauce \$28.65

New York Strip Steak with Fresh Rosemary & Sauteed Mushroom Caps \$28.65

Boneless Roasted Prime Rib in au jus \$27.50

Seafood & Pasta

Baked Orange Roughy with Lemon and Dill Sauce \$23.25

Salmon Filet with Lemon & Dill Butter \$23.25

Cold Water Lobster Tail served with Drawn Butter & Lemon Market Price

Coconut Shrimp with Pina Coida Sauce \$23.25

Baked Lasagna with Italian Sausage
OR Vegetable Lasagna with a Variety of Vegetables & Cheeses \$23.25

Poultry Entrees

Stuffed Chicken Breast with an Orange Glaze and Wild Rice Dressing \$24.00

Chicken Cordon Bleu \$24.00

Pecan Encrusted Chicken Breast filled with Cream Cheese & Chives \$24.75

Wisconsin Chicken Breast filled with Sage & Cranberry dressing topped with a Cranberry Glaze \$24.75

Pork Entrees

Roasted Pork Loin with warm Apple Compote \$23.25

Stuffed Pork Chop with warm Apple Compote \$23.25

Combination Entrée

Medallions of Beef Tenderloin & Choice of Chicken Breast \$30.75

Medallions of Beef Tenderloin & Sauteed Tiger Prawns in Garlic Butter \$31.85

All Dinner Selections include the Following:

Choice of 1 Vegetable

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

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

Tiramisu, Angel Food Cake with Berries and Cream, Assorted Miniature Pastries, Chocolate Seduction Layer Torte, 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	\$81.00
Egg Rolls with Sweet & Sour Sauce	\$81.00
Cocktail Meatballs: BBQ, Teriyaki or Swedish	\$70.00
Mini Cordon Bleus	\$81.00
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	\$81.00
Cleaned & Peeled Shrimp with Cocktail Sauce	\$102.00
Cracked Snow Crab Claws with Cocktail Sauce	\$102.00
Whole Smoked Salmon with Crackers	\$97.00
Deviled Eggs	\$59.00
Assorted Cold Appetizers to include:	
Ham Pinwheels, Tortilla Roll-Ups, Pastry Puff Shells with Shrimp & Chicken Salad, Cherry Tomatoes filled with Crab Salad	\$102.00
Assorted Wisconsin Cheese Tray with Crackers	\$80.00
Vegetable Crudite with Cucumber & Dill Dip	\$80.00
Seasonal Fresh Fruit Platter	\$100.00

VEGETARIAN ENTREES

(These may be substituted or added on to any menu)

Vegetarian Linguine with Fresh Vegetables
in a Lemon and Basil Sauce
\$4.25 per person

Vegetable Lasagna with a variety of
Vegetables and a blend of Cheeses
\$4.60 per person

DESSERTS

(These may be added on to any menu)

Assorted Gourmet Dessert Bars
\$2.75 per person

Walnut Layer Torte, Raspberry Cream Layer Torte
or Carrot Cake
\$3.00 per person (Choice of one)

Assorted Miniature Desserts and Pastries
\$4.05 per person

Specialty Tortes to include: Snickers Bar, Peanut
Butter Cup, Tiramisu and Double Chocolate Mousse
\$4.05 per person (Select One)

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

Cheesecakes to include: Plain, Cherry, Amaretto,
Strawberry, Raspberry or Turtle
\$4.05 per person (Select One)