



LAKE LIFE CATERING

ON-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

CELEBRATE IN STYLE!



Signature Experiences

Priced Per Person

Lobster Boil | 1 lb \$110 | 1.25 lbs \$125 | 2 lbs \$225

Whole Lobster with Drawn Butter

Clams

Andouille Sausage

Boiled Shrimp

Baby Red Potatoes

Corn on the Cob

Shrimp Boil | \$95

Shell-off Shrimp with Cocktail Sauce and Lemons

Smoked Sausage

Petite Potatoes

Corn on the Cob

Creamy Coleslaw

Extra-Large Bottles of Bubbly!

Nothing says celebration more than a big bottle of bubbly! Plus, have all your guests sign the empty bottle for a fun keepsake! Large bottles come in **1.5 Litre Magnum** (equivalent to 2 bottles), **3 Litre Jeroboam** (equivalent to 4 bottles), and the **6 Litre Methuselah** (equivalent to 8 bottles).

Champagne

Piper

1.5L \$198

3L \$475

6L \$1,050

Veuve

1.5L \$250

3L \$625

6L \$1,750

Taittinger

3L \$495

6L \$1,100

Rosé

Whispering Angel

1.5L \$140

3L \$310

6L \$675

AIX

1.5L \$130

3L \$295

6L \$625

Minuty

1.5L \$135

Miraval

1.5L \$150



Lake Life Continental | \$12

Assorted Breakfast Pastries

Assorted Fruit Display

Breakfast Buffet | \$23

Yogurt, House Granola, Berries, and Local Honey

Assorted Fruit Display

Breakfast Potatoes

Scrambled Eggs with Chives, Diced Tomatoes, Bell Peppers, and Shredded Cheese

Your Choice of Meat (Select 1):

- Crispy Cherrywood Smoked Bacon
- Chicken Breakfast Sausage Links
- Pork Patties

Lake Life Breakfast Buffet | \$33

Yogurt, House Granola, Berries, and Local Honey

Assorted Breakfast Pastries

Assorted Fruit Display

O'Brien Potatoes with Bell Peppers and Onions

Mixed Green Salad: Mixed Greens with Cucumbers, Tomatoes, Carrots, and Croutons with Balsamic Vinaigrette

Scrambled Eggs with Chives, Diced Tomatoes, Bell Peppers, and Shredded Cheese

Crispy Cherrywood Smoked Bacon **or** Chicken Breakfast Sausage Links

Smoked Salmon Board with Mini Bagels, Cream Cheese, Capers, Diced Tomatoes, and Pickled Red Onions

Breakfast Buffet Upgrades

Fresh Coffee +\$3

Orange Juice +\$3

Fresh Coffee and Orange Juice +\$5

Omelet Station (requires \$150 Chef Fee) +\$9

Buttermilk Biscuits and Creamy Black Pepper Gravy +\$5

Waffles +\$6

French Toast Bake +\$5

Mini Avocado Toast +\$4

Lake House Lunch | \$19*

Assorted Fruit Display

Italian Pasta Salad

House-Made 290 Chips

Mixed Green Salad

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 | \$24*

Assorted Fruit Display

Creamy Coleslaw

House-Made 290 Chips

Lake Life Signature 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 | \$30*

Mexican Caesar Salad: Chopped Romaine, Roasted Peppers, Queso Fresco, Tortilla Strips, and Chipotle Caesar Dressing

Southwest Street Corn

Corn and Flour Tortillas

Vegan Refried Beans

Cilantro-Lime Rice

House-Fried Tortilla Chips with Salsa and Fresh Guacamole

Fajita Style Beef with Roasted Peppers and Onions

Fajita Style Chicken with Roasted Peppers and Onions

Toppings: Sour Cream, Shredded Lettuce, Queso Fresco, Diced Tomatoes, Pickled Jalapeños, and Fresh Limes



Lunch Buffets

SERVED BEFORE 3:00 PM
Priced Per Person; If After 3 PM, +\$3 pp

*10-person minimum required | There is an upcharge of \$3 pp for gluten-free bread



Midwest Cookout | \$33**

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

Italian Countryside | \$36**

Italian Salad: Iceberg Mix with Pepperoncini, Red Onion, Tomatoes, Black Olives, Croutons, Shredded Parmesan Cheese, and Italian Dressing

Entrees (Select 2):

- Pesto Pasta
- Basil Marinara Meatballs
- Chicken Piccata

Chef's Choice of Pasta

Chef's Choice of Vegetable

Garlic Breadsticks

The Matriark | \$66***

Charcuterie Board

House-Made 290 Chips with Sweet and Smoky Onion Dip

Roasted and Fresh Vegetables with Hummus, served with Naan Bread

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: Side of Lemon-Basil Roasted Fresh Salmon, served at room temperature +\$10

Kids' Menu | Ages 4-12

Hot Dog with Chips	\$14
Cheeseburger with Chips	\$14
Chicken Nuggets with Chips	\$14
Homemade Mac and Cheese with a Fruit Cup	\$14
4 oz Grilled Beef Tenderloin with Mashed Potatoes	\$38

We kindly request that all kids' entree selections be the same.

Carving Stations | Per Person Pricing

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 \$11
- Brown Sugar and Maui Pineapple Glazed Ham \$13
- Slow-Roasted Pork Loin with House-Made Apple Sauce \$14
- Roasted New York Strip with Au Jus \$19
- Black Pepper Roasted Beef Tenderloin with Red Wine Sauce \$25

Boards | Serves 10

- Vegetable Crudités with House-Made Ranch \$57
- Roasted Vegetables with Hummus, served with Naan Bread \$77
- Wisconsin Cheese and Summer Sausage \$97
- Fresh Fruit \$112
- Charcuterie \$149

Herb-Crusted Whole Beef Tenderloin Platter

\$307

Roasted Medium Rare and Sliced, served at room temperature with Creamy Horseradish Sauce, Dijon Mustard, Arugula, and Ciabatta Rolls

Party Pleasers | Serves 10

- House-Made 290 Chips with French Onion Dip \$52
- House-Fried Tortilla Chips with Salsa and Fresh Guacamole \$57
- Fried Cheese Curds with 290 Ranch \$75
- Bang Bang Cauliflower \$60
- Deconstructed Bruschetta Bowl \$52
- Fried Ravioli (Select 1): \$97
 - Cheese with Marinara Sauce
 - Lobster with Artichoke Sauce
 - Chicken and Smoked Cheddar
 - Butternut Squash with Parmesan Sauce



Stationed Hors d'oeuvres



Cold | Priced Per Piece

Shrimp Cocktail | \$3.25

Piadina | \$3.00

Brie and Berry Tarts | \$2.75

290 Deviled Eggs | \$2.50

Smoked Salmon on Cucumber with Lemon, Cream Cheese, and Dill | \$2.50

Crispy Baguette Crostinis:

- Ricotta and Grilled Grapes with Local Honey | \$2.50
- 290 Chicken Salad and Fresh Herbs | \$2.75
- Avocado and Shrimp | \$3.50
- Beef Tenderloin with Horseradish Cream | \$3.00
- Ahi Tuna with Wasabi Cream | \$3.75
- Smoked Salmon with Celery Leaf and Caviar | \$3.00

Skewers:

- Watermelon and Mint | \$2.50
- Tomato, Basil, and Mozzarella | \$2.75
- Prosciutto and Melon | \$3.00

Ambient | Priced Per Piece

Spinach and Feta Bites | \$3.00

Lake Life's Brat and a Shot | \$3.25

Veggie Spring Rolls with Sweet Chili Sauce | \$2.95

Hot | Priced Per Piece

Stuffed Mushrooms:

- Italian Sausage | \$4.00
- Blue Cheese | \$4.00
- Spinach and Artichoke | \$4.00
- Bacon and Cheddar | \$4.00

Meatballs (2 pieces per order):

- BBQ | \$3.25
- Swedish | \$3.25
- Marinara | \$3.25

Lake Life Crab Cakes | \$4.00

Wild Mushroom Arancini (Risotto Fritters) | \$3.50

Sweet Potato and Black Bean Quesadillas | \$3.00

Chicken Shao Mai with Sweet Chili Sauce | \$4.00

Fiery Chicken Bites with Blue Cheese Bacon Dipping Sauce | \$3.50

Bacon Wrapped Dates with Smoked Almonds and Yaya's Skordalia | \$4.00

Mix & Mingle | Per Person Pricing | 25-Person Minimum

The Geneva: Select any 4 Hors d'oeuvres \$23

The Fontana: Select any 6 Hors d'oeuvres \$33

The Full Lake: Select any 7 Hors d'oeuvres + 1 Carving Station* \$49

*Upcharge for New York Strip or Roasted Beef Tenderloin

Italian Countryside 2.0 | \$43**

Appetizers:

- Bruschetta
- Antipasto Skewers

Italian Salad: Iceberg Mix with Pepperoncini, Red Onion, Tomatoes, Black Olives, Croutons, Shredded Parmesan Cheese, and Italian Dressing

Choice of Entrees (Select 2):

- Shrimp Scampi
- Chicken Parmesan
- Basil Marinara Meatballs
- Pesto Pasta
- Chicken Piccata

Chef's Choice of Pasta

Chef's Choice of Vegetable

Garlic Breadsticks

Southern Style | \$41**

Lake Life Signature Salad

Creamy Coleslaw

Signature Mac and Cheese

Baked Beans

Southern Corn Casserole

Slow-Cooked Beef Brisket

Beer and BBQ Braised Boneless Chicken Thighs

Baked Cornbread with Honey Butter

Lake Life | \$46**

Mixed Green Salad: Mixed Greens with Cucumbers, Tomatoes, Carrots, and Croutons with Balsamic Vinaigrette

Grilled Boneless Chicken Breast with Madeira Sauce

Chef-Carved New York Strip Loin with Assorted Condiments*

Herb-Roasted Potatoes

Chef's Choice of Vegetable

Dinner Rolls and Butter

*\$150 Chef Fee required with carving station

**25-person minimum required



Dinner Buffets

| Priced Per Person



Wisconsin Supper Club | \$60**

Relish Tray with Fresh and Pickled Vegetables and House-Made Ranch

Wisconsin Sharp Cheddar Cheese Spread with Breadsticks and Potters Crackers

Mixed Green Salad: Mixed Greens with Cucumbers, Tomatoes, Carrots, and Croutons with Balsamic Vinaigrette

Chef's Choice of Vegetable

Entree A (Select 1):

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

Entree B (Select 1):

- Roasted Chicken Breast with Chicken Jus
- Lake Superior Whitefish
- Grilled Portobello with Peppers

Baked Potato Bar with Sour Cream, Wisconsin Butter, Bacon Bits, Shredded Cheddar, and Chopped Chives

Watermelon with Feta Cheese and Balsamic Drizzle

Mini Wisconsin Cream Puffs

Dinner Rolls and Butter

All the above items are served together on the buffet

*\$150 Chef Fee required with Prime Rib selection

The Matriark 2.0 | \$77***

Charcuterie Board

Jumbo Shrimp with Bloody Mary Infused Cocktail Sauce

Fresh Vegetables with Hummus, served with Naan Bread

Lake Life Signature Salad

Fresh Asparagus with Citrus Vinaigrette

Roasted Vegetable Couscous

Chef-Carved Roast Beef Tenderloin with a selection of Sauces*

Dinner Rolls and Butter

Add-Ons:

- Lemon-Basil Roasted Side of Fresh Salmon +\$10
- Mashed Potatoes +\$4
- Roasted Potatoes +\$3

*\$150 Chef Fee required with carving station

25-person minimum required | *10-person minimum required and increases in increments of 5



4-Hour Open Bar Package:

Enjoy four hours of an open bar featuring our house selections of liquor, along with a choice of two beers and two wines from our curated selection.

Beer Options (Select 2):

- Bud Light
- Coors Light
- Michelob Ultra
- Miller High Life
- Miller Lite
- Miller 64

House Wines (Select 2):

- Cabernet
- Chardonnay
- Pinot Grigio
- Pinot Noir
- Sauvignon Blanc

Liquor Included: House Vodka, Gin, Tequila, Brandy, White Rum, Whiskey, and Bourbon

Enhance Your Experience:

Call Alcohol \$5 pp

Top-Tier Alcohol \$7 pp

Appetizer:

- Bruschetta
- Antipasto Skewers

Buffet:

Italian Salad

Choice of Entrees (Select 2):

- Basil Marinara Meatballs
- Chicken Piccata
- Shrimp Scampi
- Chicken Parmesan
- Eggplant Parmesan

Chef's Choice of Pasta

Chef's Choice of Vegetable

Garlic Breadsticks

Dessert (Select 1):

- Homemade Cannolis
- Tiramisu Cups

Please note that any food substitutions may affect the package pricing.

**25-person minimum required



The Total Package | \$86**

4-Hour Open Bar Package:

Enjoy four hours of an open bar featuring our house selections of liquor, along with a choice of two beers and two wines from our curated selection.

Beer Options (Select 2):

- Bud Light
- Coors Light
- Michelob Ultra
- Miller High Life
- Miller Lite
- Miller 64

House Wines (Select 2):

- Cabernet
- Chardonnay
- Pinot Grigio
- Pinot Noir
- Sauvignon Blanc

Liquor Included: House Vodka, Gin, Tequila, Brandy, White Rum, Whiskey, and Bourbon

Enhance Your Experience:

Call Alcohol \$5 pp

Top-Tier Alcohol \$7 pp

Appetizer (Select 2):

- Brie and Berry Tarts
- 290 Deviled Eggs
- Tomato, Basil, and Mozzarella Skewers
- Beef Tenderloin with Horseradish Cream Crostinis
- Ricotta and Grilled Grapes with Local Honey Crostinis
- 290 Chicken Salad and Fresh Herbs Crostinis

Buffet:

Mixed Green Salad

Chicken Breast with Madeira Sauce

Chef-Carved New York Strip Loin with Assorted Condiments*

Mashed Potatoes

Seasonal Vegetables

Dinner Rolls with Butter

Dessert (Select 1):

- Homemade Cannolis
- Tiramisu Cups

Please note that any food substitutions may affect the package pricing.

*\$150 Chef Fee applies for the carving station | **25-person minimum required



4-Hour Open Bar Package:

Enjoy four hours of an open bar featuring our house selections of liquor, along with a choice of two beers and two wines from our curated selection.

Beer Options (Select 2):

- Bud Light
- Coors Light
- Michelob Ultra
- Miller High Life
- Miller Lite
- Miller 64

House Wines (Select 2):

- Cabernet
- Chardonnay
- Pinot Grigio
- Pinot Noir
- Sauvignon Blanc

Liquor Included: House Vodka, Gin, Tequila, Brandy, White Rum, Whiskey, and Bourbon

Enhance Your Experience:

Call Alcohol \$5 pp

Top-Tier Alcohol \$7 pp

Appetizer (Select 2):

- 290 Deviled Eggs
- Brie and Berry Tarts
- Ricotta and Grilled Grapes with Local Honey Crostinis
- Tomato, Basil, and Mozzarella Skewers
- Beef Tenderloin with Horseradish Cream Crostinis
- 290 Chicken Salad and Fresh Herbs Crostinis

Plated Salad:

Mixed Green Salad

Plated Entree (Guests can select 1 entree):

- Chicken Breast with Garlic Sauce
- Braised Short Ribs with Red Wine Sauce

Select 1 Starch and 1 Vegetable (to be the same for all entrees):

Starch Options:

- Mashed Potatoes
- Roasted Potatoes
- Wild Rice Pilaf
- Quinoa
- Couscous

Vegetable Options:

- Asparagus
- Seasonal Vegetable Blend
- Green Beans
- Roasted Carrots

Plated Dessert (Select 1 to be the same for all guests):

- Chocolate Mousse
- Lemon Meringue Tarts

Please note that any food substitutions may affect the package pricing.

**25-person minimum required



The Prestige | \$127**

4-Hour Open Bar Package:

Enjoy four hours of an open bar featuring our house selections of liquor, along with a choice of two beers and two wines from our curated selection.

Beer Options (Select 2):

- Bud Light
- Coors Light
- Michelob Ultra
- Miller High Life
- Miller Lite
- Miller 64

House Wines (Select 2):

- Cabernet
- Chardonnay
- Pinot Grigio
- Pinot Noir
- Sauvignon Blanc

Liquor Included: House Vodka, Gin, Tequila, Brandy, White Rum, Whiskey, and Bourbon

Enhance Your Experience:

Call Alcohol \$5 pp

Top-Tier Alcohol \$7 pp

Appetizer (Select 2):

- 290 Deviled Eggs
- Brie and Berry Tarts
- Ricotta and Grilled Grapes with Local Honey Crostinis
- Tomato, Basil, and Mozzarella Skewers
- Beef Tenderloin with Horseradish Cream Crostinis

Plated Salad:

Lake Life Signature Salad

Plated Entree (Guests can select 1):

- Scottish Salmon
- New York Strip

Select 1 Starch and 1 Vegetable (to be the same for all entrees):

Starch Options:

- Mashed Potatoes
- Roasted Potatoes
- Wild Rice Pilaf
- Quinoa
- Couscous

Vegetable Options:

- Asparagus
- Seasonal Vegetable Blend
- Green Beans
- Roasted Carrots

Plated Dessert (Select 1 to be the same for all guests):

- Chocolate Mousse
- Lemon Meringue Tarts

Please note that any food substitutions may affect the package pricing.

**25-person minimum required

Salads

Mixed Green Salad

Mixed Greens with Cucumbers, Tomatoes, Carrots, and Croutons with Balsamic Vinaigrette

Caesar Salad

Crisp Romaine, Parmesan Dressing, and Garlic Croutons

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 Fresh Berries, 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

Greek Salad

Crisp Romaine, Sliced Cucumbers, Tomatoes, Green Bell Pepper, Red Onion, Kalamata Olives, and Feta Cheese tossed in a Traditional Greek Salad Dressing

+\$3

Soup Upgrades

Chicken Orzo

+\$4

Tomato Basil

+\$4

Wisconsin Beer Cheese

+\$4





Poultry

Moroccan Chicken Moroccan-Spiced Chicken Breast served with Jeweled Couscous and Herbed Yogurt Sauce	\$39
Garlic Chicken Grilled Chicken Breast with Herb-Roasted Potatoes, Oven-Roasted Tomatoes, and Roasted Garlic Sauce	\$39
Roasted Chicken Airline Chicken Breast with House-Made Gnocchi, Applewood Smoked Bacon, Seasonal Vegetables, and Roasted Chicken Jus	\$40
Coq Au Vin Semi-Boneless Chicken Braised in Red Wine, Pearl Onions, Cherrywood Smoked Bacon, and Cremini Mushrooms. Served with Buttery Mashed Potatoes and Roasted Carrots	\$41

Meat

Pork Loin Slow Roasted with Buttery Mashed Potatoes, Broccolini, and Dried Apricots	\$48
Braised Short Ribs Red Wine Braised Ribs, served with Potato Puree, Roasted Carrots, and Red Wine Sauce	\$52
New York Strip Served with Herb-Roasted Potatoes, Caramelized Brussel Sprouts, and Bordelaise Sauce	\$54
Beef Tenderloin Filet of Beef Seasoned with Garlic and Black Pepper. Served with Yukon Gold Potato Puree, French Beans, and Mushroom Sauce	\$62

*Family Style, Stations, and Duet Plates are also available.
Please contact an Event Coordinator for more information.*

Seafood

Scottish Salmon

Served with Creamy Polenta, Olive Oil Poached Tomatoes, and Herbed Artichoke Broth

\$48

Walleye

Lightly Dusted and served with Herb-Roasted Potatoes, French Beans, Grape Tomatoes, and a Lemon-Caper Sauce

\$50

Sablefish

Miso Marinated with Jasmine Rice, Sesame-Scented Green Beans, and Sweet Chili Sauce

\$52

Diver Scallops

Pan Seared and served with Roasted Vegetable Couscous, Applewood Smoked Bacon and Citrus-Butter Sauce

\$57

Shrimp Scampi

Roasted with Garlic, White Wine, and Fresh Herbs, served with Campanelle Pasta

\$53

Vegan

Charred Corn

With Caramelized Onion Quinoa, Roasted Carrots, and Tomatoes

\$35

Jumbo Baked Potato

Stuffed with Summer Vegetables, Fresh Herbs, and Vegan Sour Cream

\$37

Grilled Eggplant

With Orzo Pasta, Toasted Pine Nuts, House-Made Marinara, and Vegan Parmesan

\$39

Crispy Chickpea

Falafel with Tomatoes, Cucumbers, and Baba Ghanoush

\$33

Mediterranean Bowl (served room temperature)

Quinoa-Chickpea Salad, Oven-Roasted Tomatoes, Smashed Avocado, Local Carrots, and Roasted Butternut Squash

\$34



Plated Dinner Menu

Select Up to Two 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



Platters

Assorted Cookies	\$5
Brownies and Lemon Bars	\$6
Chef's of Choice Mini Desserts	\$9

Plated | \$13

Rustic Apple Galette

Puff Pastry stuffed with Roasted Apples and served with Caramel Sauce and Vanilla Bean Ice Cream

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

Cake topped with Fresh Berries and Mint

Cheesecake

Served with Sour Cherry Sauce

Cobbler

Seasonal Fruit Cobbler with Oatmeal Crumb Topping

Cookies and Cream

A Trio of Warm Chocolate Chip Cookies with a Scoop of Vanilla Bean Ice Cream

Sweets Table | \$62 dz

These are sold by the dozen; 2 dozen minimum required per selection

Mini Crème Brûlée

Chocolate Petit Fours

Assorted Seasonal-Flavor Macaroons

Peanut Butter Mousse Shooters

Chocolate-Covered Strawberries

Tiramisu Cups

Event Ordering

Menu items are subject to change.

Our 2026 catering menu pricing applies to events taking place during the 2026 calendar year. Due to ongoing increases in product and supply costs, pricing from previous years cannot be honored. Menus are updated annually to reflect current market pricing.

If you choose a plated menu, you may select up to two entree options. Selecting more than two entrees will result in an additional charge of \$3 per person. The host is responsible for providing place cards that include each guest's name and entrée selection.

Stations, Family-Style Service, and Duet Plates are also available. Please contact an Event Coordinator for more information.

Production Fee and Sales Tax

All pricing is subject to a 23% Production Fee and a 5.5% Sales Tax. The Production Fee covers a range of operational costs, including food preparation, chef and kitchen fees, essential equipment and supplies, and administrative expenses. Please note that this fee is not a gratuity.

Providing gratuity to our staff is certainly encouraged and graciously received.

Food Safety

All leftover food remains the property of Lake Life Catering in accordance with Federal and State Health Regulations. Catered food items may not be repackaged or transported a second time because foodborne illness poses serious risks and food is highly perishable. The local Health Department strictly prohibits clients or guests from removing catered food from the premises.

Other Catering Event Fees

\$150 per chef will be applied to buffets or stations that require chef assistance.

\$50 dessert fee will be charged for bringing in an outside dessert.

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

Any menu changes made within 21 days of the event will incur a \$50 fee per occurrence.



Contact Us

lakelifecatering.com

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**LAKE LIFE
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