

Lady of the Lake

MINNETONKA

CATERING MENU



FOR CRUISE INFORMATION CALL

952-929-1209

WWW.LADYOFTHELAKECRUISE.COM

WELCOME ABOARD APPETIZER PLATTERS

Fresh Fruit Platter

An artistic arrangement of fresh seasonal fruit.
\$3.25 per person

Fruit & Cheese Platter

An appetizing arrangement of fresh seasonal fruit, assorted cubed cheese, and crackers.
\$3.50 per person

Fruit Kabobs

Fresh strawberry, blackberry, & pineapple on a decorative skewer. \$2.50 each

Garden Fresh Vegetable Platter

Fresh carrots, cauliflower, broccoli and cucumbers. Garnished with cherry tomatoes and peppers, served with dill dip.
\$3.25 per person

Roasted Vegetable Platter

Baby carrots, yellow and green zucchini squashes, red potatoes, red bell pepper roasted to perfection, served with lemon herb aioli.
\$3.99 per person

Artisan Cheese Platter

Sundried tomato and pesto torta, cubed cheeses, curry cheese torta, sliced dill havarti, pepperjack & smoked cheddar. Served with gourmet crackers
\$3.25 per person

Jumbo Shrimp Platter

Garnished to perfection and served with cocktail sauce.
\$5.99 per person

Smoked Salmon Side

Garnished with capers, hard boiled egg, red onion, cream cheese, and lemon. Served with crackers.
\$3.59 per person - Minimum 40 Guests

Chilled Beef Tenderloin Crostini

Toasted ciabatta with horseradish cream cheese spread, lean beef tenderloin and topped with a dollop of horseradish sauce and arugula. \$3.75 each

Bruschetta

Toasted ciabatta w/garlic cream cheese spread, topped with roasted red peppers, tomatoes, basil and capers.
\$2.50 each

Caprese Skewers

Fresh mozzarella marinated in lemon herb olive oil with grape tomato & fresh basil. \$2.50 each

Antipasto Skewers

Hard salami, grape tomato, fresh mozzarella, cheese filled tortellini, and basil leaf drizzled with lemon herb olive oil.
\$2.75 each

Layered Mexican Dip

Seasoned ground beef, refried beans, tomatoes, seasoned sour cream, green onions, black olives & shredded cheese. Served with tortilla chips.
\$3.25 per person

Mexican Salsa Bar

Pico de gallo, black bean island salsa, guacamole, and seasoned sour cream, served with tortilla chips
\$3.25 per person

Mediterranean Spreads

Mixed olive tapenade, Grecian humus, garlic herb cheese spreads. Served with pita.
\$3.25 per person

Premium Dry Snacks

Gardetto's, Goldfish, Pretzels \$1.99 per person
Bowls placed on tables before boarding

Hot Appetizers Ala Carte

- Artichoke dip w/pita & slice ciabatta. Serves 20 \$74.75
- Teriyaki or Citrus Chicken on a skewer with red peppers and red onion. 24 pieces \$59.99
- Sweet chili, Swedish or BBQ meatballs
Serves 20 \$74.75
- Bacon wrapped water chestnuts or dates 40 pieces \$74.75
- Pulled BBQ Pork Sliders
Served with brioche buns. \$4.99 per person
- Teriyaki or buffalo chicken drummies with bleu cheese, 40 pieces \$59.99
- Blackened beef tenderloin on a skewer with red pepper and red onion. 40 pieces \$74.75

Lady of the Lake Appetizer Special Choose 3 of the following \$8.99 per person

- Fresh Fruit Platter
- Artisan Cheese Platter with Crackers
- Mexican Salsa Bar with Tortilla Chips
- Mediterranean Spread with Pita
- Veggies and Dip Platter
- Layered Mexican Dip with Tortilla Chips

CLASSIC HOT BUFFETS

All Menu selections include lemonade, ice tea, sodas & coffee throughout cruise!

LADY OF THE LAKE PICNIC BUFFET

Marinated Chicken Breast
BBQ Beef and Bratwurst

Served with:

- Freshly Baked Buns
 - Deluxe Condiment Bar including:
Ketchup & Mustard, Mayo, Tomatoes, Sauerkraut,
Salt & Pepper, Sliced & Diced Onions,
Sweet Pickle Relish, Lettuce & Dill Pickles
 - Corn on the Cob w/Melted Butter
 - Country Style Potato Salad
 - Pasta Salad
 - Mixed Fresh Fruit
 - Assorted Desserts
- \$18.99 per person

Veggie burgers available upon request

WILD RICE STUFFED CHICKEN BREAST & BEEF TENDERLOIN WITH PORTABELLA BORDELAISE SAUCE

Served with:

- Lady of the Lake Dinner Salad
 - Yukon Gold Potatoes
 - Fresh Green Beans Almondine
 - Assorted Breads and Rolls with Butter
 - Assorted Desserts
- \$24.99 per person

BBQ PORK RIBS & ¼ HERB ROASTED CHICKEN

Served with:

- Homemade Cole Slaw
 - Country Style Potato Salad
 - Caesar Salad
 - Cornbread Muffins
 - Assorted Desserts
- \$18.99 per person

ITALIAN FEAST

Served with:

- Parmesan & herbed crusted chicken breast topped with marinara sauce
 - 3 Cheese Ravioli with pesto
 - Italian Salad
 - Warm Garlic Breadsticks
 - Assorted Desserts
- \$17.99 per person



MEXICAN FIESTA

Served with:

- Chicken Fajitas
 - Beef Tacos
 - Flour & Corn Tortillas & Crispy Taco Shells
 - Guacamole, Salsa, Pico de Gallo, Seasoned Sour Cream, Shredded Lettuce, Shredded Cheese
 - Cheese Enchiladas
 - Fresh Fruit
 - Calypso Black Beans & Rice
 - Tortilla Chips
 - Assorted Desserts
- \$18.99 per person

LADY OF THE LAKE DELUXE BUFFETS

ENTRÉE SELECTION:

Entrée includes choice of 3 accompaniments, assorted rolls with butter, complimentary lemonade, ice tea, sodas, coffee, china plate, flatware rolled in linen, and table linens included

Combine any two of the entrées below, add \$6 to the highest priced entrée

WILD RICE STUFFED CHICKEN BREAST \$19.99

Hand formed and topped with bordelaise.

SAVORY CHICKEN BREAST \$19.99

Pan seared with savory herbs, cherries, and mushrooms in a white wine and balsamic reduction.

CHICKEN DIJONAISE \$19.99

Pan seared breast topped with a light dijon mustard sauce, with garlic, sherry, and sundried tomatoes.

CHICKEN PICCATA \$19.99

Pan seared chicken breast in a delicate sauce of butter, parsley, lemon & capers.

CANADIAN WALLEYE FILET \$21.99

Served with white wine lemon butter sauce with toasted sliced almonds.

SALMON FILET \$20.99

Prepared with lemon caper sauce.

SLICED BEEF TENDERLOIN \$21.99

Prepared with portobello bordelaise sauce.

VEGETARIAN ENTRÉE \$18.99

Roasted vegetable ravioli with a roasted pepper and spinach sauce.

ACCOMPANIMENTS

Choice of 3

Salads

- Lady of the Lake Dinner Salad
- Italian Salad
- Field Green Salad
- Caesar Salad
- Fresh Fruit

Vegetables

- Green Beans Almondine
- Fresh Vegetable Medley
- Glazed Carrots

Potatoes/Rice

- Yukon Gold Potatoes with Garlic Dill
- Parsley Buttered New Potatoes
- Garlic Mashed Potatoes
- Wild Rice Pilaf
- Bowtie Pasta

DELUXE HORS D'OEUVRE BUFFET

HOT & COLD HORS D'OEUVRES: \$24.99 per person (Minimum of 20 guests)

Includes:

- Citrus glazed chicken skewers.
- Bacon wrapped water chestnuts
- Blackened beef skewers.
- Jumbo shrimp with cocktail sauce.
- Fruit kabobs.
- Greek pasta salad.
- Bruschetta.
- Caprese skewers
- Artisan cheeses with crackers.
- Fresh vegetables and dip.
- Petite desserts.



BUILD YOUR OWN SANDWICH BUFFET

Assorted deli meats or salads and cheeses arranged on a tray. Served with assorted buffet buns, croissants, pickles, tomatoes, cucumber, lettuce and condiments.

Includes choice of 2 salads and dessert.

\$15.99 per person



Meat & Salad Selections

Select 3 Ham Chicken Salad
 Turkey Egg Salad
 Roast Beef Tuna Salad

Select 2 Salads: = *Gluten free avail.*

- Potato Salad
- Housemade Cole Slaw
- Fresh Seasonal Fruit
- Italian Pasta Salad
- Greek Pasta Salad
- Potato Chips
- Lady of the Lake Dinner Salad
- Garden Salad
- Caesar Salad

Includes: Assorted Desserts

BBQ BEEF SANDWICHES

Lean Pulled Beef in Rich BBQ Sauce

Served with:

- Freshly Baked Buns
- Potato Salad
- House Made Cole Slaw
- Pickles
- Assorted Desserts

\$15.99 per person

WRAP SANDWICH BUFFETS

MINIMUM OF 10..... \$15.99 PER PERSON

Chicken Caesar Wrap

Parmesan chicken breast, lettuce, green onion, black olives, Caesar dressing and parmesan cheese in a garlic herb tortilla.

BLT Wrap

Smoked bacon, lettuce, tomato, green onion, and mayo, wrapped in a tomato tortilla.

Thai Chicken Wrap

Teriyaki marinated chicken, lettuce, shredded carrot, green onion, bean sprouts and Thai peanut sauce, wrapped in a herb tortilla.

Italian Wrap

Ham, salami, provolone cheese, tomato, red onion, pepperoni, romaine lettuce and Italian dressing on a tomato tortilla.



Vegetarian Wrap

Spinach & basil, hummus, feta cheese, peppadews, cucumber, red onion, carrots, olive oil with balsamic in a veggie herb tortilla.

Choice of 2

Mixed Fruit Cole Slaw
 Potato Salad Pasta Salad
 Chips

Includes:

Pickle Spears
 Assorted Desserts
 Disposable Dinnerware,
 serving utensils, & Tablecloth

LADY OF THE LAKE BOXED LUNCHES \$12.99

Includes, Sandwich choice of Ham, Roast Beef, Turkey or Vegetarian with Cheese, Lettuce and Tomato on a Croissant with Fresh Fruit, Pasta Salad, Dessert, Condiments, and Utensils.

Boater Boxed Lunch

Signature Gourmet Chicken Salad on a Croissant with lettuce. Includes Fresh Fruit, Pasta Salad, Dessert and utensils

Vegetarian Sandwich



Fresh Mozzarella, peppadews, cucumber, red onion, spinach & basil, olive oil w/balsamic, on ciabatta



LADY OF THE LAKE BRUNCH \$16.99

Includes

- Scrambled Eggs with Cheese
- Apple Pancakes with syrup
- Turkey Sausage or Bacon
- Fresh Seasonal Fruit
- Assorted danish, donuts, bagels
coffee cake, muffins, & breakfast breads
- Assorted Bottled Juices

CRISPY AND SOFT TACO BAR

Seasoned ground beef and seasoned chicken, crispy taco shells and soft tortillas. Toppings include:

Salsa, pico de gallo, guacamole, shredded lettuce, shredded cheese, seasoned sour cream.

Includes: Calypso black beans & rice &
tortilla chips \$13.99 per person

HOMEMADE DESSERTS

ASSORTED DESSERT TRAY

An assortment of our homemade cookies
brownies, cookies & bars cut in half... \$2.99

Assorted Dessert tray includes:

Carmel Bars
Chocolate Mint Brownies
Fudge Brownies
Pecan Bars
Lemon Bars
Snickerdoodle Cookies
Chocolate Chip Cookies
Thick-N-Chewy Cookies
Chocolate Fudge Cookies



BITE SIZE PETITE DESSERTS with Chocolate Strawberries

And a variety of our homemade bite sized
bars including:

Caramel, Pecan, Nut Goodie Bars,
Chocolate dipped Strawberries
Mint Brownies, Lemon Bars,
Mini Cheesecakes, &
Mini Carrotcakes

\$3.75/person



CUSTOM DECORATED CAKES FOR ALL OCCASIONS

Sheet Cakes:

Chocolate, White or Marble
buttercream or whipped frosting

½ Size - (Serves 42)....\$75.00

Full Size - (Serves 84)..\$95.00

Carrot Cakes with
cream cheese frosting:

½ Size - (Serves 42)....\$85.00

Full Size - (Serves 84)..\$109.00

