

Events of Distinction



Events of Distinction

Classic

Events of Distinction

Events of Distinction

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Events of Distinction

Culinary

Events of Distinction

Events of Distinction

The Cove of Lake Geneva

Events of Distinction



Creations

Events of Distinction

Events of Distinction



Events of Distinction

For Weddings

Events of Distinction

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of Distinction

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A vast array of sumptuous choices await you . . .

Events of Distinction

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The Cove of Lake Geneva

offers catering selections to

make any wedding

exceptional and unforgettable.



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You and your guests will be

seated at a table adorned with

the finest wedding fare prepared

by culinary experts whose

delectable creations will delight

the senses.

Event.

Experience a true benchmark

in catering choices at

The Cove of Lake Geneva.

Events of Distinction



Hors D'oeuvres

Dry Snacks

Roasted Peanuts or Deluxe Assorted Roasted Nuts
~ \$10.00 per pound ~

Hors D'Oeuvres Reception

Individual Shrimp Cocktail in a Shot Glass
Bloody Mary Shrimp Cocktail with Celery Stick and Green Olive
Jumbo Shrimp Cocktail Peeled and Cleaned Presented with Cocktail Dipping Sauce and Lemon Crowns
Asian Style Crab Cakes with Sesame, Wasabi and Pickled Ginger
Sautéed Jumbo Gulf Prawns in Garlic Herb Butter
Maryland-Style Crab Cakes with Cajun Remoulade
~ \$2.95 per piece ~

Garlic Hummus with Toasted Pita Bread Garnished with Fresh Mint
Grilled Marinated Vegetable Display with Balsamic Vinegar
Large Selection of Fine Domestic Cheese with Assorted Crackers
Farmstand Fresh Vegetable Crudité Served with Homemade Dips
Fresh Asparagus and Chilled Beet Platter Garnished with Zest of Orange
Sliced Fresh Fruit Display with Seasonal Berries
Sliced Fresh Fruit Display with Seasonal Berries Drizzled with White and Dark Chocolate
Chef's Selection of Fine Antipasto
~ \$2.95 per person, per item ~

Chef's Selection of Fine Canapés

Deviled Eggs ~ Smoked Salmon with Cream Cheese and Capers on a Toasted Mini Bagel
Grape Walnut Chicken Salad on Peasant Bread ~ Bruschetta with Fresh Tomato-Basil Salsa
Crostini with Boursin Cheese, Farm Fresh Tomato Slices and Basil Leaf
Gracini Sticks Wrapped in Prosciutto ~ Miniature Gourmet Pizzas
Sautéed Eggplant Medallions Topped with Marinara Sauce and Fresh Mozzarella
Applewood Smoked Sirloin of Beef on Toast Pointes with Horseradish Sauce
Petite Shrimp with Dill Lemon Crème Served on Cucumber Slices
Wisconsin Cheese Puffs ~ Individual Salad Caprisi ~ Tuna Plate with Sundried Tomatoes
~ \$1.95 per person, per item ~

Salad Course

Mesclun of Spring Greens with Julienne Carrots, Vine-Ripened Tomatoes & Farmstand Cucumbers

Please Choose One of Our Homemade Dressings:

Parmesan Ranch ~ Celery Seed ~ French

OR

For an additional \$4.95, you may choose one of our Premium Salads:

Autumn Field Greens with Spicy Pecans and Pomegranate Seeds

Bosch Pear and Celery Salad with Baby Field Greens and Dijon Vinaigrette

Baby Bibb Lettuce with Parisian Dressing Garnished with Fresh Chives

Plum Tomatoes with Fresh Basil and Balsamic Vinaigrette

Spinach Salad with Boiled Egg, Croutons and Bermuda Onion with Warm Bacon Dressing

Local Salad Greens with Granny Smith Apple, Gorgonzola Crumbs and Sweet Pecan Dressing

Baby Spinach Leaves with Driscoll Strawberries and Raspberry Celery Seed Dressing

Hand Tossed Caesar Salad with Homemade Garlic Croutons

Events of Distinction
Plated Dinners

Choose One of the Following Plated Entrees to Follow Your Salad Course

Fresh Catch of the Day

Allow our Chef to Help you Select the
 Freshest Fish in Season

Market Price

**Broiled Campbell Island Salmon with
 Lemon Herb Butter**

Multi-grain Rice ~ Seasonal Fresh Vegetables

Market Price

Roast Prime Rib of Beef with Au Jus

Twice Baked Potato ~ Seasonal Fresh Vegetables

King Cut ~ \$36.95 Queen Cut ~ \$29.95

**Grilled New York Strip with
 Cabernet Mushroom Sauce**

Twice Baked Potato ~ Seasonal Fresh Vegetables

\$39.95 per person

**Carved Roast Tenderloin of Beef with
 Sauce Bordelaise**

Turned New Potatoes ~ Seasonal Fresh Vegetables

\$29.95 per person

**Grilled Tenderloin Filet Mignon with
 Chateaubriand Sauce**

Rosemary New Potatoes ~ Seasonal Fresh Vegetables

\$39.95 per person

**Individual Beef or Salmon Wellington with
 Sauce Perigourdine**

Pan Roasted Potatoes ~ Seasonal Fresh Vegetables

\$45.95 per person

**Rock Cornish Game Hen Roasted with
 Garlic, Lemon & Oregano**

Pan Roasted Potatoes ~ Seasonal Fresh Vegetables

\$29.95 per person

Poultry Selections Below Feature Boneless and Skinless

Chicken Breast Served With Your Choice of:

Penne Pasta Tossed with Olive Oil & Fresh Herbs

Steamed White Rice

Or

Rice Pilaf & Fresh Vegetable Du Jour

\$27.95 per person

**Chicken or Turkey Breast with
 Marsala Wine & Mushroom Sauce**

**Chicken Breast Chianti Simmered in a
 Chianti Wine Sauce**

**Chicken Breast Picatta with
 Lemon Caper Butter**

**Chicken Breast Florentine with
 Spinach Mornay Sauce**

**Chicken Breast Provencale with
 Mediterranean Garlic & Tomato Sauce**

**Chicken Breast Athenian-Style Roasted with
 Lemon, Thyme, Garlic and Oregano**

**Turkey Breast Schnitzel in
 Lemon Caper Butter Sauce**

**Chicken Pappardelle with Bacon, Fennel,
 Red Wine and Mushrooms**



Catering Selections by
 Celebration on Wells

Lake Geneva's Premiere Caterer
 and

A Preferred Catering Provider to
 The Cove of Lake Geneva

All Prices Are Subject to an 18% Gratuity and Local Sales Tax

Events of Distinction
 **The Celebration Wedding Buffet** 

A Variety of Seasonal Greens with Salad Bar Selections

Selected Wisconsin Cheeses with Assorted Crackers and Fresh Fruits

Chef Carved Roast Baron of Beef Au Jus

Roasted New Potatoes ~ Multi-Grain Rice ~ Medley of Season's Fresh Vegetables

Along With One of the Following Entrees:

Lemon and Herb Broiled Orange Roughy *or* One of the Poultry Selections from the *Plated Dinners Section*
 ~ **\$29.95 per person** ~

Let Celebration's Pastry Shop Prepare Your Wedding or Special Occasion Cake Cut and Served by Our Staff
 ~ **\$4.95 per person** ~

or
 Choose *One* of our Homemade Desserts Topped with Whipped Cream
 ~ **\$5.95 per person** ~

Season's Fresh Sliced Fruit Display ~ Driscoll Strawberries Dipped in White and Dark Chocolate
 Fresh Fruit Tartlettes ~ Carrot Cakes with Cream Cheese Frosting ~ Homemade Chocolate Brownies

Eli's Cheesecakes Topped with a Variety of Fresh Fruit Toppings ~ Southern-Style Pecan Pie

Chocolate Confusion Cake ~ Chocolate Eclairs ~ Cream Puffs ~ Chef Julie's Old-Fashioned Peach Kuchen
 Apple Cobbler ~ Tiramisu ~ Planters Rum Cake ~ Chocolate Swirl Cake

Assortment of Fresh Baked Cookies ~ Served with Fresh Brewed Coffee and Iced Tea

 **Hosted Hourly Reception** 

Hosted receptions include unlimited consumption on a *per-hour* basis. *A 30 guest minimum is required.*

1 Hour Reception

2 Hour Reception

3 Hour Reception

\$10 per person for House Brands

\$12 per person for House Brands

\$18 per person for House Brands

\$12 per person for Call Brands

\$16 per person for Call Brands

\$20 per person for Call Brands

\$14 per person for Premium Brands

\$18 per person for Premium Brands

\$22 per person for Premium Brands

Call Brands

Smirnoff Vodka • Seagram's Gin • Grant's Scotch,
 Early Times Bourbon • Seagram's 7 Crown Whiskey
 E&J Brandy • Jose' Cuervo Tequila • Bacardi Rum
 Assorted Domestic and Imported Beers
 House Chardonnay • Cabernet Sauvignon
 White Zinfandel

Premium Brands

(In addition to Call Brands)
 Ketel One Vodka • Tanqueray Gin • Dewar's Scotch,
 Canadian Club Whiskey • Jack Daniel's Bourbon
 Korbel Brandy • Jose' Cuervo Gold Tequila
 Captain Morgan Rum
Upgrades Available Upon Request

 **Cash Bar Beverage Pricing** 

Keg of Domestic Beer ~ \$250.00

Beverage Pricing on a Per Drink Basis

House Labels, House Wines and

Domestic Beers ~ \$4.00

Call Labels and Imported Beers ~ \$5.00

Premium Labels, Cordials and Liqueurs ~ \$6.00

Mineral Waters ~ \$2.00

*A Complete List of Fine Wines and
 Champagnes is Available Upon Request.*

*After Dinner Liqueurs and
 Cordials Pricing is Based Upon*

Selected Brands and Consumptions.

*As with all of our menus, these
 are merely suggestions.*

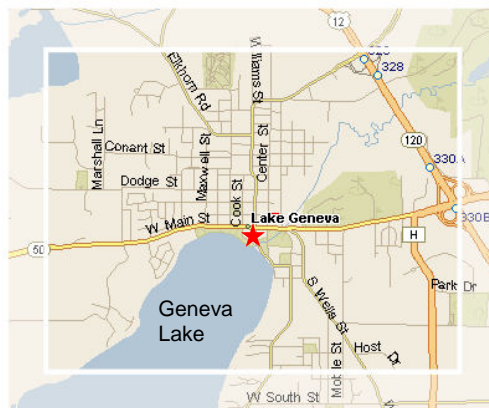
*Please feel free to suggest
 changes or
 make special requests.*

Management reserves the right to substitute brands, based upon availability.

*Weddings of Distinction Begin At
The Cove of Lake Geneva*

111 Center Street

Lake Geneva • Wisconsin • 53147



Located on the Shores of Beautiful Geneva Lake

800.770.7107

www.Cove-Lake-Geneva.com