

The Baker House

262.248.4700 | WWW.BAKRHOUSE1885.COM
327 WRIGLEY DR., LAKE GEBNEVA WI 53147

Breakfast

CONTINENTAL BUFFET 10.95 per person
Assorted Bagels, Cream Cheeses, Jams and Jellies.
Assorted Croissants. Fresh Fruit and Berries.
Coffee, Hot Tea, Cranberry and Orange Juice

VICTORIAN BUFFET 18.85 per person
Silver Platter of Sliced Fresh Fruit with Yogurt Dip and Granola. Choice of Quiche. Smoked Ham Steak. Potato Pancakes with Applesauce and Sour Cream.
Coffee, Hot Tea, Cranberry and Orange Juices

LAKEFRONT LEISURE BUFFET 25.00 per person
Fluffy Scrambled Eggs with Chives, Applewood Smoked Bacon or Sausage, Country Style Potatoes, Homemade Biscuits and Gravy, Fresh Sliced Fruits and Berries, Granola and Yogurt, Fresh Baked Croissants,
Coffee, Hot Tea, Orange Juice, Cranberry Juice.

STEAK AND EGGS PLATED 21.00
2 Eggs cooked to order, 6 oz Filet Mignon and Hashbrowns

3 EGG OMELET PLATED 16.00
CHOOSE ONE OMELET FOR THE GROUP:
Ham and Cheese
Mushroom and Swiss
Spinach and Feta
Served with Bacon or Sausage

BREAKFAST ADD ONS

LOX AND BAGELS DISPLAY \$5.00 per guest
Cucumbers, Cream Cheeses, Sliced Eggs, Red Onions, Capers and Tomatoes

YOGURT BAR 3.00 per guest
Greek and Vanilla Yogurt with Fresh Berries and Granola

QUICHE 20.00
Choice of:
Lorraine
Veggie
Three Meat (Ham, Bacon and Sausage)
Four Cheese

FRENCH TOAST BREAD PUDDING 3.00 per guest

BLOODY MARY BAR 20.00 per guest
Tito's Vodka, Zing Zang Bloody Mary Mix, Hot Sauce Assortment, Vegetable Garnishes

UNLIMITED MIMOSAS 20.00 per guest
House Champagne with Orange Juice and Cranberry Juice

LUNCH BUFFET

BAKER HOUSE BOXED LUNCH 12.00 per guest
Choose TWO of the following:
Marinated Veggie and Chicken Wrap
Roast Beef
Turkey
Honey Ham
Baker House Chicken Salad
Served with Pesto Pasta Salad or Fruit Salad, Potato Chips and Housemade Cookie

SOUP AND SANDWICH 12.00 per person
Sliced Turkey, Ham and Roast Beef with a Selection of Cheeses
Served with Housemade Potato Chips

SOUP AND SALAD 12.00 per person
Choice of Soup
Choose Three:
Caesar Salad, Baker House Chicken Salad, Garden Salad, Tuna Salad, Seafood Salad
Served with Housemade Potato Chips

LAKEFRONT PICNIC BUFFET 32.00 per person
Choose Two:
Housemade Coleslaw
Potato Chips
Tossed Garden Salad
Pesto Pasta Salad
Potato Salad
Fresh Watermelon
Deviled Eggs

Choose Two:
Hamburger Patties
BBQ Chicken (Assorted Pieces)
Wisconsin Bratwurst
Grilled Filet Mignon Kabobs
Grilled Shrimp Kabobs
BBQ Ribs

Fresh Baked Cookie Display

TASTE OF ITALY 36

Garlic Bread, Pesto Pasta Salad, Caesar Salad
Linguine with the Choice of Sauce
Alfredo
Arribata
Marinara
Choice of Two:
Italian Sausage
Grilled Chicken
Meatballs
Grilled Shrimp

Tiramisu

PLATED LUNCHEONS 32.00 PER PERSON

ENTREES (SELECT ONE FOR GROUPS OF 20 OR LESS. GROUPS OVER 20, CHOOSE 2)

BEEF

Steak Sandwich, served open face on Garlic Bread, with Onions and Mushrooms
Braised Short Ribs
Sliced Beef Tenderloin in a Bordelaise Sauce

CHICKEN

Chicken Marsala
Chicken Piccata
Chicken Asparagus Roll with a Cream Sauce

SEAFOOD

Seafood Roll (Shrimp, Jumbo Lump Crab, and Lobster)
Baked Lemon Caper-Dill Cod
Lobster Mac and Cheese
Teryiaki Salmon Fillet
Grilled Tuna Sandwich with Wasabi-Soy Mayonaise

VEGETARIAN

Pasta Primavera
Polenta with Cheddar and Vegetables
Mushroom Tacos with Beans, Rice, Housemade Guacamole and Salsa

SIDES CHOOSE TWO

Cup of Soup (Choices are Seasonal)
Parmesan Roasted Red Potatoes
Cheesy Potato Au Gratin
Polenta
Fresh Fruit Salad
Garden Salad with Champagne Vinaigrette
Sautéed Green Beans
Glazed Heirloom Carrots
Zucchini and Yellow Squash

DESSERT CHOOSE ONE

Key Lie Pie
Baker House Signature Chocolate Mousse
Tiramisu
Creme Brule'

APPETIZERS

COLD APPETIZERS (ALL PRICING IS PER PIECE)

Caprese Skewers 3.00
Bruschetta 3.00
Avocado Toast 3.00
Fresh Melon and Prosciutto 3.00
Chilled Watermelon and Blueberry Gazpacho Shooters 3.00
Trio of Spreads with Flatbread 3.00
Potato Chips with Housemade French Onion Dip 3.00
Farmer's Market Crudite with House Dips 3.00
Fresh Fruit and Berry Display 3.00
Baked Brie with Raspberry Coulis 4.00
Deviled Eggs 3.00
Salmon with a Caper Dill Sauce on Toast Points 3.00
Jumbo Shrimp Cocktail 5.00
Seafood Parfait 5.00
Cheese and Charcuterie Tray 10.00

HOT APPETIZERS (ALL PRICING IS PER PIECE)

Mini Crab Cakes with Balsamic Drizzle 4.00
Crab and Artichoke Dip 4.00
Beef Skewers 3.00
Shrimp Skewers 3.00
Meatballs (Sweedish, BBQ, or Marinara) 3.00
Sausage Stuffed Mushrooms 3.00
Mini Reubans 3.00
Lamb Lollipops 4.00
Bacon Wapped Scallops 4.00

SLIDERS 4.00

Ahi Tuna Sliders with Wasabi-Soy Mayonaise
Beef Tenderloin Sliders
Pulled Pork Sliders

CARVING AND ACTION STATIONS

MAC AND CHEESE BAR 11.00 per person
Applewood Smoked Bacon, Grilled Bratwurst, BBQ
Pulled Pork, Crab Meat, Chicken and Pesto

MASHED POTATO BAR 9.00 per person
Applewood Smoked Bacon, BBQ Pulled Pork, Chives,
Cheddar Cheese, Sour Cream

CREATE YOUR OWN PASTA BAR 12.00 per
person
Made to Order. Selection of Pasta and Sauces with
Chicken, Italian Sausage, Spinach, Onion, Mushroom,
Tomato, and Artichoke

\$150 CHEF FEE APPLIES TO CARVING
AND ACTION STATIONS. INCLUDES
ASSORTED ROLLS AND CONDIMENTS

CARVING STATIONS

Prime Rib
Roasted Turkey Breast
Roasted Pork Loin
Roasted Beef Tenderloin
Baked Spiral Ham

DINNER BUFFETS

TASTE OF ITALY 25.00 per guest
Served with Garlic Bread and Tuscan Vegetables
Choose One
Caprese Salad
Caesar Salad

Choose Two
Pasta Primavera
Chicken Marsala
Baked Vegetable Lasagna
Grilled Chicken Alfredo

Choose one
Tiramisu
Mini Cheesecake Selection

BY LAND AND SEA 35.00 per guest
Garden Salad with Selection of Dressings
Mini Crab Cakes
Sliced Prime Rib
Lemon Caper-Dill Cod
Seasonal Vegetables
Parmesan Roasted Red Potatoes
Assorted Rolls and Condiments

Choose One
Mini Cheesecake Selection
Mini Creme Brulee
Chocolate Mousse

VINTAGE SUPPER CLUB 45.00 per person
Fresh Relish Tray with Cheddar Cheese Spread and
Breadsticks, Assorted Rolls and Whipped Butter
Garden Salad with a Selection of Dressings
Seasonal Vegetables
Baked Potato Bar

Choose Two
Beef Short Ribs
Sliced Prime Rib
Lamb Osso Busco
Roasted Duck Breast
Grilled and Marinated Chicken Breast

Classic Cheesecake topped with Cherries

Add Oysters (On the Half Shell or Rockefeller \$6.00 per
person)

PLATED DINNER 48.00 PER PERSON

SALAD SELECTIONS

Garden Salad with Champagne Vinaigrette
Caesar Salad

Upgraded Salad Options

Spinach Salad with Red Onion, Sliced
Mushroom, Croutons and Warm Bacon Dressing (+2.00
per person)

Romaine with Candied Walnuts, Dried Cranberries,
Granny Smith Apples, and Champagne Vinaigrette
(+2.00 per person)



ENTREES

BEEF

Prime Rib
Braised Short Ribs
Beef Medallions Oscar Style

POULTRY

Chicken Picatta
Chicken Marsala
Grilled Chicken Fettuccine
Roasted Half Duck

SEAFOOD

Teriyaki Salmon Filet
Baked Lemon Caper-Dill Cod
Pan Seared Halibut

VEGETARIAN

Polenta with Cheddar Cheese and Vegetables
Mushroom Medley Tacos with Rice and Beans
Pasta Primavera
Vegetable Lasagna

UPGRADED ENTREES

Grilled Filet Mignon with a Mushroom and Red Wine
Demi (add 10.00 per person)

Lobster Tail Dinner (add 25.00 per person)

Grilled Swordfish (market price)



STARCH, VEGETABLE, DESSERT AND ADD-ONS

STARCH SELECTIONS - CHOOSE ONE

Parmesan Roasted Red Potato
Potato Au Gratin
Garlic Mashed Potato
Rice Pilaf

VEGETABLE SELECTIONS - CHOOSE ONE

Sauteed Green Beans
Glazed Heirloom Carrots
Zucchini and Yellow Squash
Broccoli and Cauliflower
Brussel Sprouts with Bacon

DESSERT SELECTIONS - CHOOSE ONE

Key Lime Pie
Classic Cheesecake Topped with Cherries
Chocolate Mousse
Creme Brulee

ADD-ONS

Appetizer Add-Ons Available Only with Plated Dinner
Package

Shrimp and Lobster Cocktail, served with Crab Claws
and two sauces (add 20.00 per person)

Blue Point Oysters on the Half Shell (add 5.00 per
person)

Scallops in a Carrion Sauce (add 5.00 per person)

*50% deposit is required when selections are submitted.
Prices do not include gratuity, taxes or delivery charge. All prices are subject to change.*