



GENEVA ON THE LAKE

WINE COUNTRY VILLA  
& RESORT

Sample  
Conference  
Menus

## **Buffet Lunch Options**

### **Buffet #1**

Served Soup  
Mixed Green Salad  
Fresh Rolls or Heidelberg Bread  
Sliced Sirloin with Au Jus  
Grilled Cornell Chicken  
Tomatoes/Cheese  
Pickles  
Chips

### **Buffet #2**

Served Soup  
Caesar Salad  
Rolls  
Grilled Chicken Jacqueline  
or  
Oven Roasted Turkey Cassis Sauce  
Grilled Vegetables  
Risotto, Rice or Potato

## **Served Lunch Option**

### **Appetizer/Salad – (Choose One)**

**Soup of the Day** - Chef's creation soup

**Jumbo Shrimp Cocktail Duo** - Poached in court bouillon ~ Dill  
Cocktail Sauce ~ Lemon

**Green Salad** - Field Greens ~ Chives ~ Fresh Herbs ~  
Tomato ~ Cucumber ~ Pine Nuts ~ Vinaigrette

**Caesar Salad** - Romaine ~ Parmigiano-Reggiano Cheese ~ Garlic  
Croutons House Made Caesar Dressing

### **Entree – (Choose One)**

*Each sandwich is served with chips & pickle*

#### **Lamb Burger**

Toasted Roll ~ Rosemary Mayonnaise ~ *First Light* Chèvre  
Cheese Lettuce ~ Tomato ~ Onion

#### **Beef on Kimmelweck**

Sliced Beef ~ Au Jus ~ Horseradish Aioli ~ Kimmelweck Roll

#### **Cornell Chicken**

Field Greens ~ Roasted Peppers ~ Onion ~ Tomato *Muranda*  
Cheddar Cheese ~ Garlic Croutons ~ Peppercorn Ranch

#### **Mediterranean Pasta**

Lobster ~ Sun Dried Tomato ~ Kalamata Olives ~ Mushrooms Parmigiano-  
Reggiano Cheese

## **Dessert**

All Lunches have a choice of either **Chocolate Mousse, Sorbet,**  
**Seasonal Cheesecake or Ithaca's Purity Ice Cream w/ Seasonal Sauce**



**Candlelight Dinner Menu**  
**with Live Music**  
**If 10 or more people pre-order required**

**APPETIZER (Choose One)**

**Soup of the Evening**

Chef's delicious soup creation

**Shrimp Cocktail – A Classic at Geneva On The Lake**

Poached in an aromatic court bouillon served with lemon & dill cocktail sauce

**Seasonal Crepe**

Description is on our "Nightly Special" menu

**Pan Seared Diver Scallop**

Artichoke bruschetta, *First Light* chèvre with lemon & cracked pepper and parmesan

**ENTRÉE COURSE (Choose One)**

All entrées come with the vegetable of the evening

**Filet Mignon (7oz)**

**New York Strip (14oz)**

*Schrader Farms*~ grilled to your specifications, served with bacon & tomato demi glaze (or) chimichurri. Potato of the evening

**Australian Lamb Rack**

Roasted with Moroccan spices over cherry chutney. Served with pistachio & sun dried cherry brown couscous

**Halibut & Bacon wrapped Scallop Fumet**

Pan seared Halibut paired with a *Schrader Farms* bacon wrapped scallop in a saffron, tomato, leek, and fennel seafood broth

**Meatball (14oz) over Gnocchi**

Herbed ricotta stuffed meatball and house made red sauce over Italian classic potato pasta. **(Chicken Breast can be substituted upon request)**

**Sun-Dried Pepper Polenta**

Salsa verde, pico de gallo, whipped black beans

**DESSERT COURSE (Choose One)**

**Panna Cotta**

Buttermilk vanilla bean panna cotta, with coconut & pistachio crumble

**Torta Caprese**

Flourless chocolate, espresso ganache with candied hazelnut & ginger

**Geneva On The Lake's Cheesecake**

Description is on our "Nightly Special" Menu

*Frozen Drinks, Full Cocktail Service, Imported & Domestic Bottled Beer and Full Wine Service are available.*

*Note: Many of the flowers & herbs featured in our menu are grown fresh in our garden.*

*\*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.*