

2025 HURON LADY II CATERING

Our caterers are experienced in serving fresh, hot, and delicious food.

Choose from 1 of our 3 caterers: Chef Shell's, Kate's Downtown, or Chef Mike's

- All pricing is listed per person, unless otherwise noted.

Included in our catering packages are:

- Setup of buffet table including banquet table covering
- Centerpieces for inside cabin tables with choice of table runner
- Setting up the buffet
- Maintaining the buffet items during the cruise
- Cleanup and trash removal
- Prices are subject to change without notice
- Gratuities for excellent service are appreciated by the crew

BEVERAGE MENU

You can choose to offer cash, consumption, or open bar to your guests. Please ask for best practices to fit your budget. A 20% service fee will be added to consumption and open bars.

NON-ALCOHOLIC

Fountain Beverages \$3

- Pepsi, Diet Pepsi, Mtn. Dew, Lemonade, Dr. Pepper, Starry, Ginger Ale

Shirley Temple \$4

Arnold Palmer Tea Bottle \$4

Lipton Unsweet Tea Bottle \$4

Zero Proof Strawberry Daiquiri, Pina Colada, Mojito, Bloody Mary \$7

Bottled Water \$2

Coffee \$2 (brewed by request only)

Juices \$5 (orange, cranberry, pineapple)

Ginger Beer \$6

Heineken 00 \$6

SPIRITS

Mixed Drinks \$6-\$10

Strawberry Daiquiri, Pina Colada, Mojito, Bloody Mary, Mimosas, Margarita \$10

Champagne Split \$7

Mini Bottle of Wine \$6

- White Zinfandel, Cabernet, Merlot, Chardonnay, Pink Moscato

Canned Beer \$5-\$6

- Labatt Blue, Labatt Light, Bud Light, Michelob Ultra, Bell's Oberon, Miller Lite, Kona Big Wave, Blue Moon, Corona

Seltzers \$6

- White Claw Black Cherry or Mango, Nutrl Pineapple or Watermelon

Chef Shell's on the Huron Lady II

LUNCH

TACO BAR \$34

Choice of chicken, ground beef or pulled pork. Served with lettuce, shredded cheese, sour cream, onion, black olives, salsa, guacamole, hard and soft taco shells

BAKED POTATO BAR \$32

*Choose 2: bacon, chicken (diced), ground beef, pulled pork, steak (diced), chili
Served with: sour cream, salsa, onions and garden salad*

SANDWICH BAR \$25.50

Sandwich platter with assorted breads, meats & cheeses

Salad (choose 1): coleslaw, tossed garden, spinach, caesar, redskin potato salad

Dessert (choose 1): fresh fruit & dip, baked cookies, donuts, brownies, mini fritters

LUNCH BUFFET/LITE DINNERS \$30

Pulled pork BBQ sandwiches w/ coleslaw or redskin potato salad, chips & pickle

Lasagna (meat or vegetable) with garlic breadstick and tossed salad

Beef stroganoff on butter noodles and tossed salad

Individual pot pies (chicken, turkey or shepherd) and tossed salad

Meatballs(stroganoff, BBQ, sweet & sour) with buttered noodles and tossed salad

Meatloaf with mashed potatoes and tossed salad

Marinara mostaccioli with veggies and tossed salad

DINNER BUFFET

All dinners include rolls with butter

1 Entree/1 Starch \$34 or 2 Entrees/2 Starches \$45

Choice of Salad & Vegetable

ENTREE SELECTIONS

Beef Stroganoff

Chicken Meatballs

Meatloaf

Lasagna (meat or veg)

Pork Tenderloin

Pork Tenderloin Stuffing

Pulled Pork

Roast Beef

Turkey

STARCH SELECTIONS

Potatoes: Mashed, Baked, Cheesy,

Scalloped Oven Roasted Whole

Mini's, & Herb Roasted Redskins

Pasta: Penne or Bowtie Marinara,

Penne or Bowtie Alfredo, Penne or

Bowtie with Olive Oil, Garlic &

Parsley, Classic Mac & Cheese

Rice: Brown, White, Wild, & Pilaf

SALAD SELECTION

Tossed Garden Salad, Coleslaw

Spinach Salad, Caesar Salad

VEGETABLE SELECTIONS

Carrots (buttered or glazed),

California Blend, Green Beans,

Zucchini & Squash Blend

Chef Shell's on the Huron Lady II

APPITIZERS A LA CARTE

Prices listed per person (pp) or platter (designed to feed 30-45)

COLD APPITIZERS

Turkey Pinwheel Wrap \$11 pp
Italian Pinwheel Wrap \$13 pp
Assorted Sandwiches Platter \$189
Cheese & Crackers Platter \$142
Meat, Cheese & Crackers Platter \$180
Vegetables & Dip Platter \$170
Fresh Fruit & Dip Platter \$180
Veggie Pizza Platter \$200
Fruit Pizza Platter \$200
Assorted Desserts Platter \$189

HOT APPITIZERS

Artichoke & Spinach Dip \$7.50 pp
Loaded Mashed Potato Cups \$9 pp
Macaroni & Cheese Cups \$9 pp
Loaded Potato Skins \$9 pp
Mini Skewers \$11 pp
Choice of: Steak, Chicken, Lamb
Choice of: BBQ, Greek, Teriyaki,
Ginger-Sesame
Chicken Wings \$9 pp
Choose: BBQ, BBQ Spicy, Buffalo,
Honey, Sriracha
Meatballs \$11 pp
Choose: BBQ, Bourbon Maple,
Stroganoff, Sweet & Sour

DESSERTS

CARROT CAKE \$8

STRAWBERRY SHORTCAKE \$8

MINI PIES \$9.50

apple, strawberry, cheesecake, raspberry or lemon

BROWNIES \$8

chocolate, turtle or peanut butter

TURNOVERS \$5.50

apple, lemon or raspberry

COOKIES 2 PER PERSON \$5.50

peanut butter cup, chocolate chunk, white macadamia nut or oatmeal raisin

Kate's Downtown on the Huron Lady II

BREAKFAST

QUICHE \$9.50

Spinach Parmesan or Bacon Cheddar

BAKED FRENCH TOAST \$6.00

Cinnamon Sugar served with Syrup & Whip Cream

MINI PARFAITS \$8.00

Greek Yogurt, Fresh Berries, Granola & Honey

FRESH CUT FRUIT \$8.00

Berries, Melon & Pineapple

MORNING BAKED GOODS \$7.50

Scones, Muffins, Breads

LUNCH

ASSORTED HALF SANDWICHES \$10.00

Turkey Provolone, Salami Cheddar, Honey Pecan Chicken Salad, Veggie Wraps GF/Vegan Available

TRAVERSE CITY SALAD \$10.00

Cucumbers, Cherries, Pecans with Poppyseed Dressing

ORGANIC GARDEN SALAD \$9.50

Carrots, Cucumbers, Sweet Peppers with Ranch or Poppyseed Dressing

CLASSIC CAESAR SALAD \$8.50

Shaved Parmesan, Housemade Croutons with Caesar Dressing

SIDES

CHARCUTERIE \$19.00

Meats, Cheeses, Nuts, Olives, Pickles, Veggies, Crackers, Sweets

VEGGIES & DIP \$5.50

Cucumbers, Sweet Peppers, Cherry Tomatoes, Carrots

SPINACH BOWTIE PASTA SALAD \$7.50

with Shaved Parmesan & Garlic Vinaigrette

WHIPPED FETA & HONEY DIP WITH PITA \$7.50

PITA & HUMMUS \$6.50

MACARONI & CHEESE \$7.50

MEATBALLS \$5.50

ASSORTED BAKED GOODS \$7.50

Cookies, Brownies, Bars

Chef Mike's on the Huron Lady II

BREAKFAST

CONTINENTAL \$22

Fresh fruit, assorted danish, muffins, bagels with cream cheese & donuts

BREAKFAST EXPRESS \$32

*Scrambled eggs with cheese, breakfast potatoes & assorted muffins
Choice of: crispy bacon or breakfast sausage*

BIG BREAKFAST \$39

*Fresh fruit, assorted danish, muffins, bagels with cream cheese, scrambled eggs with cheese, french toast bake, breakfast potatoes
Choice of: crispy bacon, breakfast sausage or honey glazed ham*

LUNCH

BOXED LUNCH \$30

*Ciabatta bread with cheese, lettuce, sliced tomato and your choice of lunch meat.
Choice of one side, chips, cookie, mayo & mustard packet
Lunch meat options: roast beef, turkey, ham, salami, vegetarian/vegan
Choice of 1 side: pasta salad, potato salad, coleslaw, fresh fruit*

LUNCH BUFFET \$34

1 entree, 2 sides, fresh rolls with butter, spring mix salad with dressing

ENTREE SELECTIONS

*Herb Chicken Breast
Turkey Breast with Gravy
Chicken Marsala
Italian Sausage with Peppers & Onions
Eggplant Parmesan
Lasagna
Chicken Piccata
Chicken Parmesan
Honey Glazed Ham
Roast Sirloin with Mushroom Gravy*

SIDE SELECTIONS

*Penne Marinara, Farfalle Alfredo,
Farfalle in Garlic Butter & Oil,
Mac & Cheese, Creamy Pesto,
Roasted Redskins, Roasted Potatoes,
Scallop Potatoes, Boiled Redskins,
Cheese Potato, Garlic Smashed Potatoes,
Sweet Potato Mash, Wild Rice, Rice Pilaf,
Green Bean Almandine, Summer Garden
Blend, Corn Souffle', California Medley*

THEMED BUFFETS

MICHIGAN BUFFET \$30

Bakery fresh buns, hot dogs (2 per person), Coney chilli, Greek salad, potato chips, diced onions, relish, ketchup and mustard.

TACO BAR \$35

Hard & soft shell tortillas, seasoned ground beef, seasoned shredded chicken, refried beans, Mexican rice, shredded cheddar, shredded lettuce, diced onion, diced tomato, jalapeno peppers, black olives, tortilla chips, sour cream, salsa

Chef Mike's on the Huron Lady II

BARBECUE

All barbecues include any appropriate buns & toppings

ALL AMERICAN BBQ \$32

All beef hotdogs, black angus burgers, potato salad, coleslaw, watermelon.

CUSTOM BBQ

2 Meats \$ 34 or 3 Meats \$ 39 and choose 3 sides

MEAT SELECTIONS

*All Beef Hotdogs
BBQ Chicken Pieces
Italian Sausage with Peppers & Onions
Black Angus Burgers
BBQ Chicken Breasts*

SIDE SELECTIONS

*Pasta Salad, Coleslaw
Watermelon, Macaroni Salad
Roasted Red Skin Potatoes
Potato Salad, Baked Beans
Corn Bread, Corn on the Cob
Mac & Cheese*

DINNER BUFFET

All dinners include homemade rolls with butter, spring mix salad with vinaigrette

1 Entree \$39 or 2 Entrees \$45

Choice of Pasta Side, Potato/Rice Side & Vegetable Side

ENTREE SELECTIONS

*Herb Chicken Breast
Turkey Breast with Gravy
Chicken Marsala
Italian Sausage with Peppers & Onions
Eggplant Parmesan , Lasagna
Chicken Piccata, Chicken Parmesan
Honey Glazed Ham
Roast Sirloin with Mushroom Gravy
Beef Wellington +\$5.50
Stuffed Peppers +\$3.75
Chicken Florentine +\$3.75
Sirloin Medallions w/ Mushroom Zip +\$5.50
Tenderloin Medallions w/ Mushroom Zip +\$9*

PASTA SELECTION

*Penne Marinara, Farfalle Alfredo,
Farfalle in Garlic Butter & Oil,
Mac & Cheese, Creamy Pesto*

POTATO & RICE SELECTIONS

*Roasted Redskins, Roasted Potatoes,
Scallop Potatoes, Boiled Redskins,
Cheese Potato, Garlic Smashed Potatoes,
Sweet Potato Mash, Wild Rice, Rice Pilaf*

VEGETABLE SELECTIONS

*Green Bean Almandine, Summer Garden
Blend, Corn Souffle', California Medley*

DESSERTS

MINI SWEET TRAYS \$11

STRAWBERRY SHORTCAKE \$7.50

APPLE OR PEACH COBBLER \$7.50

ASSORTED COOKIES & CHOCOLATE BROWNIES \$6.50

CARROT CAKE WITH CREAM CHEESE FROSTING \$7.50

Chef Mike's on the Huron Lady II

HORS D'OEUVRES THEMES

TRADITIONAL TRAYS \$15

Fresh fruit tray, vegetable tray, cheese & cracker tray, relish tray

ANTIPASTO DISPLAY \$19

Bruschetta, tapenade, hummus, prosciutto, salami, pepperoni, mozzarella, aged cheddar, brie, olives, artichokes, roasted red peppers, grapes, carrot sticks, almonds, walnuts, crackers & toasted points

GAME DAY \$34

Chicken wings with buffalo & ranch, 7 layer bean dip with tortilla chips, pulled pork sliders, spinach and artichoke dip, vegetable tray

UPSCALE EVENING \$65

Scallops wrapped in bacon, beef wellington, shrimp cocktail, chicken kabobs (teriyaki, shawarma, greek or bbq), caprese skewers, bruschetta tapenade, hummus, prosciutto, salami, pepperoni, mozzarella, aged cheddar, brie, olives, artichokes, roasted red peppers, grapes, carrot sticks, almonds, walnuts, crackers & toasted points

HORS D'OEUVRES A LA CARTE

\$7.50 ITEMS

*Pinwheel Sandwiches
Tortilla Chips & Fresh Salsa
Bruschetta with Toast Points*

*Franks in a Blanket
Petite Quiche
1 Cold Tray (Fruit, Vegetable, Relish or Cheese)*

\$11.00 ITEMS

*Crab Stuffed Mushrooms
Chicken Wellington
Caprese Skewers*

*Antipasto Skewer
Sausage Stuffed Mushrooms
Meatballs (Swedish, BBQ, Marinara, Teriyaki)*

\$15.00 ITEMS

*Coconut Shrimp
Shrimp Cocktail
Crab Cakes*

*Beef Wellington
Scallops Wrapped in Bacon
Asparagus Wrapped in Prosciutto*