

# Celebration on Wells

CATERING | PRIVATE CHEF | BAR SERVICES | VENUES | EVENT PLANNING

422 S WELLS ST. LAKE GENEVA, WI 53147

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262.248.2555

Celebration on Wells is excited to partner and help sponsor the Geneva Lakes Conservancy for the 2020 Virtual Holly Ball!

## Holly Ball 2020 Menu

### Meal Finishing Instructions

#### Jumbo Gulf Shrimp Cocktail Served with Cocktail Dipping Sauce and Lemon Crowns

Keep refrigerated until service

#### Spring Mix salad with Beets, Goat Cheese, Craisins, Nuts, Croutons served with Celebration Celery Seed Dressing

Croutons, goat cheese + dressing are all in separate containers. Either toss all ingredients together and serve or simply plate and serve with dressing drizzled over the top.

#### Certified Roast Angus Filet Mignon of Beef

1. Remove filet from refrigerator an hour prior to cooking
2. Preheat oven to 425°
3. Remove cover and place metal pan in oven
4. Cook 15-20 minutes until desired temperature
5. If you have a meat thermometer, check internal temperature + finish to your liking (130° is medium rare but it will continue to cook)
6. Place and on a warm plate with vegetable, potato + sauce
7. Ready to serve!

#### Filet of Atlantic Salmon Provençale Style

1. Remove filet from refrigerator an hour prior to cooking
2. Preheat oven to 425°
3. Place metal pan in oven keep covered
4. Cook 10 minutes until desired temperature
5. If you have a meat thermometer, check internal temperature + finish to your liking (145° is medium rare but it will continue to cook)
6. Place and on a warm plate with vegetable, potato + sauce
7. Ready to serve!

#### Locally Sourced Turned Wisconsin New Potatoes and a Variety of Winter Roasted Vegetables with EVOO + Sprigs of Fresh Rosemary

1. Remove filet from refrigerator an hour prior to cooking
2. Preheat oven to 425°
3. Remove cover and place metal pan in oven
4. Cook 10-15 minutes until sizzling

Celebration on Wells offers in-home chef services for private events, full-service catering, bar services and event planning. Please reach out to us via email [celebrationonwells@gmail.com](mailto:celebrationonwells@gmail.com) or call 262.248.2555!

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# Celebration To-Go

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Make Dinner Easy with Celebration To Go! We offer no contact pick up or delivery! The Celebration culinary staff has handpicked items from our menus that are ideal for no contact curbside pick-up and/or delivery! We are featuring seasonal ingredients locally sourced from the Lake Geneva area. We are here to help make dinner a success!

## The Pick Two Tailgater

\$20 Per Person

Pick Two Salads:

- House Made Creamy Coleslaw
- Pasta Primavera Salad with Grilled Vegetables
- Potato Salad with Fresh Dill
- Baked Beans with Bacon

Pick Two Meats:

- Locally Sourced Vienna All Beef Hot Dog
- Greco Brats Poached in New Glarus Beer
- Greco Italian Sausage served on a bed of Sautéed Peppers
- 1/3 lb Greco Sirloin Burgers

Served with Appropriate Fresh Baked Buns + Condiments

Pick Two Sides:

- Potato Chips
- Wisconsin Mac + Cheese
- Poncho's Tortilla Chips and Salsa
- Assorted House Baked Cookies
- Sliced Fresh Fruit Display

## Eataly

\$24 Per Person

Celebration Mixed Greens Salad with Cucumbers, Tomatoes, and Shredded Carrots served with Bellissimo Dressing

Tuscan Style Roasted Vegetables

Italian White Bean Salad tossed in Tuscan Olive Oil, with Roma Tomatoes, Parmesan Cheese + Oregano

Pasta du Jour

Choice of Two Sauces:

- Vegan Marinara
- Vodka Roma Tomato Sauce
- Pesto
- Alfredo

Choice of One Protein:

- Greco Italian Sausage
- Vesuvio Chicken Breast

Includes the Following:

- Vesuvio Potatoes
- Italian Long Loaves
- Greco Tiramisu

## Let's Taco 'Bout It

\$21 Per Person

Chilled Gazpacho with Fresh Cilantro & Mariah Corn  
Roasted Yellow Squash and Zucchini finished with Roasted Wisconsin Corn-off-the-Cob

Vegetarian Black Beans with Queso Fresco  
Maria's Mexican Rice

Mexican Seasoned Ground Beef with Potatoes

Chicken Fajitas in Citrus Marinade with Onions & Multi-Colored Bell Peppers

Corn & Flour Tortillas

Traditional Taco Toppings Include: Queso Fresco, Cilantro, Limes, Sour Cream, Pickled Jalapeños, Diced Tomatoes & Shredded Lettuce

Poncho's House Made Tortilla Chips

Garden & Verde Salsas

Sliced Pineapple drizzled with Nestle's White & Dark Chocolate

Enhancements:

- Guacamole \$4/pp
- Cinnamon Sugared Churros 1/2 Dozen \$12 Dozen \$20

## Local Farm-to-Fork

\$31 Per Person

Yuppie Hill Deviled Eggs

Local Farm Asparagus Salad with Fresh Lemons, Kalamata Olives + Feta Cheese

Apple Gorgonzola Salad with Celebration Celery Seed Dressing

Dean Kincaid Farms Roasted Potatoes with Garlic + Rosemary

Pick Two Entrees:

- River Valley Ranch Portobello Mushroom stuffed with Ratatouille
- Rushing Waters Salmon Filet
- McCarthy Farms Whole Chicken Pieces - Genoa City, WI
- Beef Bourguignon featuring Locally Sourced Beef

Includes the Following:

- Artisan Breads
- Bodi's Bake Shop Brownies
- Sliced Fresh Fruit

Enhancements:

- Whole Tenderloin of Beef \$220