## Pizza

All Pizzas are 14". Price is per pizza.

# **Desserts**

DESSERT BUFFET . . . . . . . . . . . . . . . . . . \$4 PER PERSON

One dessert per person will be served. Dessert choices will be divided into equal quantities of each.

DELUXE DESSERTS......\$5 PER SLICE

- Award-Winning Bread Pudding
- Bourbon Pecan PieChocolate Decadence Cake
- Key Lime Pie

DELUXE CHEESECAKE ...... \$7 PER SERVING

--- ALL PRICES ARE SUBJECT TO CHANGE ---

#### **NEED A VENUE?**

Check out Below Deck - our newly remodeled event venue located inside Smoke on the Water in Okauchee, WI. The space provides an amazing setting for your wedding, private or corporate event. It boasts a beautiful nautical industrial decor, stone fireplace lounge and six large glass garage doors that provide an amazing view of picturesque Okauchee Lake peering directly into the sunset.

# **Policies**

#### **PAYMENT AND CHARGES**

A 25% down payment is due within seven days of giving an oral agreement to utilize the services of Sloppy Joe's/
Smoke on the Water catering. A written contract must be signed at that time to secure the date and time of services. A state tax charge of 5.6% will be assessed to the total of any food or beverage charges. A 20% gratuity will be added on for the total of the aforementioned charges for Fully Catered Events to cover all staff, travel, offsite cooking time and event service. Delivery & Setup fees may also apply. Finally, if a venue charges a per person guest charge to their vendors, we will be charging that back to you onto your contract. If the use of a credit card is necessary, an additional 3% charge will be accrued.

#### **FINAL COUNT AND GUARANTEE**

Ten days prior to your event, a final count must be specified. Sloppy Joe's will not guarantee food for more than an additional 10% of your head count on the day of your event.

#### **LEFT-OVER FOOD**

Per Wisconsin Health Code, any remaining food from your event becomes the property of Sloppy Joe's Catering Services to ensure the appropriate handling of all foods and the temperatures that they are kept at.

#### **SPECIAL REQUESTS**

If there is something that you do not see on our catering menu that you would like to have for your special event, please do not hesitate to ask. We can accommodate almost any request. Also, please let us know of any food allergies or gluten-free needs.

For full catering services, other fees and charges may apply.



# Pick Up or Offsite Food Options Menu



#### **SLOPPY JOE'S**

3723 HUBERTUS ROAD | HUBERTUS WI 53033 262-305-5637 | WWW.GOSLOPPYJOES.COM

#### **SMOKE ON THE WATER**

N50W35016 WISCONSIN AVE | OKAUCHEE LAKE, WI 53069 262-468-5012 | WWW.JOESSMOKEONTHEWATER.COM

# **Appetizer Buffets**

All appetizer buffets are for 90 minutes

#### INTERNATIONAL & DOMESTIC CHEESE DISPLAY **\$4.25 PER PERSON**

Garnished with Summer Sausage and Seasonal Fresh Fruit. Served with Assorted Crackers.

#### CRUDITÉS DISPLAY . . . . . . . . . . . . . . . . . . \$4 PER PERSON

Assortment of Fresh Cut Seasonal and Roasted Vegetables. Served with Ranch, Bleu Cheese Dressing.

#### FRESH SEASONAL FRUIT DISPLAY. . \$4.25 PER PERSON

Sliced Seasonal Fresh Fruit served with Tropical Dip.

FRUITTRAY ..... \$3.75 PER PERSON

CHEESE/SAUSAGE TRAY......\$3.50 PER PERSON

VEGETABLE TRAY...... \$3.50 PER PERSON

#### COLD HORS D'OEUVRES . . . . . . . . . . . . . \$36 PER DOZEN

- Deviled Eggs
- Basil Tomato Bruschetta
- Assorted Miniature Quiche Red Bliss Potatoes with
- Ham & Turkey Rollups
- Ham & Turkey Sliders
- Smoked Salmon
- Artichoke Dip Pita Chips
- Rve Cucumber Sandwiches
- Sour cream
- Taco Dip Nacho Chips
- Spicy Buffalo Chicken Wings with Ranch

#### PREMIUM HORS D'OEUVRES .....\$48 PER DOZEN

- Beef Satay
- Chicken Satav
- Miniature Beef Wellington
- Baked Brie with Raspberry Coulis
- Dipping Sauce
- Mushroom Caps Stuffed w/ Chicken & Gruyère Cheese
- Chicken Kabob w/ Teriyaki Sauce or BBQ Sauce

- Beef Kabobs w/ Teriyaki or BBQ sauce
- Smoked Chicken Wings
- Meatballs Served in Swedish, BBQ, or Marinara Sauce
- Pork Pot Stickers with Soy Beer Battered Onion Rings
  - Breaded Mushrooms
  - Brisket Bites
  - BBO Cocktail Franks
  - Bacon Wrapped Water Chestnuts (Add \$1/Person)

# **Dinner Buffet**

Served with mixed greens and romaine lettuce salad, assorted dressings and dinner rolls. For full catering services, other fees and charges may apply.

#### TRADITIONAL BUFFET PACKAGE......\$29 PER PERSON (ADD \$5 FOR SIT DOWN DINNER)

Includes two bronze level entrée selections, one starch selection and one vegetable selection. Substitute a silver or gold level protein for \$2 or \$4 more.

#### **BRONZE LEVEL SELECTIONS**

- Baked BBQ Chicken
- Roast Turkey
- Roast Pork Loin
- Baked Bone-In Ham
- Roast Beef
- Fried Chicken
- Lasagna (Meat or Vegetarian)
- Meatballs (Swedish, BBQ, or Marinara)
- Beef Stroganoff
- Chicken Pot Pie
- Reef Pot Pie
- Chicken a la King
- Chicken Dumpling
- Baked Ziti Casserole
- Tuna Casserole

#### SILVER LEVEL SELECTIONS (ADD \$2 PER ITEM)

- Wood Smoked Pork Loin
- Pulled Chicken (Wood Smoked or Not Smoked)
- Wood Smoked Turkey
- Wood Smoked Pulled Pork
- BBO Rib Pieces
- Tenderloin Tips With Noodles
- Beef Tenderloin
- Chicken Parmesan
- Chicken Marsalla
- Grilled Chicken Breast In Champagne Sauce

#### **GOLD LEVEL SELECTIONS** (ADD \$4 PER ITEM)

- Wood Smoked Beef Brisket (Best Seller Of The House)
- Wood Smoked Baby Back Ribs
- Prime Rib
- Rib Eye
- Steer Tenderloin
- Top Round

#### STARCH SELECTIONS (ADDITIONAL SELECTIONS = S3 PER GUEST

- Garlic Mashed Potatoes
- Baby Baked Potatoes With Our Signature Maple Bacon Glaze
- Roasted Red Potatoes Parmesan or Garlic
- Gourmet Mac N Cheese
- Rice Pilaf
- Wild Rice Blend With Wisconsin Cranberries
- Sweet Potatoes Bourbon Glaze, Rosemary or Garlic Roasted
- Potato Salad

### **VEGETABLE SELECTIONS (ADDITIONAL SELECTIONS = \$3 PER GUEST)**

- Bourbon Glazed Carrot Pearls
- California Medley Carrots, Cauliflower, Broccoli
- Roasted Grape Tomatoes With Asparagus
- Green Beans Almandine
- Roasted Tomatoes & Zucchini
- Kernel Corn

# Why Sloppy Joe's/Smoke on the Water?

Our brand prides itself in making REAL FOOD by REAL PEOPLE. We use fresh, not frozen products to utilize our chef's culinary art skills to customize our unique products to meet every criteria for your special day.

