

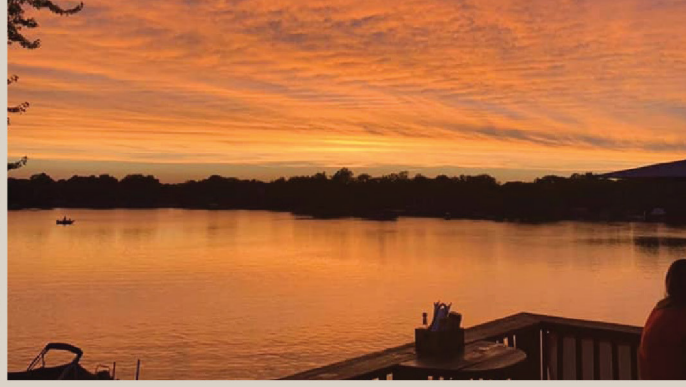


— BANQUET MENU —



Weddings • Corporate Events • Birthdays • Anniversaries
Retirements • Celebration of Life • Baby/Bridal Showers
Graduations • Class/Family Reunions • Holiday Parties
Networking Events • Fundraisers • Auctions • Non-Profits

N50W35016 Wisconsin Ave • Okauchee Lake, WI 53069
262-566-0237 • cateringsow@gmail.com



HORS D'OEUVRES

BRONZE HORS D'OEUVRES

\$24 per dozen.

Deviled Eggs	Red Bliss Potatoes with Sour Cream	BBQ Cocktail Franks	Fresh Mozzarella & Heirloom Tomato Skewers with Vinaigrette
Meatballs (Swedish, BBQ, or Marinara)	Pot Stickers	Breaded Mushrooms	

SILVER HORS D'OEUVRES

\$36 per dozen.

Basil Tomato Bruschetta	Ham & Turkey Rollups	Assorted Miniature Quiche	Chicken Wings (Smoked Buffalo or BBQ)
Cucumber Sandwiches	Ham & Turkey Sliders	Brisket Bites	

GOLD HORS D'OEUVRES

\$48 per dozen.

Beef Satay	Mushroom Caps Stuffed with Chicken & Gruyère Cheese	Chicken Kabobs with Teriyaki or BBQ Sauce	Beef Kabobs with Teriyaki or BBQ sauce	Bacon Wrapped Water Chestnuts (add \$1 per guest)
Miniature Beef Wellington	Chicken Satay	Smoked Salmon (In Increments of two dozen)	Gourmet Meatballs (Swedish, BBQ, or Marinara)	Baked Brie with Raspberry Coulis
Pork Pot Stickers with Soy Dipping Sauce				

ASSORTED DISPLAYS

Limited quantities.

<p><u>Wisconsin Cheese, Summer Sausage and Cracker Display</u> Garnished with domestic cheese, summer sausage and a variety of crackers. Minimum 25 guests. \$5 per guest</p> <p><u>Fresh Shrimp with Cocktail Sauce Display</u> Poached fresh shrimp in a savory bouillon served with cocktail sauce, lemons. \$7 Per Guest</p>	<p><u>Charcuterie Display</u> Attractive display of local charcuterie meats & cheeses including sliced toasted baguettes and crackers. Minimum 25 guests. \$6 per guest</p> <p><u>Ultimate Charcuterie Display</u> Enjoy a gourmet charcuterie display filled with gourmet meats, cheeses, nuts and a variety of fruit. Including sliced toasted baguettes and crackers. Minimum 25 guests. \$12 per guest</p>	<p><u>Crudités Display</u> Assortment of fresh cut vegetables served with ranch and bleu cheese dressings. \$4 per guest</p> <p><u>Artichoke Dip Display</u> Creamy oven baked blend of tender artichoke hearts, rich cream cheese and a hint of garlic finished with a golden bubbly parmesan crust. Served with crispy pita chips! Minimum 25 guests. \$4 per guest</p>	<p><u>Fresh Seasonal Fruit Display</u> Sliced seasonal fresh fruit \$4.25 per guest</p> <p><u>Taco Dip Display</u> Layered to perfection a cream cheese base with refried beans, sour cream, and rich guacamole, topped with fresh pico de gallo, crisp lettuce, and shredded cheddar cheese. Served with a side of tortilla chips. Minimum 25 guests. \$4 per guest</p>
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CARVING STATIONS

<p><u>Top Round Of Beef</u> approximately 50 servings. Served with creamy horseradish, mustard, mayonnaise & freshly baked rolls. \$300 each</p> <p><u>Baked Sugar-Glazed Ham</u> approximately 70 servings. Served with assorted mustards, mayonnaise & freshly baked rolls. \$300 each</p>	<p><u>Wood-Smoked Brisket</u> approximately 35 servings. Served with homemade BBQ & horseradish cream sauce. \$475 each</p> <p><u>Beef Tenderloin Medallions</u> Approximately 25 servings. Served with creamy horseradish, mustard, mayonnaise & freshly baked rolls. \$475 each *Subject to market price</p>	<p><u>Roasted Turkey Breast</u> Approximately 50 servings. Served with mayonnaise, cranberry sauce & freshly baked rolls. \$275 each</p> <p><u>Cedar Planked Salmon</u> approximately 30 servings. Served with basil aioli rémoulade sauce, sliced lemons & capers. \$300 each</p>	<p><u>Carved Prime Rib</u> approximately 30 servings. Served with creamy horseradish & au jus. \$850 each *Subject to market price</p> <p><u>Leg of Lamb</u> approximately 50 servings. Served with mint demi-glace. \$350 each</p>
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CLASSIC BUFFET

Served with house salad, Two dressings, dinner rolls and butter. Salad dressing options: Ranch, balsamic vinaigrette, raspberry vinaigrette, french, italian, blue cheese, honey mustard. Desserts available to purchase separately. Minimum 25 guests. \$39.99 per guest.

HOT SELECTIONS

Choice of Two

Baked BBQ Chicken	Chicken Pot Pie	Tuna Casserole	Tenderloin Tips with Noodles	Wood-Smoked Beef Brisket (Add \$5)
Fried Chicken	Wood Smoked Turkey	Lasagna (Meat or Vegetarian V)	Meatballs (Swedish, BBQ, or Marinara)	Wood Smoked Baby Back Ribs (Add \$5)
Chicken Dumpling	Roast Turkey	Baked Ziti V	Roast Beef	Prime Rib (Add \$7)
Chicken Alfredo	Wood Smoked Pork Loin	Vegetable Wellington V	Beef Pot Pie	Rib Eye (Add \$7)
Chicken Parmesan	Wood Smoked Pulled Pork	Stuffed Portabello with Vegetable Demi Glaze V	BBQ Rib Pieces	Steer Tenderloin (Add \$7)
Grilled Chicken Breast In Champagne Sauce	Roast Pork Loin	Beef Stroganoff	Beef Tenderloin	
Chicken Marsalla	Baked Bone-In Ham			

ACCOMPANIMENTS

Choice of Two

Garlic Mashed Potatoes	Roasted Red Potatoes – Parmesan or Garlic	Gourmet Mac N Cheese	Asparagus with Roasted Grape Tomatoes	Green Beans Almondine
Baby Baked Potatoes With Our Signature Maple Bacon Glaze	Sweet Potatoes – Bourbon Glaze, Rosemary or Garlic Roasted	Wild Rice Blend With Wisconsin Cranberries	California Medley – Carrots, Cauliflower, Broccoli	Zucchini With Roasted Grape Tomatoes
American Potato Salad		Bourbon Glazed Carrot Pearls		Creamed Corn

LAKESIDE BUFFET

Served with dinner rolls & butter. Desserts available to purchase separately. Minimum 25 guests. \$41.99 per guest.

COLD SELECTIONS

Choice of One (Add 2nd Choice for \$5 Per Guest)

Fresh Fruit Salad	Tomato and Mozzarella Salad served with Choice of Dressing	Spring Mix of Baby Greens, Julienne of Vegetables and Hearts of Palm served with Champagne Vinaigrette	Mixed Field Greens, Tomatoes, Red Onion, Cheddar Cheese, Choice of dressing	Bay Shrimp Pasta Salad
American Potato Salad	Romaine Lettuce, Croutons, Parmesan Cheese, Caesar Dressing	Smoked Corn Salad	Creamy Coleslaw	Macaroni Pasta (Vinaigrette Based)
Golden BBQ Potato Salad				Pineapple Coleslaw (Seasonal)

HOT SELECTIONS

Choice of Two

Wood-Smoked Brisket (Add \$5)	Grilled Glazed Pork Chops	Grilled Chicken in Champagne Sauce	Fried Shrimp	Prime Rib (Add \$7)
Wood Smoked Pulled Pork	Pulled Smoked Chicken	BBQ Chicken Breast	Shrimp Scampi	Rib Eye (Add \$7)
Smoked Riblets	Chicken Marsala	Grilled Salmon with Lemon Butter Sauce	Baked White Fish with Lemon Butter Sauce	Steer Tenderloin (Add \$7)
Roasted Pork Loin with Port Cherry Jus	Chicken with Basil Cream Sauce	Grilled Salmon with Citrus Basil Butter	Grilled Mahi Mahi w/ Balsalmic Honey Glaze	Beef Stroganoff / Buttered Noodles
	Chicken Piccata			

ACCOMPANIMENTS

Choice of Two

Bourbon Glazed Carrot Pearls	Au Gratin Potatoes	Cauliflower Casserole	Asparagus with Roasted Grape Tomatoes	Gourmet Mac N Cheese
Barbecued Baked Beans	Garlic Whipped Potatoes	Blended Wild Rice	Hand-Cut Parmesan Truffle Fries	Cheese Tortellini / Smoked Tomato Alfredo
Creamed Corn	Oven-Roasted Rosemary Potatoes	Seasonal Vegetables		

BACK YARD BBQ BUFFET

Desserts available to purchase separately. Minimum 25 guests.
Includes house-made chips and dinner roll with butter. \$33.99 per guest.

COLD SELECTIONS

Choice of Two

Caesar Salad	Heartland Grilled Chicken Salad	Golden BBQ Potato Salad	Marinated Grilled Vegetable Salad	Taco Dip
Chopped Cobb Salad	American Potato Salad	Macaroni Salad	Cole Slaw	Green Bean Salad
Chopped Fresh Fruit				

HOT SELECTIONS

Choice of Two

Angus Beef Burger Bar	Wood-Smoked Pulled Pork (Add \$2)	Beer-Battered Cod	Buffalo Wings	Bratwurst
Veggie Burgers	Philly Cheese Steak	Wood-Smoked Beef Brisket (Add \$5)	Stadium Dog	BBQ Chicken Breasts

ACCOMPANIMENTS

Choice of Two

Chili	Smoked BBQ Pit Beans	Cauliflower Casserole	Coleslaw	Spinach Artichoke Dip with Toasted Pita Chips
Waffle Fries	Sweet Potato Fries	Jalapeño Poppers	Gourmet Mac N Cheese	Smoked Corn on Cob

HEARTLAND BUFFET

Served with dinner rolls, cornbread and butter. Desserts available to purchase separately. Minimum 25 guests. \$39.99 Per guest.

COLD SELECTIONS

Choice of Two

Coleslaw	American Potato Salad	Chopped Vegetable Salad	Roasted Corn and Black Bean Salad	Tossed Garden Green Salad with Choice of Two Dressings
Golden BBQ Potato Salad	Sliced Fresh Fruit	Tomato, Cucumber and Red Onion Salad	Macaroni Salad (Mango & Vinegar Base)	

HOT SELECTIONS

Choice of Two

Smoked Pulled Chicken	Wood-Smoked Beef Brisket	Beef Stew	Pork Chops	Salmon with Lemon Butter Sauce
Fried Chicken	Grandma's Meatloaf	Barbecue Pork Ribs	Barbecue Apricot Pork Loin	Grilled Brook Trout
Rotisserie Chicken	Pot Roast	Braised Short Ribs	Saint Louis Ribs	
Barbecue Chicken Breast		Slow-Roasted Smoked		

ACCOMPANIMENTS

Choice of Two

Blended Wild Rice	Corn on the Cob	Cheddar Whipped Potatoes	Oven-Roasted Potatoes	Baked Potato Bar with Sour Cream, Bacon Bits, Cheddar Cheese and Chives
Barbecue Baked Beans	Gourmet Mac N Cheese	Whipped Potatoes	Sweet Potato Bar with Brown Sugar, Pecans and Marshmallows	
California Vegetables				

SOUTHWESTERN BUFFET

Desserts available to purchase separately. Minimum 25 guests. \$39.99 per guest.

COLD SELECTIONS

Choice of Two

Seafood Ceviche Mexican Chicken Salad	Drunken Fruit Salad with Toasted Coconut	Tortilla Chips with Fire Roasted Salsas and Guacamole	Roasted Corn and Black Bean Salad	Tossed Salad with Cilantro Lime Vinaigrette
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HOT SELECTIONS

Choice of Two

Beef or Chicken Enchiladas with Cheddar Cheese, Green Onions	Ground Beef Tacos Fish Tacos Pork Chili Verde	Texas Twinkies Southwestern Smoked Chicken Egg Rolls Build your Own Smoked Chicken Nachos	Southwest Cured Pork Shoulder, Monterey Jack Cheese, Anaheim Peppers, tortillas Spanish Rice	Refried Beans with Tortilla Chips Chicken Monterey with Chili Con Queso, Avocado, Tortillas
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CONDIMENTS

Shredded Monterey Jack and Cheddar Cheese, Diced Onions, Shredded Lettuce, Sliced Jalapeños, Sour Cream, Fresh Cilantro, Pico De Gallo.

LITTLE ITALY BUFFET

Served with assortment of breads, olive oil and balsamic vinegar. Desserts available to purchase separately. Minimum 25 guests. \$39.99 per guest.

COLD SELECTIONS

Choice of Two

Caesar Salad Fresh Sliced Fruit	Tossed Salad with Italian Dressing	Sliced Roma Tomatoes & Fresh Mozzarella w/ Balsamic Vinegar & Basil Chiffonnade	Pesto Pasta Salad	Antipasto Platter
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HOT SELECTIONS

Choice of Two

Beef Lasagna Mussels Marinara Vegetable Lasagna Baked Ziti	Pasta Bolognese Sausage Peppers Eggplant Parmesan Herb-Crusted Halibut	Sautéed Shrimp in Garlic and Olive oil Fresh Herbs Pork Chop Milanese Chicken Parmesan	Chicken Saltimbocca Chicken Marsala Italian Sausage with Peppers and Onions	Build Your Own Pizza Meatballs Marinara
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ACCOMPANIMENTS

Choice of Two

Oven Roasted Garlic Parmesan Potatoes	Orzo Pasta with Asparagus	Pasta Pomodoro Saffron Risotto	Toasted Ravioli Pasta Carbonara	Sauteed Vegetables with Basil & Oregano
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CUSTOMIZABLE PLATED DINNERS

Served with house salad, dinner rolls & butter. Select one entree and two accompaniments.

ENTREE SELECTIONS

Choice of One

Bronze Level Selections. \$41 Per Guest.

BBQ Chicken Breast Chicken Breast in a Basil Cream Sauce	Chicken Alfredo Grilled Chicken Breast in Champagne Sauce	Baked Bone-In Ham Roast Beef Roast Pork Loin	Roast Turkey Baked Ziti
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Silver Level Selections. \$46 Per Guest.

Chicken Marsala Chicken Breast Roulade with Boursin Cheese	Chicken Parmesan Pan-Seared Salmon Herb Baked Striped Sea Bass	Smoked Pork Loin BBQ Ribs Tenderloin Tips with Noodles	Vegetable Wellington Stuffed Portabello with Vegetable Demi Glaze
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Gold Level Selections. \$49 Per Guest.

Grilled New York Sirloin Steak Grilled Petite Filet Mignon with Cabernet Sauce or Wild Mushroom Madeira Sauce	Roasted Prime Rib with Au Jus Sauce Wood-Smoked Beef Brisket	Smoked BBQ Ribs Shrimp Scampi Chilean Sea Bass	Pan-Seared Salmon in a Citrus Lemon Sauce Herb Roasted Airline Chicken Breast
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Add a Second Protein: Bronze: \$4 per guest, Silver: \$6 per guest, Gold \$8 per guest. Price is added on to the higher of the two prices.

ACCOMPANIMENTS

Choice of two. Add additional starch or vegetable for \$5.

Starches

Garlic Whipped Potatoes Augratin Potatoes Baby Baked Potatoes in our signature Maple Bacon Glaze	Potato Salad Sweet Potatoes with our signature Bourbon Glaze Fingerling Potatoes	Baked Potato with chive & Sour Cream Smashed Potatoes Roasted Red Potatoes	Cheddar Whipped Potatoes Gourmet Mac N Cheese Anna Potatoes
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Vegetables

Seasonal Vegetables Caramelized Shallot Mushrooms Bourbon Glazed Carrot Pearls	Asparagus with Roasted Grape Tomatoes Zucchini with Roasted Grape Tomatoes	California Medley - Carrots, Cauliflower, & Broccoli Green Bean Almondine	Kernel Corn Brussel Sprouts Steamed Carrots
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PLATED DINNER SELECTIONS

Elevate your event with Smoke On The Water plated dinner selections, offering a curated, multi-course dining experience designed to impress! Smoke On The Water offers customizable plated dinner options as well. Each plated dinner includes a house salad which consists of mixed field of greens, tomatoes, cheddar cheese and red onions, as well as baked rolls and butter.

SALADS & SOUPS

Enhance your dining experience with our premium salad and soup upgrade! \$5.00 per guest per item.

Tender Leaf Spinach Salad with Crispy Bacon, Red Onions, Chopped Egg, Raspberry Vinaigrette

Sliced Tomatoes, Mozzarella Cheese, Balsamic Vinaigrette, Basil, Red Onions

Caesar Salad with Herbed Croutons, Shredded Parmesan Cheese, Traditional Caesar Dressing

Cucumber and Tomatoes with Chive, Carrot, Red Onion, Creamy Honey Lime Dressing

Heirloom Tomato and Watermelon Salad with Field Greens, Goat Cheese, Cranberries, Almonds, Raspberry Vinaigrette

Smoked Brisket Baked Potato Cheddar Chowder

Tomato Basil Tuscan Soup, Grilled Cheese Crostini

Garden Vegetable Soup

DINNER ENTRÉES

Our dinner entrees are a celebration of flavor and craftsmanship, thoughtfully prepared to satisfy every palate.

Herb Roasted Airline Chicken Breast with a Madeira Cream Sauce, Fingerling Potatoes, Seasonal Vegetables
\$49 per guest

Champagne Chicken, Anna Potatoes, Seasonal Vegetables, Chicken Jus
\$41 per guest

Chicken Breast Roulade with Boursin Cheese, Pine Nuts & Wild Mushroom Sauce, Roasted Garlic Whipped Potatoes, Seasonal Baby Vegetables
\$46 per guest

Pan-Seared Salmon, Heirloom Fingerling Potatoes, Seasonal Baby Vegetables, Citrus Beurre Blanc
\$49 per guest

Herb Baked Striped Sea Bass, Potato Hash, Seasonal Vegetables, Sweet Red Pepper Coulis
\$49 per guest

Roasted Pork Tenderloin with Roasted New Red Potatoes, Seasonal Vegetables, Port Wine-Fig Reduction
\$41 per guest

Grilled New York Sirloin Steak with Rosemary & Shallot Merlot Sauce, Roasted Fingerling Potatoes, Seasonal Vegetables
\$49 per guest

Grilled Petite Filet Mignon with Cabernet Sauvignon Sauce, Seasonal Baby Vegetables, Yukon Gold Whipped Potatoes
\$49 per guest

Roasted Prime Rib of Beef Au Jus, Horseradish Cream, Baked Potato with Sour Cream, Chives
\$49 per guest

Braised Beef Short Rib with Cheddar Whipped Potatoes, Seasonal Vegetables, Caramelized Shallot-Mushrooms & Beef Braise Jus
\$49 per guest

DESSERTS

ASSORTED DESSERTS

\$8 per guest.

Chocolate Mousse Cake
Rich Layers of Chocolate Cake and Chocolate Mousse coated with Chocolate Truffle Ganache

Marble Chocolate Cheesecake
Fresh Raspberry Compote

Tiramisu
Italian Cheese & Espresso-Soaked Lady Fingers with a Cappuccino Sauce

Peach Cobbler
Butter, Sugar, Cinnamon, Streusel, Ice Cream

Carrot Cake
Better than” Mom “Made Rich and Decadent

Pecan Pie
Chocolate Sauce, Caramel Sauce, Whipped Cream

Award Winning Bread Pudding
Caramel Sauce, Ice Cream

Raspberry Cheesecake
Fresh Raspberries, Whipped Cream

ICE CREAM STATION

Indulge in a sweet treat at our fully customizable ice cream station! Enjoy chocolate and vanilla ice cream along with an array of toppings such as sprinkles, caramel sauce, chocolate sauce and strawberry sauce! Minimum 25 guests. \$8 per guest

MINIATURE PARFAIT SHOOTERS

Layers of pudding or rich mousse, fresh seasoned fruits or cookie crumbles. Served in elegant parfait cups, these bite sized treats offer the perfect blend of flavors and textures for a sophisticated crowd pleasing dessert! Minimum 25 guests. \$4 each

Vanilla Mousse

Banana Chocolate

Oreo Chocolate Mousse

SPECIALTY STATIONS

Create an unforgettable dining experience with our interactive Specialty Stations designed to delight your guests with fresh, made to order cuisine. Minimum 25 guests. Add \$2 per guest if under 25 guests.

SCAMPI STATION

Serves up to 50 guests. \$100 Chef Fee. All entree selections come with house salad, dinner rolls, butter.

Sautéed Shrimp in Garlic and Olive Oil
\$18 Side Station
\$42.99 Entree

Chicken Scallopini served with Marsala or Piccata Sauce
\$5.99 Side Station
\$18.99 Entree

Tournedos of Beef Medallions served with Green Peppercorn Sauce or Béarnaise Sauce
\$16.99 Side Station
\$26.99 Entree

Lamb Lollipops served with Mint Demi
\$9.99 Side Station
\$24.99 Entree

CAESAR SALAD STATION

Build your own caesar salad with romaine lettuce, herbed croutons, shredded parmesan cheese, and caesar dressing. Minimum 10 guests. \$12.99 per guest.

Add pork or chicken for \$5, brisket for \$7.

MACARONI & CHEESE STATION

Side station (choice of two) - \$15.99 per guest. Entree (choice of three) - \$22.99 per guest.

Wood-Smoked Chicken

Wood-Smoked Pulled Pork

Wood-Smoked Brisket

PIZZA STATION

Choice of 2 flavors of pizzas. Based on 2 slices per guest. Minimum 25 guests. \$8 per guest.

The Classic
Sausage, fresh sliced mushrooms, red onion slices, signature zesty pizza sauce.
12"/14" \$19.99/\$22.99

Supreme
Sausage, pepperoni, fresh sliced mushrooms, red onion slices, sliced black olives, green peppers, signature zesty pizza sauce.
12"/14" \$22.99/\$26.99

The Sharp Dressed Man
Slices of extra sharp cheddar cheese, house blend Italian sausage, sliced pepperoni, fresh red onion slices, our signature zesty pizza sauce.
12"/14" \$21.99/\$24.99

Belly of the Beast Smoker Pizza
Smoked brisket, chicken, pork, red onion, baked beans, cheese sauce, BBQ drizzle.
12"/14" \$21.99/\$24.99

BBQ Pizza
Choice of smoked chicken, pulled pork or brisket with house-made BBQ sauce, caramelized onions.
12"/14" \$20.99/\$23.99

PASTA BAR STATION

Served with garlic bread, pepper flakes, and parmesan cheese. \$100.00 chef fee. Up to 50 guests for 2 hours. \$19.99 Per guest.

Pasta Selections. Choice of Two.

Rigatoni

Orecchiette Tricolored Tortellini

Fusilli

Toasted Beef Ravioli

Sauce Selections. Choice of Two.

Classic Marinara

Pesto Cream

Alfredo

Gorgonzola Cream

Spicy Arrabiata Sauce

Choice of sliced marinated chicken breast or homemade meatballs for additional \$5

POTATO BAR STATION

Choice of One. Side station - \$9.99 per guest. Entree (comes with salad, dinner rolls, butter) - \$17.99 per guest.

Whipped Potatoes
Garlic butter, scallions, bacon & shredded cheddar cheese

Whipped Sweet Potatoes
Honey, sour cream, chives, cinnamon butter, marshmallows, toasted pecans & granola

Baked Idaho Potatoes
Scallions, bacon, shredded cheddar cheese & chili con queso

Baked Sweet Potatoes
Honey, cinnamon butter, marshmallows & toasted pecans

STEAK & CHICKEN FAJITA STATION

Make your own beef or chicken fajitas served with shredded lettuce, diced tomatoes, red onions, monterey jack cheese, limes, sour cream, salsa and soft flour tortillas. Side station - \$17.99 per guest. Entree - \$24.99 per guest. Add shrimp \$5 per guest.

NACHO STATION

Make your own nachos served with tortilla chips, cheese sauce, pico di gallo, green salsa verde, smoked corn, cilantro, red onions. Side station - \$13.99 per guest. Entree (include two proteins) - \$22.99 per guest.

Add pork or chicken for \$5, brisket for \$7.