

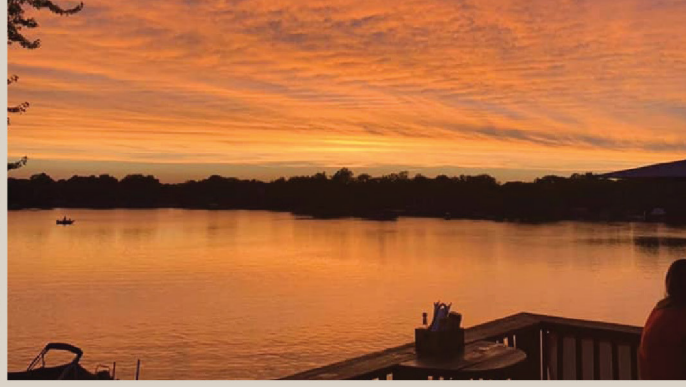


— BANQUET MENU —



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
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LIGHT SELECTIONS

COLD HORS D-OEUVRES

\$36 per dozen.

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

PREMIUM HORS D-OEUVRES

\$48 per dozen.

Beef Satay	Spicy Buffalo Chicken Wings with Ranch	Chicken Kabobs with Teriyaki or BBQ Sauce	Meatballs Served in Swedish, BBQ, or Marinara sauce	Beer Battered Onion Rings
Miniature Beef Wellington	Mushroom Caps Stuffed with Chicken & Gruyère Cheese	Beef Kabobs with Teriyaki or BBQ sauce	Breaded Mushrooms	Chicken Satay
Baked Brie with Raspberry Coulis	Pork Pot Stickers with Soy Dipping Sauce	BBQ Cocktail Franks	Brisket Bites	Bacon Wrapped Water Chestnuts (add \$1 per guest)
Smoked Chicken Wings				

ASSORTED DISPLAYS

<u>Gourmet Cheese Display</u> Garnished with Gourmet Cheeses and Summer Sausage. Served with Assorted Crackers \$4.25 Per Guest	<u>Crudités Display</u> Assortment of Fresh Cut Vegetables Served with Ranch and Bleu Cheese Dressings. \$4.00 Per Guest	<u>Antipasto Display</u> Attractive display of Local Charcuterie Meats & Cheeses including Sliced Toasted Baguettes and Crackers. Minimum 25 Guests \$5.00 Per Guest	<u>Fresh Seasonal Fruit Display</u> Sliced Seasonal Fresh Fruit \$4.25 Per Guest
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DESSERTS

ASSORTED DESSERTS

\$8 per guest.

<u>Chocolate Mousse Cake</u> Rich Layers of Chocolate Cake and Chocolate Mousse coated with Chocolate Truffle Ganache	<u>Tiramisu</u> Italian Cheese & Espresso-Soaked Lady Fingers with a Cappuccino Sauce	<u>Carrot Cake</u> Better than” Mom “Made Rich and Decadent	<u>Award Winning Bread Pudding</u> Caramel Sauce, Ice Cream
<u>Marble Chocolate Cheesecake</u> Fresh Raspberry Compote	<u>Peach Cobbler</u> Butter, Sugar, Cinnamon, Streusel, Ice Cream	<u>Pecan Pie</u> Chocolate Sauce, Caramel Sauce, Whipped Cream	<u>Raspberry Cheesecake</u> Fresh Raspberries, Whipped Cream

ICE CREAM STATION

Minimum 50 guests. Chocolate and Vanilla Ice Cream. Served with Assorted Toppings. \$8 per guest.

MINIATURE PARFAIT SHOOTERS

\$4 each.

Vanilla Mousse Shooter	Banana Chocolate	Oreo Chocolate Mousse
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PLATED DINNER SELECTIONS - A LA CARTE

Smoke on the Water Catering presents full a la carte dinner selections. Each course is individually priced to allow you to build your own custom dinner experience. A minimum of three courses, including entrée, are required. All plated dinners include baked rolls & butter.

SALADS & SOUPS

Choice of one. \$7 per guest.

Mixed Field Greens, Tomatoes, Cheddar Cheese, Red Onions

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

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

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

Smoked Brisket Baked Potato Cheddar Chowder

Tomato Basil Tuscan Soup, Grilled Cheese Crostini

DINNER ENTRÉES

Choice of one.

Herb Roasted Airline Chicken Breast with a Madeira Cream Sauce, Fingerling Potatoes, Seasonal Vegetables
\$30 per guest

Champagne Chicken, Creamed Corn, Seasonal Vegetables, Chicken Jus
\$34 per guest

Chicken Breast Roulade with Boursin Cheese, Pine Nuts & Wild Mushroom Sauce, Roasted Garlic Whipped Potatoes, Seasonal Baby Vegetables
\$35 per guest

Pan-Seared Salmon with Roasted cauliflower Puree, Heirloom Fingerling Potatoes, Seasonal Baby Vegetables, Citrus Beurre Blanc
\$38 per guest

Herb Baked Striped Sea Bass, Potato Hash, Seasonal Vegetables, Sweet Red Pepper Coulis
\$38 per guest

Roasted Pork Tenderloin with Roasted New Crop Potatoes, Seasonal Vegetables, Port Wine-Fig Reduction
\$34 per guest

Grilled New York Sirloin Steak with Rosemary & Shallot Merlot Sauce, Roasted Fingerling Potatoes, Seasonal Vegetables
\$40 per guest

Grilled Petite Filet Mignon with Cabernet Sauvignon Sauce, Seasonal Baby Vegetables, Yukon Gold Whipped Potatoes
\$44 per guest

Roasted Prime Rib of Beef Au Jus, Horseradish Cream, Baked Potato with Sour Cream, Chives
\$44 per guest

Braised Beef Short Rib with Cheddar Whipped Potatoes, Seasonal Vegetables, Caramelized Shallot-Mushrooms & Beef Braise Jus
\$40 per guest

DINNER DUO ENTRÉES

Choice of one.

Smoked Brisket, BBQ Chicken Breast, Macaroni Cheese, Roasted Red Potatoes, Bourbon-Glazed Carrots
\$36 per guest

Champagne Chicken, Pan-Seared Salmon, Fingerling Potatoes, Seasonal Vegetable's & Citrus Beurre Blanc
\$44 per guest

Grilled Beef Tenderloin with Portabella Mushrooms Roasted Shallots, Herb Roasted Chicken with a White Wine Thyme Sauce, Whipped Potatoes & Seasonal Vegetables
\$46 per guest

Grilled Petite Filet Mignon with Wild Mushroom Madeira Sauce, Shrimp Scampi, Scalloped Potatoes, Seasonal Vegetables
\$48 per guest

CLASSIC BUFFET

Minimum 25 guests. \$35 Per guest. House Salad with 2 Dressings, Dinner Rolls & Butter Included. Salad Dressing Options: Ranch, Balsamic Vinaigrette, Raspberry Vinaigrette, French, Italian, Blue Cheese, Honey Mustard. Desserts available separately - please see a la carte page.

HOT SELECTIONS

Choice of 2

Baked BBQ Chicken	Chicken Marsalla	Roast Pork Loin	Meatballs (Swedish, BBQ, or Marinara)	Wood Smoked Beef Brisket (Add \$3)
Fried Chicken	Chicken Pot Pie	Baked Bone-In Ham	Beef Stroganoff	Wood Smoked Baby Back Ribs (Add \$3)
Chicken Dumpling	Wood Smoked Turkey	Tuna Casserole	Roast Beef	Prime Rib (Add \$3)
Chicken Alfredo	Roast Turkey	Lasagna (Meat or Vegetarian)	Beef Pot Pie	Rib Eye (Add \$3)
Chicken Parmesan	Wood Smoked Pork Loin	Tenderloin Tips with Noodles	BBQ Rib Pieces	Steer Tenderloin (Add \$3)
Grilled Chicken Breast In Champagne Sauce	Wood Smoked Pulled Pork		Beef Tenderloin	

ACCOMPANIMENTS

Choice of 2

Garlic Mashed Potatoes	Roasted Red Potatoes – Parmesan or Garlic	Gourmet Mac N Cheese	Asparagus & 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	Roasted Zucchini & Grape Tomatoes
Potato Salad		Bourbon Glazed Carrot Pearls		Creamed Corn

LAKESIDE BUFFET

Minimum 25 guests. \$38 Per guest. Dinner Rolls & Butter Included. Desserts available separately - please see a la carte page.

COLD SELECTIONS

Choice of 1 (Add 2nd Choice for \$4 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 dressing	Bay Shrimp Pasta Salad
Grandma's 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 2

Wood Smoked Brisket (Add \$2)	Chicken Marsala	Grilled Salmon with Lemon Butter Sauce	Grilled Mahi Mahi w/ Balsalmic Honey Glaze	Steak (Add \$3-5 Depending on Cut)
Wood Smoked Pulled Pork	Chicken with Basil Cream Sauce	Fried Shrimp	Shrimp Scampi	Beef Stroganoff / Buttered Noodles
Pulled Smoked Chicken	Chicken Piccata	Baked White Fish with Lemon Butter Sauce	Roasted Pork Loin with Port Cherry Jus	
Smoked Riblets	Champagne Chicken	Salmon w/ Citrus Basil Butter	Grilled Glazed Pork Chops	
	BBQ Chicken Breast			

ACCOMPANIMENTS

Choice of 2

Bourbon Glazed Carrot Pearls	Au Gratin Potatoes	Cauliflower Casserole	Asparagus / Grape Tomatoes	Macaroni and 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

Minimum 25 guests. \$32 Per guest. Desserts available separately - please see a la carte page.

COLD SELECTIONS

Choice of 2

Caesar Salad	Heartland Grilled Chicken Salad	Golden BBQ Potato Salad	Marinated Grilled Vegetable Salad	Taco Dip
Chopped Cobb Salad	Grandma's American Potato Salad	Macaroni Salad	Cole Slaw	Potato Chips
Chopped Fresh Fruit				

HOT SELECTIONS

Choice of 2

Angus Beef Burger Bar	Wood Smoked Pulled Pork	Beer-Battered Cod	Buffalo Wings	Bratwurst
Veggie Burgers	Philly Cheese Steak	Smoked Beef Brisket (Add \$3)	Stadium Dog	BBQ Chicken Breasts

ACCOMPANIMENTS

Choice of 2

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

HEARTLAND DINNER BUFFET

Minimum 25 guests. \$38 Per guest. Dinner Rolls and Cornbread Included. Desserts available separately - please see a la carte page.

COLD SELECTIONS

Choice of 2

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

HOT SELECTIONS

Choice of 2

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

ACCOMPANIMENTS

Choice of 2

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

SOUTHWESTERN DINNER BUFFET

Minimum 25 guests. \$38 per guest. Desserts available separately - please see a la carte page.

COLD SELECTIONS

Choice of 2

Seafood Ceviche	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
Mexican Chicken Salad				

HOT SELECTIONS

Choice of 2

Beef or Chicken Enchiladas with Green Chiles	Chicken or Beef Fajitas with Sautéed Onions and Peppers	Pork Chili Verde	Build your Own Smoked Chicken Nachos	Spanish Rice
Beef or Chicken Enchiladas with Cheddar Cheese, Green Onions	Ground Beef Tacos	Chile-Rubbed Carved Sirloin Steak	Southwest Cured Pork Butt in Monterey Jack Cheese and Anaheim Peppers	Refried Beans with Tortilla Chips
	Fish Tacos with Pickled Cabbage	Smoked Twinkies		Chicken Monterey with Chili Con Queso and Avocado
		Southwestern Smoked Chicken Egg Rolls		

CONDIMENTS

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

'LITTLE ITALY' DINNER BUFFET

Minimum 25 guests. \$39 Per guest. Assortment of Breads Served with Olive Oil and Balsamic Vinegar Included. Desserts available separately - please see a la carte page.

COLD SELECTIONS

Choice of 2

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

HOT SELECTIONS

Choice of 2

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

ACCOMPANIMENTS

Choice of 2

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

SPECIALTY STATIONS

Minimum 25 guests – Minimum order is two specialty stations. Add \$2 per guest if under 25 guests.

SCAMPI STATION

\$100 chef's labor fee up to 50 guests for 2 hour reception.

Sautéed Shrimp in Garlic and Olive Oil
(3 pieces per guest)
\$18 per guest

Chicken Scallopini served with Marsala or Piccata Sauce
(4 ounces per guest)
\$6 per piece

Tournedos of Beef Medallions served with Green Peppercorn Sauce or Béarnaise Sauce
(4 ounces per guest)
\$12 per piece

Lamb Lollipops served with Mint Demi
(4 ounces per guest)
\$10 per piece

BUILD YOUR OWN CAESAR SALAD STATION

Romaine Lettuce with Smoked Pulled Chicken, served with Herbed Croutons, Shredded Parmesan Cheese and Traditional Caesar Dressing.
\$12 per guest.

MACARONI & CHEESE STATION

Choice of 2. \$16 per guest.

Smoked Brisket

Smoked Pulled Pork

Traditional

PIZZA STATION

Based on 2 slices per guest. \$12 per guest.

Pepperoni

Vegetarian

BBQ Smoked Chicken

Sausage, Onion,
Mushroom

Combination

PASTA BAR

100 attendant fee up to 50 guests for 2 hour reception. Served with Garlic Bread, Pepper Flakes and Parmesan Cheese. \$19 per guest.

Pasta Selections - Choice of 2:

Rigatoni

Orecchiette Tricolored
Tortellini

Fusilli

Toasted Beef Ravioli

Sauce Selections - Choice of 2:

Classic Marinara

Pesto Cream

Alfredo

Gorgonzola Cream

Spicy Arrabiata Sauce

POTATO BAR

Choice of 1. \$8 per guest.

Whipped Potatoes
Garlic Butter, Scallions, Bacon &
Shredded Cheddar Cheese

Whipped Sweet Potatoes
Honey, 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. \$16 per guest (Add Shrimp \$3 per guest).

NACHO STATION

Make Your Own Nachos served with Tortilla Chips, Cheese Sauce, Pulled Pork, Pico Di Gallo, Green Salsa Verde, Smoked Corn, Cilantro, Red Onions. \$12 per guest.

CARVING STATIONS

\$100 chef labor fee per carving station.

Top Round Of Beef

Approximately 50 servings.
Served with Creamy
Horseradish, Mustard,
Mayonnaise & Freshly Baked
Rolls.
\$300 each

Baked Sugar-Glazed Ham

Approximately 70 servings.
Served with Assorted Mustards,
Mayonnaise & Freshly Baked
Rolls.
\$275 each

Wood Smoked Brisket

Approximately 35 servings.
Served with Homemade BBQ &
Horseradish Cream Sauce.
\$300 each

Beef Tenderloin

Approximately 25 servings.
Served with Creamy
Horseradish, Mustard,
Mayonnaise & Freshly Baked
Rolls.
\$300 each

Roasted Turkey Breast

Approximately 50 servings.
Served with Mayonnaise,
Cranberry Sauce & Freshly
Baked Rolls.
\$250 each

Cedar Planked Salmon

Approximately 30 servings.
Served with Basil Aioli
Rémoulade Sauce, Sliced
Lemons & Capers
\$275 each

Carved Prime Rib

Approximately 25 servings.
Served with Creamy Horseradish
& Au Jus.
\$325 each

Leg of Lamb

Approximately 50 servings.
Served with Mint Demi-Glace
\$275 each

