

Pizza

All Pizzas are 14". Price is per pizza. Specialty pizzas available upon request.

CHEESE PIZZA **\$19.99**

CHEESE/SAUSAGE OR CHEESE/PEPPERONI **\$22.99**

CLASSIC (SAUSAGE, MUSHROOM, ONION) **\$24.50**

Desserts

DESSERT BUFFET **.\$5 PER PERSON**

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

DELUXE DESSERTS..... **\$8 PER PIECE**

- Award-Winning Bread Pudding
- Chocolate Mousse Cake
- Marble Chocolate Cheesecake
- Peach Cobbler
- Tiramisu
- Carrot Cake
- Pecan Pie
- Deluxe Cheesecake
- Raspberry Cheesecake

MINIATURE PARFAIT SHOOTERS..... **\$4 EACH**

- Vanilla Mousse
- Banana Chocolate
- Oreo Chocolate Mousse

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 PAYMENT

Two weeks prior to your event final count must be specified. Full Payment to follow within 24 hours of final count.

LEFT-OVER FOOD

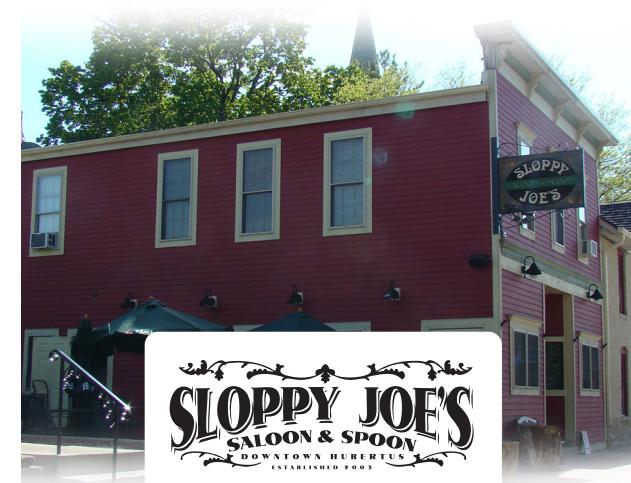
Per Wisconsin Health Code, any remaining food from your event becomes the property of Sloppy Joe's/Smoke on the Water Catering Services to ensure the appropriate handling of all foods and the temperatures that they are kept at.

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.

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



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

ASSORTED VEGETABLE DISPLAY.....\$4 PER PERSON

FRESH SEASONAL FRUIT DISPLAY.. \$4.25 PER PERSON

CHEESE/SAUSAGE/CRACKER TRAY\$5 PER PERSON

CHARCUTERIE DISPLAY.....\$6 PER PERSON

FRESH SHRIMP & COCKTAIL SAUCE ...\$7 PER PERSON

ARTICHOKE DIP\$4 PER PERSON

TACO DIP.....\$4 PER PERSON

BRONZE HORS D'OEUVRES.....\$24 PER DOZEN

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

SILVER HORS D'OEUVRES.....\$36 PER DOZEN

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

GOLD HORS D'OEUVRES.....\$48 PER DOZEN

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

Dinner Buffets or Plated Dinners

Our offsite catering menu is designed to delight your guests with fresh, flavorful dishes and impeccable service! Let us take care of every detail so you can focus on making memories. Ask about our different catering options available for your event!

TRADITIONAL BUFFET PACKAGE\$33.99 PER PERSON (ADD \$5 FOR PLATED DINNER)

Served with mixed greens and romaine lettuce salad, your choice of 2 dressings, dinner rolls, two bronze level entree selections, one starch selection and one vegetable selection. Upgrade to a silver or gold level protein for an additional fee.

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
- Beef Pot Pie
- Chicken a la King
- Chicken Dumpling
- Baked Ziti Casserole
- Tuna Casserole

SILVER LEVEL SELECTIONS

(ADD \$3 PER ITEM)

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

GOLD LEVEL SELECTIONS

- Wood Smoked Beef Brisket (Add \$5 - Best Seller)
- Wood Smoked Baby Back Ribs (Add \$5)
- Prime Rib (Add \$8)
- Rib Eye (Add \$8)
- Steer Tenderloin (Add \$8)
- Top Round (Add \$8)

STARCH SELECTIONS (ADDITIONAL SELECTIONS = \$5 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 = \$5 PER GUEST)

- Bourbon Glazed Carrot Pearls
- BBQ Pit Beans
- 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.



Our Smoker in Hubertus, WI