



# — RECEPTION 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

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# **ROOM RENTALS**

## **BELOW DECK ROOM RENTAL**

Time frame varies based on type of event – based on 8 hour room rental

Monday thru Thursday \$500. Food & Beverage min. \$1,000

Friday \$3,000. Food & Beverage min. \$5,000

Saturday \$4,000. Food & Beverage min. \$7,000

Sunday \$1,000. Food & Beverage min. \$3,000

Below Deck Ceremony Set Up - \$500

## **Lounge - Room Rental**

Monday thru Thursday \$75. Food & Beverage min. \$750

Friday, Saturday & Sunday \$150. Food & Beverage min. \$1,500

## **Shared Space Room Rentals**

Designated seating area if desired, bar open to other customers.  
(Guests may remain Below Deck for free live music events)

Friday \$1,000 – Available 12pm – 8pm (5 hour max), Food & Beverage min. \$1,500

Saturday \$1,500 – Available 12pm – 8pm (5 hour max) Food & Beverage min. \$1,500

\*Shared space times vary based on other shared space bookings.

*All Room Rentals include Basic Linen  
Service Charge includes Set Up, Tear Down, Staff & Bartenders  
Food & Beverage minimums do not include tax or tips*

EST

WATER

2021

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## LIGHT SELECTIONS

### **COLD HORS D'OEUVRES**

Deviled Eggs  
Basil Tomato Bruschetta  
Assorted Miniature Quiche  
Ham & Turkey Rollups  
Smoked Salmon  
Artichoke Dip Pita Chips  
Cucumber Sandwiches  
Red Bliss Potatoes with Sour cream  
Taco Dip Nacho Chips  
Ham & Turkey Sliders  
Spicy Buffalo Chicken Wings with Ranch  
\$36 per dozen

### **PREMIUM HORS D'OEUVRES**

Beef Satay  
Chicken Satay  
Miniature Beef Wellington  
Baked Brie with Raspberry Coulis  
Pork Pot Stickers with Soy Dipping Sauce  
Mushroom Caps Stuffed with Chicken and Gruyère Cheese  
Chicken Kabobs with Teriyaki or BBQ Sauce  
Beef Kabobs with Teriyaki or BBQ sauce  
Smoked Chicken Wings  
Meatballs Served in Swedish, BBQ, or Marinara sauce  
Beer Battered Onion Rings  
Breaded Mushrooms  
Brisket Bites  
BBQ Cocktail Franks  
Bacon Wrapped Water Chestnuts (add \$1 per guest)  
\$48 per dozen

### **INTERNATIONAL & DOMESTIC CHEESE DISPLAY**

Garnished with Summer Sausage and Seasonal Fresh Fruit  
Served with Assorted Crackers  
\$4.25 Per Person

### **FRESH SEASONAL FRUIT DISPLAY**

Sliced Seasonal Fresh Fruit served with Tropical Dip  
\$4.25 Per Person

### **CRUDITÉS DISPLAY**

Assortment of Fresh Cut Seasonal and Roasted Vegetables  
Served with Ranch, Bleu Cheese Dressing  
\$4.00 Per Person

### **ANTIPASTO DISPLAY**

Attractive display of Local Charcuterie Meats and Cheeses including  
Sliced Toasted Baguettes and Crackers  
\$5.00 Per Person Minimum 25 Guests

## CONFECTIONS

### **ICE CREAM STATION**

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

### **MINIATURE PARFAIT SHOOTERS**

Choice of 1  
Vanilla Mousse Shooter  
Banana Chocolate  
Oreo Chocolate Mousse  
\$4 Each

### **FLAMBÉ DESSERTS**

\$100 chef's labor fee up to 50 guests

Cherries Jubilee  
Crêpes Suzette  
Bananas Foster  
\$300 (approximately 50 orders)

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# **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 person)  
\$18 per guest

Chicken Scallopini served with Marsala or Piccata Sauce  
(4 ounces per person)  
\$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  
\$100 attendant fee up to 50 guests for 2 hour reception

Smoked Brisket  
Smoked Pulled Pork  
Traditional  
\$16 per guest

## **PIZZA STATION**

(Based on 2 slices piece per person)  
Pepperoni, Vegetarian, BBQ Smoked Chicken,  
Sausage Onion Mushroom, Combination  
\$12 per guest

## **PASTA BAR**

\$100 attendant fee up to 50 guests for 2hour reception

Pasta Selections - Select Two  
Rigatoni, Orecchiette Tricolored Tortellini, Fusilli,  
Toasted Beef Ravioli

Sauce Selections - Select Two  
Classic Marinara, Pesto Cream, Alfredo, Gorgonzola Cream, Spicy  
Arrabiata Sauce

Served with Garlic Bread, Pepper Flakes and  
Parmesan Cheese  
\$19 per guest

## **STARCH BAR**

Choice of 1

Whipped Potatoes — Garlic Butter, Scallions, Bacon and Shredded  
Cheddar Cheese

Whipped Sweet Potatoes — Honey, Cinnamon Butter,  
Marshmallows, Toasted Pecans and Granola

Baked Idaho Potatoes — Scallions, Bacon, Shredded Cheddar  
Cheese and Chili Con Queso

Baked Sweet Potatoes — Honey, Cinnamon Butter, Marshmallows  
and Toasted Pecans  
\$8 per guest

## **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

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# CARVING STATIONS

\$100 chef's labor fee per 50 guests

## **STEAMSHIP OF BEEF**

Approximately 220 servings  
Served with Creamy Horseradish, Mustard,  
Mayonnaise and Freshly Baked Rolls  
\$825 each

## **BEEF TENDERLOIN**

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

## **TOP ROUND OF BEEF**

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

## **ROASTED TURKEY BREAST**

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

## **BAKED SUGAR-GLAZED HAM**

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

## **CEDAR PLANKED SALMON**

Approximately 30 servings  
Served with Basil Aioli Rémooulade Sauce,  
Sliced Lemons and Capers  
\$275 each

## **POLYNESIAN PIG**

Approximately 100 servings  
Served with Assorted Mustards, Mayonnaise, Apricot  
Barbecue Sauce and Freshly Baked Rolls  
\$375 each

## **CARVED PRIME RIB**

Approximately 50 servings  
Served with Creamy Horseradish and Au Jus  
\$375 each

## **WOOD SMOKED BRISKET**

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

## **LEG OF LAMB**

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

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ON THE  
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