

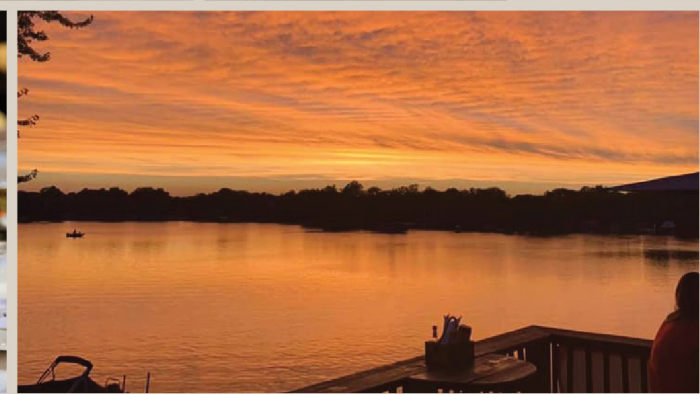


— BANQUET MENU —



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



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 Rental includes Basic Linen

Service Charge includes Set Up, Tear Down, Staff & Bartenders

Food & Beverage minimums do not include tax or tips

EST

WATER

2021

Okauchee Lake

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	Heirloom Tomato and Watermelon Salad with Field Greens, Goat Cheese, Cranberries, Almonds, Raspberry Vinaigrette
Tender Leaf Spinach Salad with Crispy Bacon, Red Onions, Chopped Egg, Raspberry Vinaigrette	Cucumber and Tomatoes with Chive, Carrot, Red Onion, Creamy Honey Lime Dressing
Sliced Tomatoes, Mozzarella Cheese, Balsamic Vinaigrette, Basil, Red Onions	Smoked Brisket Baked Potato Cheddar Chowder
Caesar Salad with Herbed Croutons, Shredded Parmesan Cheese, Traditional Caesar Dressing	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	Roasted Pork Tenderloin with Roasted New Crop Potatoes, Seasonal Vegetables, Port Wine-Fig Reduction \$34 per guest
Champagne Chicken, Sweet Corn Pudding, Seasonal Vegetables, Chicken Jus \$34 per guest	Braised Beef Short Rib with Cheddar Whipped Potatoes, Seasonal Vegetables, Caramelized Shallot-Mushrooms & Beef Braise Jus \$40 per guest
Chicken Breast Roulade with Boursin Cheese, Pine Nuts & Wild Mushroom Sauce, Roasted Garlic Whipped Potatoes, Seasonal Baby Vegetables \$35 per guest	Grilled New York Sirloin Steak with Rosemary and Shallot Merlot Sauce, Roasted Fingerling Potatoes, Seasonal Vegetables \$40 per guest
Pan-Seared Salmon with Roasted cauliflower Puree, Heirloom Fingerling Potatoes, Seasonal Baby Vegetables, Citrus Beurre Blanc \$38 per guest	Grilled Petite Filet Mignon with Cabernet Sauvignon Sauce, Seasonal Baby Vegetables, Yukon Gold Whipped Potatoes \$44 per guest
Herb Baked Striped Sea Bass, Potato Hash, Seasonal Vegetables, Sweet Red Pepper Coulis \$38 per guest	Roasted Prime Rib of Beef Au Jus, Horseradish Cream, Baked Potato with Sour Cream, Chives \$44 per guest

DINNER DUO ENTRÉES

Choice of one

Smoked Brisket, BBQ Chicken Breast, Macaroni Cheese, Roasted Red Potatoes, Bourbon-Glazed Carrots \$36 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
Champagne Chicken, Pan-Seared Salmon, Fingerling Potatoes, Seasonal Vegetable's & Citrus Beurre Blanc \$44 per guest	Grilled Petite Filet Mignon with Wild Mushroom Madeira Sauce, Shrimp Scampi, Anna Potatoes, Seasonal Vegetables \$48 per guest

DESSERTS

Choice of one | \$8 per guest

Chocolate Mousse Cake - Rich Layers of Chocolate Cake and Chocolate Mousse coated with Chocolate Truffle Ganache	Raspberry & Mango Mousse Chiffon Torte - Layers of Yellow Sponge Cake with Mango Mousse Topped with Raspberry Mirror Glaze
Marble Chocolate Cheesecake - Fresh Raspberry Compote	Pecan Pie - Chocolate Sauce, Caramel Sauce, Whipped Cream
Tiramisu - Italian Cheese and Espresso-Soaked Lady Fingers with a Cappuccino Sauce	Award Winning Bread Pudding - Caramel Sauce, Ice Cream
Peach Cobbler - Butter, Sugar, Cinnamon, Streusel, Ice Cream	Raspberry Cheesecake - Fresh Raspberries, Whipped Cream
Carrot Cake - Better than" Mom "Made Rich and Decadent	

LAKESIDE BUFFET

Minimum 25 guests

COLD SELECTIONS

Choice of 2

Fresh Fruit Salad

Mixed Field Greens, Tomatoes, Red Onion,
Cheddar Cheese, Choice dressing

Tomato and Mozzarella Salad served with Choice of Dressing

Carolina Slaw

Romaine Lettuce, Croutons, Parmesan Cheese, Caesar Dressing

Smoked Corn Salad

American Potato Salad

Cheese Ravioli Salad with Roasted Mushrooms

Spring Mix of Baby Greens, Julienne of Vegetables and Hearts of
Palm served with Champagne Vinaigrette

HOT SELECTIONS

Choice of 2

Wood Smoked Brisket

Chicken with Basil Cream Sauce

Roasted Pork Loin with Port Cherry Jus

Grilled Salmon with Lemon Butter Sauce

Chicken Piccata

Grilled Glazed Pork Chops

Wood Smoked Pulled Pork

Pulled Smoked Chicken

Champagne Chicken

Fried Shrimp

Beef Stroganoff / Buttered Noodles

Pot Roast

Chicken Marsala

BBQ Chicken Breast

Grandmas Meatloaf

Smoked Riblets

Baked White Fish with Lemon Butter Sauce

ACCOMPANIMENTS

Choice of 2

Bourbon Glazed Carrot Pearls

Hand-Cut Parmesan Truffle Fries

Garlic Whipped Potatoes

Barbecued Baked Beans

Lentils and Crispy Bacon

Cauliflower Casserole

Cheese Tortellini / Smoked Tomato Alfredo

Macaroni and Cheese

Blended Wild Rice

Creamed Corn

Oven-Roasted Rosemary Potatoes

Seasonal Vegetables

Asparagus / Grape Tomatoes

Au Gratin Potatoes

Toasted Cheese Ravioli

DESSERT

Chefs Selection, Cakes, Pies

Rolls & Butter

\$36 Per Guest

Additional Hot Selection \$4 Per Guest

SOUTHWESTERN DINNER BUFFET

Minimum 25 guests

COLD SELECTIONS

Choice of 2

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

HOT SELECTIONS

Choice of 3

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

CONDIMENTS

Taco Shells or Flour Tortillas

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

DESSERT

Vanilla Flan, Coconut Piña Colada Cake,
Kahlúa® Mousse Cake, Sopapillas

Freshly Brewed Regular and Decaffeinated Coffee

Herbal Teas and Iced Tea

\$38 Per Guest

Additional Hot Selection \$4 Per Guest

'LITTLE ITALY' DINNER BUFFET

Minimum 25 guests

COLD SELECTIONS

Choice of 3

Caesar Salad
Fresh Sliced Fruit
Pesto Pasta Salad

Tossed Salad with Italian Dressing
Cheese Ravioli Salad with Roasted Mushrooms

Sliced Roma Tomatoes and Fresh Mozzarella with Balsamic Vinegar and Basil Chiffonnade

Antipasto Platter

HOT SELECTIONS

Choice of 3

Beef Lasagna
Mussels Marinara
Vegetable Lasagna
Chicken Saltimbocca
Baked Ziti
Sausage Peppers

Sliced Sirloin Pizzaiola
Eggplant Parmesan
Herb-Crusted Halibut
Pork Chop Milanese
Chicken Parmesan
Italian Sausage with Peppers and Onions

Build Your Own Pizza
Meatballs Marinara
Sautéed Shrimp in Garlic and Olive oil Fresh Herbs
Chicken Marsala
Pasta Bolognese

ACCOMPANIMENTS

Choice of 2

Oven Roasted Garlic Parmesan Potatoes
Pasta Pomodoro
Saffron Risotto

Orzo Pasta with Asparagus
Toasted Ravioli
Pasta Carbonara

Sauteed Vegetables with Basil, Oregano

DESSERT

Tiramisu, Rum Cake, Cannoli, Ricotta Cheesecake, Polenta Pound Cake

Assortment of Breads Served with Olive Oil and Balsamic Vinegar

\$42 Per Guest

Additional Hot Selection \$4 Per Guest

DOCKSIDE BUFFET

Minimum 25 guests

COLD SELECTIONS

Choice of 3

Seafood Salad
Garden Green Salad

Bay Shrimp Pasta Salad
Pineapple Coleslaw

Red Bliss Potato Salad
Chopped Fresh Fruit

HOT SELECTIONS

Choice of 3

Catfish Fry with Hushpuppies
Beer-Battered Pub Cod
BBQ Ribs
Smoked Beef Brisket
Fried Shrimp

Shrimp Scampi
Blackened Sirloin Steaks
Champagne Chicken Breast
Louisiana Pan Roast—Shrimp, White Fish,
Clams
Chicken Gumbo

Crispy Calamari
Salmon with Citrus Basil Butter
Grilled Mahi Mahi with Balsamic-Honey
Glaze
Cajun Rubbed Pork Loin

ACCOMPANIMENTS

Choice of 2

French Quarter Rice
Parsley Potatoes
Roasted Corn on the Cob
French Fries

Red Beans and Rice
Sweet Potatoes
Louisiana Oven Roasted Potatoes
Fried Okra

Carolina Cole Slaw
Macaroni & Cheese
Medley of Vegetables

DESSERT

Assortment of Pies, Cakes, Pastries and Fruit Tarts
Freshly Baked Rolls and Corn Bread with Sweet Butter

Okauchee Lake

\$38 Per Guest

Additional Hot Selection \$4 Per Guest

BACK YARD BBQ BUFFET

Minimum 25 guests

COLD SELECTIONS

Choice of 2

Caesar Salad

American Potato Salad

Cole Slaw

Chopped Cobb Salad

Marinated Grilled Vegetable Salad

Tomato Onion Salad

Heartland Grilled Chicken Salad

Chopped Fresh Fruit

HOT SELECTIONS

Choice of 3

Angus Beef Sliders

Chicken Cheese Steak

Buffalo Wings

Veggie Burgers

Classic Reuben

Stadium Dog

Pulled Pork Sandwiches

Beer-Battered Cod

Bratwurst

Philly Cheese Steak

Smoked Beef Brisket

BBQ Chicken Breasts

ACCOMPANIMENTS

Choice of 3

Chili

Cauliflower Casserole

Spinach Artichoke Dip with Toasted Pita Chips

Waffle Fries

Jalapeño Poppers

Smoked Corn on Cob

Baked Ranch Beans

Coleslaw

Sweet Potato Fries

Macaroni Cheese

DESSERT

Assortment of Pies, Cakes

\$38 Per Guest

Additional Hot Selection \$4 Per Guest

ASIAN DINNER BUFFET

Minimum 25 guests

COLD SELECTIONS

Choice of 2

Lo Mein Salad

Chile Orange Dragon Noodles

Chop Chop Chicken Salad

Vegetable Salad with Soy Ginger Vinaigrette

HOT SELECTIONS

Choice of 3

Chicken Chow Mein

Moo Shu Pork

Mongolian Beef

Pot Stickers with Soy Dipping Sauce

Sweet and Sour Pork

Crispy Glazed Duck

Sake Ginger-Glazed Fish

Sliced Char Sui Pork Loin

Stir-Fried Shrimp

Sweet and Sour Shrimp

Barbecued Pork Spare Ribs

Ten-Spice Chicken Egg Rolls with

Kung Pao Chicken

Beef with Oyster Sauce

Teriyaki Chicken

Sesame Chicken

Korean-Style Short Ribs

Chinese Mustard and Chile Dipping Sauce

ACCOMPANIMENTS

Choice of 2

Pork Fried Rice

Stir-Fried Vegetables

Chinese-Style Long Beans in Garlic Sauce

Shrimp Fried Rice

Bok Choy with Chinese Mushrooms

DESSERT

Mandarin Cheesecake, Coconut Cake, Fortune Cookies

Okauchee Lake

\$38 Per Guest

Additional Hot Selection \$3 Per Guest

HEARTLAND DINNER BUFFET

Minimum 25 guests

COLD SELECTIONS

Choice of 3

Coleslaw	Summer Vegetable Salad	Three Dressings
Potato Salad	Tomato, Cucumber and Red Onion Salad	Three-Bean Salad
Sliced Fresh Fruit	Tossed Garden Green Salad with Choice of	Roasted Corn and Black Bean Salad

HOT SELECTIONS

Choice of 3

Smoked Pulled Chicken	Beef Stew	Slow-Roasted Smoked Pork Chops
Fried Chicken	Barbecue Pork Ribs	Barbecue Apricot Pork Loin
Rotisserie Chicken	Fried Catfish and Hushpuppies	Saint Louis Ribs
Barbecue Chicken Breast	Braised Short Ribs	Salmon with Lemon Butter Sauce
Smoked Beef Brisket	Fried Codd	Grilled Brook Trout

ACCOMPANIMENTS

Choice of 2

Succotash	Barbecue Baked Beans	Macaroni & Cheese
Whipped Potatoes	Fried Okra	Sweet Potato Bar with Brown Sugar, Pecans and Marshmallows
Blended Wild Rice	Chef's Medley of Vegetables	Baked Potato Bar with Sour Cream, Bacon Bits, Cheddar Cheese and Chives
Oven-Roasted Potatoes	Corn on the Cob	

DESSERT

Apple Pie, Strawberry Shortcake, Pecan Pie, Berry Pie, Peach Cobbler, Chocolate Cake, Campfire Brownies

Freshly Baked Dinner Rolls, Cornbread

Okauchee Lake

\$38 Per Guest

Additional Hot Selection \$3 Per Guest