



# — 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

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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 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

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|---|--|
| 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

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|--|--|
| Herb Roasted Airline Chicken Breast with a Madeira Cream Sauce, Fingerling Potatoes, Seasonal Vegetables<br>\$30 per guest                               | Roasted Pork Tenderloin with Roasted New Crop Potatoes, Seasonal Vegetables, Port Wine-Fig Reduction<br>\$34 per guest                       |
| Champagne Chicken, Sweet Corn Pudding, Seasonal Vegetables, Chicken Jus<br>\$34 per guest  | Braised Beef Short Rib with Cheddar Whipped Potatoes, Seasonal Vegetables, Caramelized Shallot-Mushrooms & Beef Braise Jus<br>\$40 per guest |
| Chicken Breast Roulade with Boursin Cheese, Pine Nuts & Wild Mushroom Sauce, Roasted Garlic Whipped Potatoes, Seasonal Baby Vegetables<br>\$35 per guest | Grilled New York Sirloin Steak with Rosemary and Shallot Merlot Sauce, Roasted Fingerling Potatoes, Seasonal Vegetables<br>\$40 per guest    |
| Pan-Seared Salmon with Roasted cauliflower Puree, Heirloom Fingerling Potatoes, Seasonal Baby Vegetables, Citrus Beurre Blanc<br>\$38 per guest          | Grilled Petite Filet Mignon with Cabernet Sauvignon Sauce, Seasonal Baby Vegetables, Yukon Gold Whipped Potatoes<br>\$44 per guest           |
| Herb Baked Striped Sea Bass, Potato Hash, Seasonal Vegetables, Sweet Red Pepper Coulis<br>\$38 per guest   | Roasted Prime Rib of Beef Au Jus, Horseradish Cream, Baked Potato with Sour Cream, Chives<br>\$44 per guest                                  |

## **DINNER DUO ENTRÉES**

Choice of one

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|---|--|
| Smoked Brisket, BBQ Chicken Breast, Macaroni Cheese, Roasted Red Potatoes, Bourbon-Glazed Carrots<br>\$36 per guest     | Grilled Beef Tenderloin with Portabella Mushrooms Roasted Shallots, Herb Roasted Chicken with a White Wine Thyme Sauce, Whipped Potatoes & Seasonal Vegetables<br>\$46 per guest |
| Champagne Chicken, Pan-Seared Salmon, Fingerling Potatoes, Seasonal Vegetable's & Citrus Beurre Blanc<br>\$44 per guest | Grilled Petite Filet Mignon with Wild Mushroom Madeira Sauce, Shrimp Scampi, Anna Potatoes, Seasonal Vegetables<br>\$48 per guest  |

## **DESSERTS**

Choice of one | \$8 per guest

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|--|--|
| 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

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|---|---------------------------------------|---|
| 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  
Chop Chop Chicken Salad

Chile Orange Dragon Noodles  
Vegetable Salad with Soy Ginger Vinaigrette

## **HOT SELECTIONS**

Choice of 3

Chicken Chow Mein  
Pot Stickers with Soy Dipping Sauce  
Sake Ginger-Glazed Fish  
Sweet and Sour Shrimp  
Kung Pao Chicken  
Sesame Chicken

Moo Shu Pork  
Sweet and Sour Pork  
Sliced Char Sui Pork Loin  
Barbecued Pork Spare Ribs  
Beef with Oyster Sauce  
Korean-Style Short Ribs

Mongolian Beef  
Crispy Glazed Duck  
Stir-Fried Shrimp  
Ten-Spice Chicken Egg Rolls with  
Teriyaki Chicken  
Chinese Mustard and Chile Dipping Sauce

## **ACCOMPANIMENTS**

Choice of 2

Pork Fried Rice  
Shrimp Fried Rice

Stir-Fried Vegetables  
Bok Choy with Chinese Mushrooms

Chinese-Style Long Beans in Garlic Sauce

## **DESSERT**

Mandarin Cheesecake, Coconut Cake, Fortune Cookies

\$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

\$38 Per Guest

Additional Hot Selection \$3 Per Guest