## Rockwell's



## Banquet Menu

Lake Terrace Clubhouse - seating for up to 100 Rosenkrans Pub - seating for up to 40 Private Dining Room - seating for up to 12

Let Rockwell's restaurant take the stress out of your party preparation, whether in our private dining room, Clubhouse, lakeside at the Pavilion, or take-out for an event at home. If you don't see what you'd like, please ask and we will do our best to accommodate you!
Minimum one-week advance notice preferred.
Contact Chef Mike at 262-354-1390 or mstigler@lho.org OR Restaurant GM Kris at 262-560-6914 or ktimmer@lho.org

## Appetizers:

# Cold <br> Cheese \& Cracker Tray- small \$35 / large \$60 <br> Cheese \& Sausage Tray- small \$45 / large \$70 <br> Veggie Platter with Dill Dip- small \$25 / large \$45 <br> Fresh Fruit Platter- small \$40 / large \$65 <br> Chilled Shrimp Platter with Cocktail Sauce- market price <br> Whole Smoked Salmon with crackers- market price <br> House made Potato Chips with Creamy Onion \& Bacon Dip- \$30 

## Hot

Petite Cocktail Meatballs- BBQ, Asian Sesame, or Swedish- \$50 ~100 pcs.
Chicken Tenders - with BBQ or Honey Mustard- \$12/dozen
Popcorn Shrimp- with Cocktail Sauce- \$50 ~100 pcs.
Mini Potato Pancakes - with Horseradish Cream- \$10/dozen
Cheeseburger Sliders - with pickles, ketchup and mustard- \$3/each
Teriyaki or BBQ Chicken Skewers- \$15/dozen
Bacon \& Cheddar Stuffed Red Potatoes - with Chive Sour Cream \$15/dozen
Spinach Artichoke Dip with warm French bread- \$50/gallon Warm Cheesy Crab Dip with warm French bread- \$75/gallon

Platters:
Cheese \& Cracker Tray - small \$35 / large \$60
Cheese \& Sausage Tray - small \$45 / large \$70
Veggie Platter with Dill Dip - small \$25 / large \$45
Fresh Fruit Platter- small \$40 / large \$65
Chilled Shrimp Platter with Cocktail Sauce - market price
Family Style Garden Salad - \$25-serves 8-10
mixed greens, grape tomatoes, red onion, cucumber, croutons, carrots, choice of dressing add chicken \$10

Mini Deli Sandwich Platter - \$3/sandwich
with cheese, lettuce, tomato, mayo - choice of turkey, ham, or roast beef

## Bakery / Sweet Treats

New York Style Cheesecake - plain / cherry / blueberry / strawberry - serves 12-16
plain \$50 / fruit topped \$60
10" Round Layer Cakes - serves 12
triple chocolate or classic yellow w/vanilla frosting \$35
carrot $\$ 40$
9" Fresh Baked Pies - serves 8
cherry / blueberry / apple / pumpkin \$15
caramel pecan / banana cream \$18
Cookies - chocolate chip / cranberry oatmeal / sugar / peanut butter / assorted \$10/dozen
Double Chocolate Brownies / Lemon Bars: \$12/dozen
Fresh Baked Muffins
blueberry / cranberry orange / banana nut \$18/dozen
Assorted Pastries
An assortment of fresh baked pastries, Danish, and bars $\$ 18 /$ dozen

## Cold Buffets

Build Your Own Sandwich Buffet: Assorted sliced deli meats and cheeses, buns, condiments, lettuce, tomato, pickles, American potato salad and fresh fruit. \$15/person

Build Your Own Salad Buffet: Chopped mixed green, tomatoes, cucumbers, shredded cheese, carrots, onions, croutons, and assorted dressings. \$12/person - add chicken $+\$ 3 /$ person

## Hot Buffets

Hot Ham \& Rolls: Includes thinly sliced ham, rolls, sliced cheese, condiments, pickles, American potato salad, chips, and fresh fruit. \$13/person

The following includes your choice of one protein, one side, one vegetable, tossed salad and dressings, dinner rolls and butter. \$17 per person / additional protein \$2 each

Lemon Apricot Chicken
Chicken Cordon Bleu
Chicken Marsala
Honey Glazed Ham
Beef Tips in Gravy
Sliced Turkey Breast with Dijon Cream Sauce
Roast Pork Loin with Bourbon BBQ Sauce
Baked Cod with Lemon Herb Sauce

## Starches

White Rice Pilaf
Wild Rice Blend
Mashed Potatoes
Parsley Buttered Red Potatoes

## Vegetables

Honey Glazed Carrots
Buttered Corn
California Blend
Roasted Zucchini Squash

## Plated Specialty Entrees:

The following includes tossed salad and dressings, dinner roll and butter.
Beef Tenderloin Tips in Brandy Cream Sauce with Crispy Onions, Horseradish Mashed Potatoes and Bacon Roasted Green Beans $\$ 30 /$ person

Sliced Beef Tenderloin with Béarnaise Sauce, Crimini Mushrooms, Asparagus \& Roasted Yukon Gold Potatoes \$35/person

Beef Short Rib with Bourbon Demi Glaze, Caramelized Onions, Demi Glaze, Crispy Leeks and Smoked Gouda Mashed Potatoes \$30/person

Apricot Glazed Cornish Hen with Wisconsin Cranberry Relish, Wild Rice Blend, and Lemon Dill Carrots. \$25/person

Tortilla Crusted Chicken Breast with Ancho Salsa, Yellow Rice, Fresh Pico de Gallo, \& Lime Crema \$25/person

Peach BBQ Pork Ribs with Smoked Gouda Mac n' Cheese, Crispy Green Beans \& Corn Bread \$25/person

Shrimp \& Three Cheese Tortellini with Roasted Cherry Tomato Sauce, Sweet Peppers Fresh Basil, and Balsamic Drizzle \$30/person

Lemon Garlic Shrimp Skewers atop Parmesan \& Herb Risotto with Roasted tomatoes \& Crispy Prosciutto. \$30/person

Chicken \& Andouille Sausage Jambalaya with Green Onions, Parsley, Cheddar Corn Casserole and crusty French bread $\$ 25 /$ person

Parmesan Crusted Baked Salmon with fresh Basil Pesto, Parsley Buttered Red Potatoes and Bacon Roasted Broccoli \$30/person

Spinach Stuffed Salmon with Hollandaise sauce, fresh Chives and Smoked Paprika, served with White Rice Pilaf and steamed vegetables. \$30/person

Add Dessert: plated layer cake $\$ 8$ / plated pie slice $\$ 6$ each.

Beverages
Coffee or Decaf: \$25/urn, ~16 servings per urn. Includes cream \& sugar Fruit Punch, Lemonade, or Iced Tea: \$12 / gallon, ~12 servings per gallon Cans of Soda: Coke products: $\$ 2$ /each

Bottled Water: \$1.50 / each
Bottled Beer: \$4 / each for domestic, \$5 / each for specialty

