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

*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
*Whole Smoked Salmon with crackers*- market price
*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

rev. 11.2023
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

rev. 11.2023
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

rev. 11.2023
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.

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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

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