

# Rockwell's



## ***Banquet/Catering Menu***

Let Rockwell's restaurant take the stress out of your party preparation, whether in Rockwell's Private Dining Room, Rosenkrans Pub, the Rec Room, 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.**

Restaurant GM Kris at 262-560-6914 or [ktimmer@lho.org](mailto:ktimmer@lho.org)

# Rockwell's

## 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

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## 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

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## 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. \$13/person - add chicken +\$4/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, dinner rolls and butter. \$20 per person / additional protein \$4 each. Add side salad \$3 per person

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

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## Plated Specialty Entrees:

The following includes 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 Tossed Salad with Dressing:** \$3 each

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

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## Beverages

**Coffee or Decaf:** Includes cream & sugar - \$2.50/per person

**Fruit Punch, Lemonade, or Iced Tea:** \$2.50/per person

**Cans of Soda:** Coke products: \$2.50 /each

**Bottled Water:** \$1.50 / each

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

## Room Charges

**Linens/Supplies** - \$3/per person

**Set-Up/Clean-Up** - \$50 - \$300 *depending on space reserved*