

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.

**CONTACT RESTAURANT GM, KRIS
262-560-6914 OR KTIMMER@LHO.ORG**



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BANQUET / CATERING MENU

APPETIZERS - COLD

Small serves 10 - 15 | Large serves 35-40

- Cheese & Cracker Tray**- small \$35 / large \$60
- Cheese, Sausage & Cracker 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** - 1/4# pp - market price
- Whole Smoked Salmon with crackers** - serves 25 - market price
- House made Potato Chips with Creamy Onion & Bacon Dip** - small \$30



APPETIZERS - 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
- Chicken Skewers** - Teriyaki or BBQ - \$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



BAKERY / SWEET TREATS

- New York Style Cheesecake** - plain / cherry / blueberry / strawberry - serves 12-16 plain \$50 / fruit topped \$60
- 10" Round Layer Cakes** - triple chocolate or classic yellow w/vanilla frosting \$35
OR carrot \$40 - serves 12
- 9" Fresh Baked Pies** - cherry / blueberry / apple / pumpkin \$15 OR caramel pecan / banana cream \$18 - serves 8
- 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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SANDWICH/SALADS

Minimum of 15 people required

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

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

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

Build Your Own Salad Buffet - \$13/person - *add chicken +\$4/person*
Chopped mixed greens, tomatoes, cucumbers, shredded cheese, carrots, red onion,
bacon crumbles, diced ham, hard boiled egg, croutons,
with assorted dressings, pasta salad, dinner roll & butter

serves 8-10

Family Style Garden Salad - \$30
mixed greens, tomatoes, red onion, cucumber, croutons, carrots,
choice of dressing



HOT BUFFETS

The following includes choice of one protein, one starch, one vegetable, dinner rolls, butter
\$20/person | additional protein \$4 each/person | Add side salad \$3/person
Minimum of 25 people required

PROTEINS:

Lemon Apricot Chicken
Chicken Cordon Bleu
Chicken Marsala
Honey Glazed Ham
Beef Tips in Gravy
Sliced Turkey Breast w/Dijon Cream Sauce
Roast Port 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

Minimum 25 people required. 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/person

Add Dessert

plated layer cake
\$8/person

plated pie slice
\$6/person



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BEVERAGES

Coffee or Decaf

Includes cream & sugar
\$2.50/person

Fruit Punch, Lemonade, or Iced Tea

\$2.50/person

Cans of Soda - Coke products

\$2.50/each

Bottled Water

\$1.50/each

Bottled Beer

Domestic
\$4/each

Specialty
\$5/each



ROOM CHARGES

Linens/Supplies

\$3/person

Set-Up/Clean-Up

depending on space reserved
\$50 - \$300

Bartender Fee

\$50/hour per bartender, including set-up and clean-up

