

Dinner Buffets (Minimum 35 People)

tossed salad greens with two dressing selections and assorted warm rolls and butter, presented to the table, plated dessert du jour, coffee and hot tea

Taste of Italy **\$24**
seasoned chicken breast strips, Italian meatballs, penne pasta, alfredo & pomodora sauce, seasonal sautéed squash

The Tour **\$28**

Select Two Entrées

- Bone in Herb Chicken
- Honey Glazed Ham
- Baked Whitefish
- Sliced Roast Beef w/au jus
- Sliced Turkey with Gravy
- Garlic Parmesan Chicken Breast
- Chicken Marsala
- Sliced Pork Loin with gravy

Select Two

- Parmesan Whipped Potatoes
- Sautéed Wild Rice Medley
- Garlic Roasted Potatoes
- Parsley Steamed Potatoes
- Steamed Broccoli & Cauliflower
- Sautéed Green Beans with Bell Peppers
- Sautéed Zucchini & Yellow Squash
- Steamed Broccoli
- Green Beans Almandine
- Buttered Carrots
- Corn O'Brien

substitute chef carved Prime Rib in place of Entrée 2
Market Price

Hors d' oeuvres

Presented Buffet Style
Sold in 50 piece increments
\$95.00 per 50 pieces

- Italian Sausage Stuffed Mushroom Caps
- Spinach Stuffed Mushroom Caps
- Fresh Tomato Bruschetta
- Pinwheels filled with jalapeno, raspberry preserve, and cream cheese
- BBQ Meatballs
- Bacon Wrapped Water Chestnuts
- BBQ Chicken Kebab
- Chicken Salad Croustade
- Vegetable or Pork Eggroll
- Southwest Chicken Eggroll

Fun Snacks — Per 25

- Served with ketchup, mustard, mayonnaise
- Cheeseburger Sliders \$55.00
- Chicken Sliders \$65.00
- Teenie Weenies \$45.00

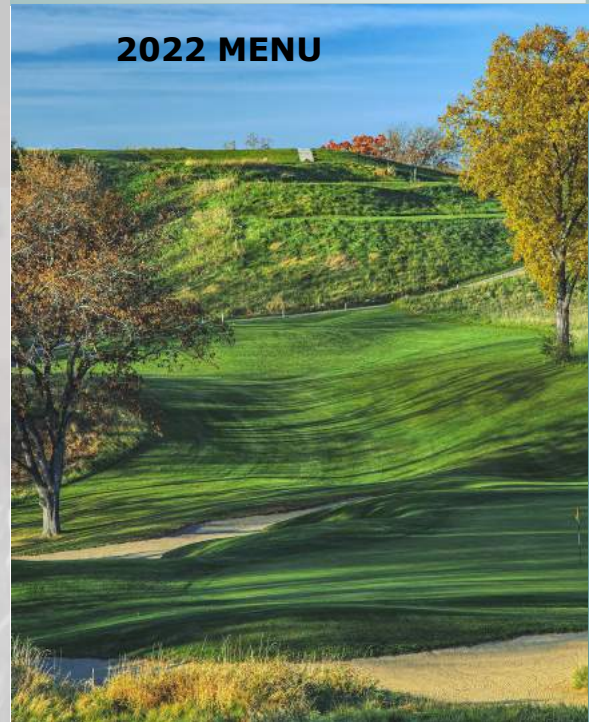
Hors d' oeuvre Enhancements

- Seasonal Fresh Fruit Tray \$ 40.00
- Vegetable Crudité with Onion Dill Dip \$ 40.00
- Domestic & Imported Cheese and Sausage Tray \$50.00
- Roast Beef Tenderloin
- on Silver Dollar Rolls (carved) \$8.00
- Oven Roasted Turkey
- on Silver Dollar Rolls (carved) \$6.00
- Smoked Salmon Tray with condiments \$ 265.00 Each

12" Tray



Lake Geneva's Premier Golf and Banquet Venue



2022 MENU



7377 Krueger Road
Lake Geneva, WI 53147
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www.hawksviewgolfclub.com

Breakfast Selections

Rise and Shine Continental \$10
coffee, hot tea, orange juice,
assorted muffins and pastries

Executive Continental \$13
coffee, hot tea, orange juice, muffins,
bagels, cream cheese, butter,
sliced fresh fruit

The Tee Off (Plated) \$14
freshly scrambled eggs, bacon, Lyonnaise
potatoes, fresh fruit garnish, mini Danish,
butter, coffee, hot tea and orange juice

Breakfast Buffet (Minimum 35 People)

The Bunker \$15
freshly scrambled eggs, Lyonnaise potatoes,
bacon, sliced seasonal fruit, assorted Danish
& butter, coffee, hot tea, orange juice

Add sausage gravy & biscuits \$3



Lunch and Dinner

Meal Enhancements per person

Caesar Salad \$3.00
BLT Salad \$3.00
Assorted Cookies & Brownies \$4.00
Gourmet Dessert \$5.50
Delectable Dessert Station \$8.00
Coffee, Tea, and Milk \$1.25

Ala Carte Soup Service \$4.00

Cream of Broccoli Cheddar
Cheese Beer Soup
Roma Tomato Basil Bisque
Spring Vegetable with Chicken

Deli Wraps \$14
ham & Swiss, turkey & Cheddar, and chicken
salad wraps, seasoned chips, broccoli raisin salad
OR tortellini vegetable salad, cookies



Luncheon Buffets (Minimum 35 People)

Cookout Buffet \$17
coleslaw, western baked beans, seasoned chips,
leaf lettuce, red onions, tomatoes, assorted
sliced cheeses, buns, cookies

Select 1

grilled Angus burger or grilled chicken breast

Select 1

Wisconsin bratwurst with sauerkraut, or Italian
sausage, or Polish sausage, or jumbo hot dog

The Auk Lunch Buffet \$18
tossed salad greens with dressings and warm rolls
and butter presented to your table
garlic mashed potatoes, vegetable du jour,
cookies and brownies

Select 2

honey glazed ham or herb roasted chicken or
sliced pork loin, mostaccioli, 5-cheese ravioli, or
garlic parmesan chicken breast

Fish Fry Buffet \$18
(Friday only)

baked Icelandic cod, breaded Icelandic cod
bone-in herbed chicken, potato pancakes, corn
fritters with maple syrup, coleslaw, applesauce,
tartar sauce, lemons

Plated Selections

(Minimum 10 People)
tossed salad greens with two dressing selections,
assorted warm rolls and butter, dessert tray,
coffee and hot tea

Cranberry Bar-B-Que Chicken \$19
Grilled chicken breast glazed with cranberry
bar-b-que sauce topped with a mandarin orange
compote, roasted potatoes, vegetable selection

Gourmet Five Cheese Ravioli \$17
Three large ravioli stuffed with Parmesan,
Asiago, Sharp Provolone, Mozzarella, and
Ricotta Cheeses and served with a
light creamy Vodka Sauce.

Stuffed Pork Loin \$20
pork loin stuffed with apple – cranberry
breading, garlic mashed potatoes,
vegetable selection

Chicken Parmesan \$18
Lightly breaded boneless chicken breast topped
with mozzarella cheese, served with cheese
tortellini marinara, vegetable du jour

Oven Roasted Vegetable Couscous \$17
Assorted fresh roasted vegetables with
basil, lemon and couscous

Parmesan Crusted Cod \$23
Fresh Icelandic cod fillet, baked to golden
brown, garlic roasted potato, vegetable selection

Top Sirloin market price
Grilled 6 ounce steak with sautéed mushrooms &
onions, garlic mashed potatoes, vegetable du jour

Roast Pork Loin \$19
Tender sliced pork with natural gravy, served
with twice baked potato, vegetable du jour

**All Food and Beverage prices are assessed an
21 per cent service charge and
5.5 per cent sales tax
Prices guaranteed 90 days prior to function**