



## CATERING MENU

### BAR PACKAGES

#### **Open Bar by the Hour**

##### **Standard:**

*Includes Tier 1 liquors, domestic bottled beer, house wine, seltzers, & soda.*

*1st Hour - \$20 / guest; Each Addt'l Hour \$9 / guest*

*Excludes shots & premium bottled beers.*

##### **Premium:**

*Includes premium liquors, domestic bottled beer, house wine, seltzers, & soda.*

*1st Hour - \$25 / guest; Each Addt'l Hour \$12 / guest*

*Excludes shots & premium bottled beers.*

#### **Hosted Bar**

*Your beverages are charged at face value & tabulated up to your pre-determined amount.*

### A La Carte Options

House Wines	..... \$28 / Bottle \$7 Glass
Champagne, Wyclif Brut, Spumante	..... \$28 / Bottle
Signature Drinks*	..... \$7+ / Drink
1/2 Barrel Domestic Beer	..... \$450 / Barrel
1/2 Barrel Specialty Beer	..... \$600 / Barrel
Unlimited Soda Package	..... \$250
Outdoor Portable Bar	..... \$250 / Hour

### HAWK'S VIEW BEVERAGE POLICIES

All beverages served at Hawk's View must be contracted by Hawk's View. Beverages are not allowed to be brought into Hawk's View for consumption. If alcohol bar service is not requested for a function, a corkage fee of \$750 will be assessed on the final invoice. Hawk's View beverage prices are subject to change and guaranteed Ninety (90) Days before the event.



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### HORS D' OEUVRES

*Butler Passed*

*Sold in 50 piece increments; \$95 per 50 pieces*

**Italian Sausage Stuffed Mushroom Caps**

**Spinach Stuffed Mushroom Caps**

**Southwest Chicken Eggroll**

**Vegetable Eggroll**

**BBQ Meatballs**

**Bacon Wrapped Water Chestnuts**

**Fresh Tomato Bruschetta**

**Mini Caprese Flatbread**

**Buffalo Wing Skewers**

**Chicken Salad Croustade**

### BUFFET SELECTIONS

All dinners are served with assorted rolls with butter and assorted greens with cucumber, tomatoes, shredded carrots, red onion, and seasoned croutons with a honey pineapple vinaigrette. \$51

**Entrée #1 – Chef Carved, served w/  
sautéed mushrooms, onions, & au jus**

*Roasted Beef Tenderloin*

*Herb Roast Pork Loin*

*Oven Roasted Prime Rib or Beef*

**Entrée #2**

*Chicken Marsala*

*Baked Lemon Butter Cod*

*Grilled Chicken Supreme*

*Cranberry BBQ Chicken*

*Meat or Meatless Mostaccioli*

**Potatoes & Vegetables – Select 2**

*Parmesan Whipped Potatoes*

*Sautéed Wild Rice Medley*

*Garlic Roasted Potatoes*

*Garlic Aioli Cheese Tortellini*

*Steamed Broccoli & Cauliflower*

*Sautéed Green Beans with Bell Peppers*

*Sautéed Zucchini & Yellow Squash*

*Steamed Broccoli*

*Green Beans Almandine*

*Buttered Carrots*

*Steamed Asparagus (Seasonal)*

**\$100 Cake Cutting or Dessert Station Fee**

Cost covers the cake cutting & serving and / or to oversee a dessert station.

All guest counts due to Hawk's View 14 days prior to the event. Counts can increase 3 days prior to the event, but can not decrease.



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### PLATED SELECTIONS

All entrées include warm assorted rolls with butter. Salad greens with cucumber, tomatoes, shredded carrots, red onion, and finished with a honey pineapple and garlic vinaigrette. Your choice of starch and vegetable, and freshly brewed coffee.

#### **Garlic Rosemary Baked Pork Tenderloin**

*Fresh pork loin, pan seared, roasted & finished with a garlic butter sauce. \$32*

#### **Grilled Filet of Beef Tenderloin**

*Grilled center cut choice beef filet, finished with garlic butter pat and sautéed mushrooms. \$50*

#### **Top Sirloin**

*Grilled six ounce sirloin, finished with red wine sauce & sautéed mushrooms. \$39*

#### **Slow Roasted Prime Rib**

*Queen cut choice ribeye, with au jus, sautéed mushrooms & horseradish sauce. \$49*

#### **Baked Italian Whitefish**

*Center cut cod topped with fire roasted red peppers, tomatoes, zucchini, & onions, baked in a parmesan crust. \$33*

#### **Children's Plate**

*Chicken fingers, macaroni & cheese, and fruit cup. \$16*

#### **Gourmet Five Cheese Ravioli**

*Three large ravioli stuffed with Parmesan, Asiago, Sharp Provolone, Mozzarella, & Ricotta cheeses, served with a light creamy vodka sauce. \$30*

#### **Garlic Parmesan Crusted Chicken**

*Fresh chicken breast, sauteed & finished with a garlic parmesan crust. \$32*

#### **Chicken Sonoma**

*Tenderized chicken breast stuffed with spinach, artichoke, & sun dried cream cheese filling, finished with homemade pomodoro sauce. \$33*

#### **Cabernet Chicken**

*Fresh chicken breast stuffed with wild rice & brunua vegetables, finished with champagne cream sauce. \$33*

#### **Parmesan Crusted Cod**

*Golden baked fresh Icelandic cod fillet, topped with savory Parmesan crust. \$33*

### MENU SELECTIONS & SERVICE CHARGES

All food served at Hawk's View must be contracted with Hawk's View. Due to health department regulations, food & beverages are not allowed to be brought into Hawk's View and no left-overs may be removed from the property, with exception of a wedding cake, following the event. Hawk's View food prices are subject to change and will be guaranteed Ninety (90) Days before the event.

A standard Twenty-Three Percent (23%) service charge will be applied to all food & beverage contracts with Hawk's View. A Sales Tax of Five & One-Half Percent (5.5%) is applied to all charges, including service charges, as stated by Wisconsin State Law.