



Buffet Meals

Pick 1 Meat 12.95

Pick 2 Meats 16.95

Rotisserie –Roasted Chicken

Herb Marinated Grilled Chicken Breast

Rosemary & Garlic Rubbed Pork Loin

Swedish Meatballs

Honey Baked Pit Ham

Corn Flake Chicken Pasta

Chicken Marsala (Sautéed Chicken in a rich marsala wine & sauce) (Add \$2.00 to single meat)

Beef Tips in Burgundy Mushroom Sauce (add \$4.00 to single meat)

Combination Meal

Rotisserie Baked Chicken /Ham/Meatballs (Pick 2)

\$14.95

Plated Meals

12oz Char-Crusted Ribeye Steak

\$19.95

8 oz Filet of Sirloin

\$18.95

Pecan Crusted Canadian Walleye

\$18.95

Chicken Saltimbocca (Prosciutto, provolone)

\$18.95

Asian Sesame Crusted Salmon

\$18.95

Grilled Halibut w/ Lemon-Caper Butter Sauce

Market Price

Seafood Stuffed Jumbo Shrimp

\$23.95

Prime Rib of Beef 12 oz

Market Price

Parmesan Chicken (Parmesan breaded chicken topped with marinara and provolone cheese) \$17.95

Add shrimp skewer to any Entrée

\$2.00 per entrée

Plated Dinners include: Choice of Garden or Caesar Salad, Choice of Starch and Vegetable, Rolls & Butter



Outdoor Picnic Menu

***Minimum 25 people 1 meat 9.75++per person 2 meats 11.50++ per person**

(Group Discounts Available for 500+)

Includes two side choices, and dessert choice. **Includes plastic plates, forks and napkins**

Hamburger	Wisconsin Beer Brats
Shredded Beef	Pulled Pork
Grilled Chicken Breast	Rotisserie Grilled Chicken
Beef Hot Dogs	Cranberry Chicken Salad

Side Choices: Pick 2

Dilled Red Potato Salad

Jake's Traditional Potato Salad

Potato Chips

Coleslaw	BBQ Baked Beans (Hot or Cold)
Broccoli-Cauliflower Salad	Fruit Salad (add 1.00)
Jake's Potato Salad	Macaroni Salad
Dilled Red Potato Salad	Italian Rotini Salad
Corn the Cob (Seasonal)	Potato Chips

Dessert:

Brownies or Assorted Cookies

Available at an additional Charge \$1.25 for Choice of 2

Coffee/Lemonade/Ice Tea

1/2 pints Of Milk

Bottled Water

Canned Soda



Themed Buffet

South of the Border

Seasoned Ground Beef or Shredded Chicken Tinga

Hard Taco Shells/ Flour Tortillas

Shredded Lettuce, Diced Onion, Black olives

Shredded Colby Jack Cheese, Salsa, Sour cream

Mexican Rice

Add Homemade Guacamole 1.00 per person

10.50

Add 2nd Meat fro \$1.00

Italiano Buffet

Caesar Salad

Breaded Chicken Parmesan

House Made Meatballs with Marinara Sauce

Penne Noodles & Alfredo Sauce

Vegetable

Breadsticks

\$14.95

All American

House Smoked BBQ Ribs (1/3 Rack/Dry Rub)

Rotisserie Roasted Chicken

Garlic Mashed Potatoes & Gravy

Celery Seed Shredded Cabbage Salad

Green Beans with Bacon & Onion

Corn Bread Muffin

\$16.95



Display Appetizers

Say "Cheese"

The ultimate Wisconsin Cheese experience! 5 Wisconsin Cheeses from around our great state

Served with Flatbread crackers, grapes, dried fruit and caramelized nuts

Large (serves 35-40) \$140.00

Small (serves 15-25) \$85.00

Antipasto Display

Artisan Charcuterie meats and cheeses, marinated olives, artichoke hearts, sundried Pomodoraccio tomatoes, fire-roasted red peppers

Grilled Balsamic vegetables, and pepperoncini Served with Italian bread and flatbread cracker.

Large (serves 35-60)

\$180.00

Fresh Fruit Display

A seasonal medley of fruit including:

Cantaloupe, Honeydew, Pineapple, Strawberries, Grapes, Kiwi (In Season)

Large (serves 35-40) \$75.00 varies Small (serves 15-20) \$50 varies

Taco Dip

A dip of Refried Beans, taco seasoned sour cream, shredded Colby jack cheese,

Pico de Gallo, and sliced black olives. Served with Tortilla Chips

Large (serves 35-40) 50.00

Small (serves 15-20) 30.00



Appetizers

Thai Chicken Skewers w/Thai Dipping Sauce (1)	\$1.25 per person
Lemon-Pepper Chicken Rondelles (1)	\$1.50 per person
Spanakopita (2)	\$1.40 per person
Stuffed Jumbo Mushroom Caps (Sausage or Spinach)	\$1.75 each
Tortilla Chips w/ Salsa	\$1.25 per person
Mini Meatballs (BBQ or Swedish) (4)	\$1.50 per person
Cucumber w/Cream cheese on Rye Rounds	\$1.75 each
Pork Pot stickers (3) w/Asian dipping sauce	\$ 1.75per person
Jumbo Jake's Wings (3-4) <i>Sauces: Plain, BBQ, Buffalo</i>	\$ 2.50 per person
Southwestern Egg Rolls (1)	\$1.75 per person
Silver Dollar Sandwiches (Smoked Turkey or Ham)	\$75(50pcs) \$150(100pcs)
Hot Spinach Dip (with crackers)	\$65 (10-30 ppl) \$125 (30-60ppl)
Jumbo Shrimp Cocktail (2)	\$3.00 per person
Bacon Wrapped Water chestnut (3)	\$3.00 per person
Pulled Pork on Mini Pretzel Roll	\$2.50 each
Mini Cranberry Chicken Salad	\$2.50 each
Popcorn, Snack Mix	\$8.00/lb.
Mix Nuts	\$12.00/lb.

Basic Domestic Cheese Tray w/ Crackers

<u>Small 10-15ppl</u>	<u>Large 30-50ppl</u>
\$45	\$70

Fresh Vegetable Platter

<u>Small</u>	<u>Large</u>
\$40	\$70



Side Options

Cold Salads

Coleslaw

Tossed Salad with Choice of Dressing

Italian Pasta Salad

Macaroni Salad

Potato Salad

Spinach & Shaved Red Onion Salad with Toasted Sesame Vinaigrette

Caesar Salad

Fresh Fruit Salad (add \$.1.00 per person)-Seasonal

Vegetable

Green Beans with Toasted Almonds, Vegetable Medley, Buttered Corn, Glazed Baby Carrots, Baked Beans

Potato

Whipped Potatoes & Gravy, Minnesota Wild Rice Blend, Cheesy Hash browns , Oven-Fried Roasted Red Potatoes

Or Baked Potato w/ Butter & Sour Cream

Desserts

Cookies (Chocolate Chip, Snickerdoodle, Peanut Butter	.75 per person
Assorted Bars (Variety Varies	1.25 per person
Brownie	1.00 per person
Petit Cheese cake w Raspberry or Caramel Sauce	1.60 per person
Ice Cream (Variety Varies)	1.00 per person
 Premium Desserts	
Warm Chocolate Lava Cake, NY Cheesecake, Tiramisu	4.00 per person

BEVERAGES

Coffee Station/Milk 1.25 per person

Punch/Ice Tea/Lemonade 1.25 per person

Soda

Fountain Soda (Pepsi Products) 1.25 per person

Can Soda (All Varieties) 1.25 per person

Tap Beer	Domestic	Premium
<i>¼ barrel (includes cups), about 90 twelve oz cups</i>	<i>\$ 150</i>	<i>\$175</i>
<i>½ barrel (includes cups), about 180 twelve oz cups</i>	<i>\$ 250</i>	<i>\$300</i>

Champagne-Asti Spumante \$15.00/bottle

House Wine (White Zinfandel, Pinot Grigio, Chardonnay, Merlot, Cabernet) \$15.00/bottle

Also, please instruct us whether you want an open bar, time limit,

budget limit so we can work with you!