



# Oakstone Buffets

## Taco and Nacho Buffet

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\_\_\_\_\_

### Assorted sandwiches with

\_\_\_\_\_

\_\_\_\_\_

### Sauces included

\_\_\_\_\_

### Sides included

\_\_\_\_\_

Hot appetizers or trays helps add to your buffet!



### Toppings included

\_\_\_\_\_

### included

\_\_\_\_\_

Include plates, napkins, and silverware.  
 Hot and cold food have a hold time of 2 hours.  
 Left over food is not allowed to be taken home per  
 WI State Health Regulations.

\*Sales Tax included in pricing\*  
 \* 20% Gratuity added to subtotal for catered food\*  
 \*Prices subject to change with out notice due to  
 market pricing\*  
 Headcount is final 7 days before event.

# Oakstone Dinner Buffet

Choice of 2 dinner options per event \$26 per person

Choice of 1 Side & 1 Vegetable

## Choice of 2

### **Tier 1**

House Made Roast Beef  
Garlic Herb Chicken  
Chicken Piccata  
Chicken Marsala

### **Tier 2 (+\$3/person)**

Dry Rubbed Pork Tenderloin  
Chicken Tikka Masala  
Deep Fried Cod

### **Tier 3 (+\$6/person)**

Beef Tenderloin in Red Wine Sauce  
Caprese Flank Steak  
Cilantro Lime Flank Steak  
Lemon Pepper Seared Salmon

## Vegetarian \$18 per plate

Eggplant Parmesan  
Seared Portobello with Red Wine Reduction  
Penne Pasta with house made Alfredo Falafel  
over Seasoned Rice

## **UPGRADES**

### Salad & Assorted Dinner Rolls

Add \$4.00 per guest

#### Garden Salad

Spring mix with shredded carrots, tomatoes,  
cucumber, red onion and croutons

Choice of two: Ranch, Bleu Cheese, Lemon

Vinaigrette, Italian, or French

#### Caesar Salad

Romaine, Parmesan cheese, Caesar dressing &  
house made garlic croutons

### Soup & Assorted Dinner Rolls

add \$5 per guest

Tomato Basil

Lemon Chicken

Cream of Mushroom

Spotted Cow Beer Cheese

Healthy Harvest (Vegan)

### Assorted Dessert Bars \$2 per person

Lemon bars, chocolate raspberry cheesecake,  
pecan cookie bar, and coconut 7-layer bars.

## Choice of 1 Side

Cheesy Scalloped Potatoes  
Garlic Mashed Potatoes  
Roasted Herb Red Skin Potatoes  
Wild Rice Pilaf  
Cilantro Lime Rice  
Oakstone Mac 'n Cheese  
Pesto Mac 'n Cheese  
Buffalo Mac 'n Cheese  
Potato Pancakes  
Beer Battered French Fries

## Choice of 1 Vegetable

Honey Glazed Carrots  
Almond Bacon Green Beans  
Roasted Harvest Medley—Zucchini, Squash, Red  
Pepper, and Red Onion  
Roasted Veggie Medley— Corn, Green Beans,  
and Carrots  
Additional Side or Vegetable + \$2 per person



Dinners include plates, napkins and silverware. Buffets  
have a 2 hour hold.  
Left over food is not allowed to be taken per WI State  
Health Regulations.

\*20% Gratuity added to subtotal with catering\*

Tax is included in pricing

— Cash accepted —

—Checks accepted prior up to 7 days before event— Credit card  
transactions over \$1,000 will have 3% added fee

\*Prices subject to change with out notice due to  
market pricing\*

Headcount id final 7 days before event.







# Oakstone Beverages

## Beer by the pitcher

### **Domestics**

Bud Light or Miller Lite

1/4 barrel \$130

1/2 barrel \$225

### **Spotted Cow**

1/4 barrel \$175

1/2 barrel \$280

1/4 barrel has 18 pitchers

1/2 barrel has 36 pitchers

## Drink Tickets

Drink tickets are a great way to provide one (or two!) drinks per guest.

You decide what the ticket is good for!

Soda, wine, cocktails or tap beer.



Catered food includes plates, napkins and silverware. Buffets and trays have a 2 hour hold.

Left over food is not allowed to be taken home per WI State Health Regulations.

\*20% Gratuity added to subtotal with catering\*

Tax is included in pricing

— Cash accepted —

—Checks accepted prior up to 7 days before event—

Credit card transactions over \$1,000 will have 3% added fee

\*Prices subject to change with out notice due to market pricing\*

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