

Oakstone Appetizers

304 Commerce Pkwy Cottage Grove, WI 53527

Hot Appetizers

Chicken Wings

House-seasoned deep-fried wings and drummies.

Side celery and choice of dipping sauce.

House-made BBQ, Buffalo, Ranch, or Blue Cheese.

— 10 pounds for \$100 —

— 20 pounds for \$200 —

Hot Buffalo Dip

Shredded chicken, sautéed celery, cream cheese and house made buffalo sauce. Served with tortilla chips.

—Pan for 40 people \$75—

Artichoke Dip

Spinach, roasted artichoke, cream cheese & toasted parmesan. Served with crispy pita chips.

—Pan for 40 people \$75—

Loaded Baked Potato Fries

Battered fries topped with Oakstone cheese sauce, bacon bits, roasted jalapenos, green onion and side of sour cream.

—Half pan for 25 guests \$45—

—Pan for 50 guests \$75—

Meatballs

Meatballs with choice of house made BBQ sauce, marinara or Swedish style.

— Half pan for 25 guests \$55—

—Pan for 50 guests \$90—

Mini Mozzarella Stick

Breaded mozzarella sticks with marinara.

— Half pan for 25 guests \$50—

—Pan for 40 people \$80—

Popcorn Chicken Bites

Mini deep-fried breaded chicken bites. Served with BBQ and Ranch on the side.

—Half pan for 25 guests \$50—

—Pan for 50 guests \$80—

Mini Corndogs

Deep fried mini corndogs.

—Half pan for 25 guests \$50—

—Pan for 50 guests \$80—

Grilled Cheese Sandwiches

White bread with American cheese.

—Half pan for 25 guests \$30—

—Pan for 50 guests \$60—

French Fries or Tater Tots

— Half pan for 25 guests \$30—

Pan for 50 guests \$50—

Platters

Small— 15 Guests Medium— 30 Guests

Large— 50 Guests

Garden Vegetable

Carrot sticks, celery, cherry tomatoes, pea pods, cauliflower, red pepper strips, and cucumbers.

Side house-made ranch and chipotle ranch.

Small \$40 — Medium \$80 — Large \$105

Artisan Meat & Cheese

Assorted meats and cheeses served with a medley of crackers.

Small \$45 —Medium \$90 — Large \$130

Fresh Fruit

Strawberries, pineapple, oranges, blue berries, and cantaloupe served with chilled yogurt dip.

Small \$42.50 —Medium \$85 — Large \$105

Mediterranean

Roasted red pepper hummus, classic tahini hummus and lemon zest tabouli.

Served with pita chips and kalamata olives.

Small \$35 — Medium \$70 — Large \$95

Caprese Skewers

Fresh mozzarella, cherry tomatoes, basil, pesto and balsamic reduction.

Small \$32.50 —Medium \$65 — Large \$95

Latin

Pico de gallo, fresh guacamole, & bean dip.

Served with tortilla chips.

Small \$37.50 —Medium \$75 — Large \$95

Smoked Salmon Tar Tare

House made crostini topped with lemon caper crème fraiche and smoked salmon.

Small \$45 —Medium \$90 Large — \$130

Mushroom Duxelle

House made crostini topped with wild mushroom spread and fresh herbs.

Small \$35 —Medium \$70 — Large \$95

Cucumber Cream Crostini

House made crostini topped with lemon dill cream cheese spread, sliced cucumber, and fresh cracked pepper.

Small \$35—Medium \$70 — Large \$95

Oakstone Buffets

Taco and Nacho Buffet

\$12 per guest
with choice of meat, rice, and beans.
Add another choice of meat for \$2 per guest

Buffet includes

Soft flour shells & tortilla chips

Choice of

Taco seasoned ground beef,
southwest chicken, or
pulled pork

Choice of

Fiesta rice or cilantro lime rice

Choice of

Black beans or refried beans

Toppings included

Shredded cheese, shredded lettuce, diced
tomatoes, diced onions, sliced black olives,
and sliced fresh jalapenos

Sauces included

Sour cream, ranchero sauce, and Oakstone
cheese sauce

Deli Sandwich Buffet

\$9 per guest

Assorted sandwiches with
Variety dinner rolls either deli-style turkey
or ham and cheddar or pepper jack cheese

Sauces included

Mayo, yellow mustard, and
djon mustard

Sides included

Pickle spears
&
Bowl of house-made potato chips

**Hot appetizers or trays helps add
to your buffet!**



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
* 18% Gratuity added to subtotal for cater food*
*Prices subject to change with out notice due to
market pricing*

Oakstone Dinner Buffet

Choice of 2 dinner options per event \$17 per person
Choice of 1 Side & 1 Vegetable

Choice of 2

Dry Rubbed Pork Tenderloin
Lemon Pepper Seared Salmon
Seared Salmon
Roasted Chicken
Chicken Piccata
Chicken Marsala

Premium Choices +\$2 per guest

Beef Tenderloin with Red Wine Glaze
Caprese Steak
Chicken Tikka Masala

Vegetarian \$12 per plate

Eggplant Parmesan
Seared Portobello with Red Wine Reduction

UPGRADES

Salad & Assorted Dinner Rolls

Add \$ 1.50 per guest

Garden Salad

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

Choice of two: Ranch, Lemon Vinaigrette,
Italian, or French

Caesar Salad

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

Soup & Assorted Dinner Rolls

add \$ 2 per guest

Tomato Basil

Lemon Chicken

Cream of Mushroom

Spotted Cow Beer Cheese

Assorted Dessert Bars \$1.50 per person

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

Choice of 1 Side

Cheesy Scalloped Potatoes
Garlic Mashed Potatoes
Roasted Herb Red Skin Potatoes
Wild Rice Pilaf
Cilantro Lime Rice
Lemon Orzo
Creamy Cavatappi Mac 'n Cheese
Pesto Cavatappi Mac 'n Cheese
Buffalo Cavatappi Mac 'n Cheese

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.

18% 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

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market pricing*

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 include plates, napkins and silverware.

Buffets and trays have a 2 hour hold.

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WI State Health Regulations.

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