OCONOMOWOC LAKE CLUB

EVENT MENU

LAKEFRONT FINE DINING

For over 130 years, the gorgeous Oconomowoc Lake Club has delivered the most spectacular events from fabulous weddings overlooking the lake at sunset; to social & corporate parties & meetings.

Not only will the lakefront-access delight your guests - our seasoned culinary team will deliver the experience of a lifetime with their attention to detail & exemplary service.

Your guests will discover a home-away-from-home feel, with the high-end luxury experience of a boutique hotel.

We look forward to serving you!

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BREAKFAST

BUFFETS

(priced per person)
all buffets include complimentary freshly brewed Colombian blend coffee, decaffeinated coffee, tea, & milk

CLUB HOUSE CONTINENTAL
(minimum of 6 people)
assorted mini pastries, assorted mini muffins, seasonal fruit, assorted juices *10*

LAKE CLUB BREAKFAST
(minimum of 25 people)
seasonal fruit board, OLC home fried potatoes, brioche french toast with warm maple syrup, scrambled eggs, applewood smoked bacon or sausage *16*

LAKEFRONT BRUNCH
(Minimum of 25 people)
seasonal fruit display, mixed salad greens, assorted toppings with dressing, applewood smoked bacon, OLC home fried potatoes, scrambled eggs, brioche french toast, classic quiche lorraine, fresh baked rolls with soft butter *24*

BREAKFAST ENTRÉES

(priced per person)
all breakfast entrées include complimentary freshly brewed Colombian blend coffee, decaffeinated coffee, tea, & milk

BRIOCHE FRENCH TOAST
thick sliced brioche toast, home-made cinnamon royale, Wisconsin maple syrup, powdered sugar *14*

CLASSIC QUICHE LORRAINE
eggs, Swiss cheese, bacon, heavy cream, flakey pie crust *12*

COMMODORE'S EGGS BENEDICT
eggs over easy, english muffins, Canadian bacon, rich & creamy hollandaise *14*

A LA CARTE

**Priced per dozen unless otherwise noted*

FRESH BAKED MINI MUFFINS *14*

HARD BOILED EGGS *12*

BAGELS & CREAM CHEESE *20*

ENGLISH MUFFINS & JAMS *22*

FRUIT DISPLAY PLATTER *(*serves 10-15) 45*

GRANOLA BARS & TRAIL MIX PACKETS *18*

ASSORTMENT OF YOGURTS *2.5*

LUNCH

SALADS

CAESAR SALAD
crisp romaine lettuce tossed in our house-made Caesar dressing topped with shredded Parmesan cheese, croutons *10*

BRIGHT SPINACH
spinach, blueberries, raspberries, feta, sunflower seeds, berry vinaigrette *12*

COBBLETT
crisp romaine lettuce, applewood-smoked bacon, blue cheese, tomatoes, carrots, cucumbers, hard boiled egg *14*

HARVEST SALAD
mixed salad greens tossed with house-made balsamic vinaigrette, sliced apples and pears, shaved parmesan, topped with candied pecans *12*

ADD A PROTEIN:
Grilled Chicken Breast 5 *Grilled Gulf Shrimp (5) 7* *Grilled Salmon 6*

ADD A CUP OF SOUP TO YOUR SELECTION:
Soup Du Jour 5

SANDWICHES

all sandwiches include complimentary freshly brewed Colombian blend coffee, decaffeinated coffee, tea, milk, & French Fries (side salad can be substituted for French Fries for an extra 2 pp)

CHIPOTLE CHICKEN SANDWICH
grilled chicken breast topped with pepper jack cheese, lettuce, tomato, onion, chipotle aioli, on a toasted bun *14*

8OZ KOBE CLUB BURGER
prepared medium-rare, topped with cheddar, bacon, lettuce, tomato, onion *16*

TENDERLOIN STEAK SANDWICH
prepared medium-rare, topped with smoked white cheddar & horseradish cream aioli *18*

OLC CUBAN
sliced roast ham, smoked pulled pork, swiss cheese, whole-grain dijon mustard, dill pickle, on brioche toast *18*

FANCY GRILLED CHEESE
aged cheddar, swiss, and american cheeses, bacon, tomato, avocado spread *15*

LUNCH ENTREÉS

all Lunch entreés include complimentary freshly brewed Colombian blend coffee, decaffeinated coffee, tea, & milk small side garden salad, house dressing.& assorted house rolls & butter.

GRILLED AIRLINE CHICKEN BREAST
lemon-herb butter, marble fingerling potato, asparagus *22*

COQ AU VIN
red wine braised chicken, mushroom, bacon, pearl onions, carrots, potato purée, red wine jus *22*

DUCK BREAST
confit lentils, swiss chard, ruby port wine sauce *25*

GRILLED SALMON
potato purée, roasted mixed vegetables, lemon herb butter *24*

CLASSIC FISH FRY
battered cod, french fries, roasted vegetables, coleslaw *22*

MUSTARD RUBBED PORK TENDERLOIN
broccolini, potato purée, creamy mustard sauce *24*

ROAST PORK LOIN
potato purée, green beans, sauce Robert *24*

BEEF STROGANOFF
mushroom, pearl onions, egg noodles, sour cream & paprika *24*

6OZ PETIT FILET
potato purée, green beans, demi *28*

LUNCH BUFFETS

(minimum of 25 people)
all lunch buffets include complimentary freshly brewed Colombian blend coffee, decaffeinated coffee, tea, & milk

DELI EXPRESS *22.50*

SOUP OF THE DAY

MIXED GREEN SALAD AND FIXINGS:
cucumbers, carrots, tomatoes, onions, croutons, shredded cheddar cheese

BUILD YOUR OWN SANDWICH BAR:
sliced turkey and ham, cheddar and pepperjack cheeses, lettuce,
tomato, onion, condiments, sourdough & wholewheat breads

OLC ASSORTED COOKIES:
chocolate chip, macadamia nut, sugar, M&M

SUB SANDIES *24*

TURKEY CLUB: deli-sliced smoked turkey, ham, bacon, lettuce, tomato, cheddar cheese, mayo

ROAST BEEF: shaved roast beef, caramelized onions, horseradish cream sauce

HAM & CHEESE: deli-sliced smoked ham, swiss cheese, lettuce tomato, garlic aioli

VEGGIE WRAP: grilled vegetables, spinach, hummus, feta cheese

HOUSE-MADE POTATO CHIPS: crispy fried, OLC seasoning

OLC ASSORTED COOKIES:
chocolate chip, macadamia nut, sugar, M&M

LAKESIDE GRILL *25*

MIXED GREEN SALAD AND FIXINGS:
cucumbers, carrots, tomatoes, onions, croutons, shredded cheddar cheese

GRILLED HAMBURGERS: brioche buns, condiments, cheddar & pepperjack cheeses

GRILLED CHICKEN BREAST: brioche buns, condiments, cheddar & pepperjack cheeses

GRANDMA'S POTATO SALAD: creamy dill, roasted red potatoes

COLESLAW: shaved red and green cabbage, carrots, house-made dressing

HOUSE-MADE POTATO CHIPS: crispy fried, OLC seasoning

OLC ASSORTED COOKIES:
chocolate chip, macadamia nut, sugar, M&M

HORS D'OEUVRES

** Priced Per Dozen Unless Otherwise Noted*

SAVORY SMALL BITES

COCKTAIL SHRIMP
fresh peeled shrimp served with cocktail sauce & lemons *26*

BACON WRAPPED WATER CHESTNUTS
water chestnuts wrapped with applewood smoked bacon *18*

MEATBALLS WITH BBQ SAUCE
beef meatballs baked in a tangy BBQ sauce *18*

SAUSAGE STUFFED MUSHROOM CAPS
Italian sausage stuffed jumbo mushroom caps *22*

WARM BRIE TART
phyllo cups filled with warm brie cheese, topped with fruit chutney *24*

CRAB CAKES
silver dollar sized lump crab cake with Remoulade *26*

SPICY TUNA POKÉ
crispy wonton, wasabi mayo, sesame seeds *28*

SMOKED SALMON BLINI
crème Fraiche, salmon roe, chive *24*

LOBSTER MAC & CHEESE FRITTER
rich & creamy lobster mac, panko-crusted *28*

BACON WRAPPED SCALLOPS
scallops wrapped with maple glazed bacon *26*

MUSHROOM RISOTTO ARANCINIS
mushroom risotto, parmesan-crusted *22*

DEVILED EGGS
classic homestyle deviled eggs, paprika dusted *18*

MINI WISCONSIN GRILLED CHEESE
american & cheddar cheeses, toasted to perfection *18*

MINI SOUP SHOOTERS

SPICED BUTTERNUT SQUASH
hazelnut & crispy prosciutto garnish *23*

TRUFFLE & CAULIFLOWER
truffle shaving, chervil *24*

TOMATO SOUP & MINI GRILLED CHEESE
creamy tomato soup w/ mini grilled cheese on top *24*

CROSTINI

BRUSCHETTA
tomato, basil, onion, olive oil *18*

KALAMATA OLIVE TAPENADE
kalamata olives, capers, anchovies, garlic, parsley *22*

STEAK & BLUE CHEESE
sliced tenderloin, caramelized onion, blue cheese *28*

WILD MUSHROOM
sautéed wild mushrooms, brie cheese *22*

SPINACH & ARTICHOKE
classic dip with garlic & onion *18*

GRILLED SHRIMP & AVOCADO
paprika grilled shrimp, avocado spread *24*

SKEWERS

CAPRESE
fresh mozzarella, tomato, basil *16*

BEEF TERIYAKI
grilled marinated skirt steak *26*

MELON SALTIMBOCCA
prosciutto wrapped melon *22*

CHIPOTLE GRILLED CHICKEN
marinated chicken breast, spicy chipotle sauce *22*

BEEF CHIMICHURI
marinated grilled tenderloin, cilantro, parsley *26*

FLATBREADS
**priced per flatbread (makes about 18 pieces)*

MARGHERITA
fresh mozzarella, tomato, basil *15*

BBQ PULLED PORK
cheddar, bbq glaze, red & green onion *18*

SPICY ITALIAN
spicy pepperoni, tomato sauce, mozzarella *18*

WHITE CHICKEN
feta, spinach, green onion, herbed white sauce *16*

SLIDERS

CLASSIC AMERICAN BURGER: lettuce, tomato, onion *34*

BBQ PULLED PORK OR CHICKEN: crispy shallot, peppers, onion *32*

TENDERLOIN STEAK: white cheddar, horseradish aioli, arugula *36*

REUBEN: corned beef, 1000 island, sour kraut, swiss *34*

CUBAN: sliced ham, pulled pork, dill pickle , mustard, swiss *32*

GRAZE BOARDS
**(serves approximately 20-25 guests)*

FRUIT PLATTER
seasonal fruits & berries *79*

VEGGIE PLATTER
carrots, celery, broccoli, cauliflower, radish, cherry tomatoes, assorted dips *79*

CLASSIC CHEESE BOARD
cheddar, swiss, pepper jack, brie, blue cheese, assorted crackers *79*

WISCONSIN PRIDE
local Sartori cheese selections, assorted summer sausage *89*

ARTISAN CHEESES & CHARCUTERIE
artisan cheeses, crackers, prosciutto, salamis, nuts & berries, olives & pickled veg *99*

SEAFOOD BOIL
shrimp, clams, scallops mussels, corn, onion, baby potato, old bay, condiments *109*

CAJUN CRAWFISH BOIL
shrimp, crawdads, mussels, corn, baby red potatoes, chorizo, condiment *129*

RAW BAR
shrimp, oysters, king crab, lemon, cocktail sauce, horseradish, mignonette *139*

DINNER SALADS & ENTRÉES

Assorted house rolls and butter included with all dinner entrées

DINNER SALADS

OLC MIXED GREENS
mixed greens, cherry tomatoes, carrots, cucumbers, house dressing *3*

CAESAR
crisp romaine lettuce, shaved parmesan, croutons, homemade caesar dressing *3*

SPINACH
spinach, blueberry, raspberry, feta, pecan, berry vinaigrette *3*

CLASSIC CAPRESE
sliced fresh mozzarella, sliced vine-ripe tomatoes, arugula, basil, balsamic glaze *5*

BIBB LETTUCE
baby bibb lettuces, shaved fennel, carrot, radish, fine herbs, sherry vinaigrette *5*

ROASTED BABY BEETS & GREENS
arugula, pistachio, goat cheeses, champagne vinaigrette *5*

APPLE SALAD
mixed greens, apples, Door County cherries, walnuts, apple-cider vinaigrette *5*

POULTRY

ROASTED AIRLINE CHICKEN
cauliflower puree, english peas, charred pearl onions, lemon thyme beurre blanc *27*

GRILLED CHICKEN BREAST
salsa verde, marble fingerling potato, asparagus *27*

ROASTED HALF CHICKEN
garlic mashed potatoes, roasted root vegetables, mushroom velouté *27*

DUCK BREAST
confit lentils, swiss chard, ruby port wine sauce *35*

FISH & SEAFOOD

GRILLED SALMON
potato purée, grilled asparagus, herb butter *31*

SAUTÉED SALMON
spring vegetable ratatouille, saffron broth, tapenade *32*

CLASSIC FISH FRY
battered cod, potato pancakes, roasted vegetables, coleslaw *26*

CRUSTED WALLEYE
panko & herb crusted walleye, cauliflower purée, tri-color carrot, arugula pesto *30*

SCALLOPS
english risotto, peas & mushrooms, beurre blanc *36*

TROUT ALMONDINE
sautéed trout, mashed potatoes, green beans, *brown butter* *28*

RUSHING WATER FARMS TROUT
carrot cumin purée, minted peas, petit greens, garden fresh herb vinaigrette *28*

CAJUN GRILLED MAHI
Chinese black rice, pineapple salsa, citrus blanc *30*

BUTTER POACHED LOBSTER
sweet corn relish, red potato, roasted asparagus *MP*

PORK & LAMB

GRILLED PORK LOIN
grandma's roasted fingerling potatoes with bacon & onion, spinach, sauce Robert *29*

MUSTARD RUBBED PORK TENDERLOIN
roasted apple, broccolini, potato puree, creamy mustard sauce *30*

ROSEMARY CRUSTED LAMB RACK
olive oil crushed potato, spinach, lamb jus *38*

GRASS FED LAMB T-BONE
roasted root vegetable, swiss chard, black currant lamb jus *40*

ROASTED PORK TENDERLOIN
potato purée, green beans, mushroom sherry sauce *30*

BEEF

BRAISED SHORT RIB
roasted baby carrot, Yukon potato purée, red wine jus *33*

GRILLED SIRLOIN
truffle Yukon potato purée, grilled asparagus, truffle merlot demi *34*

STRAUSS VEAL CHOP
marble potato, spinach, grain mustard, veal jus *37*

6OZ FILET
prepared medium-rare, potato purée, snap peas, brandy peppercorn *38*

8OZ FILET
prepared medium-rare, Yukon garlic mashed potatoes, green beans, demi *39*

NEW YORK STRIP
grandma's roasted potatoes with bacon & onion, *roasted cauliflower, bordelaise* *40*

DUO PLATES

CHICKEN & SALMON
4 oz grilled chicken breast, 4 oz grilled salmon, garlic mashed potatoes, asparagus, lemon herb butter *40*

CHICKEN & STEAK
4oz grilled chicken breast, 6oz sirloin, baby red potatoes, crispy bacon brussel sprouts, boursin cream sauce *42*

SURF & TURF
6oz filet, 3 gulf shrimp, mashed potatoes, asparagus, béarnaise *46*

ADD LOBSTER TAIL *MP*
ADD SCALLOPs *8*

VEGETARIAN

VEGGIE QUINOA BOWL
roasted seasonal vegetables, kale, cashews, pomegranate vin *25*

THREE CHEESE RAVIOLI
savory three-cheese ravioli with spinach, mushrooms & brown butter *27*

VEGGIE PAVAY
roasted squash, egg plant, onion, pepper, tomato, basil pesto (GF) *27*

PARISIENNE GNOCCHI
sauteed petit choux gnocci, roasted squash, winter kale, shallots, walnuts with an alpine cheese *28*

MUSHROOM RISOTTO
rich & creamy mushroom risotto topped with parmesan & mushrooms *28*

BUTTERNUT SQUASH CURRY
served over rice and spinach, toasted naan bread *26*

DINNER BUFFETS

ITALIAN

38 per person

CAPRESE SALAD

PENNE ALFREDO PASTA
OR BOLOGNESE

GARLIC MASHED POTATOES

GARLIC & PESTO ROASTED BROCCOLI
& CAULIFLOWER BLEND

LEMON HERB GRILLED CHICKEN BREAST

SKIRT STEAK
prepared medium-rare

BACKYARD TAILGATE

34 per person

WATERMELON FETA SALAD

GRANDMA'S POTATO SALAD

CORN ON THE COBB

BAKED BEANS

PULLED BBQ CHICKEN

BRATS, HOT DOGS & HAMBURGERS
includes all the fixings

OLC FISH FRY

32 per person

GARDEN SALAD & FIXINGS

HOUSE-MADE COLESLAW

POTATO PANCAKES & APPLE SAUCE SIDES

ROASTED BABY RED POTATOES

FRIED OR BAKED COD

PAN FRIED PERCH

THE PARISIAN

38 per person

NICOISE SALAD

CHEESE & CHARCUTERIE BOARD

GREEN BEANS ALMANDINE

BACON & ONION
ROASTED YUKON POTATOES

½ ROASTED CHICKEN

GRILLED FLANK STEAK
bordeaux wine sauce

SOUTHWEST

34 per person

MIXED GREEN SALAD & FIXINGS
FRESH PICO DE GALLO
GUACAMOLE
BLACK BEAN MANGO SALAD

SOUTHWEST BROWN RICE W/ CHORIZO
MARINATED BEEF, PULLED CHICKEN,
& SMOKED PULLED PORK
build your own taco stations with flour tortillas

CLASSIC AMERICAN

38 per person

MIXED GREEN SALAD & FIXINGS
SAUTÉED MIXED VEGETABLES
MASHED POTATOES
WILD RICE PILAF

HERB MARINATED GRILLED
AIRLINE CHICKEN BREAST
ROAST BEEF TENDERLOIN
demi glaze
GRILLED MUSHROOM ACCOUTREMENT

DESSERTS

FLOURLESS CHOCOLATE CAKE *7*
SALTED CARAMEL CHEESECAKE *7*
NEW YORK CHEESECAKE *7*
MINI KEY LIME PIE *7*
GRANDMA'S CARROT CAKE *7*

LATE NIGHT FARE

LAKE COUNTRY CLASSICS

serves 15-20 people

CHEESE CURDS
served with ranch *30*

CHICKEN WINGS
per dozen - buffalo, BBQ, cajun, plain *12*

JALAPENO POPPERS
served with ranch *30*

FRIED STUFFED MUSHROOMS
served with ranch *30*

PARTY SUBS

price per 12" sub

CLUB WITH BACON *15*

MEATBALL MARINARA *15*

TURKEY *16*

BUFFALO CHICKEN *18*

VEGGIE *10*

TACO BAR

10 per person

CHICKEN OR GROUND BEEF
shredded cheese, tomato, salsa, sour cream,
shredded lettuce, soft shells, hard shells

PIZZAS

priced per 16" pizza

CHEESE *20*

PEPPERONI *24*

PEPPERONI & SAUSAGE *26*

VEGETABLE *22*

LATE NIGHT FARE (CONT'D)

QUESADILLAS

serves 15-20 people

CHEESE *25*

CHICKEN & PEPPERS *35*

STEAK & PEPPERS *45*

VEGGIE *30*

CHIPS & DIPS

serves 15-20 people

SPINACH & ARTICHOKE DIP *35*
served with pita chips, carrots & celery

THREE TYPES OF HUMMUS *35*
served with pita chips, carrots & celery

THREE-LAYER TACO DIP *45*
served with tortilla chips

CHEESE FONDUE *45*
served with soft bread & pretzel sticks

VEGGIES & TZATZIKI *30*
served with carrots, celery, red peppers, broccoli & cauliflower

CHILDREN'S MENU

HAMBURGER OR CHEESEBURGER
served with french fries & a fruit cup *14*

CHICKEN TENDERS
served with french fries & a fruit cup *12*

MAC N' CHEESE
served with french fries & a fruit cup *12*

GRILLED CHEESE
served with french fries & a fruit cup *12*

CHICKEN BREAST ALFREDO FETTUCCINE
served with a fruit cup *16*

BEVERAGES & BAR

SOFT BEVERAGES

Torke Coffee *2* | Tea Selection *2* | Milk *3* | Soda (Coke products) *3*
Juice *3* | Housemade Lemonade *3* | Fruit Infused Water *12 (by the gallon)*

BAR SELECTIONS

DOMESTIC BOTTLE BEER *4*

Miller Lite, Miller Genuine Draft, Miller 64, Miller High Life, Bud Light, Buckler N/A

IMPORT BOTTLE BEER *5*

Amstel Light, Heineken, Corona Light, Corona Extra, Lakefront IPA, Lakefront Riverwest Stein, Newcastle, New Glarus Spotted Cow, Pilsner Urquell, Wisconzin IPA, Sierra Nevada Pale Ale, Alaskan Amber

DRAFT BEER *(by the barrel)*

HALF BARREL: Domestic Beer *300* | Microbrew *400* | Import Beer *400*
QUARTER BARREL: Domestic Beer *175* | Microbrew *225* | Import Beer *225*

WINE

House wines by the glass: 8, by the bottle 30

HOUSE: Pinot Grigio, Sauvignon Blanc, Chardonnay, Pinot Noir, Malbec, Cabernet Sauvignon

CALL COCKTAIL *7*

Titos, Tanqueray, Sapphire, Bacardi, Captain Morgan, Jim Beam, Seagram's 7, Dewers, Korbel

PREMIUM COCKTAIL *9*

Kettle One, Grey Goose, Bombay, Mt. Gay Rum, Jack Daniels, Maker's Mark, Johnny Walker Red

BAR PACKAGES

Please contact the OLC Event Director for pricing

BEER, WINE & SODA PACKAGE

Selection of 2 domestic beers, and 1 microbrew
1 white wine selection, 1 red wine selection

CALL LEVEL PACKAGE

Does not include shots or Martinis.
martinis available at an additional fee

Selection of 3 domestic beers, 2 microbrews
2 white wine selections, 2 red wine selections
Call Level Cocktails

PREMIUM LEVEL PACKAGE

does not include shots or martinis. martinis available at an additional fee

Selection of 4 domestic beers, 3 microbrews
3 white wine selections, 3 red wine selections
Premium Level Cocktails

CHAMPAGNE TOAST

OLC House Champagne Toast Pour *(3oz)*

Specialty Cocktails and Consumption bars available by request

Please see additional document for our policies & procedures

NOTES