



2025 - CATERING MENU

BAR PACKAGES

Open Bar by the Hour

Standard:

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

1st Hour - \$16/ guest; Each Addt'l Hour \$6 / guest

\$1 Upgrade Charge for Seltzers

Excludes shots & premium bottled beers.

Premium:

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

1st Hour - \$17 / guest; Each Addt'l Hour \$7 / guest

\$1 Upgrade Charge for Seltzers

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

<i>House Wines</i>	<i>..... \$25 / Bottle \$7 Glass</i>
<i>Champagne, Wyclif Brut, Spumante</i>	<i>..... \$25 / Bottle</i>
<i>Signature Drinks*</i>	<i>..... \$7+ / Drink</i>
<i>1/2 Barrel Domestic Beer</i>	<i>..... \$250 / Barrel</i>
<i>1/2 Barrel Specialty Beer</i>	<i>..... \$370-450 / Barrel</i>
<i>Unlimited Soda Package</i>	<i>..... \$250</i>
<i>Outdoor Portable Bar</i>	<i>..... \$250 / Hour</i>

** Restrictions Apply, Please Talk With Wedding Coordinator**

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

Choose Two: \$7/person - Three: \$8/person - Four: \$9/person

Crab Stuffed Mushroom Caps
Spinach Stuffed Mushroom Caps
Pork or Vegetable Eggrolls
BBQ Meatballs

Bacon Wrapped Water Chestnuts
Fresh Tomato Bruschetta
Buffalo Chicken Skewers
Chicken Salad Croustade

BUFFET SELECTIONS

All entrées include warm assorted rolls with butter. Salad greens with cucumber, tomatoes, shredded carrots, red onion, and finished with our signature house honey pineapple and garlic dressing. Your choice of one (1) starch and one (1) vegetable, and freshly brewed coffee. \$58

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

Roasted Beef Tenderloin (🌾)
Oven Roasted Prime Rib (🌾)

Entrée #2

Roast Pork Loin (🌾)
Garlic Parmesan Crusted Chicken
Chicken Caprese (🌾)
Baked Italian Whitefish
Lemon Garlic Dijon Baked Salmon (🌾)
Gourmet Five Cheese Ravioli (✓)
Pasta Primavera (✓)
**Over-Roasted Couscous* (🌿)

Potatoes & Vegetables — Select 2

Parmesan Whipped Potatoes
Bacon & Cheddar Mashed Potatoes
Sautéed Wild Rice Medley
Garlic Roasted Potatoes
Sautéed Zucchini & Yellow Squash (Seasonal)
California Blend Veggies
Steamed Broccoli (🌿)
Green Beans Almandine
Steamed Asparagus (Seasonal) (🌿)

***Note:** All Vegan & Kids meals will be served as plated options.

\$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.

✓ : Vegetarian

(🌾) : Gluten Free

(🌿) : Vegan



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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 our signature house honey pineapple and garlic dressing.
Your choice of one (1) starch and one (1) vegetable, and freshly brewed coffee.

Grilled Filet of Beef Tenderloin

Grilled center cut choice beef filet, finished with garlic butter pat and sautéed mushrooms. \$55

Top Sirloin

Grilled six ounce sirloin, finished with red wine sauce & sautéed mushrooms. \$45

Garlic Rosemary Baked Pork Tenderloin

Fresh pork loin, pan seared, roasted & finished with a garlic butter sauce. \$34

Garlic Parmesan Crusted Chicken

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

Chicken Caprese

Tenderized Chicken Breasts layered with fresh mozzarella, tomatoes, and basil finished with a balsamic reduction. \$33

Children's Plate

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

Baked Italian Whitefish

Center cut cod topped with fire roasted red peppers, tomatoes, zucchini, & onions, baked in a parmesan crust. \$36

Lemon Garlic Dijon Baked Salmon

7oz Chilean Atlantic Salmon Filet baked in a Lemon Garlic Dijon Marinade. \$39

Gourmet Five Cheese Ravioli

Three giant ravioli stuffed w/ Parmesan, Asiago, Sharp Provolone, Mozzarella, & Ricotta cheeses, served in a light creamy vodka sauce. \$32

Pasta Primavera

Penne Pasta, Roasted Red Peppers, Tomatoes, Zucchini, Squash, and Broccoli tossed in a light garlic aioli. \$32

Oven-Roasted Couscous

Assorted Fresh roasted vegetables with basil, lemon, and couscous. \$22

Late Night Pizza

Cheese: \$26

Pepperoni / Sausage: \$32

Supreme: \$35

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 (21%) 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.

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