



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

Sold in 50 piece increments; \$95 per 50 pieces

Italian Sausage Stuffed Mushroom Caps

Spinach Stuffed Mushroom Caps

Southwest Chicken Eggroll

Vegetable Eggroll

BBQ Meatballs

Bacon Wrapped Water Chestnuts

Fresh Tomato Bruschetta

Mini Caprese Flatbread

Buffalo Wing Skewers

Chicken Salad Croustade

BUFFET SELECTIONS

All dinners are served with assorted rolls with butter and assorted greens with cucumber, tomatoes, shredded carrots, red onion, and seasoned croutons with a honey pineapple vinaigrette. \$51

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

Roasted Beef Tenderloin

Herb Roast Pork Loin

Oven Roasted Prime Rib or Beef

Entrée #2

Chicken Marsala

Baked Lemon Butter Cod

Grilled Chicken Supreme

Cranberry BBQ Chicken

Meat or Meatless Mostaccioli

Potatoes & Vegetables – Select 2

Parmesan Whipped Potatoes

Sautéed Wild Rice Medley

Garlic Roasted Potatoes

Garlic Aioli Cheese Tortellini

Steamed Broccoli & Cauliflower

Sautéed Green Beans with Bell Peppers

Sautéed Zucchini & Yellow Squash

Steamed Broccoli

Green Beans Almandine

Buttered Carrots

Steamed Asparagus (Seasonal)

\$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.



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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 a honey pineapple and garlic vinaigrette. Your choice of starch and vegetable, and freshly brewed coffee.

Garlic Rosemary Baked Pork Tenderloin

Fresh pork loin, pan seared, roasted & finished with a garlic butter sauce. \$32

Grilled Filet of Beef Tenderloin

Grilled center cut choice beef filet, finished with garlic butter pat and sautéed mushrooms. \$50

Top Sirloin

Grilled six ounce sirloin, finished with red wine sauce & sautéed mushrooms. \$39

Slow Roasted Prime Rib

Queen cut choice ribeye, with au jus, sautéed mushrooms & horseradish sauce. \$49

Baked Italian Whitefish

Center cut cod topped with fire roasted red peppers, tomatoes, zucchini, & onions, baked in a parmesan crust. \$33

Children's Plate

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

Gourmet Five Cheese Ravioli

Three large ravioli stuffed with Parmesan, Asiago, Sharp Provolone, Mozzarella, & Ricotta cheeses, served with a light creamy vodka sauce. \$30

Garlic Parmesan Crusted Chicken

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

Chicken Sonoma

Tenderized chicken breast stuffed with spinach, artichoke, & sun dried cream cheese filling, finished with homemade pomodoro sauce. \$33

Cabernet Chicken

Fresh chicken breast stuffed with wild rice & brunua vegetables, finished with champagne cream sauce. \$33

Parmesan Crusted Cod

Golden baked fresh Icelandic cod fillet, topped with savory Parmesan crust. \$33

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.