

# Gourmet Buffet

Courses presented to your table  
with your buffet selection

Fresh assorted breads with honey whipped butter

Assorted greens with cucumber, tomatoes,  
shredded carrots, berries, red onion, and seasoned  
croutons, finished with honey  
pineapple vinaigrette, coffee

Select one Entrée from each category

## Entrees #1

Roasted Beef Tenderloin    Herb Roast Pork Loin

Oven Roasted Prime Rib of Beef

Chef Carved, served with sautéed mushrooms,  
onions, and au jus

## Entrée's #2

Chicken Marsala    Baked Lemon butter Cod

Grilled Chicken Supreme

Cranberry BBQ Chicken

Homemade Meat or Spinach Lasagna

## Potato and Vegetable—select 2

Parmesan Whipped Potatoes

Sautéed Wild Rice Medley

Garlic Roasted Potatoes

Parsley Steamed Potatoes

Mushroom Risotto

Steamed Broccoli & Cauliflower

Sautéed Green Beans with Bell Peppers

Sautéed Zucchini & Yellow Squash

Steamed Broccoli

Green Beans Almondine

Buttered Carrots

Steamed Asparagus (seasonal)

\$42



- \* Weddings are our specialty
- \* Outdoor Ceremony on the Overlook Terrace
- \* Winter Weddings—ceremony and reception
- \* We customize each wedding to suit your dreams
- \* Call Becky for a personal tour

## HAWK'S VIEW GOLF CLUB



7377 KRUEGER ROAD

LAKE GENEVA, WI 53147

3 MILES NORTH OF DOWNTOWN LAKE GENEVA

262-348-9900

[www.hawksviewgolfclub.com](http://www.hawksviewgolfclub.com)



CEREMONY

RECEPTION

DINNER

BUFFET



### *Butler Passed Hors d'oeuvres*

Italian Sausage Stuffed Mushroom Caps

Fresh Tomato Bruschetta

Meatball Bruschetta

Pinwheels filled with jalapeno, raspberry preserve cream cheese

BBQ Meatball      Vegetable Parfait

Carolina Cocktail Weenie

Bacon Wrapped Water Chestnuts

BBQ Chicken Kebob

Chicken Salad Croustade

Baked Ravioli      Pork Eggroll

Select 2 at \$6    Select 3 at \$7    Select 4 at \$8  
based on one hour reception



Traditional full-service pampering for all your guests. Your guest tables will be set with floor length linens and white napkin folds. All accessory tables will be clothed and skirted in white linens.

Food and beverage prices are guaranteed 90 days prior to the function. All food and beverage is accessed a 20 percent service charge and 5.5 percent sales tax.

## Dinner Selections

Courses included in your dinner selection  
Warm assorted breads with honey whipped butter  
Salad greens with cucumber, tomatoes, shredded carrots, berries, red onion, and finished with a honey pineapple, garlic vinaigrette  
fresh brewed coffee

### *Roasted Apple Pork Loin*

Fresh pork loin, stuffed with diced apples, dried cranberries, and croutons, finished with apple bourbon demi glaze. Accompanied with Lyonnaise potatoes, vegetable selection \$30

### *Grilled Filet of Beef Tenderloin*

Grilled center cut choice beef filet, finished with green peppercorn sauce and sautéed mushrooms. Accompanied with parsley steamed potatoes, vegetable selection \$45

### *Top Sirloin*

Grilled six ounce sirloin, finished with red wine sauce and sautéed mushrooms. Accompanied with parmesan whipped potatoes, vegetable selection \$35

### *Slow Roasted Prime Rib*

Queen cut choice rib eye, with au jus, sautéed mushrooms, and horseradish sauce. Accompanied with garlic roasted potatoes, vegetable selection \$45

### *Jumbo Shrimp Scampi*

8 Jumbo Shrimp sautéed with garlic in butter, olive oil and white wine tossed with fresh lemon zest and parsley, served on a bed of angel hair pasta, vegetable selection \$32

### *Brazilian Glazed Smoked Salmon*

Fresh salmon fillet with an orange chili marinade  
Accompanied with wild rice,  
vegetable selection \$32

### *Vegetable Rotolo*

Ricotta, parmesan, and mozzarella cheeses blended with fresh vegetables and rolled in a rainbow pasta sheet, finished with a Chardonnay cream sauce and vegetable selection \$29

### *Chicken Saltimbocca*

Fresh breast of chicken dredged in seasoned flour topped with Ham and Swiss cheese finished with a white wine sage sauce. Accompanied with parsley boiled potatoes, vegetable selection \$30

### *Caprese Chicken*

Fresh breast of chicken stuffed with diced tomato, red onion, fresh mozzarella and basil, finished with a Pinot Grigio cream sauce. Accompanied with garlic roasted potatoes, and steamed broccoli and cauliflower \$30

### *Cabernet Chicken*

Fresh breast of chicken stuffed with wild rice and brunna vegetables, finished with champagne cream sauce. Accompanied with oven roasted red potatoes, sautéed green beans and red bell peppers \$30

### *Parmesan Crusted Cod*

Fresh Icelandic parmesan crusted cod fillet, baked to a golden brown. Accompanied with garlic roasted potatoes, vegetable selection \$30

### *Children's Plate*

Chicken Fingers, Macaroni & Cheese and fruit cup \$16

### *Combination Plate*

Design your own entrée plate by selecting two entrees. Combination plates include approximately half of each entrée selected. \$2 additional per plate from the highest price entrée.