

Buffet Dinner Selections

All dinners are served with assorted breads with honey whipped butter and assorted greens with cucumber, tomatoes, shredded carrots, red onion, and seasoned croutons with a honey pineapple vinaigrette.

Select one entrée from each category

Entrée #1—Chef Carved, served with sautéed mushrooms, onions, and 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

Homemade Meat or Spinach Lasagna

Potatoes and Vegetables—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)



Year-Round Weddings

Outdoor Ceremonies on the Overlook Terrace

Up to 350 Guests

Call or Email Becky for a personal tour!

becky@hawksviewgolfclub.com



Hawksviewgolfclub.com
[Facebook.com/hawksviewgolfclub](https://www.facebook.com/hawksviewgolfclub)
(262) 348-9900

Hawk's View
Golf Club

Wedding Menu



Hawksviewgolfclub.com
[Facebook.com/hawksviewgolfclub](https://www.facebook.com/hawksviewgolfclub)
(262) 348-9900

Butler Passed Hors d'oeuvres

Italian Sausage Stuffed Mushroom Caps

Fresh Tomato Bruschetta

Pinwheels filled with jalapeno, raspberry

preserve, and cream cheese

BBQ Meatballs

Bacon Wrapped Water Chestnuts

Mini Quiche

Shrimp Shooter

BBQ Chicken Kebob

Chicken Salad Croustade

Vegetable or Pork Eggroll

Cheese/Sausage Skewer

Vegetable Parfait

Prices are per person based on a
one hour reception

Food and beverage prices are guaranteed
90 days prior to the function.

All food and beverage is assessed a 20%
service charge and 5.5% sales tax

Plated Dinner Selections

All entrées include warm assorted breads with honey whipped 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.



Roasted Apple Pork Loin—Fresh pork loin, stuffed with diced apples, dried cranberries, and croutons. Finished with an apple bourbon demi glaze.

Grilled Filet of Beef Tenderloin—Grilled center cut choice beef filet, finished with green peppercorn sauce and sautéed mushrooms.

Top Sirloin—Grilled six ounce sirloin, finished with red wine sauce and sautéed mushrooms.

Slow Roasted Prime Rib—Queen cut choice ribeye, with au jus, sautéed mushrooms and horseradish sauce.

Brazilian Glazed Smoked Salmon—Fresh salmon fillet with an orange chili marinade.

Butterflied Pork Rib Chop - Filled with andoville sausage stuffing and finished with and apple cider Dijon sauce.

Vegetable Rotolo—Ricotta, parmesan, and mozzarella cheeses blended with fresh vegetables and rolled in a rainbow pasta sheet. Finished with a Chardonnay cream sauce.

Chicken Saltimbocca—Fresh breast of chicken dredged in seasoned flour topped with Ham and Swiss cheese, and finished with a white wine sage sauce.

Caprese Chicken—Fresh breast of chicken stuffed with diced tomato, red onion, fresh mozzarella, and basil. Finished with a Pinot Grigio cream sauce.

Cabernet Chicken—Fresh chicken breast stuffed with wild rice and brunua vegetables, finished with champagne cream sauce.

Parmesan Crusted Cod—Fresh Icelandic parmesan crusted cod fillet, baked to a golden brown.

Children's Plate—Chicken fingers, macaroni & cheese, and a fruit cup.

Combination Plate—Design your own entrée plate by selection two entrees. Combination plates include approximately half of each entrée selected.

Dessert Station—\$100