



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, 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 entrées 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-crust 28

BACON WRAPPED SCALLOPS

scallops wrapped with maple glazed bacon 26

MUSHROOM RISOTTO ARANCINIS

mushroom risotto, parmesan-crust 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 | Tea Selection | Milk | Soda (Coke products)
Juice | Housemade Lemonade | Fruit Infused Water *(by the gallon)*

BAR SELECTIONS

DOMESTIC BOTTLE BEER

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

IMPORT BOTTLE BEER

Amstel Light, Heineken, Corona Light, Corona Extra, Lakefront IPA, Lakefront Riverwest Stein, New Castle, New Glarus Spotted Cow, Pilsner Urquell, Wisconsin 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 or bottle are available

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

CALL COCKTAIL

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

PREMIUM COCKTAIL

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



