

White Oak catering 2026

G R I L L

appetizers

Sliders | Served on Potato Roll | 3 each

buffalo chicken | Breaded & Deep Fried Breast Meat, Lettuce, Buffalo Sauce & Ranch 20

beef philly | Shaved Prime Rib, Sauteed Green Peppers, Onions, Mushrooms & Melted Swiss 23

thai beef | Oriental Marinated Beef, Spicy Thai Slaw, & Thai Peppers on Side 25

stand alone appetizers

Stuffed Mushroom Caps

Fresh Mushroom Caps Stuffed with a Rich Filling of Cream Cheese Parmesan Based | 6 each 14

Shrimp Cocktail

Wild Caught Jumbo Gulf Shrimp Boiled In Spices Served With Cocktail Sauce & Lemon | 6 each 42

Bacon Wrapped Shrimp

Wild Caught Jumbo Gulf Shrimp Bacon Wrapped Basted With A Sweet Heat Maple Glaze and Broiled Sprinkled with Chopped Green Onion | 6 each 42

Fresh Veggie Spring Rolls

Rice Paper Stuffed And Rolled With , Fresh Herbs, Ginger Root, Rice Noodles, Cucumber, Tri Colored Peppers, Green Onion, Napa And White Cabbages And Matchstick Carrot. Served With Peanut Sauce | 2 each 16

Bacon Wrapped Chestnuts

Chestnuts Wrapped In Apple Wood Smoked Bacon Glazed And Baked | 8 each 14

Crab Rangoon

Wontons Stuffed With Rich Crab Filling Deep Fried And Served With Sweet And Sour Sauce | 8 each 18

Fish Tacos

Crispy Fried Haddock Loin Rolled In A Lime Infused Breading Laid On A Grilled White Corn Tortilla Topped with White & Red Cabbages, Red Onion, Cilantro, Homemade Sour Cream Sauce And Served With A Side Of Homemade Salsa | 2 each 23

Antipasto Salad

Tri-Colored Rotini Pasta, Black Olives, Mushrooms, Feta Cheese, Green And Red Peppers, Pepperoni, Fresh Basil, Garlic Tossed With A Lemon Vinaigrette | 1 each 16

Hand Cut Chicken Strips

Rolled In Our House Breading And Fried Juicy Crisp Served With Ranch Dressing | 1 each 6

Wisconsin White Cheddar Cheese Curds

Tossed In A Light Breading And Deep Fried. Served With Ranch Dressing | 8 oz. 17





catering

chicken

BBQ Chicken

Glazed And Slow Roasted With Our In House Sauce, Finished with a slight char | 1/2 chicken 16

Greek Chicken

Marinated In a Lemon Herb Yogurt Blend, Tossed In A Blend Of Greek Herbs And Seasonings Slow Roasted to a Crispy Golden Finish | 1/2 chicken 14

Deep Fried Chicken

Marinated In our House Brine, Rolled In Our House Breading And Deep Fried to Juicy Perfection | 1/2 chicken 16

Smothered Chicken Breast

Butterflied Breast Stuffed With Shaved Ham, Baby Swiss Cheese, Breaded and Roasted to a Delicate Oven Crisp | 6 oz. 12

Chicken Vegetable Kabobs

Tender Chicken Breast Chunks Skewered With Fresh Mushrooms, Red Onion, Bell Peppers, and Ripe Tomato. Basted With Teriyaki Based Sauce And Charbroiled To A Grill Like Finish | 2 skewers 19

German Chicken Schnitzel

Tenderized, Breaded German Seasoned Chicken Breast Fried Crisp | 6 oz. 9
w/Forest Mushroom Gravy 10

fish

Deep Fried Walleye

Rolled In A House Made Breading and Deep Fried To Golden Perfection | 8 oz. 31

Deep Fried Haddock

Fresh Loins Rolled In A House Made Breading And Deep Fried To Golden Perfection | 3 oz. 11

Baked Walleye

Walleye Filet Baked In A Delicate Lemon Cream Sauce | 8 oz. 29

Baked Haddock

Fresh Haddock Loins Baked In A Garlic Butter Wine Sauce | 3 oz. 11



catering

salmon

Maple Balsamic Glazed Salmon

Fresh Salmon Brushed With A Maple Balsamic, Caramelized Maple Shallot Glaze and Baked | 6 oz. 17

Creamed Dilled Salmon

Fresh Salmon Baked In A Lemon Shallot Creamed Dill Sauce | 6 oz. 17

Lemon Caper Salmon

Fresh Salmon Baked In A White Wine, Shallots, Lemon Butter, Caper Sauce | 6 oz. 16

tuna

Oriental Tuna

Fresh Ahi Tuna Marinated In A Mix Of Soy, Citrus Juices, Lemon Grass, Ginger, Garlic, Spice Mix
Char Grilled To Perfection | 6 oz. 29

Rosemary Balsamic Tuna

Rosemary, Garlic, Sweet Heat Spice Blend, Balsamic Glaze Grilled To Perfection | 6 oz. 29

halibut

Mediterranean Halibut

Marinated Fresh Halibut Covered With Fresh Garlic, Kalamata olives, Sun Dried Tomatoes, Fresh Basil,
Mix Of Mediterranean Spices Baked To Perfection | 6 oz. 30

scallops

Pan Seared Scallops

Fresh Jumbo Scallops Seasoned And Seared In A Infused Garlic Olive Oil Butter Mix | 6 each market

Scallops Grenobloise

Sauteed Jumbo Scallops With Fennel, Parsley, Capers, Lemon | 7 each market

Cajun Scallops

Cajun Seasoned Jumbo Scallops In A Mix Of Red Onion, Garlic and Seared in a Butter Olive Oil Mix | 7 each market

lobster

Lobster Tail

Split Tail Basted In A Seasoned Garlic Butter And Broiled To Perfection. | 7 oz. market



catering

beef

Beef Tenderloin

Prime Tenderloin Buttered, Rubbed With Our In House Steak Seasoning Baked To a Perfect Medium Rare | 1 lb. 83

BBQ Short Ribs

Dry Rubbed With BBQ Spices, Slow Baked In Our In House Tangy BBQ Sauce | 8 oz. 21

Prime Rib

Prime Beef Dry Rubbed with Our In House Steak Rub and Slow Roasted Over Night for a Tender Medium Rare Finish | 1 lb. 49

Beef Vegetable Skewers

Skewers Of Marinated Beef With Red Onion, Mushrooms, Bell Peppers, And Tomatos Char Grilled | 2 skewers 25

Flat Iron Steak

A Very Tender Cut Marinated In a Herbed Garlic Balsamic And Grilled To Your Preference | 1 lb. 36

Beef Stroganoff

Tender Beef Chunks Simmered With Onion, Mushrooms, Finished In A Rich Cream Gravy Served With Cavatappi Noodles Or Rice Blend | 1 serving 28

Pepper Steak

Tender Beef Chunks Simmered In A Rich Beef Stock With Garlic, Onion, Mushrooms, Bell Peppers, Tomato Wedges. Served With Rice Blend Or Noodles | 1 serving 28

seafood

Broiled Shrimp Scampi

Jumbo Wild Caught Shrimp Basted In A Seasoned White Wine Garlic Butter And Broiled To Perfection | 2 skewers 44

Shrimp Skewers

Seasoned And Buttered Jumbo Wild Caught Shrimp Skewered And Grilled to Perfection | 2 skewers 46

Cajun | 2 skewers 48

Mediterranean | 2 skewers 48

Garlic Lemon Pepper | 2 skewers 48

Shrimp Linguini

Wild Caught Jumbo Shrimp Sauteed and Simmered in a Rich Seafood Broth Served On A Bed Of Linguini With Fresh Basil And Grated Parmesan To Finish | 7 each 49



catering

pork

Baby Back Ribs

Seasoned With In House Dry Rub Slow Tender Roasted in a Onion Pork Stock and Finished with Our In House BBQ Sauce | 1/2 rack 21 | full rack 38

Greek Pork Loin

Rubbed With Greek Spice Blend Slow Roasted To A Perfect Medium Temperature | 6 oz. 22

Bacon Wrapped Pork Loin

Pork Loin Seasoned and Wrapped In Apple Smoked Bacon And Char Grilled Medium | 6 oz. 24

Apple Fennel Pork Loin

Pork Loin Rested In A Herbed Apple Juice Based Marinade And Baked With Fennel, Apples, Onions | 6 oz. 18

German Pork Schnitzel

Tenderized Pork Loin Rolled In A German Seasoned Breading Fried Crisp | 6 oz. 9 | w/ Forest Mushroom Gravy 17

potato sides

Twice Baked Potatoes

Richly Flavored Mashed Potatoes Stuffed Into a Potato Shell And Baked Golden Brown | 1/2 potato 9

Baked Potato

Wisconsin Grown, Served With Butter And Sour Cream | 1 potato 6

Mashed Potatoes

Rich And Fluffy Wisconsin Potatoes Whipped With Butter And Cream | 6 oz. 6 | w/ Gravy 8

Roasted Seasoned Fingerling Potatoes

Mix Of Colored Potatoes Tossed In A Olive Oil With Herbs And Spices | 6 oz. 9

American Fries

Cubed Potatoes, Onions, and Garlic Tossed In A Seasoned Butter Fried Golden Brown | 6 oz. 8

Potato Pancakes

Hand Graded Potatoes And Onions Mixed With Eggs, Bread Crumbs And Spices Fried Golden Brown | 2 pancakes 11

Au Gratin Potatoes

Sliced Potatoes Layered In A Sauce Of Blended Cheeses And Seasoned Cream And Baked | 6 oz. 9

Dauphinoise Potatoes

Sliced And Stacked, Layered With Rich Cream Sauce A Gruyere Cheese And Baked To A Golden Finish | 6 oz. 11

Potato Salad

Wisconsin Classic! A Mix Of Cubed Potato, Onion, Celery, Hard Boiled Eggs, In A Salad Dressing Base With Spices | 6 oz. 11



catering

fries

Hand Cut Steak Fries

Wisconsin Grown, Hand Cut And Double Fried Lightly Salted | 1 potato 10

Hand Cut French Fries

Wisconsin Grown, Hand Cut And Double Fried Lightly Salted | 1 potato 10

Hand Cut Sweet Potato French Fries

Wisconsin Grown, Hand Cut And Double Fried Lightly Salted | 1 potato 11

rice sides

Wild Rice

Simmered In A House Made Chicken Stock For Extra Rich Flavor | 6 oz. 11

Wild Rice With Forest Mushrooms

Forest Mushrooms Shallots, and Garlic Simmered In Sherry Reduction Mixed With Wild Rice And Baked | 6 oz. 14

Wild Rice Casserole

A Blend Of Wild Rice Mushrooms, Shallots, Green Pepper, Bacon Baked In A Rich Cream Sauce | 6 oz. 14

Rice Blend

A Blend Of Red, Brown, White, And Wild Simmered In A In House Chicken Stock | 6 oz. 6

pasta sides

Linguini

Tossed In A Garlic Butter Sauce And Served With Parmesan Cheese | 6 oz. 6

Bow Tie

Tossed In A Garlic Butter Sauce And Served With Parmesan | 6 oz. 6

Fettuccine Alfredo

House Made Alfredo Sauce Of Garlic, Cream, And Parmesan Tossed In Fettuccini | 6 oz. 11



catering

vegetable sides

Gingered Carrots

Carrot Pieces Tossed With Fresh Ginger, Butter And A Hint Of Brown Sugar Slowly Baked | 6 oz. 8

Grilled Asparagus

Seasoned And Buttered Char Grilled To Perfection | 6 oz. 11

Roasted Root Medley

Carrots, Onions, Parsnips, Beets, Turnups, Fennel Tossed In A Balsamic, Brown Sugar Herbed Glaze And Roasted | 6 oz. 11

Corn On The Cob

Gently Boiled Corn Served with Butter | 1 ear 4 | w/Herbed Butter 8

Roasted Broccoli

Crowns Trimmed & Roasted with Seasoned Olive Oil, Lemon, Seasoning, and Finished with a Sprinkle of Parmesan | 6 oz. 9

Roasted Cauliflower

Tossed In Seasoned Olive Oil, Lemon Juice, Garlic Roasted And Finished With a Sprinkle Of Parmesan | 6 oz. 8

Roasted Brussel Sprouts

Tossed In A Seasoning Mix With Balsamic And Brown Sugar Roasted To A Crisp Tender Finish | 6 oz. 8
w/ Maple Balsamic, Bacon and Shallots | 6 oz. 14

Grilled Green And Yellow Summer Squash

Tossed In A Seasoned Olive Oil And Char Grilled | 6 oz. 8

Roasted Butternut Squash

Cubed And Tossed In A Seasoned Olive Oil, Brown Sugar, And Balsamic | 6 oz. 6

Haricots Verts (French Green Bean)

Tender Beans Tossed With Shallots In A Lemon Butter Sauce | 6 oz. 14

Roasted Beets

Tossed In A Seasoned Olive Oil And Roasted Tender | 6 oz. 11

Eggplant Parmesan

Italian Breaded Eggplant Slices Fried, Layered In House Made Tomato Sauce With A Mix Of White Cheeses and Basil, Baked. | 6 oz. 12



catering

salads

Dinner Salad

A Mix Of Local Organic Greens With Cucumber, Cherry Tomatos And Red Onions | 1 plated salad 9

Roasted Beet Salad

An Arugula Mix Of Locally Grown Organic Greens, Roasted Golden Beets, Goat Cheese, Walnuts, Figs and Drizzled With A Fig Balsamic | 1 plated salad 14

Wedge Salad

Iceberg Wedge Topped With Chunky Blue Cheese Dressing, Blue Cheese Crumble, Bacon Chunks, Hard Boiled Egg, Red Onion, Cherry Tomatos And Croutons | 1 plated wedge 13

Salad Dressings

Blue Cheese

Italian

Balsamic Vinaigrette

Orange Ginger Balsamic

French

Thousand Island

Honey Balsamic

Honey Lemmon Vinaigrette

Ranch

Greek

Rosemary Balsamic

Lime Vinaigrette

soups/chili

Price depends on your request | cup 11 | bowl 14

bread

Focaccia | 1 loaf 12

Baguette | 1 loaf 12

Assorted Dinner Rolls | 1 dozen 12

French Bread | 1 loaf 12 | w/Roasted Garlic Dipping Oil 4 oz. 14



catering

desserts

Lemon Souffle

Hollowed Out Lemons Filled With A Lemon Meringue And Baked | 1 lemon 14

Chocolate Molten Lava Cake

Chocolate Lovers, Mini Cakes Baked In A Ramekin With A Rich Chocolate Oozing Center | 6 oz. Ramekin 10

Strawberry Crisp With Ice Cream

Fresh Strawberry's Mixed With Cinnamon and Sugars And A Sweet Oat Topping Baked Crisp and Topped with Vanilla Ice Cream | 6 oz. 8

Triple Berry Crisp

Prepared As Above With Strawberries, Blackberries And Raspberries | 6 oz. 9

Chocolate Mousse

This Classic Desert Is Light Yet Intensely Chocolate. Served With Whip Cream And Shaved Chocolate On Top | 6 oz. 8

Berry Cannoli

Light And Sweet Tube Shaped Dough Fried, Filled With A Sweet Creamy Filling Topped With A Berry Compote. Choose From Strawberries, Raspberries Or Blueberry's | 3 per order 14

Strawberry Short Cake

This Classic Is Crafted With Fresh Strawberries, Crumble Cake, And Homemade Whipped Cream | 1 per order 8

Crème Brulee

This Classic French Dessert of Sweet Rich Custard And Caramelized Sugar Will Keep You Wanting More! | 6 oz. Ramekin 11

Raspberry Walnut Torte

Raspberry Tart with a Shortbread Crust, Chopped Walnuts, Raspberries, and a Custard Filling. Served with Ice Cream | 1 serving 9

Peach Cobbler

Sugared Spiced Peach Slices Topped With A Sweetened Biscuit Batter And Baked To Golden Brown Served With Ice Cream | 1 serving 9

Caramel Apple Delight

Graham Crust Filled With, Pudding, Red And Green Apples, Chopped Peanuts, Whip Cream, And Caramel | 1 serving 10

Cherry Delight

Graham Crust With A Flavored Cream Cheese Filling Topped With Home Made Whip Cream, And A Very Cherry Glaze Topping | 1 serving 7

Heart Delight Eclair Cake

Layers Of Dough, Custard, Whip Cream Topped With Chocolate Drizzle | 1 serving 9

homemade pies | 1 pie 23

Apple

Blackberry

Strawberry

Raspberry

Berry Patch

Cherry

Peach

Blueberry

Strawberry Rhubarb

Pumpkin