

Beginnings

	serves 40 – 50
Cold Hors D’oeuvres	
Hummus	\$ 65.00
<i>Roasted Red Pepper Hummus with Pita chips, sliced cucumbers and carrots</i>	
Jumbo Shrimp Cocktail	\$175.00
<i>Served over Ice with fresh lemon and Bloody Mary Cocktail Sauce</i>	
Caprese Skewers	\$100.00
<i>Fresh grape tomato, mozzarella and basil drizzled with balsamic reduction</i>	
Fresh Fruit Skewers with Strawberry Whipped Cream	\$ 75.00
<i>Seasonal fruits on kabob</i>	
Deviled Eggs	\$ 65.00
<i>Made creamy with mayonnaise and piquant with mustard</i>	
Cheese Sausage and Crackers	\$100.00
<i>Assortment of cheeses and summer sausage served with assorted crackers</i>	
Tortilla chips with Assorted Salsas and Guacamole	\$ 65.00
<i>Abundant chips with pineapple salsa, traditional salsa and house made Guacamole</i>	
Hot Hors D’oeuvres	
Bacon Wrapped Water Chestnuts	\$125.00
<i>Smoked bacon wrapped around water chestnuts lightly dusted with bread crumbs</i>	
Beef Franks in Pastry	\$ 75.00
<i>Cocktail size beef franks wrapped in a light pastry puff served with dipping sauces</i>	
Stuffed Mushroom Caps	\$125.00
<i>Blue cheese or Sausage hand stuffed jumbo fresh mushroom caps</i>	
Chicken Wings	\$125.00
<i>Buffalo or BBQ with dipping sauces and celery</i>	
Meatballs	\$100.00
<i>Choice of Swedish or BBQ</i>	
Mozzarella Sticks	\$ 75.00
<i>Saz’s signature 5” hand wrapped in a wonton for extreme crunch. Served with warm marinara dipping sauce</i>	
Loaded Potato Skins	\$ 75.00
<i>Loaded with cheese and topped with crispy bacon bits and sour cream</i>	
Bavarian Pretzel Sticks	\$ 75.00
<i>Fresh baked with Dipping Sauces (cheese/grain mustard/beer cheese)</i>	
Platters & Party Trays	
Fresh Fruit Platter	\$125.00
<i>Bountiful display of seasonal fruit served with strawberry whipped cream</i>	
Assorted Vegetable Platter	\$115.00
<i>Crisp and cool vegetables served with dill dip</i>	
WI Artisanal Cheese Buffet	\$200.00
<i>A variety of local cheeses served with gourmet crackers, nuts & fruit</i>	
Taco Dip Platter	\$ 75.00
<i>Layered taco dip with sour cream, salsa, lettuce, tomatoes, black olives and cheese served with tortilla chips</i>	
Buffalo Chicken Dip Platter	\$100.00
<i>House made baked dip with bold flavor served with assorted crackers</i>	
Spinach Artichoke Dip Platter	\$100.00
<i>Creamy dip made in house with fresh spinach, cheese and chunks of artichoke served with crostini</i>	

Camp Lakotah Event Menu

A La Carte Snacks	<i>continuously filled throughout the event – choice of 2 items</i>	\$2.00/person
Gardettos		
Pretzel Twists		
Pretzel Crisps – Variety of flavors		
Fresh Popped Buttered Popcorn		

Late Night Snacks

Food Bars	serves 40 – 50
Nacho Bar – <i>cheese sauce, salsa, sour cream and hot peppers with crisp tortilla chips</i>	\$ 75.00
Irish Nacho Bar - <i>cheese sauce, salsa, sour cream and hot peppers with tator tots</i>	\$ 80.00
Hot Wings & Cool Dips – <i>Buffalo or BBQ with dipping sauce</i>	\$125.00
Jumbo Bavarian Soft Pretzels – <i>served warm with cheese sauce & mustard</i>	\$ 75.00
Sweet Cinnamon Soft Pretzel Bites – <i>served warm with cream cheese dipping sauce</i>	\$ 75.00
Loaded Potato Skins- <i>bacon bits with melted cheese and sour cream</i>	\$ 75.00
Silver Dollar Ham & Turkey Sandwiches – <i>served cold with mayo & mustard</i>	\$ 85.00
Grilled Cheese with Tomato Soup Shooters – <i>gooey American cheese with tomato soup to dunk</i>	\$ 85.00
Gyros – <i>beef gyro with warm pitas, tzatziki sauce, sliced tomatoes and onions</i>	\$125.00

Pizza – Homemade

serves 4 - 6

Classics:

\$12 each

Cheese/Sausage/Pepperoni/Sausage & Pepperoni

Traditional:

\$14 each

SMO - Cheese, sausage, mushroom, onion

Deluxe – cheese, sausage, pepperoni, green peppers, black olives, onions

Lakotah Deluxe – cheese, pepperoni, kielbasa, onions, mushrooms, black olives & green olives

Veggie: cheese, mushroom, black olive, onion, green pepper

Specialty:

\$16 each

Buffalo Chicken

BBQ Chicken

Margherita

Mac & Cheese

Meat Lovers

Build Your Own (up to 8 ingredients)

Camp Lakotah Event Menu

Breakfast Buffets

All breakfast buffets include orange juice, cranberry juice, milk, coffee and hot tea
Priced per person

Continental	\$7.00
<i>Assorted baked goods, Variety of Cereals, Oatmeal, Fresh Whole Fruit & Yogurt</i>	
Breakfast Buffet	\$8.50
<i>Scrambled eggs, hashbrowns, variety of cereal, oatmeal, fresh whole fruit & yogurt</i>	
Lakotah Breakfast Buffet	\$10.00
<i>Scrambled eggs with cheese & diced ham, buttermilk pancakes, hashbrowns, bacon or sausage, variety of cereal, oatmeal, fresh whole fruit & yogurt</i>	
Deluxe Lakotah Breakfast Buffet	\$12.00
<i>Scrambled eggs with cheese & diced ham, buttermilk pancakes, hashbrowns, bacon, sausage, seasonal fresh fruit tray, assorted baked goods, variety of cereal, oatmeal & yogurt</i>	
Brunch	\$15.00
<i>Scrambled eggs, spiral cut ham or gourmet bacon bar, hashbrowns, sausage patties, buttermilk pancakes, fresh salad bar, cheese & sausage platter, seasonal fresh fruit tray, assorted baked goods, bagels and cream cheese & yogurt</i>	
Breakfast Nachos	\$12.00
<i>Soft flour tortillas, tortilla chips or tator tots, refried beans, scrambled eggs, bacon bits,cheese, tomatoes, scallions, fresh jalepenos, sour cream & salsa, Variety of cereal, oatmeal, fresh whole fruit & yogurt</i>	

Breakfast Buffet Additions	per person
Scrambled Eggs	\$2.00
Buttermilk Pancakes	\$2.00
French Toast	\$2.00
Bagels & Cream Cheese	\$2.00
Fresh Hot Cinnamon Rolls	\$1.50
Assorted yogurts	\$1.00
Whole fresh fruit	\$1.00
Fresh Fruit Platter	\$2.50
Assorted Baked Goods	\$1.50
Breakfast Meat – maple bacon or sausage or Canadian bacon	\$2.00
Gourmet Bacon Bar	\$3.00

Camp Lakotah Event Menu

Lunch Buffets

All lunch buffets include iced tea, lemonade, milk and water

Priced per person

Soup and Salad Bar

\$12.00

Two varieties of soup or chili served with our deluxe salad bar: romaine lettuce, mixed greens, baby spinach, pasta salad, 3 bean salad, cottage cheese, tomatoes, cucumbers, baby carrots, shredded cheese, hard boiled eggs, giardiniera, diced red onion, pickle spears, croutons, variety of dressings, fresh baked warm rolls with WI butter and whole fresh fruit

Build your own Sub Sandwich

\$14.00

Smoked Turkey, Honey Ham, Roast Beef & Salami, Cheddar, Swiss, Pepper Jack & Provolone cheeses, lettuce, baby spinach, sliced tomatoes, red onions, pickle chips, fresh baked 8" sub rolls, mustard & mayo. Served with potato salad, whole fresh fruit and potato chips

Camp Cookout

\$14.00

Grilled 1/3 lb. pub burgers and WI bratwurst with sauerkraut, Cheddar, Swiss, Pepper Jack & Provolone cheeses, lettuce, baby spinach, sliced tomatoes, red onions, pickle chips, hearty rolls and condiments. Served with creamy coleslaw, whole fresh fruit and potato chips

Pizza Pizza Pizza

\$12.00

Your choice of pizzas from our wide variety of selections! Classics to Specialty – there's so many to choose from! Served with garlic breadsticks, hot marinara dipping sauce, pasta salad and whole fresh fruit

Mexican Fiesta

\$12.00

Seasoned ground beef and shredded chicken, lettuce, tomato, onions, black olives, shredded cheese, jalapenos, sour cream & salsa Served with black beans, white rice with cilantro, and large flour tortillas & crisp tortilla chips Whole fresh fruit included

Lakotah Chili

\$9.00

Hearty chili with flavor and consistency! Our In-House recipe is constantly rated "the best you've ever had" Served with oyster crackers, corn chips, sour cream, bacon bits, diced red onions and shredded cheese. Fresh baked sourdough rolls and whole fresh fruit

Spuds Your Way

\$10.00

Creamy garlic red mashed potatoes or extra- large baked potatoes make the perfect start! Toppings include real bacon bits, shredded chicken, cheeses, sour cream, broccoli florets, sautéed mushrooms, salsa, chives and WI butter Served with Caserer Salad and whole fresh fruit

Gourmet Grilled Cheese with Tomato Soup Shooters

\$12.00

Sourdough, Rye, 9 – grain and whole wheat breads topped with cheeses like gouda, gruyere, pepper jack, Colby and cheddar accompanied by rich hot tomato soup shooters for easy dipping Served with pickle spears, whole fresh fruit and potato chips

Greek Goddess

\$12.00

Beef gyros with warm pita shells, tzatziki sauce, cucumbers, tomatoes, onions Accompanied by Marinated Feta with Kalamata Olives, whole fresh fruit and shoestring seasoned fries

Lunch buffet additions

per person

Soup or chili	<i>seasonal varieties</i>	\$2.00
Bread Bowls		\$1.50
Salad Bar – standard		\$3.00
Salad Bar – deluxe		\$5.00
Caesar salad – hearts of romaine, fresh parmesan, croutons		\$2.00
Fresh Fruit Platter		\$2.50
Egg, Tuna, or Chicken Salad		\$2.00
Macaroni & Cheese – creamy and delicious		\$4.00
Cookie Platter		\$2.00
Ice Cream Novelty		\$2.00

Camp Lakotah Event Menu

Dinner Buffets

All dinner buffets include fresh baked hot sourdough rolls, dinner salad, choice of potato and choice of vegetable

Coffee, milk and water

Priced per person

Tier One Selections:

Seasoned Baked Chicken Breast – *savory boneless and skinless*

Swiss Chicken – *breaded breast with creamy chicken gravy and swiss cheese*

Bone-In Honey Touched Chicken – *white & dark meat crispy on the outside, juicy on the inside*

Roast Turkey with Gravy – *slow roasted and hand carved with gravy*

Brown Sugar Glazed Ham – *with sliced fresh pineapple*

Beef Tips with Mushroom Sauce – *creamy sauce with mushrooms, onions and buttered egg noodles*

Pork Loin Roast – *with garlic and rosemary*

Vegetarian Lasagna – *with spinach and cremini mushrooms*

Tier One Pricing:

2 selections	\$20.00
3 selections	\$26.00
Children (up to 10 years)	\$12.00

Tier Two Selections:

Grilled Beef Tenderloin (*add'l \$2.00 person*) with *au jus* or *Blue Cheese Compound*

Chicken Breast Cordon Bleu – *filled with cheese, ham, and a hint of Dijon mustard*

Fettuccine Alfredo with Scallops & Shrimp – *in a white cream sauce with sautéed seafood*

Beef Brisket – *lightly rubbed with special seasons and smoked*

Prime Rib – (*add'l \$3.00 person*) *slow roasted and served with au jus and horseradish aioli*

Tier Two Pricing:

2 selections	\$26.00
3 selections	\$32.00
Children (up to 10 years)	\$16.00

Combo Pricing

1 Tier One Selection & 1 Tier Two Selection	\$24.00
Children	\$14.00

Camp Lakotah Event Menu

Potato Selection:

Buttered Parsley Baby Reds
Au Gratin Potatoes
Garlic Red Mashed Potatoes
Baked Potatoes with butter & sour cream
Oven Roasted potatoes
Seasoned Buttered Noodles
Rice Pilaf

Vegetable Selection

California Blend Medley
Broccoli Florets
Sliced Buttered Carrots
Green Beans Almondine
Yellow & White whole kernel corn
Peas & Carrots
Cauliflower Florets

Dinner Buffet Additions

	per person
Fresh Fruit Platter	\$2.50
Macaroni Salad	\$1.00
Pasta Salad	\$1.00
Tuna & Shell Salad	\$1.00
Fresh Relish Tray	\$2.00
Fruit Fluff	\$1.00
Caprese Salad	\$2.00
Potato Salad	\$1.00
Cole Slaw	\$1.00
Macaroni & Cheese	\$4.00

Specialty Dinner Buffets

Deluxe Camp Cookout

\$24.00

Sliced smoked beef brisket, pulled pork, grilled 1/3 lb. pub burgers and WI bratwurst with sauerkraut, hearty rolls, Seasonal Fresh Fruit Platter, Baked beans, Creamy coleslaw, mashed potatoes and golden kernel corn

Pasta Station

\$18.00

*Penne, Bowtie & Linguine pastas with Zesty Marinara, 3 Meat and Alfredo Sauces Grilled Italian Sausage, Charbroiled Chicken and Italian Meatballs, Baked Macaroni & Cheese Garlic Breadsticks, Fresh Fruit Platter, Caesar Salad and freshly grated Parmesan
Sautéed Shrimp available for an extra \$3.00 per person*

Fajita Station

\$18.00

*Bold Chicken and Tender Beef sautéed with bell peppers, onions and lime juice Served with flour tortillas, shredded cheese, house made guacamole, sour cream, cilantro and pico de gallo, Fresh Fruit Platter, Black Bean & Corn Salad and crisp tortilla chips
Sautéed Shrimp available for an extra \$3.00 per person*

Sweet Endings

Turtle Cheesecake – house specialty serves 12	\$28.00/cake
Fresh Baked Cookie Assortment Platter	\$2.00/person
Ice Cream Sundae Bar – hand scooped with hot fudge, caramel, pecans, whipped cream & cherries	\$6.00/person
Chocolate Fountain – assorted dippers including: strawberries, pineapple, marshmallows, graham crackers & brownie bites	\$6.00/person