

Oakstone Appetizers

304 Commerce Pkwy Cottage Grove, WI 53527

Hot Appetizers

Chicken Wings

House-seasoned deep-fried wings and drummies.

Side celery and choice of dipping sauce.

House-made BBQ, Buffalo, Ranch, or Blue Cheese.

— 10 pounds for \$100 —

— 20 pounds for \$200 —

Hot Buffalo Dip

Shredded chicken, sautéed celery, cream cheese and house made buffalo sauce. Served with tortilla chips.

—Pan for 40 people \$75—

Artichoke Dip

Spinach, roasted artichoke, cream cheese & toasted parmesan. Served with crispy pita chips.

—Pan for 40 people \$75—

Loaded Baked Potato Fries

Battered fries topped with Oakstone cheese sauce, bacon bits, roasted jalapenos, green onion and side of sour cream.

—Half pan for 25 guests \$45—

—Pan for 50 guests \$75—

Meatballs

Meatballs with choice of house made BBQ sauce, marinara or Swedish style.

— Half pan for 25 guests \$55—

—Pan for 50 guests \$90—

Mini Mozzarella Stick

Breaded mozzarella sticks with marinara.

— Half pan for 25 guests \$50—

—Pan for 40 people \$80—

Popcorn Chicken Bites

Mini deep-fried breaded chicken bites. Served with BBQ and Ranch on the side.

—Half pan for 25 guests \$50—

—Pan for 50 guests \$80—

Mini Corndogs

Deep fried mini corndogs.

—Half pan for 25 guests \$50—

—Pan for 50 guests \$80—

Grilled Cheese Sandwiches

White bread with American cheese.

—Half pan for 25 guests \$30—

—Pan for 50 guests \$60—

French Fries or Tater Tots

— Half pan for 25 guests \$30—

Pan for 50 guests \$50—

Platters

Small— 15 Guests Medium— 30 Guests

Large— 50 Guests

Garden Vegetable

Carrot sticks, celery, cherry tomatoes, pea pods, cauliflower, red pepper strips, and cucumbers.

Side house-made ranch and chipotle ranch.

Small \$40 — Medium \$80 — Large \$105

Artisan Meat & Cheese

Assorted meats and cheeses served with a medley of crackers.

Small \$45 —Medium \$90 — Large \$130

Fresh Fruit

Strawberries, pineapple, oranges, blue berries, and cantaloupe served with chilled yogurt dip.

Small \$42.50 —Medium \$85 — Large \$105

Italian

Bruschetta dip, Pesto, Pepperoncini, Seasoned Olive Oil, Mozzarella Balls and Crostinis.

Small \$40 — Medium \$80 — Large \$110

Caprese Skewers

Fresh mozzarella, cherry tomatoes, basil, pesto and balsamic reduction.

Small \$40 —Medium \$80 — Large \$110

Latin

Pico de gallo, fresh guacamole, & house made salsa. Served with tortilla chips.

Small \$40 —Medium \$80 — Large \$110

Smoked Salmon Tar Tare

House made crostinis topped with lemon caper creme fraiche and smoked salmon.

Small \$60 —Medium \$110 Large — \$150

Mushroom Duxelle

House made crostinis topped with wild mushroom spread and fresh herbs.

Small \$40—Medium \$80 — Large \$110

Cucumber Cream Crostinis

House made crostinis topped with lemon dill cream cheese spread, sliced cucumber, and fresh cracked pepper.

Small \$40—Medium \$80 — Large \$110

Oakstone Buffets

Taco and Nacho Buffet

Pequeno: \$480 for 30 guests

Medio: \$800 for 50 guests

Grande: \$1,200 for 75 guests

Mucho Grande: \$1,600 for 100 guests

Choice of one protein, rice, and beans

*Price increase for multiple selections in any category

Buffet includes

Soft flour shells & tortilla chips

Choice of

Taco seasoned ground beef,
southwest chicken, jerk chicken, or
carnitas

Choice of

Fiesta rice or cilantro lime rice

Choice of

Black beans or refried beans

Toppings included

Shredded cheese, shredded lettuce, diced
tomatoes, diced onions, sliced black olives,
and diced fresh jalapenos

Sauces included

Sour cream, chipotle ranchero sauce, salsa
and choice of cheese sauce - Oakstone
cheese sauce or queso blanco.

Guacamole - Add \$1/person

Deli Sandwich Buffet

\$11 per guest

Assorted sandwiches with
Variety dinner rolls either deli-style turkey
or ham and cheddar or pepper jack cheese

Sauces included

Mayo, yellow mustard, and
djon mustard

Sides included

Pickle spears
&
Bowl of house-made potato chips

**Hot appetizers or trays helps add
to your buffet!**



Include plates, napkins, and silverware.
Hot and cold food have a hold time of 2 hours.
Left over food is not allowed to be taken home per
WI State Health Regulations.

Sales Tax included in pricing
* 20% Gratuity added to subtotal for catered food*

*Prices subject to change with out notice due to
market pricing*
Headcount is final 7 days before event.

Oakstone Dinner Buffet

Choice of 2 dinner options per event \$26 per person
Choice of 1 Side & 1 Vegetable

Choice of 2

Tier 1

House Made Roast Beef
Garlic Herb Chicken
Chicken Piccata
Chicken Marsala

Tier 2 (+\$3/person)

Dry Rubbed Pork Tenderloin
Chicken Tikka Masala
Deep Fried Cod

Tier 3 (+\$6/person)

Beef Tenderloin in Red Wine Sauce
Caprese Flank Steak
Cilantro Lime Flank Steak
Lemon Pepper Seared Salmon

Vegetarian \$18 per plate

Eggplant Parmesan
Seared Portobello with Red Wine Reduction
Penne Pasta with house made Alfredo Falafel
over Seasoned Rice

UPGRADES

Salad & Assorted Dinner Rolls

Add \$4.00 per guest

Garden Salad

Spring mix with shredded carrots, tomatoes,
cucumber, red onion and croutons

Choice of two: Ranch, Bleu Cheese, Lemon
Vinaigrette, Italian, or French

Caesar Salad

Romaine, Parmesan cheese, Caesar dressing &
house made garlic croutons

Soup & Assorted Dinner Rolls

add \$5 per guest

Tomato Basil

Lemon Chicken

Cream of Mushroom

Spotted Cow Beer Cheese

Healthy Harvest (Vegan)

Assorted Dessert Bars \$2 per person

Lemon bars, chocolate raspberry cheesecake,
pecan cookie bar, and coconut 7-layer bars.

Choice of 1 Side

Cheesy Scalloped Potatoes
Garlic Mashed Potatoes
Roasted Herb Red Skin Potatoes
Wild Rice Pilaf
Cilantro Lime Rice
Oakstone Mac 'n Cheese
Pesto Mac 'n Cheese
Buffalo Mac 'n Cheese
Potato Pancakes
Beer Battered French Fries

Choice of 1 Vegetable

Honey Glazed Carrots
Almond Bacon Green Beans
Roasted Harvest Medley—Zucchini, Squash, Red
Pepper, and Red Onion
Roasted Veggie Medley— Corn, Green Beans,
and Carrots
Additional Side or Vegetable + \$2 per person



Dinners include plates, napkins and silverware. Buffets
have a 2 hour hold.
Left over food is not allowed to be taken per WI State
Health Regulations.

20% Gratuity added to subtotal with catering

Tax is included in pricing

— Cash accepted —

—Checks accepted prior up to 7 days before event— Credit card
transactions over \$1,000 will have 3% added fee

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Oakstone Pasta Bar

\$22 per person includes:

2 pasta types

2 sauce styles

2 proteins

Parmesan Cheese

Red Pepper Flakes

Seasoned Olive Oil

Pasta Options:

Spaghetti

Cavatappi

Linguine

Penne

Elbow

*Radiatore (+\$.50 per
person)*

Sauce Options:

Alfredo (V)

Marinara (VG)

Vodka (V)

Cheddar Cheese Sauce (V)

Pesto Cheese Sauce (V)

(+\$1/per person)

Cajun Cream Sauce (V)

(+\$1 per person)

Protein Options:

Garlic Herb Chicken

Blackened Chicken

Beef/Pork Meatballs

Garlic Butter Shrimp (+\$3 per person)

Cajun Style Shrimp (+\$3 per person)

Italian Shredded Beef (+\$2 per person)

Portobello Mushroom (V) (+\$2 per person)

Additional Options

Sautéed Vegetables (+\$.50 per person)

Onions

Peppers

Mushrooms

Tomatoes

French Bread

(+\$0.50 per person)

Oakstone Brunch Buffet

French Toast Buffet \$10/person

Brioche French Toast
Whipped Cinnamon Butter
Fresh Whipped Cream
Homemade Strawberry Jam
Chocolate Chips
Crispy Bacon Bits
Powdered Sugar
Maple Syrup

Add ham, bacon, or sausage for
\$2/person.

Classic Breakfast \$13/person

Scrambled Eggs
Choice of One Meat (Ham,
Bacon, or Sausage)
Choice of Potato (Breakfast
Potatoes, Patatas Bravas, Tater
Tots, Potato Pancakes)
Toast
Fruit Medley

*Try Both
Buffet Options
for \$18/person!*

Additional Brunch Options

Biscuits & Sausage Gravy

Half Pan (20 People) \$50, Full Pan (40 People) \$80

Egg Bake - Choose from Ham, Bacon, Sausage, or Veggie

Half Pan (25 people) \$55, Full Pan (50 people) \$90

*Breakfast Lasagna - Choose from Ham, Bacon, Sausage,
or Veggie*

Half Pan (25 people) \$55, Full Pan (40 people) \$90

Larke's Homemade Coffee Cake

Half Pan (25 people) \$50, Full Pan (50 people) \$80

Oakstone Late Night Options

French Fry Bar \$13/person

Beer Battered French Fries
Oakstone Cheese Sauce
Homemade Chili
Bacon Bits
Shredded Cheddar Jack Green
onion
Ranch
Buffalo Sauce
BBQ Sauce

Nacho Bar \$10/person

Tortilla Chips
Oakstone Cheese Sauce
Pepper Jack Cheese Sauce
Roasted Jalapenos
Pico De Gallo
Green Onions
Black Olives
Sour Cream
Salsa

Add Ground Beef or
Southwest Chicken \$2/
person

Chocolate Bar \$11/person

Warm chocolate sauce served with
a variety of dippers including fresh
strawberries & pineapple,
marshmallows, vanilla wafers, &
pretzels.

Ramen Bar \$17/person

Choice of Honey Ginger Broth (VEG) or
Sesame Chicken Broth
Ramen Noodles
Soft Boiled Egg
Green Onion
Mushrooms (raw or cooked)
Garlic Green Beans
Snow Peas
Spinach
Matchstick Carrots
Corn
Sriracha
Soy Sauce
Teriyaki Sauce
Garlic
Sesame Seeds
Add Chicken \$3/person or Shrimp for \$5/
person.

Pub Grub \$11

Soft Pretzels
Onion Rings
House Chips
Oakstone Cheese
Sauce Maple Honey Mustard
Garlic Aioli
Homemade BBQ Sauce

Ice Cream Sundae Bar \$5/person

Vanilla Ice Cream
Chocolate Sauce
Homemade Strawberry Sauce
Candies Pecans
Marichino Cherries
Chocolate Chips

Oakstone Beverages

Beer by the pitcher

Domestics

Bud Light or Miller Lite

1/4 barrel \$130

1/2 barrel \$225

Spotted Cow

1/4 barrel \$175

1/2 barrel \$280

1/4 barrel has 18 pitchers

1/2 barrel has 36 pitchers

Drink Tickets

Drink tickets are a great way to provide one (or two!) drinks per guest.

You decide what the ticket is good for!

Soda, wine, cocktails or tap beer.



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