

CONTACT
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CATERING MENU

Apps & Snacks

APPETIZERS & MORE

BY THE DOZEN

Jack Steak Crostini - \$50

Grilled tenderloin on garlic toast with a dollop of Jack Daniel's butter, sautéed onion, & our signature Red Rock BBQ sauce.

Wings - \$24

Traditional, bone-in wings with your choice of sauce.

Chicken Tenders - \$30

Breaded tenders, including sides of our homemade ranch & signature Red Rock BBQ sauce.

Southwest Egg Rolls - \$30

Wontons filled with chicken, cheese, beans, & corn.

Quesadillas - \$30

Flour tortillas filled with cheddar & Monterey Jack cheeses, including sides of salsa & sour cream.

Add Chicken or Pork +\$8

Club Sliders - \$50

Hand carved turkey, applewood bacon, Monterey Jack cheese, lettuce, & tomato.

BY THE POUND

Homemade Meatballs - \$20

Homemade meatballs coated in a creamy beef stroganoff sauce.

BBQ Weenies - \$15

Lil' Smokie cocktail weenies smothered in our signature Red Rock BBQ sauce.

Mini Corn Dogs - \$10

Mini hot dogs wrapped in a sweet cornbread batter & fried.

BY THE PLATTER

SPINACH & ARTICHOKE DIP - \$60

Spinach & artichoke dip, including tortilla chips & pita bread.

Salsa - \$50

Homemade salsa, including tortilla chips.

FRUIT TRAY - \$50

Pineapple, grapes, & various melons.

VEGGIE TRAY - \$50

Broccoli, carrots, celery, cherry tomatoes, cucumbers, & red peppers, including a side of our homemade ranch.

SALADS

SERVING SIZE OF 15 TO 20 GUESTS

Mixed Spring - \$40

Mixed greens with sides of cucumbers, onions, peppers, tomatoes, & our homemade ranch dressing.

Add Grilled Chicken +\$25

Caesar - \$45

Romaine lettuce with sides of grilled corn, parmesan cheese, croutons, & zesty Caesar dressing.

Add Grilled Chicken +\$25

PLAN YOUR NEXT EVENT WITH US!

*Private Amenities, Full Bar, Catering, & Dining-
Just Steps From State Street.*

Contact Our Sales Team For Additional Information!

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A la Carte Options

ENTREES

1/2 PAN FEEDS 15 TO 20 GUESTS | FULL PAN FEEDS 30 TO 40 GUESTS

Pulled Chicken - \$125/\$200

Hand pulled, slow smoked chicken, served with our signature Red Rock BBQ sauce.

Pulled Pork - \$150/\$275

Hand pulled, slow smoked pork, served with our signature Red Rock BBQ sauce.

Smoked Brisket - \$250/\$350

Sliced, slow smoked beef brisket, served with our signature Red Rock BBQ sauce.

Chicken Breasts - \$5 Each

Grilled OR crispy chicken breasts, served with our signature Red Rock BBQ sauce.

Red Rock Burgers - \$6 Each

1/4 lb. beef burgers, served with sides of buns, American cheese, lettuce, tomato, raw onion, & pickle.

Johnsonville Brats - \$6 Each

Wisconsin brats, served with buns & onions.

Add Relish & Sauerkraut +\$12 per dozen

Hot Dogs - \$4 Each

Oscar Mayer Wieners, served with buns & onions.

SIDES

1/2 PAN FEEDS 15 TO 20 GUESTS | FULL PAN FEEDS 30 TO 40 GUESTS

Mashed Potatoes & Gravy - \$60/\$100

Potatoes whipped with butter & cream, served with gravy on the side

Mac & Cheese - \$90/\$150

Spiral noodles tossed in a creamy cheese sauce.

Cowboy Beans - \$60/\$100

Smoked beans & bacon in a brown sugar sauce.

Creamy Coleslaw - \$40/\$60

Red & white cabbage with carrots in a creamy dressing.

Potato Salad - \$60/\$100

Potatoes, relish, hard-boiled egg, celery, & peppers in a mustard dressing.

Kettle Chips - \$30/\$50

Kettle chips tossed in our homemade seasoning.

DESSERTS

BY THE DOZEN

Cookies - \$20

Your choice of freshly baked cookies: chocolate chip, sugar, and/or oatmeal raisin.

Salted Caramel Brownies - \$40

Salted chocolate brownies, mixed with caramel, on a pretzel crust.

BY THE POUND

Funnel Fries - \$20

Fairground style fries, sprinkled with powdered sugar, & served with a chocolate dipping sauce.