

CONTACT:

Grace Kalischefski
grace@wild-planet.com
847.804.6195



CATERING MENU

Apps & Snacks

APPETIZER

(BY THE DOZEN)

Jack Steak Crostini - \$50

Grilled tenderloin on garlic toast with a dollop of jack butter, sauteed onion & bbq sauce

Chicken Tenders - \$30

Our homemade seasoned and breaded tenders

Buffalo Shrimp - \$36

Deep fried butterfly shrimp served with our buffalo sauce

Stuffed Mushrooms - \$30

Spinach, artichoke stuffed mushrooms

Southwest Chicken Rolls - \$30

Wontons filled with pulled chicken, cheese, beans and corn

Wings - \$20

Traditional bone in wings, with your choice of sauce

Quesadillas - \$30

Flour tortilla filled with cheddar jack cheeses and pico de gallo
ADD CHICKEN OR PORK \$38

Corn Muffins - \$10

House made sweet cornbread muffins

1 lb Mini Corn Dogs - \$10

Mini hot dogs wrapped in a sweet cornbread batter and fried

1 lb Cheese Curds - \$15

Squeaky cheddar cheese lightly battered and fried

1 lb Fried Pickles - \$13

Pickle chips hand breaded and fried

BYO SNACK BAR

CHOOSE 4 OF THE FOLLOWING TOPPINGS: BACON, QUESO, PICO DE GALLO, SOUR CREAM, RANCH, ONION, SHREDDED CHEDDAR JACK, JALAPENO AND SALSA

Tacos - \$12

Chili - \$12

Nachos - \$10

Fries - \$8

Meat Options:

Ground Beef + \$3

Pulled Pork + \$3

Chicken + \$3

SLIDER STATIONS

SLIDER STATIONS (BY THE DOZEN) \$40 - PRE-ASSEMBLED OR CREATE YOUR OWN

Club - hand carved turkey, applewood bacon, monterey jack cheese, lettuce and tomato

Dirty Bird - grilled or fried chicken breasts, pepper jack cheese, chipotle mayo and pico de gallo

Beef Brisket - beef brisket with swiss cheese and horseradish mayo **+\$10**

BBQ Pulled Pork - pulled pork tossed in our original bbq sauce

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Buffet Options

SALADS & MORE

SERVING SIZE OF 15 TO 20 GUESTS

Mixed Spring - \$40

Mixed green salad topped with cucumbers, tomato, onion and peppers

Caesar - \$45

Romaine lettuce, grilled corn, parmesan cheese, croutons and zesty caesar dressing

Greek - \$50

Romaine lettuce, kalamata olives, tomatoes, cucumbers, feta cheese and quinoa

Add Chicken - \$20

Veggie Platter - \$60

Carrots, celery, cucumber, broccoli, cherry tomatoes and peppers. Served with Ranch

Fruit Platter - \$60

Fresh melon, grapes and pineapple

Spinach & Artichoke Platter - \$60

Homemade spinach and artichoke dip with tortilla chips

ENTREES

RED ROCK SIGNATURE BUFFET

INCLUDES YOUR CHOICE OF TWO SIDES, CORN MUFFINS AND CONDIMENTS

1 ENTREE \$18, 2 ENTREES \$23, 3 ENTREES \$27, 4 ENTREES \$31 (PRICE PER PERSON)

BBQ Pulled Pork

Slow smoked pulled pork, topped with signature Red Rock BBQ Sauce

Smoked Beef Brisket

Beef brisket served with bbq, horseradish sauce or aujus

Chicken Breasts (grilled or fried)

Marinated & Grilled or Buttermilk Fried chicken breasts, served with your choice of sauce

Pulled Chicken

Hand pulled roasted chicken, served with your choice of sauce

Red Rock Burgers

1/3 lb beef burgers, choice of cheese, served with lettuce, tomato and onion

Johnsonville Brats

Wisconsin brats served with brat buns and sauerkraut

SIDES

KETTLE CHIPS

Kettle chips tossed in homemade seasoning

MAC N CHEESE

Creamy cheese blend over spiral noodles

SWEET POTATO TOTS

Sweet and salty tots lightly fried

COWBOY BEANS

Smoked beans and bacon in a brown sugar sauce

MASHED POTATOES & GRAVY

Whipped potatoes with butter and cream, served with gravy

SOUTHERN MUSTARD POTATO SALAD

Potatoes, relish, hard-boiled egg, diced celery and red peppers in a mustard dressing

CREAMY COLESLAW

Red and white cabbage with carrots in a creamy dressing

DESSERTS

FUNNEL FRY BASKET - \$20

Fairground style fries served with chocolate sauce

COOKIES (BY THE DOZEN) - \$20

Assorted fresh baked cookies

SALTED CARAMEL BROWNIES**(BY THE DOZEN) - \$40**

Salted chocolate brownie bar with caramel on a pretzel crust

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A la Carte Options

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Caesar - \$45

Romaine lettuce, grilled corn, parmesan cheese, croutons and zesty caesar dressing

Greek - \$50

Romaine lettuce, kalamata olives, tomatoes, cucumbers, feta cheese and quinoa

Add Chicken - \$20

Veggie Platter - \$60

Carrots, celery, cucumber, broccoli, cherry tomatoes and peppers. Served with Ranch

Fruit Platter - \$60

Fresh melon, grapes and pineapple

Spinach & Artichoke Platter - \$60

Homemade spinach and artichoke dip with tortilla chips

ENTREES

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

BBQ Pulled Pork - \$150/\$275

Slow smoked pulled pork, topped with signature Red Rock BBQ Sauce

Smoked Beef Brisket - \$250/\$350

Beef brisket served with bbq, horseradish sauce or aujus

Chicken Breasts (grilled or fried) - \$5 each

Marinated & Grilled or Buttermilk Fried chicken breasts, served with your choice of sauce

Pulled Chicken - \$125/\$200

Hand pulled roasted chicken, served with your choice of sauce

Red Rock Burgers - \$6 each

1/3 lb beef burgers, choice of cheese, served with lettuce, tomato and onion

Johnsonville Brats - \$6 each

Wisconsin brats served with brat buns and sauerkraut

SIDES

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

KETTLE CHIPS - \$30/\$50

Kettle chips tossed in homemade seasoning

MAC N CHEESE - \$90/\$150

Creamy cheese blend over spiral noodles

SWEET POTATO FRIES - \$50/\$85

Sweet and salty fries lightly fried

COWBOY BEANS - \$60/\$100

Smoked beans and bacon in a brown sugar sauce

MASHED POTATOES & GRAVY - \$60/\$100

Whipped potatoes with butter and cream, served with gravy

SOUTHERN MUSTARD POTATO SALAD - \$60/\$100

Potatoes, relish, hard-boiled egg, diced celery and red peppers in a mustard dressing

CREAMY COLESLAW - \$40/\$65

Red and white cabbage with carrots in a creamy dressing

DESSERTS

FUNNEL FRY BASKET - \$20

Fairground style fries served with chocolate sauce

COOKIES (BY THE DOZEN) - \$20

Assorted fresh baked cookies

SALTED CARAMEL BROWNIES (BY THE DOZEN) - \$40

Salted chocolate brownie bar with caramel on a pretzel crust