

Rolling Oaks Restaurant and Lounge



450 West Division Ave.

Barron, WI. 54812

715-537-9300

Our buffet banquet meals listed below

12.95 ~ One meat buffet plus tax and gratuity

14.95 ~ Two meat buffet plus tax and gratuity

Meat Choices

Broasted or Baked Chicken

Black Oak Cured Ham

Barbeque Ribs

Meatballs (barbequed or in gravy)

Turkey breast

Roast beef for an additional \$1.50 per person

Potato Choices

Mashed potatoes and gravy

Baked

Parsley butter baby reds

Cheese Au Gratin

Salad Choices

Lettuce Salad or Coleslaw

Inhouse buffet also includes- Hot vegetables, buns and butter, coffee and milk

Menu and service is not limited to choices above feel free to inquire about more options and we would be happy to discuss them with you.

Rolling Oaks Catering Options

Our menu listed below is priced for a buffet style set-up. Please inquire if you wish to have your event served by the plate.

Option 1 - Choose one salad option - One bread option - One hot entrée - One starch item & One vegetable item. 15.50

Option 2 - Choose one salad option - One bread option - Two hot entrees - One starch item & One vegetable item 16.95

Option 3 - Create your own meal with help from the Rolling Oaks

Salad Options

Mixed Green Salad - A Mix of baby greens. Choose up to 3 accompaniments (Tomatoes, green peppers, onions, mushrooms, eggs, croutons, sunflower seeds, bacon bits, parmesan cheese, cheddar cheese, mozzarella blend) Choose one dressing (French, Ranch, Blue Cheese, Italian, Raspberry Vinaigrette)

Romaine Caesar Salad - Crisp Romaine lettuce tossed with parmesan cheese, fresh squeezed lemon juice, black pepper, croutons and a creamy Caesar dressing.

Fresh Garden salad - A Crisp lettuce blend served with your choice of toppings. Choose up to 3 accompaniments (Tomatoes, green peppers, onions, mushrooms, eggs, croutons, sunflower seeds, bacon bits, parmesan cheese, cheddar cheese, mozzarella blend) Choose one dressing (French, Ranch, Blue Cheese, Italian, Raspberry Vinaigrette)

Bread Option - Assorted Hard rolls, French Bread or flour dusted dinner rolls.

Meat Entrée

Chicken - Rolling Oaks seasoned baked chicken or a Boneless skinless chicken breast with one of the following: a creamy mushroom sauce, tangy orange glaze or a basted garlic Italian sauce.

Pork - Choose from boneless pork chops or choose a sliced pork loin. We can dress the pork chops or loin with a sauce or go plain and have the pork chops grilled to perfection.

Ham - A juicy Black Oak Pit Ham with a pineapple reduction sauce generously sliced and garnished with pineapple slices and cherries.

Beef - Rolling Oaks Roast Beef lightly seasoned and slow-roasted hours until tender.
Rolling Oaks Meatballs in a candied garlic barbeque sauce.

Starches -

Cheddar Garlic Mashed - Wild Rice Pilaf - Yukon Gold Baked
Idaho Baked Potato, Parsley Butter Baby Reds, Cheesy Au Gratin, Mashed Potatoes and Gravy

Vegetables-

Green Beans- Tossed in a butter with roasted sliced almonds and garlic.

Harvard Beets - A delicious combination of sweet and sour.

California Blend - Tossed in butter and lightly salted.

Classic Combination - Served side by side green beans, corn and carrots.

In house includes milk and hot coffee with cream and sugar

Meat Entrée

Chicken - Rolling Oaks seasoned baked chicken or a Boneless skinless chicken breast with one of the following: a creamy mushroom sauce, tangy orange glaze or a basted garlic Italian sauce.

Pork - Choose from bone-in or no bone pork chops or choose a sliced pork loin. We can dress the pork chops or loin with a sauce or just go plain and have the pork chops grilled to perfection.

Ham - A juicy Black Oak Ham with a pineapple reduction sauce generously sliced and garnished with pineapple slices and cherries.

Beef - Rolling Oaks Roast Beef lightly seasoned and slow-roasted hours until tender.
Rolling Oaks Meatballs in a candied garlic barbeque sauce.

Sandwich Buffet



One Meat \$11.95

Two Meat \$13.95

Meat Choices

Cold Ham

Pulled Pork

Shredded Beef

Hot or Cold Turkey

Barbeque Beef

Chopped Chicken

Additions

(Each tray serves approximately 25)

Cut Seasonal Fresh Fruit \$60

Fresh Raw Vegetable Tray \$50

Cheese and Crackers \$65

(Assortment of sliced cheese & crackers)

Side Choices (Choice of 3)

Calico Baked Beans

Three Bean Salad

Pasta Curly Salad

Kettle Chips

Potato Salad

Creamy Coleslaw

Cottage Cheese

Macaroni Salad

Sandwich Buffet comes with fresh buns & butter.

Rolling Oaks Catering Options



Italian Buffet- Comes with Meat Lasagna and a build your own pasta bar- 2 Pastas, 2 Sauces, an Italian Vegetable blend, Grilled Sausage, Garlic Bread sticks, soup or salad \$13.95

Taco Bar- Comes with Hard and Soft taco shells, seasoned beef and chicken, lettuce, tomatoes, cheddar cheese, black olives, salsa and sour cream – sides of Spanish rice, refried beans, nacho chips and a corn salsa. \$13.95

Hamburger and Chicken Sandwich Bar- Comes with buns, lettuce, tomatoes, different cheeses, onions, pickles and chips. Sides of fresh fruit, potato salad mixed vegetable tray and dip. \$13.95

Rolling Oaks Restaurant

Appetizer Selections

\$5.00 (per person)

Assorted Vegetables and a Buttermilk Ranch Dip

Assorted Cheese and Crackers

\$7.00 (per person)

Assorted Vegetables and a Buttermilk Ranch Dip

Assorted Cheese and Crackers

Choice of Barbeque Lil Smokies or Barbeque Meatballs (add both for \$1.00)

\$10.00 (per person)

Assorted Vegetables and a Buttermilk Ranch Dip

Assorted Cheese and Crackers

Chicken Wings

Barbeque Meatballs and Lil Smokies

\$12.00 (per person)

Assorted Vegetables and a Buttermilk Ranch Dip

Assorted Cheese, Meat and Crackers

Chicken wings

Barbeque Meatballs and Lil Smokies

Fruit Punch

Beverages

Tropical Fruit Punch 2 Gal

\$25

Champagne Punch 2 Gal

\$40

Viennese Iced Coffee

\$20 per 1 gallon

Beer, Wine &

Champagne

¼ Barrel \$120

½ Barrel \$210

J. Roget Spumante \$15

Martini & Rossi Asti \$18

House Wine by the
bottle selections \$15

Inquire on more selections not limited to the choices above