

Chill Martini Lounge:

Available Sunday—Thursday
** or Special Booking **

\$50 Non-Refundable Room Fee

\$15 per hour Bartending Fee

Maximum: 50 People

Private Banquet Room:

Available 7 Days a Week

\$100 Non-Refundable Room Fee

Sit Down Dinner: 75 People

Cocktail Seating: Max 135

Menu choices and final count are required 14 days prior to event with a 50% deposit.

Special menu requests can be made with advanced notice.

Eating raw or undercooked items poses possible health risks.

Also Visit Us At



www.sandbarsportspub.com



Banquet and Catering Menu

W278 N2315 Prospect Avenue

Pewaukee, WI 53072

262-696-4486

www.chillonpl.com

Chill Private Parties & Banquets

Chill's Private Party Room is a perfect spot for any of your party needs. With breathtaking views of Pewaukee Lake and a private deck overlooking the lake, you and your guests will enjoy a unique experience. It's a perfect size room for business meetings, rehearsal dinners, birthday parties, company functions, holiday parties and other special occasions.

The room is equipped with a projector, screen, DVD/CD player, digital cable TV and stereo system for all your audio needs.

Chill Cocktail Lounge is perfect for a smaller more casual get together. The lounge is equipped with two TV's, a fireplace, DVD player and stereo system. A perfect spot for an after work party, birthday party, going away party, lady's night out, or whatever occasion you have.

Contact Lisa Paterson for booking:

262.696.4486

lpaterson@sandbarsportspub.com

Appetizers

Cold Appetizers

Chips w/ Salsa & Guac.	\$2.00 per person
Fresh Fruit Tray	\$3.50 per person
Fresh Veggie Tray w/ Dip	\$2.00 per person
Silver Dollar Sandwiches (beef, ham or turkey)	\$13.95 per dozen
Cheese Tray w/ Crackers	\$2.00 per person
Dry Snacks (Pretzels or Gardettos mix)	\$3.00 per basket
Bruschetta	\$16.00 per dozen
Shrimp Cocktail	\$19.95 per dozen
Whole Smoked Salmon	\$105.00

Hot Appetizers

Bacon Wrapped Waterchestnuts	\$12.00 per dozen
Chicken Wings (buffalo, hot, Thai chili, fajita, teriyaki & BBQ)	\$8.00 per dozen
Mozzarella Sticks (w/ Marinara Sauce)	\$15.00 per dozen
Spinach & Artichoke Dip (served with Crackers)	\$2.50 per person
Meatballs (Swedish, Italian or BBQ)	\$12.00 per dozen
Crab Stuffed Mushrooms	\$15.00 per person
Vegetable Egg Rolls	\$15.00 per person
BBQ Cocktail Wieners	\$9.95 per person

Desserts

Sheet Cakes			
Half	\$50.00	Full	\$100.00
Cheesecake			\$3.50 per slice

Sit Down Dinner

All served with salad, rolls & butter, choice of potato & vegetable, coffee & milk

** Please limit to 3 selections **

Beef Selections

Filet Mignon	6oz. \$17.95 9oz. \$21.95
grilled & topped with sauteed mushrooms & Au Jus	
Prime Rib	
slow roasted & served W/Au Jus	
Queen cut 10/12 oz	\$22.95
King cut 12/14 oz	\$24.95
N.Y. Strip Steak	\$26.95
14 oz cut served w/mushrooms & Au Jus	
Ribeye	\$29.95
16 oz. bone in ribeye w/mushrooms & Au jus	
Beef Tenderloin Tips	\$14.95
braised & served over white rice	
Swiss Steak	\$15.95
braised & served w/sauce natural	

Veal Selections

Natural	\$23.95
tender breaded veal cutlets served w/lemon butter	
Sicilian	\$23.95
Italian breaded veal topped w/lemon butter & mushrooms	
Marsala	\$24.95
sauteed cutlets in a mushroom & marsala wine sauce	

Seafood Selections

Salmon Filet	\$20.95
8 oz filet broiled & topped w/lemon diller butter	
Orange Roughy	\$20.95
8 oz filet broiled & topped w/ dijon butter	
Walleye Pike	\$23.95
12 oz filet broiled & topped w/vegetables 4 seasons	
Rainbow Trout	\$22.95
10 oz filet broiled & topped w/roasted almonds	
Jumbo Shrimp	\$23.95
served either breaded or broiled w/ lemon & cocktail sauce	

Poultry Selections

Chicken Marsala	\$18.95
8 oz breast sauteed w/marsala wine & mushroom sauce	
Chicken Parmesan	\$18.95
sicilian breaded chicken breast topped w/mozzarella cheese & marinara sauce	
Chicken Piccatta	\$18.95
hand battered chicken breast sauteed & topped w/capers	
Chicken Cordon Bleu	\$20.95
breast of chicken stuffed with smoked ham & swiss cheese, topped w/mushroom sauce	
Chicken Kiev	\$19.95
chicken breast stuffed w/garlic butter & cream cheese topped w/mornay sauce	
Chicken Ala Chill	\$19.95
chicken breast stuffed w/broccoli & cheddar cheese topped w/white wine cream sauce	

Pork Selections

BBQ Ribs	\$23.95
full rack slow roasted baby back ribs	
Pork Chops	\$17.95
2-6oz grilled stuffed center cut chop	
Pork loin	\$17.95
herb roasted porkloin w/sauce	
Kassler Rippchen	\$18.95
2-6oz smoked chops served w/red cabbage	

Starch and Vegetable Selections

Starch	Vegetables
Baked	Green Beans Almondine
Wild Rice Blend	Corn O'Brian
White Rice	Baby Carrots w/Dill
Garlic Mashed	Malibu Blend
Rosemary Roasted	(broccoli, yellow carrots, red peppers & green beans)
Parsley Boiled	

Buffet Dinner

All buffets include rolls, butter, fresh vegetable tray, coffee, & milk.

** 25 Person Minimum For Buffets **

Entree Selections

Chicken
Marsala
Lemon Tarragon
Baked
BBQ
Fried
Parmesan
Dijon & Chive
Cordon Bleu

Beef
Tips
Stroganoff
Roast Beef
Peppersteak
Swiss Steak
Beef/broccoli/Cashew

Fish
Cod 4 Seasons
Cajun Cod w/ Lemon Pepper
Salmon w/Dill Butter
Shrimp Jambalaya

Other
Ham w/Pineapple Cherry Glaze
Roast Porkloin
Stuffed Pork Chops
Turkey & Stuffing

1 Entree, 2 Salads, 1 Veg, 1 Starch \$16.95
2 Entrees, 2 Salads, 1 Veg, 2 Starch \$17.95
3 Entrees, 2 Salads, 2 Veg, 2 Starch \$19.95

Dessert Available Upon Request

Side Selections

Salad
Tossed
Ceaser
Cole Slaw
Italian Pasta
Creamy Potato Salad
German Potato Salad
Macaroni
Pea & Cheese
Fruit

Starch
Wild Rice blend
White Rice
Garlic Mashed
Rosemary Roasted
Parsley Boiled
Oven Brown
Buttered Egg Noodle

Vegetables
Fresh Roasted
Green Beans Almondine
Corn O'Brian
Peas
Baked Beans
Baby Carrots w/Dill