

Side Dishes

- Hot:** Potato Salad
 Creamy Cole Slaw
 Dill & Bacon Green Beans
 Butter Sweet Corn
 3 Cheese Mac-n-Cheese
 Doug's Cowboy Baked Beans "Loaded"
 Parsley Buttered Red Potatoes
 Au Gratin Potatoes
 Scalloped Potatoes
 Garlic Mashed Potatoes or Mashed Potatoes
 Baby Red Potatoes Mashed

- Cold:** *Pasta Salad Options:*
 Bacon Ranch Pasta Salad
 Greek Pasta Salad
 Italian Pasta Salad
 Bowtie Pasta Caesar Salad
 BLT Pasta Salad
 Classic Ham & Cheese Mac Salad
 Creamy Cucumber Salad

- Fresh Sweet Corn on the Cob (Seasonal)
 Sweet Jalapeno Corn Bread
 Southern Style Biscuits & Butter
 Doug's Cheesy Potatoes + \$1/person
 Mashed Sweet Potatoes w/ Honey Butter + \$1/ person

Hors D'oeuvres

FOR 50 PEOPLE

- 1 Cheese & Sausage Tray.....\$58.00
- 1 Cheese & Hot Stick Snack Tray\$58.00
- 1 Vegetable with Dip Tray.....\$46.00
- 2 Taco Dip Trays w/Tortilla Chips.....\$100.00
- 1 Fresh Fruit Tray\$68.00
- Swedish Meatballs (200pcs).....\$85.00
- BBQ Chicken Wings (100pcs).....\$160.00
- Chicken Wings (100pcs).....\$160.00
- Chicken Strips w/Ranch (100pcs)\$100.00
- Parmesan Chicken Bits (200 pcs)\$75.00
- BBQ Cocktail Sausages (200pcs)\$85.00
- Bacon Wrapped Water Chesnuts (100pcs)\$160.00
- Stuffed Mushrooms(100pcs)\$90.00
- Assorted Roll-ups (100pcs)\$120.00
- Crab Dip & Garlic Chips\$60.00
- Homemade Salsa & Chips\$55.00
- Duck Bacon Wontons (100pcs).....\$175.00
- Premade Ham Sandwiches.....\$28/dozen

Beverages

- Regular or Decaf Coffee - \$1.50 per person
- Skim, Low Fat, 2%, or Whole Milk - \$2.50 per person
- 16oz Bottled Soda - \$3.00 each
- 12oz Can Soda & Bottled Water - \$2.50 each

Dessert

\$2.25 per person

Choose one option:

- Assorted Cookies --
- Chocolate Chip, Sugar, or Ranger
- Assortment of Bars (select 3) --
- Brownies, Lemon, Carrot, Pumpkin, Chocolate Chip, or Peanut Butter
- Assortment of Cookies & Bars --
- (select 3 bars from above & assorted cookies)
- Apple Crisp

Wood Lake's Homemade Desserts:

- Carrot Cake with Cream Frosting
- Cheesecake
- Fruit toppings:
 - Strawberries
 - Red Raspberries
 - Blueberries
 - Door County Cherries
- Pistachio Torte
- Chocolate Peanut Butter Lasagna
- Red Velvet Cake
- French Vanilla Banana Cream Bars

Breakfast Buffet

Choose 4 items for \$14.00 per person - OR -

Choose 6 items for \$18.00 per person

- Scrambled Eggs
- Hash Browns
- Cheesy Hash Browns
- Fresh Fruit
- Danish
- Pancakes
- Biscuits & Gravy
- Sliced Bacon
- Breakfast Ham
- Sausage Links

Add OJ and/or 2% milk for \$2.50 per person

Add Coffee for \$1.50 per person

Breakfast Bake

\$10.00 per person

Includes:

- Egg Bake or French Toast Bake
- Fresh Fruit
- Danish

Terms & Conditions

Prices subject to 20% gratuity plus sales tax. Some banquet halls require a catering surcharge; any surcharge will be passed on to the customer.

Deluxe disposable plates, utensils, and napkins are available. All meals are served buffet style. Gluten Free and Vegetarian options are available.

Children 4-12 yrs are 2/3 the cost. Children under 4yrs are free.

Booking Fee: We require a nonrefundable deposit of \$250 for wedding catering at the time of booking to reserve your date.

Mileage: Add \$1.00 per mile if over 15-mile radius of Westfield by zip code. Minimum charge of \$50.

China and flatware are available for an additional \$5.00 per person plus gratuity and tax. \$50 per hour per server is added to your bill for set up, clean up, and washing of dishes.

Customer will need to furnish two (2) 8-foot tables. Table rentals available.

Menu, final guest count and 50% payment are due 10 days prior to the event. Final payment is due on or before the day of the event.

Parties of 50 or more include one hour of serving time. Additional server and/or serving time is \$50 per server per hour plus gratuity.

Parties of less than 50 guests (or events consisting of just Hors D'oeuvres) will be charged a delivery & set up fee of \$50 plus gratuity. Adding a server is \$50. You return the equipment. A charge of \$50 plus gratuity applies if Doug needs to pick up. Mileage charge will apply if necessary.

Pickups available. Save the gratuity and delivery charges! Prices are subject to change.

Add Ons

Do I have everything I need for my party???

- Plates
- Flatware
- Napkins OR Paper Towel Rolls
- Solo Cups
- Serving Utensils - spoons / tongs

Add One Side + \$1/person

Add One Meat + \$2/person

Bagged Ice:

- 10lb bags - \$4 / bag
- 20lb bags - \$7 / bag

2025 Catering Menu



Proudly
Veteran-Owned



visit our
website

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920-765-1815

sesslerssmokinhotbbq@yahoo.com

est 2022

www.crystalswoodsupperclub.com

Seafood Boil

\$39 per person

Menu:

6 - Southern Louisiana Crawfish

4 - 13/15 Tiger Jumbo Shrimps

2 - U-10 Jumbo Scallops

2 - 14/16 Clams

4 - Mussels in the Shell

Andouille Sausage

Flytes Sweet Corn - Seasonal Only

Fresh Baby Reds

Doug's Sweet Honey Jalapeño Corn Bread

Fresh House Salad

Seafood Add-ons

12-14oz Whole Lobster\$26

16oz North Atlantic Lobster Tail - Cold Water\$50

8oz North Atlantic Lobster Tail - Cold Water\$30

6oz North Atlantic Lobster Tail - Cold Water\$20

1/2 lbs. Golden King Crab Split Legs.....\$50

1 lbs. Golden King Crab Split Legs.....\$80

13/15 Black Tiger Jumbo Shimp(per pound)\$40

16/20 Cocktail Jumbo Shrimp(per pound)\$35

U-10 Scallops(per pound).....\$60

Stuffed Portabella w/ Blue Crab Stuffing\$15 each

..... or \$120 per dozen

Wood Lakes Blue Crab Cake\$ 15 each

..... or \$120 per dozen

Blue Crab Stuffed Salmon\$25

12 - Blue Point Oysters.....\$30

Homemade Soups

Sold by the Gallon Only - Serves 12 to 16 people

Crystal's French Onion\$60

Old Fashion Chicken & Noodle\$60

Crystal's Split Pea & Ham\$60

Cream of Mushroom.....\$60

Loaded Creamy Potato.....\$60

Southern Bean & Ham.....\$60

Creamy Ham & Potato.....\$60

Cheesy Broccoli.....\$60

Cheesy Beer Brat\$60

Prime Rib Stew\$60

Wood Lake's Smoked Prime Chili\$65

Seafood Clam Chowder\$65

Seafood & Chicken Jambalaya\$70

Lobster Bisque.....\$85

Smoked / BBQ Menu Packages

Choice of Two Meats -- Choice of Three Sides

Extra Sides - 1/2 pans are available upon request

All options come with our House BBQ Sauce

Pick-up - 10 minimum\$20/person

Delivery - 25 minimum\$24/person

Full Service - 50 minimum\$26/person

Pig Roast Buffer

Includes: Roast pig, freshly baked buns,

3 side dishes, homemade wieners, and condiments

50 people or more.....\$25.00

100 people or more.....\$23.00

Substitute grilled chicken for homemade

wieners for additional \$1.50 per person

Fish & Chicken

\$25.00 per person

Includes:

Deep Fried & Baked Cod

Broasted Chicken or Baked Chicken

Potato Wedges

Potato Salad

Cole Slaw

Rye Bread w/Butter

Tartar Sauce

Soup & Sandwich

\$15.00 per person

Includes:

Pre-made Sandwiches

Cup of Soup or Chili (Choose 2 Varieties)

Potato Chips

Pickles

Mexican Buffer

\$16.00 per person

Includes:

Tacos with Toppings

Chips & Salsa

Spanish Rice &Refried Beans

Sandwich Buffer

\$19.00 per person

Includes: freshly baked buns, pickles, chips, and 2 side

dishes

Please select two entrées:

Beef: Hamburger Patties

Shredded Beef and Gravy

Italian Beef

Glenn's Homemade Wieners

Sloppy Joe

Sandwich Prime Rib

Seasoned Sandwich Steak -

add \$2.00/person

Pork: Glenn's Sheboygan Brats

Grilled Pork Chop

BBQ Pork

Pulled Pork

Sliced Ham

Poultry: Shredded Turkey and Gravy

Boneless Chicken Breast,

Grilled or w/Cream Sauce

Parmesan Chicken Breast

Shredded BBQ Chicken

Deli Buffer

\$14.00 per person

Includes: fresh fruit, chips, and pickles

A selection of hard rolls and croissants with an assortment

of deli meats, cheese, and all the extras. Choice of

pre-made or make-your-own.

Pre-boxed lunches available:

\$15.00 per person for Kaiser Rolls

\$16.50 per person for Croissants

Lasagna

\$18.00 per person

Includes: Regular and/or Vegetarian Lasagna,

Breadsticks & Choice of Salad: Tossed or 7-Layer

Chicken Parmesan

\$18.00 per person

Includes Breadsticks & Choice of Salad: Tossed or 7-Layer

Spaghetti

\$13.00 per person

Includes: Spaghetti Dinner, Breadsticks

Choice of Salad: Tossed or 7-Layer

Classic Dinner

\$22.00 per person

Includes: freshly baked rolls, butter, and 3 side dishes

Please select two entrées:

Beef: Gourmet Roast Beef +\$1/person

Sirloin Tips w/Mushrooms + \$1/person

Pork: Boneless Pork Chops - Grilled or w/Gravy

Boneless Stuffed Pork Chops

Home-cured Baked Ham

Roast Pork Loin

BBQ Country Style Ribs

Poultry: Boneless Chicken Breast

Grilled or w/Cream Sauce

Chicken Cordon Bleu

Stuffed Chicken Breast

Parmesan Chicken Breast

w/Marinara Sauce

Grilled Chicken

Baked Chicken

Gourmet Roast Turkey

BBQ or Smoked Meat Choices

\$25.00 per person

Raspberry Bourbon Glazed Smoked Ham

Smoked Pulled Pork

Smoked Sausage - Kielbasa

Grilled 1/2 Chicken - Dry Rub or BBQ

Smoked or Jerked Chicken - Legs & Thighs

BBQ Pulled Chicken

Hot Smoked Andouille Sausage

Smoked Ring Bologna

Smoked Pulled Beef - Chuck Roast

Smoked BBQ Ribs + \$2/person

Smoked Brisket + \$3/person

Smoked Prime Ribs + \$4/person

Classic Dinner Plus

\$32.00 per person

Select: 1 entrée below,

1 entrée from Classic Dinner, and 3 side dishes

Includes Dinner Rolls and Butter

Beef Wellington + \$8/person

Prime Rib or Smoked Prime Rib + \$3/person

Whole Beef Tenderloin + \$3/person

Rib-eye Steaks + \$3/person