



# The Center Menu 2019

8580 South Howell Avenue  
Oak Creek, Wisconsin 53154

# The Perfect Place

The perfect event begins with selecting the perfect place,  
The Center, opened in 1995, offers more than just a beautiful facility . . . .

**LOCATION** - Just five minutes away from I-94, the airport and overnight accommodations

**OUTSTANDING FOOD** - Choose from a delightful menu – sure to please even the most discriminating palates. Children's pricing available.

**FLEXIBLE FACILITIES** - Whether your event is for four or four hundred, The Center is ready to exceed your expectations

**PROFESSIONAL STAFF** - Our staff is professionally trained and ready to assist you from initial planning to final presentation. Leave the details to us – just sit back and enjoy!

**FREE PARKING** - Convenient on-site parking

**Whether your event is a large reception or small training seminar,**

**The Center has the perfect space**

**ULRICH HALL** - This elegant ballroom features nine chandeliers, stage area, 13 foot bar, state-of-the-art sound system and much more

**ATRIUM** – A distinctive 28-foot high skylight, rich interior and furnishings make this comfortable setting ideal for cocktail hour

**CONFERENCE ROOM** – Each room has been designed with individual personality. The Center is here to meet your needs.

## **THE CENTER**

8580 S. Howell Avenue

Oak Creek, WI 53154

Phone: 414-768-5840 Fax: 414-768-5842 Email: info@occenter.com

Visit our website at [www.occenter.com](http://www.occenter.com)

## **Catering At The Center**

Center Catering 414 768 5840

Brossman's Catering 262 639 5828

Jack Norman Catering 414 614 4561

Tres Hermanos 414 384 9050

Azteca Resaurant MKE 414 766 0450

Shahrazad (Halal) 414 964 5475

### **Table of Contents**

Appetizers

Beverages

Room Layout

Rental Information

# Center Menu from our Kitchen

## LIGHT LUNCHES

For parties or groups 100 and under Minimum order of 10

1. **Club Sub** –A six inch ham and turkey sub with pickle spear and bag of chips **\$7/p**
2. **Tuna/Chicken Salad**-Served on a croissant with vegetable garnish and bag of chips **\$7/p**
3. **1/3 Classic Burger**-Ground beef seasoned to perfection topped with lettuce and tomato. Served with pickle spear and chips **\$8/p** Add cheese **.75/p**
4. **Breaded or Grilled Chicken Sandwich**-On a Kaiser roll, topped with bacon, lettuce, tomato and Monterey Jack Cheese. Served with pickle spear and bag of chips **\$8/p**
5. **Baked Italian Penne Pasta**- Covered in a red meat sauce and blended with Italian cheese. Baked to golden brown perfection and served with a fresh baked garlic breadstick **\$8/p**
6. **Deli Lunch**-Shaved ham, turkey, served with freshly baked rolls and breads. Includes lettuce, tomato, onion, cheese, Cole slaw, pasta or potato salad and a variety of relishes. **\$9/p**
7. **Soup and Salad** (cream or broth soup, your choice) fresh garden salad with dressing **\$7.50/p**
8. **Boxed Lunch** Ham or turkey on a 6” roll, pickle spear, bag chips, cookie and apple **\$8.25/p**
9. **Gluten Free Pan fried chicken breast, steamed rice, steamed vegetable** **\$8.75/p**  
\*Add Potato Salad or Cole slaw to any sandwich **\$1/p**

## SPECIAL OFFERINGS

**Pizza/Pasta Buffet** -A variety of two topping pizzas along with Penne Pasta with red sauce, garlic bread, and tossed salad with dressing **\$11/p** **\$6.50 for children 8 and under/p**

**Tailgate Buffet** – An assortment of grilled brats, burgers and chicken breasts (pick 2 meats) served on fresh rolls, baked beans and Cole slaw. Includes relish, cheese and seasonal fruit and fresh baked cookies **\$13.95/p**

**Deluxe Taco Bar** –Seasoned ground beef and chicken with flour tortillas. Also includes: Spanish rice or beans, lettuce, shredded cheese, tomatoes, onions, sour cream, black olives, chips and salsa **\$11.50/p**

## BREAKFAST

Maximum order 100 people All breakfast offering served buffet style

\* Minimum order of 15 \*

1. **Continental Breakfast** – Muffins & bagels with cream cheese and jellies, coffee and juice **\$6/p**
2. **Deluxe Continental** - Assorted muffins, Danish and bagels with cream cheese, assorted yogurt, fresh fruit, butter and jellies, coffee and juice **\$8/p**
- 3.\* **Breakfast #1** - Scrambled eggs, breakfast potatoes, ham slices or sausage links, fresh fruit, muffins, coffee and juice **\$9/p**
- 4.\* **Breakfast #2** – Scrambled eggs, with cheese, breakfast potatoes, bacon and sausage links, fresh fruit, muffins, coffee and juice **\$11/p**



# Brossman's Catering

ENTREES  
Select One \$12.95

## Lunch Buffets (11am-2pm)

MINIMUM 75 GUESTS

ENTREES  
Select Two \$14.95

Breaded Baked Chicken  
Tenderloin Tips & Noodles  
Roasted Beef & Gravy  
Sliced Pork & Gravy  
BBQ Shredded Pork

Mostaccioli in Meat Sauce  
BBQ Beef (Sloppy Joe)  
Stuffed Pork loin  
Polish Sausage & Sauerkraut

### SALADS

(Select One)

American Potato Salad  
German Potato Salad  
Pasta Salad  
Shrimp Salad  
Fresh Garden Salad  
w/ dressing  
All Season Salad

### POTATOES

(Select One)

Whipped Potatoes w/Gravy  
Parsley Buttered Potatoes  
Potatoes Au Gratin  
Baked Potatoes  
Wild Rice

### VEGETABLES

(Select One)

Green Bean Almondine  
California Blend  
Corn  
Peas  
Baby Carrots

Lunch Buffets Include: Dinner Rolls & Butter, Coffee & Milk

### DESSERTS

(Select One)

Brownies  
Sheet Cake  
Cookies

## BROSSMAN'S CATERING'S TWO – HOUR APPETIZER BUFFET

(MINIMUM 100 PEOPLE)

\$14.95/PERSON

**Select Three:** Swedish Meatballs, Polish Sausage Bits and Sauerkraut, Chicken Tenders, Barbeque Meatballs, Sausage in Italian Sauce, Cocktail Franks in Barbeque Sauce, Barbeque Chicken Wings, Barbeque Baby Back Pork Ribs, (**Additional selections \$1.00 per person extra**)

**Select One:** Smoked Salmon, Imitation Crabmeat Platter w/Cocktail Sauce, Fresh Fruit Platter (in season June thru Sept.) (**Additional selections \$1.00 per person extra**)

### **Included in Buffet:**

Hye Roller Tray, Cheese and Sausage Tray, Vegetable Platter with Dill Dip,  
Taco Salad Dip Platter, Assorted Crackers

CAKE CUTTING:	UP TO 200 PEOPLE \$50.00	200-300 PEOPLE \$75.00	OVER 300 PEOPLE \$100.00
CHEESECAKE CUTTING:	UP TO 200 PEOPLE \$75.00	200-300 PEOPLE \$100.00	OVER 300 PEOPLE \$125.00

(All prices subject to 19% service fee and sales tax)

# Brossman's Catering

## Sit-Down Menu ENTREES

MAXIMUM OF 150 PEOPLE

BBQ Pork Baby Back Ribs (full)	\$20.95	Roast Half Chicken	\$15.95
BBQ Pork Baby Back Ribs (1/2)	\$17.95	Pecan Crusted Chicken Breast	\$18.95
Beef Tenderloin (12oz)	\$23.95	Parmesan Crusted Chicken Breast	\$18.95
Beef Tenderloin (8oz)	\$21.95	Breaded Baked Chicken	\$15.95
Prime Rib (16oz)	\$23.95	Stuffed Boneless Chicken Breast	\$18.95
Prime Rib (14oz)	\$22.95	Roast Round of Pork	\$16.95
Prime Rib (12oz)	\$21.95	Stuffed Pork Chop	\$19.95

### POTATOES

(Select 1)

- Whipped Potatoes w/ Gravy
- Potatoes Au Gratin
- Baked Potato
- Parsley-Buttered Potatoes
- Wild Rice
- Twice Baked Potato

### SALAD

Fresh Garden Salad w/ Dressing

### VEGETABLES

(Select 1)

- Green Beans Almondine
- California Blend
- Corn
- Peas
- Baby Carrots

(\$2 p/p extra) ALL DINNERS INCLUDE: DINNER ROLLS OR BREAD, COFFEE &

### DESSERTS

Cherry, Blueberry or Raspberry Cheesecake or Lemon Pie \$4.95/pp    Brownies, Carrot Cake \$3.95/pp

2-Meat \$18.50/Person

2-Meat w/ 14oz Prime Rib \$24.95

## The Buffet Menu

3-Meat \$19.95/Person

ENTREES

3-Meat w/ 14oz Prime Rib \$26.95

- Breaded Baked Chicken
- Brown Sugar & Honey-Baked Ham
- Stuffed Boneless Chicken Breast
- Tenderloin Tips & Noodles
- Pecan Crusted Chicken Breast
- Carved Round of Beef (\$1.50 pp)
- Italian Style Roast Beef \$1 p/p extra

- Roast Beef & Gravy
- Roast Turkey & Gravy
- Polish Sausage & Sauerkraut
- Stuffed Pork Loin
- Parmesan Crusted Chicken Breast
- Baby Back Ribs (\$2 pp)
- Stuffed Broccoli & Cheddar Chicken

- BBQ Shredded Pork
- Roast Pork & Gravy
- Chicken Cordon Bleu
- Mostaccioli in Meat Sauce

6oz Tenderloin Filet (\$4 pp)

### POTATOES

(Select 2; additional \$1.50 pp)

- Whipped Potatoes w/ Gravy
- Potatoes Au Gratin
- Baked Potato
- Parsley-Buttered Potatoes
- Wild Rice
- Fettuccini Alfredo (50¢ pp extra)
- Rosemary Potato (skin on)
- Twice Baked Potato (\$1.50 pp extra)
- Macaroni & Cheese

### SALADS

(Select 2; additional \$1.50 pp)

- American or German Potato Salad
- Pasta Salad
- Shrimp Salad
- Fresh Fruit -April-October
- Fresh Garden Salad w/ Dressing
- All Season Salad
- Caesar Salad at tables (\$2 pp extra)
- Pre-set salad (\$2 pp extra)

### VEGETABLES

(Select 1; additional \$1.50pp)

- Green Beans Almondine
- California Blend
- Corn
- Peas
- Baby Carrots

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# Jack Norman Catering

## PLATE SERVICE DINNER MENU

BREAST OF CHICKEN White Wine or Apricot Sauce	\$24.00 per guest
ROAST PORK LOIN – Mushroom Sauce	\$25.00 per guest
GRILLED SALMON - Dill Sauce	\$28.00 per guest
PRIME RIB OF BEEF – AU JUS	\$28.00 per guest
GRILLED BEEF TENDERLOIN - Bordelaise Sauce	\$28.00 per guest
FILET OF BEEF WITH SHRIMP	\$32.00 per guest

## ONE SELECTION

DOUBLE-BAKED POTATOES	GARLIC MASHED
AU GRATIN POTATOES	MIXED RICE PILAF
RED ROAST POTATOES	PASTA
PARSLEY BUTTERED POTATOES	

MIXED GREEN SALAD (CHOICE OF 2 DRESSINGS) OR CAESAR SALAD

## TWO SELECTIONS

BROCCOLI	CAULIFLOWER
CANDIED CARROTS	ASPARAGUS
MIXED VEGETABLES	SOUTHWEST CORN
TOMATOES FLORENTINE (Stuffed with Creamed Spinach)	

HOT FRENCH BREAD WITH CHIVE BUTTER OR ASSORTED DINNER ROLLS

## COFFEE

The Following are Served as Price per 50 Pieces

MEATBALLS IN SAUCE OR SAUSAGE (100 pieces)	\$100.00
PARMESAN CHICKEN STRIPS WITH MARINARA	\$55.00
BROILED STUFFED MUSHROOMS– Crab or Sausage or Bleu Cheese	\$55.00
WATERCHESTNUTS WRAPPED IN BACON	\$55.00
CHEESE PUFFS - Cheddar and Swiss	\$55.00
PHYLLO DOUGH WRAPUPS - Spinach	\$55.00
PHYLLO POCKETS – Asparagus	\$55.00
PETITE REUBENS	\$55.00
BRUSCHETTA	\$50.00
CUCUMBER CANAPES	\$50.00
DEVILED EGGS	\$50.00
ASSORTED OPEN FACE SANDWICHES - Crab, Chicken	\$55.00
RAW VEGETABLE PLATTER - DIP - Serves 50	\$60.00
FRESH FRUIT PLATTER - Serves 50	\$60.00
DECORATED SMOKED SALMON - Serves 50	\$75.00
ASSORTED CHEESE PLATTER - Serves 50	\$85.00

(All prices subject to 19% service fee and sales tax)

# Jack Norman Catering

## **BUFFET DINNER MENU**

TWO ENTREE SELECTIONS	\$25.00 per guest
BEEF BURGUNDY WITH PASTA OR RICE	BAKED HAM
ROAST CHICKEN	CHICKEN PARMESAN - PASTA
ROAST TURKEY WITH STUFFING	STUFFED PORK CHOP
LASAGNA – SAUSAGE OR VEGETABLE	

ROAST ROUND OF BEEF - (CARVED AT BUFFET)	\$27.00 per guest
CHICKEN SUPREME (SERVED WITH RICE PILAF)	

ROAST PORK LOIN (CARVED AT BUFFET)	\$27.00 per guest
ROAST CHICKEN	

GRILLED BEEF TENDERLOIN	\$29.00 per guest
BREAST OF CHICKEN – APRICOT OR WINE SAUCE	

PRIME RIB OF BEEF – AU JUS	\$29.00 per guest
BREAST OF CHICKEN – APRICOT OR WINE SAUCE	

GRILLED BEEF TENDERLOIN	\$32.00 per guest
GRILLED SALMON OR BAKED ORANGE ROUGHY	

ONE SELECTION	
MIXED RICE PILAF	DOUBLE-BAKED POTATOES
AU GRATIN POTATOES	NOODLES OR PASTA
RED ROAST POTATOES	PARSLEY BUTTERED POTATOES

MIXED GREEN SALAD (CHOICE OF 2 SALAD DRESSINGS) OR CAESAR SALAD (PLATED AND SERVED)

## **TWO SELECTIONS**

BROCCOLI	CAULIFLOWER
CANDIED CARROTS	ASPARAGUS
MIXED VEGETABLES	SOUTHWEST CORN

HOT FRENCH BREAD WITH CHIVE BUTTER OR ASSORTED DINNER ROLLS

COFFEE

CUSTOM MENUS AVAILABLE

## **DESSERT SELECTIONS**

STRAWBERRY, BLUEBERRY SHORTCAKE	\$3.50 per guest
ICE CREAM SUNDAE	\$2.50 per guest
CHEESECAKE WITH CHOCOLATE GANACHE	\$4.00 per guest
FUDGE BROWNIE, HONEY PECAN BAR, LEMON SQUARE	\$4.00 per guest
ASSORTED PETITE PASTRIES	\$5.00 per guest

CAKE CUTTING: UP TO 200 PEOPLE \$50.00	200-300 PEOPLE \$75.00	OVER 300 PEOPLE \$100.00
CHEESECAKE CUTTING: UP TO 200 PEOPLE \$75.00	200-300 PEOPLE \$100.00	OVER 300 PEOPLE \$125.00

(All prices subject to 19% service fee and sales tax)



# Tres Hermanos

(Mexican Cuisine)

## Menu #1

\$16/Person

**Guisado:** Choice of beef or pork

**Fajitas:** Choice of steak or chicken

**Chimichangas:** Chicken only

**Flautas:** Chicken only

Includes: rice & beans, house salad, fruit, hot salsa & sour cream

## Menu #2

\$17/Person

**Fajitas:** Choice of Chicken or Steak

**Carnitas:** Pork only

**Enchiladas:** Choice of meat or cheese and onions

**Flautas:** Chicken only

Includes: rice & beans, house salad, fruit, hot salsa sour cream

## Menu #3

\$18/Person

**Fajitas:** Choice of steak or chicken

**Enchiladas:** Choice of meat or cheese and onions

**Carnitas:** Chunks of fried pork

**Ceviche:** Choice of fish or shrimp

Includes: rice & beans, house salad, fruit, hot salsa sour cream

CAKE CUTTING: UP TO 200 PEOPLE \$50.00    200-300 PEOPLE \$75.00    OVER 300 PEOPLE \$100.00  
CHEESECAKE CUTTING: UP TO 200 PEOPLE \$75.00    200-300 PEOPLE \$100.00    OVER 300 PEOPLE \$125.00

(All prices subject to 19% service fee and sales tax)

# Azteca

## Buffet Dinner

**Two Entree Selection** \$17.95 per person  
Choose 3 sides and 1 salad

**Three Entree selection** \$20.95 per person  
Choose 3 sides and 1 salad

**Includes** Salsa fresca, salsa verde, tortilla chips, pico de gallo, corn or flour tortillas.  
.All pricing is subject to change without notice, based on minimum of 50 guests.

## Entrees

### PORK DISHES

#### **Cochinita pibil**

Cochinita pibil is a traditional Mexican slow-roasted pork dish from the Yucatan State of Mexico. Served with a mixture of red onions and habanero pepper slices on the side. It's usually served with corn tortillas as a taco or dinner with rice and beans.

#### **Costillita en salsa verde** (Hot – Medium – Mild)

Fried short pork ribs simmered in a delicious green tomatillo sauce.

#### **Costilla en chile seco**

Fried short pork ribs simmered in an exotic morita chile souce (very hot).

#### **Chicharon en salsa verde o roja**

Deep fried pork skins in red or green tomatillo salsa. Your choice of medium or spicy.

#### **Carnitas**

Are made by simmering pork in oil until tender the proces takes three to four hours.

#### **Lomo de Puerco en salsa roja**

Chopped pork loins simmered in exotic chile de árbol sauce (very hot).

### CHICKEN DISHES

#### **Tinga de pollo (spicy or medium)**

Shredded chicken simmered in a medium chipotle sauce, Great as a taco filling or tostadas.

#### **Pollo costeno**

Sweet and slightly spicy diced chicken thigh meat, mixed with mushrooms.

#### **Pollo a la crema**

Diced chicken breast in a cream sauce, served with corn and poblano pepper.

#### **Fajitas de pollo**

Grilled slices of onions, green peppers, red peppers and chicken.

#### **Estofado de pollo**

Braising chicken in a tomato sauce enhanced with that sweetness wine raisins/potatoes/ carrots.

#### **Mole poblano**

Chicken leg quarter topped with our delicious homemade mole poblano.

#### **Pollo a la Primavera**

Diced chicken thigh meat with a delicious sweet sauce and mixed vegetables.

(All prices subject to 19% service fee and sales tax)

# Azteca

## BEFF DISHES

### **Bistec a la mexicana**

Outside skirt simmered in a tomato sauce with jalapenos, onions and cilantro.  
Choice of mild, medium or hot.

### **Barbacoa de res o Barbacoa mix (puerco con res)**

Traditional Mexican dish with pork and steak steamed and smoked together,  
resulting in a moist and flavorful combination.

### **Fajitas de res**

Grilled slices of onions, green peppers, red peppers and tender outside skirt steak (arrachera).

### **Albondigas enchipotladas**

Traditional Mexican beef meatballs, cooked to perfection in a medium chipotle sauce.

### **Alambre**

Very popular Mexican dish consisting of grilled beef, bacon, ham, and grilled Mexican sausage, with bell peppers, onions, and cheese. It's usually served with corn or flour tortillas.

### **Guisado de res**

Square pieces of beef simmered in your choice of mild, medium or hot red tomatoes sauce with potatoes

## **Seafood Dinners**

**(\$2.00 EXTRA PER PERSON ON EACH SEAFOOD DINNER SELECTION)**

### **Camarones a la diablo**

Shrimp prepared in an exotic chile de árbol sauce (very hot).

### **Cazuela de mariscos**

A combination of shellfish, including clams, mussels, shrimp and scallops, seasoned in a broth along with the distinctive earthy flavor of saffron.

### **Filetes de tilapia a la mantequilla**

Baked Tilapia fillets with butter.

### **Camarones a la Mexicana**

Shrimp sauted in a mildly hot red tomatoe sauce with jalapeños, onions and cilantro.

### **Camarones al Ajillo**

Shrimp sauted with garlic salt, pepper.

### **Fajitas de camarones**

Grilled slice of onions, green peppers.

## Salads

Strawberry salad    Caesar salad    Garden salad    Cactus salad  
Potato salad        Azteca Salad    Garden pasta salad.    Ensalada Rusa  
Ensalada de codito (Macaroni salad)

## SIDES

Black beans. Refried beans. White rice. Spanish rice. Rosemary potatoes. Mashed potatoes  
Green beans. Vegetables. (seasonal) Platanos fritos (fried plantains) Papas con chorizo.  
Creamy casserole cauliflower Creamy casserole potato Buttered corn.  
Calabacitas a la mexicana. Rajas poblanas con elote a la mantequilla.

CAKE CUTTING: UP TO 200 PEOPLE \$50.00    200-300 PEOPLE \$75.00    OVER 300 PEOPLE \$100.00  
CHEESECAKE CUTTING: UP TO 200 PEOPLE \$75.00    200-300 PEOPLE \$100.00    OVER 300 PEOPLE \$125.00

(All prices subject to 19% service fee and sales tax)

# Café India Catering

“A”

## APPETIZERS/STARTERS

- \*Vegi Samosa
- \*Mix Vegitabel Pakora
- \*Gobi (Cauliflower) Manchurian
- \*Vegi Spring Rolls
- \*Vegi/Egg Noodles
- \*Grill Vegetabels with Paneer
- \*Vegi Cutlate/Tikki
- \*Tandoori (BBQ) Chicken
- \*Chilli Chicken
- \*Haryali Chicken
- \*Fish Pakora (fry)
- \*Chicken Pakora
- \*Chicken Manchurian
- \*Chicken Samosa

“B”

## ENTRÉE/CURRY SELECTIONS

- \*Dal (lental of your choice)
- \*Vegi Korma
- \*Palak (Spinach) Paneer
- \*Channa (Garbanzo) Masala
- \*Aloo Gobi (potato & cauliflower)
- \*Paneer Makhni
- \*Vegetable Malabar (coconut)
- \*Chicken Curry
- \*Fish/Shrimp Coconut Curry
- \*Lamb/Goat Curry
- \*Butter Chicken
- \*Chicken/Lamb/Fish/Shrimp Malabar
- \*Chicken/Shrimp in Palak
- \*Chicken Tikka Masala
- \*Paneer Tikka Masala
- \*Chicken Korma

### \$ PRICE \$

(Served in buffet style with your choice of Rice and Nan bread)

Pick any 1 from A & B \$17 per person

Pick any 2 from A & B \$21 per person

Pick any 3 from A & B \$25 per person

(Add an extra item or dessert for \$2 per person)

\*Add \$2 extra for Fish/Shrimp/Lamb or Goat items.

\*Add \$1 extra for salad and Yogurt

\*Add \$2 extra for Vegi Biryana, \$3 for chicken and \$4 for Goat Biryani

CAKE CUTTING: UP TO 200 PEOPLE \$50.00    200-300 PEOPLE \$75.00    OVER 300 PEOPLE \$100.00  
CHEESECAKE CUTTING: UP TO 200 PEOPLE \$75.00    200-300 PEOPLE \$100.00    OVER 300 PEOPLE \$125.00

(All prices subject to 19% service fee and sales tax)

# Appetizers

## ASSORTED CHEESE TRAY

16 – inch (Serves 30-35) \$38.95

18 – inch (Serves 40-45) \$48.95

## DELI MEATS & CHEESE TRAY

16 – inch (Serves 30-35) \$48.95

18 – inch (Serves 40-45) \$58.95

## BEEF, TURKEY, & HAM TRAY

16 – inch (Serves 30-35) \$48.95

18 – inch (Serves 40-45) \$58.95

## ASSORTED RELISH TRAY

16 – inch (Serves 30-35) \$33.95

18 – inch (Serves 40-45) \$43.95

## DEVEILED EGGS

Per Dozen \$8.95

## VEGETABLES & DIP

16 – inch (Serves 20-30) \$43.95

18 – inch (Serves 30-40) \$53.95

## TACO PLATTER WITH CHIPS

16 – inch (Serves 20-30) \$43.95

18 – inch (Serves 30-40) \$53.95

## ASSORTED FRESH FRUIT PLATTER

16 – inch (Serves 30-35) April-October \$53.95

18 – inch (Serves 40-45) April-October \$58.95

## TURKEY, BEEF & HAM FILLED SESAME

### DINNER ROLLS

Per Dozen \$14.95

## RAW BEEF & ONIONS W/ COCKTAIL RYE

Per Pound (Brossman's Catering Only) \$9.95

## BROSSMAN'S FAMOUS HYE ROLLERS

65-75 pieces per tray \$64.95

## MEXICAN ROLL-UPS

75 pieces per tray \$39.95

# Hot Hors d'oeuvres

Swedish Meatballs \$6.49/lb  
 Petite Reubens\*\* \$15.00/dz  
 Chicken Drumettes \$7.49/lb  
 Cocktail Franks /BBQ Sauce \$6.49/lb  
 BBQ Baby Back Pork Ribs \$9.95/lb  
 BBQ Meatballs \$6.49/lb  
 Shrimp Trays (4-6 per lb) Market Price

Italian Sausage Slices \$6.49/lb  
 Polish Sausage \$6.49/lb  
 Italian Sausage Wheels in Sauce \$6.99/lb  
 Jumbo Stuffed Mushrooms \$7.99/lb  
 Chicken Tenders w/ Hot Sauce\*\* \$6.00/dz

# Snacks

Potato Chips 1.0 oz. .75  
 Pretzels 1.5 oz. .75  
 Peanuts 1.0 oz. .75  
 Kringle \$14.00  
 Frosted Brownies \$1.50 each  
 Cookies \$.75  
 Fresh Fruit (apples, oranges, bananas)  
 Fresh Fruit Cup

Bagels \$18.75/dozen  
 Muffins-Large \$18.75/dozen  
 Muffins-Small \$16.75/dozen  
 Danish \$16.75/dozen  
 Assorted Donuts \$16.75/dozen  
 \$ 1.50/per piece  
 \$2.75/per cup (in season)

Bulk Snacks Available Upon Request  
 Granola/Fruit/Breakfast Bars-Price Available Upon Request  
 (All prices subject to 19% service fee and sales tax)

# Beverages

## Cash and Hosted Bar

### LIQUOR

House Brands	\$6
Call Brands	\$7
Top Shelf	\$8
Premium	\$9

### CHAMPAGNE

Asti	\$24/btl
House Champagne	\$28/btl
Non-Alcoholic Champagne	\$20/btl
Champagne Punch	\$40/gal

### NON-ALCOHOL DRINKS

Soda	\$2/glass	\$3.50 unlimited
Juice		\$2
Bottled Water		\$1.50
Non-Alcoholic Punch		\$25/gal
Energy Drink		\$4 can

### HOUSE WINES

Cabernet	\$4/glass	\$18/btl
White Zinfandel	\$4/glass	\$18/btl
Chardonnay	\$4/glass	\$18/btl
Pinot Grigio	\$4/glass	\$18/btl
Merlot	\$4/glass	\$18/btl
Non-Alcohol Wine	\$4/glass	\$10/btl
Johannisberg Riesling	\$4/glass	\$18/btl

### BEER

Domestic (Tap)	\$3/glass
Domestic (Bottle)	\$3/btl
Domestic (Pitcher)	\$8/pitcher
Imported/Specialty Brew	\$4/btl
Specialty Beers Available Upon Request	

### BEER BY THE BARREL

¼ Domestic Barrel	60-16 oz pint	\$145
½ Domestic Barrel	120-16 oz. pints	\$235

### OPEN BAR PACKAGES AVAILABLE UPON REQUEST

#### Premium Wines Available Upon Request

## Beverages

Coffee (Reg or Decaf)		\$8/carafe	\$25/1.5 gallon
Soft Drinks	\$2.75/person unlimited	\$1.25/glass	\$6/pitcher
Soft Drinks	\$1.50/12 oz. can		
Assorted Juices		\$7/carafe	
Tea or Milk		\$7/carafe	
Iced Tea	\$1.50/12 oz. can		
Hot Apple Cider (w/ Cinnamon Stixs)		\$23/1.5 gallon	

No Carry-In of Beverages Allowed  
(All prices subject to 19% service fee and sales tax)

# Oak Creek Community Center Specifications

<u>Room</u>	<u>Size</u>	<u>Sq. Ft.</u>	<u>Theater</u>	<u>Classroom*</u>	<u>U-Shape</u>	<u>Rounds</u>
Oak Room	16' X 20"	320 sq.ft.			9	
Club Room	25' x 25'	625 sq. ft.	40	24	20	40
Social Room	19' x 38'	722 sq. ft.	40	20	16	40
Lions Den	24' x 29'	696 sq. ft.	45	32	20	40
Ulrich C	30' x 58'	1740 sq. ft.	150	60	N/A	150
Ulrich A/B	66' x 58'	3828 sq. ft.	325	120	N/A	300
Ballroom	96' x 58'	5568 sq. ft.	540	180	N/A	350

(Each meeting room is equipped with large wipe-off boards or screen)

\*Based on 4 people/8' table

## RENTAL PACKAGE INCLUDES:

Padded fabric chairs /Round tables  
 Linens: White/Ivory table clothes/ Variety of colored napkins  
 Set-up/Clean-up  
 Silverware/Glassware/China  
 Skirts on gift, head and cake table  
 Podium  
 Microphone (in ballroom)  
 Overhead dinner music (in ballroom)  
 Bartenders  
 Dance floor when applicable  
 Howell Sign message  
 Wireless Internet

## EQUIPMENT RENTAL (based on availability)

TV/DVD  
 Copies/Fax  
 Flip charts  
 Audio Visual Services  
 Easels  
 Please inquire for other special AV equipment  
 Card Box  
 Upgraded centerpiece arrangements

- The Oak Creek Community Center has the right to make available and/or provide all food and beverages
  - Special pricing available to groups/organizations for fundraisers and community projects
    - Sunday \$400.00 minimum applies

NO CARRY-IN OF FOOD OR BEVERAGE ALLOWED