



The Center Menu 2020

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, 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

Catering At The Center

Center Catering
Jack Norman Catering
Azteca Restaurant MKE
That’s Amore
Joe’s K Ranch
India Gardens

Brossman’s Catering
Tres Hermanos
Shahrazad (Halal)
Frankies
Café India
Bollywood

Appetizers

Beverages

Catering

Room Layout

Rental Information

Center Appetizers

ASSORTED CHEESE TRAY/CRACKERS

16 – inch (Serves 30-35) \$38.95

18 – inch (Serves 40-45) \$48.95

DELI MEATS & CHEESE TRAY/CRACKERS

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

DELI ROLLERS

65-75 pieces per tray \$64.95 75 pieces per tray

RAW BEEF & ONIONS W/ COCKTAIL RYE

Per Pound \$10.95

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 \$16.95

MEXICAN ROLL-UPS

\$39.95

Hot Appetizers

Swedish Meatballs	\$6.49/lb	Italian Sausage Slices	\$7.99/lb
Reuben Rolls	\$15.00/dz	Polish Sausage	\$7.99/lb
Chicken Wings	\$9.99/lb	BBQ Meatballs	\$6.49/lb
Cocktail Franks /BBQ Sauce	\$6.99/lb	Jumbo Stuffed Mushrooms	\$8.99/lb
Shrimp Trays (4-6 per lb)	Market price		
Jumbo Chicken Tenders with assorted dipping sauce			\$10/dz
Italian Sausage Wheels in Marinara Sauce			\$7.99/lb

Snacks

Bag Potato Chips	\$1	Assorted Bagels	\$22/dozen
Bag Pretzels	\$1	Muffins-Large	\$19.99/dozen
Frosted Brownies	\$1.50 each	Muffins-Small	\$18.99/dozen
Cookies	\$1 each	Assorted Danish	\$18.99/dozen
		Assorted Donuts	\$18.99/dozen
Fresh Fruit (apples, oranges, bananas) \$ 1.50/per piece			

Bulk Snacks Available Upon Request

Granola/Fruit/Breakfast Bars-Price Available Upon Request

All prices subject to 19% service fee and sales tax

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 **\$8/p**
2. **1/3 Classic Burger**-Ground beef seasoned to perfection topped with lettuce and tomato. Served with pickle spear and chips **\$9/p**
5. **Deli Lunch**-Shaved ham, turkey, served with freshly baked rolls. Includes lettuce, tomato, onion, cheese, pasta or potato salad and bag of chips. **\$9/p**
6. **Soup and Salad** (cream or broth soup, your choice) fresh garden salad with dressing **\$7.50/p**
7. **Bagged Lunch** Ham or turkey on a 6" roll, pickle spear, bag chips, cookie and apple **\$9/p**
8. **Gluten Free** Pan fried chicken breast, steamed rice, steamed vegetable **\$10/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 for children 8 and under/p**

Tailgate Buffet – Choice of two (2) grilled brats, burgers and chicken breasts, served on fresh rolls. Choice of two (2) Cole Slaw, potato salad or pasta salad.

Includes condiments, cheese, bag of chips and cookies **\$13.95/p**

Deluxe Taco Bar –Seasoned ground beef and chicken with flour tortillas.

Also includes: Spanish rice and beans, lettuce, shredded cheese, tomatoes, onions, sour cream, black olives, homemade chips and salsa **\$12/p**

BREAKFAST

For parties or groups 100 and under

All breakfast offering served buffet style

* Minimum order of 15 *

1. **Continental Breakfast** – Muffins & English Muffins, butter, jellies, coffee and juice **\$6/p**
2. **Deluxe Continental** - Assorted muffins, Danish and English Muffins , assorted yogurt, fresh fruit, butter and jellies, coffee and juice **\$8/p**
- 3.* **Breakfast #1** - Scrambled eggs, breakfast potatoes, ham slices, sausage links or bacon, fresh fruit, English muffins, muffins, coffee and juice, fresh fruit **\$12/p**

All prices subject to 19% service fee and sales tax

THE CENTER BUFFET

For parties or groups 100 and under Minimum order of 25
\$16 ONE ENTREE * **\$20 TWO ENTREES**

ENTRÉES

Chicken Cordon Bleu	Parmesan Crusted Chicken
Baked Chicken/Smoked Maple Bourbon	
Fried Chicken	Oven Roasted Turkey
Tenderloin Beef Tips	Baked Cod Loin
Sliced Beef Tenderloin	Sliced Pork Loin

***ONE ENTREE BUFFET WILL RECEIVE 1 STARCH SELECTION**

STARCHES select 2

Whipped potatoes with gravy	Parsley buttered white potatoes
Rice Pilaf blend	Au Gratin potatoes
Garlic buttered noodles	Loaded baked potato
Double baked potato with sour cream and chives	

VEGETABLE select 1

Brown sugar and dill baby carrots
Green bean almondine
California medley
Buttered corn
Broccoli
Saute mushrooms

ALL BUFFETS INCLUDE

Garden salad with dressing
Dinner rolls with butter
Coffee

All prices subject to 19% service fee and sales tax

Brossman's Catering

ENTREES

Select One \$14.95
Breaded Baked Chicken
Tenderloin Tips & Noodles
Roast Beef & Gravy
Sliced Pork & Gravy
BBQ Shredded Pork

Lunch Buffets (11am-2pm)

Minimum 75 Guests

ENTREES

Select Two \$17.50
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
Garlic Butter Mashed Potatoes
Potatoes Au Gratin
Baked Potato
Parsley-Buttered Potatoes

Vegetables

(Select One)

Green Beans Almondine
California Blend
Corn
Peas
Brown Sugar Glazed Baby Carrots
Steamed Baby Carrots

LUNCH BUFFETS INCLUDE: DINNER ROLLS & BUTTER, COFFEE & MILK

Brossman's Catering Two-Hour Appetizer Buffet

(Minimum 100 People)

\$18.50/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 October) **(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 Cookies

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)	Market Price	Roast Half Chicken	\$18.95
BBQ Pork Baby Back Ribs (1/2)	Market Price	Pecan Crusted Chicken Breast	\$21.95
Beef Tenderloin (12oz)	Market Price	Parmesan Crusted Chicken Breast	\$21.95
Beef Tenderloin (8oz)	Market Price	Stuffed Boneless Chicken Breast	\$21.95
Prime Rib (16oz)	Market Price	Roast Round of Pork	\$21.95
Prime Rib (14oz)	Market Price	Stuffed Pork Chop	\$21.95
Prime Rib (12oz)	Market Price		

Potatoes

(Select 1)

Whipped Potatoes w/ Gravy
Garlic Butter Mashed Potatoes
Potatoes Au Gratin
Baked Potato
Parsley-Buttered Potatoes
Twice Baked Potato (\$2/pp)

Salad

Fresh Garden Salad w/Dressing

Vegetables

(Select 1)

Green Beans Almondine
California Blend
Corn
Peas
Brown Sugar Glazed Baby Carrots
Steamed Baby Carrots

ALL DINNERS INCLUDE: DINNER ROLLS OR BREAD, COFFEE & MILK

DESSERTS

Cherry, Blueberry or Raspberry Cheesecake or Lemon Pie	\$5.95/pp	Brownies, Carrot Cake	\$4.95/pp
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The Buffet Menu

Entrees

2-Meat \$21.95/Person
Breaded Baked Chicken
Brown Sugar & Honey Baked Ham
Stuffed Boneless Chicken Breast
Tenderloin Tips & Noodles
Pecan Crusted Chicken Breast
Italian Style Roast Beef(\$1.00/pp)
Chicken Alfredo (\$1.00/pp)
Shrimp Alfredo (\$1.50/pp)
Carved Round of Beef (\$2.00/pp)

Roast Beef & Gravy
Roast Turkey & Gravy
Polish Sausage & Sauerkraut
Stuffed Pork Loin
Parmesan Crusted Chicken Breast
Baby Back Ribs (\$2.00/pp)
Stuffed Broccoli & Cheddar Chicken

3-Meat \$24.95/Person
BBQ Shredded Pork
Roast Pork & Gravy
Chicken Cordon Bleu
Mostaccioli in Meat Sauce
6oz Tenderloin Filet (\$7.00/pp)

Potatoes

(Select 2; additional \$2.00/pp)
Whipped Potatoes w/ Gravy
Garlic Butter Mashed Potatoes
Potatoes Au Gratin
Baked Potato
Parsley-Buttered Potatoes
Fettuccini Alfredo (50¢/pp)
Rosemary Potato (skin on)
Twice Baked Potato (\$1.50/pp)
Macaroni & Cheese

Salads

(Select 2; additional \$2.00/pp)
American or German Potato Salad
Pasta Salad
Shrimp Salad
Fresh Fruit (in season June-October)
Fresh Garden Salad w/Dressing
All Season Salad
Caesar Salad at tables (\$2.00/pp)
Pre-set Salad (\$2.00/pp)

Vegetables

(Select 1; additional \$2.00/pp)
Green Beans Almondine
California Blend
Corn
Peas
Brown Sugar Glazed Baby Carrots
Steamed Baby Carrots

Jack Norman Catering

PLATE SERVICE DINNER MENU

BREAST OF CHICKEN	\$24.00 per guest
White Wine or Apricot Sauce	
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
DEVEILED 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

\$18/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

\$19/Person

Rollitos de pollo al tocino Wrapped chicken in bacon

Carnitas: Pork only

Pasta verde ala crema: Linguini in a creamy poblano sauce

Enchiladas: Choice of meat or cheese and onions

Includes: rice & beans, papas rojas enteras spicy, red potatoes in spicy sauce, hot salsa, sour cream

Menu #3

\$20/Person

Costillas caribenas : Pork ribs Caribbean style OR in green sauce

Mole: Jalisco or Veracruz style, choice of chicken or pork

Enchiladas: Choice of chicken or cheese and onions red sauce or green sauce

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 \$19.95 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 chili sauce (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 process 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 sautéed in a mildly hot red tomato sauce with jalapeños, onions and cilantro.

Camarones al Ajillo

Shrimp sautéed 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

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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

Brossman's Appetizers

ASSORTED CHEESE TRAY/CRACKERS

16 – inch (Serves 30-35) \$38.95

18 – inch (Serves 40-45) \$48.95

DELI MEATS & CHEESE TRAY/CRACKERS

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

DEVILED EGGS

Per Dozen \$8.95

BROSSMAN'S FAMOUS HYE ROLLERS

65-75 pieces per tray \$64.95

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 \$9.95

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

Beverages

Cash and Hosted Bar

LIQUOR

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

CHAMPAGNE

Asti	\$30/btl
House Champagne	\$28/btl
Non-Alcoholic Champagne	\$20/btl
Champagne Punch	\$40/btl

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	\$5/glass	\$18/btl
White Zinfandel	\$5/glass	\$18/btl
Chardonnay	\$5/glass	\$18/btl
Pinot Grigio	\$5/glass	\$18/btl
Merlot	\$5/glass	\$18/btl
Non-Alcohol Wine	\$5/glass	\$10/btl
Johannisberg Riesling	\$5/glass	\$18/btl

BEER

Domestic (Tap)	\$3/glass
Domestic (Bottle)	\$3/btl
Domestic (Pitcher)	\$9/pitcher
Imported/Craft Beer	\$5/btl
Specialty Beers Available Upon Request	

BEER BY THE BARREL

¼ Domestic Barrel	60-16 oz pint	\$135
½ Domestic Barrel	120-16 oz. pints	\$250

OPEN BAR PACKAGES AVAILABLE UPON REQUEST

Premium Wines Available Upon Request

Soft Drinks	\$2.75/person unlimited	\$1.25/glass	\$6/pitcher
Coffee (Reg or Decaf)	\$8/carafe	\$25/1.5 gallon	
Assorted Juices	\$7/carafe		

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)

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