



The Center Menu

2021

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

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
Tres Hermanos
That’s Amore

Brossman’s Catering
Azteca Restaurant MKE
Café India
Bollywood

Appetizers
Room Layout

Beverages

Catering
Rental Information

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 20% 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

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

DEVEILED 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

All prices subject to 20% 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 stile OR in grean sauce

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

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

Ceviche: Choice of fish or shrimp

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

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

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Azteca

Buffet Dinner

Two Entrée Selection \$20 per person

Choose 3 sides and 1 salad

Three Entrée Selection \$22 per person

Choose 3 sides and 1 salad

Includes: Salsa fresca, salsa verde, 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).

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 lions simmered in exotic chili de arbol sauce (very hot).

Pernil de Puerco

Oven roasted seasoned pork cooked Puerto Rican style.

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 crème

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

Fajitas de pollo

Grilled sliced on 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 thigh topped with our delicious homemade mole poblano.

Pollo a la Primavera

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

CHILDREN'S PRICING UP TO 10 YEARS OF AGE \$13.95

Email us to schedule your food tasting with your choice of food, 4 weeks before the event.

You can choose up to four entrees, 2 salads and 3 sides.

Maximum of 4 people for taste testing.

info@aztecarestaurantmke.com

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CHEESECAKE CUTTING: UP TO 200 PEOPLE \$75.00 200-300 PEOPLE \$100.00 OVER 300 PEOPLE \$125.00
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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).

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

Birria de Res

Is an authentic Mexican dish from the state of Jalisco, slow cooked beef stew made with blended chile peppers.

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.

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, arroz con gandules, arroz a la primavera,
(rice with corn and green beans)

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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

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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)	\$4/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	\$150
½ Domestic Barrel	120-16 oz. pints	\$250

OPEN BAR PACKAGES AVAILABLE UPON REQUEST

Premium Wines Available Upon Request

Soft Drinks	\$3/person unlimited	\$2/glass	\$6/pitcher
Coffee (Reg or Decaf)	\$8/carafe	\$25/1.5 gallon	

All prices subject to 20% 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	20	18	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
The above rooms are available on limited capacity						
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: Tablecloth white/ivory/black
 Howell Sign message
 Set-up/Clean-up
 Wireless Internet
 Skirts on gift, head and cake table
 Podium
 Microphone (in ballroom)
 Overhead dinner music (in ballroom)
 One (1) Bartender for parties up to 100 people
 Dance floor when applicable
 *Silverware/Glassware/China with catered event
 *Linen napkins available with catered event

EQUIPMENT RENTAL (based on availability)

Card box
 Copies/Fax
 Easels
 Flip charts
 Audio Visual Services
 Centerpieces

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
 All events are subject to a refundable security deposit with credit card on file
 No Carry-in of food or beverage allowed without written approval from OCCC