



# The Center Menu

## 2022

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](http://www.occenter.com)

## Catering At The Center

King’s Catering

Tres Hermanos

Café India

Holyland

Brossman’s Catering

Azteca Restaurant MKE

That’s Amore’

Bollywood/Taste of India

Appetizers

Room Layout

Beverages

Rental Information

Catering

# Brossman's Catering

## The Buffet Menu

All dinners include: dinner rolls, or bread, coffee & milk

### 2-Meat \$23.50/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)

### Entrees

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 \$26.50/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 (.50/pp)

### 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

Cherry, Blueberry or Raspberry Cheesecake or Lemon Pie, Brownies, Carrot Cake Market Price

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 Appetizers

## **ASSORTED CHEESE TRAY/CRACKERS**

16 – inch (Serves 30-35) \$48.95

18 – inch (Serves 40-45) \$58.95

## **DELI MEATS & CHEESE TRAY/CRACKERS**

16 – inch (Serves 30-35) \$58.95

18 – inch (Serves 40-45) \$68.95

## **ASSORTED FRESH FRUIT PLATTER**

16 – inch (Serves 30-35) April-Oct. \$59.95

18 – inch (Serves 40-45) April-Oct. \$66.95

## **ASSORTED RELISH TRAY**

16 – inch (Serves 30-35) \$39.95

18 – inch (Serves 40-45) \$49.95

## **BROSSMAN'S FAMOUS HYE ROLLERS**

65-75 pieces per tray \$69.95

## **VEGETABLES & DIP**

16 – inch (Serves 20-30) \$49.95

18 – inch (Serves 30-40) \$56.95

## **TACO PLATTER WITH CHIPS**

16 – inch (Serves 20-30) \$49.95

18 – inch (Serves 30-40) \$56.95

## **DEVEILED EGGS**

Per Dozen \$11.95

## **TURKEY, BEEF & HAM FILLED SESAME**

### **DINNER ROLLS**

Per Dozen \$17.95

## **MEXICAN ROLL-UPS**

75 pieces per tray \$49.95

# Hot Hors d'oeuvres

Swedish Meatballs	\$7.99/lb
Polish Sausage	\$7.99/lb
Chicken Drumettes	\$9.99/lb
BBQ Meatballs	\$7.99/lb
Italian Sausage Slices	\$7.99/lb
Italian Sausage Wheels in Sauce	\$7.99/lb
Shrimp Trays (4-6 per lb)	Market Price

Prices subject to change for all above items

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# Tres Hermanos

(Mexican Cuisine)

## Menu #1

\$20/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

\$20/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

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# Azteca

## **Buffet Dinner**

**Two Entrée Selection** \$21 per person  
Choose 3 sides and 1 salad

**Three Entrée Selection** \$23 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 \$14.95

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](mailto:info@aztecarestaurantmke.com)

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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

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# Kings Catering Buffet

**1 Meat \$20.00**

**2 Meat \$21.25**

**3 Meat \$22.45**

## **Choice of Meat**

Brown Sugar Baked Sliced Ham with Bun  
Sliced Roast Beef & Gravy with Bun  
Sliced Turkey & Gravy with Bun  
Rotisserie Chicken Grilled  
BB Pulled Pork with Bun  
Polish Sausage and Sauerkraut  
Baked Cod  
Meatloaf  
Sloppy Joe's with Bun

## **Choice of Starch**

Mashed Potato with Gravy  
Parsley Buttered New Potatoes  
Rice Pilaf  
Baked Potato  
Buttered Noodles  
Mac & Cheese  
Cheesy Potatoes

## **Choice of Two Salads**

7-Layer Salad  
Italian Pasta Salad (Veggie)  
Pasta Salad (Meat and Cheese)  
Coleslaw  
Garden Salad with Dressing  
Caesar Salad  
American Potato Salad  
Mustard & Egg Potato Salad  
Tuna Salad  
Shrimp Salad  
Fruit Salad

## **Choice of One Vegetable**

Corn  
Peas  
Peas & Carrots  
Candied Carrots  
Steamed Carrots  
Steamed Green Beans  
Green Beans with a twist  
Baked Beans

**All dinners Include bakery dinner rolls or bread, coffee, and milk**

Dessert available upon request for an extra charge

Cheesecake

Brownies    Lemon Bars    Cookies    Carrot Cake

Prices subject to change for all above items

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# Kings Catering Premium Buffet

1 Meat \$22.45 2 Meat \$23.45

3 Meat \$24.70

## Choice of Meat

Grilled Chicken Breast  
Tenderloin Tips and Noodles  
Baked or Grilled Pork Loin  
Italian Style Roast Beef with Au Jus  
Smoked Shredded Pork  
Smoked Beef Brisket Sliced  
BBQ Ribs

## Choice of Starch

Mashed Potato with Gravy  
Parsley Buttered New Potatoes  
Rice Pilaf  
Baked Potato  
Buttered Noodles  
Mac & Cheese  
Cheesy Potatoes

## Choice of Two Salads

7-Layer Salad  
Italian Pasta Salad (Veggie)  
Pasta Salad (Meat and Cheese)  
Coleslaw  
Garden Salad with Dressing  
Caesar Salad  
American Potato Salad  
Mustard & Egg Potato Salad  
Tuna Salad  
Shrimp Salad  
Fruit Salad

## Choice of One Vegetable

Corn  
Peas  
Peas & Carrots  
Candied Carrots  
Steamed Carrots  
Steamed Green Beans  
Green Beans with a twist  
Baked Beans

**All dinners Include bakery dinner rolls or bread, coffee, and milk**

Dessert available upon request for an extra charge

Cheesecake

Brownies Lemon Bars Cookies Carrot Cake

Prices subject to change for all above items

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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
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	\$3.50/person unlimited	\$2/glass	\$6/pitcher
	\$1.50 Can		
Coffee (Reg or Decaf)	\$8/carafe	\$25/1.5 gallon	

Prices subject to change

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# 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.		16		
Social Room	19' x 38'	722 sq. ft.	40			
Lions Den	24' x 29'	696 sq. ft.	45	32	20	40
<b>The above rooms are available on limited capacity</b>						
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	240
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
- Centerpieces
- 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/linen napkins with catered event

## EQUIPMENT RENTAL (based on availability)

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

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  
 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 OC  
**ABSOLUTELY NO ALCOHOL TO BE BROUGHT IN**