



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 variety of caterers – sure to please even the most discriminating palates.

FLEXIBLE FACILITY – Whether your event is for three or three 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 chandeliers, 13 foot bar and state-of-the-art sound system.

ATRIUM – Featuring a distinctive 28-foot high skylight this comfortable setting is 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

Azteca Restaurant MKE

Brossman's Catering

Holyland

That's Amore'

Bollywood/Taste of India

Café India

King's Catering

Tres Hermanos

Rental Information

Brossman's Catering

The Buffet Menu

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

2-Meat \$26.50/Person

Breaded Baked Chicken
Brown Sugar & Honey Baked Ham
Stuffed Boneless Chicken Breast
Tenderloin Tips & Noodles
Pecan Crusted Chicken Breast
Italian Style Roast Beef (\$1.50/pp)
Chicken Alfredo (\$1.50/pp)
Shrimp Alfredo (\$2.00/pp)
Carved Round of Beef (\$3.00/pp)

Entrees

Roast Beef & Gravy
Roast Turkey & Gravy
Polish Sausage & Sauerkraut
Stuffed Pork Loin
Parmesan Crusted Chicken Breast
Baby Back Ribs (\$2.50/pp)
Stuffed Broccoli & Cheddar Chicken

3-Meat \$29.50/Person

BBQ Shredded Pork
Roast Pork & Gravy
Chicken Cordon Bleu
Mostaccioli in Meat Sauce
6oz Tenderloin Filet (\$8.00/pp)

Potatoes

(Select 2; additional \$2.50/pp)
Whipped Potatoes w/ Gravy
Garlic Butter Mashed Potatoes
Potatoes Au Gratin
Baked Potato
Parsley-Buttered Potatoes
Fettuccini Alfredo (\$1.00/pp)
Rosemary Potato (skin on)
Twice Baked Potato (\$2.00/pp)
Macaroni & Cheese (\$1.00/pp)

Salads

(Select 2; additional \$2.50/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 (\$2.50/pp)
Pre-set Salad (\$2.50/pp)

Vegetables

(Select 1; additional \$2.50/pp)
Green Beans Almondine
California Blend
Corn
Peas
Brown Sugar Glazed Baby Carrots
Steamed Baby Carrots

Cherry, Blueberry or Raspberry Cheesecake, Brownies, Carrot Cake

Market Price

CAKE CUTTING: UP TO 200 PEOPLE \$75.00

200-300 PEOPLE \$100.00

OVER 300 PEOPLE \$125.00

CHEESECAKE CUTTING: UP TO 200 PEOPLE \$100.00

200-300 PEOPLE \$125.00

OVER 300 PEOPLE \$150.00

All prices subject to 21% service fee and sales tax

Brossman's Appetizers

ASSORTED CHEESE TRAY/CRACKERS

16 – inch (Serves 30-35) \$59.95

18 – inch (Serves 40-45) \$69.95

DELI MEATS & CHEESE TRAY/CRACKERS

16 – inch (Serves 30-35) \$69.95

18 – inch (Serves 40-45) \$79.95

ASSORTED FRESH FRUIT PLATTER

16 – inch (Serves 30-35) April-Oct. \$89.95

18 – inch (Serves 40-45) April-Oct. \$99.95

ASSORTED RELISH TRAY

16 – inch (Serves 30-35) \$44.95

18 – inch (Serves 40-45) \$55.95

BROSSMAN'S FAMOUS HYE ROLLERS

65-75 pieces per tray \$79.95

VEGETABLES & DIP

16 – inch (Serves 20-30) \$59.95

18 – inch (Serves 30-40) \$66.95

TACO PLATTER WITH CHIPS

16 – inch (Serves 20-30) \$59.95

18 – inch (Serves 30-40) \$66.95

DEVEILED EGGS

Per Dozen \$14.95

TURKEY, BEEF & HAM FILLED SESAME

DINNER ROLLS

Per Dozen \$22.95

MEXICAN ROLL-UPS

75 pieces per tray \$59.95

Hot Hors d'oeuvres

Swedish Meatballs	\$9.99/lb
Polish Sausage	\$9.99/lb
BBQ Meatballs	\$9.99/lb
Italian Sausage Slices	\$9.99/lb
Italian Sausage Wheels in Sauce	\$9.99/lb
Chicken Drumettes	\$11.99/lb
Shrimp Trays (4-6 per lb)	Market Price

Prices subject to change for all above items

All prices are subject 21% service fee and sales tax

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

Enchilladas: Choice of meat or cheese and onions

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

Menu #3

\$23/Person

Costillas caribenas: Pork ribs Caribbean style OR in green sauce

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

Enchilladas: 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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200-300 PEOPLE \$100.00

OVER 300 PEOPLE \$125.00

CHEESECAKE CUTTING: UP TO 200 PEOPLE \$100.00

200-300 PEOPLE \$125.00

OVER 300 PEOPLE \$150.00

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Azteca

Buffet Dinner

Two Entrée Selection \$24 per person

Choose 3 sides and 1 salad

Three Entrée Selection \$26 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 or four hours

Lomo de Puerco en salsa roja

Chopped pork loins 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 crema

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

Nahum Velazco/ Owner

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

You can choose up to four entrees, two salads and three sides

\$25 per person minimum of two people

Info@aztecarestaurantmke.com

CAKE CUTTING: UP TO 200 PEOPLE \$75.00

200-300 PEOPLE \$100.00

OVER 300 PEOPLE \$125.00

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200-300 PEOPLE \$125.00

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Azteca

Beef 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 arbol sauce (very hot)

Cazuela de mariscos

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

Camarones al Mexicana

Shrimp sauteed in a mildly hot red tomato sauce with jalapenos, onions and cilantro

Camarones al Ajillo

Shrimp sauteed with garlic salt and 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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200-300 PEOPLE \$100.00

OVER 300 PEOPLE \$125.00

CHEESECAKE CUTTING: UP TO 200 PEOPLE \$100.00

200-300 PEOPLE \$125.00

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Cafe India Catering

"A"

APPETIZERS/STARTERS

- *Vegi Samosa
- *Mix Vegetabel 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 (lentil 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 buffet style with your choice of Rice and Naan bread)

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

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

Choose 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
BBQ 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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CHEESECAKE CUTTING: UP TO 200 PEOPLE \$100.00

200-300 PEOPLE \$125.00

OVER 300 PEOPLE \$150.00

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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

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Peas
Peas & Carrots
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Kings Catering Menu

#1 Italian Lasagna Buffet: Homemade Meat with Cheese Lasagna or Vegetarian Lasagna Layered with Veggies and a White Cheese Sauce served with an Italian-style Salad and Dressings, Italian Bread and Butter or Garlic Bread. Cookies or Brownies for Dessert
\$15.45 Per Person

#2 Italian Sausage Buffet: Italian Sausage in a Red Sauce with Bell Peppers & Onions served on a Hoagie choice of Italian-style Salad and dressings or Cold Salad (Potato or Pasta). Cookies or Brownies for Dessert
\$15.10 Per Person

#3 Italian Pasta Buffet: Hearty Red Meat Sauce with Spaghetti (can substitute pasta) or Chicken Fettuccini Alfredo or Meatless Baked Mostaccioli. Served with Italian-style Salad and Dressings. Italian Bread and Butter or Garlic Bread. Cookies or Brownies for Dessert
\$14.45 Per Person or \$ 15.70 for Two

#4 Italian Beef Buffet: Roasted Thinly Sliced Beef Soaked in Italian Au jus served with Giardiniera (hot or mild) Choice of Cold Salad (Potato or Pasta), served on a Fresh Baked Roll. Cookies or Brownies for Dessert
\$15.20 Per Person

#5 Southside Bar: Pizza, Pasta, Salad, Italian dressing and breadsticks
\$16.45 per person

Pizza Thin or Medium Crust Baked or Grilled: 16" Cheese, Sausage
\$20 per pizza \$1.00 per topping

Pizza Buffet: 16" Assortment of Toppings: cheese, sausage, mushroom, onion, green pepper, black or green olives, pepperoni, tomato, Canadian bacon, pineapple, bacon (your choice just let us know)
\$12.90 Per Person

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Kings Catering Menu

Taco Bar

Chicken & beef served with chips and flour tortillas, Homemade salsa, sour cream, shredded cheese, tomatoes, onions, jalapenos, lettuce, refried beans, Spanish rice, cookies or brownies

\$15 per person

Taco/Nacho Bar

\$16 per person

Add Mexican bean salad

+\$1.50 per person

Baked Potato Bar

Baked potato, homemade chili, shredded cheese, sour cream, green onion, broccoli, bacon bits, butter

\$11.45 per person

Substitute mashed potato in a cup

\$11.90 per person

Kings Catering Menu

Continental Breakfast

Assorted pastries, donuts, muffins & bagels

Served with fresh fruit skewers, juice & coffee

\$11.75 per person

Breakfast Burrito

Scrambled eggs, shredded cheese, green onions, fresh diced bell peppers with a choice of bacon or sausage wrapped in a flour tortilla. Topped with fresh pico de gallo.

Served with fresh fruit, hashbrown patty, juice & coffee

\$13.95 per person

Midwest Style Breakfast

Scrambled eggs, sausage links or bacon, hashbrown patty, fresh fruit, assorted pastries, juice & coffee

\$14.50 per person

Hearty Breakfast

Scrambled eggs served with bacon, ham or sausage (choose 2 meats) with waffle or french toast, skillet potatoes, fresh fruit, juice & coffee

\$15.50 per person

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Kings Catering Menu

Appetizers

Platters

16" Cheese and Sausage - \$58.00

18" Cheese and Sausage - \$67.00

16" Fresh Fruit - \$80.00

18" Fresh Fruit - \$90.00

16" Veggies & Dip - \$67.00

18" Veggies & Dip - \$75.00

Dozen Devilled Eggs - \$14.95

Turkey, Ham Dinner Rolls - \$26.25

With butter, mayo, mustard packets

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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/gal

NON-ALCOHOL DRINKS

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

HOUSE WINES

Cabernet	\$6/glass	\$19/btl
White Zinfandel	\$6/glass	\$19/btl
Chardonnay	\$6/glass	\$19/btl
Pinot Grigio	\$6/glass	\$19/btl
Merlot	\$6/glass	\$19/btl
Riesling	\$6/glass	\$19/btl

BEER

Domestic (Tap)	\$4/glass
Domestic (Bottle)	\$5/btl
Imported/Craft Beer	\$6/btl
Specialty Beers Available	Upon Request

BEER BY THE BARREL

1/4 Domestic Barrel	60-16oz pints	\$150
1/2 Domestic Barrel	120-16oz pints	\$250

(Specialty Beers and Pricing Available
Upon Request)

OPEN BAR PACKAGES AVAILABLE UPON REQUEST

Premium Wines Available Upon Request

Soft Drinks	\$3.50/person unlimited	\$2/glass	\$6/pitcher
		\$1.50/can	
Orange Juice	\$7/decanter		
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>Banquet</u>
Oak Room	16' x 20"	320 sq. ft.			9	
Club Room	25' x 25'	625 sq. ft.		16	20	
Social Room	19' x 38'	722 sq. ft.	40			
Lions Den	24' x 29'	696 sq. ft.	45	24	20	

The above rooms are available on limited capacity

Ulrich A	59' x 36'	2124 sq. ft.	150	80	TBD	150
Ulrich A/B	59' x 67'	3953 sq. ft.	300	140	TBD	240
Full Ballroom	59' x 96'	5664 sq. ft.	450	200	TBD	400
Full Ballroom – Wedding or Special Event with Open Dance Floor						325

(Each meeting room is equipped with large wipe-off boards or screen) *Based on 4 people/8' table

A bartender fee will be applied to all events

Fee will be as follows:

100 guests or less 1 Bartender \$150.00

101 guests or more 2 Bartenders \$250.00

BALLROOM RENTAL PACKAGE INCLUDES:

Padded fabric chairs/ Round tables
 Linens: Tablecloth white/ivory/black
 Uplighting in a selection of colors
 Howell Sign Message
 Set-up/Clean-up
 Wireless Internet
 Centerpieces
 Skirts on gift, head and cake tables
 Podium
 Microphone
 Dance Floor
 Silverware/Glassware/China/linen napkins with a catered event

EQUIPMENT RENTAL (based on availability)

Copies/Fax
 Easels
 Flip Charts

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

No carry-in of food or beverage to be allowed without written approval from OCCC

ABSOLUTELY NO ALCOHOL TO BE BROUGHT IN