



Beef

Miso Glazed Filet Mignon	\$30.00
8 oz. Mahogany Miso glazed filet mignon served with Watercress Sauce.	
Boursin Stuffed Filet Mignon	\$30.00
8 oz. filet mignon stuffed with herbed Boursin cheese served with Demi-glace.	
New York Strip	\$34.00
12 oz. grilled New York strip topped with Roasted Garlic Butter and crispy onion rings.	
Steak Oscar	\$32.00
Two medallions of beef tenderloin topped with lump crab, grilled asparagus and Béarnaise Sauce.	
Prime Rib	
Slow roasted prime rib of beef finished with Au Jus and crispy onion rings.	
<i>Jungle Cut 12 oz.</i>	\$36.00
<i>Jane Cut 8 oz.</i>	\$30.00

Chicken

Chicken Oscar	\$24.00
Chicken breast layered with lump crab, grilled asparagus and Béarnaise Sauce.	
Mango Glazed Chicken	\$20.00
Chicken breast glazed with mango chutney, accompanied by Pineapple Tomato Salsa.	
Three Mushroom Stuffed Chicken	\$22.00
Seared chicken breast stuffed with Three Mushroom Duxelles served with Mushroom Demi-glace.	
Grilled Chicken Breast	\$20.00
Marinated and grilled chicken breast served with Hunter Sauce.	

Seafood

Sea Bass	\$32.00
Seared Chilean sea bass over Swiss chard, finished with Lemon Vinaigrette.	
Salmon	\$22.00
Grilled salmon filet served with Dill Lemon Butter.	
Roasted Halibut (pending availability)	\$28.00
Halibut brushed with Sweet Onion Aioli and topped with herbed panko served with Lemon Béchamel.	
Mango Glazed Salmon	\$22.00
Salmon filet glazed with mango chutney, accompanied by Pineapple Tomato Salsa.	

Menu selections and pricing are subject to change. A 20% service charge or \$100.00, whichever is greater and 6.25% sales tax will be added to all items.



Duets

Miso Glazed Tenderloin and Seafood Mahogany Miso glazed filet mignon and a Crab & Cod Cake topped with a butterfly shrimp and Lemon Aioli.	\$32.00
Beef Tenderloin and Salmon Filet of beef with Demi-glace and a seared salmon filet served with Dill Lemon Butter.	\$30.00
Beef and Chicken Filet of beef topped with Roasted Garlic Butter and a grilled chicken breast served with Hunter Sauce.	\$30.00
Grilled Salmon and Mango Glazed Chicken Breast Grilled salmon filet finished with Lemon Vinaigrette and a chicken breast glazed with mango chutney, accompanied by Pineapple Tomato Salsa.	\$26.00

Vegetarian

Spinach and Artichoke Stuffed Portobella Creamy artichoke and spinach baked in a large Portobello mushroom served with Cavatappi pasta and house made Marinara Sauce.	\$20.00
Fresh Mozzarella and Tomato Galette Layers of fresh mozzarella, heirloom tomato, yellow tomato and fresh basil with balsamic vinegar on grilled rustic bread. Served with Chef's choice vegetable.	\$20.00

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Plated Dinner

Entrées are served with our Signature House Salad, choice of two accompaniments (if not specified in the menu), bakery fresh rolls, butter, water, coffee and tea. There are no additional charges for two protein entrées and one vegetarian entrée all with the same accompaniments.

Salads

Signature House Salad

Mixed greens, shredded carrots, grape tomatoes, pickled onion, house-made croutons, and Creamy Balsamic Dressing.

Mandarin Bibb Lettuce Salad

Bibb lettuce, Mandarin orange sections, dried cranberries, bleu cheese crumbles and Orange Poppyseed Dressing.

\$2.00
per person

Hearts of Romaine Greek Salad

Romaine leaves, cucumbers, tomatoes, feta cheese, red onion, balsamic reduction and Greek Dressing.

\$2.00
per person

Accompaniments

Starches

Yukon Mashed Potatoes
Roasted Redskin Potatoes
White and Wild Rice Pilaf
Sweet Potato Hummus
Peruvian Purple Mashed Potatoes
Citrus Orzo

Vegetables

Asparagus
Broccolini
Baby Bok Choy
Roasted Butternut Squash
Giardiniera Vegetables
Tomato Provençal

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THE
Oscar
EVENT CENTER
AT JUNGLE JIM'S INTERNATIONAL MARKET

Chef's Carving Station

Served with our Signature House Salad, Chef's Choice Vegetable, bakery fresh rolls and butter, iced tea, water and coffee.

Minimum Order 50 People.

Choice of Two Meats \$34.00

Beef Tenderloin
Pork Loin
Turkey Breast
Prime Rib

Choice of Two Sauces

Cranberry Sauce
Horseradish Cream Sauce
Mustard Tarragon
Au Jus

Choice of One Starch

Mashed Potatoes
Roasted Redskin Potatoes
Layered Potatoes

Chef's Pasta Station

Served with our Signature House Salad and Garlic Bread, iced tea, water and coffee.

Minimum Order 50 People.

Pasta Selections \$27.00

Fettuccine
Penne
Tri-Color Tortellini

Sauce Selections

Marinara
Alfredo
Olive Oil and Garlic

Topping Selections

Tomatoes	Sausage
Olives	Pepperoni
Onions	Chicken
Broccoli	Shrimp
Squash	Mushrooms
Parmesan Cheese	

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