



The Center Menu 2019

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, stage area, 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 414 768 5840

Brossman's Catering 262 639 5828

Jack Norman Catering 414 614 4561

Tres Hermanos 414 384 9050

Azteca Resaurant MKE 414 766 0450

Shahrazad (Halal) 414 964 5475

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Rental Information

Center Menu from our Kitchen

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 **\$7/p**
2. **Tuna/Chicken Salad**-Served on a croissant with vegetable garnish and bag of chips **\$7/p**
3. **1/3 Classic Burger**-Ground beef seasoned to perfection topped with lettuce and tomato. Served with pickle spear and chips **\$8/p** Add cheese **.75/p**
4. **Breaded or Grilled Chicken Sandwich**-On a Kaiser roll, topped with bacon, lettuce, tomato and Monterey Jack Cheese. Served with pickle spear and bag of chips **\$8/p**
5. **Baked Italian Penne Pasta**- Covered in a red meat sauce and blended with Italian cheese. Baked to golden brown perfection and served with a fresh baked garlic breadstick **\$8/p**
6. **Deli Lunch**-Shaved ham, turkey, served with freshly baked rolls and breads. Includes lettuce, tomato, onion, cheese, Cole slaw, pasta or potato salad and a variety of relishes. **\$9/p**
7. **Soup and Salad** (cream or broth soup, your choice) fresh garden salad with dressing **\$7.50/p**
8. **Boxed Lunch** Ham or turkey on a 6” roll, pickle spear, bag chips, cookie and apple **\$8.25/p**
9. **Gluten Free Pan fried chicken breast, steamed rice, steamed vegetable** **\$8.75/p**

*Add Potato Salad or Cole slaw to any sandwich **\$1/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** **\$6.50 for children 8 and under/p**

Tailgate Buffet – An assortment of grilled brats, burgers and chicken breasts (pick 2 meats) served on fresh rolls, baked beans and Cole slaw. Includes relish, cheese and seasonal fruit and fresh baked cookies **\$13.95/p**

Deluxe Taco Bar –Seasoned ground beef and chicken with flour tortillas. Also includes: Spanish rice or beans, lettuce, shredded cheese, tomatoes, onions, sour cream, black olives, chips and salsa **\$11.50/p**

BREAKFAST

Maximum order 100 people All breakfast offering served buffet style

* Minimum order of 15 *

1. **Continental Breakfast** – Muffins & bagels with cream cheese and jellies, coffee and juice **\$6/p**
2. **Deluxe Continental** - Assorted muffins, Danish and bagels with cream cheese, assorted yogurt, fresh fruit, butter and jellies, coffee and juice **\$8/p**
- 3.* **Breakfast #1** - Scrambled eggs, breakfast potatoes, ham slices or sausage links, fresh fruit, muffins, coffee and juice **\$9/p**
- 4.* **Breakfast #2** – Scrambled eggs, with cheese, breakfast potatoes, bacon and sausage links, fresh fruit, muffins, coffee and juice **\$11/p**

THE CENTER BUFFET

For parties or groups 100 and under	Minimum order of 25
\$13.50 ONE ENTRÉE *	\$16.95 TWO ENTRÉES
*ADD \$1.50	

ENTRÉES

Chicken Cordon Bleu
Parmesan Crusted Chicken
Baked Chicken
Fried Chicken
Lemon Chicken
Center's Chicken Delight
Oven Roasted Turkey
Beef Burgundy
Roast Loin of Pork
Tenderloin Beef Tips
Baked Cod Loin
 *Sliced Beef Tenderloin
 *Slow Roasted Prime Rib

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

STARCHES select 2

Whipped potatoes with gravy
Parsley buttered red skin potatoes
Rice Pilaf blend
Au Gratin potatoes
Garlic buttered noodles
Baked potato

VEGETABLE select 1

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

ALL BUFFETS INCLUDE

Garden salad with dressing
Dinner rolls with butter
Coffee and milk
Vegetable tray

One of your favorites not listed? Our Chef will be happy to create a custom menu for you!

(All prices subject to 19% service fee and sales tax)

Brossman's Catering

ENTREES

Select One \$12.95

Lunch Buffets (11am-2pm)

MINIMUM 75 GUESTS

ENTREES

Select Two \$14.95

Breaded Baked Chicken
Tenderloin Tips & Noodles
Roasted Beef & Gravy
Sliced Pork & Gravy
BBQ Shredded Pork

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
Parsley Buttered Potatoes
Potatoes Au Gratin
Baked Potatoes
Wild Rice

VEGETABLES

(Select One)

Green Bean Almondine
California Blend
Corn
Peas
Baby Carrots

Lunch Buffets Include: Dinner Rolls & Butter, Coffee & Milk

DESSERTS

(Select One)

Brownies
Sheet Cake
Cookies

BROSSMAN'S CATERING'S TWO – HOUR APPETIZER BUFFET

(MINIMUM 100 PEOPLE)

\$14.95/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 Sept.) (**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 Crackers

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)	\$20.95	Roast Half Chicken	\$15.95
BBQ Pork Baby Back Ribs (1/2)	\$17.95	Pecan Crusted Chicken Breast	\$18.95
Beef Tenderloin (12oz)	\$23.95	Parmesan Crusted Chicken Breast	\$18.95
Beef Tenderloin (8oz)	\$21.95	Breaded Baked Chicken	\$15.95
Prime Rib (16oz)	\$23.95	Stuffed Boneless Chicken Breast	\$18.95
Prime Rib (14oz)	\$22.95	Roast Round of Pork	\$16.95
Prime Rib (12oz)	\$21.95	Stuffed Pork Chop	\$19.95

POTATOES

(Select 1)

Whipped Potatoes w/ Gravy
Potatoes Au Gratin
Baked Potato
Parsley-Buttered Potatoes
Wild Rice
Twice Baked Potato

SALAD

Fresh Garden Salad w/ Dressing

VEGETABLES

(Select 1)

Green Beans Almondine
California Blend
Corn
Peas
Baby Carrots

(\$2 p/p extra) ALL DINNERS INCLUDE: DINNER ROLLS OR BREAD, COFFEE &

DESSERTS

Cherry, Blueberry or Raspberry Cheesecake or Lemon Pie \$4.95/pp Brownies, Carrot Cake \$3.95/pp

2-Meat \$18.50/Person

2-Meat w/ 14oz Prime Rib \$24.95

The Buffet Menu

3-Meat \$19.95/Person

ENTREES

3-Meat w/ 14oz Prime Rib \$26.95

Breaded Baked Chicken
Brown Sugar & Honey-Baked Ham
Stuffed Boneless Chicken Breast
Tenderloin Tips & Noodles
Pecan Crusted Chicken Breast
Carved Round of Beef (\$1.50 pp)
Italian Style Roast Beef \$1 p/p extra

Roast Beef & Gravy
Roast Turkey & Gravy
Polish Sausage & Sauerkraut
Stuffed Pork Loin
Parmesan Crusted Chicken Breast
Baby Back Ribs (\$2 pp)
Stuffed Broccoli & Cheddar Chicken

BBQ Shredded Pork
Roast Pork & Gravy
Chicken Cordon Bleu
Mostaccioli in Meat Sauce

6oz Tenderloin Filet (\$4 pp)

POTATOES

(Select 2; additional \$1.50 pp)

Whipped Potatoes w/ Gravy
Potatoes Au Gratin
Baked Potato
Parsley-Buttered Potatoes
Wild Rice
Fettuccini Alfredo (50¢ pp extra)
Rosemary Potato (skin on)
Twice Baked Potato (\$1.50 pp extra)
Macaroni & Cheese

SALADS

(Select 2; additional \$1.50 pp)

American or German Potato Salad
Pasta Salad
Shrimp Salad
Fresh Fruit -April-October
Fresh Garden Salad w/ Dressing
All Season Salad
Caesar Salad at tables (\$2 pp extra)
Pre-set salad (\$2 pp extra)

VEGETABLES

(Select 1; additional \$1.50pp)

Green Beans Almondine
California Blend
Corn
Peas
Baby Carrots

(All prices subject to 19% service fee and sales tax)

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

BEEF BURGUNDY WITH PASTA OR RICE
ROAST CHICKEN
ROAST TURKEY WITH STUFFING
LASAGNA – SAUSAGE OR VEGETABLE

\$25.00 per guest

BAKED HAM
CHICKEN PARMESAN - PASTA
STUFFED PORK CHOP

ROAST ROUND OF BEEF - (CARVED AT BUFFET)
CHICKEN SUPREME (SERVED WITH RICE PILAF)

\$27.00 per guest

ROAST PORK LOIN (CARVED AT BUFFET)
ROAST CHICKEN

\$27.00 per guest

GRILLED BEEF TENDERLOIN
BREAST OF CHICKEN – APRICOT OR WINE SAUCE

\$29.00 per guest

PRIME RIB OF BEEF – AU JUS
BREAST OF CHICKEN – APRICOT OR WINE SAUCE

\$29.00 per guest

GRILLED BEEF TENDERLOIN
GRILLED SALMON OR BAKED ORANGE ROUGHY

\$32.00 per guest

ONE SELECTION

MIXED RICE PILAF
AU GRATIN POTATOES
RED ROAST POTATOES

DOUBLE-BAKED POTATOES
NOODLES OR PASTA
PARSLEY BUTTERED POTATOES

MIXED GREEN SALAD (CHOICE OF 2 SALAD DRESSINGS) OR CAESAR SALAD
(PLATED AND SERVED)

TWO SELECTIONS

BROCCOLI
CANDIED CARROTS
MIXED VEGETABLES

CAULIFLOWER
ASPARAGUS
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

\$16/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

\$17/Person

Fajitas: Choice of Chicken or Steak

Carnitas: Pork only

Enchiladas: Choice of meat or cheese and onions

Flautas: Chicken only

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

Menu #3

\$18/Person

Fajitas: Choice of steak or chicken

Enchiladas: Choice of meat or cheese and onions

Carnitas: Chunks of fried pork

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 \$20.95 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 chile 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 sauted in a mildly hot red tomatoe sauce with jalapeños, onions and cilantro.

Camarones al Ajillo

Shrimp sauted 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

(All prices subject to 19% service fee and sales tax)

Café India Catering

“A”

APPETIZERS/STARTERS

- | | |
|--------------------------------|-------------------------|
| *Vegi Samosa | *Tandoori (BBQ) Chicken |
| *Mix Vegetabel Pakora | *Chilli Chicken |
| *Gobi (Cauliflower) Manchurian | *Haryali Chicken |
| *Vegi Spring Rolls | *Fish Pakora (fry) |
| *Vegi/Egg Noodles | *Chicken Pakora |
| *Grill Vegetabels with Paneer | *Chicken Manchurian |
| *Vegi Cutlate/Tikki | *Chicken Samosa |

“B”

ENTRÉE/CURRY SELECTIONS

- | | |
|-----------------------------------|---------------------------|
| *Dal (lentil of your choice) | *Lamb/Goat Curry |
| *Vegi Korma | *Butter Chicken |
| *Palak (Spinach) Paneer | *Chicken/Lamb/Fish/Shrimp |
| *Channa (Garbanzo) Masala | Malabar |
| *Aloo Gobi (potato & cauliflower) | *Chicken/Shrimp in Palak |
| *Paneer Makhni | *Chicken Tikka Masala |
| *Vegetable Malabar (coconut) | *Paneer Tikka Masala |
| *Chicken Curry | *Chicken Korma |
| *Fish/Shrimp Coconut Curry | |

\$ 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)

Appetizers

ASSORTED CHEESE TRAY

16 – inch (Serves 30-35) \$38.95

18 – inch (Serves 40-45) \$48.95

DELI MEATS & CHEESE TRAY

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

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 (Brossman's Catering Only) \$9.95

BROSSMAN'S FAMOUS HYE ROLLERS

65-75 pieces per tray \$64.95

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

Snacks

Potato Chips 1.0 oz. .75

Pretzels 1.5 oz. .75

Peanuts 1.0 oz. .75

Kringle \$14.00

Frosted Brownies \$1.50 each

Cookies \$.75

Fresh Fruit (apples, oranges, bananas)

Fresh Fruit Cup

Bagels \$18.75/dozen

Muffins-Large \$18.75/dozen

Muffins-Small \$16.75/dozen

Danish \$16.75/dozen

Assorted Donuts \$16.75/dozen

\$ 1.50/per piece

\$2.75/per cup (in season)

Bulk Snacks Available Upon Request

Granola/Fruit/Breakfast Bars-Price Available Upon Request

(All prices subject to 19% service fee and sales tax)

Beverages

Cash and Hosted Bar

LIQUOR

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

CHAMPAGNE

Asti	\$24/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		\$1.50
Non-Alcoholic Punch		\$25/gal
Energy Drink		\$4 can

HOUSE WINES

Cabernet	\$4/glass	\$18/btl
White Zinfandel	\$4/glass	\$18/btl
Chardonnay	\$4/glass	\$18/btl
Pinot Grigio	\$4/glass	\$18/btl
Merlot	\$4/glass	\$18/btl
Non-Alcohol Wine	\$4/glass	\$10/btl
Johannisberg Riesling	\$4/glass	\$18/btl

BEER

Domestic (Tap)	\$3/glass
Domestic (Bottle)	\$3/btl
Domestic (Pitcher)	\$8/pitcher
Imported/Specialty Brew	\$4/btl
Specialty Beers Available Upon Request	

BEER BY THE BARREL

¼ Domestic Barrel	60-16 oz. pint	\$145
½ Domestic Barrel	120-16 oz. pints	\$235

OPEN BAR PACKAGES AVAILABLE UPON REQUEST

Premium Wines Available Upon Request

Beverages

Coffee (Reg or Decaf)		\$8/carafe	\$25/1.5 gallon
Soft Drinks	\$2.75/person unlimited	\$1.25/glass	\$6/pitcher
Soft Drinks	\$1.50/12 oz. can		
Assorted Juices		\$7/carafe	
Tea or Milk		\$7/carafe	
Iced Tea	\$1.50/12 oz. can		
Hot Apple Cider (w/ Cinnamon Stixs)		\$23/1.5 gallon	

No Carry-In of Beverages Allowed
(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)

TV/DVD
 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