



The Center Menu

2010

8580 South Howell Avenue, Oak Creek, Wisconsin 53154

Phone: 414/768-5840 Fax: 414/768-5842

Visit our website at www.occenter.com

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 MENU: *Children 1, 2 and 3 year's of age are free.*

Children 4, 5 and 6 are half off the menu price listed

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 - from a high-ceiling Club room to a posh executive Board room -
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

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Center Menu from our Kitchen

Light Lunches (For parties or groups 125 and under)

* Minimum order of 10 *

1. **Soup and Sandwich** – A six inch Club Sub with a bag of chips and a bowl of our chef's homemade soup. **\$6.25**
2. **Club Wrap** – Seasoned Tortilla stuffed with ham, turkey, bacon, shredded cheese, lettuce & tomato. Served with a bag of chips and cole slaw. **\$6.50**
- 3.. **Grilled Chicken Chef Salad** – A bountiful bed of iceberg and leaf lettuce topped with our savory grilled chicken breast. Includes shredded cheese, tomato, cucumber, sliced mushroom, red onion slices, croutons, and a fresh dinner roll. **\$6.75**
4. **Grilled or Crispy Chicken Sandwich** – A 5oz piece, served on a Kaiser roll with lettuce and tomato. Includes bag of chips, Cole Slaw and a garnish of dill pickle, carrot sticks and black olives. **\$6.50**
5. **Pub Burger**-A specially seasoned one-third lb. hamburger on a Kaiser Roll with garnish, Cole Slaw and bag of chips. **\$6.00**
6. **Spaghetti with Meat Sauce** – Served with a garden salad and fresh baked Italian bread. **\$6.75**
7. **Deli Lunch** – An assortment of shaved Ham, Turkey and Roast Beef served with freshly baked bread and rolls. Includes lettuce, tomato, onion, cheese, Cole slaw, pasta or potato salad and a variety of relish and condiments. **\$7.25**
8. **Soup Station**-Chef's choice to any lunch **\$2.00**

All light lunches include coffee and milk

Luncheon Buffet

For parties or groups 125 and under Minimum order of 20

\$9.25 ONE ENTRÉE

Under 20 served as sit-down add .50 per plate

\$11.25 TWO ENTRÉES

ENTRÉES

Roast Pork Loin w/Gravy
Top Round of Beef w/ Gravy
Baked Ham

Chicken Cordon Bleu
Broccoli and Cheese Stuffed Chicken Breast
Baked Chicken

Polish Sausage w/ Sauerkraut
Turkey Breast w/ Gravy
Tenderloin Tips w/ Egg Noodles

POTATOES

(Select 1)
Long Grain & Wild Rice
Baked Potato
Mashed Potatoes w/ Gravy
Parsley Buttered Potatoes

ALL BUFFETS INCLUDE

Tossed Salad w/ Dressing
Dinner Rolls
Coffee
Milk

VEGETABLES

(Select 1)
Glazed Carrots
Green Beans Almondine
Buttered Corn
California Medley

Tailgate Buffet – An assortment of grilled brats, burgers and chicken breast served on fresh rolls with potato salad, baked beans and cole slaw. Includes relish, cheese and fresh fruit trays, a variety of fresh baked cookies, coffee and milk. **\$9.25**

Mexican Buffet – Seasoned ground beef with hard and soft taco shells, Shredded beef or chicken chimichangas, refried beans and Spanish rice, shredded lettuce and cheese, diced tomatoes, onions, salsa, sour cream, black olives, coffee and milk. **\$9.50**

Breakfast

Maximum order 150 people All breakfast offering served Buffet style * Minimum order of 15 *

1. **Continental Breakfast** – Muffins & Bagels with Cream Cheese and Jellies, Coffee and Juice **\$4.75**
2. **Deluxe Continental** - Assorted Muffins, Danish and Bagels with Cream Cheese, Assorted Yogurt, Fresh Fruit, Butter and Jellies, Coffee and Juice **\$6.25**
- 3.* **Breakfast #1** - Scrambled Eggs, Breakfast Potatoes, Ham Slices or Sausage links, Fresh Fruit, Muffins, Coffee and Juice **\$6.75**
- 4.* **Breakfast #2** – Cheese Omelet, Breakfast Potatoes, Bacon or Sausage Links, Fresh Fruit, Muffins, Coffee and Juice **\$7.25**

***Pancakes, Waffles or French Toast can be added to Breakfast #1 or #2 for an extra \$1.50 per person**

(All prices subject to 18% service fee and sales tax)

Creative Catering

Dinner Buffet

Not available Friday evenings.

ENTREES

2 – Meat Selection \$16.50/Person

3 – Meat Selection \$17.95/Person

Roast Beef

Pork Loin Roast

Beef Tenderloin Tips

Homemade Pork Kluski Casserole

Baked Chicken Breast/Gravy

BBQ Shredded Pork

BBQ Baby Back Pork Ribs (\$1.00 extra /Person)

Boneless Prime Rib Eye Roast (\$2.00 extra/Person)

Roast Turkey Breast

Meat or Veggie Lasagna

Homemade Polish Sausage & Sauerkraut

Baked Chicken

Stuffed Chicken Breast

Chicken Breast Marsala

Baked Glazed Pit Ham

Swedish Meatballs

BBQ Chicken

Stuffed Pork Loin Roast

Chicken Cordon Bleu

VEGETABLES

(Select 1)

Candied Glazed Carrots

California Blend

Green Beans Almondine

Super Sweet Buttered Corn

Peas & Carrots

Peas

Oriental Blend

POTATOES

(Select 2)

Mashed Potatoes w/Gravy

Scalloped Potatoes

Egg Noodles

Rice Pilaf

Parsley Buttered Potatoes

Potatoes Au Gratin

Double Baked -

Potato Casserole

Mayonnaise Potato Salad

German Potato Salad

(served warm)

Baked Potato

SALADS

(Select 2)

Fresh Garden Salad w/ Dressing

Oriental Ramen Salad

Broccoli Salad

Creamy Coleslaw

7 Layer Salad

Jell-O

Whipped Cream Fruit Salad

Fresh Fruit

(in season May thru September)

(October - April \$1.50 extra pp)

All Buffets Include:

Dinner Rolls or Bread , Relish Tray, Coffee & Milk

DESSERTS

Assorted Tortes, Pies (fruit or meringues), & Cheese Cake \$3.00/Person

Cookies, Brownies & Sheet Cake \$2.25/Person

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 18% service fee and sales tax)

Creative Catering

CREATIVE CATERING'S TWO – HOUR APPETIZER BUFFET

(MINIMUM 50 PEOPLE)

\$13.95/PERSON

Select Three: Swedish Meatballs, Polish Sausage Bits, Ramaki, Broiled Sausage Stuffed Mushrooms, Petite Reubens, Chicken Tenders, BBQ Meatballs, Sausage in Italian Sauce, Cocktail Franks in BBQ Sauce, Cocktail Franks in Crescent Roll, BBQ Baby Back Pork Ribs, Asparagus Parmesan Wraps, Mini Assorted Quiche, Assorted Fried Vegetables

Select One: Smoked Salmon, Imitation Crabmeat Platter w/Cocktail Sauce, Fresh Fruit Platter (in season June thru Sept.)

Included in Buffet: Tea Sandwiches, Cheese & Sausage Tray, Deviled Eggs, Vegetable Platter with Buttermilk Ranch Dressing, Spinach Dip with Rye Crackers, Mexican Rollups, Taco Salad Dip Platter, Chips & Salsa, Assorted Crackers

ENTREES \$10.25
Select One

Lunch Buffets (11am-2pm)
MINIMUM 30 GUESTS

ENTREES \$11.75
Select Two

***ADD SELECTED ENTREES AS SECOND MEAT FOR AN EXTRA \$1.50/PERSON**

*Baked Chicken**

*BBQ Chicken**

*Baked Glazed Smoked Pit Ham**

*Roast Turkey w/ Stuffing**

*Polish Sausage w/ Kraut**

*Batter Fried Cod**

*Baked Cod**

POTATOES

(Select One)

Mashed Potatoes w/Gravy

Parsley Buttered Potatoes

Scalloped Potatoes

German Potato Salad

Mayonnaise Potato Salad

Buttered Egg Noodles

Double Baked Potato Casserole

Lunch Buffets
Include:

Dinner Rolls &

Butter

Sheet Cake or Cookies

Coffee & Milk

Roast Beef

Beef Tenderloin Tips

Stuffed Chicken Breast

Stuffed Pork Loin Roast

Pork Loin Roast

SALADS

(Select One)

Garden Tossed Salad

w/Dressing

Oriental Ramen Salad

Homestyle Creamy

Colleslaw

Broccoli Salad

Fruit Fluff

VEGETABLES

(Select One)

Glazed Carrots

Super Sweet Buttered Corn

Peas & Carrots

California Blend

Green Beans

Homemade Baked Beans

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 18% service fee and sales tax)

Brossman's Catering

ENTREES
Select One \$10.25

Lunch Buffets (11am-2pm)

ENTREES
Select Two \$11.75

MINIMUM 30 GUESTS

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
Fresh Fruit
(April – October)
Fresh Fruit
(November – March)
\$1 per person additional

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 50 PEOPLE)

\$14.25/PERSON

Select Three: Swedish Meatballs, Polish Sausage Bits and Sauerkraut, Broiled Sausage Stuffed Mushrooms, 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, Deviled Eggs, Vegetable Platter with Dill Dip, Spinach Dip with Rye Bread, Taco Salad Dip Platter, Relish Tray, Chips and Salsa, 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 18% service fee and sales tax)

Brossman's Catering

Sit-Down Menu

ENTREES

<i>New York Strip Steak (14oz)</i>	\$23.50	<i>Roast Round of Pork</i>	\$16.50
<i>Rib Steak (14oz)</i>	\$23.50	<i>Stuffed Pork Chop</i>	\$19.50
<i>Beef Tenderloin (12oz)</i>	\$20.50	<i>BBQ Pork Baby Back Ribs (full)</i>	\$19.95
<i>Beef Tenderloin (8oz)</i>	\$18.50	<i>BBQ Pork Baby Back Ribs (1/2)</i>	\$17.50
<i>T-Bone Steak (16oz)</i>	\$22.95	<i>Roast Half Chicken</i>	\$15.50
<i>Porterhouse Steak (18oz)</i>	\$23.95	<i>Breaded Baked Chicken</i>	\$15.50
<i>Prime Rib (16oz)</i>	\$22.95	<i>Stuffed Boneless Chicken Breast</i>	\$17.50
<i>Prime Rib (14oz)</i>	\$21.95	<i>Baked Orange Roughy</i>	\$18.95
<i>Prime Rib (12oz)</i>	\$20.95	<i>Talapia</i>	\$18.50

POTATOES

(Select 1)

Whipped Potatoes w/ Gravy
Potatoes Au Gratin
Baked Potato
Parsley-Buttered Potatoes
Wild Rice
Fettuccini Alfredo
 (25¢ p/p extra)
Twice Baked Potato
 (50¢ p/p extra)

SALADS

(Select 1)

American or German Potato Salad
Pasta Salad
Shrimp Salad
Fresh Fruit (April - October)
Fresh Garden Salad w/ Dressing
All Season Salad

VEGETABLES

(Select 1)

Green Beans Almondine
California Blend
Corn
Peas
Baby Carrots

ALL DINNERS INCLUDE: DINNER ROLLS OR BREAD, COFFEE & MILK

DESSERTS

<i>Cherry, Blueberry or Raspberry Cheesecake or Lemon Pie</i>	\$3.95/person
<i>Brownies, Carrot Cake or Cookies</i>	\$2.75/person

2-Meat \$16.95/Person

2-Meat w/ 14oz Prime Rib \$21.99

Breaded Baked Chicken
Brown Sugar & Honey-Baked Ham
Stuffed Boneless Chicken Breast
Tenderloin Tips & Noodles
Carved Round of Beef (\$1.00 pp)
Stuffed Broccoli & Cheddar Chicken Breast

POTATOES

(Select 2; additional \$1 p/p)

Whipped Potatoes w/ Gravy
Potatoes Au Gratin
Baked Potato
Parsley-Buttered Potatoes
Wild Rice
Fettuccini Alfredo (25¢ p/p extra)
Rosemary Potato (skin on)
Twice Baked Potato (50¢ p/p extra)

SALADS

(Select 2; additional \$1 p/p)

American or German Potato Salad
Pasta Salad
Shrimp Salad
Fresh Fruit (April-Oct; Nov-March \$1/pp)
Fresh Garden Salad w/ Dressing
All Season Salad
Caesar Salad at tables (\$1.00 p/p extra)

3-Meat \$18.95/Person

3-Meat w/ 14oz Prime Rib \$23.50

BBQ Shredded Pork
Roast Pork & Gravy
Chicken Cordon Bleu
Mostaccioli in Meat Sauce
6oz Tenderloin Filet (\$2.00 pp)
Roast Turkey & Gravy

VEGETABLES

(Select 1; additional \$1 p/p)

Green Beans Almondine
California Blend
Corn
Peas
Baby Carrots

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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Jack Norman Catering

Plate Service Dinner Menu

<i>BONELESS BREAST OF CHICKEN</i> <i>White Wine or Apricot Sauce</i>	\$20.00 per guest
<i>GRILLED BEEF TENDERLOIN</i> <i>Bordelaise Sauce</i>	\$25.00 per guest
<i>PRIME RIB OF BEEF</i>	\$25.00 per guest
<i>SALMON</i> <i>Dill Sauce</i>	\$25.00 per guest
<i>ROAST PORK LOIN</i> <i>Mushroom Sauce</i>	\$22.00 per guest
<i>SHRIMP ALFREDO</i> <i>Large Shrimp, Alfredo Sauce served over Fettuccine</i>	\$23.00 per guest
<i>VEAL OSCAR</i> <i>Sautéed Veal, Three Large Shrimp, Hollandaise Sauce</i>	\$28.00 per guest

<u>CHOICE OF ONE</u>	<u>CHOICE OF ONE</u>	<u>CHOICE OF TWO</u>	<u>CHOICE OF ONE</u>
<i>Mixed Rice Pilaf</i>		<i>Broccoli</i>	<i>Hot French Bread</i>
<i>Au Gratin Potatoes</i>	<i>Mixed Green</i>	<i>Cauliflower</i>	<i>with Chive Butter</i>
<i>Oven Browned Potatoes</i>	<i>Salad</i>	<i>Candied Glazed</i>	
<i>Parsley Buttered Potatoes</i>		<i>Carrots</i>	<i>Or</i>
<i>Pasta</i>	<i>Or</i>	<i>Asparagus</i>	<i>Assorted</i>
<i>Double-Baked Potatoes</i>	<i>Caesar Salad</i>	<i>Tomatoes Florentine</i>	<i>Dinner Rolls</i>
<i>Garlic Mashed Potatoes</i>		<i>(Stuffed with Creamed</i>	
		<i>Spinach)</i>	
		<i>Mixed Vegetable</i>	
		<i>Stir-Fry</i>	

ALL DINNERS INCLUDE COFFEE AND MILK

HORS D'OEUVRES:

<i>Broiled Stuffed Mushrooms-Crab</i>	\$2.00 per guest	<i>Cucumber Canapés</i>	\$2.00 per guest
<i>Petite Reubens</i>	\$2.00 per guest	<i>Assorted Open-face Sandwiches filled with</i>	
<i>Swedish Meatballs</i>	\$2.00 per guest	<i>Shrimp, Crabmeat and Chicken Salad</i>	\$2.00 per guest
<i>Phyllo Dough Wrap-ups, Spinach filled</i>	\$2.00 per guest	<i>Parmesan Chicken Strips</i>	\$2.00 per guest
<i>Decorated Smoked Trout</i>	\$75.00 each	<i>Bruschetta</i>	\$2.00 per guest

CUSTOM MENUS AVAILABLE UPON REQUEST

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 18% service fee and sales tax)

Jack Norman Catering, Inc.

Buffet Dinner Menu

For Parties over 50 Guests

<i>BEEF BURGUNDY</i> <i>BONELESS BREAST OF CHICKEN</i>	\$21.00 per guest
<i>STUFFED PORK CHOP</i> <i>ROAST CHICKEN</i>	\$21.00 per guest
<i>ROAST ROUND OF BEEF AU JUS (Carved at Buffet)</i> <i>BONELESS BREAST OF CHICKEN WITH APRICOT OR WINE SAUCE</i>	\$23.00 per guest
<i>ROAST PORK LOIN</i> <i>CHICKEN STIR-FRY OR BONELESS BREAST OF CHICKEN</i>	\$23.00 per guest
<i>PRIME RIB OF BEEF</i> <i>CHICKEN SUPREME (Served with Rice Pilaf)</i>	\$25.00 per guest
<i>GRILLED BEEF TENDERLOIN</i> <i>CHICKEN STIR-FRY OR BONELESS BREAST OF CHICKEN</i>	\$25.00 per guest
<i>GRILLED BEEF TENDERLOIN</i> <i>BROILED SALMON OR BAKED ORANGE ROUGHLY</i>	\$26.00 per guest
<i>GRILLED BEEF TENDERLOIN</i> <i>SHRIMP ALFREDO</i>	\$28.00 per guest

CHOICE OF ONE

Mixed Rice Pilaf
Au Gratin Potatoes
Oven-Baked Potatoes
Parsley Buttered
Potatoes
Noodles or Pasta
Double-Baked Potatoes

CHOICE OF ONE

Mixed Green
Salad

Or

Caesar Salad

CHOICE OF ONE

Hot French Bread
with Chive Butter

Or

Assorted
Dinner Rolls

ALL BUFFET DINNERS INCLUDE:

CHOICE OF TWO

Broccoli, Cauliflower, Candied Glazed Carrots
Asparagus, Southwest Corn, Mixed Vegetable Stir-Fry

FRESH FRUIT PLATTER

Watermelon, Cantaloupe,
Strawberries, Fresh Pineapple

DESSERT SELECTIONS

<i>STRAWBERRY, BLUEBERRY SHORTCAKE</i>	\$2.50 per guest
<i>ICE CREAM SUNDAE</i>	\$2.50 per guest
<i>CHEESE TORTE</i>	\$3.50 per guest
<i>FUDGE BROWNIE, HONEY PECAN BAR, LEMON SQUARE</i>	\$2.50 per guest
<i>MINI ECLAIRS, CREAM PUFFS AND FRUIT TARTS</i>	\$3.00 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 18% service fee and sales tax)

Trattoria di Carlo Catering

Stations Menu

Hors' devours Station \$5.95/person

**If choosing hors' devours party only add \$3.95/person*

Choice of two Hors' devours to be served at station table

Bruschetta and Eggplant

Breaded Ravioli

Fried Vegetables

Meatballs (with red sauce or BBQ)

Rosemary Chicken Skewers

Bruschetta

Caprese Salad

Live Chef Carving Station \$23.95/person

Includes choice of one carved item and one featured item which will also be served at Carving Station, one pasta or potato and one vegetable, dinner rolls, and tossed salad.

Carved Items (choose 1)

Beef Hind Quarter (Kobe Beef)

Pork Tenderloin

Roast Beef

Prime Rib (add \$4.00/person)

Featured items (choose 1)

Tilapia

Chicken Parmesan

Chicken Marsala

Rosemary Chicken

Chicken Chipotle

Pasta or Potato choices (choose 1)

Roasted Potatoes

Mashed Potatoes

Vegetable Choice (choose 1)

Mixed Seasonal Veggies

Steamed Broccoli

Green Bean Almandine

Live Chef Created Pasta Station \$19.95/person

Pasta made to order right before your eyes. Guests choose their pasta, sauce and toppings, and a chef will cook it on the spot! It's a fun and exciting twist!

Pastas

Rigatoni

Penne

Bowtie

Three-cheese tortellini

Sauces

Red Sauce

Alfredo Sauce

Pink Vodka Sauce

Arrabiata (spicy marinara)

Condiments

Ham

Peas

Bacon

Pulled Chicken

Mushrooms

Broccoli

Peppers

Diced Tomatoes

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 18% service fee and sales tax)

Trattoria di Carlo Catering

Coffee Station

(Included with Carving or Pasta station)
After dinner in sterling silver coffee chaffers

Italian Dark Roast Regular
and Decaffeinated Coffee
Condiments

Sit down service
available upon request
prices will vary

Dessert Station

\$4.95/person

Choose (2) desserts (Price includes cake cutting fee)

Desserts

Tiramisu
Mini Cannoli
Assorted Mini Cheesecakes
Mini Éclairs
Cookies

Also Available: Gourmet Chocolate Fountain

(Additional \$4.95/person)

For a minimum of 100 people

Featuring gourmet milk chocolate

Dippers

Pretzel rods
Bananas
Pound Cake
Strawberries
Vanilla Wafers

Rice Krispy Treats (add \$1.00/person)

Buffet Style

Buffet Style includes Coffee Station

Buffet option #1

\$16.95/person

Choose 2 Entrée

Entrée Choices

Chicken Parmesan
Rosemary Chicken
Sliced Eye of Round
Chicken Marsala
Chicken Saltimbocca
Sliced Roast beef w/ bell
peppers and onions
Sliced Italian Sausage links
with Green Peppers and onions
Sliced Pork Tenderloin

Buffet option #2

\$19.95/Person

Choose 3 Entrée

Side Choices

(Choose 2 add \$1.00/person)

Roasted potatoes
Potato Vessuvio
Yukon Mashed Potatoes
Penne pasta w/ sauce
Bowtie pasta w/ sauce
Rigatoni w/ sauce

Sauces

Siciliana
Pink sauce
Red Sauce
Alfredo Sauce (add \$1.00)

Veggie Choice

(Choose 1 Add \$1.00/person)

Green Bean Almandine
Steamed Broccoli
Mixed seasonal veggies

Salads

(Choose 1 add \$1.00/person)

Garden Salad
Pasta salad
Fruit salad
Caesar salad
(add \$1.00/person)

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 18% service fee and sales tax)

Tres Hermanos

(Mexican Cuisine)

Buffet #1

\$14.00/Person

Guisado: Choice of Beef or Pork
Fajitas: Choice of Steak or Chicken
Chimichangas: Chicken
Flautas: Chicken

Includes:
Rice & Beans
Salad
Fruit
Hot Salsa &
Sour Cream

Buffet #2

\$16.00/Person

Fajitas: Choice of Chicken or Steak
Tamales Oaxaqueños
Enchiladas: Choice of Red or Green Sauce
Choice of Chicken, Ground Beef,
Pork or Plain Cheese
Breaded Fried Chicken

Includes:
Rice & Beans
Tres Hermanos
House Salad
Hot Salsa

Buffet #3

\$19.50/Person

Tamales: Choice of Regular or Oaxaqueños
Shrimp Fajitas
Ceviche: Choice of Shrimp, Fish or Crab
Breaded Fried Chicken
Enchiladas: Choice of Red or Green Sauce
Choice of Chicken, Ground Beef,
Pork or Plain Cheese

Includes:
Rice & Beans
Tres Hermanos
House Salad
Hot Salsa

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 18% service fee and sales tax)

Appetizers

(Provided by Creative Catering, Brossman's Catering and The Center Catering)

ASSORTED CHEESE TRAY

16 – inch (Serves 30-35) \$33.95
 18 – inch (Serves 40-45) \$43.95

DELI MEATS & CHEESE TRAY

16 – inch (Serves 30-35) \$43.95
 18 – inch (Serves 40-45) \$53.95

BEEF, TURKEY, & HAM TRAY

16 – inch (Serves 30-35) \$43.95
 18 – inch (Serves 40-45) \$53.95

ASSORTED RELISH TRAY

16 – inch (Serves 30-35) \$33.95
 18 – inch (Serves 40-45) \$43.95

DEVEILED EGGS

Per Dozen \$6.95

BROSSMAN'S FAMOUS HYE ROLLERS

40 pieces per tray \$58.95

VEGETABLES & DIP

16 – inch (Serves 20-30) \$38.95
 18 – inch (Serves 30-40) \$48.95

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) \$48.95
 18 – inch (Serves 40-45) \$53.95

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

CREATIVE CATERING MEXICAN ROLL-UPS

75 pieces per tray \$35.00

Hot Hors d'oeuvres

Swedish Meatballs	\$4.95/lb	Italian Sausage Slices	\$4.95/lb
Petite Reubens**	\$9.00/dz	Polish Sausage	\$4.95/lb
Chicken Drumettes	\$5.95/lb	Italian Sausage Wheels in Sauce	\$5.75/lb
Cocktail Franks in BBQ Sauce	\$4.75/lb	Shrimp Trays (4-6 per lb)	Market Price
BBQ Baby Back Pork Ribs	\$9.95/lb	Jumbo Stuffed Mushrooms	\$5.99/lb
BBQ Meatballs	\$5.50/lb	Chicken Tenders w/ Hot Sauce**	\$6.00/dz

***Creative Catering Only*

Snacks

Potato Chips 1.0 oz.	.75	Bagels	\$18.00/dozen
Pretzels 1.5 oz.	.50	Muffins-Large	\$17.00/dozen
Peanuts 1.0 oz.	.50	Muffins-Small	\$15.00/dozen
Kringle	\$14.00/each	Danish	\$16.00/dozen
Frosted Brownies	\$1.50 each	Assorted Donuts	\$16.00/dozen
Veggies & Dip (14-inch)	\$25.00	Cookies	\$.75/each
		Fresh Fruit	
		(apples, oranges, bananas)	\$ 1.50/per piece
		Fresh Fruit Cup	\$2.50/per cup
		(in season)	

Bulk Snacks Available Upon Request
 Granola/Fruit/Breakfast Bars-Price Available Upon Request
(All prices subject to 18% service fee and sales tax)

Beverages

Cash and Hosted Bar

LIQUOR

House Brands	\$3.50
Call Brands	\$4.50
Top Shelf	\$5.00 - \$6.50

CHAMPAGNE

Gionelli Asti	\$18.00/btl
House Champagne	\$18.00/btl
Non-Alcoholic Champagne	\$18.00/btl
Champagne Punch	\$40.00/gal

NON-ALCOHOL DRINKS

Soda	\$1.50/glass	\$2.25 unlimited
Juice		\$1.50
Bottled Water		\$1.50
Non-Alcoholic Punch		\$25.00/gal

HOUSE WINES

Cabernet	\$3.75/glass	\$18.00/btl
White Zinfandel	\$3.75/glass	\$18.00/btl
Chardonnay	\$3.75/glass	\$18.00/btl
Pinot Grigio	\$3.75/glass	\$18.00/btl
Merlot	\$3.75/glass	\$18.00/btl
Non-Alcohol Wine	\$3.75/glass	\$17.00/btl
Johannisberg Riesling	\$3.75/glass	\$19.00/btl

BEER

Domestic (Tap)	\$1.50/glass
Domestic (Bottle)	\$3.25/btl
Domestic (Pitcher)	\$7.00/pitcher
Imported/Specialty Brew	\$4.00/btl
Flavored Malt Beverage	\$3.75/btl

BEER BY THE BARREL

¼ Domestic Barrel (approximately 80 – 12oz glasses)	\$115.00
½ Domestic Barrel (approximately 160 – 12oz glasses)	\$200.00
Specialty Beers Available Upon Request	

OPEN BAR PACKAGES AVAILABLE UPON REQUEST Premium Wines Available Upon Request

Beverages

Coffee (Reg or Decaf)	\$6.75/carafe	\$19.00/gallon
Soft Drinks	\$2.25/person unlimited	\$1.50/glass
Soft Drinks (Coke Products)	\$1.25/12 oz. can	\$6.00/pitcher
Assorted Juices	\$6.75/carafe	
Tea or Milk	\$2.00/person unlimited	\$6.00/carafe
Iced Tea	\$1.25 per can	
Hot Apple Cider (w/ Cinnamon Stix)		\$22.00/gallon
Bottled Water	\$1.75/20 oz. btl	

EUROPEAN COFFEE STATION

\$140.00

Includes a selection of flavored coffee, with whipped cream, shaved chocolate and cinnamon stix for garnish. Served in Sterling Silver Samovars – an elegant touch for any event – serves approximately 50 guests.

No Carry-In of Beverages Allowed
(All prices subject to 18% 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>
Board Room	15' x 18'	270 sq. ft.	N/A	N/A	N/A	N/A
Club Room	25' x 25'	625 sq. ft.	40	25	20-25	40
Social Room	19' x 38'	722 sq. ft.	40	20	20-25	40
Ulrich C	30' x 58'	1740 sq. ft.	150	60	50	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	410

(Each meeting room is equipped with large wipe-off boards or screen)

*Based on 3 people/8' table

RENTAL PACKAGE INCLUDES:

Padded fabric chairs/Round tables
 Linens: white table clothes / Variety of colored napkins
 Set-up/Clean-up
 Silverware and china
 Skirts on gift, head and cake table
 Podium
 Microphone (in ballroom)
 Overhead dinner music (in ballroom)
 Bartenders
 Dance floor when applicable
 Hand-held microphones
 Wireless Internet

EQUIPMENT RENTAL (based on availability)

800 x 600 SVGA LCD projector
 Copies/Fax
 Flip charts
 Overhead projector
 Easels
 Howell Sign for messages
 Please inquire for other special AV equipment
 Upgraded centerpiece arrangements
 Wishing Well Card Box
 TV/VCR/DVD

- 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 \$350.00 minimum applies
 - Smoke Free Building

NO CARRY-IN OF FOOD OR BEVERAGE ALLOWED