



We offer a tradition of hospitality and excellence that is unmatched. Our professional staff is dedicated to helping you plan a stress free customizable and unforgettable event. Our culinary team is dedicated to excellent and fresh menus that will surely wow you and your guests.

Our Event Specialists will work with you to propose the best selections and options that will not only suit the feel of your event but will also fit within your budget. Your Event Specialist will assist in the planning, day of timeline and coordinate with any of your outside vendors to assure that your event is flawless.

The Oscar Event Center and The Oscar Station both offer unique settings very different from each other. The Oscar Event Center offers high ceilings, wood beams and a grand staircase while The Oscar Station offers a more industrial look with an amazing bar, open air patio and a beautifully landscaped lawn area. Both venues offer additional accents that will make either “Oscar” the perfect setting.

All events are scheduled for 4 hours and include the setup of room, linen underlays\*, linen napkins\*, flatware, china & glassware needed. Wedding receptions also include cake cutting service and bridal champagne toast.

All events will have a Minimum Spending Requirement (plus sales tax & service fee) based on the space needed for your event.

Menu options are endless and all customizable, but please enjoy reviewing some of our favorites.

\*please ask your Event Specialist for color options



## Breakfast

\* indicates Gluten Free # indicates Vegan

**Create Your Own Buffet** (minimum 12 guests) \$15.99 a person  
1 Entree, 2 Meats, 1 Potato/Side, 1 Bread

### Entree Selections (choose 1)

- Scrambled Eggs\*                      Scrambled Eggs with Cheese\*                      Traditional Eggs Benedict
- Cincinnati Eggs Benedict\* .... made with potato pancake, crispy goetta, poached egg with smoked paprika hollandaise sauce
- Strata ..... made with Blue Oven Bread and Italian Sausage, Blistered Tomato & Parmesan Cheese or Baby Kale, Mushrooms & Swiss Cheese
- Frittata\* ....made with Italian Sausage, Blistered Tomato & Parmesan Cheese or Baby Kale, Mushrooms & Swiss Cheese
- Individual Crepe Quiche ....made with Smoked Bacon & White Cheddar Cheese or Baby Kale, Mushrooms & Swiss Cheese
- Eggs Sardou\* .... Sautéed Artichoke Bottoms, Creamed Spinach, Poached Egg & Hollandaise Sauce
- French Toast Casserole# ....made with Cinnamon Bread and served with Vermont Maple Syrup.  
Or choose Bananas Foster & Praline French Toast or Blueberry & Five Spice French Toast

### Meat Selections (choose 2)

- Smoked Bacon                      Country Sausage Patties  
Virginia Ham                      Jungle Jim's Goetta

### Potato/Side Selections (choose 1)

- Potatoes O'Brien                      Loaded Potato Casserole  
Potato Casserole                      Organic Oatmeal

### Bread Selections (choose 1)

- English Muffins                      Buttermilk Biscuits                      Assorted Breakfast Breads  
Assorted Danish                      Assorted Muffins                      Bagels

Menu Selections and pricing are subject to change.  
A 22% service charge and 6.50% sales tax will be added to all items.





## Breakfast Packages

*Minimum 20*

*Served with Regular & Decaf Coffee, Chilled Juices & Hot Tea*

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### **Greek Yogurt Bar\* (\$3.00 a person)**

Served with Local Honey & Oat Granola, Seasonal Fruit Compote  
Candied Bananas, Toasted Almonds, Toasted Coconut, Candied Pecans

*Add Whole Wheat Avocado Toast*

*Add Seasonal Muffins, Breakfast Breads or Danish*

### **Continental Breakfast (\$10.99 a person)**

Choice of Two - Assorted Bagels with Cream Cheese, Jam & Butter,  
Assorted Danish, Seasonal Muffins or Seasonal Breakfast Breads  
Served with Seasonal Whole Fruit

### **Executive Continental Breakfast (\$11.99 a person)**

Choice of Two - English Muffins with Butter, Jam & Local Honey,  
Croissants, Cheese Crowns or Pecan Rolls  
Served with Apple Cinnamon Oatmeal & Seasonal Sliced Fruit

### **Made to Order Omelet Station (\$13.99 a person)**

Eggs, Cheddar Cheese, Pepper Jack Cheese, Ham, Smoked Bacon  
Sausage, Goetta, Green Peppers, Onions, Mushrooms, Tomato, Spinach  
Served with Biscuits, Potato Casserole & Bacon or Sausage  
Chef Attended \$75 per chef - 1-30 guests

### **Belgian Waffle Station (\$12.99 a person)**

Made with Authentic European Pearl Sugar

Includes Local Seasonal Compote, Cinnamon Braised Apples,  
5 Spice Vermont Maple Syrup, Whipped Butter, Citrus Butter,  
Cocoa Nibs & Snickers Sauce Served with Fresh Sliced Fruit and Bacon or Sausage

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## Ala Carte Options

Sliced Seasonal Fruit

*serves 12 (\$22.00)*

Yogurt Parfaits

*serves 12 (\$29.00)*

Biscuits & Sausage Gravy

*serves 12 (\$25.00)*

Whole Wheat Avocado Toast

*15 pieces (\$25.00)*

Made to Order Omelet Station added to a Breakfast Package

*minimum 20 guests (\$9.00 a person)*

Made to Order Belgian Waffles Station added to a Breakfast Package

*minimum 20 guests (\$8.00 a person)*

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## LUNCH STATIONS

*All Stations Serve 50 Guests*

### Fajita Bar .....\$975.00

*Marinated Flank Steak & Chicken Breast*

*Corn & Flour Tortillas, Tortilla Chips*

*Fajita Salad, Lettuce, Shredded Cheese, Corn, Black Beans, Bell Pepper, Tomato, Onions  
with Guacamole Ranch Dressing*

*Charro Black Beans, Spanish Rice, Sauteed Bell Peppers & Onions*

*Pico de Gallo, Guacamole, Sour Cream, Shredded Cheddar Cheese, Shredded Lettuce*

### Baked Potato Bar.....\$925.00

*Baked Russets, Yukon Gold's & Sweet Potatoes*

*Bacon Bits, Shredded Cheddar, Sour Cream, Green Onion, Steamed Broccoli, Brown Sugar & Butter*

*House Salad with Creamy Balsamic Dressing, Rolls & Butter and choice of 1 Soup*

### The Garden Market.....\$900.00

*Romaine, Baby Greens & Spinach*

*Grilled Chicken Breast, Smoked Shrimp, Orange Ginger Glazed Popcorn Chicken*

*Bacon Bits, Tomatoes, Carrots, Cucumbers, Craisins, Garbanzo Beans, Artichokes, Hard Boiled Eggs*

*Mandarin Oranges, Fresh Berries, Mushrooms, Almonds, Sunflower Seeds, Olives & Croutons*

*Parmesan, Shredded Cheddar & Gorgonzola Cheeses, Creamy Balsamic, Ranch & Caesar Dressings*

*Served with Bread & Butter along with a choice of 1 Soup*

### Stir Fry Station.....\$975.00

*Romaine Salad with Pineapple, Water Chestnuts, Fried Noodles & Ponzu Vinaigrette*

*Orange Ginger Chicken, Beef, Broccoli & Cashew Stir Fry*

*Vegetable Lo Mein and Fried Rice*

### Grill Out Station.....\$950.00

*Grilled Hamburgers, Sheboygan Brats, Grilled Portobello Mushroom Caps*

*Cheddar, Gouda & Swiss Cheese, Lettuce, Tomato, Red Onion, Pickles*

*Ketchup, Mustard, Grain Mustard & Mayonnaise*

*Award Winning Macaroni & Cheese, Loaded Potato Salad, Housemade Saratoga Chips with BBQ Spice*

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## Soup, Salad and Sandwich Buffet

*Minimum 16 guests*

**\$18.00 per person**

**Choice of 1 Soup, 2 Salads, 3 Sandwiches/Wraps**

### Soups

Texas Style Chili, White Chicken Chili, Mexican Chicken Tortilla Soup  
Corn Chowder, Minestrone, Loaded Baked Potato Soup, Broccoli & 4 Cheese Soup

### Salads

Loaded Potato Salad, Ramen Noodle Slaw, Greek Pasta Salad, Mayonnaise Potato Salad  
Caprese Salad, Fruit Salad, Asian Salad, House Salad, Grilled Romaine Caesar Salad

### Sandwiches/Wraps

Spicy Turkey & Avocado - *Salsalito Turkey, Pepper jack Cheese, Avocado, Tomato, Onion & Lettuce on Sourdough Bread*

Jungle Club - *Cracked Peppermill Turkey Breast, Bacon, Muenster Cheese Lettuce, Tomato, Herb Mayonnaise on Sourdough Bread*

Roast Beef & Aged Cheddar - *Deluxe Oven Roast Beef, Aged Cheddar, Lettuce Tomato, Horseradish Sauce on Onion Bun*

Bavarian Ham & Swiss Cheese - *Black Forest Ham, Jarlsberg Swiss Cheese Lettuce, Tomato, Mustard on Pretzel Roll*

Macadamia Nut Chicken Salad - *Lettuce & Tomato on Croissant*

Tuna Salad - *Albacore Tuna Salad, Lettuce, Tomato & Herb Mayonnaise on Croissant*

Roasted Vegetable - *Seasonal Roasted Vegetables, Sun Dried Tomato Vinaigrette On Whole Wheat Bun*

\*Menus can be customized upon request

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## Lunch Buffet

Choose 1 Entree & 2 Sides.....\$24.00 per person

Choose 2 Entrees & 2 Sides .....\$28.00

*Served with House Salad, Rolls, Butter, Iced Tea, Water & Coffee*

### Chicken Entrees

Spinach & Roasted Red Pepper Stuffed Chicken with Smoked Gouda Cream Sauce

Chicken Parmesan Milanese with Marinara Sauce & Fresh Mozzarella

Chicken Scallopini with Rosemary Almond Sauce

Chicken Breast Fricassee with Lemon Wine Sauce

Orange Ginger Chicken

### Beef Entrees

Sweet Onion Braised Beef Brisket with Sauce Diane

Grilled Flank Steak with French Onion Au Jus

Grilled Flank Steak with Gorgonzola Cream Sauce & Roasted Pears

Steak Milanese with Ranchero Sauce & Pico de Gallo

Wild Mushroom Meatloaf with Bacon Jam Gravy

### Pork Entrees

Grilled Italian Sausage with Peperonata

Roasted Pork Loin with Green Curry Sauce & Pickled Vegetables

Milk Braised Pork Tenderloin with Artichoke, Tomato & Leek Tapenade

### Seafood Entrees

Ponzu Seared Faroe Island Salmon with Pineapple Pico de Gallo

Blackened Norwegian Salmon with Sauce Etoufee

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## Lunch Buffet (continued)

### Pasta Entrees

- Chicken Pesto Cannelloni with Spinach Cream Sauce
- Penne Pasta with Grilled Chicken, Roasted Peppers & Basil
- Penne with Italian Sausage, Pepperoni, and Pesto
- Bow Tie Pasta with Short Ribs, Mushroom, and Tarragon Wine Sauce
- Bow Tie with Shrimp, Tomatoes, and Lemon Cream Sauce

### Vegetarian Entrees

- Vegetable Pad Thai
- Spaghetti Squash with Spinach, Almonds, and Browned Butter
- Smoked Portobello Cannelloni with Pomodoro
- Fried Green Tomatoes with Zucchini Noodles

### Side Dishes

- |                                  |                                     |
|----------------------------------|-------------------------------------|
| Green Bean Almondine             | Sauteed Zucchini and Grape Tomatoes |
| Pomegranate Glazed Baby Carrots  | Four Cheese Macaroni and Cheese     |
| Yukon Smashed Potatoes           | Pesto Smashed Potatoes              |
| Herb Roasted Fingerling Potatoes | Layered Potatoes                    |

Add a 3rd Entree .....\$3.00

Add a 3rd Side.....\$2.00

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