

THE *Oscar* EVENT CENTER & STATION AT JUNGLE JIM'S INTERNATIONAL MARKET

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



HOSTED BAR PACKAGES

One Bartender included per package - Additional bartenders required 1 per 75 guests.

HOSTED BAR #1

Per Guest for 4 Hours
House Wine, Domestic Beer, Soda, Juice

HOSTED BAR #2

Per Guest for 4 Hours
House Wine, Imported & Domestic Beer, Soda, Juice

HOSTED CALL BRANDS BAR

Per Guest for 4 Hours
Call Brand Liquors, House Wine, Imported Beer,
Domestic Beer, Soda, Juice

HOSTED TOP SHELF BAR

Per Guest for 4 Hours
Top Shelf Brand Liquors, House Wine, Imported Beer,
Domestic Beer, Soda, Juice

NON ALCOHOLIC BAR

Per Guest for 4 Hours
Soda & Juice

BEVERAGE LIST

The following is a list of our beverages that are featured in our bar packages.

DOMESTIC BEER

Budweiser, Bud Light, Miller Light, Michelob Ultra, Coors Light
Beer selection subject to change and additional options may be available

IMPORT/CRAFT BEER

Corona, Local 4-6 Craft Seasonals, White Claw
Beer selection subject to change and additional options may be available

HOUSE WINE

Chardonnay, Riesling, Moscato
Pinot Grigio, Shiraz Cab, Merlot, Pinot Noir

CALL LIQUOR

Smirnoff, Bacardi, Jose Cuervo Gold, Seagrams Gin, Seagrams 7, Canadian Club, Fireball,
Evan Williams, Captain Morgan, E&J Brandy, Dewars

TOP SHELF LIQUOR

Weller Special Reserve, Jack Daniels, Titos, Tanqueray, Crown Royal, Makers Mark,
Bulleit, Hennessy

SODA

Coke Products

JUICE

Pineapple, Orange, Grapefruit, Cranberry

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



BAR BY CONSUMPTION

Paid by Client. Bartender Fees Applicable

BEER

DOMESTIC BOTTLED BEER
IMPORTED BOTTLED BEER
DOMESTIC DRAFT BEER
IMPORTED DRAFT BEER

MIXED DRINKS

CALL
TOP SHELF
PREMIUM
PREMIUM SELECT

WINE/CHAMPAGNE

HOUSE WINE (per glass)
HOUSE WINE (per bottle)
HOUSE CHAMPAGNE (per bottle)

NON-ALCOHOLIC DRINKS

SODA
BOTTLED WATER
JUICE

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THE
Oscar
EVENT CENTER & STATION
AT JUNGLE JIM'S INTERNATIONAL MARKET

PASSED APPETIZERS

50 pieces (1 option)
100 pieces (2 options)
200 pieces (4 options)

CHICKEN

ORANGE GINGER CHICKEN
Scallion Pancake, Sesame

CHICKEN & PIMENTO CHEESE EGGROLL
Bacon Aioli

FRIED CHICKEN & WAFFLE
Togarashi Honey Sauce, Peanuts

LEMONGRASS & CHICKEN POTSTICKER
Kung Pao Sauce, Peanuts, Mint

BEEF

STEAK AND POTATO ROULADE
Marinated Flank Steak, Mini Fries, Smoked Ketchup (GF)

SHORT RIB SLIDER
Gougere, Black Pepper Aioli, Bacon Jam, Kerrygold Skellig Sweet Cheddar

BEEF & BROCCOLI NEGIMAKI
Smoked Soy Sauce, Miso Glazed Pineapple

DOUBLED EGG CROSTINI
with Burnt Ends and Pickled Carrots

PORK

BACON WRAPPED BALSAMIC ONIONS
Smoked Blue Cheese (GF)

GOETTA TOAST
Grain Mustard Aioli, Roasted Apples

CHERRY BBQ PORK
Polenta Cake, Radish Slaw (GF)

PORK BELLY en Croute
Green Tomato Relish

SEAFOOD

SHRIMP CROQUETTES
Smoked Paprika, Aioli

FIRECRACKER SHRIMP
Rice Cake, Miso Pineapple

OAK SMOKED SALMON
Yukon Latke, Chive Mouse, Cured Egg (GF)

VEGETARIAN

BUTTERNUT SQUASH CAKE
With Honey Roasted Beets and Whipped Garlic (GF)

APPLE AND GOAT CHEESE TARTLET
Caramelized Onion

FRIED MUSHROOM CROSTINI
Remoulade, Grilled Coleslaw

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COLD A LA CARTE APPETIZERS

THE JUNGLE VEGETABLE CRUDITE

SMALL (serves 25 guests) LARGE (serves 50 guests)

FRESH FRUIT DISPLAY

SMALL (serves 25 guests) LARGE (serves 50 guests)

IMPORTED AND DOMESTIC CHEESE DISPLAY

SERVED WITH SEASONAL JAM, ASSORTED CRACKERS, AND BREADSTICKS

SMALL (serves 25 guests) LARGE (serves 50 guests)

CHEESE & CHARCUTERIE

PER TABLE (served with Assorted Crackers & Breadsticks)

Serves 8 Guests

CARVED MINI SANDWICH DISPLAY

Serves 25

BEEF TENDERLOIN

ROASTED TURKEY

Roasted Pork loin

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COLD A LA CARTE APPETIZERS

Serves 25 guests

SMOKED SALMON

Served with Crostini, Dill Cream Cheese, Capers, Egg Yolk, Egg White, Cucumber, Red Pepper, Red Onions & Lemon

SHRIMP COCKTAIL

TRADITIONAL: LEMON, GARLIC, WINE

Served with Traditional Cocktail Sauce

CAPRESE SALAD SKEWERS

Jungle Jim's Fresh Mozzarella, Grape Tomatoes, Basil & Balsamic Reduction

HUMMUS TRIO

*ROASTED BELL PEPPER, BLACK BEAN, SPINACH & GARLIC
SERVED WITH HOUSEMADE PITA CHIPS*

SALSA TRIO

*MEDIUM, BLACK BEAN & CORN SALSA
SERVED WITH HOUSEMADE TORTILLA CHIPS*

PINWHEEL PLATTER

Choose One

ROAST BEEF

MEDITERRANEAN

SOUTHWESTERN (VEGETARIAN)

TURKEY

B. L.T.

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HOT A LA CARTE APPETIZERS

Serves 25 guests

HOT DIPS *(Choose One Flavor)*

Served with Housemade Pita or Tortilla Chips

SPINACH & ARTICHOKE, BUFFALO CHICKEN, SMOKED GOUDA & BACON

COCKTAIL MEATBALLS *(Choose One Flavor)*

BBQ, CHIPOTLE BBQ, TERIYAKI, MARINARA

BONELESS BUFFALO CHICKEN WINGS

(Served with Blue Cheese Dressing & Celery)

STUFFED MUSHROOMS *(Choose One Flavor)*

RICOTTA & HERB, SHRIMP & CRAB

STUFFED REDSKINS *(Choose One Flavor)*

LOADED POTATOES, SPINACH & ARTICHOKE

BEEF EMPANADAS

Served with Chimichurri Sauce

ARGENTINIAN TURNOVERS

Ground Beef, Raisins, Pine Nuts & Tomatoes with a Tangy Herb Sauce

TURKISH CHICKEN KABOBS

Harissa, Herbs, Garlic, Lemon & Cumin Rubbed Chicken Skewers with a Cucumber Yogurt Sauce

Menu Selections and pricing are subject to change.

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HORS D'OEUVRE STATIONS

Serves 50 guests

CHARCUTERIE STATION

Calabrese Salami, Soppressata, Smoked Capicola Ham, Beef Sticks, Baked Brie with Peach Jam, Assorted Cubed Cheese, Assorted Imported Cheese, Antipasto Salad, Marinated Mushrooms, Bruschetta, Spinach and Artichoke Dip, Vegetable Crudite, Assorted Olives and Nuts

DIPS AND SPREADS STATION

Hot Spinach & Artichoke Dip, Hot Smoked & Bacon Gouda Dip, Beef & Onion Dip, Roasted Red Bell Pepper Hummus, Black Bean Hummus, Spinach and Garlic Hummus, Medium Salsa, Black Bean Salsa, Spicy Corn Salsa

GRILLED CHEESE STATION

*Tomato Bisque Soup Shooter with Cracked Pepper and Fennel
Smoked Gouda, Bacon & Avocado, Pepper Jack, Carnita, & Pickled & Red Onion Fontina, Spinach, & Tomato*

SLIDERS AND FRIES STATION

*Cheese Cones - Classic Cincinnati Chili Cheese Coney w/ Minced Onion on the Side
Beef Slider - Flame Broiled Ground Chuck Slider w/ Cheese and Dill Pickle
Country Fried Chicken Slider with Chow Chow and Aioli
Hand Cut Fries with Ketchup, Sriracha Aioli, and Cheese Sauce*

GUACAMOLE AND WALKING TACOS

*Traditional Guacamole with Tomatoes, Red Onion, Cilantro, Smoked Bacon, Ancho Guacamole, Homemade Tortilla Chips
Chicken Fajita Frito Walking Taco with Crema & Pico de Gallo
Taco Beef with Ranchero Sauce, Tomatoes, Olives, & Cheddar*

BACON STATION

Brown Sugar Glazed Bacon, Slap Ya Mamma Bacon, Korean Bulgogi Bacon, Bacon Roasted Cashews

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HORS D'OEUVRE STATIONS

*Serves 50 guests
Continued*

MEDITERRANEAN STATION

Roasted Red Pepper Hummus, Turkish Chicken Kabobs, Pesto & Tomato Bruschetta, Assorted Olives, Marinated Mushrooms, Balsamic Marinated Onions, Lemon Roasted Cashews Served with Pita Chips and Grilled Bread

BEER CHEESE & PRETZEL STATION

*Ohio Beer Cheese with Pretzel Bread, Pretzel Stir Fry with Cheese Curds & Fried Garlic,
Goetta Egg Rolls with Bavarian Mustard*

FRENCH FRY BAR

Hand Cut Idaho Fries tossed in your seasonings: Truffle Salt, Chipotle and Adobo, Cajun BBQ, Parmesan and Roasted Garlic, Smoked Cheddar and Bacon, Horseradish and Rosemary, Madras Curry and Lime

SUSHI AND SPRING ROLL STATION

Vietnamese Shrimp Spring Roll with Hoisin Peanut Sauce

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ENTREE STATIONS

All Stations Serve 50 Guests - Chef attended stations not intended for groups over 50

MADE TO ORDER PASTA STATION

(Chef Attended)

Penne Pasta and Bow Tie

*Italian Sausage, Chicken, Shrimp, Zucchini, Tomatoes, Onions, Bell Peppers,
Mushrooms, Artichokes, Olives, Pesto, Spinach, Marinara and Alfredo
Parmesan Cheese and Garlic Bread*

MADE TO ORDER PAD THAI STATION

(Chef Attended)

*Custom made Pad Thai with choices of Rice Noodle, Shrimp, Chicken, Tofu, Bean Sprouts,
Carrots, Peanuts, Cilantro, Chili Paste, Daikon, Red Chillies, Ginger, Garlic, Eggs, Scallions*

MAC AND CHEESE STATION

Jungles Award Winning Mac and Cheese

Smoked Gouda Mac and Cheese

Bacon Bits, Chorizo, Caramelized Onions, Sauteed Peppers, Tabasco

CHARLESTON SHRIMP AND GRIT BAR

White Cheddar Grits

Sauteed Gulf Shrimp with Smoked Bacon, Peppers, and Tabasco Butter

Toppings: Chantilly Onion Rings, Smoked Blue Cheese, Chive Crema, Black Bean Pico de Gallo

She - Crab Soup Shooters or Grilled Corn Chowder Shooters

Buttermilk and Biscuits with Honey Butter and Apple Butter

CHICKEN AND WAFFLE STATION

Belgian Waffles

Country Fried Chicken Breast, Hickory Smoked Chicken Breast

Ancho Honey Sauce, Mornay Sauce, Smoked Gouda Sauce

Fried Leeks, Smoked Bacon Bits, Assorted Hot Sauce from our Store

Collard Greens, Grilled Corn Cobbettes

Cornbread with Maple Butter and Orange Marmalade

Menu Selections and pricing are subject to change.

A 22% service charge and 6.50% sales tax will be added to all items.



CARVING STATION

Each Station serves 50 Guests (Chef Attended \$75 fee per Chef)

PRIME RIB

With Horseradish Sauce and Au Jus

ROASTED TURKEY BREAST

With Cranberry Relish

MUSTARD AND HONEY GLAZED HAM

With Cherry Sauce

HERB ROASTED PORK LOIN

With Mustard Tarragon Sauce

*Menu Selections and pricing are subject to change.
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BUFFETS

Dinner Buffets

Served with your choice of Salad. Bread Basket, Butter, Choice of 2 Entrees and 2 Sides

SALAD OPTIONS

House Salad

Parmesan Baby Green Salad

Almonds, Dried Cranberries, Honeycrisp Apples, Parmesan Cheese Chip & Maple Mustard Vinaigrette

Red Buttercrunch Salad

Marinated Green Beans, Pickled Black Eyed Peas, Cornbread Croutons, Smoked Tomato Dressing

BEEF ENTREES

Sweet Onion Braised Beef Brisket with Mushroom Dijon Sauce

Grilled Flat Iron Steak with Red Wine and Herb Demi Glacé

Braised Beef Short Ribs with Sundried Tomato Demi Glace

Horseradish Crusted New York Strip with Garlic and Mushroom Butter

Grilled Beef Tenderloin with a Roasted Garlic and Herb Demi Glacé

CHICKEN ENTREES

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

Chicken Scallopini with Rosemary Almond Sauce

Chicken Parmesan Milanese with Marinara and Mozzarella

Chicken Fricassee with Lemon Wine Sauce

Chicken Paillard with Pear Walnut Sauce

PORK ENTREES

Cornbread and Apple Stuffed Pork Tenderloin with Tarragon Wine Sauce

Bacon Wrapped Pork Loin with Gruyere and Leek Sauce

Buttermilk Fried Pork Chops with Bourbon Apple Medley

Menu Selections and pricing are subject to change.

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DINNER BUFFETS (continued)

SEAFOOD ENTREES

Ponzu Glazed Salmon with Pineapple Salsa
Blackened Norwegian Salmon with Sauce Etouffee
Pan Seared Artic Char with Leek and Dill Bechamel

PASTA ENTREES

Penne Pasta with Chicken, Roasted Peppers, and Basil
Penne with Italian Sausage, Pepperonata, and Pesto
Bow Tie Pasta with Short Ribs, Mushroom, and Tarragon Wine Sauce
Bow Tie with Shrimp, Tomatoes, and Lemon Cream Sauce

VEGETARIAN ENTREES

Butternut Squash and Crimini Stir Fry over Herbed Rice
Mushroom Risotto Cake with Roasted Peppers & Herb Cream Sauce
Fried Green Tomatoes with Maque Choux & Zucchini Noodles
Mushroom Pecan Wellington with Merlot Leek Sauce

SIDE DISHES

Green Bean Almondine
Pomegranate Glazed Baby Carrots
Green Beans with Tomatoes, Garlic,
and Parmesan
Southern Style Roasted Sweet Potatoes
Layered Potatoes

Grilled Zucchini and Grape Tomatoes
Roasted Carrot and Brussel Sprout Medley
with Balsamic Glaze
Yukon Smashed Potatoes
Herb Roasted Fingerling Potatoes
Four Cheese Macaroni and Cheese

KIDS MEALS (Children 10 and under)

Half Price of Adult Buffet or
Chicken Tender Meal (served with waffle fries and fresh fruit)

*Menu Selections and pricing are subject to change.
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PLATED ENTREE CHOICES

Includes choice of 1 salad and 2 sides
Not available in The Oscar Station

BEEF ENTREES

GRILLED FLAT IRON STEAK

With Red Wine and Herb Demi Glace

HORSERADISH CRUSTED NEW YORK STRIP

With Garlic and Mushroom Butter

BRAISED BEEF SHORT RIBS

With Sun Dried Tomato Demi Glace

GRILLED BEEF TENDERLOIN

With Roasted Garlic and Herb Demi Glace

CHICKEN ENTREES

SPINACH & ROASTED RED PEPPER STUFFED CHICKEN

With Smoked Gouda Cream Sauce

CHICKEN SCALLOPINI

With Rosemary Almond Sauce

CHICKEN PARMESAN MILANESA

With Marinara and Mozzarella

Chicken Paillard

With a Pear Walnut Sauce

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PLATED ENTREE CHOICES (continued)

Includes choice of 1 salad and 2 sides

Not available in The Oscar Station

PORK ENTREES

CORNBREAD AND APPLE STUFFED PORK TENDERLOIN

With Tarragon Wine Sauce

BUTTERMILK FRIED PORK CHOPS

With Bourbon Apple Medley

BACON WRAPPED PORK LOIN

With Gruyere and Leek Sauce

SEAFOOD ENTREES

PONZU GLAZED SALMON

With Pineapple Salsa

BLACKENED NORWEGIAN SALMON

With Sauce Etouffee

Pan Seared Artic Char with Leek and Dill Bechamelo

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PLATED ENTREE CHOICES (continued)

Includes choice of 1 salad and 2 sides
Not available in The Oscar Station

VEGETARIAN ENTREES

SMOKED PORTOBELLO CANNELLONI

With Pomodoro

Mushroom Risotto Cake

With Roasted Pepper Medley & Herb Cream Sauce

FRIED GREEN TOMATOES

With Maque Choux & Zucchini Noodles

House Salad

Baby Greens

With Almonds Dried Cranberries, Honeycrisp Apples, Parmesan Cheese Chip & Maple Mustard
Vinaigrette

Roasted Beet, Fennel, and Goat Cheese Salad

Thyme, Balsamic Roasted Fennel, Whipped Capriole Goat Cheese, Cornbread Croutons,
80 Acres Baby Arugula, Local Honey Vanilla Vinaigrette

SIDE DISHES

Sauteed Zucchini and Grape Tomatoes

Pomegranate Glazed Baby Carrots

Roasted Carrot and Brussel Sprout

Medley with Balsamic Glaze

Southern Style Roasted Sweet Potatoes

Layered Potatoes

Green Beans with Tomatoes

Garlic, and Parmesan

Yukon Smashed Potatoes

Herb Roasted Fingerling Potatoes

Four Cheese Macaroni and Cheese

KIDS MEALS

Children 10 and under

Chicken Tender Meal (served with waffle fries and fresh fruit)

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INTERACTIVE DESSERT STATIONS

All Stations Serve 50 Guests and Chef Attended

FLAMING DOUGHNUT BAR

FLAMBE GLAZED DONUTS, GRAETER'S VANILLA ICE CREAM,
ASSORTED TOPPINGS & SAUCES

MILK AND COOKIES

CHOCOLATE CHIP, PEANUT BUTTER, AND SNICKERDOODLE COOKIES

(Baked right in front of the guests)

MINI WHITE MILK AND CHOCOLATE MILKS

WAFFLE CONE STATION

WAFFLE CONES (Made in front of the guests)

CHOOSE 3 GRAETER'S FLAVORS:

Vanilla	Chocolate	Raspberry Chocolate Chip
Cookies and Cream		Mint Chocolate Chip

BUILD YOUR OWN CUPCAKE

VANILLA, CHOCOLATE & STRAWBERRY CUPCAKES

VANILLA, CHOCOLATE, & SALTED CARAMEL BUTTER CREAMS

ASSORTED TOPPINGS & SAUCES

CEREAL AND MILK STATION

WITH WHITE MILK AND AN ASSORTMENT OF CEREALS

Menu Selections and pricing are subject to change.

A 22% service charge and 6.50% sales tax will be added to all items.



BEVERAGE PACKAGES

HOT CHOCOLATE BAR

serves 25 guests

Accompaniments Include:

Peppermint, Marshmallows, Sweet & Dark Chocolate Pieces,
Peanut Butter, Jimmies, Chips Ahoy, Cocoa Puffs,
Cinnamon and Fresh Made Whipped Cream

HOT BEVERAGE STATIONS

(Seasonal- September through December)

CRANBERRY MULLED APPLE CIDER

(Local apple cider that is infused with fresh cranberries, allspice, cinnamon, and clove)

QUEEN CITY HOT CHOCOLATE

(A three milk hot chocolate blended with German bittersweet chocolate and peanut butter)

COCONUT AND BROWN SUGAR CHAI TEA

(Black tea with chai spices paired with creamy coconut milk and hint of molasses)

VERMONT MAPLE AND GINGER LATTE

(Robust coffee sweetened with Vermont maple and almond milk with a hint of ginger)

ACCOMPANIMENTS

Peppermint Sticks, Chantilly Cream, Marshmallow, Cocoa Nibs, Coconut Bacon (Vegan
Regular and Decaf Coffee can be added or substituted)

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