



Thank you for considering The Oscar Event Center for your catering needs.

Menus are prepared from scratch by our culinary staff with all the freshest items at their fingertips. We can provide and customize delicious menus to fit any occasion, after all we are a part of Jungle Jim's International Market.

In addition to catering at your facility we also have an amazing venue that can accommodate groups up to 550 in our 10,000 sq ft ballroom and the ballroom can be divided into 2 spaces to accommodate smaller groups. We offer a state-of-the-art projection system with four high definition projectors and screens.

When hosting an event at The Oscar Event Center you can incorporate one of our unique Team Building exercises or even incorporate a beer or wine tasting with your event.

Please let us know what we can do to assist with your next event or catering need.

An Event Specialist can be reached at 513-674-6055.



## Breakfast

\* indicates Gluten Free # indicates Vegan

Create Your Own Buffet.....\$15.99 per person (minimum 20 guests)

1 Entree, 2 Meats, 1 Potato/Side, 1 Bread

### Entree Selections (choose 1)

Scrambled Eggs\*

Scrambled Eggs with Cheese\*

Traditional Eggs Benedict

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

### Bread Selections (choose 1)

English Muffins

Buttermilk Biscuits

Assorted Breakfast Breads

Bagels

Assorted Danish

Assorted Muffins

### Breakfast Packages

*Minimum 20*

#### Continental Breakfast ..... \$10.99 per 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 per 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

### Ala Carte Options

Sliced Seasonal Fruit .....\$22.00 serves 12

Yogurt Parfaits.....\$29.00 serves 12

Biscuits & Sausage Gravy .....\$25.00 serves 12

Menu Selections and pricing are subject to change.

Delivery & Service charges may be applicable





## LUNCH STATIONS

Minimum 16 guests

### **Fajita Bar.....\$20.50**

*Marinated Flank Steak & Chicken Breast, Corn & Flour Tórtillas, Tórtilla Chips, Fajita Salad, Lettuce, Shredded Cheese, Corn, Black Beans, Bell Pepper, Tómató, 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.....\$19.50**

*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.....\$19.50**

*Romaine, Baby Greens & Spinach, Grilled Chicken Breast, Smoked Shrimp, Orange Ginger Glazed Popcorn Chicken Bacon Bits, Tómatóes, 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.....\$20.50**

*Romaine Salad with Pineapple, Water Chestnuts, Fried Noodles & Ponzu Vinaigrette, Orange Ginger Chicken, Beef, Broccoli & Cashew Stir Fry, Vegetable Lo Mein and Fried Rice*

## **Salad and Sandwich Buffet**

Minimum 16 guests

**\$18.00 per person**

2 Salads, 3 Sandwiches/Wraps

### **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, Tómató, Onion & Lettuce on Sourdough Bread*

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

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

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

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

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

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

Menu Selections and pricing are subject to change.

Delivery & Service charges may be applicable



## **Lunch Buffet**

Choose 1 Entree & 2 Sides .....\$24 per person  
Choose 2 Entrees & 2 Sides .....\$30 per person  
*Served with House Salad. Rolls, Butter*

## **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  
Smoked Bone In Chicken Breast with Carolina Grain Mustard BBQ 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

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Delivery & Service charges may be applicable





## Lunch Buffet *(continued)*

### Seafood Entrees

Potato Crusted Faroe Island Salmon with Mustard Wine Sauce & Olive Chutney  
Ponzu Seared Faroe Island Salmon with Pineapple Pico de Gallo

### Pasta Entrees

Chicken Pesto Cannelloni with Spinach Cream Sauce  
Penne Pasta with Grilled Chicken, Roasted Peppers & Basil  
Penne with Italian Sausage, Pepperonta, 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  
Tofu Katsu with Ponzu Ginger Reduction and Pickled Vegetable  
Spaghetti Squash with Spinach, Almonds, and Browned Butter

### Side Dishes

Green Bean Almondine	Sauteed Zucchini and Grape Tomatoes
Pomegranate Glazed Baby Carrots	Ancho & Brown Sugar Roasted Butternut Squash
Yukon Smashed Potatoes	Pesto Smashed Potatoes
Herb Roasted Fingerling Potatoes	Layered Potatoes
Four Cheese Macaroni and Cheese	

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Delivery & Service charges may be applicable

# THE *Oscar*

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

## Box Lunches

\$17.50

Includes Choice 1 Side, Cookie and Pickle Spear

Minimum order of 10

Choose 1 option per 5 guest - no more than 5 choices per order

### Sandwich/Salad Options

**Chilled Grilled Vegetable Sandwich** - Marinated & grilled red pepper, zucchini, red onion and portobello mushroom with a sun dried tomato vinaigrette & lettuce on fresh whole wheat bun

**Caprese Sandwich** - Sliced fresh mozzarella, roma tomatoes, fresh basil with a balsamic vinaigrette on fresh focaccia bread

**Cran Pecan Chicken Salad Croissant** - Cranberry Pecan Chicken Salad with lettuce & tomato on fresh croissant

**Tuna Salad Club Sandwich** - White albacore tuna salad, white cheddar, bacon, lettuce, tomato & herb mayonnaise on fresh croissant

**Roast Beef & Cheddar Sandwich** - Oven roasted beef with aged cheddar cheese, lettuce, tomato & horseradish sauce on fresh onion bun

**Italian Sub** - Genoa salami, hot capocollo, mortadella, provolone cheese, lettuce, tomato, onion & italian dressing on fresh sub bun

**Dagwood Sub** - Roast beef, turkey breast, ham, swiss cheese, lettuce, tomato, onion & mayonnaise on fresh sub bun

**Turkey Club Wrap** - Roasted turkey breast, swiss cheese, lettuce, tomato, mayonnaise & Mustard on the side

**Sweet Ham & Swiss Wrap** - Sweet Ham, swiss cheese, Lettuce, tomato, mayonnaise & mustard on the side

**Roast Beef and Aged Cheddar** - Roast beef, cheddar cheese, tomato, lettuce, mayonnaise & mustard on the side

**Jungle Club** - Cracked Peppermill turkey breast, honey glazed ham, bacon, muenster cheese, lettuce, tomato & homemade jungle spread on fresh sourdough bread

**Spicy Turkey with Avocado Sandwich** - Salsalito turkey breast with pepper jack cheese, avocado, tomato, onion, lettuce & salsa ranch dressing on fresh multi-grain bread

### Side Options

Loaded Potato Salad

Southwest Potato Salad

Greek Pasta Salad

Fresh Fruit Salad

Mayonnaise Potato Salad

Menu Selections and pricing are subject to change.

Delivery & Service charges may be applicable



## **Box Lunches**

Minimum order of 10

Choose 1 option per 5 guest - no more than 5 choices per order

## **Sandwich/Salad Options**

**Black and Blue Salad** - Romaine lettuce, tomato, carrot, onion, flat iron steak strips, blue cheese dressing

**Cobb Salad**- Grilled chicken with shredded cheddar cheese, sliced egg, bacon, tomato & avocado over mixed greens with ranch dressing

**Southwest Chicken Salad** - Spiced grilled chicken with red & green peppers, black beans, corn, avocados, homemade salsa & queso fresco on bed of mixed greens with ranch dressing

**Jungle Salad** - Mandarin oranges, dried cranberries, roasted almonds, feta cheese on a bed of romaine lettuce with orange poppy seed vinaigrette

**Caprese Salad** - Fresh mozzarella, roma tomatoes, fresh basil on bed of mixed greens with balsamic glaze

**Southern Fried Chicken Salad** - Romaine lettuce, roma tomatoes, cucumber, carrots, fried chicken strips, bacon ranch dressing.

**Super Green Salad** - Romaine lettuce, spinach, baby kale, arugula, edamame, fresh cooked green beans, grilled asparagus, red & yellow peppers, almonds with balsamic vinaigrette

**All Salads Served with Fresh Fruit Cup**