

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

\$18 Per Guest for 4 Hours
House Wine, Domestic Beer, Soda, Juice

HOSTED BAR #2

\$20 Per Guest for 4 Hours
House Wine, Imported & Domestic Beer, Soda, Juice

HOSTED CALL BRANDS BAR

\$23 Per Guest for 4 Hours
Call Brand Liquors, House Wine, Imported Beer,
Domestic Beer, Soda, Juice

HOSTED TOP SHELF BAR

\$27 Per Guest for 4 Hours
Top Shelf Brand Liquors, House Wine, Imported Beer,
Domestic Beer, Soda, Juice

NON ALCOHOLIC BAR

\$5 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

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

IMPORTED BEER

Stella, Corona, Local Craft Seasonals
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

Buffalo Trace, Jack Daniels, Titos, Tanqueray, Crown Royal, Makers Mark,
Ketel One, 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	\$3.25
IMPORTED BOTTLED BEER.	\$4.25
DOMESTIC DRAFT BEER	\$3.25
IMPORTED DRAFT BEER	\$4.25
DOMESTIC KEG	\$350.00
IMPORTED KEG.	\$450.00

MIXED DRINKS

CALL	\$5.50
TOP SHELF.	\$7.25
PREMIUM	\$8.75
PREMIUM SELECT	\$12.00

WINE/CHAMPAGNE

HOUSE WINE (per glass).	\$5.50
HOUSE WINE (per bottle).	\$23.00
HOUSE CHAMPAGNE (per bottle).	\$29.00

NON-ALCOHOLIC DRINKS

SODA	\$1.75
BOTTLED WATER.	\$1.75
JUICE	\$1.75

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PASSED APPETIZERS

\$125.00 for 50 pieces (1 option)
\$250.00 for 100 pieces (2 options)
\$500.00 for 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

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
Polenta Cake, Relish Slaw (GF)

Creole Crab Cake
With Remoulade

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

FIRECRACKER SHRIMP
Smoked Paprika, Aioli

VEGETARIAN

HERB ROASTED CAULIFLOWER
Pickled Carrots and Radish, Lemon Aioli, Zucchini Blanket (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) . . . \$100.00 LARGE (serves 50 guests) . . . \$175.00

FRESH FRUIT DISPLAY

SMALL (serves 25 guests) . . . \$100.00 LARGE (serves 50 guests) . . . \$175.00

IMPORTED AND DOMESTIC CHEESE DISPLAY

SERVED WITH SEASONAL JAM, ASSORTED CRACKERS, AND BREADSTICKS

SMALL (serves 25 guests) . . . \$125.00 LARGE (serves 50 guests) . . . \$250.00

CHEESE & CHARCUTERIE

PER TABLE (served with Assorted Crackers & Breadsticks) . . . \$30.00

Serves 8 Guests

CHEESE AND CHARCUTERIE DISPLAY

Served with Seasonal Jam, Grain Mustard, Assorted Crackers & Breadsticks. . . . \$375.00

Serves 50 Guests

*Cheese & Charcuterie Selections May Vary

CHEESE SELECTIONS

CYPRESS GROVE HUMBOLDT FOG

Goat's Milk, California

PAUL DISCHAMP BLEU D'Auvergne

Goat's Milk, France

KERRYGOLD SKELLIG SWEET CHEDDAR

Goat's Milk, Ireland

MANCHEGO, 3 MONTH

Sheep's Milk, Spain

SHARON CREEK BRIE

Cow's Milk, Cincinnati

CHARCUTERIE SELECTIONS

STIGLMEIER BLACK FOREST HAM

Wheeling, Illinois

REDDILA IBERICO CHORIZO

Iberico, Spain

SMOKING GOOSE SOPRESSATA

Indianapolis, Indiana

MOLINARI FINOCCHIONA

San Francisco, California

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COLD A LA CARTE APPETIZERS

Serves 25 guests

SMOKED SALMON.....\$125.00 *(Choose One Flavor)*

OAK, BLACK PEPPER, CAJUN or a BLEND OF ALL 3 flavors

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

SHRIMP COCKTAIL.....\$125.00 *(Choose One Flavor)*

TRADITIONAL: LEMON, GARLIC, WINE

Served with Traditional Cocktail Sauce

MIZO: PONZU, SAKE, GINGER

Served with Wasabi Cocktail Sauce

BLOODY MARY: TOMATO, VODKA,
WORCESTERSHIRE, CELERY SALT

*Served with Traditional Cocktail Sauce
Sauce)*

GRILLED & CHILLED GARLIC,
SMOKED PAPRIKA, LEMON

Served with Guasacaca (Peruvian Guacamole

CAPRESE SALAD SKEWERS.....\$50.00

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

HUMMUS TRIO\$75.00

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

SALSA TRIO\$75.00

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

CARVED MINI SANDWICH DISPLAY.....\$175.00

BEEF TENDERLOIN, ROAST PORK LOIN,
AND ROASTED TURKEY MINI SANDWICHES
Horseradish Sauce, Cranberry Chutney, and Grain Mustard Sauce

PINWHEEL PLATTER

Choose One

ROAST BEEF \$25.00

TURKEY \$25.00

MEDITERRANEAN \$25.00

B.L.T. \$25.00

SOUTHWESTERN (VEGETARIAN). \$20.00

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HOT A LA CARTE APPETIZERS

Serves 25 guests

HOT DIPS\$50.00 *(Choose One Flavor)*

Served with Housemade Pita or Tortilla Chips

SPINACH & ARTICHOKE, BUFFALO CHICKEN, SMOKED GOUDA & BACON,
ROASTED RED PEPPER, GOAT CHEESE & ALMOND

COCKTAIL MEATBALLS.....\$50.00 *(Choose One Flavor)*

BBQ, CHIPOTLE BBQ, TERIYAKI, SWEDISH, MARINARA

CHICKEN WINGS.....\$75.00 *(Choose One Flavor)*

BUFFALO *(Served with Blue Cheese Dressing & Celery)*, TERIYAKI, BBQ

GRILLED JERK, GRILLED MANGO HABANERO

Also available in boneless

STUFFED MUSHROOMS.....\$60.00 *(Choose One Flavor)*

RICOTTA & HERB, CHORIZO, SHRIMP & CRAB

STUFFED REDSKINS.....\$60.00 *(Choose One Flavor)*

LOADED POTATOES, SPINACH & ARTICHOKE, JAMBALAYA

BEEF EMPANADAS\$60.00

Served with Chimichurri Sauce

ARGENTINIAN TURNOVERS

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

TURKISH CHICKEN KABOBS.....\$75.00

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

BACON WRAPPED BALSAMIC ONION.....\$60.00

BACON WRAPPED CIPOLLINI WITH BLUE CHEESE

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HORS D'OEUVRE STATIONS

Serves 50 guests

MEDITERRANEAN STATION.....\$450.00

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

DIPS AND SPREADS STATION.....\$300.00

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.....\$450.00

*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.....\$575.00

*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.....\$450.00

*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.....\$325.00

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

BEER CHEESE & PRETZEL STATION.....\$400.00

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

CHEF ATTENDED FRENCH FRY BAR.....\$400.00

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.....\$775.00

Vietnamese Shrimp Spring Roll with Hoisin Peanut Sauce



ENTREE STATIONS

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

MADE TO ORDER PASTA STATION.....\$775.00

(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.....\$675.00

(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.....\$450.00

Jungles Award Winning Mac and Cheese

Smoked Gouda Mac and Cheese

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

CHARLESTON SHRIMP AND GRIT BAR.....\$700.00

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.....\$825.00

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

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CARVING STATION

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

PRIME RIB	\$825.00
<i>With Horseradish Sauce and Au Jus</i>	
ROASTED BEEF TENDERLOIN.....	\$775.00
<i>With Sun Dried Tomato Demi Glace</i>	
ROASTED TURKEY BREAST	\$375.00
<i>With Cranberry Relish</i>	
MUSTARD AND HONEY GLAZED HAM.....	\$375.00
<i>With Cherry Sauce</i>	
HERB ROASTED PORK LOIN	\$375.00
<i>With Mustard Tarragon Sauce</i>	

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BUFFETS

Lunch Buffets starting at \$24.00 per person (1 entree and not offered after 3pm)

Dinner Buffets starting AT \$30.00 per person (2 entrees)

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

SALAD OPTIONS

House Salad

Red Buttercrunch Salad

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

Baby Green Salad

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

BEEF ENTREES

Sweet Onion Braised Beef Brisket with Sauce Diane

Braised Beef Short Ribs with Sundried Tomato Demi Glace (Add \$2.00)

Grilled Beef Tenderloin with Blackberry Cabernet Sauce (Add \$8.00)

Grilled Flat Iron Steak with Red Wine and Herb Demi Glacé(Add \$4.00)

Horseradish Crusted New York Strip with Garlic and Mushroom Butter (Add \$2.00)

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 "Mignon" with Apricot Mustard Butter

Chicken Fricassee with Lemon Wine 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

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DINNER BUFFETS (continued)

SEAFOOD ENTREES

- Ponzu Glazed Salmon with Pineapple Salsa (Add \$1.00)
- Blackened Norwegian Salmon with Sauce Etouffee (Add \$1.00)
- Sauteed Yellowtail Snapper with Lemon and Mint Wine Sauce (Add \$2.00)
- Cornmeal Crusted Rainbow Trout Pontchartrain with Brown Butter (Add \$2.00)

PASTA ENTREES

- Chicken Pesto Cannelloni with Spinach Cream Sauce
- 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

- Smoked Portobello Cannelloni with Pomodoro
- Fried Green Tomatoes with Maque Choux & Zucchini Noodles
- Mushroom Pecan Wellington with Merlot Leek Sauce
- Mushroom Risotto Cake with Roasted Peppers & Herb Cream Sauce

SIDE DISHES

- | | |
|--|-------------------------------------|
| Green Bean Almondine | Grilled Zucchini and Grape Tomatoes |
| Pomegranate Glazed Baby Carrots | Roasted Root Vegetables |
| Ancho and Brown Sugar Roasted Butternut Squash | Yukon Smashed Potatoes |
| Pesto Smashed Potatoes | Herb Roasted Fingerling Potatoes |
| Layered 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) \$14.00

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INTERACTIVE DESSERT STATIONS

All Stations Serve 50 Guests and Chef Attended

FLAMING DOUGHNUT BAR.....\$425.00

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

MILK AND COOKIES.....\$375.00

CHOCOLATE CHIP, PEANUT BUTTER, AND SNICKERDOODLE COOKIES

(Baked right in front of the guests)

MINI WHITE MILK AND CHOCOLATE MILKS

WAFFLE CONE STATION.....\$400.00

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.....\$375.00

VANILLA, CHOCOLATE & STRAWBERRY CUPCAKES

VANILLA, CHOCOLATE, & SALTED CARAMEL BUTTER CREAMS

ASSORTED TOPPINGS & SAUCES

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BEVERAGE PACKAGES

HOT CHOCOLATE BAR

\$85 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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