

# DINNER



## Dinner



### WORKING DINNER BUFFETS

\*All Working Dinner Buffets include Coffee, Tea and Decaffeinated Coffee

**\$40.00 Per Person**

*Minimum 20 Persons*

#### WORKING DINNER BUFFET #1

Artisanal Garlic Toast  
Classic Caesar Salad  
Traditional Chicken Parmesan  
Penne Pasta in an Alfredo Sauce with Fresh Parmesan and Chili Flakes  
Seasonal Vegetables  
Sliced Seasonal Fruit

#### WORKING DINNER BUFFET #2

Assorted Dinner Rolls  
Medley of Garden Greens, Cherry Tomatoes and Cucumbers with Assorted Dressings  
Asian Coleslaw  
Teriyaki Chicken with Vegetarian Fried Rice  
Medley of Vegetables  
Spring Rolls with Plum Sauce  
Sliced Seasonal Fruit

#### WORKING DINNER BUFFET #3

Assorted Dinner Rolls  
Baby Spinach with Assorted Dressings  
Bow Tie Pasta Salad with Kalamata Olives and Sun Dried a Tomatoes  
Baked Atlantic Salmon with A White Wine Dill Sauce on a Bed of White and Wile Rice  
Chicken Mushroom Marsala  
Roasted Potatoes and Seasonal Vegetables  
Sliced Seasonal Fruit

### DINNER BUFFET

Artisanal Rolls and Butter  
Medley of Mixed Greens, Cherry Tomatoes and Cucumbers with Assorted Dressings  
Farfalle with Tabbouleh, Red Lentils, Kalamata Olives and Feta Cheese  
Artichoke and Spinach Dip, with Pita and Naan Breads  
Vegetable Crudités with Herb Dip  
Medley of Olives and Marinated Mushrooms

### ENTRÉES

Carved Roast Beef Au Jus  
Agnolotti stuffed with Spinach and Ricotta Cheese tossed in Tomato and Basil Sauce, Fresh Parmesan and Chili Flakes  
Herb Crusted Chicken Glazed in a Madeira Sauce  
Poached Atlantic Salmon finished with a Chardonnay Sauce and Fresh Dill on a Bed of White and Wild Rice  
Sour Cream and Chive Whipped Potatoes  
Seasonal Vegetables

### SWEET TABLE

Assorted Cakes and Pastries  
Sliced Seasonal Fruit  
Coffee, Tea and Decaffeinated Coffee

**\$62.50 Per Person**

*(Minimum 40 Persons)*



**Please note: OCEC does not charge a gratuity fee**

*\* Minimum catering order is for 10 people unless otherwise indicated*

### EXECUTIVE DINNER BUFFET

Artisanal Rolls and Butter  
Soup of The Day  
Baby Spinach with Red Onion, Feta Cheese, Cucumber and Tomato with Assorted Dressings  
Broccoli with Sweet Potato Salad  
Domestic and Imported Cheese Platter with Soda Crackers  
Medley of Olives and Marinated Mushrooms

### ENTRÉES

Slow Carved Prime Rib Au Jus  
Agnolotti stuffed with Mozzarella and Tomato, tossed in a Fresh Pesto and Parmesan, Chili Flakes  
Boneless Breast of Chicken glazed with a Bourbon Peppercorn Sauce  
Baked Atlantic Salmon topped with a Creamy Seafood Medley on a Bed of White and Wild Rice  
Brie and Chive Whipped Potato  
Seasonal Vegetables

### SWEET TABLE

Assorted Cakes and Pastries  
Sliced Seasonal Fruit  
Coffee, Tea and Decaffeinated Coffee

**\$72.00 Per Person**

*(Minimum 40 Persons)*



## Dinner



### PLATED DINNERS

\*All Plated Dinners include Dinner rolls and Butter, Coffee, Tea and Decaffeinated Coffee

#### DINNER MENU #1

Leak and Potato with Roasted Garlic garnished with a Sesame Twill  
Kale and Baby Spinach with Semi Dried Tomatoes, with Cucumbers and Kalamata Olives drizzled with Balsamic Vinaigrette  
Grilled Chicken Supreme Glazed with a Sundried Tomato and Gorgonzola Cream, Herb Roasted Baby Red Potatoes and Seasonal Vegetables  
Colossal Cheese Cake with Caramel Sauce and Berry Compote, Freshly Whipped Cream and Seasonal Berries

**\$63.00 Per Person**  
(Minimum 20 Persons)

#### DINNER MENU #2

Tomato and Roasted Red Pepper Bisque with Smoked Gouda, garnished with a Citrus Crème Fraiche  
Tender Greens with Kale and Baby Spinach, Roasted Sweet Potatoes and Semi Dried Cranberries, Feta Cheese, drizzled with a Sherry Vinaigrette  
AAA Grilled Angus Striploin, glazed with a Whiskey and Peppercorn Sauce, Sour Cream and Chive Whipped Potato and Seasonal Vegetables  
Dark Chocolate Pyramid with Crème Anglaise and Fresh Berries

**\$66.00 Per Person**  
(Minimum 20 Persons)

### DINNER MENU #3

Cauliflower and Caramelized Onion Cheddar Soup garnished with Fresh Chives  
Medley of Garden Greens with Belgian Endive and Radicchio, Sundried Tomato, Feta Cheese, Quinoa and Pomegranate Seeds drizzled with a Creamy Lemon and Poppy Seed Dressing  
Boneless Skinless Breast of Chicken finished with a Medley of Exotic Mushrooms Marsala Sauce, Roasted baby Red Potatoes and Seasonal Vegetables  
Bourbon Pecan Tart with Caramel and Chocolate sauce, Freshly Whipped Cream and Seasonal Berries

**\$63.00 Per Person**  
(Minimum 20 Persons)

### DINNER MENU #4

Classical French Onion Soup with Gruyere Swiss Twill Arugula Greens with Radicchio and Endive, with Candied Figs and Toasted Walnuts, Grilled Portobello Mushrooms with Goat Cheese finished with Lime and Avocado Vinaigrette  
Grilled Chicken Supreme stuffed with Baby Spinach, Prosciutto and Friulano Cheese, finished with Artichokes and Caramelized Cipollini Onions, Dauphinoise Potato and Seasonal Vegetables  
Triple Chocolate Mousse with Freshly Whipped Cream and Seasonal Berries

**\$73.50 Per Person**  
(Minimum 20 Persons)



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### DINNER MENU #5

Butternut Squash with Quinoa and Red Lentils finished with Fresh Cilantro and a Lime Crème Fraiche  
Kale and Watercress with Baby Spinach, Grilled Artichokes, with Toasted Barley drizzled with a Cider Vinaigrette  
Lemon Sorbet garnished with Strawberry Confetti, with a Dehydrated Candied Orange Slice  
AAA Angus Prime Rib with a Bordelaise Sauce with a Brie and Dijon Whipped Potato and Seasonal Vegetables  
Apple and Maple Crème Brule

**\$85.00 Per Person**  
(Minimum 20 Persons)

### DINNER MENU #6

Sweet Potato with Thai Coconut and Quinoa Soup  
Kale, Baby Spinach and Belgian Endive, with Sweet Cucumber and Semi Dried Tomatoes, Greek Feta and Caramelized Spanish Onions, with a Fresh Dill and Buttermilk Glaze  
Passionfruit Sorbet with Cassis Berry Coulis with a Fresh Mint Honey  
Roasted Cornish Hen stuffed with White and Wild Rice, Medley of Mushrooms and Creamy Leak with Seasonal Vegetables  
Coppa Rocher with Freshly Whipped Cream

**\$85.00 Per Person**  
(Minimum 20 Persons)





## Dinner

### DINNER MENU #7

Butternut Squash and Apple Bisque

*Choice of one of the following (for entire group):*

Grilled Vegetable Purse with Goat Cheese topped with Roasted Red Pepper and Tomato Relish

~ or ~

Mushroom Agnolotti with Gorgonzola Cream accompanied by Ricotta and Spinach filled Fazzolletti with Rosé Sauce

Organic Baby Arugula and Baby Spinach, with Roasted Beets and Mandarin Oranges, with toasted Almonds, finished with Balsamic Vinaigrette

Lemon Filled Sorbet accompanied by a Melon and Mango Shooter

*Choose one of the following (for entire group):*

Grilled 10 oz Grain Fed Veal Chop, French Cut, topped with Whiskey and Peppercorn Sauce, served with Oyster Mushrooms and Herb Roasted Fingerling Potatoes

~ or ~

Grilled 4oz AAA Filet Mignon accompanied by Jumbo Prawn and Sea Scallop, Sweet Potato Pavee and Seasonal Vegetables

Trio of Desserts: Vanilla Crème Brûlée, Hazelnut Chocolate Mousse, Chocolate Tulip with Custard and Seasonal Berries

**\$100.00 Per Person**  
(Minimum 20 Persons)

### DINNER MENU #8

Cucumber Scroll filled with a Medley of Mixed Greens, Tomato and Eggplant Relish with Balsamic Vinaigrette

Roasted Root Vegetable Soup with Tarragon and Dijon served with a Truffled Crisp and Gruyere Cheese

Phyllo Purse filled with Shrimp, Scallop and Creamy Potato served with Tomato Concasse and Saffron Sauce

Lemon Sorbet

*Choice of one of the following (for entire group):*

Milk Fed Veal Tenderloin Medallions glazed with Port and Sherry Reduction, served with Candied Figs, Dauphinoise Potatoes and Seasonal Vegetables

~ or ~

Sliced Chateaubriand glazed with Bordelaise Sauce, Chive Whipped Potatoes and Seasonal Vegetables  
Trio of Desserts: Apple Strudel with Phyllo Pastry, Chocolate Hazelnut Mousse, Vanilla Crème Brûlée

**\$115.00 Per Person**  
(Minimum 20 Persons)



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