

# CHRISTMAS



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

## Christmas Menu



### LUNCH MENU #1 – BUFFET

#### Appetizer

Artisanal Rolls and Butter  
Medley of Mixed Greens, Cucumbers and Tomatoes with Assorted Dressings  
Tossed Caesar Salad with Croutons, Bacon Bits and Freshly Grated Parmesan Cheese  
Asian Coleslaw  
Domestic Cheese Platter  
Mixed Olives and Marinated Mushrooms

#### Main Entrée

Penne Pasta Primavera  
Poached Filet of Cod glazed with a Lemon Butter Caper Sauce  
Traditional Slow Roasted Turkey with Country Style Stuffing  
Roasted Baby Red Potatoes  
Seasonal Vegetables

#### Dessert

Assortment of Pastries  
Sliced Seasonal Fruit  
Coffee, Decaffeinated Coffee and Assorted Tea Station

**\$45.00 Per Person**  
(Minimum 40 Persons)

### LUNCH MENU #2 – PLATED SERVICE

Artisanal Rolls and Butter

#### Soup

Thai Pumpkin and Coconut Soup with Fresh Cilantro and Crème Fraiche

#### Salad

Medley of Seasonal Greens with Semi Reduced Tomatoes, Cucumbers and Crumbled Feta Cheese, drizzled with a Pesto Vinaigrette

#### Main Entrée

Traditional Slow Roasted Turkey with Buttermilk and Chive Mashed Potato and Roasted Root Vegetables  
*Vegetarian Option:* Medley of Garden Greens with Asparagus and Roasted Marinated Portobello Mushroom, with an Oven Reduced Beef Steak Tomato, glazed with House Made Pesto, Herb Roasted Baby Red Potatoes, finished with Quebec's Goat Cheese

#### Dessert

Classical Black Forest Cake with Shaved White Chocolate and Caramel Sauce, Whipped Cream and Fresh Berries

Coffee, Decaffeinated Coffee and Assorted Tea

**\$45.00 Per Person**  
(Minimum 40 Persons)



## Christmas Menu



### DINNER MENU #1 – BUFFET

#### Appetizer

Artisanal Rolls and Butter  
Kale and baby Spinach with Dehydrated Cranberries, Pumpkin Seeds and Golden Raisins, tossed in a Creamy Dill and Cucumber Dressing  
Asian Broccoli and Roasted Root Vegetable Salad  
Tomato and Bocconcini with Shaved Asiago, Kalamata Olives and Fresh Basil  
Vegetable Crudités with a Dill and Citrus Dip  
Marinated Mushrooms

#### Main Entrée

Carved Honey Glazed Ham  
Three Cheese Tortellini tossed in a Tomato and Basil Sauce  
Poached Filet of Cod Glazed with Roasted Fennel Cream and Tarragon  
Traditional Slow Roasted Turkey with Country Style Stuffing  
Buttermilk and Chive Whipped Potato  
Seasonal Vegetables

#### Dessert

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

**\$56.00 Per Person**  
(Minimum 40 Persons)

### DINNER MENU #2 – PLATED SERVICE

Artisanal Rolls and Butter

#### Soup

Spicy Pumpkin and Parsnip Soup with Quinoa and Fresh Cilantro

#### Salad

Arugula, Kale and Belgian Endive with Candied Beats and Grilled Portobello Mushrooms drizzled with a Honey and Cider Vinaigrette

#### Main Entrée

Slow Roasted Turkey Stuffed with a Medley of Mushrooms and Caramelized Onions served with a Country Style Stuffing, Dauphinoise Potato and Roasted Root Vegetables.

*Vegetarian Option:* Medley of Garden Greens with Asparagus and Roasted Marinated Portobello Mushroom, with an Oven Reduced Beef Steak Tomato, glazed with House Made Pesto, Herb Roasted Baby Red Potatoes, finished with Quebec's Goat Cheese

**\$56.00 Per Person**  
(Minimum 40 Persons)

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Slow Roasted AAA Prime Rib Au Jus served with Dauphinoise Potato and Roasted Root Vegetables

*Vegetarian Option:* Medley of Garden Greens with Asparagus and Roasted Marinated Portobello Mushroom, with an Oven Reduced Beef Steak Tomato, glazed with House Made Pesto, Herb Roasted Baby Red Potatoes, finished with Quebec's Goat Cheese

**\$66.00 Per Person**  
(Minimum 40 Persons)

#### Dessert

Colossal Apple and Caramel Pie with Freshly Whipped Cream and Seasonal Berries  
Coffee, Decaffeinated Coffee and Assorted Tea

