

# CHRISTMAS



## Christmas Menu



### LUNCH MENU #1 – BUFFET

#### **Appetizer**

Assorted Freshly Baked Rolls  
Medley of Salad Greens with Cherry Tomatoes and Cucumbers and assorted dressings  
Tuscan Potato Salad  
Vegetable Crudités with Sour cream and Onion dip  
Medley of Olives  
Marinated Mushrooms

#### **Main Entrée**

Grain Fed Turkey with Caramelized Onions  
Baked Penne Pasta tossed in a Tomato and Basil Sauce with Mozzarella and Parmesan Cheese  
Lemon and Pepper Crusted Atlantic Cod on a Bed of White and Wild Rice glazed with a Thai Coconut Cream  
Traditional Country Style Stuffing  
Herb Roasted Potatoes  
Seasonal Steamed Vegetables

#### **Dessert**

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

**\$42.50 Per Person**  
(Minimum 40 Persons)

### LUNCH MENU #2 – PLATED SERVICE

Artisanal Rolls and Butter

#### **Salad**

Baby Spinach with Arugula and Belgian Endive, Semi Dried Tomatoes, with Kalamata Olives and Cucumbers glazed with a Rustic Italian Dressing

#### **Main Entrée**

Slow Roasted Grain Fed Turkey served with Traditional Stuffing, Whipped Chive and Butter Potato and Seasonal Maple Glazed Root Vegetables  
*Vegetarian Option:* Stuffed Acorn Squash with a Medley of Vegetables and Lentils topped with Goat Cheese

#### **Dessert**

Colossal Apple Pie with Caramel Sauce, Whipped Cream and Seasonal Berries  
Coffee, Decaffeinated Coffee and an Assortment of Teas

**\$42.50 Per Person**  
(Minimum 40 Persons)

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



## Christmas Menu



### DINNER MENU #1 – BUFFET

Artisanal Rolls and Butter  
Baby Spinach with Arugula, Belgian Endive with Crumbled Feta Cheese and Semi Dried Cranberries with Assorted Dressings  
Asian Soba Noodle with a Miso Vinaigrette  
Curried Cous Cous with Roasted Sweet Potatoes and Golden Raisins  
Pickles  
Medley of Olives  
Marinated Mushrooms

#### Main Entrée

Carved Slow Roasted Ham with assorted Mustards  
Four Cheese Tortellini tossed in a Tomato and Basil Sauce  
Baked Atlantic Salmon Glazed with a Lemon and Caper Cream Sauce on a Bed of White and Wild Rice  
Herb Roasted Grain Fed Turkey with a Country Style Stuffing  
Whipped Potatoes with Caramelized Onions and Grainy Dijon  
Seasonal Steamed Vegetables

#### Dessert

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

**\$54.00 Per Person**  
(Minimum 40 Persons)

### DINNER MENU #2 – PLATED SERVICE

Artisanal Rolls and Butter

#### Soup

Hearty New England Clam Chowder garnished with Green Onions  
*Vegetarian Option:* Tomato Bisque with Goat Cheese and Fresh Cilantro

#### Salad

Kale and Cucumbers with Fresh Dill and Feta, Semi Dried Tomatoes drizzled with a Sherry Vinaigrette

#### Main Entrée

Grain Fed Turkey stuffed with Oyster Mushrooms, Grilled Artichokes and Pearl Onions and Cranberries with Traditional Stuffing, Scalloped Potatoes, with Maple Roasted Root Vegetables  
*Vegetarian Option:* Stuffed Acorn Squash with a Medley of Vegetables and Lentils topped with Goat Cheese

**\$54.00 Per Person**  
(Minimum 40 Persons)

----- or -----

Slow Roasted AAA Prime Rib Au Jus served with Scalloped Potato and Seasonal Vegetables.  
*Vegetarian Option:* Stuffed Acorn Squash with a Medley of Vegetables and Lentils topped with Goat Cheese

**\$60.00 Per Person**  
(Minimum 40 Persons)

#### Dessert

Triple Chocolate Mousse Cake with Whipped Cream and Seasonal Berries  
Coffee, Decaffeinated Coffee and an Assortment of Teas

