

# LUNCH



## Lunch



### WORKING LUNCH #1

Soup of the Day  
Medley of Mixed Greens, Cherry Tomatoes, and Cucumbers with Assorted Dressings  
Assorted Sandwiches and Wraps: Assortment of Artisanal Breads and Wraps filled with Tuna Salad, Egg Salad, Grilled Vegetables, Oven Roasted Turkey Breast and Black Forest Ham, Cranberry Mayonnaise and Honey Dijon  
Kosher Pickles  
Sliced Seasonal Fruit

**\$27.00 Per Person**

### WORKING LUNCH #2

Soup of the day  
Medley of Mixed Greens, Cherry Tomatoes, Cucumbers with Assorted Dressings  
Assorted Gourmet Sandwiches: Sliced Turkey with Avocado, Sundried Tomatoes and Brie Cheese with Citrus Mayo, Lettuce and Tomato on a Multi Grain Cranberry Loaf  
Montreal Smoked Brisket with Swiss Cheese, Citrus Aioli, crispy Lettuce and Tomatoes on a Freshly Baked Kaiser  
Grilled Portobello Mushrooms with Baby Spinach, Bocconcini Cheese, Pesto-Sundried Tomato Aioli, Lettuce and Tomato on a Multi Grain Kaiser  
Kosher Pickles  
Sliced Seasonal Fruit

**\$27.00 Per Person**

### WORKING LUNCH #3

Artisanal Garlic Focaccia  
Classic Caesar Salad  
Homemade Mac and Cheese – Macaroni Pasta laced in our Homemade Creamy Cheddar and Brie Cheese Sauce, Baked with Seasoned Bread Crumbs  
Sliced Traditional Country Sausage sautéed with Peppers and Onions, tossed in our Homemade Tomato and Basil Sauce  
Sliced Seasonal Fruit

**\$27.00 Per Person**

### WORKING LUNCH #4

Baby Spinach Salad with Assorted Dressing  
Gourmet Turkey Burger: Hand made in house Turkey Burger infused with Fresh Basil, Sun Dried Tomatoes and Melted Swiss Cheese, Tomato, Lettuce and Guacamole on an Artisanal Nine Grain Bun  
Sweet Potato Fries  
Kosher Pickles  
Sliced Seasonal Fruit

**\$27.00 Per Person**

### WORKING LUNCH #5

Medley of Mixed Greens, Cherry Tomatoes and Cucumbers with Assorted Dressings  
Gourmet Pulled Pork Grilled Cheese – Slow Roasted Pulled Pork with Caramelized Onion and Peppers baked with a Swiss Cheese on a freshly Made Sourdough Bun  
Salt and Pepper Onion Rings  
Kosher Pickles  
Sliced Seasonal Fruit

**\$27.00 Per Person**

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

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

### WORKING LUNCH #6

Medley of Mixed Greens, Cherry Tomatoes and Cucumbers with Assorted Dressings  
Traditional Greek Salad  
Freshly made Hummus and Tabbouleh with Naan Bread, Pita Bread and Pita Chips  
Vegetarian Samosas  
Grilled Chicken Kebab with Tzatziki  
Assorted Grilled Vegetables  
Fruit Cocktail

**\$32.00 Per Person**

### WORKING LUNCH #7

Artisanal Garlic Focaccia  
Classic Caesar Salad  
Medley of Olives and Marinated Mushrooms  
Lightly Breaded Breast of Chicken glazed with Tomato and Basil Sauce, baked with Mozzarella and freshly grated Parmesan Cheese  
Penne Pasta with a Pesto Sauce  
Sliced Seasonal Fruit

**\$32.00 Per Person**

### WORKING LUNCH #8

Traditional Pad Thai — Rice Noodles tossed with Fresh Chicken, Eggs and Tofu, with Fresh Vegetables, Lime Leaf, Cilantro and Pad Thai Sauce  
Vegetarian Spring Rolls with Thai Chili Sauce  
Crushed Peanuts and Lime served on the side with Sriracha Sauce  
Medley of Mixed Greens, Cherry Tomatoes and Cucumbers with Assorted Dressings  
Sliced Seasonal Fruit

**\$32.00 Per Person**



## Lunch



### WORKING LUNCH #9

Chicken Fajitas  
Mexican Three Bean Salad  
Medley of Mixed Greens with Assorted Dressings  
Tortilla Chip Platter: Chips, Guacamole, Salsa,  
Shredded Cheese, sliced Jalapeños, Sour Cream  
and Mexican Rice Refried Beans  
Assorted Mini Pastries

**\$32.00 Per Person**

### WORKING LUNCH #10

Medley of Mixed Greens with Assorted Dressings  
Roasted Turkey Breast with Sun Dried Tomato Aioli  
with Swiss Cheese, baked on a Kaiser Bun  
Gourmet Philly Steak with sautéed Mushrooms,  
Onion and Peppers, with Jalapeño Havarti Cheese on  
an Artisanal Baguette (*variety of both will be offered  
to the group*) served with French Fries  
Medley of Olives and Kosher Pickles  
Sliced Seasonal Fruit

**\$32.00 Per Person**

### WORKING LUNCH #11

Medley of Mixed Greens with Assorted Dressings  
Homemade Creamy Coleslaw  
Kosher Dill Pickles and Pepperoncini Peppers  
Fish Tacos- Freshly Baked Tortilla Crusted Tilapia served  
with Tex-Mex Rice, Salsa, Sour Cream and Guacamole,  
Freshly Sliced Radishes and Lime Wedges with Warm  
Tortillas  
Sliced Seasonal Fruit

**\$32.00 Per Person**

### WORKING LUNCH #12

Medley of Mixed Greens with Assorted Dressings  
Asian Soba Noodle Salad with Miso Vinaigrette  
Szechuan Chicken with Asian Eggplant and  
Napa Cabbage  
Vegetarian Fried Rice  
Vegetarian Spring Roll with Plum Sauce  
Sliced Seasonal Fruit

**\$32.00 Per Person**

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

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

### BOXED LUNCHES

Choose one item from each section  
(for entire group)

*Beverages are not included | \$29.00 Per Person*

#### Salads

Traditional Greek Salad  
Tri-Colour Farfalle Pasta Salad  
Cous-Cous Salad with Dried Fruits  
Sesame Sweet Potato Salad  
Hummus and Whole Wheat Pita

#### Sandwiches

Turkey Salad with Boston Lettuce,  
Roma Tomatoes on an Herb Focaccia  
Roasted Breast of Chicken with Bacon, Lettuce  
and Tomato, in a Sun-Dried Tomato Wrap  
Rosemary Ham with Gruyere Swiss Cheese on  
an Artisanal Baguette  
Grilled Vegetables with Avocados on an  
Artisanal Baguette

#### Dessert

Chocolate and Walnut Brownie  
Cookies, choice of 2: Chocolate, Peanut Butter  
or Oatmeal  
Gourmet Rice Crispy Square  
Citrus Fruit Cup

#### Other Items:

Cheese and Crackers \$3.00 Per Person  
Individual Yogurts \$2.95 Per Person  
Vegetable Crudités and Dip \$3.00 Per Person  
Potato Chips \$2.50 Per Person  
Whole Seasonal Fruit \$2.25 Per Person





## Lunch



### PLATED LUNCH

\*All Plated Lunches include Dinner Rolls and Butter, Soup OR Salad, Entrée, Dessert, Coffee, Tea and Decaffeinated Coffee. Prices are based on the entrée selected, 3 course and a minimum of 20 persons.

### PLATED LUNCH ENTRÉE SELECTION

(choose one Entrée)

Grilled Atlantic Salmon served with Scalloped Potatoes and Medley of Seasonal Vegetables glazed with a Roasted Garlic and Dill Cream Sauce

**\$43.00**

Poached Red Snapper with a Ginger Sesame Glaze served with Braised Napa Cabbage and Carrots with a Vegetable Fried Rice

**\$43.00**

Roasted Chicken Breast with a Medley of mixed Mushrooms and Caramelized Onions served with Herb Roasted Baby Red Potatoes and Seasonal Vegetables

**\$39.00**

Grilled Chicken Supreme with a Pesto Sundried Tomato Cream served with Dauphinoise Potato and Seasonal Vegetables

**\$39.00**

Baked Chicken Supreme stuffed with Spinach and Ricotta Cheese, Roasted Garlic and Semi Dried Tomatoes finished with a Rosée Sauce served with Herb Roasted Potatoes and Seasonal Vegetables

**\$44.50**

Grilled AAA Sirloin with Caramelized Onions and Mushrooms garnished with a Gorgonzola Mousse, finished with a Whiskey and Peppercorn Sauce served with Sour Cream and Chive Whipped Potato and Seasonal Vegetables

**\$45.00**

*Add \$4 for AAA Striploin*

**SOUPS:** (choose one soup OR one salad)

Country Vegetable Harvest

Creamy Leek and Asparagus

Butternut Squash and Coconut Thai with Quinoa and Fresh Cilantro

Traditional French Onion with a Gruyere Crisp

**SALADS:** (Choose one soup OR one salad)

Medley of Mixed Garden Greens with Carrot Strings, Cucumbers and Grape Tomatoes with Balsamic Vinaigrette

Baby Arugula with Shaved Onions and Dried Cranberries finished with a Creamy Lime and Avocado Dressing

Baby Spinach and Toasted Walnuts and Greek Feta Cheese drizzled with Raspberry Vinaigrette

Arugula, Radicchio and Belgian Endive with a Rustic Italian Dressing and Baked Flat Bread

Classic Caesar Salad with Shaved Parmesan, Brioche Crouton and Double Smoked Bacon Bits

**DESSERTS:** (Choose one dessert)

Classic Mile High Cheese Cake with Berry Compote and Freshly Whipped Cream

Colossal Carrot Cake with Bourbon Cream and Berries

Apple and Maple Crème Brule

Bourbon Pecan Pie

Chocolate Hazelnut Dome with Vanilla Cream

*Please note: OCEC does not charge a gratuity fee  
\* Minimum catering order is for 10 people unless otherwise indicated*



## Lunch



### LUNCH BUFFET

Rolls and Butter  
Soup of the Day  
Mixed Greens, Cherry Tomatoes and Cucumbers  
with Assorted Dressings  
Asian Coleslaw  
Vegetable Crudités with Herb Dip  
Domestic Cheese Platter  
Medley of Olives and Pickles

#### Main Entrées:

Vegetarian Rice Noodles tossed with a Sesame  
Ginger Sauce,  
Chili and Black Bean Chicken with Pickled Ginger  
Vegetable Stir Fried Rice  
Vegetarian Spring Rolls with Plum Sauce  
Seasonal Steamed Vegetables

#### Sweet Table:

Assorted Pastries  
Sliced Seasonal Fruit  
Coffee, Tea and Decaffeinated Coffee

**\$44.25 Per Person**  
(Minimum 40 Persons)

### SIGNATURE LUNCH BUFFET

Assorted Rolls and Butter  
Soup of the Day  
Medley of Mixed Greens, Cherry Tomatoes and  
Cucumbers with Assorted Dressings  
Domestic Cheese Platter  
Medley of Olives and Marinated Mushrooms

#### Any TWO of the following salads:

Classic Caesar Salad  
Creamy Broccoli and Cauliflower with Golden Raisins  
and Carrot Strings  
Lentil with Chick Peas and Quinoa tossed with Vine  
Ripe Tomatoes, Fresh Basil and Balsamic Reduction  
Kale with Roasted Sweet Potat, Dried Cranberries and  
Feta Cheese with Assorted Dressings  
Farfalle and Tabouleh with Kalamata Olives and Semi  
Dried Tomatoes

#### Main Entrées:

Carved Roast Beef Au Jus  
Agnolotti filled with Ricotta and Spinach tossed  
in a Tomato Basil Sauce  
Roasted Chicken Breast with a Medley of Mushrooms  
and Caramelized Onions, glazed in a White Wine  
Gorgonzola Cream  
Grilled Atlantic Salmon glazed with Citrus Butter  
on a Bed of White and Wild Rice  
Baby Red Potatoes  
Seasonal Vegetables

#### Sweet Table:

Assorted Mini French Pastries  
Sliced Seasonal Fruit  
Coffee, Tea and Decaffeinated Coffee

**\$51.25 Per Person**  
(Minimum 40 Persons)

