

# RECEPTION



## Reception



### COLD SPECIALTIES

Malpeque Oysters on the Half Shell Mignonette and Tabasco - \$ Market Price (Per Piece)

Chilled Shrimp served with Cocktail Sauce and Fresh Lemon - \$ Market Price (50 Pieces)

Smoked Salmon Platter served with Fresh Dill, Honey Dijon and Herb Crisps - \$120.00 (Serves 30 Persons)

Cold Poached Salmon served with Onions and Capers finished with Dill Mayonnaise - \$140.00 (Serves 25 Persons)

Assorted California Rolls served with Soy Sauce, Pickled Ginger and Wasabi - \$120.00 (Serves 20 Persons)

Cold Cut Platter consisting of Imported and Domestic Meats Garnished with Pickles and Olives - \$10.00 Per Person (Minimum 20 Persons)

Imported and Domestic Cheese Platter served with Water Biscuits and Crisp Baguettes - \$10.00 Per Person (Minimum 20 Persons)

Sandwich Platter - An assortment of Gourmet Breads filled with Deli Meats, Tuna and Egg Salad - \$10.00 Per Person (Minimum 10 Persons)

Sliced Seasonal Fruit and Berry Platter - \$6.00 Per Person (Minimum 20 Persons)

Vegetable Crudités with Dip - \$6.00 Per Person (Minimum 10 Persons)

### CHEF ATTENDED STATION

\$35.00 Per Hour (Minimum Three Hours)

### HOT SPECIALTIES

Herb Crusted Rack of Lamb with Rosemary Au Jus - \$41.00 Per Rack (7 Chops Per Rack)

Alberta Beef Tenderloin with Red Wine Au Jus served with Mini Kaiser Rolls - \$400.00 (Requires chef attended station)

Pan Seared Shrimp and Bay Scallops in Creamy Saffron Sauce - \$ Market Price (Per Person) (Requires chef attended station)

Mini Hamburgers - \$51.75 Per Dozen (Minimum 3 dozen)

Pizza and Bruschetta - \$10.00 Per Person (Minimum 20 Persons)

### POUTINE STATION

Crispy French Fries with Your Choice of Topping to include, Gravy, Beef and Bean Chili, Cheese Curds, Shredded Cheese, Sour Cream, Bacon Bits, Green Onions - \$12.00 Per Person (Minimum 20 Persons)

### PASTA STATION

Choice of Two Pastas:

Penne, Farfalle, Spaghetti, Fettuccini or Linguine

Choice of Two Sauces:

Tomato and Basil, Alfredo Sauce, Pesto Sauce and Rosé Sauce - \$18.00 Per Person (Requires chef attended station) (Minimum 20 Persons)

### CREPE STATION

Crepes Flambéed with Grand Marnier, Fresh Seasonal Fruit and Whipped Cream - \$15.00 Per Person (Requires chef attended station)

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

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

### SWEET TABLE

Assortment of Cakes, French & Italian Pastries  
Chocolate Fondue Station with Seasonal Fruits,  
Fruit Sauces and Whipped Cream  
Assorted Sliced Seasonal Fruit and Berry Platter  
Coffee, Tea and Decaffeinated Coffee

\$24.00 Per Person

### LINDT CHOCOLATE FONDUE STATION

Lindt Chocolate Fondue with Fruit Skewers

\$16.00 Per Person (Minimum 20 Persons)

