

2021

Christmas Menu

Christmas Lunch Buffet

Christmas Lunch Buffet (minimum 40 persons) \$47.00/person

Assorted Dinner Rolls

Medley of Garden Greens with Tomato and Cucumber (gf) with Assorted Dressings on the side (df - Feta Cheese on the side)

Lightly Toasted Barley with Quinoa, Oven Reduced Tomatoes and Kalamata Olives tossed in Balsamic Vinaigrette (gf/df)

Domestic Cheese Platter with Crackers

Assorted Olives and Marinated Mushrooms

Main Entrée

- Three Cheese filled Tortellini tossed in an Olive Oil and Tomato Basil Sauce, Parmesan Cheese and Chili Flakes
- Poached Atlantic Salmon glazed with a with a Lemon and Dill Sauce on a bed of white and wild rice (gf/df)
- Traditional Slow Roasted Turkey served with Country Style Stuffing and Home-Made Gravy
- Herb Roasted Baby Red Potatoes
- Steamed Seasonal Vegetables

Desserts

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

Christmas Plated Lunch

Christmas Plated Lunch (minimum 40 persons) \$47.00/person

Soup

- Asparagus and Potato Soup with Manchego Cheese and garnished with an Herbed Crouton

Salad

- Medley of Baby Spinach, Kale and Belgian Endive garnished with Pumpkin Seeds, Crumbled Feta, Mandarin Oranges and drizzled with a Grapefruit Infused Dressing

Main Entrée

- Slow Roasted Turkey served with Country Style Stuffing
- Whipped Baby Red Potatoes with Brie Cheese
- Seasonal Vegetables
- Home Style Turkey Gravy and Cranberries

Dessert

- Classic New York Cheesecake glazed with Chocolate Sauce and Raspberry Coulis with Freshly Whipped Cream and Seasonal Berries
- Coffee, Tea and Decaffeinated Coffee

Christmas Dinner Buffet

Christmas Dinner Buffet (minimum 40 persons) \$60.00/person

Assorted Dinner Rolls

Classic Caesar Salad

Asian Broccoli and Roasted Root Vegetable Salad

Imported and Domestic Cheese Platter with Crackers

Vegetable Crudités and Herb Dip

Assorted Olives and Marinated Mushrooms

Main Entrée

- Carved Maple Glazed Ham with Assorted Mustards (gf/df)
- Potato Gnocchi tossed in a Tomato and Basil Sauce (gf/df)
- Atlantic Salmon Glazed with a Yellow Thai Curry Sauce garnished with a Tempura Battered Asian Eggplant on a bed of White and Wild Rice (df)
- Slow Roasted Turkey served with Country Style Stuffing & Homemade Gravy
- Whipped Baby Red Potatoes with Roasted Garlic and Freshly Chopped Green Onion
- Steamed Seasonal Vegetables

Desserts

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

Christmas Plated Dinner

Christmas Plated Dinner (minimum 40 persons) \$60.00/person

Assorted Dinner Rolls

Soup

- Caramelized Leek and Potato Soup with a Truffled Crouton

Salad

- Romaine Hearts with Candied Mushrooms and Oven Reduced Tomatoes drizzled with Basil Oil and a Buttermilk Chive Dressing

Main Entrée

- Slow Roasted Turkey stuffed with Cranberries and Caramelized Cipollini Onions served with our Signature Stuffing
- Dauphinoise Potatoes
- Maple Glazed Brussel Sprouts and Roasted Root Vegetables

Dessert

- Warm Chocolate Molton Cake glazed with a Vanilla Crème Anglaise and Seasonal Berries
- Coffee, Tea and Decaffeinated Coffee

Vegetarian Option (minimum 40 persons) \$60.00/person

Grilled Cauliflower Steak served with a Tomato and Lentil Ragout with Seasonal Vegetables and Potatoes (gf/df)

Prime Rib Option (minimum 40 persons) \$64.00/person

AAA Prime Rib au Jus, Dauphinoise Potatoes, Maple Glazed Brussel Sprouts and Roasted Root Vegetables

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