



Christmas Menu

Christmas Lunch Buffet

Christmas Lunch Buffet (minimum 40 persons) \$50.00/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
- Baked Cod 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) \$50.00/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

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

Christmas Dinner Buffet

Christmas Dinner Buffet (minimum 40 persons) \$65.00/person

Assorted Dinner Rolls
 Classic Caesar 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)
 - Cheese Tortellini tossed in a Tomato and Basil Sauce
 - Baked Cod 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) \$65.00/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) \$65.00/person

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

Prime Rib Option (minimum 40 persons) \$75.00/person

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

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