

# Christmas Menu

## Christmas Lunch Buffet

**Christmas Lunch Buffet** (minimum 40 persons) ..... \$60.00/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) ..... \$60.00/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) ..... \$75.00/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) ..... \$75.00/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) ..... \$75.00/person

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

**Prime Rib Option** (minimum 40 persons) ..... \$90.00/person

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

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