



# 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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