



Lunch Menu

Working Lunch

WORKING LUNCH #1 \$35.00/person

Soup of the Day
House Blend of Baby Spinach, Kale and Mesclun Greens, Feta Cheese with a Custom Blend of Pumpkin, Chia and Poppy Seeds with Dried Cranberries and Golden Raisins (gf)
Assorted Sandwiches and Wraps:
Assortment of Artisanal Breads and Wraps filled with Tuna Salad, Egg Salad, Grilled Vegetables, Oven Roasted Turkey Breast and Black Forest Ham, Cranberry Mayonnaise and Honey Dijon
Kosher Pickles, Medley of Olives
Sliced Seasonal Fruit

WORKING LUNCH #2 \$35.00/person

Artisanal Garlic Baguette
Classic Caesar Salad
Homemade Spinach and Cheese Manicotti – Tomato and Basil Sauce
Italian Style All Beef Meatballs tossed in our homemade Tomato and Basil Sauce (df)
Sliced Seasonal Fruit

WORKING LUNCH #3 \$40.00/person

Artisanal Garlic Focaccia
Classic Caesar Salad (Croutons and Bacon Bits on the side)
Medley of Olives and Marinated Mushrooms
Lightly Breaded Breast of Chicken glazed with Tomato and Basil Sauce, baked with mozzarella and freshly grated parmesan cheese
Penne Pasta with a Tomato and Pesto Sauce (df)
Sliced Seasonal Fruit

WORKING LUNCH #4 \$40.00/person

House Blend of Baby Spinach, Kale and Mesclun Greens, Feta Cheese with a Custom Blend of Pumpkin, Chia, Poppy Seeds, Dried Cranberries and Golden Raisins (gf) with Assorted Dressings
Tomato and Cucumber Salad with Lime and Avocado Dressing
Chicken Fajitas – Freshly Roasted Chicken with Soft Flour Tortillas, Caramelized Onions, and Peppers
Tortilla Chip Platter: Chips, Guacamole, Salsa, Shredded Cheese, Sliced Jalapeños, Sour Cream and Mexican Rice, Refried Beans
Assorted Mini Pastries

WORKING LUNCH #5 \$40.00/person

Traditional Greek Salad
Mediterranean Flat Bread glazed with a Pesto Spread topped with Oven Roasted Chicken Breast, Feta Cheese, Kalamata Olives, Red Onion, and Baby Arugula, baked with Mozzarella Cheese, and drizzled with a Balsamic Reduction
Mediterranean Flat Bread glazed with a Pesto Spread, topped with Roma Tomatoes and Bocconcini Cheese, Arugula and drizzled with a Balsamic Reduction
(Gluten-free Crust available upon pre-order request)
Sliced Seasonal Fruit

WORKING LUNCH #6 \$40.00/person

House Blend of Baby Spinach, Kale and Mesclun Greens, Feta Cheese with a Custom Blend of Pumpkin, Chia and Poppy Seeds with Dried Cranberries and Golden Raisins (gf)
Broccoli and Sesame Sweet Potato Salad (gf/df)
Thai Curry Chicken with Asian Eggplant and Napa Cabbage (gf)
Vegetarian Fried Rice (gf/df)
Vegetarian Spring Roll with Plum Sauce (df)
Sliced Seasonal Fruit

WORKING LUNCH #7 \$40.00/person

House Blend of Baby Spinach, Kale and Mesclun Greens, Feta Cheese with a Custom Blend of Pumpkin, Chia and Poppy Seeds with Dried Cranberries and Golden Raisins (gf)
Curried Couscous with Golden Raisins (gf/df)
Freshly Made Hummus and Tabbouleh (gf/df)
Pita and Naan Bread
Vegetarian Samosas (df)
Vegan Falafel (gf/df)
Mediterranean Chicken Kebobs with Tzatziki (gf)
Basmati Rice, Chickpea and Cauliflower Curry
Sliced Seasonal Fruit

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

Salad Bar

Salad Bar \$39.00/person

Soup of the Day

Fruit Cocktail

Choice of One Salad

- House Blend of Heritage Greens, Tomato and Cucumber, Feta Cheese with a Custom Blend of Dried Fruits, Pumpkin, Chia and Poppy Seeds with Assorted Dressings
- Classic Caesar Salad (Bacon Bits, Croutons, Dressing and Parmesan Cheese on the side)
- Baby Spinach and Feta Cheese, Mandarin Oranges, Tomatoes and Cucumbers, Red Onions and Assorted Dressings
- Vine Ripe Tomato and Cucumber Salad with Red Onions and Tuscan Dressing

Choice of One Sandwich

- Sliced Slow Cooked Oven Roasted Turkey Breast with Avocado and Sundried Tomato Mayo, Swiss Cheese with Cucumbers and Leaf Lettuce
- Buffalo Chicken Caesar Wrap – Tangy Buffalo Chicken with Cucumber, Romaine Lettuce, Avocado and a thin layer of Creamy Caesar Dressing
- Gourmet Philly Cheese Steak – Thinly Sliced Beef Steak with Fried Mushrooms, Peppers and Onions with Melted Swiss Cheese
- Curried Turkey Salad – Oven Roasted Turkey Breast with a Curry and Cranberry Aioli, Fresh Guacamole on an Artisanal Bread
- Classic Rueben – Thinly Sliced Smoked Meat piled high in a Toasted Marbled Rye Bread with Swiss Cheese and Sauerkraut with Honey Dijon
- Turkey Burger – Grilled House Made Turkey Burger with a Sundried Tomato and Pesto Aioli, Lettuce, Tomato and Swiss Cheese on an Artisanal Bun
- Simply Vegetarian – Curried Chick Pea Salad with Avocado, Cucumber, Cilantro and Leaf Lettuce on an Artisanal Bun

Add-Ons (Choose one for an extra \$5.00/person)

- Fresh Cut Fries
- Sweet Potato Fries
- Kettle Chips
- Onion Rings

Super Bowls

Items will be individually packaged.

MEDITERRANEAN \$20.00/person

Heritage Blend of Greens with Curried Chick Peas, Black Beans and Kidney Beans, Quinoa, Roasted Red Peppers, Grilled Artichoke Hearts, Sliced Cucumbers, Grape Tomatoes, Toasted Walnuts, Grilled Haloumi Cheese and Kalamata Olives, Finished with a Lemon Poppy Seed and Sundried Tomato Dressing and Fresh Herbs

Add Chicken, Steak or Salmon for an additional \$10.00 Per Person

POWER BOWL \$30.00/person

Herb Roasted Chicken, Baby Spinach, Arugula, Kale, Yellow Endive, Roasted Sweet Potatoes, Lentils, Cous-Cous, Sweet Drop Red Peppers, Candied Striped Beets, Pomegranate Seeds with a Yogurt Ranch Dressing

STEAK IT UP \$30.00/person

Pearl Bocconcini and Grilled Skirt Steak, Medley of Ancient Grains, Romaine Hearts, Pickled Onions, Roasted Cauliflower, Fire Roasted Peppers, Toasted Corn, Sun Dried Tomatoes with a Roasted Garlic and Lime Dressing

CAESAR OF ALL CAESARS \$30.00/person

Lemon Pepper Chicken, Romaine Hearts and Arugula, Brown Rice, Avocado, Hard Boiled Egg, Sautéed Mushrooms, Bacon Bits, Dried Cranberries, Fresh Cilantro and Green Onions, Marbled Sourdough Croutons with Caesar and Pesto Dressing and Shaved Parmesan Cheese

THE BUDDHA BOWL \$30.00/person

Honey Hoisin Glazed Salmon Poke, Soba Noodles with Napa Cabbage, Baby Corn, Grilled Tofu, Bean Sprouts, Crushed Peanuts, Toasted Sesame Seeds, Sliced Radish, Chick Peas, Diced Mango with an Asian Sesame Ginger Dressing

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

Lunch and Signature Lunch Buffets

Lunch Buffet (minimum 40 persons) \$50.00/person

Assorted Rolls and Butter

Soup of the Day

Choice of Two Salads

- Mixed Greens with Feta Cheese with a Blend of Dried Fruits and Seeds
- Spinach with Goat Cheese, Mandarin Oranges and Red Onions
- Classic Caesar Salad
- Couscous with Golden Raisins
- Farfalle Pasta Salad
- Medley of Olives and Pickles

Choice of Two Main Entrées

- Cheese Tortellini tossed in a Tomato and Basil Sauce (Parmesan cheese and Chili Flakes on the side)
- Roasted Chicken Breast glazed with a Coconut, Pesto and Sundried Tomato Sauce (gf)
- Roasted Pork Loin with Sautéed Mushrooms and Caramelized Onions
- Steamed Mussels in White Wine Sauce
- Slow Cooked Shaved Beef with a Whiskey and Peppercorn Sauce
- Oven Baked Cod with a Saffron Glaze
- Basmati Rice with Curried Mushrooms and Chickpeas

Desserts

- Assorted Pastries
- Sliced Seasonal Fruit

Signature Lunch Buffet (minimum 40 persons) \$58.00/person

Assorted Rolls and Butter

Soup of the Day

Medley of Mixed Greens, Cherry Tomatoes and Cucumbers (Assorted Dressings on the side)

Domestic Cheese Platter

Assorted Olives and Marinated Mushrooms

Any Two of the following Salads

- Classic Caesar Salad
- Traditional Greek Salad (gf) (df – Feta Cheese on the side)
- Lentil with Chick Peas and Quinoa tossed with Vine Ripe Tomatoes, Fresh Basil and Balsamic Reduction (gf/df)
- Kale with Roasted Sweet Potato and Dried Cranberries (gf) with Dressing on the side (df – Feta Cheese on the side)
- Farfalle and Tabbouleh with Kalamata Olives and Semi Dried Tomatoes (gf/df)

Main Entrées

- Carved Roast Beef au Jus (gf/df)
- Mushroom Filled Agnolotti
- Roasted Chicken Breast glazed in an Artichoke and Mushroom Sauce (gf)
- Oven Roasted Cod glazed with Lemon Beurre Blanc on a Bed of White and Wild Rice (gf)*
- Sour Cream and Chive Whipped Potatoes
- Seasonal Vegetables

* Replace Cod with Salmon – Add \$10.00 Per Person

Sweet Table

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

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

Plated Lunch

All Plated Lunches include 3 courses: Dinner Rolls and Butter, Soup OR Salad, Entrée, Dessert, Coffee, Tea and Decaffeinated Coffee. Prices are based on the entrée selected. Choose one entrée.

(Minimum of 20 persons)

Roasted Boneless and Skinless Chicken Breast \$45.00/person
served with a Medley of Mushrooms and
Caramelized Onion with Herb Roasted Baby
Red Potatoes, Carrot and Parsnip Puree and
Seasonal Vegetables (gf/df)

Grilled Chicken Supreme with a Pesto \$45.00/person
Sun-dried Tomato Cream with Dauphinoise
Potato, Carrot and Parsnip Puree and Seasonal
Vegetables (gf)

Grilled Atlantic Salmon served with Scaloped \$49.00/person
Potatoes and Seasonal Vegetables glazed with
a White Wine and Dill Sauce (gf)

Poached Red Snapper with a Ginger Sesame \$49.00/person
Glaze served with Braised Napa Cabbage and
Carrots with a Vegetable Fried Rice

Grilled AAA Sirloin with a Merlot Sauce, \$51.00/person
Sour Cream and Chive Whipped Potato and
Seasonal Vegetables

Baked Chicken Supreme stuffed with Spinach \$55.00/person
and Ricotta Cheese, Roasted Garlic and
Semi Dried Tomatoes finished with a Merlot
Sauce, Herb Roasted Potatoes and Seasonal
Vegetables

Grilled AAA Striploin with Caramelized Onions \$55.00/person
and Mushrooms finished with a Whiskey and
Peppercorn Sauce served with Sour Cream
and Chive Whipped Potatoes and Seasonal
Vegetables

SOUPS

(Choose one soup OR one salad)

- Tomato and Smoked Gouda Bisque (gf)
- Creamy Leek and Potato Soup (gf)
- Classical French Onion with Gruyere Crisp (gf)
- Vegetable Harvest with Quinoa and Red Lentils (gf)
- Butternut Squash and Apple (gf/df)

All soups can be made Gluten and/or Dairy Free upon request

SALADS

(Choose one soup OR one salad)

- Medley of Mixed Garden Greens with Semi Reduced Tomatoes, Cucumbers and shaved Red Onion with an Avocado Lime Dressing (gf)
- Greek Orzo Kale and Fennel Salad with Kalamata Olives and Roma Tomatoes Baby Spinach with Belgian Endive, Candied Walnuts and Dried Apricots drizzled with a Sherry Vinaigrette (gf/df)
- Classic Caesar Salad with shaved Parmesan, Sourdough Garlic Toast and Double Smoked Bacon Bits

DESSERTS

(Choose one dessert)

- Classic Mile High Cheese Cake with Berry Compote and Freshly Whipped Cream
- Colossal Carrot Cake with Bourbon Cream and Berries
- Apple and Maple Crème Brûlée Bourbon Pecan Pie
- Chocolate Pyramid

Other Options Available

Boxed Lunches

\$34.00/person

Choose one item from each section (for entire group). Beverages are not included.

Salads

- Traditional Greek Salad (gf) (df – Feta Cheese served on the side)
- Farfalle Pasta and Sundried Tomato Salad
- Cous-Cous Salad with Dried Fruits (gf/df)
- Sesame Sweet Potato Salad (gf/df)
- Hummus and Whole Wheat Pita

Sandwiches

- Turkey Salad with Boston Lettuce, Roma Tomatoes on an Herb Focaccia
- Roasted Breast of Chicken with Bacon, Lettuce and Tomato, in a Sun-Dried Tomato Wrap
- Rosemary Ham with Gruyere Swiss Cheese on an Artisanal Baguette
- Grilled Vegetables with Avocados on an Artisanal Baguette

Desserts

- Chocolate Brownie
- Cookies: Chocolate and Oatmeal
- Gourmet Rice Crispy Square (gf)
- Citrus Fruit Cup

Other Items

- Cheese and Crackers
\$4.00 Per Person
- Individual Yogurts
\$3.95 Per Person
- Vegetable Crudités and Dip
\$4.00 Per Person
- Potato Chips
\$3.00 Per Person
- Whole Seasonal Fruit
\$3.50 Per Person

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