



Reception Menu

Cold Specialties

Malpeque Oysters on the Half Shell \$ Market Price/piece
Mignonette and Tabasco

Chilled Shrimp served with Cocktail \$ Market Price/50 pieces
Sauce and Fresh Lemon

Smoked Salmon Platter served with \$140.00/serves 30 persons
Fresh Dill, Honey Dijon and Herb Crisps

Cold Poached Salmon served with \$175.00/serves 25 persons
Onions and Capers finished with Dill
Mayonnaise

Assorted California Rolls served with \$120.00/serves 20 persons
Soy Sauce, Pickled Ginger and Wasabi

Cold Cut Platter consisting of Imported \$10.00/person
and Domestic Meats Garnished with
Pickles and Olives (minimum 20 persons)

Imported and Domestic Cheese Platter..... \$10.00/person
served with Water Biscuits and Crisp
Baguettes (minimum 20 persons)

Finger Sandwich Platter: An assortment of \$10.00/person
Finger Sandwiches filled with Deli Meats,
Tuna and Egg Salad (minimum 20 persons)

Sandwich Platter: An assortment of \$10.00/person
Sandwiches filled with Deli Meats, Tuna
and Egg Salad (minimum 10 persons)

Sliced Seasonal Fruit and Berry Platter..... \$8.00/person
(minimum 20 persons)

Vegetable Crudités with Dip..... \$7.00/person
(minimum 20 persons)

Hot Specialties

Herb Crusted Rack of Lamb with \$45.00/rack
Rosemary Au Jus (7 chops per rack)

Alberta Beef Tenderloin with Red \$450.00/person
Wine Au Jus served with Mini Kaiser
Rolls (requires chef attended station)

Pan Seared Shrimp and Bay Scallops \$ Market Price/person
in Creamy Saffron Sauce
(requires chef attended station)

Mini Hamburgers \$51.75/dozen
(minimum 3 dozen)

Pulled Pork Slider \$51.75/dozen
(minimum 3 dozen)

Pizza and Bruschetta \$10.00/person
(minimum 20 Persons)

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

Stations

CHEF ATTENDED STATION.....\$35.00/hour

Minimum three hours

POUTINE STATION.....\$14.00/person

Crispy French Fries with your choice of Topping to include; Gravy, Beef and Bean Chili, Cheese Curds, Shredded Cheese, Sour Cream, Bacon Bits and Green Onions

(Minimum 20 Persons)

PASTA STATION.....\$22.00/person

Choice of Two Pastas:

Penne, Farfalle, Spaghetti, Fettuccini or Linguine

Choice of Two Sauces:

Tomato and Basil, Alfredo Sauce, Pesto Sauce and Rosé Sauce

(Requires chef attended station)

(Minimum 20 Persons)

CREPE STATION.....\$18.00/person

Crepes Flambéed with Grand Marnier, Fresh Seasonal Fruit and Whipped Cream

(Requires chef attended station)

SWEET TABLE.....\$28.00/person

Assortment of Cakes, French & Italian Pastries

Chocolate Fondue Station with Seasonal Fruits, Fruit Sauces and Whipped Cream

Assorted Sliced Seasonal Fruit and Berry Platter

Coffee, Tea and Decaffeinated Coffee

LINDT CHOCOLATE FONDUE STATION.....\$20.00/person

Lindt Chocolate Fondue with Assortment of Fruit

(Minimum 20 Persons)

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