



Christmas Menu

Christmas Lunch Buffet

50.00/person

Minimum catering order is for 40 people unless otherwise indicated

STARTERS

Assorted Dinner Rolls
Medley of Garden Greens, Tomato and Cucumber with Assorted Dressings
Feta Cheese
Lightly Toasted Barley with Quinoa, Oven Reduced Tomatoes and Kalamata Olives tossed in Balsamic Vinaigrette (df/v/v+)
Domestic Cheese Platter
Assorted Olives and Marinated Mushrooms

DESSERTS

Assorted Pastries
Sliced Seasonal Fruit & Berries
Coffee, Tea and Decaffeinated Coffee

MAIN ENTRÉES

Vegan Vegetable Paella – Medley of Seasonal Vegetables with a Variety of Beans and Tofu tossed with Fresh Tomatoes and Sesame Roasted Sweet Potatoes with Fresh Cilantro and Basil Served with Grilled Cauliflower (gf/df/v/v+)
Panko Crusted Salmon with a Bechamel Citrus Sauce on a Bed of Ancient Grains (gf)
Traditional Slow Roasted Turkey (gf/df)
Country Style Stuffing (df)
Home-Made Gravy (gf/df)
Herb Roasted Baby Red Potatoes
Seasonal Vegetables

Christmas Lunch – Plated

55.00/person

Minimum catering order is for 40 people unless otherwise indicated

STARTERS

Assorted Dinner Rolls
Choose the Soup OR the Salad
Soup

Butternut Squash and Apple Bisque with Fresh Cilantro and Chives (gf/df/v/v+)

Salad

Mediterranean Caesar – Romaine Hearts with Cucumbers, Red Lentils, Roasted Red Peppers and Artichoke Hearts with Black Beans, drizzled with Avocado and Lime 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

Molton Chocolate Cake with Berry Compote and Vanilla Crème Anglaise
Coffee, Tea and Decaffeinated Coffee

Please note: OCEC does not charge a gratuity fee

gf – Gluten free df – Dairy free v – Vegetarian v+ – Vegan

Christmas Dinner Buffet

75.00/person

Minimum catering order is for 40 people unless otherwise indicated

STARTERS

Assorted Dinner Rolls

Classic Caesar Salad with Shaved Parmesan, Sourdough Garlic Toast and Double Smoked Bacon Bits

Broccoli and Pear Salad with Dried Cranberries, Carrot Strings and Red Onions, drizzled with a Balsamic Vinaigrette

Vegetable Crudités and Herb Dip (gf/v)

Assorted Olives and Marinated Mushrooms

DESSERTS

Assorted Pastries

Sliced Seasonal Fruit & Berries

Coffee, Tea and Decaffeinated Coffee

MAIN ENTRÉE

Maple Glazed Ham with Assorted Mustards

Vegan Vegetable Paella – Medley of Seasonal Vegetables with a Variety of Beans and Tofu tossed with Fresh Tomatoes and Sesame Roasted Sweet Potato with Fresh Cilantro and Basil served with a Grilled Cauliflower (gf/df/v/v+)

Panko Crusted Salmon glazed with a Ginger and Orange Sauce on a Bed of Ancient Grains (gf/df)

Slow Roasted Turkey

Country Style Stuffing (df)

Homemade Gravy (gf/df)

Whipped Baby Red Potatoes with Roasted Garlic and Freshly Chopped Green Onion (gf/v)

Steamed Seasonal Vegetables

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Christmas Dinner – Plated

75.00/person

Minimum catering order is for 40 people unless otherwise indicated

STARTERS

Assorted Dinner Rolls

Choose the Soup OR the Salad

Soup

Corn and Split Pea Chowder with Butternut Squash, Fresh Cilantro and Chives (gf/df/v/v+)

Salad

Baby Spinach with Endive and Chickpeas, Quinoa, Maple Glazed Beets, Goat Cheese and Sweet Peruvian Peppers drizzled with a White Balsamic, Lemon and Basil Dressing (gf/v)

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

Red Velvet Cake with Fresh Berries and Vanilla Cream

Coffee, Tea and Decaffeinated Coffee

VEGETARIAN/VEGAN OPTION.....75.00/person

Caramelized Mushrooms and Pearl Onions with Roasted Butternut Squash and Chickpeas in a Bourguignon Sauce Stuffed in a Grilled Eggplant topped with Grilled Tofu (gf/df/v/v+)

PRIME RIB OPTION.....\$90.00/person

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

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