



Lunch Menu

Working Lunches

Minimum catering order is for 10 people unless otherwise indicated

WORKING LUNCH #1 40.00/person

Soup of the Day (gf/df/v/v+)

House Blend of Baby Spinach, Kale and Mesclun Greens, Mandarin Oranges, Cucumbers and Tomatoes with an Assortment of Dressings

Feta Cheese

Kosher Pickles

Medley of Olives

Assorted Sandwiches and Wraps

- Oven Roasted Turkey Breast with Swiss Cheese and Avocado, Tomatoes and Leaf Lettuce finished with a Cranberry Mayonnaise
- Roast Beef with Swiss Cheese, Tomatoes and Leaf Lettuce finished with Honey Dijon and Citrus Horseradish Mayonnaise
- Black Bean and Chickpea Salad with Lettuce, Tomato, Avocado and Fresh Cilantro on a Gluten Free Bun (gf/df/v/v+)

Sliced Seasonal Fruit & Berries

WORKING LUNCH #2 40.00/person

Artisanal Garlic Focaccia

Classic Caesar Salad with Caesar Dressing

Croutons and Bacon Bits

Homemade Spinach and Cheese Manicotti with Sun-dried Tomato and Pesto Cream Sauce (v)

Italian Style All Beef Meatballs tossed in our homemade Tomato and Basil Sauce

Sliced Seasonal Fruit & Berries

WORKING LUNCH #3 45.00/person

Artisanal Garlic Focaccia

Classic Caesar Salad with Caesar Dressing

Croutons and Bacon Bits

Medley of Olives and Marinated Mushrooms

Chicken Scallopini glazed with a Lemon Caper Sauce (gf)

Potato Gnocchi in a Tomato and Basil Sauce (gf/df/v/v+)

Parmesan and Chili Flakes

Sliced Seasonal Fruit & Berries

WORKING LUNCH #4 45.00/person

House Blend of Baby Spinach, Kale and Mesclun Greens, Mandarin Oranges, Cucumbers and Tomatoes with an Assortment of Dressings

Feta Cheese

Tomato and Cucumber Salad with Lime and Avocado Dressing (gf)

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, Mexican Rice and Refried Beans

Sliced Seasonal Fruit & Berries

Add Churros for \$5.00/person

WORKING LUNCH #5 45.00/person

House Blend of Baby Spinach, Kale and Mesclun Greens with Mandarin Oranges, Cucumbers and Tomatoes with an Assortment of Dressings

Feta Cheese

Vegetarian Spring Roll and Plum Sauce (df/v)

Sesame Asian Noodle Sweet Potato Salad (gf/df/v)

Szechuan Chicken with Asian Eggplant and Napa Cabbage (df)

Vegetarian Fried Rice (gf/df/v)

Fortune Cookies (df/v)

Sliced Seasonal Fruit & Berries

WORKING LUNCH #6 45.00/person

House Blend of Baby Spinach, Kale and Mesclun Greens with Mandarin Oranges, Cucumbers and Tomatoes with an Assortment of Dressings

Feta Cheese

Freshly Made Hummus and Tabbouleh (gf/df/v/v+)

Naan Bread (v)

Vegetarian Samosas (df/v)

Mediterranean Chicken Kebobs (gf/df) with Tzatziki (gf/v)

Basmati Rice

Chickpea and Vegetable Curry (gf/df/v/v+)

Sliced Seasonal Fruit & Berries

Add Baklava for \$5.00/person

Please note: OCEC does not charge a gratuity fee

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

LUNCH SUPER SALADS

All individual bowls are served in a biodegradable environmentally friendly container.

STEAK IT UP 40.00/person

Assorted Rolls

Soup of the Day (gf/df/v/v+)

Steak Salad:

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

Fruit Cocktail

CAESAR OF ALL CAESARS..... 40.00/person

Assorted Rolls

Soup of the Day (gf/df/v/v+)

Chicken Caesar Salad:

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

Fruit Cocktail

To Go Lunches

40.00/person

Minimum catering order is for 10 people unless otherwise indicated

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

Salads

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

Sandwiches

- Oven Roasted Turkey Breast with Swiss Cheese and Avocado, Tomatoes and Leaf Lettuce finished with a Cranberry Mayonnaise
- Rosemary Ham with Swiss Cheese, Tomatoes and Leaf Lettuce finished with a Honey Dijon with a Citrus Horseradish Mayonnaise
- Black Bean and Chickpea Salad with Lettuce, Tomato, Avocado and Fresh Cilantro on a Gluten Free Bun (gf/df/v/v+)

Dessert

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

Other Items

Cheese and Crackers	\$5.00/person
Individual Greek and Vegan Yogurts	\$5.00/person
Vegetable Crudités and Dip	\$5.00/person
Potato Chips	\$4.00/person
Whole Seasonal Fruit.....	\$4.00/person

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Lunch Buffet

50.00/person

Minimum catering order is for 40 people unless otherwise indicated

Included with Buffet

Assorted Rolls and Butter
Soup of the Day (gf/df/v/v+)
Assorted Pastries
Sliced Seasonal Fruit & Berries
Medley of Olives and Pickles
Herb Roasted Baby Potatoes (gf/df/v/v+)
Seasonal Vegetables

Choice of TWO (2) Salads

- Mixed Greens with a Blend of Dried Fruits and Seeds with Feta Cheese on the side (gf/v)
- Spinach with Goat Cheese, Mandarin Oranges and Red Onions (gf/v)
- Classic Caesar Salad with Caesar Dressing, Croutons and Bacon Bits on the side
- Couscous and cucumber with Golden Raisins (df/v/v+)
- Farfalle Pasta Salad (df/v/v+)

Choice of TWO (2) Main Entrées

- Cheese Tortellini tossed in a Tomato and Basil Sauce, Parmesan Cheese and Chili Flakes on the side (v)
- Roasted Chicken Breast glazed with a Coconut, Pesto, and Sundried Tomato Sauce (gf/df)
- Roasted Pork Loin with Sauteed Mushrooms and Caramelized Onions (gf/df)
- Slow Cooked Shaved Beef with a Whiskey and Peppercorn Sauce (gf/df)
- Oven Baked Cod with a Saffron Glaze on a Bed of Ancient Grains(gf/df)
- Basmati Rice with Curried Mushrooms and Chickpeas (gf/df/v/v+)

Add a Third Main Entrée for \$10.00/person

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Plated Lunch

Minimum catering order is for 20 people unless otherwise indicated

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.

PLATED LUNCH ENTRÉE SELECTION *(Choose one Entrée)*

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

\$50.00/person

Grilled Atlantic Salmon served with Roasted Baby Red Potatoes and Seasonal Vegetables glazed with a White Wine and Dill Sauce (gf)

\$50.00/person

Braised Loin of Cod Glazed with a Ginger Hoisin finished with Fresh Avocado and Tomato on a bed of Ancient Grains and Seasonal Vegetables (df)

\$50.00/person

Grilled AAA Sirloin (6 oz) with a Merlot Sauce, Herb Roasted Potatoes and Seasonal Vegetables (gf/df)

\$55.00/person

Grilled AAA Striploin (8 oz) with Caramelized Onions and Mushrooms finished with a Whiskey and Peppercorn Sauce served with Sour Cream and Chive Whipped Potatoes and Seasonal Vegetables

\$65.00/person

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 Grilled Cauliflower (gf/df/v/v+)

\$50.00/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+)

\$50.00/person

Vegetable Yellow Thai Curry with Red Lentil, Black Beans and Roasted Red Peppers in a Grilled Pepper (gf/df/v/v+)

\$50.00/person

SOUPS *(Choose one soup OR one salad)*

Oven Reduced Tomato Bisque with Fresh Basil and Quinoa drizzled with Avocado Crème Fraiche (gf/v)

Carrot and Parsnip with Fresh Ginger finished with a Cilantro Drizzle (gf/df/v/v+)

Butternut Squash and Apple Bisque (gf/df/v/v+)

Creamy Corn Chowder (gf/df/v/v+)

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

Traditional Greek Salad (gf/v)

Greek Orzo, Kale and Fennel Salad with Kalamata Olives and Roma Tomatoes (df/v/v+)

Baby Spinach with Belgian Endive, Candied Walnuts and Dried Apricots drizzled with a Sherry Vinaigrette (gf/df/v/v+)

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

DESSERTS *(Choose one dessert)*

Classic Mile High Cheesecake 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

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