



Dinner Menu

Working Dinner Buffet

55.00/person

Minimum catering order is for 20 people unless otherwise indicated

All Working Dinner Buffets include Coffee, Tea and Decaffeinated Coffee

WORKING DINNER BUFFET #1

Artisanal Garlic Baguette
Classic Caesar Salad with Shaved Parmesan, Sourdough Garlic Toast and Double Smoked Bacon Bits
Chicken Scallopini with a Lemon and Caper Sauce (gf)
Potato Gnocchi in a Tomato and Basil Sauce (gf/df/v/v+)
Parmesan and Chili Flakes
Olives and Marinated Mushrooms
Seasonal Vegetables
Sliced Seasonal Fruit & Berries

WORKING DINNER BUFFET #2

Assorted Rolls and Butter
Medley of Mixed Greens, Cherry Tomatoes and Cucumbers with Assorted Dressings
Traditional Greek Salad (gf/df/v/v+)
Feta Cheese
Freshly Made Hummus and Tabbouleh (gf/df/v/v+)
Naan Bread (v)
Vegetarian Samosas (df/v)
Grilled Mediterranean Chicken Kebob (gf/df) with Tzatziki (gf/v)
Chickpea and Vegetable Curry (gf/df/v/v+)
Sliced Seasonal Fruit & Berries

Dinner Buffet

75.00/person

Minimum catering order is for 40 people unless otherwise indicated

STARTERS

Artisanal Rolls and Butter
Medley of Garden Greens, Cherry Tomatoes and Cucumbers, Mandarin Oranges with Assorted Dressings
Traditional Greek Salad (gf/df/v/v+)
Feta Cheese
Mixed Medley of Mushrooms and Olives
Vegetable Crudit  and Herb Dip (gf/v)

DESSERTS

Assortment of Cakes and Gluten Free Desserts
Sliced Seasonal Fruit & Berries
(Some gluten free desserts are available when pre-ordered)
Coffee, Tea and Decaffeinated Coffee

ENTR ES

Slow Roasted Beef Au Jus (gf/df)
Assortment of Mustards and Horseradish
Vegan Vegetable Paella – Medley of Seasonal Vegetables with a Variety of Beans and Tofu Tossed with Fresh Tomatoes and Sesame Roasted Potato with Fresh Cilantro and Basil served with Grilled Cauliflower (gf/df/v/v+)
Slow Roasted Chicken Breast glazed with a Sweet and Sour Sauce (gf/df)
Panko Crusted Salmon with a Bechamel Citrus Sauce (gf)
Ancient Grains (gf/df/v/v+)
Seasonal Vegetables

Please note: OCEC does not charge a gratuity fee

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

Executive Dinner Buffet

85.00/person

Minimum catering order is for 40 people unless otherwise indicated

STARTERS

Artisanal Rolls and Butter
Soup of the Day (gf/df/v/v+)
Baby Spinach with Shaved Red Onions, Cucumbers and Tomatoes with Assorted Dressings
Mediterranean Salad
Feta Cheese
Domestic and Imported Cheese Platter
Mixed Medley of Mushrooms and Olives

DESSERTS

Assorted Cakes and Pastries
Sliced Seasonal Fruit & Berries
(Some gluten free desserts are available when pre-ordered)
Coffee, Tea and Decaffeinated Coffee

ENTRÉES

Carved Slow Roasted Prime Rib Au Jus (gf/df)
Butternut Squash filled Ravioli in a Tomato and Basil Sauce (v)
Parmesan and Chili Flakes
Boneless Breast of Chicken glazed with a Peppercorn Sauce (gf/df)
Baked Panko Crusted Atlantic Salmon glazed with a Coconut Saffron Sauce on a bed of Ancient Grains (gf/df)
Brie and Chive Whipped Potatoes (gf/v)
Seasonal Vegetables

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Plated Dinners

Minimum catering order is for 20 people unless otherwise indicated

All Plated Dinners are 3 courses and include the choice of Dinner Appetizer, Main Entrée and Dessert.
Also included is an Artisan Bread Basket and Coffee, Tea and Decaffeinated Coffee.
Prices are based on the entrée selected.

DINNER APPETIZERS

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+)

Baby Spinach and Kale Greens with Sesame Roasted Sweet Potatoes and Grilled Fennel with Chia and Sunflower Seeds drizzled with an Orange Vinaigrette Dressing (df/v/v+)

Arugula, Radicchio and Belgian Endive with Candied Beets, Grilled Artichoke Hearts and Semi Reduced Heirloom Tomatoes with an Avocado and Lime Dressing (gf/v)

Medley of Greens with Lightly Toasted Walnuts and White Wine Poached Bosc Pear glazed with a Sherry and Organic Honey Vinaigrette (gf/df)

Arugula and Baby Spinach with Mango, Pomegranate and Grilled Portobello Mushrooms with Aged Balsamic Vinaigrette garnished with Parmesan Petals (gf/v)

MAIN ENTRÉE *(choose one)*

Grilled Chicken Supreme marinated in Fresh Herbs on a Bed of Celeriac, Dauphinoise Potato and Seasonal Vegetables finished with a Maple and Calvados Sauce (gf)

\$75.00/person

Slow Roasted Boneless Breast of Chicken served on a Bed of Spaghetti Squash with Seasonal Vegetables, Dauphinoise Potato finished in Pesto and Sun-Dried Tomato Sauce (gf)

\$75.00/person

Grilled 8 oz AAA Sirloin Marinated with our In-House Rub served on a Bed of Spaghetti Squash and Seasonal Vegetables, Dauphinoise Potato glazed with a Whiskey and Peppercorn Sauce (gf)

\$78.00/person

Baked Panko Crusted Atlantic Salmon on Parmesan Risotto, Seasonal Vegetables drizzled with a Saffron Sauce (gf)

\$80.00/person

Short Rib Braised to Perfection in our Signature Blend of Vegetables and Beef Broth served on a Bed of Caramelized Onions and Mushrooms with Dijonnaise Mashed Potatoes and Seasonal Vegetables (gf)

\$80.00/person

Chicken Supreme Stuffed with Baby Spinach, Mushrooms and Mascarpone Cheese finished with a Chardonnay Sauce served with Herb Roasted Potatoes and Seasonal Vegetables (gf)

\$85.00/person

AAA Prime Rib Centre Cut with Sour Cream and Chive Whipped Potatoes, Seasonal Vegetables finished with a Merlot Sauce (gf)

\$100.00/person

Grilled 8 oz AAA Filet Mignon served with Dauphinoise Potato, Parsnip and Carrot Purée and Seasonal Vegetables glazed with a Whiskey Peppercorn Sauce (gf)

\$105.00/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+)

\$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+)

\$75.00/person

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

\$75.00/person

DESSERT *(choose one)*

All desserts are served with Freshly Whipped Cream and Seasonal Berries

Classic Mile High Cheese Cake

Triple Chocolate Mousse

Tower of Power

Carrot Cake and Cheese Cake Duo

Maple Crème Brûlé

Bourbon Pecan Pie

Chocolate Pyramid

Other options available upon request

Add a Fourth (4th) Course (Soup or Salad) for \$10.00 Per Person

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