



Full Menu

A close-up photograph of a white plate featuring two golden-brown waffles. The waffles are topped with a generous amount of fresh fruit, including several bright red raspberries, large strawberries, and numerous blueberries. A dollop of white cream is visible among the fruit. The text 'Breakfast Menu' is overlaid in white on the bottom right of the image.

Breakfast Menu

Breakfast Buffet

Minimum catering order is for 10 people unless otherwise indicated

GREEK YOGURT BOWLS18.00/person

Individually wrapped or packaged. Served with Coffee, Tea and Decaffeinated Coffee. Choice of one.

BERRY BLITZ

Barley and Quinoa glazed with Greek Vanilla Yogurt topped with Fresh Berries, Shaved Coconut and Toasted Walnuts (v)

APPLE AND PUMPKIN SPICE COBBLER

Greek Vanilla Yogurt with Apples and Pumpkin Spice, Golden Raisins and Dried Cranberries, topped with Sliced Almonds and Honey (gf/v)

BAGEL BREAKFAST18.50/person

Warm Traditional and Gluten Free Bagels served with Assorted Cream Cheeses, Jams and Peanut Butter
(gf without the bagels/df without the cream cheese/v)

Sliced Seasonal Fruit & Berries

Chilled Fruit Juices

Coffee, Tea and Decaffeinated Coffee

MINI CONTINENTAL21.00/person

Freshly Baked Croissants, Muffins, Breakfast Pastries and Gluten Free Pastries served with Butter and Preserves

Fruit Cocktail

Greek Yogurt (gf/v) and Vegan Yogurt (v+)

Chilled Fruit Juices

Coffee, Tea and Decaffeinated Coffee

MEDITERRANEAN FRITTATA22.50/person

Assorted Rolls

Farm Fresh Scrambled Eggs with Baked Potatoes, Tomato, Olives and Avocados with Fresh Basil (gf/df)

Feta Cheese

Sliced Seasonal Fruit & Berries

Chilled Fruit Juices

Coffee, Tea, and Decaffeinated Coffee

MORNING AVOCADO TOAST23.00/person

Artisanal and Gluten Free Breads

Fresh Avocado, Sliced Tomato, Cucumbers, Bocconcini Cheese

Fresh Lime Wedges

Hard Boiled Eggs

Pink Grapefruit Sections

Greek Yogurt (gf/v) and Vegan Yogurt (v+)

Coffee, Tea and Decaffeinated Coffee

SANDWICH BREAKFAST23.00/person

Choice of one Breakfast Sandwich:

- Butter Croissant with Egg, Ham and Swiss Cheese;
- English Muffin with Egg, Peameal Bacon and Canadian Cheddar Cheese;
- Butter Croissant with Egg, and Sausage and Monterey Jack Cheese;
- English Muffin with Egg, Wilted Spinach and Swiss Cheese

Hash Brown Patties (gf/df/v/v+)

Greek Yogurt (gf/v) and Vegan Yogurt (v+)

Granola (gf/df/v/v+)

Fruit Cocktail

Chilled Fruit Juices

Coffee, Tea and Decaffeinated Coffee

all listed sandwiches can be made gluten-free or egg white only

HOT BREAKFAST24.00/person

Freshly Baked Croissants and Gluten Free Bread

Farm Fresh Scrambled Eggs (gf/df)

Canadian Thick Cut Bacon (gf/df)

Country Turkey Sausage (gf/df)

Golden Home Fries with Caramelized Onions and Peppers (gf/df/v/v+)

Chilled Fruit Juices

Coffee, Tea and Decaffeinated Coffee

Please note: OCEC does not charge a gratuity fee

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

EXECUTIVE BREAKFAST BUFFET35.00/person

- Freshly Baked Croissants, Muffins, Bagels, Danishes and Gluten Free Bread served with Butter, Cream Cheese and Preserves
- Domestic and Imported Cheese Platter
- Farm Fresh Scrambled Eggs (gf/df)
- Buttermilk Waffles
- Crisp Bacon (gf/df)
- Country Turkey Sausage (gf/df)
- Home Fried Potatoes (gf/df/v/v+)

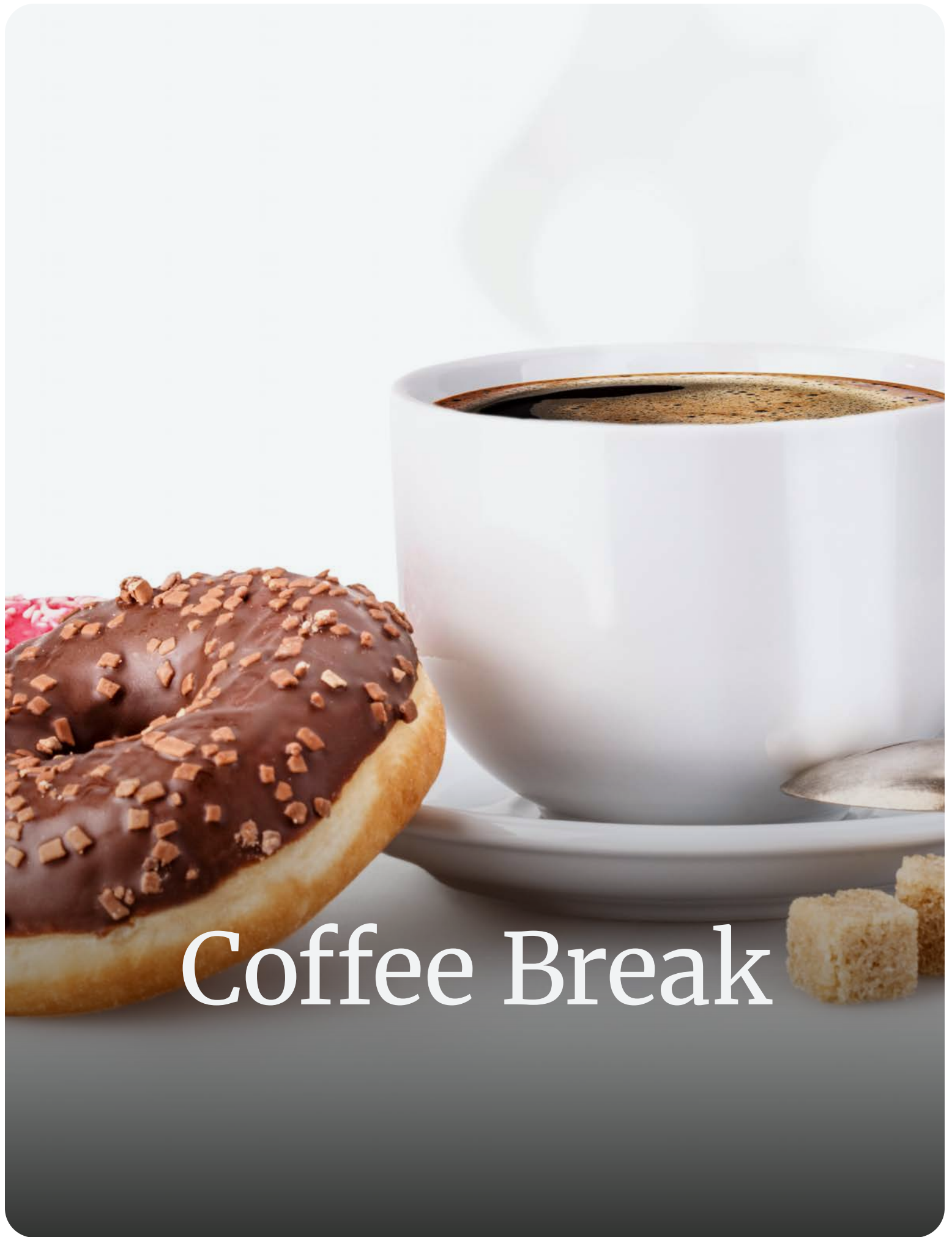
- Greek Yogurt (gf/v) and Vegan Yogurt (v+)
- Granola (gf/df/v/v+)
- Sliced Seasonal Fruit & Berries
- Chilled Fruit Juices
- Coffee, Tea and Decaffeinated Coffee
- (Minimum 20 Persons)

A LA CARTE SELECTION PER PERSON

Peameal Bacon	\$6.00	Assorted Cereal	\$4.00
Turkey Bacon	\$6.00	Sliced Seasonal Fruit and Berry Platter	\$8.00
Rosemary Ham	\$6.00	Domestic Cheese Platter	\$10.00
Gluten Free Oatmeal	\$5.00	Cold Cut Platter	\$14.00
Smoked Salmon	\$11.00	Green Machine (Breakfast Shake)	\$14.00
Individual Yogurts	\$4.00	Cucumber, Kale, Banana, Pear, Blueberries and Fresh Oranges blended with Coconut Yogurt, Coconut Water and Oatmeal - (gf/df/v/v+)	
Hard Boiled Egg	\$4.00		
Eggs Whites	\$4.00		

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Coffee Break

Coffee Break

Minimum catering order is for 10 people unless otherwise indicated

HYDRATION STATION.....12.00/person

Flavored Water

Choice of one flavor

- Cucumber Mint, Fresh Limes, and Honey
- Pineapple, Strawberry, and Mint
- Orange, Lemon, Lime and Grenadine

Chilled Fruit Juices

Coffee, Tea and Decaffeinated Coffee

(Minimum 20 Persons)

CHIPS AND POPCORN12.00/person

Miss Vickie's Potato Chips (gf/df/v/v+)

Smart Popcorn (gf/v)

Soft Drinks

POUTINE BREAK.....15.00/person

Fresh Cut Fries and Homemade Gravy (gf/df)

St. Albert Cheese Curds (gf/v)

Soft Drinks

Beef and Vegetable Chili, Sour Cream,
Bacon Bits and Green Onions — \$5.00 extra

GOURMET RICE KRISPIE16.25/person

Homemade Rice Krispie Squares made with Assorted
Dried Fruit and a Medley of Organic Grains
glazed with Dark Chocolate (gf/v)

Sliced Seasonal Fruit & Berries

Coffee, Tea and Decaffeinated Coffee

EURO BREAK.....17.00/person

Chocolate Dipped Cannoli

Portuguese Tartlets

Chilled Fruit Juices

Coffee, Tea and Decaffeinated Coffee

TRADITIONAL.....18.00/person

Assorted Gourmet Cookies and Mini Donuts

Soft Drinks

Chilled Fruit Juices

Coffee, Tea and Decaffeinated Coffee

MEDITERRANEAN BREAK19.50/person

Roasted Red Pepper and Chickpea Dip (gf/df/v/v+)

Caramelized Onion Focaccia (df/v)

Spinach and Mozzarella Arancini (Rice Balls) (v)

Served with a Hot Marinara Sauce (df/v)

Chilled Fruit Juices

Coffee, Tea and Decaffeinated Coffee

AFTERNOON DELIGHT20.00/person

Tortilla Chips with Spicy Salsa (gf/df/v/v+)

Candy Bars

Nuts

Jelly Beans

Gummies and Licorice

Soft Drinks

Coffee, Tea and Decaffeinated Coffee

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HEALTHY BREAK 20.50/person

- Cucumber Mint, Fresh Lime and Honey Flavored Water
- Hummus and Tabbouleh (gf/df/v/v+)
- Naan Bread (v)
- Vegetable Crudités
- Herb Dip (gf/v)
- Sliced Seasonal Fruit & Berries
- Chilled Fruit Juices
- Coffee, Tea and Decaffeinated Coffee

GOURMET FINGER SANDWICHES 22.50/person

- Atlantic Smoked Salmon on Pumpernickel with Capers, Cream Cheese and Red Onions topped with Honey Dijon Mustard
- Black Bean and Chickpea Salad with Lettuce, Tomato, Avocados with Fresh Cilantro on a Gluten Free Loaf (gf/df/v/v+)
- Curried Yogurt Chicken with Cucumber and Tomato on a Panini Bun
- Sliced Seasonal Fruit & Berries
- Coffee, Tea and Decaffeinated Coffee
- (Minimum 20 Persons)

A LA CARTE SELECTION

Thermos of Coffee, Tea or Decaf	\$45.00 (Serves 10 Cups)	Assorted Breakfast Pastries (Muffins, Croissants, Danishes)	\$42.00/dozen
Fruit Juice (60-ounce pitcher)	\$25.00	Assorted Mini French Pastries	\$50.00/dozen
Fruit Juice Bottles	\$4.00	Assorted Dessert Squares	\$43.00/dozen
Soft Drinks (can)	\$4.00	Whole Fresh Fruit	\$4.00/piece
Soft Drinks (60-ounce pitcher)	\$12.00	Chips and Salsa	\$12.00/person
Natural Water (750ml)	\$7.00	Trail Mix	\$7.50/person
Bottled Water	\$4.00	Hummus and Tabbouleh	\$12.00/person
Vitamin Water (591ml)	\$6.00	Yogurt Parfait	\$11.25/person
Nutri-Grain Bars	\$4.50	Assorted Sushi and California Rolls	\$42.00/dozen (Minimum 4 Dozen)
Individual Yogurts	\$4.00	Assorted Ice Cream Bars (Haagen-Dazs)	\$6.00
Sliced Seasonal Fruit and Berry Platter	\$8.00/person		
Domestic Cheese Platter	\$10.00/person		
Gourmet Cookies	\$40.00/dozen		

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Lunch Menu

Working Lunches

Minimum catering order is for 10 people unless otherwise indicated

WORKING LUNCH #140.00/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 #240.00/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 #345.00/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 #445.00/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 #545.00/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 #645.00/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

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

A close-up photograph of a plate of Japanese tempura. The main focus is a large, vertical stack of three large shrimp, which are coated in a thick, golden-brown, crispy batter. To the left of the shrimp stack, there are several smaller pieces of tempura, including what appears to be a piece of vegetable and another piece of shrimp. In the foreground, at the base of the shrimp stack, is a small, neat mound of white, fluffy rice. The entire dish is served on a plain white plate. The lighting is bright, highlighting the texture of the fried batter.

Canapés

Canapés

Minimum catering order for canapés is for 10 dozen unless otherwise indicated

COLD CANAPÉS45.00/dozen

Cucumber with Dill Cream Cheese and Baby Shrimp
 Smoked Salmon and Caper on Pumpernickel
 Cajun Shrimp on Baby Toast
 Brie Cheese and Grapes on Herb Toast
 Ratatouille in a Pastry Shell
 Pastry Shell with Chicken or Tuna Salad
 Artichoke and Sun-Dried Tomato with Goat Cheese on a Crisp Baguette
 Shrimp Cocktail
 Fillicetti and Mandarin Orange with Herbed Goat Cheese on a Crostini
 Prosciutto with Fig Relish on a Crostini
 California Rolls (gf/df/v/v+)
 Bruschetta (gf/df/v/v+)
 Cucumber with Hummus and Roasted Red Peppers (gf/df/v/v+)
 Polenta Bites with Reduced Tomatoes and Fig Relish (gf/df/v/v+)

HOT CANAPÉS45.00/dozen

Vegetable Spring Rolls
 Spanakopita - Phyllo Spinach and Feta Triangles
 Duck Spiedini
 Chicken Skewer
 Arancini (Rice Balls)
 Vegetable Samosas
 Mushroom Crescents
 Mini Beef Wellington
 Italian Meatballs
 Vegetarian Dumplings
 Shrimp Dumplings

SPECIALTY COLD CANAPÉS*60.00/dozen

Sushi with Soya Sauce and Pickled Ginger
 Salmon Tartar in a Cucumber Round with Vodka Crème Fraiche
 Duck Breast with Apples and Calvados on Melba Toast
 Rolled Crepe filled with Cream Cheese, Chives and Smoked Salmon
 Sliced Tuna with Wasabi Cream

SPECIALTY HOT CANAPÉS*60.00/dozen

Potato and Cheese Filled Perogies
 Lobster Bisque
 Tempura Shrimp
 Beef Tenderloin with Truffled Tulip
 Panang Shrimp
 Bacon Wrapped Scallops
 Coconut Curry Dragon Shrimp
 Crab Cakes with Roasted Red Pepper Dip
 Mini Chicken Wellington
 Herb Crusted Lamb Chop with Honey Dijon Sauce
 Wild Mushroom Beggar's Purse
 Pork or Shrimp Shumai

**We recommend four-six hors d'oeuvres per person per hour*

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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 Crudité 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

ENTRÉES

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

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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

Please note: OCEC does not charge a gratuity fee

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



Reception

Cold Specialties

Malpeque Oysters on the Half Shell Mignonette and Tabasco

\$Market Price (Per Piece)

Chilled Shrimp served with Cocktail Sauce and Fresh Lemon

\$Market Price (50 Pieces)

Smoked Salmon Platter served with Fresh Dill, Honey Dijon, and Herb Crisps

\$140.00 (Serves 30 Persons)

Cold Poached Salmon served with Onions and Capers finished with Dill Mayonnaise

\$175.00 (Serves 25 Persons)

Assorted California Rolls served with Soy Sauce, Pickled Ginger and Wasabi

\$140.00 (Serves 20 Persons)

Cold Cut Platter consisting of Imported and Domestic Meats Garnished with Pickles and Olives

\$10.00 Per Person (Minimum 20 Persons)

Imported and Domestic Cheese Platter served with Water Biscuits and Crisp Baguettes

\$10.00 Per Person (Minimum 20 Persons)

Finger Sandwich Platter: An Assortment of Finger Sandwiches filled with Deli Meats, Tuna and Egg Salad

\$12.00 Per Person (Minimum 20 Persons)

Sliced Seasonal Fruit and Berry Platter

\$8.00 Per Person (Minimum 20 Persons)

Vegetable Crudités with Dip

\$7.00 Per Person (Minimum 20 Persons)

Hot Specialties

Herb Crusted Rack of Lamb with Rosemary Au Jus

\$60.00/rack (7 Chops Per Rack)

Alberta Beef Tenderloin with Red Wine Au Jus served with Mini Kaiser Rolls

\$450.00 (Requires chef attended station)

Pan Seared Shrimp and Bay Scallops in Creamy Saffron Sauce

\$ Market Price/person (Requires chef attended station)

Mini Hamburgers

\$51.75 Per Dozen (Minimum 3 dozen)

Pulled Pork Slider

\$51.75 Per Dozen (Minimum 3 dozen)

Pizza Station

\$14.00/person

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v+ – Vegan

Stations

CHEF ATTENDED STATION \$35.00/hour (Minimum Three Hours)

POUTINE STATION.....14.00/person

Crispy French Fries with Your Choice of Toppings to include:
Gravy, Beef and Bean Chili, Cheese Curds, Shredded Cheese,
Sour Cream, Bacon Bits and Green Onions

THAI STATION.....16.00/person

Thai Noodle Stir-Fry with Vegetables

Vegetarian Fried Rice

Chicken and Tofu served in a Take-Out Box.

(can substitute the Chicken for Shrimp)

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)

SWEET TABLE.....28.00/person

Assortment of Cakes, French & Italian Pastries

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

Sliced Seasonal Fruit & Berries

Coffee, Tea and Decaffeinated Coffee

LINDT CHOCOLATE FONDUE STATION20.00/person

Lindt Chocolate Fondue with an Assortment of Fruits

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A high-quality, close-up photograph of a clear glass being filled with a vibrant red liquid, likely wine. The liquid is captured mid-pour, creating a dynamic, flowing shape that enters the glass from the top right. The glass itself is partially filled, with the liquid's surface reflecting light. The background is a soft, out-of-focus gradient of light grey and white. At the bottom of the image, the words "Banquet Bar" are written in a clean, white, serif font, centered horizontally.

Banquet Bar

Banquet Bar

LIQUOR

J.P. Wiser's, Absolut, Havanna Club,
Beefeater, Ballentine's (1 oz) **\$10.00**

TEQUILA

Olmecca Gold (1 oz)..... **\$10.00**

APERITIFS

Vermouth, Dubonnet, Avena **\$10.00**

BEER

Domestic:

Coors Light, Canadian, Rickards Red,
Miller Genuine Draft..... **\$9.00**

Imported:

Heineken, Corona..... **\$10.00**
Cider: Strongbow **\$10.00**

LIQUEURS AND COGNACS

Cointreau, Drambuie, Bailey's Irish Cream,
Kahlua, Amaretto **\$11.00**
Courvoisier V.S. Cognac, Grand Marnier **\$11.00**

WHITE/RED WINE

House Wines **\$10.00/glass**

PROSECCO

Mionetto **\$10.00/glass**

PUNCH

Fruit Punch (40 Glasses - 4.5 Litres) **\$120.00**
Liquor Punch (40 Glasses - 4.5 Litres)..... **\$170.00**

NON-ALCOHOLIC BEVERAGES

Soft Drinks, Assorted Fruit Juices **\$4.00/glass**
Aquafina, Natural Spring Water **\$4.00/glass**

Banquet Wine List

RECOMMENDED HOUSE WINES

Carafe (1 Litre)

WHITE

Lindeman's Pinot Grigio, Australia **\$50.00**

RED

Lindeman's Merlot, Australia..... **\$50.00**

WHITE

Bottle (750ml)
Matua Sauvignon Blanc, New Zealand **\$52.00**
Chloe Chardonnay, California, USA **\$60.00**

RED

Bottle (750ml)
Beringer Founder's Estate Cabernet Sauvignon, USA **\$50.00**
Silver Gate Pinot Noir, California, USA..... **\$60.00**

ROSE

Rosé Grow Wild, Canada..... **\$48.00**

SPARKLING WINES/PROSECCO

Bottle (750ml)
Henkell Trocken, Sparkling Wine, Germany **\$50.00**
Mionetto Prosecco, Italy **\$57.00**

*If less than \$500.00 of liquor is consumed, the cost of the bartender
is \$40.00 per hour, per bartender - minimum of 8 hours*

Please note: OCEC does not charge a gratuity fee

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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

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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

Please note: OCEC does not charge a gratuity fee

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