



Full
Menu

A close-up photograph of a white plate containing two golden-brown waffles. The waffles are topped with a generous amount of fresh fruit, including several whole strawberries, several raspberries, and many blueberries. A dollop of white cream is visible on the left side of the fruit. The text "Breakfast Menu" is overlaid in white on the bottom right of the image.

Breakfast Menu

BREAKFAST MENU

Minimum catering order is for 10 people.

MINI CONTINENTAL16.00/person

Freshly Baked Croissants, Muffins and Danishes (v)
Sliced Seasonal Fruit and Berries
Van Houtte Coffee, Decaffeinated Coffee and Tea Selection

CONTINENTAL.....21.00/person

Freshly Baked Croissants, Muffins and Danishes (v)
Flavoured Overnight Oats Made with Chia Seeds and Oat Milk (v)
Select Two Flavours:

- Anise, Cardamom, and Cinnamon Peach Crumble
- Spiced Pumpkin Pie
- Apple Pie
- Maple, Amaretto and Pecan Crunch
- Banana and Chocolate Chip

Fruit Skewers
Van Houtte Coffee, Decaffeinated Coffee and Tea Selection

MORNING AVOCADO AND BAGELS25.00/person

Assorted Bagels
Fresh Avocado Spread (gf/df/v/v+)
Diced Hard-Boiled Egg Spread with Chives (gf/df/v)
Sliced Tomato and Cucumbers
Cottage Cheese and Bocconcini (gf/v)
Sliced Seasonal Fruit and Berries
Van Houtte Coffee, Decaffeinated Coffee and Tea Selection

HOT BREAKFAST24.00/person

Freshly Baked Artisanal Loaves with Flavoured Butters
Farm Fresh Scrambled Eggs with Green Onion (gf/df)
Canadian Maple Smoked Bacon (gf/df)
Country Sausage (df)
Golden Home Fries with Caramelized Onions and Peppers (gf/df/v/v+)
Sliced Seasonal Fruit and Berries
Van Houtte Coffee, Decaffeinated Coffee and Tea Selection

MEDITERRANEAN FRITTATA.....24.00/person

Freshly Baked Artisanal Loaves with Flavoured Butters (v)
Baked Whipped Eggs with Sliced Potatoes, Tomatoes, Peppers, Onions, Spinach and Feta with Fresh Basil (gf/v)
Grilled Canadian Back Bacon (gf/df)
Crispy Savoury Potato Latkes (gf/df/v/v+)
Sliced Seasonal Fruit and Berries
Van Houtte Coffee, Decaffeinated Coffee and Tea Selection

EXECUTIVE BREAKFAST BUFFET (Minimum 20 persons) 35.00/person

Freshly Baked Croissants, Muffins, Danishes and Breakfast Loaves Served with Flavoured Butters, Cream Cheese and a Selection of Jams (v)
Farm Fresh Scrambled Eggs with Green Onions (gf/df)
Canadian Maple Smoked Bacon (gf/df)
Country Sausage (df)
Golden Home Fries with Caramelized Onions and Peppers (gf/df/v/v+)
Cinnamon and Nutmeg Battered French Toast with Maple Syrup (v)
Charcuterie and Cheese Platter (gf)
Greek Yogurt (gf/v) and Vegan Yogurt (gf/df/v/v+)
Honey Oat Granola (gf/df/v)
Sliced Seasonal Fruit and Berries
Van Houtte Coffee, Decaffeinated Coffee and Tea Selection

SANDWICH BREAKFAST23.00/person

Select Two Breakfast Sandwiches:

- Butter Croissant with Egg, Ham and Swiss Cheese
- English Muffin with Egg, Peameal Bacon and Canadian Cheddar Cheese
- English Muffin with Egg, Sausage and Monterey Jack Cheese
- Vegan Egg and Cheese with Roasted Red Pepper, Tomato, Red Onion and Wilted Spinach (gf/df/v/v+)

Crispy Savoury Potato Lackies (gf/df/v/v+)
Greek Yogurt (gf/v) and Vegan Yogurt (gf/df/v/v+)
Honey Oat Granola (df)
Van Houtte Coffee, Decaffeinated Coffee and Tea Selection

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

Please note: OCEC does not charge a gratuity fee

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

INDIVIDUAL GREEK YOGURT PARFAIT BOWL15.00/person

All Individual Bowls Are Served in a Biodegradable, Environmentally Friendly Container.

Berry Blitz

- Barley and Quinoa Glazed with Greek Vanilla Yogurt Topped with Fresh Berries, Shaved Coconut and Toasted Walnuts (v)

Apple and Pumpkin Spice Crumble

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

Van Houtte Coffee, Decaffeinated Coffee and Tea Selection

À LA CARTE SELECTION - Per Item

Sliced Artisanal Bread (v)	\$4.00	Canadian Maple Smoked Bacon	\$4.50
Gluten-Free, Dairy-Free and Vegan Scones and Loaves	\$95.00/dozen	Turkey Sausage (gf/df)	\$6.00
Assorted Cereals (v)	\$4.00	Turkey Bacon	\$6.00
Gluten-Free Oatmeal	\$5.00	Peameal Bacon	\$6.00
French Toast	\$4.00	Smoked Salmon Platter	\$11.00
Greek Yogurt	\$4.00	Cold Cut Platter	\$14.00
Sliced Seasonal Fruit	\$8.00	Regional Domestic Cheese Platter	\$10.00

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A close-up photograph of a white ceramic coffee cup filled with dark coffee, topped with a dusting of brown powder. To the left of the cup is a chocolate-glazed donut with chopped nuts. In the foreground, two sugar cubes are visible. The background is a soft, out-of-focus white. The text "Coffee Break Menu" is overlaid in white, serif font in the lower center.

Coffee Break Menu

COFFEE BREAK MENU

Minimum catering order is for 10 people.

HYDRATION STATION (Minimum 20 persons)10.00/person

Flavoured Water (gf/df/v)

Select One Flavour:

- Cucumber, Mint, Fresh Lime and Honey (gf/df/v)
- Pineapple, Strawberry and Mint (gf/df/v/v+)
- Orange, Lemon, Lime and Grenadine (gf/df/v/v+)

Chilled Fruit Juices

Van Houtte Coffee, Decaffeinated Coffee and Tea Selection

CHIPS AND POPCORN12.00/person

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

Farm to Table Kettle Popcorn (gf/v)

Soft Drinks and Flavoured Sparkling Waters

TRADITIONAL13.00/person

Freshly Baked Gourmet Cookies and Mini Donuts (v)

Chilled Fruit Juices

Soft Drinks and Flavoured Sparkling Waters

Van Houtte Coffee, Decaffeinated Coffee and Tea Selection

POWER BREAK18.00/person

Energy Bites Made with Wholesome Ingredients

- Lemon Cranberry (gf/df/v/v+)
- Double Dark Chocolate (v)
- Trail Mix (df/v/v+)

Wild Blueberry Greek Yogurt Smoothie Shots (gf/v)

Dark Chocolate Matcha Bark (gf/v)

Van Houtte Coffee, Decaffeinated Coffee and Tea Selection

EURO BREAK17.00/person

Chocolate Dipped Cannoli (v)

Freshly Baked Portuguese Tartlets (v)

Chilled Fruit Juices

Soft Drinks and Flavoured Sparkling Waters

Van Houtte Coffee, Decaffeinated Coffee and Tea Selection

OPEN-FACED GOURMET SANDWICHES22.50/person

Artisanal Sliced Breads Topped with:

- Atlantic Smoked Salmon with Capers, Cream Cheese and Red Onions, Topped with Honey Dijon Mustard
- Caprese with Tomato, Bocconcini and Pesto (v)
- Prosciutto and Egg with Arugula and Fig Relish, Topped with a Balsamic Glaze

Crudités Platter

Chilled Fruit Juices

Soft Drinks and Flavoured Sparkling Waters

Van Houtte Coffee, Decaffeinated Coffee and Tea Selection

MEDITERRANEAN BREAK20.50/person

Hummus, Tabbouleh and Mixed Olives (gf/df/v/v+)

Naan Bites and Pita (v)

Vegetable Crudites with Herb Dip

Cheese Pies (v)

Cucumber, Mint, Fresh Lime and Honey Flavoured Water

Van Houtte Coffee, Decaffeinated Coffee and Tea Selection

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À LA CARTE SELECTION - Per Item

TO EAT

Yogurt Parfait (gf/v)	\$11.25
Gluten-Free, Dairy-Free and Vegan Scones and Loaves	\$95.00/dozen
Breakfast Pastries (v)	\$42.00/dozen
Individual Yogurts (v)	\$4.00
Whole Fresh Fruit	\$4.00
Sliced Seasonal Fruit and Berry Platter	\$8.00
Domestic Cheese Platter (gf/v)	\$10.00
KIND Nut Bars (gf/v)	\$4.50
Trail Mix (gf/df/v/v+)	\$7.50
Fresh Baked Cookies (v)	\$40.00/dozen
Assorted Dessert Squares (v)	\$43.00/dozen
Assorted Mini French Pastries (v)	\$50.00/dozen
*Assorted Ice Cream Bars	\$60.00

TO DRINK

Vitamin Water (591ml)	\$6.00
Natural Water (750ml)	\$4.00
Soft Drinks (60oz)	\$12.00
Soft Drinks and Sparkling Water (Cans)	\$4.00
Fruit Juice (60oz)	\$25.00
Fruit Juice (Bottles)	\$4.00
Coffee, Decaffeinated Coffee, Tea (10-Cup Thermos)	\$45.00

**An ice cream cart can be added to any coffee break selection for a minimum of 40 people.*

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Lunch Menu

LUNCH MENU

Minimum catering order is for 10 people.

THE SANDWICH STATION40.00/person

Homemade Soup of The Day (gf/df/v/v+)

House Blend of Baby Spinach and Arugula, Kale and Mesclun Greens Served with Shredded Carrots, Cucumbers, Tomatoes, Sliced Radish, Roasted Chickpeas and Feta Cheese with an Assortment of Dressings

Kosher Pickles, Medley of Marinated Olives

Assorted Sandwiches and Wraps:

- Oven-Roasted Turkey Breast with Havarti Cheese, Avocado, Tomatoes and Leaf Lettuce Finished with a Sundried Tomato Aioli
- Oven-Roasted Chicken Breast with Smoked Cheddar Cheese, Tomatoes and Leaf Lettuce Finished with Horseradish Honey Dijon
- Miso and Orange Marinated Tofu with a Ponzu Black Bean Spread, Pickled Carrots, Cucumber and Nappa Cabbage (df/v/v+)

Golden Kettle Chips Served Warm (gf/df/v/v+)

Sliced Seasonal Fruit and Berries

Van Houtte Coffee, Decaffeinated Coffee and Tea Selection

ITALIAN FEAST40.00/person

Artisanal Garlic Butter Loaf (v)

Classic Caesar Salad Served with Croutons, Crispy Bacon Bits and Shaved Parmesan Petals with Caesar Dressing

Baked Spinach and Cheese Manicotti with Sundried Tomato Pesto Cream Sauce (v)

All Beef Meatballs Tossed in Our Homemade Tomato and Basil Sauce

Parmesan and Chili Flakes

Lemon Ricotta Torte and Amaretto Torte (v)

Sliced Seasonal Fruit and Berries

Van Houtte Coffee, Decaffeinated Coffee and Tea Selection

FAJITA FIESTA45.00/person

House Blend of Baby Spinach and Arugula, Kale and Mesclun Greens Served with Shredded Carrots, Cucumbers, Tomatoes, Sliced Radish, Roasted Chickpeas and Feta Cheese with an Assortment of Dressings

Mexican Cole Slaw (gf/df/v/v+)

Grilled Fajita Chicken with Sauteed Onions and a Medley of Peppers (gf/df)

Soft Flour Tortillas, Guacamole, Salsa, Shredded Cheese, Lettuce, Sliced Jalapenos, Sour Cream and Pico De Gallo

Tortilla Chips and Salsa Verde (gf/df/v/v+)

Cilantro Lime Rice (gf/df/v/v+)

Key Lime Pie and Vanilla Tres Leches Cake (v)

Sliced Seasonal Fruit and Berries

Van Houtte Coffee, Decaffeinated Coffee and Tea Selection

A TASTE OF ASIA.....45.00/person

House Blend of Baby Spinach and Arugula, Kale and Mesclun Greens Served with Shredded Carrots, Cucumbers, Julienne Red Peppers, Sliced Radish, Shredded Red Cabbage and Green Onion with a Sesame Ginger Vinaigrette

Sesame Asian Noodle Salad (gf/df/v)

Vegetarian Spring Roll with Plum Sauce (df/v/v+)

General Tso Chicken (gf/df)

Vegetarian Fried Rice (gf/df/v)

Mango Mousse and Coconut Cake (v)

Sliced Seasonal Fruit and Berries

Van Houtte Coffee, Decaffeinated Coffee and Tea Selection

MEDITERRANEAN BUFFET45.00/person

Fattoush Salad with Romaine Lettuce, Green Peppers, Tomato, Green Onion and Radish with Toasted Pita Chips and Sumac Dressing

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

Naan Bread (v)

Vegetarian Samosas (df/v)

Chicken Kebobs (gf/df) and Tzatziki (gf/v)

Roasted Potatoes with Garlic Sauce (gf/df/v)

Scented Basmati Rice (gf/df/v/v+)

Moroccan Tajine – Slow Cooked Tender Butternut Squash, Chickpeas and Lentils in a Savoury Tomato Broth with Aromatic Moroccan Spices (gf/df/v/v+)

Assorted Mediterranean Pastries

Sliced Seasonal Fruit and Berries (gf/df/v/v+)

Van Houtte Coffee, Decaffeinated Coffee and Tea Selection

NEAPOLITAN.....45.00/person

Margherita Pinsa (v)

Mixed Romaine, Radicchio and Arugula Served with Olives, Red Onions, Cherry Tomatoes, Croutons, Pepperoncini and Shaved Parmesan Cheese with an Assortment of Dressings

Seared Chicken Scallopini Glazed with a Lemon Caper Sauce (gf)

Potato Gnocchi Tossed in Olive Oil and a Basil Pesto Sauce (gf/df/v/v+)

Parmesan and Chili Flakes

Chocolate Chip Cannolis (v)

Sliced Seasonal Fruit and Berries

Van Houtte Coffee, Decaffeinated Coffee and Tea Selection

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SIGNATURE LUNCH BUFFET

50.00/person

Minimum catering order is for 40 people.

Included with Buffet

Dinner Rolls and Butter
Homemade Soup of The Day
Kosher Pickles, Medley of Olives and Marinated Mushrooms
Assorted Pastries
Sliced Seasonal Fruit and Berries
Van Houtte Coffee, Decaffeinated Coffee and Tea Selection

Salads - Choose Two Options:

- Mixed Romaine, Radicchio and Arugula Served with Olives, Red Onions, Cherry Tomatoes, Croutons, Pepperoncini and Shaved Parmesan Cheese with an Assortment of Dressings
- Spinach Salad Served with Goat Cheese, Mandarin Oranges and Red Onions with an Assortment of Dressings
- Classic Caesar Salad Served with Croutons, Bacon Bits and Shaved Parmesan Petals with Mighty Caesar Dressing
- Sun-Dried Tomato Pasta Salad (df/v/v+)

Sides - Choose Two Options:

- Roasted Medley of Mini Herbed Potatoes (gf/df/v/v+)
- Cilantro and Lime Rice (gf/df/v/v+)
- Asian Vegetarian Stir Fry (gf/df/v/v+)
- Ratatouille (gf/df/v/v+)

Entrées - Choose Two Options:

- Seared Chicken Breast with a Coconut, Pesto and a Sundried Tomato Sauce (gf/df)
- Roasted Pork Loin with Marsala Sauce (gf/df)
- Slow Cooked Roast Beef with a Whiskey Peppercorn Sauce (gf)
- Mediterranean Baked Haddock with a Lemon Olive Glaze (gf/df)
- Tri-Colour Cheese Tortellini in a Creamy Pesto Sauce(v)
- Vegan Jambalaya - Cajun Roasted Cauliflower and Black Beans with Celery, Onions and Bell Peppers Stewed in a Rich, Smoky-Spiced Tomato Broth with Okra (gf/df/v/v+)
- Moroccan Tajine – Slow Cooked Tender Butternut Squash, Chickpeas and Lentils in a Savoury Tomato Broth with Aromatic Moroccan Spices (gf/df/v/v+)

Add a Third Entrée For \$10.00/person

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LUNCH SUPER SALADS TO-GO

4.00/person

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

Select up to three options (minimum order of 10 bowls per selection):

STEAK IT UP

Grilled Skirt Steak, Pearl Bocconcini Cheese, Medley of Ancient Grains, Romaine Hearts, Pickled Onions, Roasted Cauliflower, Fire Roasted Peppers, Toasted Corn and Sundried Tomatoes with a Horseradish Dressing

CAESAR OF ALL CAESARS

Roasted Chicken and Turkey, Romaine Hearts and Arugula, Brown Rice, Avocado, Hard Boiled Egg, Mushrooms, Crispy Chopped Bacon, Cherry Tomatoes, Fresh Cilantro, Green Onions and Toasted Pita Chips with Shaved Parmesan and Mighty Caesar Dressing

SALMON NICOISE

Seared Applewood Smoked Salmon, Arugula and Radicchio Salad with Green Beans, Hard Boiled Egg, Cherry Tomatoes, Capers and Pickled Carrots with a Creamy Dill Dressing

HABIBI SALAD

Romaine, Radicchio, Arugula, Spinach, Quinoa, Chickpeas, Lentils, Cucumbers, Cherry Tomatoes, Red Onions, Feta and Sweet Potatoes with Fresh Mint and Parsley with a Turmeric Tahini Dressing

SELECT ONE DESSERT OPTION:

- Decadent Chocolate Brownie
- Fresh Fruit Salad
- Butter Pecan Square
- Macaroons

BOXED LUNCH

35.00/person

Minimum catering order is for 10 people. Beverages are not included.

Salad Options

Choose One Salad Option:

- Fattoush Salad (df/v)
- Pearl Couscous Salad (v)
- Traditional Caesar Salad
- Greek Salad (v)

Sandwich Options

Choose Up to Four
(Minimum Order of 5 Per Option):

- Oven-Roasted Turkey Breast with Havarti Cheese, Avocado, Tomatoes and Leaf Lettuce Finished with a Sun-Dried Tomato Aioli
- Rosemary Ham with Swiss Cheese, Tomatoes and Leaf Lettuce Finished with a Honey Dijon
- Roast Beef with Swiss Cheese, Tomatoes and Leaf Lettuce Finished with Horseradish Mayonnaise
- Miso and Orange Marinated Tofu with a Ponzu Black Bean Spread, Pickled Carrots, Cucumber and Nappa Cabbage in a Wrap (df/v/v+)

Dessert Options

Choose One Dessert Option:

- Chocolate Brownie
- Fresh Fruit Salad
- Pecan Butter Square
- Macaroons

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PLATED LUNCH

Minimum Catering Order Is For 20 People. All Plated Lunches Include 3 Courses.

Dinner Rolls and Butter
Van Houtte Coffee, Decaffeinated Coffee and Tea Selection

ENTRÉES - Choose One Option:

Grilled Chicken Supreme Served with Roasted Herb Mini Potatoes and Seasonal Vegetables with a Pesto Sun-Dried Tomato Cream (gf)

\$50.00/person

Crab Stuffed Rolled Sole Served with Green Pea Barley Risotto and Seasonal Vegetables with a Lemon-Grape Beurre Blanc (gf)

\$50.00/person

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

\$55.00/person

Grilled AAA Striploin (8oz) with Caramelized Onion and Mushroom Demi-Glaze, Served with Sour Cream and Chive Whipped Potatoes and Seasonal Vegetables

\$65.00/person

Rolled Eggplant Stuffed with Portobello Mushroom and Tofu Mouseline Served with Herb Roasted Potatoes and Seasonal Vegetables with Caramelized Onion and Mushroom Demi-Glaze, (gf/df/v/v+)

\$50.00/person

Grilled Pepper Stuffed with Chickpea, Lentil and Vegetable Curry, Served with Herb Roasted Potatoes and Seasonal Vegetables (gf/df/v/v+)

\$50.00/person

SOUPS - Choose One Soup Or One Salad:

Oven Reduced Tomato and Quinoa Bisque Drizzled with a Balsamic Glaze

Leek and Potato Soup Topped with Crispy Leeks (gf/v)

Butternut Squash and Apple Bisque Topped with Spiced Apple Compote (gf/v)

Asparagus and Spring Pea with Lemon Crème Fraiche (gf/v)

SALADS - Choose One Soup Or One Salad:

Mixed Romaine, Radicchio, Arugula, Olives, Red Onion, Cherry Tomato, Croutons, Pepperoncini and Shaved Parmesan Cheese Petal with Tuscan Tomato Vinaigrette (v)

Traditional Greek Salad on a Bed of Romaine (gf/v)

Baby Spinach, Arugula, Belgian Endives, Blueberries, Pumpkin Seeds and Dried Apricots Drizzled with a Sherry Vinaigrette (gf/df/v/v+)

Classic Caesar Salad with Shaved Parmesan Petals, Toasted Croutons and Maple Smoked Bacon Bits

DESSERTS - Choose One Dessert:

Colossal Carrot Cake (v)

Maple Crème Brûlée (gf/v)

Lemon Curd Tart (v)

Coconut Cream Pie (v)

Chocolate Pyramid (v)

Key Lime Cheesecake (v)

Red Velvet Cake (gf/df/v/v+/Nut Free)

Vanilla Cake with Cherries and Cherry Icing (gf/df/v/v+/Nut Free)

Lemon Cake (gf/df/v/v+/Nut Free)

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Dinner Menu

SIGNATURE DINNER BUFFET

75.00/person

Minimum Catering Order Is For 40 People.

Dinner Rolls and Butter, Kosher Pickles, Medley of Olives and Marinated Mushrooms, Assorted Cakes and Pastries, Sliced Seasonal Fruit and Berries, Van Houtte Coffee, Decaffeinated Coffee and Tea Selection.

STARTERS

House Blend of Baby Spinach, Kale and Mesclun Greens Served with Shredded Carrots, Cucumbers, Tomatoes, Sliced Radishes, Roasted Chickpeas and Feta Cheese with an Assortment of Dressings

Roasted Potato Salad with a Honey Grainy Dijon Vinaigrette (gf/df/v)

SIDES - Choose Two Options:

Roasted Garlic Mashed Potatoes (gf/v)

Herb Roasted Potato Wedges (gf/df/v/v+)

Saffron Infused Basmati Rice (gf/df/v/v+)

Golden Onion and Spring Vegetable Rice Pilaf (gf/df/v/v+)

Honey Glazed Carrots (gf/df/v)

Roasted Brussel Sprouts (gf/df/v/v+)

ENTRÉES - Choose Three Options:

Beef Bourguignon – Slowly Braised in Burgundy Wine, Beef Broth, Pearl Onions, Mushrooms and Aromatic Herbs (gf/df)

Slow Roasted Sliced Beef in a Red Wine Au Jus (gf/df) with Yorkshire Pudding

Bone-in Chicken Braised in a Tuscan Tomato Sauce (gf/df)

Panko Crusted Salmon with a Citrus Orange Sauce (gf/df)

Asiago Bruschetta Baked Pasta (v)

Grilled Pork Chop with Grainy Dijon Sauce (gf/df)

Vegan Jambalaya - Cajun Roasted Cauliflower and Black Beans with Celery, Onions and Bell Peppers Stewed in a Rich, Smoky-Spiced Tomato Broth with Okra (gf/df/v/v+)

Moroccan Tajine – Slow Cooked Tender Butternut Squash, Chickpeas and Lentils in a Tomato Broth with Aromatic Moroccan Spices (gf/df/v/v+)

DINNER MENU

80.00/person

Minimum catering order is for 40 people.

SOUTH ASIAN DINNER BUFFET

Roti and Naan Bread

Kachumber Salad - Cucumbers, Tomatoes, Red Onions, Carrots, Green Chillies and Spices

Kala Chana Chaat Salad - Black Chickpeas, Cucumber, Tomatoes, Onions, Chutney and Spices

Beef Madras - Slowly Braised Beef Stewed in a Coconut Milk and Aromatic Spiced Flavours (gf/df)

Tandoori Chicken - Bone-in Chicken Marinated in a Blend of Yogurt, Spices and Herbs (gf/df)

Vegan Dal - Stewed Lentils, Onions, Tomatoes, Ginger and Aromatic Spices (gf/df/v/v+)

Mixed Vegetable Curry (gf/df/v/v+)

Pulao Rice (gf/df/v/v+)

Mint Yogurt (gf/v) and Mango Chutney (gf/df/v/v+)

Kheer-Rice Pudding (gf/v)

Cardamom Fruit Salad (df/v)

Van Houtte Coffee, Decaffeinated Coffee and Tea Selection

CARIBBEAN DINNER MENU

Jamaciaan Coco Bread and Coo Coo – Caribbean Cornbread

Caribbean Rainbow Salad - Romaine Lettuce, Mango, Hearts of Palm, Heirloom Tomatoes and Chickpeas Tossed with a Citrus Vinaigrette (gf/df/v/v+)

Mixed Bean Salad - Diced Peppers, Cucumber and Avocado Tossed with Fresh Cilantro and Lime (gf/df/v/v+)

Grilled Jerk Chicken Legs Seasoned with a Bold Blend of Island Spices, Including Thyme, Allspice, and Scotch Bonnet Peppers (gf/df)

Grilled Mahi Mahi with a Spicy Mango Compote (gf/df)

Vegan Ital Stew - a Hearty Stew with Sweet Potatoes, Carrots, and Cabbage, Simmered in a Rich, Aromatic Coconut Broth. (gf/df/v/v+)

Roasted Root Vegetables (gf/df/v/v+)

Djon Djon – Black Mushroom Rice (gf/df/v/v+)

Caribbean Bread Pudding Drizzled with a Rum Syrup (v)

Sliced Seasonal Fruit and Berries (gf/df/v/v+)

Van Houtte Coffee, Decaffeinated Coffee and Tea Selection

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EXECUTIVE DINNER BUFFET

85.00/person

Minimum Catering Order Is For 40 People.

Dinner Rolls and Butter, Kosher Pickles, Medley of Olives, Marinated Mushrooms, Assorted Cakes and Pastries, Sliced Seasonal Fruit and Berries, Van Houtte Coffee, Decaffeinated Coffee and Tea Selection

STARTERS

House Blend of Baby Spinach, Kale and Mesclun Greens Served with Shredded Carrot, Cucumbers, Tomatoes, Sliced Radish, Roasted Chickpeas and Feta Cheese with an Assortment of Dressings

Pearl Couscous Salad (v)

Domestic and Imported Cheese Platter (gf/v)

SIDES - Choose Two Options:

Roasted Garlic Mashed Potatoes (gf/v)

Herb Roasted Potato Wedges (gf/df/v/v+)

Saffron Infused Basmati Rice (gf/df/v/v+)

Golden Onion and Spring Vegetable Rice Pilaf (gf/df/v/v+)

Honey Glazed Carrots (gf/df/v)

Roasted Brussel Sprouts (gf/df/v/v+)

ENTRÉES

Carved Slow Roasted Prime Rib (gf/df) with a Whiskey Peppercorn Sauce (gf)

Yorkshire Pudding (df/v)

Mushroom Ravioli Tossed with a Basil Tomato Sauce (df/v)

Grilled Chicken Supreme Glazed with a Bourbon Sauce (gf/df)

Baked Panko Crusted Salmon with a Sundried Tomato Vinaigrette (gf/df)

Vegan Jambalaya - Cajun Roasted Cauliflower and Black Beans with Celery, Onions and Bell Peppers Stewed in a Rich, Smoky-Spiced Tomato Broth with Okra (gf/df/v/v+)

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PLATED DINNERS

Minimum catering order is for 20 people, all plated dinners include 4 courses.

Dinner Rolls and Butter
Van Houtte Coffee, Decaffeinated Coffee and Tea Selection

SOUPS - Choose One Option:

Oven Reduced Tomato and Quinoa Bisque Drizzled with a Balsamic Glaze

Leek and Potato Soup Topped with Crispy Leeks (gf/v)

Butternut Squash and Apple Bisque Topped with Spiced Apple Compote (gf/v)

Asparagus and Spring Pea with Lemon Crème Fraiche (gf/v)

SALADS - Choose One Option:

Arugula, Radicchio and Belgian Endive with Roasted Beets, Shaved Fennel, Sunflower Seed and Orange Segments with Honey Dijon Vinaigrette (gf/df/v)

Spinach, Red and Green Romaine Lettuce, Radicchio and Arugula with a Pear Stuffed with Gorgonzola Rosemary Mousse and Toasted Walnuts with a Honey Vinaigrette (gf/v)

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

Waldorf Salad – Arugula, Sliced Radish, Candied Walnuts, Pickled Carrots, Celery Ribbons, Apples and a Plump Raisin Medley with Creamy Blue Cheese Dressing (gf/v)

ENTRÉES - Choose One Option:

Grilled Chicken Supreme Marinated in Fresh Herbs with Herb Roasted Fingerling Potatoes and Seasonal Vegetables, Finished with a Maple and Calvados Sauce (gf)

\$75.00/person

Chicken Kiev with Seasonal Vegetables and Dauphinoise Potato, Finished with a Pesto and White Wine Sauce

\$75.00/person

Grilled 8oz AAA Sirloin Marinated in Our In-House Rub, Served with Seasonal Vegetables and Dauphinoise Potato, Glazed with a Whiskey and Peppercorn Sauce (gf)

\$78.00/person

Baked Panko Crusted Atlantic Salmon on a Bed of Dill Infused Barley Risotto And Seasonal Vegetables, Drizzled with an Orange Ginger Sauce (gf)

\$80.00/person

Short Rib Braised to Perfection in Our Signature Blend of Vegetable and Beef Broth, Served with Dijonnaise Mashed Potatoes and Seasonal Vegetables (gf)

\$80.00/person

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

\$100.00/person

Grilled 8oz Filet Mignon Served with Dauphinoise Potato and Seasonal Vegetables, Finished with a Pearl Onion Port Demi Sauce (gf)

\$105.00/person

Rolled Eggplant Stuffed with Caramelized Pearl Onions, Portobello Mushroom and Tofu Mousseline, Topped with a Vegetable Ragout, Served with Herb Roasted Potatoes and Seasonal Vegetables (gf/df/v/v+)

\$75.00/person

Grilled Pepper Stuffed with Chickpea, Lentil and Vegetable Curry, Served with Herb Roasted Potatoes and Seasonal Vegetables (gf/df/v/v+)

\$75.00/person

DESSERT - Choose One Option:

All Desserts Are Served with Freshly Whipped Cream and Seasonal Berries

Triple Chocolate Mousse (v)

Maple Crème Brûlée (gf/v)

Chocolate Pyramid (v)

Caramel Carrot Cheesecake (v)

Tiramisu (v)

Blueberry Streusel Cheesecake (v)

Red Velvet Cake (gf/df/v/v+/Nut Free)

Vanilla Cake with Cherries and Cherry Icing (gf/df/v/v+/Nut Free)

Lemon Cake (gf/df/v/v+/Nut Free)

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

HORS D'OEUVRES

Minimum catering order for canapés is 10 dozen.

We recommend four to six hors d'oeuvres per person per hour.

COLD CANAPÉS 45.00/dozen

Cucumber and Dill Cream Cheese Topped with Shrimp
Phyllo Pastry with Chicken Salad
Fig Relish and Goat Cheese on a Toasted Crostini (v)
Prosciutto and Melon Skewers with Balsamic Glaze (df)
Smoked Salmon with Pickled Onion Relish on a Mini Pancake
Mini Club Sandwich

HOT CANAPÉS 45.00/dozen

Vegetable Spring Rolls (df/v)
Spanakopita (v)
Chicken Skewers (df/gf)
Arancini (v)
Vegetable Samosas (v)
Mushroom Tarts (v)
Mini Beef Wellington (df)
Falafel Bites (gf/df/v/v+)

SPECIALTY COLD CANAPÉS 60.00/dozen

Sushi with Soya Sauce and Pickled Ginger (gf/df/v/v+)
Shrimp Cocktail (gf/df)
Tuna Poke Bites (gf/df)
Paté De Champagne with Berry Reduction and Praline
Duck Rilette with Candied Orange (gf/df)

SPECIALTY HOT CANAPÉS 60.00/dozen

Lamb Spiedini (gf/df)
Tempura Shrimp
Bacon Wrapped Scallops (gf/df)
Coconut Curry Dragon Shrimp
Herb Crusted Lamb Chops with Honey Dijon Sauce (gf/df)
Shrimp Shumai
Lollypop Chicken Wing (gf/df)

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RECEPTION / STATIONS

MALPEQUE OYSTERS ON THE HALF SHELL45.00/dozen

Freshly Shucked and Served with Mignonette and Tabasco Sauce

CHILLED SHRIMP PLATTER200.00

Served with Cocktail Sauce and Fresh Lemon

SMOKED SALMON PLATTER (Serves 20 guests)140.00

Served with Fresh Dill, Honey Dijon and Herb Crisps

ASSORTED CALIFORNIA ROLLS (Serves 20 guests)140.00

Served with Soy Sauce, Pickled Ginger and Wasabi

CHARCUTERIE BOARD (Minimum 20 guests)10.00/person

Imported Meats and Cheeses Served with Crispy Baguette

IMPORTED CHEESE PLATTER (Minimum 20 guests)10.00/person

Served with Crackers and Crisp Baguette

FINGER SANDWICH PLATTER (Minimum 20 guests)12.00/person

Assortment of Finger Sandwiches Filled with Deli Meats, Tuna and Egg Salad

VEGETABLE CRUDITES WITH DIP (Minimum 20 guests). 7.00/person

MINI BEEF OR PULLED PORK SLIDER (Min. 3 dozen)..... 51.75/dozen

Served with a Variety of Condiments

PIZZA STATION14.00/person

Selection of pepperoni, all-dressed and cheese pizzas

POUTINE STATION.....14.00/person

French Fries with Gravy, Cheese Curds, Shredded Cheese, Sour Cream, Bacon Bits and Crispy Onions

THAI STATION.....16.00/person

Served in a Takeout Container:

- Thai Noodles with Stir-Fry Vegetables and Chicken (Can Be Substituted to Shrimp)
- Vegetarian Fried Rice with Tofu

SWEET TABLE.....28.00/person

- Assortment of Cakes, French and Italian Pastries
- Chocolate Fondue Station with Fruit Skewers, Fruit Sauces and Whipped Cream
- Van Houtte Coffee, Decaffeinated Coffee and Tea Selection

CHEF ATTENDED RECEPTION STATIONS

These stations require a chef at \$40.00/Hour for a minimum of 4 hours.

ALBERTA BEEF TENDERLOIN (Serves 30 guests)450.00

Served with Red Wine Au Jus, Mustards, Horseradish and Mini Kaiser Rolls

PAN-SEARED SHRIMP OR BAY SCALLOPS (Minimum 30 guests).....15.00/person

Sautéed with a Creamy Saffron Sauce

HERB CRUSTED RACK OF LAMB (7 chops per rack)60.00/rack

Served with Rosemary Au Jus

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Banquet Bar

BANQUET BAR

LIQUOR.....\$10.00/oz

J.p. Wiser's Rye Whisky, Absolut Vodka, Havana Club Rum, Beefeater Dry Gin, Ballentine's Finest Scotch

Standard(1oz)

TEQUILA.....\$10.00/oz

Olmecca Gold Tequila Supremo

APERITIFS.....\$10.00

Vermouth, Dubonnet Rouge, Averna, Campari

DOMESTIC BEER.....\$10.00

Coors Light, Canadian, Alexander Keith's Red, Moosehead

IMPORTED BEER.....\$11.00

Heineken, Corona

CIDER\$10.00

Strongbow

LIQUEURS AND COGNAC\$11.00/oz

Cointreau, Drambuie, Bailey's Irish Cream, Kahlua Coffee Liqueur, McGuinness Amaretto Dell Amorosa, Martell Vssd Cognac, Grand Marnier, Ramazzotti Sambuca, Malibu Coconut Rum, Mcguinness Peach Schnapps

WHITE/RED WINE.....\$10.00/glass

House Wines

PROSECCO\$10.00/glass

Mionetto, Italy

ENERGY DRINKS.....\$6.00

Celsius Sparkling Orange, Celsius Sparkling Kiwi Guava.

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

Please note: OCEC does not charge a gratuity fee

BANQUET WINE LIST

HOUSE WHITE WINE

Jacob's Creek Pinot Grigio, Australia..... \$50.00/1L

HOUSE RED WINE

Jacob's Creek, Shiraz Cabernet Sauvignon, Australia \$50.00/1L

WHITE

Per Bottle (750ml)

Jacob's Creek Pinot Grigio, Australia..... \$40.00

Stoneleigh Marlborough Sauvignon Blanc, New Zealand.....\$55.00

Jackson-Triggs Reserve Baco Noir Vqa, Canada\$42.00

RED

Bottle (750ml)

Jacob's Creek, Shiraz Cabernet Sauvignon, Australia \$40.00

Stoneleigh Marlborough Pinot Noir, New Zealand.....\$55.00

Jackson-Triggs Reserve Baco Noir Vqa, Canada\$42.00

ROSE

Jacob's Creek Moscato Rose, Australia.....\$48.00

SPARKLING WINES/PROSECCO

Bottle (750ml)

Henkell Trocken, Sparkling Wine, Germany \$50.00

Mionetto Processo, Italy\$57.00

If less than \$600.00 of liquor is consumed, the cost of the bartender is \$40.00 Per hour, per bartender - minimum of 4 hours

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Holiday Menu

HOLIDAY LUNCH BUFFET

50.00/person

Minimum catering order is for 40 people.

Dinner Rolls and Butter, Medley of Olives and Pickles, Assorted Cakes and Pastries, Sliced Seasonal Fruit and Berries, Van Houtte Coffee, Decaffeinated Coffee and Tea Selection

STARTERS

House Blend of Baby Spinach, Kale and Mesclun Greens, Shredded Carrot, Cucumbers, Tomatoes, Sliced Radish, Roasted Chickpeas and Feta Cheese with an Assortment of Dressings

Lightly Toasted Barley with Quinoa, Oven Reduced Tomatoes and Kalamata Olives Tossed in a Balsamic Vinaigrette (df/v/v+)

Vegetable Crudités and Herb Dip

MAIN ENTRÉES

Vegetable Paella – Arborio Rice with a Medley of Peppers, Onions, Chickpeas And Crispy Tofu, Simmered in a Saffron and Fire Roasted Tomato Broth, Topped with Fresh Cilantro (gf/df/v/v+)

Panko Crusted Salmon with a Citrus Orange Sauce (gf/df)

Traditional Slow Roasted Turkey and Homemade Gravy (gf/df)

Country Style Stuffing (df)

Herb Roasted Mini Potatoes

Maple Glazed Roasted Root Vegetables

PLATED HOLIDAY LUNCH

55.00/person

Minimum Catering Order Is For 40 People.

Soup Or Salad - Choose One Option:

Soup - Spiced Butternut Squash with a Nutmeg Drizzle (gf/df/v/v+)

Salad - Mediterranean Caesar – Romaine Hearts, Arugula, Spinach, Quinoa, Chickpeas, Green Lentils, Cucumber, Cherry Tomato, Red Onion, Feta Cheese and Sweet Potato with a Turmeric Tahini Vinaigrette (gf/v)

MAIN ENTRÉE

Slow-Roasted Turkey Served with Country Style Stuffing, Whipped Yukon Gold

Potatoes, Roasted Brussels Sprouts, Turkey Gravy and Homemade Cranberry Sauce

DESSERT - Choose One Option:

Tuxedo Yule Log Cake (v)

Christmas Chocolate Cake (v)

Please note: OCEC does not charge a gratuity fee

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HOLIDAY DINNER BUFFET

75.00/person

Minimum catering order is for 40 people.

Dinner Rolls and Butter, Medley of Olives and Pickles, Assorted Cakes and Pastries, Sliced Seasonal Fruit and Berries (gf/df/v/v+), Van Houtte Coffee, Decaffeinated Coffee and Tea Selection

STARTERS

Christmas Stuffing Salad (v)

House Blend of Baby Spinach, Kale and Mesclun Greens, Shredded Carrot, Cucumbers, Tomatoes, Sliced Radish, Roasted Chickpeas and Feta Cheese with an Assortment of Dressings

Broccoli and Pear Salad with Dried Cranberries, Carrot Strings, Red Onions and Roasted Almonds, Tossed with a Balsamic Vinaigrette (gf/df/v/v+)

Vegetable Crudités and Herb Dip

MAIN ENTRÉE

Chef-Carved Flakey Tourtière Roll with Savoury Gravy (df)

Ham with a Pineapple Glaze (gf/df)

Seared Salmon with a Pomegranate Sauce (gf/df)

Traditional Slow Roasted Turkey and Homemade Gravy (gf/df)

Country Style Stuffing (df)

Whipped Yukon Gold Potatoes with Roasted Garlic and Chive (gf/v)

Roasted Root Vegetables

PLATED HOLIDAY DINNER

Minimum catering order is for 40 people.

Dinner Rolls and Butter, Van Houtte Coffee, Decaffeinated Coffee and Tea Selection

Soup Or Salad - Choose One Option:

Soup - Spiced Butternut Squash with a Nutmeg Drizzle (gf/df/v/v+)

Salad - Mediterranean Caesar – Romaine Hearts, Arugula, Spinach, Quinoa, Chickpeas, Green Lentils, Cucumber, Cherry Tomato, Red Onion, Feta Cheese and Sweet Potato with a Turmeric Tahini Vinaigrette (gf/v)

MAIN ENTRÉE - Choose One Option:

Cornish Hen Stuffed with Cranberries and Apple Rice with a Wild Blue Berry Demi Glaze, Served with Yukon Gold Sour Cream and Green Onion Mashed Potatoes and Maple Glazed Roasted Root Vegetables (gf)

\$75.00/person

Slow Roasted AAA Prime Rib Au Jus, Served with Dauphinoise Potato and Maple Glazed Root Vegetables (gf)

\$90.00/person

Rolled Eggplant Stuffed with Caramelized Pearl Onions, Portobello Mushroom and Tofu Mousseline, Topped with a Vegetable Ragout, Served with Herb Roasted Potatoes and Seasonal Vegetables (gf/df/v/v+)

\$75.00/person

Grilled Pepper Stuffed with Chickpea, Lentil and Vegetable Curry, Served with Herb Roasted Potatoes and Seasonal Vegetables (gf/df/v/v+)

\$75.00/person

DESSERT - Choose One Option:

Red Velvet Cake with Fresh Berries and Vanilla Cream

Chocolate Caramel Christmas Tree (v)

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