



Dinner Menu

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 Seasonal Pastries (V)
Fresh Seasonal Fruit Platter
Van Houtte™ Coffee, Decaffeinated Coffee, Herbal and Traditional Teas

STARTERS

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

Roasted Potato Salad with Honey Grainy Dijon Vinaigrette (GF/DF/V)

Vegetable Crudites and Assortment of Artisan Dips (GF/V)

SIDES - Choose Two Options:

Roasted Garlic Mashed Potatoes (GF/V)

Rosemary and Garlic 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 (DF) with Yorkshire Pudding (DF/V)

Slow Roasted Sliced Beef in a Red Wine au Jus (GF/DF)

Garlic and Herb Roasted Bone-In Chicken (GF/DF)

Baked Salmon with a Honey Garlic Glaze (GF/DF)

Mushroom Ravioli Tossed with an Alfredo Sauce (V)

Grilled Pork Loin with a Grainy Dijon Sauce (GF/DF)

VEGAN ENTRÉES - Choose One Option:

Moroccan Vegan Tajine - Slow-Cooked Stew Featuring Tender Butternut Squash, Chickpeas, and Lentils, Simmered in A Savoury, Tomato-Based Broth with Aromatic Moroccan Spices Like Cumin, Coriander and Cinnamon (Gf/Df/V/V+)

Louisiana Style Vegan Gumbo – Tender Okra, Tomatoes, Onion, Celery, Bell Peppers, Hearty White and Red Kidney Beans with Warm Southern Spice. Served on a Bed of Fragrant White Rice (DF/V/V+)

Please note: OCEC does not charge a gratuity fee

*gf – Gluten free df – Dairy free v – Vegetarian v+ – Vegan
*Catering Minimum is 12 guests, unless otherwise indicated**

EXECUTIVE DINNER BUFFET

\$85.00/person

Minimum Catering Order Is For 40 People.

Dinner Rolls and Butter
Kosher Pickles, Medley of Olives and Marinated Mushrooms
Assorted Cakes and Seasonal Pastries(V)
Fresh Seasonal Fruit Platter
Van Houtte™ Coffee, Decaffeinated Coffee, Herbal and Traditional Teas

STARTERS

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

Israeli Couscous Salad - Tomato, Cucumber, Feta and Red Onion with a Fresh lemon and Basil Vinaigrette (V)

Locally Sourced Cheese Platter

SIDES - Choose Two Options:

Roasted Garlic Mashed Potatoes (GF/V)

Rosemary and Garlic 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) with Yorkshire Pudding (DF/V)

Butternut Squash Ravioli Tossed with a Sage and Butter Sauce (DF/V)

Grilled Chicken Breast Glazed with a Bourbon Sauce (GF/DF)

Baked Panko Crusted Atlantic Salmon Glazed with a Smokey Paprika Sauce (GF/DF)

Louisiana Style Vegan Gumbo – Tender Okra, Tomatoes, Onion, Celery, Bell Peppers, Hearty White and Red Kidney Beans with Warm Southern Spice. Served on a Bed of Fragrant White Rice (DF/V/V+)

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PLATED DINNERS

All plated dinners include 4 courses. Catering minimum of 30 guests.

Dinner Rolls and Butter
Van Houtte™ Coffees Decaffeinated Coffee, Herbal and Traditional Teas

SOUPS - Choose One Option:

Oven Reduced Tomato Quinoa Soup Drizzled with Basil Pesto (GF/DF/V/V+)

Leek and Potato Soup with Crispy Leeks (GF/V)

Balsamic Caramelized French Onion Soup topped with a Gruyere Sourdough Crostini

Asparagus and Spring Pea with Lemon Drizzle (GF/DF/V/V+)

SALADS - Choose One Option:

Arugula, Radicchio and Belgian Endives with Roasted Beets, Shaved Fennel, Sunflower Seeds and Orange Segments with a Honey Dijon Vinaigrette (GF/DF/V)

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

Arugula and Baby Spinach with Mango, Pomegranate and Grilled Portobello Mushrooms with Aged Balsamic Vinaigrette, Garnished with Parmesan Petals (GF/V)

Waldorf Salad with Arugula, Sliced Radish, Candied Walnuts, Pickled Carrots and Celery Ribbons, Apple and Plump Raisin Medley, Topped with a Cider Vinaigrette

ENTRÉES - Choose One Option:

Grilled Chicken Supreme Marinated in Fresh Herbs, Served with Roasted Fingerling Potatoes and Seasonal Vegetables, Finished with an Amaretto Cream Sauce (GF)

\$80.00/person

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

\$80.00/person

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

\$85.00/person

Salmon Wellington on a Bed of Dill-Infused Barley Risotto, Served with Seasonal Vegetables, Drizzled with a Creamy Dill Lemon Remoulade

\$85.00/person

Short Rib Braised to Perfection, Served with Dijonnaise Mashed Potatoes and Seasonal Vegetables with Rosemary Port Au Jus (GF)

\$85.00/person

AAA Prime Rib Centre-Cut, Served with Duchess Potatoes and Seasonal Vegetables, Finished with a Merlot Sauce (GF)

\$100.00/person

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

\$110.00/person

Rolled Eggplant Stuffed with Caramelized Pearl Onions, Portobello Mushroom and Tofu Mousseline, Topped with a Roasted Red Pepper and Tomato Sauce, Served with Herb Roasted Potatoes and Seasonal Vegetables (GF/DF/V/V+)

\$75.00/person

Crispy Ratatouille Purse, Served with Herb Roasted Potatoes and Seasonal Vegetables (DF/V/V+)

\$75.00/person

DESSERT - Choose One Option:

Crème Brûlée with Toasted Marshmallow (GF) - A Creamy Custard Presented with Caramelized Marshmallows in a Traditional Ceramic Ramekin

Espresso Crème Brûlée (GF/V) - Creamy Custard Flavored with Espresso, Topped with Caramelized Sugar

Chai Spiced Crème Brûlée (GF/V) - Creamy and Warm Sweet Chai Spiced Custard, Topped with Caramelized Brown Sugar

Lemon Curd Tart with Fresh Berries (DF/V) - Silky Lemon Curd Filling Nestled in a Buttery Tart Crust Topped with Fresh Berries.

Chocolate Pyramid (V) - Chocolate Mousse on a Chocolate Sponge Cake Base with a Crunchy Giandua Center, Dusted with Cocoa Powder and Decorated with White Chocolate Drops

Vanilla Panna Cotta with Cherry Compote - Silky Italian Milk Custard Topped with a Cherry Compote

Raspberry Greek Yogurt Cheesecake (V) - A Beautiful Blend of Greek Yogurt Cheesecake Flowing with Raspberry Purée and filled with Chunks of Delightful Raspberry Cake

Triple Chocolate Mousse (v)- Silky Dark, Milk and White Chocolate Cream Layers, Presented in an Elegant Glass Jar

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