



Holiday Menu

HOLIDAY LUNCH BUFFET

\$50.00/person

Minimum catering order is for 40 people.

Dinner Rolls and Butter
Medley of Olives and Pickles
Pastries and Christmas Cookies
Seasonal Fruit and Berries 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
- Root Vegetable Coleslaw Salad
- Vegetable Crudites and Assortment of Artisan Dips

MAIN ENTRÉES

- Vegetable Pot Pie (DF/V/V+)
- Herb Crusted Salmon with a Saskatoon Berry Citrus Sauce (GF/DF)
- Traditional Slow Roasted Turkey with Home-Made Gravy (GF/DF)
- Brown Butter, Chestnut and Caramelized Leek Stuffing (V)
- Herb Roasted Fingerling Potatoes (GF/DF/V/V+)
- Oven Roasted Maple-Glazed Root Vegetables (GF/DF/V/V+)

PLATED HOLIDAY LUNCH

\$55.00/person

Minimum Catering Order Is For 40 People.

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

CHOICE OF ONE SOUP OR SALAD

- Spiced Butternut Squash Soup with a Nutmeg Drizzle (GF/DF/V/V+)
- Mediterranean Caesar – Romaine Hearts, Arugula, Spinach, Quinoa, Chickpeas, Green Lentils, Cucumber, Cherry Tomato, Red Onion, Feta and Sweet Potato with Turmeric Tahini Vinaigrette (V)

MAIN ENTRÉE

- Slow Roasted Turkey with Country-Style Stuffing, Served with Whipped Yukon Gold Potatoes and Roasted Brussel Sprouts, Topped with Turkey Gravy and a Home-Made Cranberry Sauce
- Crispy Ratatouille Purse with a Vegetable Ragout, Served with Herb Roasted Potatoes and Seasonal Vegetables (GF/DF/V/V+)

DESSERT - Choose One Option:

- Tuxedo Yule Log Cake
- Christmas Chocolate Cake

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**

HOLIDAY DINNER BUFFET

\$75.00/person

Minimum catering order is for 40 people.

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

STARTERS

- Christmas Stuffing Salad
- 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 (GF/V)
- Broccoli and Beet Salad with Dried Cranberries, Carrot Strings, Red Onions and Roasted Almonds, Tossed with a Balsamic Vinaigrette (GF/DF/V)
- Locally Sourced Cheese Platter with Assorted Crackers

MAIN ENTRÉE

- Chef-Carved Flakey Tourtiere Roll with Savoury Gravy
- Baked Pineapple Salmon (GF/DF)
- Rice Pilaf (GF/DF/V/V+)
- Slow Roasted Turkey with Home-Made Gravy (GF/DF)
- Brown Butter, Chestnut and Caramelized Leek Stuffing (V)
- Gruyere Scalloped Potatoes (GF/V)
- Oven Roasted Maple-Glazed Root Vegetables (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+)

PLATED HOLIDAY DINNER

Minimum catering order is for 40 people.

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

SOUP

- Golden Beet Borscht with a Dill Crème Fraiche (GF/V)

SALAD

- Waldorf Salad with Arugula, Sliced Radish, Candied Walnuts, Pickled Carrots and Celery Ribbons, Apple and Plump Raisin Medley, Topped with a Cider Vinaigrette (GF/DF/V/V+)
- Burrata and Glazed Strawberries on a Bed of Arugula and Radicchio with Pickled Red Onions and Toasted Pumpkin Seeds, Topped with a Balsamic Vinaigrette (GF/V)

CHOICE OF ONE MAIN ENTRÉE

Turkey Roulade with a Cranberry, Fig and Pistachio Stuffing, Served with Sour Cream and Green Onion Yukon Gold Mashed Potatoes and Maple-Glazed Root Vegetables, Topped with a Port Pomegranate Sauce

\$80.00/person

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

\$100.00/person

Crispy Ratatouille Purse, Served with Herb Roasted Potatoes and Seasonal Vegetables (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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