



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\$47.00/dozen

- Avocado and Burrata on an Herb Crostini
- Cucumber with Dill Cream Cheese and Shrimp (GF)
- Phyllo Pastry with Chicken Salad
- Fig Relish and Pesto Goat Cheese Mousse on Toasted Crostini (V)
- Smoked Salmon with Pickled Onion Relish on a Mini Pancake

HOT CANAPÉS\$47.00/dozen

- Vegetable Spring Rolls (DF/V)
- Spanakopita (V)
- Chicken Skewer (GF/DF)
- Arancini (V)
- Vegetable Samosas (V)
- Mushroom Tarts (V)
- Mini Beef Wellington (DF)
- Falafel Bites (GF/DF/V/V+)

SPECIALTY COLD CANAPÉS.....\$60.00/dozen

- Shrimp Cocktail (GF/DF)
- Tuna Poke Bites (GF/DF)
- Pate de Champagne with Berry Reduction and Praline
- Duck Rilette with Candied Orange (GF/DF)

SPECIALTY HOT CANAPÉS\$60.00/dozen

- Duck or Lamb Spiedini (GF/DF)
- Tempura Shrimp
- Bacon Wrapped Scallops (GF/DF)
- Coconut Curry Dragon Shrimp
- Pork or Shrimp Shumai
- Lollipop Chicken Wing (GF/DF)

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

RECEPTION / STATIONS

MALPEQUE OYSTERS ON THE HALF SHELL (GF/DF) .. **\$Market**
Price/piece

Served with Mignonette and Tabasco Sauce

CHILLED SHRIMP PLATTER (GF/DF)..... **\$Market**
Price/piece

Served with Cocktail Sauce and Fresh Lemon Wedges

SMOKED SALMON PLATTER (GF/DF) **\$140.00**

Served with Fresh Dill, Honey Dijon and Herb Crisps
(Serves 30 slices)

STICKY KOREAN TOFU AND DUCK BAO PLATTER .. **\$65.00**
/dozen

Fluffy Steamed Bun with Pickled Sesame Slaw Sweet
and Spicy Gochujang Glaze with Crispy Tofu or Pulled Duck

ASSORTED CALIFORNIA ROLLS (GF/DF) **\$50.00/dozen**

Served with Soy Sauce, Pickled Ginger and Wasabi

CHARCUTERIE BOARD (GF/DF) **\$18.00/person**

Served with Crackers and Crisp Baguette
(minimum 20 guests)

IMPORTED AND DOMESTIC CHEESE PLATTER **\$14.00/person**

Served with Crackers and Crispy Baguettes
(Minimum 20 guests)

FRESH MARKET VEGETABLES **\$11.00/person**

Served with Beet Hummus and Herb Ranch Dip (GF)
(minimum 20 guests)

HERB CRUSTED RACK OF LAMB (GF/DF) **\$75.00/rack**

Served with Rosemary au Jus
(7 chops per rack)

MINI BEEF OR CHICKEN SLIDERS..... **\$52.00/dozen**

Served with Cheese, Tomato Slices, Leaf Lettuce and Assorted Condiments
(minimum 3 dozen)

OPEN-FACED GOURMET SANDWICHES..... **\$24.00/person**

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

PIZZA STATION..... **\$14.00/person**

- A Selection of Cheese, Pepperoni and All-Dressed Pizzas

POUTINE STATION (GF)..... **\$14.00/person**

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

TACO STATION..... **\$16.00/person**

- Cajun Spiced Cod with Mango Salsa, Avocado Crema
- Grilled Chicken with Citrus Coleslaw, Cilantro Lime Sour Cream
- Spiced Tempeh with Roasted Corn Chutney finished with Salsa Verde (DF/V/V+)

THAI STATION..... **\$16.00/person**

- Thai Noodle Stir-Fry with Chicken or Shrimp (GF/DF)
- Vegetarian Fried Rice with Tofu (GF/DF/V/V+)

SWEET TABLE..... **\$28.00/person**

- Assortment of Cakes, French and Italian Pastries
- Chocolate Fondue Station with Fruit Skewers
- Fruit Sauces and Whipped Cream

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