

Lunch Menu

LUNCH MENU

THE SANDWICH STATION $40.00/person

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

House Blend of Baby Spinach and Arugula, Kale and Mesclun Greens, Shredded Carrot, 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 Chicken Breast with Provolone Cheese, Tomatoes and Arugula, Finished with a Sundried Tomato Pesto Spread
- Roast Beef with Smoked Cheddar Cheese, Tomatoes, Pickled Onion and Spinach, Finished with a Sriracha and Cilantro Aioli
- Miso and Orange Marinated Tofu with a Ponzu Black Bean Spread, Pickled Carrots, Cucumber and Napa Cabbage (DF/V/V+)

Choice of One Side:

- Crispy French Fries (DF/GF/V/V+)
- Sweet Potato Fries (DF/GF/V/V+)
- Onion Rings (V)
- Golden Kettle Chips (GF/DF/V/V+)

Seasonal Fruits and Berries Platter

Van Houtte™ Coffee, Decaffeinated Coffee, Herbal and Traditional Teas

ITALIAN FEAST $40.00/person

Caprese Salad (GF/V) Cherry Tomato, Bocconcini, Red Onion Marinated in a Fresh Basil and Balsamic Glaze

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

Italian-Style All-Beef Meatballs Tossed in Our Homemade Tomato and Basil Sauce

Cheese-Filled Ravioli in a Roasted Garlic Alfredo Sauce (V)

Lemon Ricotta and Amaretto Torte (V)

Seasonal Fruit and Berries Platter

Van Houtte™ Coffee, Decaffeinated Coffee, Herbal and Traditional Teas

FAJITA FIESTA $47.00/person

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

Mexican-Style Cole Slaw (GF/V)

Grilled Fajita Chicken (GF/DF)

Sauteed Onions and Meledy of Peppers (GF/DF)

Mexican Beans and Rice (GF/DF/V/V+)

Warm Soft Flour Tortillas (DF/V)

Crispy Corn Chips with Salsa Verde (GF/DF/V/V+)

Assorted condiments: Guacamole, Salsa, Shredded Cheese, Sliced Jalapenos, Shredded Lettuce, Sour Cream and Pico de Gallo (DF/V)

Vanilla Tres Leches Cake and Arroz con Leche (V)

Seasonal Fruit and Berries Platter

Van Houtte™ Coffee, Decaffeinated Coffee, Herbal and Traditional Teas

A TASTE OF ASIA $47.00/person

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

Vegetarian Spring Roll with Plum Sauce (DF/V)

General Tso Chicken (DF)

Vegan Fried Rice (GF/DF/V/V+)

Asian Vegetable Stir Fry (GF/DF/V/V+)

Selection of Mousse Cakes (V)

Fresh Fruit Salad

Van Houtte™ Coffee, Decaffeinated Coffee, Herbal and Traditional Teas

Add Wonton Soup - $5.00/person extra

SILK ROAD BUFFET $47.00/person

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

Freshly Made Hummus, Tabbouleh and Cucumber Raita (GF/DF/V/V+)

Soft Indian Flat Bread, Baked in A Tandoori-Style Oven and Served Warm (V)

Golden, Crispy Samosas Filled with Delicately Spiced Potatoes and Vegetables (DF/V)

Tandoori Chicken Marinated in Yogurt, Garlic, Ginger, and Aromatic Tandoori Spices, Roasted for a Smoky Finish (GF)

Roasted Potato with Garlic Sauce (GF/DF/V/V+)

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

Mediterranean Style Pastries (V)

Seasonal Fruit and Berries Platter

Van Houtte™ Coffee, Decaffeinated Coffee, Herbal and Traditional Teas

FLAVOURS OF ITALY $47.00/person

Mixed Romain, Radicchio and Arugula, Olives, Red Onion, Cherry Tomato, Pepperoncini, Croutons and Shaved Parmesan Cheese with an Assortment of Dressings

Medley of Olives and Marinated Mushrooms

Toasted Sourdough Garlic Bread (V)

Caprese Glazed Balsamic Chicken Scallopini (GF/DF)

Rigatoni Tossed in an Olive Oil and Basil Pesto Sauce (DF/V/V+)

Grated Parmesan and Chili Flakes

Herb Roasted Vegetable Medley (GF/DF/V/V+)

Chocolate Chip Cannoli (V)

Seasonal Fruit and Berries Platter

Van Houtte™ Coffee, Decaffeinated Coffee, Herbal and Traditional Teas

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

SIGNATURE LUNCH BUFFET

$50.00/person

Minimum catering order is for 40 people.

Included with Buffet

Dinner Rolls and Butter

Soup of the Day

Kosher Pickles, Medley of Olives and Marinated Mushrooms

Assorted Mini Pastries

Van Houtte™ Coffee, Decaffeinated Coffee, Herbal and Traditional Teas

Choice of a Salad:

- Mixed Romaine, Radicchio and Arugula, Olives, Red Onions, Cherry Tomatoes, Croutons, Pepperoncini and Shaved Parmesan with an Assortment of Dressings
- Baby Spinach Served with Goat Cheese, Mandarin Oranges and Red Onions with an Assortment of Dressings
- Romaine Hearts with Croutons, Bacon Bits and Shaved Parmesan Petals with a Mighty Caesar Dressing
- Sun-Dried Tomato, Black Olives, Red Onions, Peppers and Pasta Salad in a Balsamic Pesto Vinaigrette

Choice of a Side:

- Roasted Mini Herbed Potatoes (GF/DF/V/V+)
- Cilantro Lime Rice (GF/DF/V/V+)
- Asian Vegetable Stir Fry (GF/DF/V/V+)
- Ratatouille (GF/DF/V/V+)

Choice of Two Entrées :

- Grilled Chicken Breast with a Tuscan Tomato Sauce (GF)
- Grilled Chicken Breast Glazed with a Bourbon Sauce (GF/DF)
- Roasted Pork Loin with a Marsala Sauce (GF/DF)
- Slow-Cooked Roast Beef with a Whiskey Peppercorn Sauce (GF/DF)
- Mediterranean Baked Haddock with a Lemon Olive Oil Glaze (GF/DF)
- Tri-Color Cheese Tortellini in a Creamy Pesto Sauce (V)

Choice of a Vegan Option:

- 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+)
- 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 Cinna-

**Add an additional Salad/Side/Entrée for $10.00/person*

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

LUNCH SUPER SALADS

$45.00/person

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

Choice of Salad Bowl:

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 Sun-Dried Tomatoes, with a Horseradish Dressing (GF)

CAESAR OF ALL CAESARS

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

SALMON NICOISE

Seared Applewood Smoked Salmon, Hard Boiled Egg, Arugula and Radicchio with Green Beans, Cherry Tomato, Capers and Pickled Carrots with a Creamy Dill Dressing (GF)

HABIBI SALAD

Romaine, Radicchio, Arugula and Spinach with Quinoa, Chickpeas, Lentils, Cucumbers, Cherry Tomato, Red Onion, Feta Cheese, Sweet Potato, Fresh Mint and Parsley with a Turmeric Tahini Dressing (GF/V)

SELECT ONE DESSERT OPTION:

- Decadent Chocolate Brownie
- Fresh Fruit Salad (GF/DF/V/V+)
- Butter Pecan Square
- Made Good Granola Bar (GF/V)

SANDWICH LUNCH TO-GO

$40.00/person

All lunches are served in biodegradable, environmentally friendly containers and brown bags.

Salad Options

Choice of One Salad:

- Fattoush Salad (V)
- Israeli Couscous Salad (GF/V)
- Traditional Caesar Salad (V)
- Greek Salad (GF/V)

Sandwich Options

Choice of Sandwiches:

- Oven Roasted Chicken Breast with Provolone Cheese, Tomatoes and Arugula, Finished with a Sundried Tomato Pesto Spread
- Roast Beef with Smoked Cheddar Cheese, Tomatoes, Pickled Onion and Spinach, Finished with a Sriracha and Cilantro Aioli
- Miso and Orange Marinated Tofu with a Ponzu Black Bean Spread, Pickled Carrots, Cucumber and Napa Cabbage (DF/V/V+)
- Rosemary Ham with Gruyere Cheese, Tomato and Leaf Lettuce, Finished with a Honey Dijon

Dessert Options

Choice of One Dessert:

- Decadent Chocolate Brownie
- Fresh Fruit Salad (GF/DF/V/V+)
- Butter Pecan Square
- Made Good Granola Bar (GF/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

PLATED LUNCH

All plated lunches include 3 courses. Catering minimum of 30 guests.

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

SOUPS - *Choose One Soup Or One Salad:*

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 Soup Or One Salad:*

Mixed Romaine, Radicchio and Arugula, Olives, Red Onion, Cherry Tomatoes, Pepperoncini, Croutons and Shaved Parmesan Cheese Petals with a Tuscan Tomato Vinaigrette (GF/V)

Traditional Greek Salad (GF/V)

Baby Spinach and Arugula with Belgian Endive, Blueberries, Pumpkin Seed and Dried Apricots, Drizzled with a Sherry Vinaigrette

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

ENTRÉES - *Choose One Option:*

Grilled Chicken Supreme with Tuscan Tomato Cream, Served with Roasted Herbed Mini Potatoes and Seasonal Vegetables (GF)

$50.00/person

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

$50.00/person

Grilled 6oz AAA Sirloin with a Merlot Sauce, Served with Herb Fingerling Potatoes and Seasonal Vegetables (GF/DF)

$55.00/person

Grilled 8oz AAA Striploin with Pearl Onion Demi-Glace, Served with Sour Cream and Chive Whipped Potatoes and Seasonal Vegetables (GF)

$65.00/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+)

$50.00/person

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

$50.00/person

DESSERTS - *Choose One Dessert:*

Crème Brûlée with Toasted Marshmallow (GF) - 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 Gianduia Center, Dusted with Cocoa Powder and Decorated with White Chocolate Drops

Vanilla Pana Cotta with Cherry Compote – Silky Italian Milk Custard Topped with a Cherry Compote (GF/V)

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

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