OTTAWA
CONFERENCE AND EVENT
CENTRE



Full Menu



Breakfast Menu

BREAKFAST MENU

Minimum catering order is for 12 people.

MINI CONTINENTAL $18.00/person

Freshly Baked Croissants, Danishes and Muffins
Sliced Seasonal Fruits and Berries
Van Houtte™ Coffee, Decaffeinated Coffee, Herbal and Traditional Teas

CONTINENTAL..... $23.00/person

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

- Apple Pie – Spiced Apples and Cinnamon
- Maple, Amaretto & Pecan Crunch – Rich Maple Sweetness with Nutty Crunch
- Banana & Chocolate Chip – Banana with Peanut Butter Yogurt Topped Chocolate Chips
- Coconut Mango – Tropical Coconut and Mango
- Berry Bliss – Mixed Berries with A Fresh, Bright Finish
- Matcha & Berries – Earthy Matcha Paired with Vibrant Berries

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

MORNING AVOCADO AND BAGELS $27.00/person

Assorted Bagels
Fresh Avocado Spread (GF/DF/V/V+) and Herb Cream Cheese (GF/V)
Egg Salad Spread (GF/DF/V)
Sliced Tomatoes, Sliced Cucumbers and Arugula Micro Greens (GF/DF/V/V+)
Cottage Cheese and Bocconcini with Pesto (GF/V)
Individual Assorted Probiotic Yogurts (GF/V)
Fresh Fruit Salad
Van Houtte™ Coffee, Decaffeinated Coffee, Herbal and Traditional Teas

HOT BREAKFAST $29.00/person

Freshly Baked Croissants, Danishes and Muffins
Farm-Fresh Scrambled Eggs with Green Onions (GF/DF)
Canadian Maple-Smoked Bacon (GF/DF)
Local Artisan Maple and Fennel Sausage (DF)
Golden Home Fries with Caramelized Onions and Peppers (GF/DF/V/V+)
Seasonal Fruits and Berries Platter
Van Houtte™ Coffee, Decaffeinated Coffee, Herbal and Traditional Teas

MEDITERRANEAN FRITTATA $27.50/person

Locally Baked Sliced Artisanal Loaves
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+)
Seasonal Fruits and Berries Platter
Van Houtte™ Coffee, Decaffeinated Coffee, Herbal and Traditional Teas

EXECUTIVE BREAKFAST BUFFET..... $40.00/person

Freshly Baked Apple, Cherry and Blueberry Turnovers
Farm-Fresh Scrambled Eggs with Green Onions (GF/DF/V)
Canadian Maple-Smoked Bacon (GF/DF)
Local Artisan Maple and Fennel Sausage (DF)
Golden Home Fries with Caramelized Onions and Peppers (GF/DF/V/V+)
Cinnamon and Nutmeg Battered French Toast with Maple Syrup (V)
Locally Sourced Cheese Platter (GF/V)
Individual Assorted Probiotic Yogurts (GF/V)
Honey Oat Nutty Granola (GF/DF/V)
Seasonal Fruit and Berries Platter
Van Houtte™ Coffee, Decaffeinated Coffee, Herbal and Traditional Teas

SANDWICH BREAKFAST $28.00/person

Select Two Breakfast Sandwiches:

- Butter Croissant Western and Marble Cheese Sandwich
- Bagel with Egg, Bacon and Cheddar Cheese Sandwich
- English Muffin with Egg, Smoked Meat and Swiss Cheese Sandwich
- Vegan "Egg and Cheese" with Roasted Red Pepper, Tomatoes, Red Onions and Spinach Croissant (DF/V/V+)

Crispy Savoury Potato Latkes (GF/DF/V/V+)
Individual Probiotic Yogurts (GF/V)
Honey Oat Nutty Granola (DF)
Fresh Fruit Salad
Van Houtte™ Coffee, Decaffeinated Coffee, Herbal and Traditional Teas

**Recommended for a maximum of 80 guests.*

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

À LA CARTE SELECTION *- per person*

Sliced Artisanal Bread	$4.00
Strawberry Blonde Muffins, Scones and Loaves (GF/DF/V/V+)	$8.00
Assorted Cereals	$5.00
Gluten-Free Oatmeal	$6.00
French Toast	$6.00
Assorted Probiotic Yogurts	$5.00
Seasonal Fruit Platter	$10.00

Turkey Sausage	$6.00
Local Artisan Maple and Fennel Sausage (DF)	$6.00
Canadian Maple-Smoked Bacon (GF/DF)	$6.00
Peameal Bacon	$8.00
Turkey Bacon	$6.00
Cold Cut Platter	$14.00
Locally Sourced Cheese Platter	$12.00
Smoked Salmon	$12.00

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Coffee Break
Menu

COFFEE BREAK MENU

HYDRATION STATION $13.00/person

Select One Flavour:

- Cucumber, Mint, Fresh Limes and Honey
- Pineapple, Strawberry and Mint
- Orange, Lemon, Lime and Grenadine

Chilled Fruit Juices
Van Houtte™ Coffee, Decaffeinated Coffee, Herbal and Traditional Teas

CHIPS AND POPCORN..... $14.00/person

Miss Vickie's Potato Chips (GF/DF/V/V+)
Farm to Table Kettle Popcorn (GF/V)
PEPSI® Soft Drinks and Montellier™ Sparkling Waters

TRADITIONAL $15.00/person

Freshly Baked Gourmet Cookies (V)
Sugar Dusted Filled Beignet (V)
PEPSI® Soft Drinks and Montellier™ Sparkling Waters
Chilled Fruit Juices
Van Houtte™ Coffee, Decaffeinated Coffee, Herbal and Traditional Teas

POWER BREAK $20.00/person

Two-Bite Energy Balls

- Lemon Cranberry (GF/DF/V/V+)
- Double Dark Chocolate (DF/V)
- Trail Mix (DF/V/V+)

Wild Blueberry Smoothie Shots (GF/DF)
Dark Chocolate and Matcha Bark with Dried Fruit (GF/V)
Van Houtte™ Coffee, Decaffeinated Coffee, Herbal and Traditional Teas

EURO BREAK $20.00/person

Chocolate Dipped Cannoli (V)
Baklava (V)
PEPSI® Soft Drinks and Montellier™ Sparkling Waters
Chilled Fruit Juices
Van Houtte™ Coffee, Decaffeinated Coffee, Herbal and Traditional Teas

MEDITERRANEAN BREAK..... $25.00/person

Hummus, Tabbouleh and Mixed Olives (GF/DF/V/V+)
Naan Bites and Pita (V)
Vegetable Crudites and Assortment of Artisan Dips (GF/V)
Lebanese Cheese Pies (V)
Cucumber, Mint, Fresh Lime and Honey Flavoured Water
Chilled Fruit Juices
Van Houtte™ Coffee, Decaffeinated Coffee, Herbal and Traditional Teas

SWEET BEGINNINGS $20.00/person

Mixed Berry and Mango Greek Yogurt Parfaits (GF/V)
Freshly Baked Mini Croissants and Danishes
Fruit Skewers
Van Houtte™ Coffee, Decaffeinated Coffee, Herbal and Traditional Teas

HIGH TEATIME $28.00/person

Bistro-Style Savory Pastries
Scones and Mini Bagels Served with Jams, Butter and Cream Cheese
Cucumber Dill Cream Cheese (V) and Smoked Salmon Caper, Red Onion Cream Cheese Pinwheel Sandwich
Mini Biscotti and Macarons (V)
Fresh Fruit Skewer
Chilled Iced Tea
Van Houtte™ Coffee, Decaffeinated Coffee, Herbal and Traditional Teas

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À LA CARTE SELECTION

TO EAT

Breakfast Pastries	$45.00/dozen
Individual Yogurts	$5.00/piece
Savoury Pastries	$45.00/dozen
Whole Fruit	$5.00/piece
Sliced Fruit Platter	$10.00/person
Locally Sourced Cheese Platter	$12.00/person
Kind Nut Bars	$5.00/piece
Trail Mix	$8.00/person
Assorted Mini Pastries	$45.00/dozen
Fresh Baked Cookies	$42.00/dozen
Assorted Dessert Squares	$45.00/dozen
Ice Cream Bars	$6.50/piece

TO DRINK

Natural Water (750ml)	$8.00/bottle
Soft Drinks (60oz)	$15.00/pitcher
Soft Drinks (351ml)	$5.00/can
Fruit Juice (60oz)	$30.00/pitcher
Fruit Juice (351ml)	$5.00/bottle
Coffee, Decaffeinated Coffee or Tea	$50.00/thermos

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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

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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*

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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)

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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

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Catering Minimum is 12 guests, unless otherwise indicated



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+)

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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 (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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Catering Minimum is 12 guests, unless otherwise indicated

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 StuUed 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 Gianduia 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

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

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 Rillette 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)

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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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Banquet Bar

BANQUET BAR

LIQUOR $10.00/oz

JP Wiser's Rye Whisky, Polar Ice Vodka, Havanna Club Rum, Ungava Gin, Chivas Regal 12-year-old Scotch

Standard(1oz)

TEQUILA $10.00/oz

Olmeca Gold Tequila Supremo

APERITIFS $10.00

Vermouth, Dubonnet Rouge, Averna, Campari

DOMESTIC BEER $10.00

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

IMPORTED BEER $11.00

Corona, Heineken

CIDER $10.00

Strongbow

LIQUEURS AND COGNAC $11.00/oz

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

RED AND WHITE WINE $10.00/glass

Jacob's Creek Pinot Grigio, Australia
Jacob's Creek Shiraz Cabernet Sauvignon, Australia

PROSECCO $10.00/glass

Mionetto, Italy

ENERGY DRINKS $6.00

Celsius Sparkling Orange, Celsius Sparkling Kiwi and Guava

FOUNTAIN PUNCH

Fruit Punch (40 Glasses - 4.5 Litres) $120.00
Liquor Punch (40 Glasses - 4.5 Litres) $170.00

NON-ALCOHOLIC BEVERAGES $5.00/glass

Pepsi® Soft Drinks, Fruit Juices, Aquafina Natural Spring Water

BANQUET WINE LIST

HOUSE WHITE WINE

Jacob's Creek Pinot Grigio, Australia $50.00/litre

HOUSE RED WINE

Jacob's Creek Shiraz Cabernet Sauvignon $50.00/litre

WHITE WINES

(per 750ml bottle)
Jacob's Creek Pinot Grigio, Australia $40.00
Stoneleigh Marlborough Sauvignon Blanc, New Zealand $55.00
Jackson-Triggs Reserve Chardonnay VQA, Canada $42.00

RED WINES

(per 750ml bottle)
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

(per 750ml bottle)
Jacob's Creek Moscato Rose, Australia $48.00

SPARKLING WINES

(per 750ml bottle)
Henkell Trocken, Sparkling Wine, Germany $50.00
Mionetto, Prosecco, Italy $57.00

If less than $600.00 of liquor is consumed, the cost of the bartender is $40.00 per hour, per bartender, for a minimum of 8 hours.

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