

Social Event Package

Brunch Buffet

muffins, croissants, danish, pastries

COLD SELECTIONS

garden greens, caesar salad, potato salad, tomato bocconcini salad, smoked salmon

HOT SELECTION

bacon, sausage, home fried potatoes, traditional eggs benedict

CHEFS OMELET STATION

farm fresh eggs, ham, sausage, sweet peppers, tomatoes, asparagus, onions, mushrooms, cheddar cheese

CHEF'S CARVING STATION

hand carved top sirloin

SELECTION OF JUICES

COFFEE AND TEA

\$39 PER PERSON

OGC Lunch Buffet

fresh bread rolls, mixed green salad, caesar salad, roasted chicken, salmon filets, vegetable medley, roasted potatoes, assorted cookies, dessert squares

COFFEE AND TEA

\$33 PER PERSON

Plated Lunch Menu

served two course meal featuring main course and dessert

CHICKEN SUPREME

5oz bone in herb crusted chicken
\$31 PER PERSON

GRILLED STRIPLOIN STEAK SANDWICH

6oz beef striploin, sautéed onion, mushrooms, swiss cheese, horseradish aioli, french baguette
\$33 PER PERSON

5OZ CANADIAN AAA TENDERLOIN

red wine demi-glace
\$39 PER PERSON

4OZ ATLANTIC SALMON FILET

lemon dill beurre blanc
\$31 PER PERSON

5OZ GRILLED HALIBUT FILET

sundried tomato pesto
\$38 PER PERSON

CHEESE TORTELLINI

grilled vegetables, rosé sauce
\$28 PER PERSON

TRADITIONAL COBB SALAD

romaine lettuce, hardboiled egg, ham, cheddar cheese, bacon, black olives, blue cheese dressing
\$24 PER PERSON

ADD A SOUP OR A SALAD

\$6 PER PERSON



Social Event Package

Prime Rib Dinner Buffet

minimum 50 people

COLD SELECTION

garden salad, caesar salad, tomato and bocconcini salad, bean salad

HOT SELECTIONS

chef's carving station- roasted prime rib of beef with jus and horseradish, pan seared salmon filet, penne pasta with grilled vegetables in a tomato basil sauce, vegetable medley, roast potatoes, yorkshire pudding

DESSERT

fresh fruit platter, assorted cakes and pastries

COFFEE AND TEA

\$59 PER PERSON

OGC Dinner Buffet

caesar salad, mixed green salad, bean salad, vegetarian lasagna, vegetable medley, roasted potatoes, dessert squares
live chef's station - choice of:
whole salmon with fennel slaw
or
roast chicken with red pepper coulis

COFFEE AND TEA

\$43 PER PERSON

Dinner Entrees

served with seasonal vegetables, potatoes or rice

includes: fresh baked bread, choice of soup or salad, choice dessert, fresh brewed regular and decaffeinated coffee, traditional and herbal teas

8OZ BEEF TENDERLOIN

wild mushroom ragout
\$60 PER PERSON

ROASTED CHICKEN

mushroom cream sauce
\$40 PER PERSON

STUFFED CHICKEN SUPREME

guinness cheese & prosciutto, mushroom duxelle, spinach & goat cheese
\$42 per person

SEARED ATLANTIC SALMON

red pepper coulis
\$40 PER PERSON

ROAST PORK TENDERLOIN

grain mustard demi-glace
\$38 PER PERSON

PAN SEARED HALIBUT

turmeric and coconut cream sauce
\$49 PER PERSON

TOMATO & ASPARAGUS RISOTTO

with truffle oil
\$30 PER PERSON

WILD MUSHROOM RAVIOLI

tomato cream sauce, parmesan cheese
\$34 PER PERSON

BLACK BEAN TART

tomato basil sauce
\$34 PER PERSON



Corporate

The Continental Breakfast

freshly baked muffins, danish, croissants, creamy butter, fruit preserves, seasonal fruit

SELECTION OF JUICES

COFFEE AND TEA

\$16 PER PERSON

THE OGC HOT BREAKFAST

freshly baked muffins, fresh fruit platter, scrambled eggs, bacon, sausage, home fried potatoes

SELECTION OF JUICES

COFFEE AND TEA

\$20 PER PERSON

Working Lunch

soup of the day, garden salad, caesar salad, grilled vegetables and feta wraps, cookies

ASSORTED SANDWICHES

ham and cheese, roast beef, tuna salad, egg salad, salmon salad

COFFEE AND TEA

\$23 PER PERSON

Greek Lunch Buffet

pita bread, hummus, tzatziki, traditional greek salad, garden green salad, grilled pork skewers, chicken souvlaki skewers, herb infused rice, mixed grilled vegetables, baklava

COFFEE AND TEA

\$28 PER PERSON

Italian Lunch Buffet

garlic bread, garden green salad, tomato bocconcini salad, stuffed cannelloni with spinach and ricotta cheese, seasonal vegetables, tiramisu

CHOICE OF PROTIEN:

chicken or veal parmesan

COFFEE AND TEA

\$29 PER PERSON

Picnic Lunch

fresh bread rolls, mixed green salad, potato salad, vegetarian lasagna, roasted chicken, vegetable medley, assorted dessert squares

SELECTION OF JUICES

COFFEE AND TEA

\$39 PER PERSON

OGC Lunch Buffet

fresh bread rolls, mixed green salad, caesar salad, roasted chicken, salmon filets, vegetable medley, roasted potatoes, assorted cookies, dessert squares

COFFEE AND TEA

\$33 PER PERSON



Receptions

Cocktail Reception

CRUDITÉ

assorted raw vegetables, ranch dip

SMALL	MEDIUM	LARGE
\$45	\$85	\$115

LOCAL ARTISAN CHEESE

assorted soft and hard cheeses, dried fruit, nuts, crackers

SMALL	MEDIUM	LARGE
\$75	\$125	\$255

ANTIPASTO PLATTER

assorted grilled vegetables, selection of olives, italian cured meats, smoked salmon, pesto tomato and bocconcini salad

\$285 LARGE

JUMBO SHRIMP COCKTAIL

cocktail sauce

\$300 (100 PIECES)

ASSORTED FINGER SANDWICHES

black forest ham and cheese, tuna salad, salmon salad, egg salad, cucumber and cream cheese

\$21 PER DOZEN

ARTISAN FINGER SANDWICHES AND WRAPS

smoked salmon pinwheel, roasted vegetable sliders, roast beef on ciabatta bread, chicken and pesto mayo on a baguette

\$28 PER DOZEN

FRESH FRUIT PLATTER

SMALL	MEDIUM	LARGE
\$60	\$100	\$140

ASSORTED FRESHLY BAKED COOKIES

\$22 PER DOZEN

SELECTION OF ASSORTED SQUARES

\$16 PER DOZEN



Receptions

Live Food Stations

OYSTER STATION

shucked seasonal east coast oysters
cocktail sauce, lemon and lime wedges,
flavoured hot sauce
MARKET PRICE

CARVING STATION

beef striploin, ciabatta bread, horseradish,
dijon, jus
\$13 PER PERSON

TACO STATION

shrimp, chicken, beef, fresh soft tortilla
shells, chef's choice of garnish and
accompaniments
\$12 PER PERSON

CREPE STATION

nutella, banana, whipped cream
\$8 PER PERSON

PASTA STATION

penne pasta, cheese tortellini, alfredo
sauce, tomato basil sauce
garnish: grilled chicken, italian sausage,
baby shrimp, sweet bell peppers,
mushrooms, onions, asparagus, green
peas, parmesan cheese, fresh black
pepper
\$15 PER PERSON

ANTIPASTO STATION

minimum 25 people
assorted artisan breads, focaccia,
hummus, assorted grilled vegetables,
selection of olives, italian cured meats,
parmesan cheese, caprese salad, smoked
salmon, fried calamari, marinated
mushrooms and artichoke, seasonal fruit
platter
\$20 PER PERSON

HOR D'OEUVRES

\$34 PER DOZEN
smoked salmon on rye with crème fraiche
satays – beef, chicken, pork
prosciutto and melon skewers
spinach and feta spanakopita
coconut shrimp
beef wellington
baked raspberry brie
cold rolls

CHEF'S PREMIUM HOR D'OEUVRES

\$39 PER DOZEN
fig port jelly and brie crostini
crab cakes
beef and blue cheese crostini
shrimp cocktail
bacon wrapped scallops
tuna ceviche
lamb lollipops



Bar List

Host Bar

liquor \$6.50
domestic beer \$5.50
imported beer \$6.50
perrier \$3.25
juices \$3.50
soft drinks \$2.75
non-alcoholic punch (1 gallon) \$80
alcoholic punch (1 gallon) \$160

Cash Bar

liquor \$8.00
house wine \$9.50
domestic beer \$7.00
imported beer \$9.00
perrier \$4.25
juices \$3.50
soft drinks \$3.00

Catering Wine List

WHITE WINE

santa carolina sauvignon blanc \$32.00
santa carolina chardonnay \$32.00
crush pinot grigio \$33.00
pasqua soave \$34.00
stoneburn sauvignon blanc \$40.00

RED WINE

santa carolina sauvignon \$32.00
santa carolina merlot \$32.00
woolshed pinot noir \$40.00
waltzing matilda shiraz \$45.00
raymond cabernet sauvignon \$47.00

SPARKLING WINE/CHAMPAGNE

sparkling pinot grigio chardonnay \$32.00
codorniu brut cava \$37.00
veuve clicquot brut \$150.00

