

# 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

### chefs carving station

hand carved top sirloin  
selection of juices coffee and tea  
\$41 per person

## OGC Lunch Buffet

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

### coffee and tea

\$38 per person

## Plated Lunch Menu

served two course meal featuring main course and house salad

### chicken supreme

5oz bone in herb crusted chicken  
\$34 per person

### butter chicken

5oz chicken breast, house made butter sauce, basmati rice, naan bread  
\$34 per person

### 5oz canadian aaa tenderloin

red wine demi  
\$42 per person

### 6oz atlantic salmon fillet

lemon dill beurre blanc  
\$34 per person

### 5oz grilled halibut fillet

sundried tomato pesto  
\$43 per person

### baked polenta lasagna

cornmeal, grilled vegetables, tomato sauce, parmesan cheese  
\$29 per person

### salad

romaine lettuce, hardboiled egg, ham, cheddar cheese, bacon, black olives, blue cheese dressing  
\$25 per person

### add a desert

\$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

\$62 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

\$45 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  
\$63 per person

### roasted chicken

mushroom cream sauce  
\$42 per person

### stuffed chicken supreme

guinness cheese & prosciutto, mushroom duxelle, spinach & goat cheese  
\$44 per person

### seared atlantic salmon

red pepper coulis  
\$42 per person

### roast pork tenderloin

grain mustard demi-glace  
\$40 per person

### pan seared halibut

turmeric and coconut cream sauce  
\$51 per person

### tomato & asparagus risotto

with truffle oil  
\$32 per person

### wild mushroom ravioli

tomato cream sauce, parmesan cheese  
\$36 per person

### chicken & veal tenderloin combo

3oz veal tenderloin, 4oz chicken supreme  
\$49 per person



# Corporate

## The Continental Breakfast

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

selection of juices coffee and tea  
\$17 per person

## The Hot Breakfast

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

selection of juices coffee and tea  
\$21 per person

## The OGC Breakfast

freshly baked muffins, fresh fruit platter, eggs benedict (choice of ham, smoked salmon or spinach), home fried potatoes, bagels, cream cheese

selection of juices  
coffee and tea  
\$25 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  
\$24 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  
\$30 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 protein:  
chicken or veal parmesan

coffee and tea  
\$35 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  
\$41 per person

## OGC Lunch Buffet

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

coffee and tea  
\$35 per person

# Receptions

## Cocktail Reception

### crudité

assorted raw vegetables, ranch dip

small    medium    large

\$47        \$88        \$120

### local artisan cheese

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

small    medium    large

\$78        \$131        \$268

### jumbo shrimp cocktail

cocktail sauce

\$315 (100 pieces)

### Assorted cookies & squares

\$23 per dozen

### assorted finger sandwiches

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

\$22 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

\$30 per dozen

### fresh fruit platter

small    medium    large

\$63        \$105        \$147

### hor d'oeuvres

\$36 per dozen

smoked salmon on rye with crème fraiche  
curry chicken and apple tart  
prosciutto and melon skewers  
spinach and feta spanakopita  
shrimp and seafood dumpling  
tomato and boccocini skewers  
coconut shrimp  
beef wellington

### chef's premium hor d'oeuvres

\$41 per dozen

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



# 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  
\$17 per person

### **taco station**

shrimp, chicken, beef, fresh soft tortilla  
shells, chef's choice of garnish and  
accompaniments  
\$15 per person

### **crepe station**

nutella, banana, whipped cream  
\$10 per person

### **pasta station**

penece 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  
\$16 per person

### **porchetta station**

caramelized onions, sweet peppers, hot  
peppers, ciabatta bread  
\$12 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  
\$21 per person

### **mini antipasto station**

Minimum 20 people  
assorted grilled vegetables, selection  
of olives, italian cured meats, smoked  
salmon, pesto tomato and  
bocconcini salad  
\$18 per person



# Bar List

## Host Bar

liquor \$6.75  
domestic beer \$5.75  
imported beer \$6.75  
perrier \$3.50  
juices \$3.75  
soft drinks \$3.00

## Cash Bar

liquor \$8.50  
house wine \$10.00  
domestic beer \$7.50  
imported beer \$9.50  
perrier \$4.50  
juices \$4.00  
soft drinks \$3.50



## Catering Wine List

### white wine

pasqua pinot grigio  
*italy* \$35.00  
santa carolina chardonnay  
*chile* \$ 35.00  
santa carolina sauvignon blanc  
*chile* \$ 35.00  
stoneburn sauvignon blanc  
*new zealand* \$ 42.00

### red wine

santa carolina cabernet sauvignon  
*chile* \$ 35.00  
santa carolina merlot  
*chile* \$ 35.00  
back house pinot noir  
*australia* \$ 42.00  
raymond cabernet sauvignon  
*california* \$ 49.00

### sparkling wine/champagne

fiol, prosecco  
*italy* \$39.00  
veuve clicquot brut  
*france* \$158.00

# Dessert & Salad

## Dessert Menu

**ny cheesecake**  
warn cherry sauce

**mango sorbet**  
seasonal berries

**crème brulee**

**peach crumble**  
vanilla ice cream

**crepe suzette**  
vanilla ice cream

## Salad Menu

**house salad**

**caesar salad**

**goat cheese & strawberry**  
walnuts, berry vinaigrette  
\$4 per person

**roasted beet**  
orange segments, citrus vinaigrette  
\$4 per person

**apple & cranberry**  
romaine, sweet onion dressing  
\$4 per person

