The Conference Center at OCLC

Catering Menu

Dinner Buffet Selections

*All Dinners Include Coffee, Decaf, Hot Tea, Bottled Water and Assorted Sodas*

*(Minimum Of 40 Guests)*

**Salads** (Choose Two)
- Market Salad - Chopped Romaine, Diced Cucumber, Roma Tomatoes, Dried Cranberries, Feta, Sunflower Seeds
- Spinach Salad - Sliced Strawberries, Pecans, Gorgonzola & Marinated Red Onion, Balsamic Vinaigrette
- Roasted Apple Brie Cranberry Candy Walnuts with Caramel Vinaigrette
- Traditional Caesar Salad with Ciabatta Croutons
- Fresh Fruit Display with Berries

**Entrée Selections**
- Asiago Coated Chicken with Parmesan Cream Sauce
- Chicken Braciole Focaccia Tasso Ham
- Goat Cheese & Spinach Stuffed Chicken Breast with Panko Crumbs
- Vegetarian White Lasagna, Fresh Cheeses, Mushrooms, Spinach, Peppers and Onions in Creamy Alfredo Sauce
- Traditional Four-Cheese Italian Lasagna, Meat Sauce
- BBQ Beef Brisket
- Roasted Pork Loin with Maple Bourbon Cream Sauce
- Braised Short Rib with Red Ale Gravy
- Garlic Marinated Steak with Brown Butter Thyme
- Herbed Baked Salmon with Mango Chutney
- Salmon Buerre Blanc

**Accompaniments** (Choose Two)
- Herb Roasted Redskin Potatoes
- Garlic Whipped Potatoes
- Bleu Cheese Whipped Potatoes
- Sage and Fontina Bread Pudding with Roasted Tomatoes and Caramelized Onions
- Medley of Fresh Broccoli, Red Pepper, Onion, Zucchini and Summer Squash
- Honey Glazed Carrots and Sugar Snap Peas
- Candied Brussel Sprouts
- Cashew Parmesan Green Beans

**Served With**
- Warm Biscuits and Rolls and Butter
- Chef’s Choice Assortment of Pies, Cakes, Cheesecake & Dessert Bars

One Entrée: **$38.50**  Two Entrees: **$42.50**  Three Entrees: **$46.50**

*Soup may be added to any Buffet for an additional $1.95/Person*

Additional Sides or Salads @ **$2.50/Person**

*Carving Station Available for Groups Of 50 Or More*

A 21% Service Charge & Applicable Sales Tax Will Be Added to All Food and Beverage Selections