

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 Braciola 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**