

The Conference Center at OCLC

Catering Menu

Lunch Buffets – all include bottled water and assorted sodas

Wrap & Deli Connection I

Choose Three: (we will add a vegetarian selection in addition to the 3 you choose for groups over 20 guests)

- **Asian Wrap** - Teriyaki Grilled Chicken, Sesame Seeds, Shredded Carrots, Mixed Field Greens, Mandarin Oranges, Peanuts, Red Onion Drizzled with Sesame Ginger Dressing
- **Buffalo Chicken Wrap** – Buffalo Chicken Tenders with Crumbled Bleu Cheese, Diced Tomato, Romaine Lettuce & Buffalo Cream Cheese Spread on A Spinach Tortilla
- **Turkey Bacon Club Wrap**- Roasted Turkey, Bacon, Chopped Romaine, Tomato, Cheddar, Spinach Wrap
- **Southwest Chicken Wrap**-Grilled Chicken, Guacamole Cream Cheese, Cheddar, Romaine, Pepper & Onion Blend, Salsa, Sun-Dried Tomato Wrap
- **Cream Cheese Vegetable Wrap**-Fresh Spinach, Matchstick Carrots, Red & Yellow Peppers, Cucumber and Vegetable Cream Cheese, Spinach Wrap
- **Chicken Salad Croissant**- House-Made All White Meat Chicken Salad with Red Grapes and Granny Smith Apples
- **Smoked Ham and Swiss** Smoked Ham, Honey Mustard, Fresh Spinach and Swiss, Garlic Herb Wrap

Sides: (Choose Two) Additional Sides, Add \$2.25

- Made-From-Scratch Farmhouse Redskin Potato Salad
- Veggie Pasta Salad with Broccoli Florets, Grape Tomatoes, Sugar Snap Peas, Yellow and Orange Peppers, Feta, Red Wine Vinaigrette
- Fresh Fruit Salad with Berries
- Market Salad with Mixed Greens, Cucumber, Grape Tomatoes, Feta, Dried Cranberries and Sunflower Seeds
- Wild Rice and Wheatberry Salad with Toasted Pecans, Dried Cranberries, Red Onions, Cilantro, And Raspberry Vinaigrette
- Kale, Broccoli and Brussel Sprout Slaw with Vidalia Onion Dressing
- Choice of A Soup (Potato Leek, Tomato Bisque, Fire-Roasted Corn Chowder, Market Vegetable)
- Variety of Deep River Kettle Chips, Vegetable Terra Chips and Smartfood White Cheddar

Desserts: Otis Spunkmeyer Gourmet Cookie Assortment and Chocolate-Iced and Plain Fudge Brownies

\$20.95

Wrap & Deli Connection II

Choose three: (for groups over 20 guests, we will add a vegetarian selection in addition to the 3 you choose)

- **Roasted Beef and Bleu Cheese** Bleu Cheese, Caramelized Onions, Roasted Tomatoes, Horseradish Cream on Wheatberry Bread,
- **Tasso Chicken Club**- Roasted Chicken Breast, Tasso Ham, Smoked Gouda, Bacon and Ancho Aioli on Flatbread
- **Smoked Salmon BLT** – Topped with Bacon, Pesto, Mayo on Flatbread
- **Turkey Avocado** - Tomato, Red Onion, Swiss & Bacon on Naan Bread
- **Vegetarian- Pear and Green Apple**- Topped with Pickled Onions, Fresh Spinach, Brie, Blueberry Gastrique on Naan Bread

Sides: (Choose Two) Three Sides, Add \$2.25

- Farro Tossed with Toasted Pecans, Apples, Butternut Squash and Cider Vinaigrette
- Kale, Sweet Potato & Roasted Corn Salad with A Lime Cilantro Dressing
- Spinach Salad with Baby Spinach, Sliced Strawberries, Pecans, Gorgonzola and Red Onion, Balsamic Vinaigrette
- Asian Slaw with Red Quinoa, Oranges, Red Cabbage, Snap Peas, Carrots and Mango in Orange Sesame Dressing
- Choice of A Soup (Broccoli Cheddar, Potato Leek, Tomato Bisque, Fire-Roasted Corn Chowder, Market Vegetable)

***Also Includes:** Variety of Deep River Kettle Chips, Vegetable Terra Chips and Smartfood White Cheddar Popcorn

Desserts: (Choose Two)

- Assorted Mini Parfaits, Mini Cheesecakes, Chocolate No-Bake Cookies, Lemon Bars

\$22.95

American Baked Potato Bar, Soup & Salad

Homemade Soups: (Choose Two)

Texas Style Chili, Fire-Roasted Corn Chowder, Market Vegetable, Santa Fe Lime Chicken, Tomato Bisque, Chicken Lemon Orzo, Mushroom Bisque

Market Salad with Mixed Field Greens, Cucumber, Grape Tomatoes, Feta, Dried Cranberries and Sunflower Seeds, Choice of Dressing

Fresh Hot Baked Idaho Potatoes Served with Steamed Broccoli, Grated Cheddar Cheese, Warm Cheese Sauce, Bacon Bits, Chives, Sour Cream, Salsa, Caramelized Onions, Sautéed Mushrooms and Whipped Butter

Warm Sunflower Rolls

Fudge Brownies and Otis Spunkmeyer Gourmet Cookie Assortment

\$18.95

Add Fresh Fruit Salad with Berries: \$2.50

Add Sliced Grilled Chicken Breast: \$3.50

Add Pulled Pork: \$3.50

Specialty Salad Buffet

Specialty Salads: (Choose Three)

Spinach Salad ~ Baby Spinach, Sliced Strawberries, Pecans, Gorgonzola and Red Onion, Balsamic Vinaigrette

Classic Caesar Salad ~ Romaine, Parmesan, Grape Tomatoes, House-Made Ciabatta Croutons, Light Caesar Dressing

Market Salad ~ Mixed Greens, Cucumber, Roma Tomatoes, Feta, Dried Cranberries, Sunflower Seeds, Balsamic or Italian

Apple & Brie Salad ~ Mixed Field Greens, Roasted Apple, Brie, Dried Cranberries and Candied Walnuts, Caramel Vinaigrette

Asian Salad ~ Green Leaf Lettuce, Napa Cabbage, Carrots, Sugar Snap Peas, Cashews, Mandarin Oranges, Crispy Rice Noodles, Asian Ginger Dressing

Santa Fe Salad~ Chopped Romaine, Corn, Black Beans, Diced Tomatoes, Diced Cucumber, Avocado, Cheddar, Ranch or Spicy Southwest Ranch

Proteins:

Sliced Balsamic Chicken Breast & Marinated Flank Steak, Grilled Portobello Mushrooms - **\$27.00**

Sliced Balsamic Chicken Breast & Baked Herb Roasted Salmon, Grilled Portobello Mushrooms - **\$25.00**

Baked Herb Roasted Salmon, Marinated Flank Steak, Grilled Portobello Mushrooms - **\$27.00**

Homemade Soups: (Choose Two)

Farmer's Market Vegetable with Fresh Herbs, Tomato Basil Bisque, Fire-Roasted Corn Chowder, Santa Fe Chicken, Broccoli Cheddar, Creamy Potato Leek, Chicken Lemon Orzo, Cheesy Chicken Tortilla, Mushroom & Wild Rice

Accompanied by Warm Herb Biscuits and Flatbread

Ultimate Dessert Bar Assortment

Oreo Dream, Chocolate Cheesecake, Granny Apple Caramel, Chocolate Peanut Butter Brownie

Southern Style BBQ

BBQ Ranch Salad: Corn, Bacon, Avocado, Fried Onions, BBQ Ranch Dressing

Marinated Pesto Chicken Breast OR Grilled Chicken with Mango Chutney

House-Made Tender Barbecued Beef Brisket

Oven-Roasted Sweet Potato Wedges and Seasoned Idaho Wedges OR Smoked Gouda Mac & Cheese

Cashew Parmesan Green Beans

Homemade Cheddar Biscuits

Chef's Choice Cobbler and Otis Spunkmeyer Cookie Assortment

Assorted Sodas, Bottled Water

\$26.00

Santa Fe Salad Creation

Homemade Soups, Choose One: Fire-Roasted Corn Chowder, Cheesy Chicken Tortilla or Tomato-Based Chicken Tortilla

Chipotle Marinated Flank Steak with Cilantro Lime Salsa Verde

Marinated Sliced Chicken Breast

Chopped Romaine, Cheddar Cheese, Sour Cream, Guacamole, Roasted Corn, Black Beans, Onions, Diced Tomatoes, Fire-Roasted Tomato Salsa, Warm Tortillas

House-Made Blue & Yellow Tortilla Strips

Choice of Light Ranch, Zesty Southwest Ranch or Fat-Free French Dressing

Fresh Fruit Salad

Southwestern Wheat Berry Salad

Chipotle Cheddar Biscuits

Lemon Bars and Chocolate No-Bake Cookies

\$25.00

Italiano

Entrée Selections:

Parmesan Crusted Chicken with Side of Marinara

Rosemary Chicken with Lemon

House-Made Vegetarian Lasagna with Fresh Cheeses, Portobello Mushrooms, Spinach, Tomatoes, Peppers, And Onion in A Creamy Alfredo Sauce

Orecchiette Pasta with Sliced Grilled Chicken, Asparagus Tips, Sundried Tomatoes, Halved Cherry Tomatoes and Fresh Spinach with A Basil Lemon Cream Sauce and Parmesan Cheese

Pasta Bar: Penne Pasta and Choice of 3 Sauces: Traditional Meat Sauce, Marinara, Blush Alfredo, Alfredo, Basil Cream with Sun-Dried Tomatoes, Pesto

Assortment of Calzones: Traditional Ricotta, Mozzarella & Pepperoni; Grilled Chicken, Artichoke, Cheddar & Ricotta; Broccoli, Ricotta & Cheddar

Served with:

Italian Salad with Romaine, Red Pepper, Carrot Curls, Olives, Halved Cherry Tomatoes, Feta Cheese, Croutons (on the side) with House-Made Italian Dressing

Medley of Broccoli, Red Pepper, Onion, Zucchini and Summer Squash

Garlic Bread Sticks

Mini Cheesecakes & Assorted Mini Parfaits

One Entrée: \$23.50 / Two Entrees: \$26.50 / Three Entrees: \$28.50

Pacific Rim

Napa Salad with Mandarin Oranges, Matchstick Carrots, Sugar Snap Peas, Cashews, Mandarin Oranges, Crispy Rice Noodles, Asian Ginger Dressing

General Tso's Chicken

Steamed Brown Rice

Stir-Fried Vegetables

Fresh Pineapple Fruit Salad

Chinese Fried Donuts with Cinnamon Sugar

Fortune Cookies

\$25.00

The Diner

Spinach Salad with Marinated Red Onion, Bleu Cheese, Mandarin Oranges, Sliced Almonds in Balsamic Vinaigrette

House-Made Creamy Chicken and Noodles -OR- Smoked Gouda Mac and Cheese

Petite Meatloaf "Muffins" Topped with Tangy Ketchup, Whipped Potatoes and Onion Straws

Grilled Broccoli

Waldorf Salad

Corn Muffins

Red Velvet Whoopie Pies and Rice Krispy Treats

\$19.50

Picnic Fare

Soup: (Choose One) Tomato Basil Bisque or Creamy Potato Leek

Spinach Salad with Dried Cranberries, Pecans, Gorgonzola & Sautéed Red Onion, Balsamic Vinaigrette

Homemade Chicken Salad with Red Grapes and Granny Smith Apples

All-White Albacore Tuna Salad, Chopped Celery & Red Bell Peppers

Mini Quiche Assortment (Lorraine, Spinach, 4-Cheese)

Fresh Fruit Display

Herbed Biscuits

Angel Food Cake with Fresh Sliced Strawberries and Whipped Cream

Chocolate Fudge Brownies

\$19.50

Add: Mini Bratwursts on Mini Buns or Ground Beef Sliders \$2.00

Hot Lunch Buffet Selections

Salads, Choice of One:

Market Salad with Field Greens, Dried Cranberries, Sunflower Seeds, Grape Tomatoes, Cucumber & Feta

Spinach Salad with Marinated Red Onion, Bleu Cheese, Pecans, Sliced Strawberries in Balsamic drizzle

Spring Mix Fresh Greens with Pear and Bleu Cheese, Candied Walnuts

Entrée Selections:

BBQ Beef Brisket

Short Ribs with Stout Gravy

Parmesan Crusted Chicken, Side of Marinara

Chicken Chasseur with Roasted Tomato Cream

Herb Roasted Salmon

Goat Cheese & Spinach Stuffed Chicken Breast with Panko Crumbs

Vegetarian Lasagna W/Fresh Cheeses, Mushrooms, Spinach, Tomatoes, Peppers, Onions in A Creamy Alfredo Sauce

Orecchiette Pasta with Sliced Grilled Chicken, Sliced Mushrooms, Asparagus Tips, Sundried Tomatoes, Halved Cherry Tomatoes and Fresh Spinach with A Basil Lemon Cream Sauce and Parmesan Cheese

Pork Tenderloin with Bourbon Maple Cream Sauce

Choice of Two:

Rosemary Herb Roasted Redskin Potatoes

Truffle Potatoes Gratin

Sweet Potato Hash with Corn

Farro Tossed with Toasted Pecans, Apples, Butternut Squash and Cider Vinaigrette

Medley of Broccoli, Red Pepper, Onion, Zucchini and Summer Squash

Cashew Parmesan Green Beans

Roasted Baby Carrots and Sugar Snap Peas

Candied Brussel Sprouts with Bacon

Mini Loaves of Bread and Butter

Chef's Choice Assortment of Desserts

One Entrée: \$28.50 / Two Entrees: \$31.00 / Three Entrees: / \$33.50

Additional Sides, add \$2.00 / Add Soup, Add \$2.50

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