

The Conference Center at OCLC

# Catering Menu

**Lunch Buffets** – all menus include bottled water and assorted sodas

## Wrap & Deli Connection

**Choose Three:** (we will add a vegetarian selection in addition to the 3 you choose for groups over 50 guests)

**Buffalo Chicken Wrap** – Buffalo Chicken breast with Crumbled Blue Cheese, Diced Tomato, Romaine Lettuce

**Turkey Bacon Club Wrap** - - Roasted Turkey, Bacon, Mixed Greens, Tomato, Cheddar, Garlic Aioli

**Southwest Chicken Wrap**-Grilled Chicken, Guacamole Cream Cheese, Cheddar, Romaine, Pepper & Onion Blend, Salsa

**Smoked Ham and Swiss** Smoked Ham, Honey Mustard, Fresh Spinach and Swiss, Pretzel Bun

**Roasted Portabella Wrap**- Roasted Portabella with Goat Cheese, Spinach, Garlic Aioli, Caramelized Onions

### **Choose Two:**

Chef's Choice Veggie Pasta Salad

Fresh Fruit Salad with Berries

Market Salad with Mixed Greens, Cucumber, Grape Tomatoes, Feta, Dried Cranberries and Sunflower Seeds

Mediterranean Quinoa Salad with Mixed Greens, Tomatoes, Cucumbers, Red Onions, Feta Cheese, Lemon Vinaigrette

Choice of A Soup

Variety of Deep River Kettle Chips, Vegetable Terra Chips and Smartfood White Cheddar

Otis Spunkmeyer Gourmet Cookie Assortment and Fudge Brownies

**\$24.95 Additional Sides, Add \$2.50**

## Southern Style BBQ

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

Lemon Basil Chicken Breast

House-Made Tender Barbecued Beef Brisket

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

Homemade Cheddar Biscuits

Otis Spunkmeyer Cookie Assortment

**\$31.00**

### **Santa Fe Salad Creation**

Fire-Roasted Corn Chowder

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

Miniature Dessert Assortment

**\$28.95    Chicken only: \$26.50**

### **American Baked Potato Bar, Soup & Salad**

Chef's Choice of two Soups, including one Vegetarian

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 Roasted Broccoli, Grated Cheddar Cheese, Warm Cheese Sauce, Bacon Bits, Chives, Sour Cream, Salsa, Caramelized Onions, Sautéed Mushrooms and Whipped Butter

Assortment of Miniature Desserts

**\$22.95**

**Add Fresh Fruit Salad with Berries: \$2.95**

**Add Sliced Grilled Chicken Breast: \$3.50**

**Add Pulled Pork: \$3.50**

### **Specialty Salad Buffet**

Chef's Choice of two Soups, including one Vegetarian

**Specialty Salads: (Choose Three)**

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

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

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 - **\$31.50**

Sliced Balsamic Chicken Breast, Baked Herb Roasted Salmon, Grilled Portobello Mushrooms - **\$29.95**

Sliced Balsamic Chicken Breast, Grilled Portobello Mushrooms - **\$27.50**

**Flatbread**

Assortment of Miniature Desserts

## **Healthy Grain Bowl / Salad Station Lunch Buffet**

**Soup:** Chef's Choice Vegetarian Soup

**Base:**

Mixed Field Greens with diced cucumber, cherry tomatoes

Farro Tossed with toasted Pecans, Apples, Butternut Squash and Cider Vinaigrette (warm)

Wild Rice Salad with dried cranberries & almonds (cold)

Lemon Herb Israeli Couscous (cold)

**Proteins:**

Sliced Balsamic Marinated Chicken (warm)

Marinated Flank Steak

Garlic Rosemary Shrimp (cold)

Herb Roasted Salmon (warm)

**Toppings:**

Feta, shaved Parmesan, roasted Asparagus, roasted Corn, Avocado, marinated Mushrooms, Zucchini with Yellow & Red Peppers, Pumpkin Seeds

**Dressings / Sauces:**

Balsamic, Italian, Asian Ginger, Lemon Basil

Warm Naan Bread

Miniature Dessert Assortment

**Chicken/Steak/Shrimp - \$33.50**

**Chicken/Shrimp - \$30**

**Chicken/Salmon - \$30**

**Chicken/ Steak/Salmon - \$33.50**

**Chicken/Steak - \$32**

**Chicken only -\$27**

## **Italiano**

Parmesan Crusted Chicken with Side of Marinara

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

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

Garlic Bread Sticks

Miniature Dessert Assortment

**\$27.95**

***23% Service Charge & Applicable Sales Tax Will Be Added to All Food and Beverage Selections***