

BUFFET MENU

OGcatering.com



BUFFET MENU

Minimum 20 people.

25 PER PERSON Menu A

Choice of 1 Salad
Choice of 1 Main
Choice of 1 Pasta or Rice
Add Assorted Dessert Platter or Fresh Fruit Platter +5/Person
Add Soup + 5 / person

25 PER PERSON Menu B

Choice of 1 Soup
Choice of 1 Salad
Choice of 3 Handhelds
Add Assorted Dessert Platter or Fresh Fruit Platter +5/Person

35 PER PERSON Menu C

Choice of 2 Salads
Choice of 2 Mains
Choice of 2 Pastas or Rice
Assorted Dessert Platter & Fresh Fruit Platter
Add Soup + 5 / person

45 PER PERSON Menu D

Choice of 2 Salads	Choice of 2 Desserts
Choice of 2 Mains	Fresh Fruit Platter Included
Choice of 2 Pastas or Rice	Add Soup + 5 / person
Choice of 1 Side	

 VEGETARIAN  VEGAN  GLUTEN FREE  DAIRY FREE  SPICY  NUT ALLERGEN  HALAL

SOME MENU ITEMS ARE AVAILABLE GLUTEN FREE, VEGETARIAN AND/OR VEGAN UPON REQUEST.
PLEASE NOTIFY US OF ALL INTOLERANCES, ALLERGIES OR DIETARY RESTRICTIONS AS NOT ALL INGREDIENTS ARE LISTED.

Salads

THE O.G. SALAD 🌿 🌶️

Leafy greens, roasted sweet potatoes, roasted cauliflower, goat cheese, julienne apples, kale, quinoa, chickpeas, grape tomatoes, red onions, cranberry maple dressing.

MEDITERRANEAN CHICKPEA QUINOA SALAD 🌿 🌶️

Chickpeas, quinoa, baby spinach, feta cheese, cucumbers, bell peppers, red onions, grape tomatoes, sun-dried tomato vinaigrette.

GRILLED VEGETABLES ANTIPASTI 🌿 🌶️

Romaine hearts, shredded kale, grana padano, parmesan & herb crumble, creamy dijon dressing.

GREEK SALAD 🌿 🌶️

Leafy greens, feta cheese, olives, cucumbers, bell peppers, red onions, grape tomatoes, lemon & herb vinaigrette.

CAESAR SALAD 🌿

Chopped romaine hearts, wonton crisps, grana padano, crisp capers, preserved mustard seeds, creamy caesar dressing.

BEET & GOAT CHEESE SALAD 🌿 🥜

Leafy greens, roasted beets, candied spiced pecans, goat cheese, grape tomatoes, red onions, preserved mustard seeds, honey mustard vinaigrette.

STRAWBERRY SALAD 🌿 🌶️ 🥜

Leafy greens, strawberries, goat cheese, grape tomatoes, cucumbers, toasted almonds, pumpkin seeds, strawberry champagne vinaigrette.

CAPRESE SALAD 🌿 🌶️

Soft mozzarella, vine tomatoes, basil pesto, pomegranate, fresh basil, balsamic reduction.

Soups

MUSHROOM DILL 🌿

TOMATO BASIL 🌿

SWEET POTATO COCONUT 🌿

BEEF & VEGETABLE BARLEY 🌶️

CHICKEN NOODLE 🌶️

Handhelds

EGGPLANT SANDWICH 🌿

Freshly baked bread, panko-crust eggplant, ricotta cheese, vine tomatoes, fresh greens, balsamic reduction.

CAPRESE SANDWICH 🌿

Freshly baked bread, soft mozzarella cheese, vine tomatoes, fresh greens, basil pesto, balsamic reduction.

ANTIPASTI SANDWICH 🌿

Freshly baked bread, grilled balsamic & herb bell peppers, zucchini, mushrooms, red onions, fresh greens, sun-dried tomato pesto, balsamic reduction.

STEAK & CHIMICHURRI SANDWICH 🌶️

Freshly baked bread, AAA steak, goat cheese, sautéed onions, fresh greens, sun-dried tomato aioli, chimichurri.

TURKEY BRIE SANDWICH 🌶️

Freshly baked bread, roasted turkey, brie cheese, white-balsamic marinated apples, fresh greens, sun-dried tomato aioli.

CHIPOTLE CHICKEN SANDWICH 🌶️

Freshly baked bread, marinated grilled chicken breast, feta cheese, avocado, roasted red peppers, fresh greens, chipotle aioli.

MEDITERRANEAN CHICKEN SANDWICH 🌶️

Freshly baked bread, marinated grilled chicken breast, feta cheese, grilled balsamic & herb bell peppers, zucchini, mushrooms, red onions, kalamata olives, fresh greens, tzatziki.

CHICKEN CAESAR WRAP

Flour tortilla, parmesan crusted chicken breast, cheese blend, smoked bacon, romaine lettuce, creamy caesar dressing.

GREEK CHICKEN WRAP 🌶️

Flour tortilla, marinated grilled chicken breast, feta cheese, grape tomatoes, julienne peppers, cucumbers, red onions, kalamata olives, fresh greens, tzatziki, mediterranean vinaigrette.

BULGOGI BEEF WRAP 🌶️

Flour tortilla, bulgogi marinated beef, seasoned rice, kimchi, julienne cucumbers, carrots & onions, bean sprouts, chili aioli.

B.L.T WRAP

Flour tortilla, smoked bacon, cheese blend, lettuce, grape tomatoes, red onions, chipotle ranch.

BULGOGI TOFU WRAP 🌿

Flour tortilla, bulgogi marinated tofu, seasoned rice, kimchi, julienne cucumbers, carrots & onions, bean sprouts, hoisin.

"BUTTER CHICKEN" TOFU WRAP 🌿

Flour tortilla, seasoned rice, pico de gallo, julienne cucumbers, carrots & onions, cucumber raita.

Mains

From the Land

TUSCAN CHICKEN

Pan-seared chicken breasts, mushroom cream sauce, sautéed spinach, baby potatoes, grape tomatoes, bell peppers

GRILLED BBQ CHICKEN

Grilled BBQ chicken breasts, pineapple salsa.

LEMON HERB CHICKEN

Grilled herb chicken breasts, lemon caper sauce, parmesan herb crumble.

CHICKEN PARMESAN

Panko & herb crusted chicken breasts, pomodoro sauce, fresh mozzarella, roasted cherry tomatoes.

BONE IN TANDOORI CHICKEN

Marinated chicken legs, mango mint chutney.

MAKE IT BONELESS +2 / person

BONE IN LEMONGRASS CHICKEN LEGS

Served with garlic herb aioli.

Make it boneless +2 / person

BONE IN JERK CHICKEN LEGS

Chef's signature jerk marinated & smoked chicken legs. Served with garlic herb aioli & pineapple salsa.

Make it boneless +2 / person

BRUSCHETTA CHICKEN

Grilled herb chicken breasts, basil pesto, tomato bruschetta, balsamic reduction, fresh basil.

BEEF STROGANOFF

Sirloin, sautéed mushrooms, demi cream sauce.

ROAST BEEF TENDERLOIN

+10/person

24 hour smoked beef brisket, served with house pickles & BBQ sauce.

SMOKED BEEF BRISKET

+10/person

24 hour smoked beef brisket, served with house pickles & BBQ sauce.

ROSEMARY PORK CHOPS

Herb crusted loins, mushroom demi cream sauce, preserved mustard seeds.

From the Sea

FIRECRACKER SALMON

Sweet soy-ginger chili glaze, sesame encrusted.

FIRECRACKER SHRIMP

Sweet soy-ginger chili glaze, sesame encrusted.

CHIMICHURRI GRILLED SALMON

Herb-marinated, sage chimichurri.

SALMON PICCATA

White wine lemon caper sauce, parmesan herb crumble.

COD PUTTANESCA

Tomato puttanesca salsa, sautéed spinach.

COD PICCATA

White wine lemon caper sauce, parmesan herb crumble.

From the Garden

VEGAN SALISBURY STEAK

+10/person

Impossible™ ground meat, sautéed greens, vegan mushroom gravy.

EGGPLANT PARMESAN

Panko & herb crusted eggplant, pomodoro sauce, fresh mozzarella, roasted cherry tomatoes.

CAULIFLOWER GRATIN

Roasted cauliflower, béchamel cheddar cheese sauce, parmesan herb crumble.

TOFU KATSU

Sesame panko crusted, bulgogi sauce, chili aioli, garlic aioli.

"BUTTER CHICKEN" TOFU

Panko crusted, tomato cream sauce, mint chutney.

MUSHROOM RICOTTA "MEATBALLS"

Roasted grape tomatoes, fresh basil.

BULGOGI TOFU MUSHROOMS

Bulgogi sauce, sautéed peppers & onions, sesame seeds, pickled red chilies.

Pastas & Rice

CHICKEN ADOBO RICE

+5/person

Pulled chicken, garlic soy fried rice.

SEAFOOD ORZO

+5/person

Tiger shrimp, P.E.I. mussels, orzo pasta, pomodoro sauce, chorizo sausage, sautéed spinach, pico de gallo, pickled red chillies.

PENNE POMODORO

Penne pasta, pomodoro sauce, roasted grape tomatoes, basil pesto, grana padano.

Gluten free pasta available upon request: +2/person

O.G. MAC & CHEESE

Short noodles, béchamel cheddar cheese sauce, cheese blend, parmesan herb crumble.

THE O.G. MUSHROOM ALFREDO

Penne pasta, pesto cream sauce, sautéed mushrooms, sautéed spinach & onions, parmesan herb crumble.

Gluten free penne available upon request: +2/person

MUSHROOM SPINACH LASAGNA

Béchamel cheddar cheese sauce, pomodoro sauce, sautéed mushrooms & spinach, ricotta, mozzarella.

GNOCCHI

Italian potato pillows, pesto cream sauce, sautéed mushrooms, grape tomatoes, sautéed spinach, parmesan herb crumble.

BEEF LASAGNA

All beef bolognese meat sauce, béchamel sauce, pomodoro sauce, cheese blend.

GINGER SCALLION RICE

Fried garlic, furikake.

SPANISH RED RICE

Tomato sofrito braised rice, pico de gallo.

Sides

ROSEMARY ROASTED POTATOES

TRUFFLE ROASTED POTATOES

Rosemary roasted potatoes, bacon, truffle oil, sautéed onions, garlic herb aioli, parmesan herb crumble, parmesan snow.

Vegetarian & vegan available upon request.

ROASTED BRUSSEL SPROUTS

Balsamic glazed, caramelized onions, bacon, truffle oil, parmesan herb crumble.

Vegetarian & vegan available upon request.

CREAMY MASHED POTATOES

CREAMY TRUFFLE & CHIVE MASHED POTATOES

MARKET VEGETABLES

GRILLED ASPARAGUS

LEMON GARLIC BROCCOLINI

CHOP SUEY

Stir fried carrots, bell peppers, snap peas, cauliflower, mushrooms, napa cabbage, soy garlic ginger.

Desserts

O.G. STUFFED BEIGNETS

Choice of 1 Flavour:

Strawberry Overload

Cinnamon sugar dusted, fresh strawberries, strawberry compote, vanilla custard, white chocolate mousse, toasted almonds, confectioners' sugar.

Bananas For Chocolate

Cinnamon sugar dusted, fresh bananas, chocolate mousse, banana custard, toasted almonds, confectioners' sugar.

NONNA'S TIRAMISU

Espresso soaked ladyfingers, whipped mascarpone, espresso caramel.

O.G. SIGNATURE COOKIES

Choice of 1 Flavour

Classic Chocolate Chip

Oatmeal Chocolate

Miso Chocolate

Matcha White Chocolate

Ube Cookies n Cream

ASSORTED DESSERT PLATTER

Chef's choice of fresh tarts, beignets, sweet & fruit squares.

LEMON POPPY SEED LOAF

Citrus vanilla icing.