

# PASSED & STATIONED CANAPÉS

OGcatering.com



# PASSED & STATIONED CANAPÉS

Minimum 20 people.

## 15 PER PERSON Menu A

Choice of 3 canapés  
Yields 3 pcs / person

## 20 PER PERSON Menu B

Choice of 4 canapés  
Yields 5 pcs / person

## 30 PER PERSON Menu C

Choice of 5 canapés  
Yields 7 pcs / person

### O.G. KALBI LAMB LOLLIPOPS

+10/person

Gochujang BBQ sauce, mango mint chutney, furikake.

### BEEF TARTARE

+5/person

Nori rice crisps, beef tenderloin, crisp capers, pickled red onions, preserved mustard seeds.

### O.G. SALMON GOAT CHEESE TART

+3/person

House-cured salmon tartare, whipped goat cheese, beets, cucumbers, pickled red onions, ikura.

### SALMON BLINI

+3/person

Mini pancakes, house-cured salmon, crème fraîche, cucumbers, fresh dill, preserved mustard seeds, ikura.

### CRAB CAKES

+3/person

Remoulade, ikura.

### TUNA TATAKI

+2/person

Sesame encrusted, wasabi aioli, pickled red chilies.

### CHIMICHURRI JUMBO SHRIMP

+2/person

Served with chopped seafood sauce.

### BRUSCHETTA

Crostinis, tomato basil bruschetta, goat cheese, garlic herb aioli, crisp capers, balsamic reduction, basil oil.

### CAPRESE SKEWERS

Grape tomatoes, pesto marinated bocconcini, balsamic reduction, herb oil.

### TRUFFLE FRIES

Truffle parmesan aioli, parmesan snow.

### MUSHROOM ARANCINI

Mushroom risotto style rice, cheese blend, panko & herb-crusted, parmesan snow, garlic herb aioli.

### KIMCHI ARANCINI

Gochujang & kimchi risotto style rice, cheese blend, panko & herb-crusted, parmesan snow, garlic herb aioli.

### CARAMELIZED ONION BRIE TART

Aged balsamic roasted figs, brie brûlée.

 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.

### O.G. CORN TACO'S

Crisp wonton, Mexican street corn, feta cheese, pickled jalapeños, chipotle aioli.

### SANTORINI SKEWERS

Herb-marinated feta cheese, bell peppers, tomatoes, cucumbers, kalamata olives.

### O.G. LEMONGRASS CHICKEN SKEWERS

Served with garlic herb aioli.

### PIRI-PIRI CHICKEN SKEWERS

Served with chili aioli.

### TANDOORI CHICKEN SKEWERS

Mango mint chutney, cucumber raita.

### BBQ BEEF BRISKET CROQUETTES

Cajun risotto style rice, smoked pulled beef brisket, mustard aioli, pickled red onions.

### MEDITERRANEAN SKEWERS

Served with tzatziki.

**Choice of beef or lamb.**

### PLANT BURGER SLIDERS

Impossible "meat" patty, garlic herb aioli, cheddar cheese, house pickles, lettuce, tomatoes, onions, potato bun.

### JERK CHICKEN SLIDERS

Marinated boneless chicken thighs, cucumbers, cilantro, pickled red onions, garlic herb aioli, potato bun.

### JERK CHICKEN LOLLIPOPS

Jerk BBQ sauce, garlic herb aioli, pickled red chilies.

### O.G. CHEESEBURGER SLIDERS

Double beef patty, mustard aioli, cheddar cheese, house pickles, caramelized onions, potato bun.

### BBQ BEEF BRISKET SLIDERS

Smoked pulled beef brisket, BBQ sauce, mustard aioli, house pickles, caramelized onions, potato bun.

### FIRECRACKER TOFU SKEWERS

Served with sweet chili.

### O.G. WATERMELON TARTARE TACO'S

Crisp wonton, hoisin sesame watermelon, pickled ginger & chilies, furikake.

**Only available from May - August**

### VEGETABLE SPRING ROLLS

Served with sweet plum sauce & chili sauce.

### SHRIMP SPRING ROLLS

Served with plum sauce & sweet chili sauce.

### DUCK SPRING ROLLS

Served with plum sauce & sweet chili sauce.

### CHICKEN PARMESAN ARANCINI

Tomato risotto style rice, pulled chicken, mozzarella cheese, panko & herb-crusted, parmesan snow, pomodoro sauce.

### CHICKEN PARMESAN SLIDERS

Panko-crusted chicken, pomodoro sauce, cheese blend, basil pesto, potato roll.

### EGGPLANT PARMESAN SLIDERS

Panko-crusted eggplant, pomodoro sauce, cheese blend, basil pesto, potato roll.

### WATERMELON & FETA SKEWERS

Watermelon, tajin, feta cheese, cucumbers, pomegranate glaze, basil.

**\*\*only available from May - August.**

#### Full Service Details:

- Pricing includes food only.
- Pricing does not include offsite fee, staff, rentals such as silverware, chinaware, glassware, tables & chairs. All rentals are additional.
- Have us coordinate the rentals for \$75.
- Subject to 3.5% administration fee & 13% HST.

 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.