

PLATED MENU

OGcatering.com



SEATED PLATED MENU

Pre-selection in advance required

45 PER PERSON

Menu A

Includes fresh baked bread with maple truffle butter for the table

Choose 1 first course

Choose 1 main

***Choice of 1 vegetarian/vegan main option included*

Choose 1 dessert

60 PER PERSON

Menu B

Includes fresh baked bread with maple truffle butter for the table

Choose 1 first course

Choose 1 second course

Choose 1 main

***Choice of 1 vegetarian/vegan main option included*

Choose 1 dessert

70 PER PERSON

Menu C

Includes fresh baked bread with maple truffle butter for the table

Choose 1 first course

Choose 1 second course

Choose 2 mains (choice for host)

***Choice of 1 vegetarian/vegan main option included*

Choose 1 dessert

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.

First Course

COCKTAIL SHRIMP SALAD

+5/person

Cajun shrimp, chimichurri, butter lettuce, avocado, street corn salad, feta cheese, grape tomatoes, chipotle sweet potato purée.

O.G. SALAD

Roasted sweet potato, roasted cauliflower, goat cheese, julienne apple, kale, quinoa, crisp chickpeas, tomatoes, red onions, green pea hummus, cranberry maple ginger dressing.

O.G. WEDGE SALAD

Crisp iceberg, maple sriracha bacon, grape tomatoes, pickled red onion, fresh dill, preserved mustard seeds, herb crumble, parmesan snow, creamy asiago ranch dressing, microgreens.

BEET SALAD

Leafy greens, roasted beets, heirloom tomatoes, whipped goat cheese, candied walnuts, beet gastrique, preserved mustard seeds, caper vinaigrette, microgreens.

ODE TO CAESAR

Baby gem lettuce, candied double smoked bacon, fried kale, pickled mustard, creamy dijon dressing, preserved mustard seeds, herb crumble, parmesan snow, microgreens.

CAPRESE SALAD

Baby arugula, heirloom tomatoes, fresh mozzarella, rosemary truffle honey, basil pistou, sun-dried tomato pesto, basil oil, micro basil.

STRAWBERRY SALAD

Leafy greens, strawberries, goat cheese, grape tomatoes, cucumbers, toasted almonds, pumpkin seeds, valentine radishes, roasted garlic basil vinaigrette, microgreens.

MUSHROOM DILL SOUP

Sourdough herb croutons, crème fraîche.

SWEET POTATO & COCONUT SOUP

Coconut cream, rice crisps, mint chutney, coriander.

Second Course

LOX & TOAST

+5/person

O.G. cured salmon, rye crostini, dill vinaigrette, creme fraiche, tomato cucumber & caper salsa, fennel oil, microgreens.

MUSHROOM RIGATONI

Herb roasted mushrooms, caramelized onions, parmesan cream sauce, green peas, chives, herb crumble, parmesan snow, microgreens.

SPAGHETTI POMODORO

Aerated tomato sauce, whipped lemon ricotta, sweet drop peppers, grape tomatoes, parmesan snow, basil oil, microgreens.

SQUASH RAVIOLI

Butternut squash, maple truffle brown butter emulsion, spiced candied pecans, grana padano, crisp sage, microgreens.

MUSHROOM ARANCINI

Saffron arborio rice, mozzarella cheese, prosciutto, garlic aioli, pomodoro sauce, parmesan snow, basil oil, microgreens.

Main Course

SMOKED BEEF TENDERLOIN

+15/person

Truffle & chive mash, roasted mushrooms, market vegetables, sage chimichurri, red wine truffle jus, crispy onion straws, microgreens.

O.G. GRILLED KALBI LAMB RACK

+15/person

Ontario lamb, kalbi marinated, kimchi braised cabbage, hoisin demi pomme fondants, smoked pea purée, chili sweet potato purée, microgreens.

MISO BLACK COD

+15/person

Smoked miso butternut squash purée, sesame ginger garlic bok choy, mint & fennel slaw, microgreens.

GRILLED SWORDFISH

+15/person

Smoked pea purée, truffle bacon hash, market vegetables, olive caper & tomato salsa fresca, microgreens.

HOISIN DUCK

+10/person

Smoked duck breast served medium rare, miso pomme purée, truffle balsamic & sesame brussel sprouts, double smoked bacon, red wine demi, microgreens.

BRAISED BEEF SHORT RIB

+10/person

Truffle & chive mash, mushroom duxelles, market vegetables, red wine jus, crispy onion straws, microgreens.

HERB ROAST CHICKEN

Herb marinated chicken supreme, truffle roasted potato hash, market vegetable, sage chimichurri, chicken mushroom velouté, parsley oil, microgreens.

CHICKEN MARSALA

Roasted chicken supreme, marsala wine sauce, truffle & chive mash, sautéed shiitake & oyster mushrooms, microgreens.

BRAISED LAMB SHANK

Braised lamb shank, truffle & chive mash, market vegetables, red wine demi, microgreens.

HONEY SESAME SALMON

Miso parsnip fennel purée, sesame ginger garlic choy, masago veloute, coriander mint oil, microgreens.

Vegetarian/Vegan Options (INCLUDED)

SQUASH ROTOLO

Butternut squash purée, lasagna pinwheel, rosé sauce, ricotta cheese, mozzarella, parmesan herb crumble, parmesan snow, basil pistou, basil oil, microgreens.

Vegan options available upon request

MAITAKE STEAK

Grilled maitake mushroom steak, hoisin chili BBQ, miso parsnip purée, charred cauliflower, microgreens.

Vegan options available upon request

BULGOGI CABBAGE STEAK

Sesame crusted, miso butternut squash purée, edamame truffle hash, microgreens.

Vegan options available upon request

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Desserts

COCONUT FLURRY 🥥🍌

+5/person

Coconut mousse, pineapple compote, vanilla bean whipped ganache, vanilla sponge, white chocolate almond dip.

THE MERLOT

+5/person

Chocolate mousse, chocolate cake, red wine jelly, merlot wine ganache, dark chocolate crispy pearls, chocolate tart sablee.

O.G. UBE CHEESECAKE 🥥

+3/person

Barney ganache, blueberries, toasted coconut, ube ice cream.

THE CHOCOLATE BAR 🍫🌶️🍌

+3/person

Decadent chocolate cake, milk & white chocolate ganache, raspberry purée, peanut brittle, dulce de leche, sea salt.

CHEESECAKE 🥥

Dulce de leche, fresh berries, toasted coconut, cookie crumble, sea salt.

NONNA'S TIRAMISU 🥥

Espresso soaked ladyfingers, whipped mascarpone, espresso caramel.

STRAWBERRIES & CREAM 🍓🥥

Strawberry pavlova, chantilly, strawberry compote, grand marnier strawberries, strawberry ice cream.