

PICK UP & DELIVERY PLATTER MENU

OGcatering.com



Breakfast & Brunch (minimum 10 people)

THE O.G. SIGNATURE BREAKFAST SANDWICH OR WRAP

Potato bun or flour tortilla

Egg soufflé, longganisa pork sausage, cheddar cheese, hash brown, O.G. sauce.

Add choice of side fresh fruit, brussels sprout hash, or yogurt parfait +3½

CLASSIC BREAKFAST SANDWICH OR WRAP

Potato bun or flour tortilla

Egg soufflé, cheddar cheese, hash brown, O.G. sauce.

Add maple glazed bacon to each sandwich +2

Add choice of side fresh fruit, brussels sprout hash, or yogurt parfait +3½

BREAKFAST SPREAD

Individually boxed

Cheese scrambled eggs, brussels sprout hash, fresh fruit, choice of breakfast pork sausage, maple glazed bacon or turkey sausage.

THE VEGAN WORKS

Individually boxed

Scrambled just eggs™, pico de gallo, vegan sausage, gluten free toast, brussel sprout hash, fresh fruit.

PASTRY BASKET

Assorted pastries, preserves.

BUILD YOUR OWN YOGURT PARFAIT PLATTER

Serves up to 10 people

Greek yogurt, granola, fresh berries, chia seeds, mixed nuts & seeds, local honey.

12
each

BAGEL & LOX

Serves up to 10 people

Everything bagel crostini's, OG cured lox, whipped cream cheese, pickled red onions, tomatoes, cucumbers, capers.

BREAKFAST PROTEIN PLATTER

Choice of 2 options

Choice of 3 options

Selection of:

Maple glazed bacon, peameal bacon, turkey bacon, breakfast pork sausage, soft scrambled eggs or sautéed peppers & onions hash.

O.G. FRENCH TOAST

2 pieces per person

Battered challah bread, white chocolate ganache, fresh strawberries, strawberry sauce.

O.G. PANCAKES

2 pieces per person

Choice of classic, blueberry or chocolate chip. Served with maple syrup.

18
each

21
each

6
Per Person

80

143

8½

12
Per Person

6
Per Person

4

ADD-ONS:

BREAKFAST PORK SAUSAGE 3½ (2 PIECES)

TURKEY SAUSAGE 4 (2 PIECES)

MAPLE GLAZED BACON 5½ (4 PIECES)

PEAMEAL BACON 3½ (2 PIECES)

TOAST 2½ (2 PIECES)

SOFT SCRAMBLED EGGS 3½



VEGETARIAN VEGAN GLUTEN FREE DAIRY FREE SPICY NUT ALLERGEN HALAL

SOME MENU ITEMS ARE AVAILABLE GLUTEN FREE, VEGETARIAN AND/OR VEGAN UPON REQUEST.

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Salads (serves up to 10 people)

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.

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.

CAPRESE SALAD 🌿 🌶️

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

STRAWBERRY SALAD 🌿 🌶️ 🥜

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

BEET & GOAT CHEESE SALAD 🌿 🥜

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

GRILLED VEGETABLES ANTIPASTI 🌿 🌶️

Marinated & grilled zucchini, peppers, eggplant, mushrooms, marinated olives, sun-dried tomato vinaigrette, balsamic reduction.

65 GRILLED VEGETABLES PASTA SALAD 🌿 65

Farfalle pasta, feta cheese, grilled zucchini, peppers, eggplant, red onions, basil pesto, balsamic reduction.

65 NO CHICKEN COBB SALAD 🌿 🌶️ 80

Chopped romaine hearts, avocado, goat cheese, cucumbers, hard boiled eggs, grape tomatoes, honey dijon vinaigrette.

65 MEDITERRANEAN CHICKPEA QUINOA SALAD 🌿 🌶️ 70

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

80 BBQ CHICKEN SALAD 🍷 105

Leafy greens, grilled BBQ chicken, cheese blend, avocado, julienne peppers & onions, corn salsa, corn tortillas, creamy BBQ ranch dressing.

85 MISO HONEY CHICKEN SOBA SALAD 🍷 🌿 95

Leafy greens, mandarin oranges, julienne peppers, radishes & onions, bean sprouts, grape tomatoes, pickled red chilies, nori rice crisps, fried shallots, toasted sesame seeds, scallions, hoisin vinaigrette.

85 SALMON NICOISE SALAD 🍷 🌶️ 🍷 160

Leafy greens, grilled herb salmon, hard boiled egg, rosemary roasted potatoes, olives, grape tomatoes, haricots verts, cucumbers, preserved mustard seeds, honey dijon vinaigrette.

75

PROTEIN ADD-ONS (SERVES UP TO 6 PEOPLE):

GRILLED CHICKEN 🌶️ 🍷 🍷	42	BBQ SMOKED PULLED BEEF BRISKET 🍷 🍷	49½
MAPLE CHILI SALMON 🍷 🍷	55	JERK CHICKEN LEGS 🍷 🍷 🍷	38½
CAJUN SHRIMP 🌶️ 🍷	42		

Finger Foods (per dozen)

CORN BREAD

Truffle rosemary honey.

CHICKEN PARMESAN ARANCINI

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

BBQ BEEF BRISKET CROQUETTES

Cajun risotto style rice, BBQ smoked pulled beef brisket, cheese blend, panko & herb-crusted, mustard aioli, pickled red onions.

MUSHROOM ARANCINI

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

KIMCHI ARANCINI

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

O.G. LEMONGRASS CHICKEN SKEWERS

Served with garlic herb aioli.

PIRI-PIRI CHICKEN SKEWERS

Served with chili aioli.

MEDITERRANEAN SKEWERS

Served with tzatziki.

Choice of beef or lamb.

FIRECRACKER TOFU SKEWERS

Served with sweet chili sauce.

TANDOORI CHICKEN SKEWERS

Served with mango mint chutney & cucumber raita.

CRAB CAKES

Served with remoulade sauce.

O.G. CHICKEN WINGS

3LB southern fried chicken wings served with crudité & ranch dip.

Choice of 1 Flavour:

O.G. 'd Up: Sweet chili, garlic herb aioli, chili aioli, parmesan herb crumble.

K-Drama: Sweet chili, bulgogi, mozzarella cheese, sweet corn, furikake.

Buffalo Ranch: Buttery buffalo sauce, honey, peppercorn ranch, pickled jalapeños.

Plain Jane Southern Fried Chicken: choice of BBQ, honey garlic or sweet chili served on the side.

HOISIN NACHOS

Serves up to 10 people

Wonton chips, cheese blend, diced tomatoes, onions, pickled red chilies, chili aioli, garlic herb aioli, hoisin BBQ sauce.

Choice of beef, chicken or chili tofu 

45 CLASSIC NACHOS

Serves up to 10 people

50 Tortilla chips, cheese blend, tomatoes, onions, pickled jalapeños, olives, cheese sauce. Served with salsa, guacamole & sour cream on the side.

VEGETABLE SPRING ROLLS

50 Served with sweet plum sauce & chili sauce.

SHRIMP SPRING ROLLS

Served with plum sauce & sweet chili sauce.

DUCK SPRING ROLLS

50 Served with plum sauce & sweet chili sauce.

CHICKEN PARMESAN SLIDERS

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

EGGPLANT PARMESAN SLIDERS

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

JERK CHICKEN SLIDERS

60 Marinated boneless chicken thighs, cucumbers, slaw, garlic herb aioli, potato roll.

60 DOUBLE CHEESEBURGER SLIDERS

Double beef patty, O.G. sauce, cheddar cheese, house pickles, caramelized onions, potato roll.

50 BBQ BEEF BRISKET SLIDERS

Smoked pulled beef brisket, BBQ sauce, O.G. sauce, house pickles, caramelized onions, potato roll.

60 FRIED CHICKEN SLIDERS

70 Buttermilk fried chicken, chipotle aioli, house pickles, slaw, potato roll.

PLANT BURGER SLIDERS

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

HOISIN BRISKET BAOS

95 Smoked pulled beef brisket, hoisin, chili aioli, cucumbers, cilantro, pickled red chilies, steamed bao buns.

JERK CHICKEN BAOS

95 Marinated boneless chicken thighs, jerk BBQ sauce, garlic herb aioli, cucumbers, cilantro, pickled red chilies, steamed bao buns.

BULGOGI TOFU BAOS

75 Fried Tofu, chili hoisin bulgogi sauce, plant base chili aioli, cucumbers, pickled red onions.

75 FIRECRACKER SHRIMP BAOS

115 Marinated panko-crusted shrimp, chili aioli, cucumbers, cilantro, pickled red chilies, steamed bao buns.

BRAISED PORK BELLY BAOS

85 Braised pork belly, hoisin, house pickles, cilantro, pickled red chilies, fried garlic, steamed bao buns.

Finger Foods (per dozen)

CHIMICHURRI JUMBO SHRIMP

Served with seafood sauce.

CAPRESE SKEWERS

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

SANTORINI SKEWERS

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

WATERMELON & FETA SKEWERS

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

****only available from May – August.**

70 BUFFALO CHICKEN FOCACCIA PIZZA 60

Serves up to 12 people

50 Pomodoro sauce, cheese blend, buffalo sauce, peppercorn ranch, pickled jalapeños, served with asiago ranch dip.

50 PEPPERONI FOCACCIA PIZZA 60

Serves up to 12 people

Pomodoro sauce, cheese blend, rosemary truffle honey, pickled jalapeños, served with asiago ranch dip.

60 TOMATO PESTO FOCACCIA PIZZA 50

Serves up to 12 people

Pomodoro sauce, cheese blend, vine tomatoes, whipped ricotta, basil pesto, served with asiago ranch dip.

FUNGHI FOCACCIA PIZZA 50

Serves up to 12 people

Garlic herb aioli, mozzarella, roasted mushrooms, whipped ricotta, arugula, balsamic reduction, grana padano, served with asiago ranch dip.

Handhelds

SIGNATURE COLD SANDWICH PLATTER 80

6 sandwiches cut into halves

Choice of 2 selections per platter

Gluten free bread available upon request

EGGPLANT SANDWICH

Freshly baked bread, panko-crusted 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, 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.

A.L.T WRAP

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

BULGOGI TOFU WRAP

Flour tortilla, bulgogi marinated tofu, seasoned rice, 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 (serves up to 10 people)

From the Land

TUSCAN CHICKEN

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

BONE IN TANDOORI CHICKEN LEGS

Marinated chicken legs, mango mint chutney.

Make it boneless +20

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 LEMONGRASS CHICKEN LEGS

Served with garlic herb aioli.

Make it boneless +20

BONE IN JERK CHICKEN LEGS

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

Make it boneless +20

BRUSCHETTA CHICKEN

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

SMOKED BEEF BRISKET

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

BEEF STROGANOFF

Sirloin, sautéed mushrooms, demi cream sauce

ROSEMARY PORK CHOPS

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

From the Sea

99 FIRECRACKER SALMON  160
Sweet soy-ginger chili glaze, sesame encrusted.

FIRECRACKER SHRIMP 95
Sweet soy-ginger chili glaze, sesame encrusted.

80 CHIMICHURRI GRILLED SALMON   160
Herb-marinated, sage chimichurri.

99 SALMON PICCATA 160
White wine lemon caper sauce, parmesan herb crumble.

95 COD PUTTANESCA    110
Tomato puttanesca salsa, sautéed spinach.

99 COD PICCATA 110
White wine lemon caper sauce, parmesan herb crumble.

From the Garden

80 VEGAN SALISBURY STEAK   115
Impossible™ ground meat, sautéed mushrooms & gravy. Served with cranberry sauce.

80 EGGPLANT PARMESAN  65
Panko & herb crusted eggplant, pomodoro sauce, fresh mozzarella, roasted cherry tomatoes.

99 CAULIFLOWER GRATIN  65
Roasted cauliflower, béchamel cheddar cheese sauce, parmesan herb crumble.

99 TOFU KATSU   50
Sesame panko crusted, bulgogi sauce, chili aioli, garlic aioli.

350 "BUTTER CHICKEN" TOFU  50
Panko crusted, tomato cream sauce, mint chutney.

120 MUSHROOM RICOTTA "MEATBALLS"  95
Roasted grape tomatoes, fresh basil.

95 BULGOGI TOFU MUSHROOMS  50
Bulgogi sauce, sautéed peppers & onions, sesame seeds, pickled red chilies.

PLANT BASED MEATBALLS   95
Pomodoro sauce, roasted tomatoes, fresh basil.

Family Platters (serves up to 10 people)

GUAC & CHIPS

House-made guacamole, pico de gallo, corn tortilla chips.

CRUDITÉ PLATTER

Seasonal vegetables, buttermilk ranch.

MEZZE PLATTER

Hummus, roasted red pepper cream cheese, spinach & artichoke dip, artisanal bread.

SEAFOOD PLATTER

Cocktail shrimp, N.Z. mussels, fresh shucked oysters, ceviche, cocktail sauce, lemons, mignonette, tortilla chips.

CHEESE PLATTER

3 local cheeses, house-made dip, hot Dijon mustard, preserves, marinated olives, local honey, assorted dried & fresh fruit, crackers, crostinis, mixed nuts.

CHARCUTERIE PLATTER

3 artisanal cured meats, house-made dip, hot Dijon mustard, preserves, marinated olives, local honey, assorted dried & fresh fruit, crackers, crostinis, mixed nuts.

CHARCUTERIE & CHEESE PLATTER

3 artisanal cured meats, 3 local cheeses, house-made dip, hot Dijon mustard, preserves, marinated olives, local honey, assorted dried & fresh fruit, crackers, crostinis, mixed nuts.

DECONSTRUCTED BRUSCHETTA PLATTER

Tomato basil bruschetta, goat cheese, garlic aioli, crisp capers, balsamic reduction, herb oil, crostinis.

50 KAMAYAN FEAST 260

Garlic rice, noodle stir fry, grilled BBQ pork, chicken inasal, baked cheesy mussels, grilled vegetables.

60 Served with Filipino pork spring rolls, shrimp chips, pico de gallo, chili lime soy, garlic herb aioli.

60 Add 1LB grilled prawns +50

Add 3 whole marinated fried milkfish +40

Have us plate it on site + 45

185 THE O.G. ROASTED PORK BELLY 300

Serves up to 15 people

24 hour slow roasted pork belly, chef's signature sweet soy garlic marinade, pineapple salsa, pickled red chilies. Served with lettuce wraps, house pickles, pickled red onions, hoisin BBQ sauce.

190 BUILD YOUR OWN TACOS 205

Serves up to 12 people

Yields 2 tacos per person

Includes: Flour tortillas, lettuce, pico de gallo, limes, cilantro, guacamole, pickled red onions, chipotle aioli, salsa verde, tortilla chips, hot sauce.

230 Choice of 1 protein:

Chicken Tinga

Smoked Pulled Beef Brisket

50 BBQ Jackfruit

Cajun Shrimp

Chili Tofu

Sides (serves up to 10 people)

FRESH BAKED BREAD

Served with artisan butter.

ROSEMARY ROASTED POTATOES

TRUFFLE ROASTED POTATOES

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

ROASTED BRUSSELS SPROUTS

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

CREAMY MASHED POTATOES

20 CREAMY TRUFFLE & CHIVE MASHED POTATOES 60

45 MARKET VEGETABLES 45

48 GRILLED ASPARAGUS 65

LEMON GARLIC BROCCOLINI 65

55 CHOP SUEY 45

Stir fried carrots, bell peppers, snow peas, cauliflower, mushrooms, napa cabbage, soy sauce.

Add grilled chicken breasts or garlic shrimp +25

45

VEGETARIAN VEGAN GLUTEN FREE DAIRY FREE SPICY NUT ALLERGEN HALAL

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PASTAS, RICE & NOODLES (serves up to 10 people)

JERK CHICKEN PENNE

Penne pasta, grilled BBQ jerk chicken, jerk alfredo sauce, sautéed onions, pico de gallo, pickled red chilies.

TUSCAN CHICKEN PENNE

Penne pasta, sun-dried tomato grilled chicken, mushroom cream sauce, sautéed spinach, grape tomatoes, bell peppers.

Gluten free pasta available upon request +10

THE O.G. MUSHROOM ALFREDO

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

Add grilled chicken breast +20

Gluten free pasta available upon request +10

GNOCCHI

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

BUTTERNUT SQUASH RAVIOLI

Brown butter sage, sautéed grape tomatoes & spinach, sun-dried tomato pesto, toasted pine nuts, parmesan herb crumble.

MUSHROOM RAVIOLI

Pesto cream sauce, sautéed mushrooms, truffle paste, truffle oil, parmesan herb crumble.

PENNE POMODORO

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

Gluten free pasta available upon request +10

MUSHROOM SPINACH LASAGNA

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

BEEF LASAGNA

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

SPAGHETTI & MEATBALLS

Spaghetti pasta, classic all-beef meatballs, pomodoro sauce, grana padano, fresh basil.

RIGATONI BOLOGNESE

Rigatoni pasta, all beef bolognese meat sauce, pomodoro sauce, grana padano, parmesan herb crumble.

95 SEAFOOD ORZO 120

Orzo pasta, tiger shrimp, P.E.I. mussels, pomodoro sauce, sautéed spinach, pico de gallo, pickled red chilies.

95 SHRIMP LINGUINE AGLIO E OLIO 90

Linguine pasta, tiger shrimp, anchovies, grape tomatoes, olives, capers, sautéed spinach, parmesan herb crumble.

Gluten free pasta available upon request +10

75 SEAFOOD LINGUINE 120

Linguine pasta, tiger shrimp, calamari, P.E.I mussels, grape tomatoes, capers.

Gluten free pasta available upon request +10

85 O.G. MAC & CHEESE 85

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

85 TRUFFLE MAC & CHEESE 95

Short noodles, béchamel cheddar cheese sauce, mushroom duxelles, goat cheese, truffle oil, parmesan herb crumble.

85 LOBSTER MAC & CHEESE 210

Short noodles, atlantic lobster, rosé cheese sauce, cheese blend, pico de gallo, parmesan herb crumble.

85 SOUTHERN SMOKE MAC & CHEESE 120

Short noodles, BBQ smoked pulled beef brisket, béchamel cheddar cheese sauce, BBQ sauce, pickled jalapeños, caramelized onions, parmesan herb crumble.

65 CAJUN SHRIMP MAC & CHEESE 120

Short noodles, marinated shrimp, béchamel cheddar cheese sauce, pico de gallo.

75 GINGER SCALLION RICE 45

Fried garlic, furikake.

110 SPANISH RED RICE 55

Tomato sofrito braised rice, pico de gallo.

CHICKEN ADOBO RICE 60

Pulled chicken, garlic soy fried rice.

95 CHOW MEIN 45

Stir fried egg noodles, napa cabbage, carrots, bell peppers, snow peas, mushrooms, bean sprouts, scallions.

110 **Add grilled chicken breasts or garlic shrimp +20**

Desserts

O.G. STUFFED BEIGNETS

Minimum 8

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

Serves up to 12 people

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

6 ASSORTED DESSERT PLATTER

Serves up to 12 people

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

LEMON POPPY SEED LOAF

Serves up to 8 people

Citrus vanilla icing.

CHOCOLATE BANANA LOAF

Serves up to 8 people

65 UBE CHEESECAKE

Serves up to 12 people

Barney ganache, blueberries, sweetened coconut.

CHURROS

Cinnamon sugar dusted, dulce de leche, chocolate stuffed.

FRESH FRUIT PLATTER

Serves up to 12 people

TROPICAL FRESH FRUIT PLATTER

Serves up to 12 people

45/Doz
24/Half Doz

Beverages

CANNED SOFT DRINKS

Coke, diet coke, ginger ale

BOYLANS SODA

Root beer, black cherry, cream soda, ginger ale, orange soda

BOTTLED WATER

Still

Sparkling

FRESHLY SQUEEZED BOTTLED JUICES (12oz)

Orange, grapefruit or apple

Cold Combat (orange, grapefruit, lemon, ginger & cayenne)

Refresh mint (pineapple, apple, lemon & mint)

2 1/4 COFFEE OR TEA STATION TO GO

Choice of regular coffee, decaf coffee or hot water with 2 types of loose leaf sachets. Includes milk, cream, disposable cups, lids, stir sticks, white sugar, brown sugar & splenda.

Serves up to 10 people

Serves up to 40 people

3
3 1/2

65

35

35

70

24

75

95

36
120

VEGETARIAN VEGAN GLUTEN FREE DAIRY FREE SPICY NUT ALLERGEN HALAL

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