

BUFFET MENU

OGcatering.com



BUFFET MENU

Minimum 20 people.

15 PER PERSON Menu A

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

25 PER PERSON Menu B

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

30 PER PERSON Menu C

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
Add 1 Side +5/Person

45 PER PERSON Menu D

Choice of 2 Salads
Choice of 2 Mains
Choice of 2 Pastas or Rice
Choice of 1 Side

Choice of 2 Desserts
Fresh Fruit Platter Included
Add Soup + 5 /person

 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

HOUSE SALAD

Mixed greens, grape tomatoes, cucumbers, carrots, red onions, pumpkin seeds, dried cranberries, lemon herb vinaigrette.

TOMATO PARMESAN SALAD

Mixed greens, grape tomatoes, red onions, shaved parmesan, honey dijon dressing.

APPLE GOAT CHEESE SALAD

Mixed greens, sliced apples, goat cheese, candied walnuts, red onions, honey dijon dressing.

O.G. CHOPPED SALAD

+2 /person

Baby spinach & kale, quinoa, roasted sweet potatoes & cauliflower, sliced apples, red onions, grape tomatoes, dried cranberries, pumpkin seeds, goat cheese, cranberry maple dressing.

VILLAGE GREEK SALAD

+2 /person

Heirloom tomatoes, cucumbers, bell peppers, red onions, kalamata olives, baby spinach, cubed feta, fresh oregano & dill, lemon herb vinaigrette.

O.G. FARMERS CAESAR SALAD

+2 /person

Romaine hearts, baby spinach, bacon, hard boiled eggs, wonton crisps, crisp capers, preserved mustard seeds, grana padano, caesar dressing.

BEET & GOAT CHEESE SALAD

+2 /person

Mixed greens, roasted beets, candied walnuts, toasted pumpkin seeds, preserved mustard seeds, honey dijon dressing.

GRILLED VEGETABLES ANTIPASTI

+2 /person

Grilled asparagus, zucchini, bell peppers, portobello mushrooms, grape tomatoes, bocconcini cheese, baby arugula, sundried tomato pesto, basil pesto, balsamic reduction.

GREEK PASTA SALAD

+2 /person

Farfalle pasta, grape tomatoes, cucumbers, bell peppers, kalamata olives, feta cheese, baby spinach & arugula, sundried tomato pesto.

CAPRESE PASTA SALAD

+2 /person

Farfalle pasta, bocconcini cheese, grape tomatoes, basil pesto, baby spinach & arugula, balsamic reduction.

STRAWBERRY AVOCADO SALAD

+4 /person

Mixed greens, fresh strawberries, avocado, sliced almonds, toasted pumpkin seeds, feta cheese, honey dijon dressing.

CAPRESE SALAD

+4 /person

Soft mozzarella, heirloom tomatoes, grape tomatoes, baby arugula, basil pesto, balsamic reduction.

CHICKEN COBB SALAD

+5 /person

Romaine hearts, applewood grilled chicken breasts, hard boiled eggs, bacon, avocado, goat cheese, grape tomatoes, cucumbers, honey dijon dressing.

CHICKEN VERMICELLI SALAD

+5 /person

Vermicelli noodles, applewood grilled chicken breasts, julienne carrots, peppers, cabbage, mandarin oranges, cilantro, sesame seeds, hoisin vinaigrette.

Soups

MUSHROOM DILL

TOMATO BASIL

SWEET POTATO COCONUT

BEEF & VEGETABLE BARLEY

CHICKEN NOODLE

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Handhelds

MEDITERRANEAN CHICKEN SANDWICH

Applewood grilled chicken breast, roasted red peppers, avocado, feta cheese, baby arugula, chipotle aioli.

ROAST BEEF SANDWICH

Shaved roast beef, caramelized onions, sautéed mushrooms, tomatoes, havarti cheese, baby arugula, horseradish aioli.

CAPRESE SANDWICH

Vine tomatoes, soft mozzarella, basil pesto, balsamic reduction, baby arugula, garlic herb aioli.

SMOKED SALMON SANDWICH

Baby spinach, capers, pickled red onions, tomatoes, cucumbers, dill cream cheese.

CHICKEN CAESAR WRAP

Applewood grilled chicken breast, bacon, romaine hearts, parmesan herb crumble, creamy caesar dressing.

GREEK CHICKEN WRAP

Applewood grilled chicken breast, baby spinach, feta cheese, tomatoes, cucumbers, red onion, bell peppers, kalamata olives, honey dijon vinaigrette.

TURKEY CRANBERRY BRIE WRAP

Shaved turkey, brie cheese, dried cranberries, sliced apples, red onions, lettuce, honey mustard aioli.

ANTIPASTI WRAP

Grilled portobello mushrooms & zucchini, roasted red peppers, sundried tomato pesto, balsamic reduction, garlic herb aioli.

SWEET CHILI BEEF WRAP

Seasoned ground beef, seasoned furikake rice, julienne carrots, cucumbers, bell peppers, red onions, mango, sweet chili sauce.

SWEET CHILI TOFU WRAP

Seasoned furikake rice, julienne carrots, cucumbers, bell peppers, red onions, mango, sweet chili sauce.

Mains

From the Land

PINEAPPLE CHICKEN

Applewood grilled boneless chicken legs, sweet & sour pineapple sauce, sautéed pineapple, peppers & onions.

CHICKEN MARSALA

Chicken cutlets, marsala wine cream sauce, sautéed mushrooms & onions.

TANDOORI CHICKEN

Marinated boneless chicken legs, chimichurri, diced onions & tomatoes.
Served with tzatziki.

LEMON HERB CHICKEN

Chicken cutlets, lemon herb vinaigrette.

CHICKEN PARMESAN

Panko crusted chicken cutlets, pomodoro sauce, mozzarella cheese, basil pesto.

O.G. BBQ CHICKEN

Sweet soy & garlic marinated boneless chicken legs, pickled red onions, mango salsa.
Served with garlic herb aioli.

JERK CHICKEN

Jerk marinated grilled boneless chicken legs, pickled red onions, mango salsa.
Served with garlic herb aioli.

ROSEMARY PORK LOIN

Herb crusted pork loin, demi cream sauce, preserved mustard seeds.

APPLEWOOD GRILLED BBQ CHICKEN

Applewood grilled boneless chicken legs, BBQ sauce, corn salsa.

SMOKED BRISKET STROGANOFF

+10 /person

Sautéed mushrooms & onions, rosemary potatoes, demi cream sauce.

ROAST BEEF

+10 /person

Slow cooked sirloin, red wine maple demi glaze.

SMOKED BEEF BRISKET

+10 /person

24 hour smoked beef brisket, served with BBQ sauce, pickled cucumbers & onions.

From the Sea

FIRECRACKER SHRIMP

Lightly battered tiger shrimp, maple chili sauce, mango salsa.

CAJUN SHRIMP

Fried tiger shrimp, cajun garlic butter, chipotle aioli, corn salsa.

APPLEWOOD SALMON

+10 /person

Applewood grilled salmon, honey mustard, corn salsa.

HONEY MISO SALMON

+10 /person

Sesame crusted salmon, honey miso glaze, pickled red chilies, chives.

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Mains

From the Garden

EGGPLANT PARMESAN

Panko crusted eggplant, pomodoro sauce, mozzarella, roasted grape tomatoes, basil pesto.

APPLEWOOD ROASTED CAULIFLOWER

Served with chimichurri.

PINEAPPLE TOFU

Applewood grilled tofu, sweet & sour pineapple sauce, sautéed pineapple, peppers & onions.

BUTTER TOFU

Fried tofu, tomato cream sauce, chimichurri, diced onions & tomatoes.

Rice, Pasta & Noodles

PENNE POMODORO

Penne pasta, pomodoro sauce, roasted grape tomatoes, basil pesto, parmesan snow.

GNOCCHI

Italian potato pillows, basil pesto cream sauce, mushrooms, roasted grape tomatoes, baby spinach, parmesan snow.

BUTTERNUT SQUASH RAVIOLI

Sundried tomato vinaigrette, baby spinach, candied walnuts, roasted grape tomatoes, sundried tomato pesto.

MUSHROOM RAVIOLI

Basil pesto cream sauce, mushroom paste, truffle oil, parmesan snow.

O.G. MAC & CHEESE

Cavatappi pasta, bechamel cheese sauce, cheese blend, parmesan herb crumble.

TRUFFLE MAC & CHEESE

Cavatappi pasta, bechamel cheese sauce, truffle paste, truffle oil, goat cheese, parmesan herb crumble.

GINGER SCALLION RICE

Fried garlic, furikake.

VEGETABLE FRIED RICE

Mixed vegetables, egg, sweet soy sauce, furikake.

SPANISH RED RICE

Tomato sofrito braised rice, pico de gallo.

PANCIT CHOW MEIN

Egg chow mein noodles, julienne vegetables, sweet lime soy sauce.

BRISKET MAC & CHEESE

+4 /person

Cavatappi pasta, smoked & pulled beef brisket, bechamel cheese sauce, BBQ sauce, cheese blend, parmesan herb crumble.

BEEF LASAGNA

+4 /person

Beef ragout, pomodoro sauce, bechamel cheese sauce, mozzarella, roasted grape tomatoes.

MUSHROOM & SPINACH LASAGNA

+ 4 /person

Pomodoro sauce, ricotta cheese, mozzarella, basil pesto.

BEEF RIGATONI

+4 /person

Rigatoni pasta, beef ragout, pomodoro sauce, mushrooms, roasted grape tomatoes, parmesan snow, basil pesto.

CAJUN SHRIMP PENNE

+4 /person

Penne pasta, cajun shrimp, rosé sauce, roasted grape tomatoes, mushrooms, roasted red peppers, baby spinach, basil pesto, parmesan snow.

CAJUN CHICKEN PENNE

+4 /person

Penne pasta, cajun grilled chicken, rosé sauce, roasted grape tomatoes, mushrooms, roasted red peppers, baby spinach, basil pesto, parmesan snow.

Sides

ROSEMARY ROASTED POTATOES 🌿 ✂️

TRUFFLE ROASTED POTATOES 🌿

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

ROASTED BRUSSEL SPROUTS 🌿

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

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

CUPCAKES 🌿

Choice of 1

Chocolate · Red Velvet · Lemon Vanilla · Vanilla

O.G. COOKIES 🌿

Choice of 1

Double Chocolate · Red Velvet · Chocolate Chunk

O.G. BROWNIES 🌿

Choice of 1

Blondie · Chocolate Brownie

TIRAMISU 🌿

CHOCOLATE ECLAIRS 🌿

O.G. TARTS 🌿

Choice of 1

Lemon Meringue · Chocolate · Blueberry · Strawberry
Raspberry · Matcha



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