

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

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.

Breakfast & Brunch Options

EGG CROISSANTS 🌿

Scrambled eggs, cheddar cheese, O.G. sauce.

BACON & EGG CROISSANTS

Brown sugar maple bacon, scrambled eggs, cheddar cheese, O.G. sauce.

BREAKFAST BAOS

Bacon onion jam, scrambled eggs.

QUICHE TARTLETS

Choice of one:

Spinach & feta 🌿

Lorraine (bacon & onions)

Wild mushrooms & thyme 🌿

Balsamic roasted tomatoes 🌿

EGG BENEDICT CUPS 🌿

Brioche bread, quail egg, cheddar cheese, hollandaise.

MINI PANCAKE STACKS 🌿

Blinis, strawberries, blueberries.

Served with maple syrup.

Vegan available upon request

FRENCH TOAST CUBES 🌿

Icing sugar dusted. Served with whipped strawberry cream cheese.

CHIA PUDDING CUPS 🌿

Overnight oats, milk, chia seeds, mixed berries.

Gluten free available upon request

Dairy free available upon request

SMOKED SALMON BLINIS 🍽️

Blinis, smoked salmon, crème fraîche, capers, chive oil, dill.

SCRAMBLED EGG BRIOCHE 🌿

Cheesy scrambled eggs, chives.

CHICKEN & WAFFLES 🍽️

Buttermilk fried chicken, mini waffle, herb-infused maple glaze.

AVOCADO ON TOAST 🌿

Rosemary honey whipped feta, avocado, balsamic roasted tomatoes.

Cold Canapés

AHI TUNA POKE حلال

Sesame-marinated ahi tuna, sweet-spiced yuzu, avocado mousse, black sesame ash.

TRUFFLE BEEF TARTARE حلال 🥗

Crisp tart, seasoned beef, cured egg yolk, crispy shallots.

CAPRESE CROSTINI 🥗

Baguette bread, bocconcini cheese, cherry tomatoes, balsamic glaze, dill.

PROSCIUTTO CROSTINI 🥗

Baguette bread, prosciutto, cherry tomatoes, balsamic glaze, chives.

TAPENADE CROSTINI 🥗 🥗

Baguette bread, olive tapenade, lemon zest, micro greens, herb oil.

SMOKED SALMON BRUSCHETTA CROSTINI حلال

Baguette bread, smoked salmon, whipped cream cheese, dill, lemon.

DUCK CONFIT TOAST حلال

Brioche bread, duck confit, pickled cherries, cherry gastrique, sea salt, micro arugula.

CRUDITÉ CUPS 🥗 🥗

O.G.'s crudité served with ranch dip.

HUMMUS CUPS 🥗

Naan stick, tortilla chips, bread stick.

SMOKED SALMON BLINI حلال

Blini, smoked salmon, crème fraîche, capers, chive oil, dill.

CAESAR SALAD

Baby gems, maple bacon, parmesan herb crumble, crisp capers, pickled mustard seeds, creamy caesar dressing, parmesan snow.

CAPRESE SKEWERS 🥗 🥗

Grape tomatoes, bocconcini cheese, balsamic reduction.

CHARCUTERIE CUPS 🥗

Artisanal meats, pretzels, marinated olives, seasonal fruit.

CHEESE CUPS 🥗

Artisanal cheese, pretzels, marinated olives, seasonal fruit.

VIETNAMESE SPRING ROLLS 🥗 🥗

Garlic herb aioli, cucumber, mango, heirloom carrots, jicama, romaine, cilantro, hoisin sauce.

COMPRESSED WATERMELON 🥗 🥗

Tequila & lime watermelon, feta cheese.

BEETROOT & LOX حلال 🥗

Cured beetroot lox salmon, dill crema, pickled red onions, capers, tapioca crisp.

SANTORINI SKEWERS 🥗

Herb marinated cucumber, feta cheese, tomato, kalamata olives, dill, mint.

SHRIMP COCKTAIL 🥗 🥗

Poached tiger shrimp, cocktail sauce.



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Warm Canapés

BBQ BEEF BRISKET SLIDERS

Smoked pulled brisket, BBQ sauce, O.G. sauce, pickled cucumbers, caramelized onions, brioche buns.

GOCHUJANG SLIDERS

Gochujang chicken, coleslaw, garlic aioli, brioche buns.

EGGPLANT PARMESAN SLIDERS

Panko-crusted eggplant, pomodoro sauce, cheese blend, basil pesto, brioche buns.

CHEESEBURGER SLIDERS

Beef patty, BBQ sauce, O.G. sauce, cheddar cheese, caramelized onions, pickled cucumbers, brioche buns.

FRIED CHICKEN SLIDERS

Buttermilk fried chicken, chipotle aioli, pickled cucumbers, pickled red onions, brioche buns.

PLANT BURGER SLIDERS

Plant based patty, O.G. sauce, cheddar cheese, pickled cucumbers, tomato, lettuce, brioche buns.

LEMON PEPPER CHICKEN SKEWERS

Herb & lemon marinated chicken, chimichurri, pickled red onions, chipotle aioli.

MISO MARINATED CHICKEN SKEWERS

Boneless chicken thighs, miso paste, pickled julienne carrots, soy jus.

O.G. BBQ CHICKEN SKEWERS

Lemongrass sweet soy & garlic marinade.
Served with garlic herb aioli.

TANDOORI CHICKEN SKEWERS

Served with tzatziki.

YAKITORI INASAL

Sweet soy chicken thighs, pickled papaya, garlic aioli, toasted garlic, ginger scallion oil.

HOISIN BRISKET BAOS

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

JERK CHICKEN BAOS

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

BULGOGI TOFU BAOS

Fried tofu, chili hoisin bulgogi sauce, plant based chili aioli, cucumbers, pickled red onions, steamed bao buns.

FIRECRACKER SHRIMP BAOS

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

BRAISED PORK BELLY BAOS

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

CHILI SESAME GROUND TOFU

Plant based garlic herb aioli, pickled red onions, chives, radish, crispy wonton shell.

PEKING DUCK

Slow-roasted duck, hoisin glaze, cucumbers, carrots, pickled red chilies, scallions, mini pancakes.

GRILLED TIGER SHRIMP

Grilled applewood shrimp, chipotle aioli, mango salsa.

BEEF BRISKET ARANCINI

Cajun BBQ brisket risotto balls, cheddar & mozzarella cheese, pickled red onions. Served with honey mustard aioli.

MUSHROOM ARANCINI

Rosemary truffle mushroom risotto balls, mozzarella cheese. Served with garlic herb aioli.

STREET CORN RIBLETS

Garlic herb aioli, tajin, cilantro.
Served with chipotle aioli.

SHRIMP SKEWERS

Applewood grilled shrimp, grape tomatoes.
Served with garlic herb aioli.

VEGETABLE SPRING ROLLS

Minimum 2 dozen
Served with sweet chili sauce.

HOISIN BEEF SPRING ROLLS

Minimum 2 dozen
Served with garlic herb aioli

BACON CHEESEBURGER SPRING ROLLS

Minimum 2 dozen
Ground beef, smoked bacon, cheddar cheese, O.G. sauce.
Served with chipotle aioli.

MUSHROOM FLATBREAD

Garlic herb aioli, roasted mushrooms, ricotta, mozzarella, baby arugula, balsamic reduction, shaved grana padano.

PARMA FLATBREAD

Garlic herb aioli, prosciutto, soft mozzarella, roasted grape tomatoes, baby arugula, balsamic reduction, shaved grana padano, sundried tomato pesto.

CAPRESE FLATBREAD

Pomodoro sauce, soft mozzarella, roasted grape tomatoes, basil pesto, balsamic reduction, fresh basil.

CALABRESE FLATBREAD

Pomodoro sauce, soft mozzarella, calabrese sausage, kalamata olives, pickled red chilies.