

PICK UP & DELIVERY PLATTER MENU

OGcatering.com



Breakfast & Brunch (minimum 10 people)

BREAKFAST PROTEIN PLATTER

Selection of:

Bacon 

Breakfast pork sausage

Soft scrambled eggs  

Potato Hash 

Brown sugar maple bacon +2 

Brown sugar maple peameal bacon +2 

Turkey bacon +2 

Choice of 2 options

Choice of 3 options

THE O.G. FARMERS SANDWICH

Potato bun, egg, cheddar cheese, hash brown, chipotle aioli, brown sugar maple bacon.

CLASSIC BREAKFAST SANDWICH

Potato bun, egg, cheddar cheese.

BREAKFAST BURRITO

Flour tortilla, egg scramble, cheese blend, hash brown, sautéed peppers & onions, tomato, avocado, chipotle aioli.

BREAKFAST TOFU WRAP

Flour tortilla, tofu scramble, pico de gallo, avocado, chipotle aioli.

FRITTATA CROISSANT

Freshly baked croissant, mushroom cheddar frittata, baby spinach, garlic herb aioli.

SMOKED SALMON CROISSANT

Freshly baked croissant, smoked salmon, whipped cream cheese, baby spinach, red onions, capers, sliced tomatoes, cucumbers.

BREAKFAST PASTRY BASKET

Assortment of freshly baked breakfast pastries.

CLASSIC BREAKFAST PLATE

Scrambled eggs, choice of bacon or breakfast pork sausage, toast. Served with side house salad & potato hash.

THE VEGAN WORKS PLATE

Tofu scramble, potato hash, grilled tomatoes & mushrooms, avocado, gluten free toast.

MINI EGG FRITTATAS

Choice of 1 per dozen.

Bacon, cheddar, chives

Potato, cheddar, chives 

Mushroom, spinach, red pepper, feta 

YOGURT PARFAIT CUPS

Greek yogurt, granola, mixed nuts & seeds, fresh berries, honey, fruit compote.

8 1/2
Per Person

12
Per Person

10
each

8
each

10
each

10
each

10
each

12
each

6
Per Person

15
Per Person

18
Per Person

50
Per Dozen

60
Per Dozen

ADD-ONS:

ADD SIDE HOUSE SALAD   3

ADD SIDE BERRIES   5

ADD SIDE YOGURT PARFAIT   5

Breakfast & Brunch Platters (serves up to 10 people)

BUILD YOUR OWN YOGURT PARFAIT PLATTER

Greek yogurt, granola, mixed nuts & seeds, fresh berries, honey, fruit compote.

CHICKEN & WAFFLES

Buttermilk fried chicken strips, cheddar waffles, pickled jalapeños, maple syrup.

SMOKED SALMON & BAGELS PLATTER

Freshly baked bagels, smoked salmon, whipped cream cheese, sliced tomatoes, cucumbers, red onions, capers.

95

100

150

O.G. FRENCH TOAST

Battered cinnamon challah bread, fresh berries, fruit compote, maple syrup.

O.G. PANCAKES

Buttermilk pancakes, fruit compote, fresh berries, maple syrup.

O.G. WAFFLES

Vanilla waffles, fruit compote, fresh berries, maple syrup.

80

65

75

 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 (serves up to 10 people)

THE O.G. CHOPPED SALAD

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

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.

VILLAGE GREEK SALAD

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

O.G. FARMERS CAESAR SALAD

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

STRAWBERRY AVOCADO SALAD

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

CAPRESE SALAD

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

85 BEET & GOAT CHEESE SALAD

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

65 GRILLED VEGETABLES ANTIPASTI

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

75 CHICKEN COBB SALAD

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

75 CHICKEN VERMICELLI SALAD

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

85 GREEK PASTA SALAD

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

95 CAPRESE PASTA SALAD

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

85

95



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Finger Foods (per dozen)

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.

O.G. BBQ CHICKEN SKEWERS

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

TANDOORI CHICKEN SKEWERS

Served with tzatziki.

CAPRESE SKEWERS

Grape tomatoes, bocconcini cheese, balsamic reduction.

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.

55 HOISIN BEEF SPRING ROLLS

Minimum 2 dozen

Served with garlic herb aioli.

45 BACON CHEESEBURGER SPRING ROLLS

Minimum 2 dozen

Ground beef, smoked bacon, cheddar cheese, O.G. sauce.

Served with chipotle aioli.

60 BBQ BEEF BRISKET SLIDERS

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

60 CHEESEBURGER SLIDERS

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

50 FRIED CHICKEN SLIDERS

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

60 PLANT BURGER SLIDERS

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

75 EGGPLANT PARMESAN SLIDERS

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

30 SHRIMP COCKTAIL

Poached tiger shrimp.

Served with cocktail sauce.

36

36

65

65

65

65

60

75



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Appetizer Platters (serves up to 10 people)

FLATBREADS

Choice of 2

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.

CRUDITÉ PLATTER

Served with hummus & tzatziki.

MEZZE PLATTER

Hummus, tzatziki, mix of grilled & pickled vegetables, assortment of bread.

50 CHEESE PLATTER 160

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

CHARCUTERIE PLATTER 160

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 225

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.

BURRATA BRUSCHETTA PLATTER 85

Fresh burrata cheese, grape tomatoes, crostinis, basil pesto, balsamic reduction.

75 GUAC & CHIPS 50

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

80 DIPS & STICKS 40

Chef's choice of dips, artisanal crackers & bread sticks.

FRESH SEAFOOD PLATTER MP

Seasonal selection.

Handhelds

SIGNATURE COLD SANDWICH PLATTER 80

6 sandwiches cut into halves
Choice of 2 selections per platter

Gluten free bread available upon request

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.

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Mains (serves up to 10 people)

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.

SMOKED BRISKET STROGANOFF

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

ROAST BEEF

Slow cooked sirloin, red wine maple demi glaze.

SMOKED BEEF BRISKET

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

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.

From the Sea

APPLEWOOD SALMON

Applewood grilled salmon, honey mustard, corn salsa.

HONEY MISO SALMON

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

FIRECRACKER SHRIMP

Fried tiger shrimp, maple chili sauce, mango salsa.

CAJUN SHRIMP

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

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.

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

35 CREAMY TRUFFLE & CHIVE MASHED POTATOES

50 MARKET VEGETABLES

65 GRILLED ASPARAGUS

65 LEMON GARLIC BROCCOLINI

55 CHOP SUEY

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

Add grilled chicken breasts or garlic shrimp +25

55

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

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.

BEEF LASAGNA 🍲

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

MUSHROOM & SPINACH LASAGNA 🌿

Pomodoro sauce, ricotta cheese, mozzarella, basil pesto.

BEEF RIGATONI 🍲

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

CAJUN SHRIMP PENNE

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

80 CAJUN CHICKEN PENNE 🍲 120

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

95 O.G. MAC & CHEESE 🌿 85

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

140 TRUFFLE MAC & CHEESE 🌿 100

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

140 BRISKET MAC & CHEESE 🍲 120

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

GINGER SCALLION RICE 🌿

Fried garlic, furikake.

95 VEGETABLE FRIED RICE 🌿🥛 60

Mixed vegetables, egg, sweet soy sauce, furikake.

120 SPANISH RED RICE 🌿🍷 60

Tomato sofrito braised rice, pico de gallo.

PANCIT CHOW MEIN 🌿🥛

Egg chow mein noodles, julienne vegetables, sweet lime soy sauce. 70



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Desserts

CUPCAKES 🌿

Choice of 1 per dozen

Chocolate • Red Velvet • Lemon Vanilla • Vanilla

O.G. BROWNIES 🌿

Choice of 1 per dozen

Blondie • Chocolate Brownie

O.G. TARTS 🌿

Choice of 1 per dozen

Lemon Meringue • Chocolate • Blueberry • Strawberry • Raspberry • Matcha

CHOCOLATE ECLAIRS 🌿

TIRAMISU 🌿

Serves up to 10 people

Espresso lady fingers, whipped mascarpone, caramel.

ASSORTED DESSERT PLATTER 🌿

Serves up to 12 people

Chef's selection.

FRESH FRUIT & BERRIES PLATTER 🌿 🌱

Serves up to 12 people

TROPICAL FRESH FRUIT PLATTER 🌿 🌱

Serves up to 12 people

O.G. COOKIES 🌿

Choice of 1 per dozen

Double Chocolate • Red Velvet • Chocolate Chunk

72 Per Dozen	STRAWBERRY TRES LECHES CAKE CUPS 🌿 <i>Minimum 2 dozen</i> Strawberry cheesecake sponge, three milks, cheesecake cream, strawberries.	72 Per Dozen
48 Per Dozen	BISCOFF CHEESECAKE CUPS 🌿 <i>Minimum 2 dozen</i> Cheesecake layered, mascarpone, biscoff crumble, cocoa dust, biscoff cookie.	72 Per Dozen
40 Per Dozen	ESPRESSO CHOCOLATE MOUSSE CUPS 🌿 <i>Minimum 2 dozen</i> Smooth dark chocolate mousse, whipped cream, cocoa dust, toasted coconut.	72 Per Dozen
60 Per Dozen	CHOCOLATE BROWNIE BITES 🌿 <i>Minimum 2 dozen</i> Brownies, whipped cream, powdered sugar, berries.	48 Per Dozen
80	BLONDIE BITES 🌿 <i>Minimum 2 dozen</i> Blondie, whipped cream, cocoa dust, toasted coconut.	48 Per Dozen
65	OREO CHEESECAKE CUPS 🌿 <i>Minimum 2 dozen</i> Oreo cheesecake layered, whipped cream, oreo crumble, cocoa dust, oreo cookie.	72 Per Dozen
80	MATCHA CUPS 🌿 <i>Minimum 2 dozen</i> Matcha mousse, cookie crumble, vanilla cream, matcha dust.	72 Per Dozen
120	FRUIT KEBOBS 🌿 🌱 <i>Minimum 2 dozen</i> Seasonal fresh fruit skewers.	60 Per Dozen

Beverages

CANNED SOFT DRINKS

Coke, diet coke, ginger ale

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 & sweetener.	
3	Serves up to 10 people	
3 1/2	Serves up to 40 people	36 120
7		
7		
9		

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