

# PLATED MENU

OGcatering.com



# SEATED PLATED MENU

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*Pre-selection in advance required*

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**45**  
PER PERSON

## Menu A

*Includes fresh baked bread with maple truffle butter for the table*

Choose 1 first course

Choose 1 main

Choose 1 dessert

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

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**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

Choose 1 dessert

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

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**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)

Choose 1 dessert

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

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### 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

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## 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

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## 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.

🌿 VEGETARIAN 🌱 VEGAN ✂️ GLUTEN FREE 🥛 DAIRY FREE 🌶️ SPICY 🥜 NUT ALLERGEN 🍷 HALAL

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# Main Course

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## 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 حلال

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

# Vegetarian/Vegan Options (INCLUDED)

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## 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

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## 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.