

Corporate Menu

Email: ogstonfamilycatering@gmail.com



Breakfast

Price Per Person

BREAKFAST BUFFET \$18

Fresh fruit salad, toast station, scrambled eggs, hash browns, your choice of sausage or bacon

SWEETER BREAKFAST BUFFET \$18

French toast, pancakes, maple syrup, whipped cream, and your choice of sausage or bacon

CONTINENTAL \$17

Fresh fruit platter, toast station, homemade pastries, preserves, butter, granola and assorted yogurts

EURO CONTINENTAL \$29

Charcuterie and domestic cheeses, fresh fruit platter, toast station, breakfast pastries, preserves, butter, granola and assorted yogurts

Grab and Go Breakfast Sandwiches \$17

Fresh baked bread with your choice of bacon or sausage, fried egg, cheddar, and hash browns

Make it a wrap \$2.5

Add extra breakfast meat to your breakfast for \$5.5 Add Cheese platter for \$9 Add Charcuterie for \$11

Coffee, decaf, tea and juice included with all above buffets

gluten-free options available at \$5 per person



Ogston Family Catering

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All food and beverage are subject to 18% service charge and 5% GST



COFFEE BREAK MENU

\$16 per person

Coffee & tea with choice of two of the following:

- Fresh fruit salad
- Fresh baked pastries
- · Fresh whole fruit
- Assorted granola bars
- Homemade muffins
- Crudité platter with dip
- Assorted cookies
- Home made chips and dip
- Fresh baked bread and preserves

Add domestic cheese platter for \$9 per person

Add domestic cheese platter and charcuterie for \$20 per person







BUFFET SALAD & SOUP CHOICES

SALADS

\$6.5 per person
Goat Cheese and Spinach Salad Mixed
Green Salad
Caesar Salad
Pasta Salad
Potato Salad
Beet Salad
German potato salad

SOUPS

\$6.5 per person
Tomato & Basil
Garden Vegetable
Chicken & Corn Chowder
Country Cream of Mushroom
Loaded Baked Potato and Bacon
Cream of Broccoli and Cheddar
Carrot & Ginger
Butternut Squash
Beef & Barley





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Buffets

Price Per Person

TACO BAR \$19 Add Protein \$3

Choice of Taco beef, Pulled Mexican chicken, or Slow braised BBQ pulled pork, hard and soft taco shells, sour cream, charred corn bean salsa, onions, tomatoes, lettuce, Tex-Mex cheese, rice and baked beans and a mixed green salad

SOUP, SALAD & SANDWICH \$18

House-made soup of the day or choose from our extensive list, choice of a salad, assorted sandwiches and fillings. See options on next page

PASTA BAR \$24

Italian sausage and vegetable rotini pasta with marinara sauce, bacon mac and cheese, Caesar salad, mixed green salad and homemade garlic bread

BEEF OR PORK ON A BUN \$24

Choice of braised beef or pulled pork tossed in house made BBQ sauce, mixed green salad, potato salad and brioche buns

CAMP FIRE MEAL \$36

sirloin steaks, grilled bratwurst, home-style baked beans, herb roasted potatoes, mixed green salad, homemade biscuits and sausage gravy

BURGER BAR \$24

Build your own beef burgers or marinated chicken breast, brioche buns, lettuce, tomato, Swiss cheese, cheddar cheese, onions, pickles, creamy coleslaw and potato salad

ITALIAN DINNER \$32

Chicken parmesan in a rich tomato sauce with mozzarella, roasted vegetarian lasagna, Caesar salad, rotini pasta salad, seasonal garden vegetables, and homemade garlic bread

OFF THE GRILL BBQ \$34

Grilled BBQ chicken, slow roasted pork back ribs, seasonal vegetables, homemade baked beans, seasonal green salad, German potato salad and homemade biscuits

OFC GAME MEATLOAF \$28

Chef's bison, elk and beef meatloaf with garlic mashed potatoes, seasonal vegetables, caramelized onion, gravy, choice of salad and fresh baked buns



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Sandwich Options

Choices below or Assorted

Brown Sugar Glazed Ham Served with honey Dijon mayo, lettuce, tomato, red onion, swiss cheese

Slow Roasted Turkey
Served with cranberry mayo, lettuce, tomato

Classic B.L.T.
Served with lettuce, tomato, and roasted garlic aoli

Dijon Crusted Roast Beef
Served with lettuce, tomato, fried onion, cheddar cheese, and horse radish aioli

Tuna Salad
Served with lettuce, tomato and red onion

Roasted Wild Mushroom

Served with lettuce, red onion, charred red peppers, herb infused ricotta, and fresh pesto aioli

Roasted Chicken Club Served with lettuce, tomato, bacon, and roasted garlic aioli

Add fresh baked bread and loafs \$4.50



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Desserts

Price Per Person \$6

Carmel Apple Crisp

Double Chocolate Brownie

Assorted Seasonal Pies

Spiced Carrot Cake with Cream Cheese Frosting

Pineapple Upside Down Cake

Maple Pecan Crumb Cake

Strawberry Dream Cake

Coffee Cake with Cinnamon Infused Glaze

Toasted Almond Cake

Salted Carmel Cake

New York Cheesecake

Other Sweets

Price Per Person

Assorted Homemade Cup Cakes \$5

Assorted Pastries \$5

Assorted Homemade Cookies \$4

Homemade Chocolate Bar \$5

Choice of Almond, Cookie and Cream, Cranberry Curry, Rocky Road, Toasted Coconut







Extra's

Price Per Person House-made Corn Chips, Salsa \$5 Vegetable Crudité with Dip \$6 Fresh Fruit Platter \$6

Chipotle Mango Duck Wings with Honey and Walnuts \$12
House-made Bruschetta with French Baguette Crostini \$7
Smoked Gouda Corn and Bacon Crostini \$7
Assorted Domestic Cheese, Pickles, Gherkins, Olives, and Crackers \$9

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Assorted International Cheese pickles, Gherkins, Olives, and Crackers \$15

Assorted Domestic Cheese and Charcuterie Platter \$20

Fresh Made Pita and Hummus \$7
Home Made Potato Chips \$5
Fresh Baked Bread \$4.5

Sweet Tea and Punch Bar \$8
Assorted homemade sweet teas and punches
Ultimate Hot Chocolate and Coffee Bar \$8

Homemade cinnamon hot chocolate, fresh brewed coffee, assorted garnish Gluten-free options available at \$5 per person



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Bar services

Ogston Family catering offers full host or cash bar service for any event.

Bar Services

Host bar – Event host pays for all quest drinks

Cash bar – Guests pay for their own drinks

Toonie bar – Guest pays \$2 per drink, host covers remainder cost

All bars include bar mixes and condiments, glassware may be charged at a nominal fee.

Please discuss with your catering contact to ensure that you book the best bar for your event.

STAFFING

Serving Staff for all events \$22 / hour

All events require a minimum of 1 staff member, minimum 3 hours

All bars require staffing.

\$32 / hour per staff member, minimum 3 hours

CHEF SERVICES

Our chefs have a wide array of knowledge and talent to provide the best experience for you and your guests.

Chef fee \$32 / hour minimum 3 hours per event

Carving Stations

Prime rib, smoked salmon carving, sushi, crepes, live action stations

Chef at home

Ask about our chef at home service

Ogstonfamilycatering@gmail.com or 250-515-2020

Pricing does not include GST or service charge

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Plate and Glassware Rentals

Plate Rental \$ 1 per person includes

10" white round plate

6" side plate round

Side bowls

Glass rentals \$ 1 per person includes

8 oz Wine glass Dual Purpose

9 oz Highball Glass

9 oz Water Glass

Cutlery Rental \$ 1 per person includes

Linen like napkin Butter Knife

Fork Steak knife

Soup Spoon Dessert Spoon

Décor

For any event we will try and match your décor with our finest stainless steel, glass and crystal options or wood based décor

Upon return

All items rented or used in event must be returned in the same way they were received. Any broken or missing items will be charged the cost of replacement and will be added to the final bill of event

We will take care of cleaning all dishes and glassware at any event

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FINER PRINT

Children 0-4 years of age = free 5-10 years of age = $\frac{1}{2}$ price

Confirmation of final guest count must be given 14 days prior to the event. You will be charged for the number of guests which was confirmed, unless more arrive than expected. If this is to occur, you will then be billed for each individual over the confirmed number of guests.

All function details must be arranged at least 14 days prior to the function.

Ogston family catering reserves the right to make alterations if product is unavailable at the time of the event.

A 25% or \$500 deposit fee, whichever is more, is required at time of confirmation. Full payment is required one day after termination of event by e-transfer, cheque, cash, or credit card (3% processing fee). Payments may be paid within 30 days of termination of event only if prior arrangements have been made. All cheques must be made out to Ogston Family Catering.

Outstanding Balance

Any Balance unpaid after 30 days will be charged 3.99% interest per month outstanding

There will be no charges applied if a cancellation notice is given at least 30 days prior to the function. In the event of a charge, the client will be charged for the number of guests confirmed. The client will be charged for the full amount of the function if no one shows up for the event and no cancellation notice was given.

The client is responsible for damages to or on the venue's property or injury to the staff and/or guests caused by the client and/or client's guests.

Ogston family catering has the right to refuse service to any guest.

All food allergies must be presented 14 days before event