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# *WEDDING*

  

# *MENU*

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Ogston Family catering  
for any questions or inquires please contact us for all your catering needs  
Phone: 250-515-2020      Email: [ogstonfamilycatering@gmail.com](mailto:ogstonfamilycatering@gmail.com)  
All food and beverage are subject to 18% service charge and 5% GST



## Platters

*Price Per Person*

### *Confit Duck Wings \$12*

*Seasoned with mango chipotle, honey, and roasted walnuts*

### *Tomato and Bocconcini Bites \$6.5*

*Served on a crostini, fresh basil, cracked black pepper, and balsamic reduction*

### *Charred Corn Bacon Smoked Gouda Crostini \$7*

### *Bruschetta Bites \$6*

*Served on fresh focaccia drizzled with balsamic reduction*

### *Assorted Arancini \$6 Choice of*

*Roasted wild mushroom, slow braised duck, roasted garlic and parmesan*

### *B.B.Q. Chicken Taco Bites \$6*

*Crispy corn tortilla, shred lettuce, tomato, onion, drizzle of chipotle dressing*

### *Double Smoked Bacon Croquette \$6.5*

*Served with chipotle aioli*

### *Maple Bacon and Cracked Black Pepper Sliders \$9*

*Fresh baked bread, roasted garlic aioli, tomato and lettuce*

### *Crispy Chicken Sliders \$8*

*Served with green onion and pickled chili slaw*

### *Slow Braised Duck Pita Bites \$8*

*Served on home made pita, topped with pickled chili slaw and sweet pepper relish*

### *Ahi Tuna Wonton Nachos \$10*

*Served on wonton chips, topped with charred pineapple salsa, and pickled ginger aioli*

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## *Platters*

*Price Per Person*

*Farm Fresh Vegetable platter \$5*

*Local fresh vegetables and dip*

*Fresh Fruit Platter \$6*

*Assorted local and international fruit*

*Cheese and Cracker Platter \$7*

*Local assorted cheese, crackers, and roasted olives*

*International Cheese Platter \$13*

*International cheese, crackers, and roasted olives*

*Charcuterie Platter \$10*

*Local and international assorted dried and cured meats and condiments*

*Homemade Chips and Dip \$4*

*Fried corn tortillas and homemade salsa*

*Hummus and Fresh Pita \$7*

*Choice of roasted red pepper or roasted garlic and parmesan hummus*

*Homemade Potato Chips \$4*

*Choice of salt and pepper, maple bacon, mango chipotle*

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## HOT BUFFETS

*Price Per Person*

### *Taco Bar \$18.5 Add Protein \$3*

*Choice of BBQ pulled pork, taco beef, marinated chicken served with lettuce, tomato, onions, salsa, sour cream, mixed cheese, soft or hard shell tacos*

### *Burger Bar \$22.5*

*Choice of homemade beef patty or marinated chicken served with brioche buns, lettuce, tomatoes, red onion, swiss, cheddar, pickles, coleslaw, and potato salad and assorted condiments*

### *Hot Off the Grill \$33*

*Slow roasted BBQ back rib, brown sugar rub chicken, served with caramelized onions, german potato salad, baked beans, seasonal vegetables, and fresh baked biscuits*

### *Seafood \$38*

*Citrus dill roasted salmon, poached cod topped with citrus cream sauce, served with coconut and lime leaf rice, and seasonal vegetables*

### *Beef on a Bun \$23*

*Slow roasted beef with BBQ au jus, hoagie buns, caramelized onions, assorted condiments, served with potato salad and mixed green salad*

### *Pasta \$28*

*7-layer baked beef lasagna, roasted root vegetable lasagna, Caesar salad, seasonal vegetables, homemade garlic bread*

### *Slow Roasted Ham \$26*

*Brown sugar glazed ham, served with scalloped potatoes, seasonal vegetables, bourbon Dijon apple sauce*

### *Herb Roasted Chicken \$26*

*Marinated chicken, herb roasted potato or garlic mashed potato, seasonal vegetables, sausage and apple dressing, gravy*

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## *Salads*

*Price Per Person \$6.5*

### *Garden Vegetable*

*Local mixed greens and seasonal vegetables with choice of dressing*

### *Caesar*

*Tossed with croutons, bacon, parmesan, and dressing*

### *Goat Cheese Pasta*

*Pesto dressing, red onion, olives, bell peppers,*

### *Broccoli and Cranberry*

*Topped with roasted sunflower seeds*

### *Country Potato*

*The farms classic potato salad*

### *Chipotle Citrus Coleslaw*

*Coleslaw with a kick of chipotle and citrus*

### *Roasted Cauliflower*

*Slow roasted cauliflower bound in a curry infused dressing*

### *Panzanella*

*Marinated tomato, red onion, fresh bread, basil, tossed in balsamic dressing*

### *Spinach and Strawberry*

*Topped with goat cheese, pickled red onion, honey glazed walnuts*

### *Greek*

*Tomato, red onion, mixed olives, bell peppers, feta, balsamic dressing*

### *Roasted Sweet Potato*

*Slow roasted sweet potato, fresh herbs, red onion, grainy Dijon dressing*

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## Desserts

### Sheet Cake

*\$5.5 Price Per Person*

*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 \$4*

*Assorted Pastries \$4*

*Assorted Homemade Cookies \$3.5*

*Croissants Drizzled with Chocolate \$4.5*

*Homemade Apple Fritter Bites \$6*

*Homemade Chocolate Bar \$4*

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

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# Plated Appetizer

*Price Per Person*

*Vegan Root Vegetable Torte \$12*

*Served with a roasted red pepper coconut sauce*

*Pan Fried Pork Belly \$13*

*Served with bourbon apple compote, roasted carrot puree*

**Bacon Wrapped Sea Scallops \$18**

Served on a pickled chili slaw and topped with fennel and orange, brown butter

**Pickled Chili and Mango Salad Roll \$14**

Served with citrus ponzu dipping sauce

**Sticky Side Ribs \$18**

Brown sugar roasted side ribs drizzled with chili infused honey

**Roasted Vegetable and Brie Strudel \$16**

Slow roasted vegetables smothered in brie and wrapped in phyllo

**Baked Brie \$16**

Served with a fig and caramelized apple compote and fresh baked focaccia

**Duck Wings \$12**

Mango chipotle confit topped with honey and glazed walnuts

**Steak Tartar \$20**

Minced Tenderloin, gherkins, onion, fresh herbs, and home-made salt and pepper chips

**Cold Smoked Ahi Tuna \$18**

Arugula, ponzu, cold smoked tuna, avocado, pineapple salsa, crispy wontons

**Duck Tostada \$17**

Slow braised duck, herb roasted goat cheese, green onion slaw, topped with pickled chili's

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## *Plated Salads*

*\$6.5 Price Per Person*

### *Caprese Salad*

*Tomato, bocconcini, fresh basil, balsamic reduction*

### *Waldorf*

*Apple, celery, walnut, grapes, arugula, rice vinegar dressing*

### *Caesar*

*Prosciutto, romaine, parmesan crisp, foccacia*

### *Roasted Beet*

*Roasted beet, mandarin orange, tarragon*

### *Garden Vegetable*

*Mixed greens, seasonal vegetables*

## *Soups*

*\$6.5 Price Per Person*

### *Wild Mushroom and Herb*

*Roasted carrot charred fennel and dill*

### *Braised Beef and Vegetables*

*Blackened Chicken and Corn Chowder*

*Curried Chicken and Chickpea*

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## *Plated Entrees*

*All Entrees Are Market Priced Per Person (Approx. Due to Market Instability)*

### *Seafood*

#### *Roasted Salmon (\$36)*

*Served with dill cream sauce, charred asparagus, and citrus risotto*

#### *Pan Seared Sea Scallop (\$32)*

*Curried coconut fennel broth, pickled parsnip, on a bed of wild rice*

#### *Green Tea Poached Halibut (\$36)*

*Served with a fig compote roasted parsnip puree, garlic fried green beans*

#### *Sesame Crusted Tuna Loin (\$39)*

*Edamame quinoa, chili pickled zucchini salad*

### *Poultry*

#### *Pan Seared Duck Breast (\$42)*

*Wild mushroom risotto, and honey glazed carrots*

#### *Roasted Chicken Supreme (\$32)*

*Pan fried crushed potatoes, carrot puree*

#### *Chicken Cordon Blue (\$28)*

*Roasted garlic mashed potato, charred Brussel sprouts*

#### *Confit Chicken (\$29)*

*Served with wild mushroom and double smoked bacon*

*Crispy herb roasted potato, broccoli*

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## *Plated Entrées*

*All Entrees Market Price Per Person (Approx. Due to Market Instability)*

### *Pork*

*Wild Blueberry Stuffed Pork Loin (\$26)*

*Fresh herb spaetzle, honey glazed carrots*

*Pan Seared Pork Tenderloin (\$28)*

*Served with wild mushroom gravy, crushed potatoes, roasted beets*

*Crispy Pork Belly (\$28)*

*Served with citrus apple slaw, Smokey bacon Dijon confit potato, parmesan Brussel sprouts*

*Herb Apple and Sausage Stuffed Double Pork Chop (\$38)*

*Served with roasted garlic and herb gravy, roasted potatoes, and asparagus*

### *Beef*

*Steak Tenderloin (\$55)*

*Served with bearnaise sauce, roasted garlic mashed potato, maple glazed carrots*

*Ribeye (\$42)*

*Served with wild mushroom demi, loaded twice baked potato, charred cherry tomato's*

*Striploin (\$42)*

*Served with roasted garlic and chive butter, crispy confit potato, rainbow carrots*

*Braised Beef Short Ribs (\$45)*

*Served with fried tri colour potatoes, seared Brussel sprouts served in a dark ale jus*

*Slow Braised Lamb Shanks (\$40)*

*Dark ale braised, herb roasted potato, roasted parsnip puree*

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## *Plated Desserts*

*\$7.5 Price Per Person*

### *Cinnamon Poached Apricots*

*Salted caramel, corn bread crumble*

### *Cheesecake*

*White chocolate and cinnamon, chai, double chocolate*

### *Crème Brule*

*Chia, white chocolate, green tea, baileys,*

### *Dark Chocolate Torte*

*Dark chocolate coconut ganache, marinated berries, sponge toffee*

### *Apple Crisp*

*Carmel apple compote, brown sugar crumble,*

### *Peach Bites*

*Corn bread fried peaches, cinnamon sugar, salted caramel*

### *Poached Pears*

*Honey port infused, cinnamon cream cheese, honey oat crumble*

### *Apple Fritters*

*Caramel apple compote, white chocolate ganache*

### *Strawberry Cake*

*Marinated strawberry and mint, sponge cake, whipped cream*

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## *Late Night Snack Bar*

*Snacks to Keep the Party Going*

*Prices Per Person*

*Poutine Bar \$9.5*

*Fresh cut fries, bacon, local cheese curds, gravy, onions, sausage crumble, chili*

*Slider Bar \$16*

*Assortment of beef, chicken, pork, duck, and vegetable options, condiments*

*Nacho Bar \$18*

*Fresh fried chips, choice of chicken, beef, pork, vegetable, salsa, sour cream, onions, tomato, cheese, rice, beans*

*Hot dog/Smokie Bar \$16/20*

*Local sausage, brioche buns, condiments, fried onions, chili, cheese*

*Chipish Bar \$6*

*Fried corn, potato, flour chips, fresh salsa's, sauces, and seasonings*

*Cheese and Charcuterie \$19*

*Assorted local domestic cheese, assort chef select meats, jams and jellies, roasted and pickled vegetables, crackers*

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## Bar Services

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

### *Available Bar Services*

*Host bar – Event host pays for all guest 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 is included with all bars.*

*Please discuss with the caterer 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 Market Price*

*Prime rib, smoked salmon carving, sushi, crepes*

*Live action stations with chef to entertain your guests*

*Ogstonfamilycatering@gmail.com or 250-515-2020*

*Pricing does not include Plate and Glassware Rentals*

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## ***Rentals***

*Plate Rental \$ .75 per person includes*

*10" white round*

*6" side plate round*

*Side bowls*

*Glass rentals \$ .35 per person includes*

*8 oz Wine glass Dual Purpose*

*9 oz Highball Glass*

*9 oz Water Glass*

*Cutlery Rental \$ .85 per person includes*

*Linen like napkin*

*Butter Knife*

*Fork*

*Steak knife*

*Soup Spoon*

*Dessert Spoon*

*Décor*

*For any event we will try and match the décor you decide on 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 it will be added to the final bill*

*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 - ½ 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, or cash. Payments may be paid within 15 days of termination of event only if prior arrangements have been made. All cheques must be made out to Ogston Family Catering.*

*There will be no charges applied if a cancellation notice is given at least 14 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 reported 14 days before event*

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