



WEDDING

MENU

Ogston Family catering
for any questions or inquiries please contact us for all your catering needs
Phone: 250-515-2020 Email: 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 \$7

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, 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 \$6

Local fresh vegetables and dip

Fresh Fruit Platter \$6

Assorted local and international fruit

Cheese and Cracker Platter \$9

Local assorted cheese, crackers, and roasted olives

International Cheese Platter \$15

International cheese, crackers, and roasted olives

Charcuterie Platter \$11

Local and international assorted dried and cured meats and condiments

Homemade Chips and Dip \$5

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 \$5

Choice of salt and pepper, maple bacon, mango chipotle

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HOT BUFFETS

Price Per Person

Taco Bar \$19 / 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 \$24

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 \$34

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 or Pulled Pork on a Bun \$24

Slow roasted beef with BBQ au jus or BBQ pulled pork, hoagie buns, 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, greek dressing

Roasted Sweet Potato

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

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Desserts

Sheet Cake

\$6 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 \$5

Assorted Pastries \$5

Assorted Homemade Cookies \$4

Homemade Chocolate Bar \$5

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

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Plated Salads

Price Per Person \$6.5

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

Price Per Person \$6.5

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

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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 tomatoes

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

Price Per Person \$7.5

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 \$10

Fresh cut fries, local cheese curds, gravy

Loaded Poutine Bar \$15

Fresh cut fries, onion rings, sweet potato fries, variety of cheese, assorted garnishes, chicken beef and vegetarian gravy

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, assorted garnish

Chipish Bar \$6

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

Cheese and Charcuterie \$20

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

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Sleeping In The Next Morning

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

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

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 extra per person

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Economy Package

Drop and Go Package

We supply everything hot and ready

Or

Reheat it on your time frame

Only a 5% service charge

Small delivery charge if out of service area

Drop off day of event

Pick up the following day

We do all the dishwashing

Supplied

- *Ordered food and beverages*
- *All chaffers and utensils required*
 - *Tables and table cloth*
- *Cutlery and plates and glasses (extra rental cost)*

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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

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Rentals

As requested by event

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 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 within 30 days after termination of event by e-transfer, cheque, cash, or credit card (cc processing 3% 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.

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.

Outstanding Balance

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

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.

To confirm booking we must get a copy of valid I.D. and void cheque or credit card to hold on file

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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