



# O | Cafe CATERING menu

## Savory, Pastries, Baked Goods

All Items can be created with allergy and gluten free products

### **Breakfast à La Carte**

#### **All Butter Croissants (min 6 per order)**

- All butter **\$3.95**
- Cheese **\$4.25**
- Prosciutto Cotto & Cheese **\$4.95**
- Chocolate **\$4.25**

#### **Fresh Baked Muffins (min 6 per order)**

- Muffin **\$3.25**

#### **Rolls (min 6 per order)**

- Beef **\$3.25**
- Chicken **\$3.25**
- Veggie **\$3.25**

#### **Cookies (min 6 per order)**

- Cookie **\$2.75**

#### **Loaves (min 1 loaf, 8 slices, per order)**

- Per Slice **\$2.75**

#### **Bars & Squares (min 6 per order)**

- Bar & Square **\$2.95**

#### **Parfaits (min 6 per order) \$4.95**

- Seasonal preserve yogurt – house made granola
- Seasonal fruit

#### **D-Lish Oatmeal Cups Gluten Free and Nut Free (min 6 per order)**

- Each **\$3.95**



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## Breakfast Wraps and Sandwiches

**\$8.95 each** (min 6 per order)

**O' Wrap** Scrambled organic free range eggs, pan fried hash browns, sautéed onion, red peppers, house charcuterie and Provolone

**Mediterranean Wrap** Scrambled organic free range eggs, roasted tomatoes, spinach, sautéed red peppers, onions and feta

**West Coast Wrap** Scrambled organic free range eggs, spinach, cold smoked salmon, lemon thyme cream cheese

**Breakfast Sandwiches** Cured meats, domestic and imported cheese, organic free range eggs

**Veggie Frittata** Spinach, kale, mushroom, caramelized onion, nugget potato, Provolone, organic free range eggs

**Meat Frittata** House charcuterie, roasted red peppers, shaved onion, nugget potato, Asiago, organic free range eggs

## Breakfast Platters and Boxes

**Served family style on platters or individually boxed** (min. 6 per order)

**Continental \$8.95** Fresh baked assorted pastries with whipped butter and preserves, fresh seasonal fruit and chilled juice

**Breakfast Sandwiches and Wraps \$11.95** A variety of morning sandwiches and/or wraps, fresh seasonal fruit and chilled juice

**Healthy Power Up \$11.95** Yogurt Parfait with Chef's granola, superfood salad and fresh squeezed orange juice

**Bagel Breakfast** with fruit salad and chilled juice **\$12.95**

Choose of:

- organic free range eggs and pan fry pancetta
- smoked salmon and herbed cream cheese
- vegetarian frittata

**The Big Shot \$14.95** organic free range hard boiled eggs, brie, cheddar and swiss cheese, roasted turkey, house bread and herbed cheese spread, fresh seasonal fruit salad, chilled juice



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**Salads** sm-serves 6-9 **\$45.00** md-serves 10-15 **\$68.00** lg-serves 16-22 **\$88.00**

**additional salad \$5.25**

**Garden Sweep** Tender greens, cucumber, tomato, lentil sprouts, pumpkin seeds, honey balsamic dressing

**Caesar** Romaine lettuce, garlic croutons, Parmigiano Reggiano, creamy anchovy, caper dressing

**Caprese** Tomatoes and fresh mozzarella salad, arugula pesto, pine nuts, spinach, olive oil, balsamic

**Potato** Red pepper, muffaletta, caramelized onion, green onion, artichoke, house charcuterie, shredded parmigiana reggiano, housemade Italian oregano dressing

**Pasta** Shredded cheese, balsamic onion, parsley, charred red pepper, bruschetta, artichoke, pesto dressing

**Roasted Broccoli** Salad, carrots, sweet peppers, toasted sesame, hoisin dressing

**Spinach** Strawberry, almonds, goat cheese, shaved red onion, yogurt beets jus dressing

**Couscous** Israeli cous cous, roasted cauliflower, dried fruits, artichoke, sundried tomato, oregano parmesan dressing

**Roasted Beet** Beets, arugula, pumpkin seed, orange segments, shaved fennel, citrus dressing

**Superslaw** Cabbage, fennel, raisin, carrot, kale, lentil sprouts and sweet red wine vinaigrette

**Roasted Squash** Butternut squash, walnuts, red pepper, green onion, fig, Italian parsley with wildflower honey curry dressing

**Quinoa** Roasted squash, dried cranberries, kale, toasted pumpkin seed, charred scallion dressing



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## Panini

sm-serves 6-9 **\$69.00** md-serves 10-15 **\$108.00** lg-serves 16-22 **\$154.00** \*\* additional panini \$8.95 ea

Please choose **3 kinds** from below

**Zio Frank** Mortadella, cotto, speck, provolone, marinated onion, grainy mustard spread

**Zio Mike** Soppressata, provolone, muffaletta, arugula, shaved red onion, basil mayo

**Zia Maria** Porchetta, speck, havarti, lettuce, salsa verde

**Zia Tina** Turkey, havarti, spinach, fig spread, roasted garlic aioli

**Zio BB** Roast chicken, brie, spinach, red peppers, sundried tomato aioli

**Zio Ward** Roast chicken, Asiago, cucumber, spinach, tomato, tzatziki

**DJ Luca** Chicken caesar wrap

**Tony Tuna Face** Rio tuna, lemon, dill, shaved red onion, capers, shaved celery

**Miss Piggy** Prosciutto cotto, porchetta, Swiss, lettuce, pickled mayo, honey mustard

**Mr Piggy** Prosciutto cotto, porchetta, Havarti, lettuce, caramelized onion, grainy mustard sauce

**East End** Roast Beef, charred pickled red onion, Provolone, horseradish mayo, roasted pepper spread, arugula

**Frenchy** Montreal smoked meat, Swiss, sauerkraut, pickled mayo, dijon

**Mikey Meat Ball** Handmade meatballs, sweet onions, roasted red pepper, fresh mozzarella

**Waldorf Chicken Salad** walnuts, apple, red grapes, celery

**The East** Curried butter chicken, mango spread, cucumber yogurt, cilantro, tortilla wrap

**The Garden** Marinated artichokes & tomato, fresh mozzarella, assorted greens, tapenade

**Vegan** Crisp vegetables, tomatoes chickpea spread, olives, Italian dressing

**Lunch Basket \$ 15.95** (min order 6)

Basket includes chef selected panini's and wraps, salad and dessert.

## Canapes Section *(per dozen; minimum one dozen)*

- COLD HORS D' OEUVRES**
- **Cold Smoked Salmon** Asparagus, Lemon Caper Cream Cheese **\$36**
  - **Herb Goat Cheese** Grilled Peppers, Olive Oil Crostini **\$33**
  - **Mushroom Salad Roll** Hoisin & Orange Dipping Sauce **\$36**
  - **Prosciutto & Fig** Balsamic Syrup, Crostini **\$36**

- HOT HORS D' OEUVRES**
- **Spinach & Feta** Turnovers **\$33**
  - **Chicken Satay** Cashew Coconut Sauce **\$36**
  - **Gyoza** Black Vinegar Ginger Dipping Sauce **\$33**
  - **Panko Coconut** Crusted Prawns Chili Lime Aioli **\$36**



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## Pasta

sm- serves 6-9 **\$89.50** md- serves 10-15 **\$149.95** lg- serves 16-22 **\$215.00**

**Gluten Free Option: add \$3.00 per person**

**Pasta comes with assorted fresh baked bread and Caesar salad or mixed green salad**

**Carnivoro** House made meat balls, Italian sausage, cured Italian meats and tomato cream sauce

**Frutti di Mare** Prawns, clams, salmon, scallops, capers, parsley, roasted garlic & citrus cream sauce

**Da Victoriana** artichokes, olives, roasted peppers, fresh spinach, zucchini, eggplant, ricotta cheese, choice of olive oil or tomato sauce

**Quattro Formaggi** Asiago, gorgonzola, mascarpone, parmesan cream sauce

**Roasted Chicken** roasted chicken with shallots thyme in a light creamy sauce

**Lavern & Shirley** Roasted chicken, chorizo, prawns with roasted garlic, shallots, white wine, olive oil and fresh herbs

**Baked Ziti** Handmade bites size meat balls with meat sauce and fresh mozzarella

**Carbonara** Hand cut pancetta, capicollo, cracked pepper, fresh roasted garlic cream reduce with organic free range eggs

**Pesto** Traditional homemade pesto (nut free) with fresh parmesan. If you would like almonds or pine nuts please ask

**Pasta al Forno** 72 hours notice for nona's homemade baked lasagna

- **Carne** layers of house made pasta, ricotta, mozzarella, parmesan, basil, tomato meat sauce
- **Verdure** layers of house made pasta, ricotta, mozzarella, spinach, roasted vegetables, parmesan, tomato sauce
- **Stuffed Shells** Meat (veal, beef, pork, mozzarella)
- **Stuffed Shells** Spinach and four cheese
- **Stuffed Shells** Seafood

**Custom pasta dishes are available upon your request**



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## Presentation Platters

**Served with a variety of breads and crackers**

**Meat and Cheese** sm-serves 6-9 **\$108.00** md-serves 10-15 **\$180.00** lg-serves 16-22 **\$264.00**

**Fruit or Vegetable** sm-serves 6-9 **\$45.00** md-serves 10-15 **\$68.00** lg-serves 16-22 **\$88.00**

**Antipasto** assorted cured meats, olives, assorted breads

**Charcuterie** handmade cured meats, olives

**Cheese** assortment of soft, semi soft and hard cheeses, crackers and crostini

**BC Wild Salmon** served with sweet red onion, capers, cream cheese, fresh lemon, assorted breads

**Garden Vegetable & Dip** market vegetables, roasted garlic & black bean dip

**Mediterranean Grilled Vegetable Platter** marinated & grilled drizzled with arugula pesto & balsamic

**Fresh cut Fruit** seasonal fruit

**Bruschetta Sampler** crostini served with assorted seasonal bruschetta

## Cakes and Desserts \$6 per person

- venus hazelnut tartlet(GF)
- chocolate pecan torte(GF)
- pecan tartlet(GF)
- chocolate caramel bombe(GF)
- new york cheese cake(GF)
- Italian pastries

**Whole cakes are \$42.95 each and comes with 14/slices**

**PLEASE ORDER 48 hours in advance**

**Desserts are customizable for the customer budget and party size**

[fine dining doesn't have to mean fine china](#)



# O | Cafe CATERING menu

## o|cafe catering

has blended quality food with relationships designed by our dedicated and talented team. Perfect for meetings, gatherings and special events. The OCafe catering team is willing and prepared to customize your catering craving for. Whatever your taste, our chef will be happy to customize or design a menu to create a perfect gathering budget for you and your guests.

We are committed to exceeding all expectations, one customer at a time.

For enquiries or to place your orders

Paul Wood 604 369 0711 email [eat@o-cafe.ca](mailto:eat@o-cafe.ca)

## CORPORATE CATERING

**Ordering** Please place your orders by 3 pm for next day delivery. However, we will do our best to accommodate any last minute orders so feel free to enquire. Please specify dietary request or restrictions. **Payment** A valid credit card is required to secure your order. For orders larger than \$300.00 we require a 50% deposit with the balance due upon delivery, unless otherwise agreed. Direct billing for corporate accounts can be set up based on the volume and frequency of orders payable within 7 days. **Cancellation & Changes** may apply to orders cancelled with less than 24 hours notice. The client may be responsible for unrecoverable charges and deposit. **Delivery** charges vary according to location and may differ for dinner and weekend orders. **Please note** You are encouraged to book well in advance for larger orders. All menu selections may not be available without proper notice. Menu selection may change with the availability of the freshest, finest and tastiest seasonal ingredients. We are not a nut free facility and will not be able to guarantee the products will not come into contact with nuts during preparation. However, we will do our best to avoid cross contamination.

**Prices are subject to change without notice. Taxes apply on all orders.**

**\*\*Please call to confirm any menu changes\*\***

## o|cafe catering

6111 River Road Richmond, BC V7C 0A2 - 604 244 7070 - [eat@o-cafe.ca](mailto:eat@o-cafe.ca)



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## ORDER FORM

Company Name \_\_\_\_\_ Contact Name \_\_\_\_\_

Tel \_\_\_\_\_ Order Date \_\_\_\_\_ Pick Up/Delivery Date \_\_\_\_\_

Time \_\_\_\_\_ Delivery Address \_\_\_\_\_

Credit Card, MC, Visa, AMX, CHK, Cash \_\_\_\_\_

Name on Card \_\_\_\_\_

Fax **888 545 1556** – email: eat@o-cafe.ca

**To ensure we complete your order, please call before sending Paul Wood 604 244 7070**

**“Just in case” Please provide an emergency contact number of client or receiver**

Name \_\_\_\_\_ Phone # \_\_\_\_\_

### Special Instructions to follow

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