



Fine Catering

OLIVER
& COMPANY

Toronto & Area

CATERING 2024

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ABOUT US

In October 1999, my wife and I embarked on an incredible journey by founding FAB Restaurant Concepts Inc. Over the past three decades, we've poured our hearts and souls into building a rich legacy within the restaurant industry. Our first restaurant opened its doors 24 years ago, marking the beginning of an exhilarating adventure. Every step of the way, we have been at the helm, guiding FAB towards success.

The evolution of FAB has been truly extraordinary. From our humble beginnings, we've observed our establishments thrive and blossom, enriching both the cityscape of Toronto and the serene charm of Meaford. Each step of this journey has been infused with passion and dedication, culminating in achievements that fill us with immense pride.

FAB's journey in the Toronto restaurant scene has been deeply personal for me. Our commitment to community engagement has been at the core of everything we do. And now, with the launch of Oliver & Company Catering, inspired by our son, we're stepping into a new chapter poised to make a lasting impact on the catering industry.

What sets Oliver & Company apart is our dedication to using locally sourced, seasonal, and fresh ingredients. We believe in creating culinary experiences that not only tantalize the taste buds but also celebrate the flavors of our community and the richness of our land.

Whether you're planning an intimate private party or in need of corporate catering services, it's not just about providing food; it's about creating moments that will be cherished forever. It's a privilege for us to serve you with excellence and to be a part of your special occasions.



Fine Catering  **OLIVER** *Toronto & Area*
& COMPANY

BREAKFAST

BREAKFAST

KICK START YOUR DAY!

MINIMUM 10 GUESTS

CONTINENTAL BREAKFAST \$13 per person

Butter croissants, vegan croissants, selection of danishes, selection of muffins, including gluten free muffins, fresh fruit

HOT BREAKFAST \$19 per person

Scrambled eggs, bacon, sausage, home fries, fruit salad, croissants

HOT BREAKFAST SANDWICHES \$18 per person

2 half sandwiches per person

EGG AND AVOCADO BREAKFAST SANDWICH V

English muffin, cheddar, bacon, peppercorn ranch

VEGAN & GLUTEN FREE EGG & AVOCADO WRAP

Vegan egg, avocado, vegan cheese

CANADIAN BAGEL

Scrambled eggs, crispy bacon, cheddar

BREAKFAST BURRITOS \$15

Individually wrapped

Your choice of:

Scrambled eggs, crispy bacon, avocado, cheddar, mozzarella, hash brown

Vegetarian: Scrambled eggs, spinach, avocado, salsa, cheddar and mozzarella

Vegan & Gluten Free Egg & Avocado

Vegan egg, avocado, vegan cheese

BREAKFAST

KICK START YOUR DAY!

MINIMUM 10 GUESTS

ADD ON TO ANY BREAKFAST:

YOGURT PARFAIT \$5 each

Vanilla greek yogurt, fresh berries, homemade granola

FRESH FRUIT PLATTER \$70 per platter (10 people per platter)

Seasonal assorted fruit with chocolate dipping sauce

FRESH FRUIT SKEWERS \$48 per dozen

ASSORTED BREAKFAST PASTRIES \$75 per platter (10 people per platter)

Croissants, chocolate croissants, muffins, banana loaf

INDIVIDUAL CROISSANT \$6.50

INDIVIDUAL HOUSE MADE MUFFINS \$4.75

INDIVIDUAL BANANA LOAF \$4.75

INDIVIDUAL CINNAMON ROLLS \$5.25

Coffee & Tea \$3.25 per person

Includes sugar, sweetener, milk, cream, stir sticks, disposable cups, tea bags

Juice \$4.25

Apple or orange or mixture of both

Assorted Pop \$3.75

Sprite, ginger ale, coke, diet coke

Sm Bottled Water \$4

Sparkling or flat



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LUNCH

LUNCH

DON'T FORGET TO TAKE A LUNCH BREAK!

MINIMUM 10 GUESTS | EACH PLATTER SERVES 10 GUESTS

FOR BOXED SANDWICH/WRAP COMBOS

CHOOSE 1 SANDWICH/WRAP

CHOOSE 1 SALAD OR SOUP

COMES WITH A COOKIE

\$30 PER PERSON, add a juice, pop or water for an additional \$4

SANDWICH PLATTER, ALSO AVAILABLE AS WRAPS

2 halves per person

\$20 per person

EGG SALAD SANDWICH

Egg, dijon mustard, celery, mayo, dill pickle, lettuce

ROAST BEEF

Thinly sliced herb roasted beef, cheddar, lettuce, tomato, dijon mustard, mayo

ROASTED TURKEY

Oven roasted turkey, swiss, lettuce, tomato, mayo

CHICKEN WRAP

Grilled chicken, lettuce, cheddar, tomato, ranch aioli

VEGAN & GLUTEN FREE FALAFEL

Hummus, tzatziki, cucumber, tomato, olives, red onion, lettuce

DILL TUNA SANDWICH

Dill tuna salad, smoked cheddar cheese, celery, lettuce, tomato

APPLE CHICKEN SALAD SANDWICH

Apple chicken salad with raisins & walnut, lettuce

SALAD WRAP

Hummus, kale, quinoa, lentils, chickpeas, carrots, cucumber, cranberry, citrus vinaigrette

CHICKEN CAESAR WRAP

Grilled chicken, lettuce, bacon, cheese, tomato, caesar dressing

TOMATO BOCCONCINI

Pesto, tomato, bocconcini, lettuce, sundried tomato

LUNCH

DON'T FORGET TO TAKE A LUNCH BREAK!

MINIMUM 10 GUESTS | EACH PLATTER SERVES 10 GUESTS

SOUPS

BUTTERNUT SQUASH SOUP VEG/GF \$9

Butternut squash, granny smith apples, maple syrup and coconut milk

BEEF & BARLEY SOUP \$9

Barley, potatoes, red onion, carrots, ground beef, chicken stock, cream

CHICKEN NOODLE SOUP \$9

Noodles, chicken, carrots, chicken broth

SALADS

Accommodates 10 guests per salad | Available in individual bowls

MEDITERRANEAN CHICKEN SALAD BOWL \$85 GF (Vegan Available)

Grilled chicken, grape tomato, cucumber, olive, red onion, feta, greek vinaigrette

VEGAN & GLUTEN FREE FALAFEL HIPPIE BOWL \$80

Kale, shaved brussels sprouts, carrots, red cabbage, cucumber, avocado, sunflower seeds, grape tomato, hummus, falafel, lemon miso tahini dressing

BEET AND GOAT CHEESE SALAD \$80 (VEGAN & GF)

arugula, apple, walnut, balsamic vinaigrette

CHOPPED SALAD (GF, V) \$80

Romaine, radicchio, smoked provolone, grape tomato, chickpeas, pepperoncini peppers, olive, oregano dressing

INSALATA FARRO VEG AVAILABLE \$78

Farro, grape tomatoes, cucumber, avocado, goat cheese, Italian vinaigrette

CAESAR \$78

Romaine lettuce, bacon, parmesan, croutons, lemon

CAPRESE SALAD (GF,V) \$80

Tomato, fior di latte, basil pesto, fresh basil leaves, balsamic, olive oil

QUINOA SALAD (GF,V) \$78

Grape tomato, cucumber, baby spinach, sunflower seeds, feta, lemon vinaigrette

GF MEXICAN SALAD BOWL \$80

Romaine lettuce, corn, black beans, green pepper, cilantro, red onion, tortilla chips, creamy lime dressing

VEGAN ASIAN VERMICELLI SALAD BOWL \$85

Vermicelli, carrot, bell pepper, onion, basil, mint, pickled radish, cashews, sesame seed, lemon soy dressing

LUNCH

DON'T FORGET TO TAKE A LUNCH BREAK!

MINIMUM 10 GUESTS | EACH PLATTER SERVES 10 GUESTS

PIZZAS

GLUTEN SENSITIVE OPTION TO BE AVAILABLE +3 | VEGAN OPTION TO BE AVAILABLE +3
12 pieces per order (2 x 6 piece pizzas)

MARGHERITA V \$36

Fior di latte, tomato sauce, fresh torn basil

PEPPERONI \$42

Fior di latte, tomato sauce, dry cured pepperoni

GODFATHER \$52

Fior di latte, tomato sauce, dry cured pepperoni,
double smoked wild boar bacon, rosemary ham

TARTUFO V \$52

Fior di latte, truffle cream, roasted mushrooms, garlic confit, chive

PASTAS

GLUTEN SENSITIVE OPTION TO BE AVAILABLE +5 | VEGAN OPTION TO BE AVAILABLE +5

LASAGNA \$92

Beef ragu tomato sauce, parmigiano, béchamel

SPAGHETTI POMODORO VA \$70

Simple tomato sauce, shaved parmesan
Add meatballs +40

LINGUINE CHICKEN ALFREDO \$95

Grilled chicken, roasted mushrooms, shaved parmesan

BUCATINI DI TARTUFO V \$85

Truffle pesto, roasted mushrooms, chive, parmesan rosé sauce, shaved parmesan, fresh torn basil

MAMMA'S SPAGHETTI CHICKEN PARMESAN \$65

Chicken breast, mozzarella, shaved parmesan, simple tomato sauce

HOT MEALS

JERK CHICKEN MEAL \$28

Seasoned rice, cole slaw, tamarind gastrique, pickled onion

PAN SEARED SALMON \$31 GF

Cauliflower purée, roasted brussel sprouts, carrots, dill crema

VEGAN VERMICELLI NOODLES \$20 VEG/GF

Soy sesame dressing, tofu, cabbage, green onion, carrots, mushrooms,
ginger, garlic, red chili peppers

BEEF BOURGUIGNON \$35

Aged sirloin, mushroom, pearl onions, fresh herbs, mashed potato, red wine

A wooden platter filled with an assortment of gourmet foods. At the top, a small white bowl holds dark olives. To the right, fresh raspberries are scattered. The center features several round, seeded crackers. Below the crackers, there are slices of salami and larger rounds of cured meat. In the bottom left, a white bowl contains green olives. At the bottom right, a small white dish holds halved cherry tomatoes filled with a creamy substance. A small jar of sauce and some fresh herbs are also visible on the left side of the platter.

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PLATTERS

PLATTERS

TAKE A NIBBLE BREAK!

MINIMUM 10 GUESTS | EACH PLATTER SERVES 10 GUESTS

LOCAL CHEESE BOARD \$90 V

Four local cheeses, fruit, crackers, jam

CHARCUTERIE BOARD \$90

Cured meats, assorted bread, crackers, marinated olives

(DIPS) PLATTER \$68 V GF

Hummus / baba ghanoush / whipped goat cheese, olive tapenade toast, pita, gf pita

CHICKEN WINGS \$95

Buttermilk brined, cajun dry rub, blue cheese dip

MEXI PLATTER VEG/GF \$68

Pico de gallo, guacamole, salsa roja, tortilla chips

FRIED VEGETABLE GYOZA PLATTER V \$60

Ponzu, scallion, sriracha

PRETZEL BITES PLATTER V \$60

Sea salt, spicy cheese sauce

TEMPURA SHRIMP PLATTER \$85

Soy, sesame seeds

VEGETABLE TEMPURA PLATTER V \$70

Soy, sesame seeds

FRESH FRUIT PLATTER \$70

Seasonal assorted fruit with chocolate dipping sauce

FRESH VEG & DIP PLATTER \$83

Crudit  of seasonal vegetables, chips, flatbread, baguette, dips



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CANAPES

CANAPES

PARTY PERFECT BITES!

MINIMUM 2 DOZEN PER SELECTION

—MEAT—

GRILLED CHICKEN SLIDERS GFA \$66

Spicy mayonnaise, coleslaw, cucumber

SMASHED BEEF SLIDERS GFA \$66

Tomato, lettuce, cheddar , mayo

FRIED KARAAGE LETTUCE WRAPS \$55

Butter lettuce, crispy rice noodles, sriracha, green onion, honey 'n' soy sauce
Sub tofu available (vegan)

STEAK TARTARE GFA \$64

On a crostini, shaved egg, sea salt

STICKY RIBS \$62

Maple bbq, herbed bread crumbs

NY STRIP ON A CROSTINI \$62

Caramelized onion, chimichurri

FRIED CHICKEN SLIDERS \$66

Pickled jalapeno, tomato, chipotle mayo

CHICKEN OR BEEF SKEWERS GF \$65

Lemon and herb marinated, bell pepper, onion, olive oil, fresh herbs

SMOKED CHEDDAR AND BACON GRILLED CHEESE GFA \$45

Mini egg bread triangles, smoked cheddar, crispy bacon, jalapeno ketchup

—SALADS—

INDIVIDUAL BOXED SALAD HERITAGE GREENS \$47

Tomato, cucumber, candied seeds, goat cheese, shallot vin

CAESAR \$52

Lettuce, bacon, house crisp, white anchovy, parmesan,
homemade caesar dressing

CANAPES

PARTY PERFECT BITES!

MINIMUM 2 DOZEN PER SELECTION

—VEGETARIAN/VEGAN/GF—

VEGETARIAN SPRING ROLL (V) \$40

Spicy sesame sauce lime, jalapeno, cilantro

HUMMUS AND GOAT CHEESE ON A CROSTINI (V) GFA \$42

FALAFEL SLIDERS (VEGAN) GFA \$62

Baba ghanoush, arugula, roasted veg

TOMATO BRUSCHETTA (V) \$42 GFA

On focaccia, parmesan

CAPREESE BITE (GF) \$45

Bocconcini, grape tomato, Italian seasoning, basil, balsamic glaze

BACON WRAPPED SCALLOPS GF \$57

Oven baked, fresh herbs, olive oil

CRANBERRY AND BRIE JALAPENO POPPER GF \$45

OVEN BAKED CAULIFLOWER BITE (VEGAN & GF) \$53

Dusted with rice flour, smoked paprika, frank's hot sauce

ZUCCHINI FRITTER (VEGAN & GF) \$47

Chickpea flour, dill, dijon mustard, chive

ARANCINI (VEGAN & GF) \$50

Mozzarella, sundried tomato, parsley, cracked pepper, basil aioli,
cauliflower rice marinara sauce

—SEAFOOD—

SHRIMP COCKTAIL \$75

Jumbo shrimp, cocktail sauce

SALMON TARTAR ON A WONTON CHIP GFA \$62

Avocado purée

PROSCIUTTO WRAPPED SHRIMP \$75



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FOOD STATIONS

FOOD STATIONS

FOOD TO PUT YOU IN A GOOD MOOD!

MINIMUM 20 GUESTS

BAO STATION \$20 per person (2 per person)

Steamed bao, asian slaw, pickled onion

CHOOSE TWO PROTEINS;

Slow-cooked bbq glazed pork, fried karaage chicken, chipotle chicken, fried cod

PASTA STATION \$22 per person (Chef attendant required)

Select your pasta ingredients; 2 veg, 2 protein, 2 sauce

Mushroom, broccoli, onion, tomato, olive, bell pepper or spinach

Chicken, Italian sausage, beef or shrimp

Tomato sauce, creamy sauce or rosé sauce

Pasta station comes with grated parmesan & chili flakes

SALAD STATION \$19 per person (Includes all 3 salads)

HERITAGE GREENS V

Tomato, cucumber, candied seeds, goat cheese, shallot vinaigrette

CAESAR

Lettuce, bacon, house crisp, white anchovy, parmesan, homemade caesar dressing

HIPPIE BOWL VEGAN & GF

Kale, shaved brussel sprouts, carrots, red cabbage, cucumber, avocado, hummus, sunflower seeds, lemon, miso tahini dressing

POUTINE STATION \$18 per person

Choice of french fries or tater tots

Includes vegetarian mushroom gravy, beef gravy, cheese curds

Add on chicken, beef brisket for additional \$5 per person

TACO STATION \$20 per person (2 tacos per person)

Select your 2 proteins

Beer-battered cod

Shredded 72 hrs cooked brisket

Pulled chipotle chicken

Tacos served with refried beans, pickled onion, shredded lettuce, jalapeno peppers, shredded cheddar and mozzarella cheese, guacamole, sour cream, salsa, cilantro, fresh lime wedge

FOOD STATIONS

FOOD TO PUT YOU IN A GOOD MOOD!

MINIMUM 20 GUESTS

GRAZING STATION \$32 per person

Additional rental wood board or box required on top
San danielle prosciutto salami, choizo, bresaola, olives, fig jam,
dried fruit, toasted nuts, crackers, artisanal breads, four kinds of cheese,
as well as bocconcini, gherkins, crudité, hummus, baba ghanoush,
olive tapenade, edible flowers

OYSTER BAR \$440 PER STATION

100 fresh oysters served with horseradish, lemon, cocktail sauce,
cider mignonette

CARVERY STATION \$28 PER PERSON

Five spice rubbed, sous vide beef brisket, red wine reduction,
assorted mustards, mini onion buns

Required Chef attendant fee \$75 +HST

Upgrade your meat to;

Your choice of roasted beef, prime rib or beef tenderloin

Inquire for pricing



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SIT DOWN

SIT DOWN

FOOD THAT TELLS A STORY!

MINIMUM 20 GUESTS

CALCULATE THE PRICE OF EACH COURSE YOU SELECT AND YOU HAVE YOUR PER PERSON PRICING

STARTERS

ARANCINI (V) \$13

Mozzarella, sundried tomato, parsley, cracked pepper basil aioli

CHILLED JUMBO SHRIMP (GF) \$15

Cocktail sauce, lemon

TEMPURA CAULIFLOWER BITES (V) \$10

Ginger and garlic cream sauce

SMOKED PORK RIBS \$15

Maple bbq sauce, herb breadcrumbs

SALADS

BEET AND GOAT CHEESE SALAD (VEGAN & GF) \$10

Arugula, apple, walnut, balsamic vinaigrette

CHOPPED SALAD (GF, V) \$12

Romaine, radicchio, smoked provolone, grape tomato, chickpeas, pepperoncini peppers, olive, oregano dressing

CAESAR \$10

Romaine lettuce, bacon, parmesan, croutons, lemon

CAPRESE SALAD (GF,V) \$12

Tomato, fior di latte, basil pesto, fresh basil leaves, balsamic, olive oil

QUINOA SALAD (GF,V) \$11

Grape tomato, cucumber, baby spinach, sunflower seeds, feta, lemon vinaigrette

CHICKEN MAIN OPTIONS

(halal chicken available, inquire for pricing)

HERB ROASTED CHICKEN \$28

Olive oil and herbs roasted chicken supreme, cauliflower puree, seasonal vegetables, rosemary jus

CHICKEN PICCATA \$28

Lemon, capers, potato, fennel, rapini

GRILLED CHICKEN KABOB GF \$25

Italian seasoning-roasted potato, lemon tzatziki sauce

SIT DOWN

FOOD THAT TELLS A STORY!

MINIMUM 20 GUESTS

CALCULATE THE PRICE OF EACH COURSE YOU SELECT AND YOU HAVE YOUR PER PERSON PRICING

BEEF MAIN OPTIONS

72 HR SOUS VIDE BRISKET \$37

Mashed potato, roasted brussels sprouts, cremini mushrooms, chimichurri

BEEF BOURGUIGNON \$35

Aged sirloin, mushroom, pearl onions, fresh herbs, mashed potato, red wine

BEEF TENDERLOIN (GF) \$38

Confit potato, king oyster mushroom

SEAFOOD MAIN OPTIONS

SEARED BRANZINO (GF) \$34

Green beans, fennel, lemon butter sauce, dill, chili

SESAME CORIANDER CRUSTED TUNA \$36

Papaya slaw, red onion, carrot, chili, red cabbage, cucumber, bean sprouts, cilantro, cashew

MAPLE CITRUS GLAZED SALMON (GFA) \$35

Pickled cucumber, cauliflower puree, green beans

VEGAN MAIN OPTIONS

EGGPLANT PARMESAN \$25

Tomato sauce, basil, vegan cheese, radicchio, arugula, frisée salad

MEDITERRANEAN GRILED TOFU KEBABS \$25

Moroccan spice marinated tofu, hummus, frisée salad

VEGETABLE BIRYANI \$25

Bell pepper, carrot, chickpeas, raisins, basmati, cilantro, mint chutney

DESSERT

CHOCOLATE CAKE \$14

Chocolate fudge icing, whipping cream

RASPBERRY GREEK YOGURT CHEESECAKE \$14

Raspberry purée, sour cream, white chocolate

TIRAMISU \$14

Espresso – soaked ladyfingers, mascarpone, sugar & cocoa



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DESSERTS

DESSERTS

DESSERTS THAT WILL MAKE YOU SMILE!

MINIMUM 10 GUESTS FOR PLATTERS & CANAPES

MINIMUM 20 GUESTS FOR FOOD STATIONS

CHOCOLATE FOUNTAIN STATION \$15 PER PERSON

Fruit skewers, marshmallows, mini donuts, cookies
White or milk chocolate

DEEP FRIED MARS BAR STATION \$12 PER PERSON (2 per person)

Deep fried mars bars, powdered sugar, chocolate dipping sauce,
caramel dipping sauce and whipped cream,

BELGIAN WAFFLE STATION \$15 PER PERSON (2 per person)

Whipped cream, strawberries, oreo crumble, chocolate sauce,
maple syrup, fresh berry compote

MACCARON ASSORTED PLATTER \$80 PER PLATTER (Serves 10 guests)

Assortment of flavours

DESSERT SQUARE & COOKIE PLATTER \$75 (Serves 10 guests)

Assortment of squares and cookies

VEGAN, GF & NUT FREE DESSERT PLATTER \$90 (Serves 10 guests)

Nanaimo bars
Carmelita bars
Raspberry bars

CHURROS \$50 per platter

Served with salted caramel

LET'S GET PLANNING!

MARLEY-JAYE WATSON
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