



*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.



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# 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, mini 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

#### **PROSCUITTO 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!

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**MARLEY-JAYE WATSON**  
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