



Fine Catering

OLIVER
& COMPANY

Toronto & Area

CATERING 2025

165 E. Liberty St #400, Toronto, ON M6K 3K4

info@ocatering.ca

(416) 533-8368

TABLE OF CONTENTS

ABOUT US	3
BREAKFAST	5-6
LUNCH	8-11
PLATTERS	13
CANAPES	15-16
FOOD STATIONS	18-19
SIT DOWN	21-22
DESSERTS	24
CONTACT US TODAY	25

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 flavours 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.

- Sean Bayley



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

BREAKFAST

BREAKFAST

KICK START YOUR DAY!

MINIMUM 10 GUESTS

CONTINENTAL BREAKFAST \$16 PER PERSON (N) (D) (GFA +\$5 PP)

Butter croissants, selection of danishes, selection of muffins,
and fresh fruit

HOT BREAKFAST \$19 PP(D) (GFA +\$5 PP)

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

HOT BREAKFAST SANDWICHES

2 HALF SANDWICHES PER PERSON

EGG AND AVOCADO BREAKFAST SANDWICH \$14 PP (D) (VA) (GFA)

English muffin, cheddar, bacon, peppercorn ranch

EGG & AVOCADO WRAP \$18 PP (VG) (GF)

Vegan egg, avocado, vegan cheese

CANADIAN BAGEL \$15 PP (D)

Scrambled eggs, crispy bacon, cheddar

BREAKFAST BURRITOS \$15 PP (INDIVIDUALLY WRAPPED)

Your choice of:

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

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

Vegan & Gluten Free Egg & Avocado

Vegan egg, avocado, vegan cheese

V VEGETARIAN | **VA** VEGETARIAN AVAILABLE | **GF** GLUTEN FRIENDLY | **GFA** GLUTEN FRIENDLY AVAILABLE

VG VEGAN | **VGA** VEGAN AVAILABLE | **N** CONTAINS NUTS | **D** CONTAINS DAIRY

BREAKFAST

KICK START YOUR DAY!

MINIMUM 10 GUESTS

ADD ON TO ANY BREAKFAST:

YOGURT PARFAIT \$5 EACH (N) (V) (D) (VGA)

Vanilla greek yogurt, fresh berries, homemade granola

FRESH FRUIT PLATTER \$70 PER PLATTER (VG) (10 PEOPLE PER PLATTER)

Seasonal assorted fruit with chocolate dipping sauce

FRESH FRUIT SKEWERS \$48 PER DOZEN (VG)

ASSORTED BREAKFAST PASTRIES \$75 PER PLATTER (N) (D) (10 PEOPLE PER PLATTER)

Croissants, chocolate croissants, muffins, and banana loaf

INDIVIDUAL CROISSANT \$6.50 (D) (V)

INDIVIDUAL HOUSE MADE MUFFINS \$4.75 (N) (D) (V)

INDIVIDUAL BANANA LOAF \$4.75 (D) (V)

INDIVIDUAL CINNAMON ROLLS \$5.25 (D) (V)

COFFEE & TEA \$3.25 PER PERSON

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

JUICE \$4.25 PP

Apple or orange or mixture of both

ASSORTED POP \$3.75 PP

7-up, Pepsi, Diet Pepsi

SM BOTTLED WATER \$4 PP

Sparkling or flat

V VEGETARIAN | **VA** VEGETARIAN AVAILABLE | **GF** GLUTEN FRIENDLY | **GFA** GLUTEN FRIENDLY AVAILABLE

VG VEGAN | **VGA** VEGAN AVAILABLE | **N** CONTAINS NUTS | **D** CONTAINS DAIRY



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

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 PP

SANDWICH PLATTER, ALSO AVAILABLE AS WRAPS

2 HALVES PER PERSON

\$20 PER PERSON

EGG SALAD SANDWICH (D) (V) (GFA)

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

ROAST BEEF (D) (GFA)

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

ROASTED TURKEY (D) (GFA)

Oven roasted turkey, swiss, lettuce, tomato, mayo

CHICKEN WRAP (D) (GFA)

Grilled chicken, lettuce, cheddar, tomato, ranch aioli

FALAFEL (VG) (GF)

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

DILL TUNA SANDWICH (D) (GFA)

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

APPLE CHICKEN SALAD SANDWICH (N) (D) (GFA)

Apple chicken salad with raisins & walnut, lettuce

SALAD WRAP (VG) (GFA)

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

CHICKEN CAESAR WRAP (D) (GFA)

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

TOMATO BOCCONCINI (D) (V) (N)

PESTO, TOMATO, BOCCONCINI, LETTUCE, SUNDRIED TOMATO

V VEGETARIAN | **VA** VEGETARIAN AVAILABLE | **GF** GLUTEN FRIENDLY | **GFA** GLUTEN FRIENDLY AVAILABLE

VG VEGAN | **VGA** VEGAN AVAILABLE | **N** CONTAINS NUTS | **D** CONTAINS DAIRY

LUNCH

DON'T FORGET TO TAKE A LUNCH BREAK!

MINIMUM 10 GUESTS | EACH PLATTER SERVES 10 GUESTS

SOUPS

BUTTERNUT SQUASH SOUP \$9 (VG) (GF)

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

BEEF & BARLEY SOUP \$9 (D)

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

CHICKEN NOODLE SOUP \$9 (D)

Noodles, chicken, carrots, chicken broth

SALADS

ACCOMMODATES 10 GUESTS PER SALAD | AVAILABLE IN INDIVIDUAL BOWLS

MEDITERRANEAN CHICKEN SALAD BOWL \$85 (D)(GF) (VGA)

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

FALAFEL HIPPIE BOWL \$80 (VG) (GF)

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 (D) (N) (GF) (VGA)

arugula, apple, walnut, balsamic vinaigrette

CHOPPED SALAD \$80 (D) (VGA)

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

CAESAR \$78 (D) (GFA) (VGA)

Romaine lettuce, bacon, parmesan, croutons, lemon

CAPRESE SALAD \$80 (D) (V) (N) (GF)

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

QUINOA SALAD \$78 (V) (D) (GF) (VGA)

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

MEXICAN SALAD BOWL \$80 (GF) (VGA)

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

ASIAN VERMICELLI SALAD BOWL \$85 (N) (VG)

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

V VEGETARIAN | **VA** VEGETARIAN AVAILABLE | **GF** GLUTEN FRIENDLY | **GFA** GLUTEN FRIENDLY AVAILABLE

VG VEGAN | **VGA** VEGAN AVAILABLE | **N** CONTAINS NUTS | **D** CONTAINS DAIRY

LUNCH

DON'T FORGET TO TAKE A LUNCH BREAK!

MINIMUM 10 GUESTS | EACH PLATTER SERVES 10 GUESTS

SUSHI PLATTERS

GLUTEN FREE SOY AVAILABLE UPON REQUEST

SALMON LOVER \$145

60 pieces, salmon sashimi, nigiri, Irene roll, spicy salmon roll, salmon & avocado roll

SPECIALTY PLATTER \$165

60 pieces, dynamite roll, green dragon roll, Irene roll, Sugar beach roll, red dragon roll

ASSORTED PLATTER \$150

50 pieces, Chef's choice nigiri, maki, oshi

MAKI PLATTER \$110

60 pieces, Chef's choice assorted maki

VEG MAKI PLATTER \$80 (VG)

60 pieces, Chef's choice vegetarian maki

OSHI PLATTER \$135

60 pieces, spicy salmon, unagi & avocado, tuna

SUSHI BOX LUNCH

EDAMAME AND WATER INCLUDED

DYNAMITE ROLL \$28

Tempura shrimp, avocado, cucumber, crab meat, tobiko

RED DRAGON ROLL \$ 32

Dynamite roll topped with salmon and tobiko

GREEN DRAGON ROLL \$31

Dynamite roll topped with avocado

SPICY SALMON ROLL \$19

Salmon, spicy sauce, tempura bits, tobiko

CUCUMBER & AVOCADO ROLL \$15 VG

V VEGETARIAN | **VA** VEGETARIAN AVAILABLE | **GF** GLUTEN FRIENDLY | **GFA** GLUTEN FRIENDLY AVAILABLE

VG VEGAN | **VGA** VEGAN AVAILABLE | **N** CONTAINS NUTS | **D** CONTAINS DAIRY

LUNCH

DON'T FORGET TO TAKE A LUNCH BREAK!

MINIMUM 10 GUESTS | EACH PLATTER SERVES 10 GUESTS

HOT MEALS

JERK CHICKEN \$28 (GF)

Seasoned rice, coleslaw, tamarind gastrique, pickled onion

LOBSTER RAVIOLI \$28 (D)

Green peas, herb breadcrumb

ROASTED CAULIFLOWER \$23 (D) (GF) (VG)

Cauliflower puree, chimichurri, garlic chips

SHORT RIB \$35 (D)

Mashed potato, braised shallots, roasted carrots, jus

V VEGETARIAN | **VA** VEGETARIAN AVAILABLE | **GF** GLUTEN FRIENDLY | **GFA** GLUTEN FRIENDLY AVAILABLE

VG VEGAN | **VGA** VEGAN AVAILABLE | **N** CONTAINS NUTS | **D** CONTAINS DAIRY



Fine Catering

OLIVER

Toronto & Area

& COMPANY

PLATTERS

PLATTERS

TAKE A NIBBLE BREAK!

MINIMUM 10 GUESTS | EACH PLATTER SERVES 10 GUESTS

LOCAL CHEESE BOARD \$100 (D) (V) (GFA)

Four local cheeses, fruit, crackers, jam

CHARCUTERIE BOARD \$105 (GFA)

Cured meats, assorted bread, crackers, marinated olives

VEG MAKI PLATTER \$80 (VG)

60 pieces, Chef's choice vegetarian maki

MAKI PLATTER \$110 (GFA)

60 pieces, Chef's choice assorted maki

SPECIALTY MAKI PLATTER \$ 165

60 pieces, dynamite roll, green dragon roll, Irene roll, Sugar beach roll, red dragon roll

FRIED VEGETABLE GYOZA PLATTER \$70 (V)

Ponzu, scallion, sriracha

JERK CHICKEN PLATTER \$110 (GF)

Tamarind gastrique, pickled red onion, coleslaw

IRENE SALAD V \$60 (D) (N) (VGA)

Mixed greens, roasted beets, goat cheese, shallot vinaigrette

FRESH FRUIT PLATTER \$70 (VGA)

Seasonal assorted fruit with chocolate dipping sauce

FRESH VEG & DIP PLATTER \$83 (D) (GFA) (V) (VGA)

Crudit  of seasonal vegetables, chips, flat bread, baguette, dips

ASSORTED DESSERT PLATTER \$85 (D) (V)

Tarts, cupcakes, pastries

DONUT PLATTER \$90 (D) (V)

V VEGETARIAN | **VA** VEGETARIAN AVAILABLE | **GF** GLUTEN FRIENDLY | **GFA** GLUTEN FRIENDLY AVAILABLE

VG VEGAN | **VGA** VEGAN AVAILABLE | **N** CONTAINS NUTS | **D** CONTAINS DAIRY



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

CANAPES



CANAPES

PARTY PERFECT BITES!

MINIMUM 2 DOZEN PER SELECTION

MEAT

FRIED CHICKEN SLIDERS \$66 (GFA)

Spicy mayonnaise, coleslaw

BEEF SLIDERS \$66 (D) (GFA)

Tomato, lettuce, cheddar , mayo

FRIED KARAAGE LETTUCE WRAPS \$55 (VG)

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

STEAK TARTARE \$64 (GFA)

On a crostini, dijonnaise, gherkin

CHICKEN SPRING ROLL \$52

Sweet chili sauce, sesame

CHICKEN SKEWER \$62 (D) (GFA)

Garlic herb butter

FRIED CHICKEN SLIDER \$66 (GFA)

Pickled jalapeno, tomato, chipotle mayo

MISO GLAZED BEEF SKEWERS \$65 (GF)

SESAME

SMOKED CHEDDAR AND BACON GRILLED CHEESE \$45 (D)

Smoked cheddar, crispy bacon, jalapeno aioli

SALADS

HERITAGE GREENS \$47 (D) (N) (VGA) (GF)

Beets, tomato, cucumber, candied seeds, goat cheese, shallot vinaigrette

CAESAR \$52 (D) (VGA) (GFA)

Lettuce, bacon, house crisp, white anchovy, Parmesan,
homemade Caesar dressing

V VEGETARIAN | **VA** VEGETARIAN AVAILABLE | **GF** GLUTEN FRIENDLY | **GFA** GLUTEN FRIENDLY AVAILABLE

VG VEGAN | **VGA** VEGAN AVAILABLE | **N** CONTAINS NUTS | **D** CONTAINS DAIRY

CANAPES

PARTY PERFECT BITES!

MINIMUM 2 DOZEN PER SELECTION

VEGETARIAN/VEGAN/GLUTEN FRIENDLY

VEGETARIAN SPRING ROLL \$40 (V)

Spicy sesame sauce lime, jalapeno, cilantro

ONION & GOAT CHEESE TART \$42 (D) (V) (GFA)

FALAFEL SLIDERS \$62 (VG) (GFA)

Baba ghanoush, arugula, roasted veg

TOMATO BRUSCHETTA \$42 (D) (V) (VGA) (GFA)

On focaccia, parmesan

CAPRESE BITE \$45 (D) (V) (GF)

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

LEEK & ONION QUICHE \$57 (D) (V)

Chives

PANEER TIKKA SKEWER GF \$56 (D) (V) (GF)

BANG BANG DUMPLINGS \$47

Sweet chili

TRUFFLE MUSHROOM ARANCINI \$50 (D) (V) (N)

Pesto aioli

SEAFOOD

SHRIMP COCKTAIL \$75 (GF)

Jumbo shrimp, cocktail sauce

SALMON TARTARE ON A WONTON CHIP \$62

GFA Lemon aioli

TUNA TARTARE \$75 (GFA)

Sesame aioli, cilantro, soy sauce

V VEGETARIAN | **VA** VEGETARIAN AVAILABLE | **GF** GLUTEN FRIENDLY | **GFA** GLUTEN FRIENDLY AVAILABLE

VG VEGAN | **VGA** VEGAN AVAILABLE | **N** CONTAINS NUTS | **D** CONTAINS DAIRY



Fine Catering

OLIVER
& COMPANY

Toronto & Area

FOOD STATIONS

FOOD STATIONS

FOOD TO PUT YOU IN A GOOD MOOD!

MINIMUM 20 GUESTS

OYSTER BAR \$500 (GFA)

100 fresh Canadian oysters served with horseradish, cocktail sauce and mignonette

BYO SALAD STATION \$20 PP (VGA) (GFA) (V)

Mixed greens, romaine, arugula, tomatoes, cucumber, onion, peppers, crouton, sprouts, sundried tomato, goat cheese, pickled red onion, bacon bits, Caesar dressing, shallot vinaigrette

CHARCUTERIE & CHEESE \$25 PP (D) (GFA)

Selection of 3 Cheeses and 5 cured meats

Pickles, mustards, horseradish, crostini, bread roll, arugula

MEZZE \$21 PP (D) (V) (GFA)

Hummus, tzatziki, bruschetta, pita, crostini, roasted red pepper, olives, arugula, cherry tomatoes, cucumber

TACO STATION \$22 PP (D)

Jerk chicken, beer battered fish, pico de gallo, guacamole, sour cream, chipotle mayo, grilled pineapple, lettuce, red onion, cilantro, tomatoes

SUSHI STATION \$38 PP (D) (V) (GFA)

Chef's selection of vegetarian & non-vegetarian makis, specialty makis, oshi sushi.

Served with soy sauce, wasabi and ginger

COFFEE & TEA \$8 PP

Freshly brewed Coffee and a selection of teas. Served with milk, cream, sugar and sweetener

JERK CHICKEN STATION \$37 PP (GF)

Irene's house jerk chicken, jerk rice, pickled red onion, coleslaw

V VEGETARIAN | **VA** VEGETARIAN AVAILABLE | **GF** GLUTEN FRIENDLY | **GFA** GLUTEN FRIENDLY AVAILABLE

VG VEGAN | **VGA** VEGAN AVAILABLE | **N** CONTAINS NUTS | **D** CONTAINS DAIRY

FOOD STATIONS

FOOD TO PUT YOU IN A GOOD MOOD!

MINIMUM 20 GUESTS

CARVING STATION (CHEF ATTENDANT REQUIRED \$150 + HST)

WHOLE ROASTED CHICKEN \$25 PP (D) (GFA)

Served with mashed potatoes and chicken jus

WHOLE ROASTED TURKEY BREAST \$28 PP (D)

Served with onion & sage stuffing and turkey gravy

ROASTED STRIPLOIN \$32 PP (D) (GF)

Served with roasted potatoes and peppercorn jus

LEMON & DILL SALMON \$34 PP (D) (GF)

Served with roasted potatoes, fennel slaw and remoulade

CHARCUTERIE & CHEESE \$25 PP (D) (GFA)

Selection of 3 Cheeses and 5 cured meats

Pickles, mustards, horseradish, crostini, bread roll, arugula

MEZZE \$21 PP (D) (V) (GFA)

Hummus, tzatziki, bruschetta, pita, crostini, roasted red pepper, olives, arugula, cherry tomatoes, cucumber

POKE STATION \$36 PP (GFA) (VGA) (CHEF ATTENDANT REQUIRED \$150 + HST)

Salmon, tuna, and tofu marinated in sweet soy dressing, served on warm rice with edamame, wakame, cashews, red onion, avocado, cucumber, sesame seeds, and spicy mayonnaise

V VEGETARIAN | **VA** VEGETARIAN AVAILABLE | **GF** GLUTEN FRIENDLY | **GFA** GLUTEN FRIENDLY AVAILABLE

VG VEGAN | **VGA** VEGAN AVAILABLE | **N** CONTAINS NUTS | **D** CONTAINS DAIRY

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

SIT DOWN

SIT DOWN

FOOD THAT TELLS A STORY!

MINIMUM 20 GUESTS

FOR PER PERSON PRICING, CALCULATE THE PRICE OF EACH COURSE YOU SELECT

STARTERS

STEAK TARTARE \$18 (GFA)

Dijonnaise, caperberry, gherkin, kettle chips

CHILLED JUMBO SHRIMP \$15 (GF)

Cocktail sauce, lemon

TEMPURA CAULIFLOWER BITES \$10 (D) (V) (GF)

Ginger and garlic cream sauce

KARAAGE CHICKEN \$15 (D)

Jalapeno aioli, cucumber kimchi

SALADS

BEET AND GOAT CHEESE SALAD \$10 (V) (N) (VGA) (GF)

Arugula, apple, walnut, balsamic vinaigrette

CHOPPED SALAD \$12 (V) (D) (VGA) (GF)

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

CAESAR \$10 (D) (GFA) (VGA)

Romaine lettuce, bacon, parmesan, croutons, lemon

CAPRESE SALAD \$12 (D) (V) (GF)

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

QUINOA SALAD \$11 (D) (V) (GF)

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

CHICKEN MAIN OPTIONS

(HALAL CHICKEN AVAILABLE, INQUIRE FOR PRICING)

JERK CHICKEN \$28 (GF)

Jerk rice, pickled red onion, coleslaw, tamarind gastrique

CHICKEN PICCATA \$28 (D) (GF)

Lemon, capers, potato, fennel, rapini

GRILLED CHICKEN KABOB GF \$25 (D) (GF)

Italian seasoning-roasted potato, lemon tzatziki sauce

V VEGETARIAN | **VA** VEGETARIAN AVAILABLE | **GF** GLUTEN FRIENDLY | **GFA** GLUTEN FRIENDLY AVAILABLE

VG VEGAN | **VGA** VEGAN AVAILABLE | **N** CONTAINS NUTS | **D** CONTAINS DAIRY

SIT DOWN

FOOD THAT TELLS A STORY!

MINIMUM 20 GUESTS

FOR PER PERSON PRICING, CALCULATE THE PRICE OF EACH COURSE YOU SELECT

BEEF MAIN OPTIONS

72 HR SOUS VIDE BRISKET \$37 (D) (GF)

Mashed potato, roasted brussels sprouts, chimichurri

BEEF BOURGUIGNON \$35 (D)

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

BEEF TENDERLOIN \$38 (D) (GF)

Confit potato, king oyster mushroom

SEAFOOD MAIN OPTIONS

SEARED BRANZINO \$34 (GF)

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

SESAME CORIANDER CRUSTED TUNA \$36 (D) (N)

Asian slaw, cucumber, bean sprouts, cilantro, cashew, sweet soy dressing

MISO GLAZED SALMON \$35 (D) (GFA)

Rice cake, bok choy, wood ear mushroom

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 (D)

Chocolate fudge icing, whipping cream

RASPBERRY GREEK YOGURT CHEESECAKE \$14 (D)

Raspberry purée, sour cream, white chocolate

TIRAMISU \$14 (D)

Espresso – soaked ladyfingers, mascarpone, sugar & cocoa

V VEGETARIAN | **VA** VEGETARIAN AVAILABLE | **GF** GLUTEN FRIENDLY | **GFA** GLUTEN FRIENDLY AVAILABLE

VG VEGAN | **VGA** VEGAN AVAILABLE | **N** CONTAINS NUTS | **D** CONTAINS DAIRY

A hand with orange-painted nails holds a single muffin topped with a fresh raspberry and a small green leaf. The background is a soft, out-of-focus green.

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

DESSERTS

A tray of several muffins, each topped with a fresh raspberry and a small green leaf, arranged on a light-colored surface.

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

MACARON 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!

SHASTINE BOUWMANS

DIRECTOR OF SALES & EVENTS

SHASTINE@FABRESTAURANTS.CA

165 E. Liberty St #400, Toronto, ON M6K 3K4

info@ocatering.ca

(416) 533-8368