



Oh Graze

Corporate Catering Menu



***Have a specific budget or event vision in mind?
Let us know and we can create the perfect package for you!!!***

Vegan, Vegetarian, Gluten-free, Halal, No Pork + more
dietary restrictions available for each option.

www.ohgraze.com



Oh Graze

Catering Platter Packages

All packages are beautifully arranged on disposable boards.

All you have to do is remove it from the box and place it on your desired surface!

What's the Difference between our Platter Packages and a Grazing Table?

Our platter packages are designed for easy, beautiful, and budget-friendly entertaining.

- ✓ Pre-designed menus ✓ Arranged on disposable boards
- ✓ Drop-off style (no styling required) ✓ Optional upgrades, including wooden boards

You set it out—we've already done the work.

Premium Grazing Platter Package

\$20 per person

A crowd-pleaser featuring our signature selection of premium and classic charcuterie, paired with artisan cheeses, and so much grazing goodness!

Each package includes beautifully styled platters curated with:

- Artisanal dips and gourmet spreads
- Premium Canadian and European cheeses paired with curated cured meats
- House-baked artisan baguettes and specialty crackers
- Fresh seasonal crudités served with roasted chickpea hummus
- Charcuterie accompaniments, including olives, seasonal and dried fruits, and sweet garnishes
- Additional hand-selected grazing delicacies

Number of platters based on guest count!

Perfect for ALL occasions!

- ✓ Meetings ✓ Celebrations
- ✓ Open houses ✓ Any occasion that calls for effortless entertaining



Platters are chef-selected and made with fresh, seasonal products available.

Please let us know your dietary restrictions, and we will handle the rest!



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Corporate Lunch Menu

Minimum 10 guests * Served Family style

Each order comes beautifully arranged family-style and ready to serve on disposable platters—perfect for effortless and delicious entertaining. *Number of platters based on guest count!*

Individual Lunches - available upon request- customizations or adjustments may require additional fees.

★ Upgrade: Wooden board rentals and set-up available for packages over 15 guests ★

Grazing Lunch Combo Package

\$26 per person

Each package includes beautifully styled platters curated with:

- Fresh Gourmet Sandwiches
- Premium Canadian and European cheeses paired with cured meats
- Fresh crudités with Hummus

Fresh Sandwiches are filled with only the best ingredients - wholesome chicken and turkey breast, various premium cured meats, high-quality cheeses, specialty house-made spreads, and fresh vegetables!

Artisanal Pressed Panini Package

\$25 per person

Indulge in the ultimate sandwich experience! Elevate your corporate event or meeting with a gourmet assortment of expertly crafted paninis,

Each package includes beautifully styled platters curated with:

- Gourmet Panini Sandwiches
- Fresh crudités with Hummus

Deluxe Grazing Lunch Platter Combo

\$35 per person

Each package includes beautifully styled platters curated with:

- Fresh Gourmet Sandwiches
- Upgraded premium Canadian and European cheeses paired with cured meats
- Fresh crudités with our roasted hummus

The package also includes:

- Chopped Farmers Market Salad
- Desserts

Perfect for:

- ✓ Extended lunches
- ✓ All-day events
- ✓ Celebrations
- ✓ Clients who want "a little extra."



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Corporate Catering Menu

Grazing Delights Bundle

\$35 Per person

Package Includes:

- Tender Chicken Skewers - marinated and grilled to perfection (Gluten-free and Halal)
- Fresh vegetable crudités with dips
- Premium Cheese & Charcuterie Grazing - a handpicked selection of artisan cheeses, cured meats, dips and spreads, house-made artisan baguettes, and gourmet accompaniments!

Perfect for:

- ✓ Cocktail receptions
- ✓ Casual dinner events
- ✓ Any occasion that calls for effortless entertaining

Brunch Grazing Platter

\$32 per person

A relaxed yet elevated brunch spread featuring a mix of sweet and savoury favourites, perfect for late mornings and early afternoons!

Includes:

- Mini gourmet croissant sandwiches
- Artisan cheeses & brunch-friendly charcuterie
- smoked Pacific salmon with our herbed cream cheese and spreads
- Fresh crudités with hummus

Add-on - Freshly baked pastries (muffins, danishes, fritters, etc.) + \$3 per person





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Corporate Catering Menu

Add-Ons

Minimum 10 guests

Fresh Side Salad

Artisanal farm-to-table salads

\$65.00 serves 10 guests. (\$6.5 per additional guest)

Tomato Burrata Salad– Medley of mixed greens and arugula, topped with ripe tomatoes and creamy burrata cheese.

The Power Graze Salad– Nutrient-packed bowl of broccoli, spinach, kale, shredded carrots, chickpeas, lentils, and dried cranberries—drizzled with a rich balsamic vinaigrette.

Fennel Orange Salad– Crisp fennel meets sweet orange segments, mixed greens, cucumbers, carrots, and cherry tomatoes, all tossed in a zesty citrus-herb dressing.

Farmers Market Chef Salad– A crunchy, colourful chopped salad featuring mixed greens, seasonal vegetables, and our house-made signature vinaigrette. Like a trip to the market—no basket needed!

Side Soup – \$6 per person – minimum order 12

Warm and comforting, the perfect side dish for your lunch.

Flavours: Tomato soup, Butter Squash, Hearty vegetables, and beans.

Made from scratch using fresh vegetables and ingredients. All soups are vegan and gluten-free.

Pretzel Board

\$80 additional guest \$6

Various fresh-baked pretzels, cheese spreads, and mustard dips!

Mini Dessert Platter – \$5.5 per guest

Fresh Fruit Salad – \$6.5 per guest

Office Snacks

Classic Grazing Platter

\$20 per person

A timeless crowd-pleaser featuring our signature selection of premium and classic charcuterie, paired with artisan cheeses!

Charcuterie Cups

\$18 per cup

Charcuterie Cups are a definite crowd-pleaser for easy entertaining, meeting and event appetizer!

Generously filled with specialty cheeses, cured meats, our house-made focaccia, and more delicious pairings.

Pretzel Bites

\$10 per guests

A cheese board you can eat! Perfect single-serve snacking. Each soft-baked pretzel is filled with specialty cheeses, cured meats, and more delicious pairings.

Office Snacks

Minimum 10 Guests





Oh Graze

Custom Catering and Events



From our kitchen to your meeting place, we bring fresh, beautifully presented catering to elevate your corporate events!

From meetings and receptions to grand openings and holiday parties, our full-service catering includes buffets, bar service, and more –plus corporate gifts and workshops to leave a lasting impression.





Oh Graze

Custom Grazing Tables

All-inclusive luxury service - A fully styled food experience

Our grazing tables are a luxury, fully customized experience, designed uniquely for each client and event. Every table is styled on-site and tailored to your guest count, dietary needs, and event aesthetic.



Grazing Table Packages Include:

Premium full grazing spread

Custom menu available - Choose Between:

Premium Grazing

Appetizer or Full Meal Tables

Afternoon Tea

Brunch

Grazing + hot stations

And more!

Delivery & full on-site setup

We transform your space into a show-stopping focal point.

Elevated disposable plates

Multi-dimensional tablescape & décor

Includes boards, risers, stands, floral accents, foliage, and fresh fruit to create visual impact.

Theme-matched styling

We thoughtfully match your colour palette, theme, and overall vision for a cohesive, stunning presentation.

Perfect for:

Elegant Showers

Celebrations

Weddings

Receptions

For parties with 20+ guests

