



# Oh Graze

## 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](http://www.ohgraze.com)





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## 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 crudité's 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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## Catering Platter Packages



### Grazing Lunch Combo Platter

\$26 per person

Each package includes beautifully styled platters curated with:

- Fresh Gourmet Sandwiches
- Premium Canadian and European cheeses paired with cured meats
- Fresh crudité's 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!

### 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 crudité's with hummus

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

Perfect for:

- ✓ Bridal & baby showers
- ✓ Birthday celebrations
- ✓ Getting-ready mornings
- ✓ Weekend events

### 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 crudité's 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."



Number of platters based on guest count!





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## Catering Platter Packages

### Grazing Delights Bundle

\$35 Per person

Package Includes:

- Tender Chicken Skewers - marinated and grilled to perfection (Gluten-free and Halal)
- Fresh vegetable crudité's 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
- ✓ Hearty Appetizers
- ✓ Any occasion that calls for effortless entertaining

### Afternoon-Tea Grazing Platter

\$45 per person

A refined, beautifully styled afternoon tea grazing experience!

Package Includes:

- Assorted gourmet tea sandwiches and savouries
- Freshly baked scones with house-made jam
- Afternoon- tea inspired sweet treats - featuring macarons, seasonal fruit, tarts, assorted cookies, and treats.
- Also includes: fresh crudité's and grazing charcuterie and cheese!

Perfect for:

- ✓ Birthdays
- ✓ Bridal & baby showers
- ✓ Elevated gatherings
- ✓ Getting-ready food on event days

## Snacks



### 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

\$12.5 per guest (for bulk order email us directly)

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.







**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 guests







# 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







Oh Graze

Custom Catering and Events

**Let us craft a custom package designed to bring your event to life!**



**Buffets, Receptions, VIP Events, + more!**



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