



Great Online Gourmets - GOG Catering Services



Planning a wedding can feel like an overwhelming task. With so many details to consider, it's easy to get lost in the process. Whether you're a year or a few months away from your big day our experienced, professional planners will be there to help you from start to finish and address every detail of your special day. Meanwhile, our master chefs will prepare mouth-watering dishes in stunning presentations that are sure to impress your guests and will ensure you stay on track, making your dream wedding a reality.

GOG is known as one of Toronto's premier off-premises caterers and we offer a wide range of services designed to meet any catering event. Although these menus are tried, tested and true, we would be happy to explore modifications to ensure that you are completely satisfied.

Plated or Buffet?

This is up to you two as a couple and really depends on what you think will make the most sense for your guests. Will they prefer to get up and serve themselves? Do you know a lot of your guests will want to serve themselves seconds and thirds? *"There's a common misconception that having a cocktail and hors d'oeuvres only reception instead of a regular meal is a huge money-saver. Instead. You can save by choosing a buffet over plated service and hearty comfort food over haute cuisine (with the added benefit that no one will go hungry)."*

BUFFET

Includes:

4 Hors D'oeuvres

2 Salads

Carving Station & 1 Entrée

3 Sides

Dessert Station

PLATED

Includes:

4 Hors D'oeuvres

1 Salad

Choice Of Entrée

2 Sides

1 Dessert

HORS D'OEUVRES

(Choice of 4 options; 3 pieces per person)

BEEF WELLINGTON

Braised Beef Folded With Mushrooms And Wrapped In Puff Pastry

SPRING ROLLS

Cabbage, Carrot, Noodles And Onions Wrapped In Pastry And Fried To A Golden-Brown Crisp

SAMOSA

Baked Pastry With A Savory Filling Of Spiced Potatoes, Onions, Peas And Lentils

SMOKED SALMON TART

Smoked Salmon With Chive And Garlic Cream Cheese In A Crispy Tart Shell

SIRACHA SHRIMP

Jumbo Breaded Shrimp Served With A Siracha Aioli

BRIE BITES

Flaky Puff Pastry Filled With Cranberry And Brie

STROMBOLI

Stromboli Bites Filled With Prosciutto Cotto And Provolone Cheese Served With Marinara Sauce

CAPRESE

Tomato And Bocconcini Skewer With Toasted Grissini

TANDOORI

Marinated Chicken Breast On A Spiced Coriander And Yogurt Chutney On Mini Naan Bread

MAPLE DATES

Goat Cheese Stuffed Dates Wrapped With Bacon And Glazed With Maple Syrup

FIG & PROSCIUTTO

Baked Sweet Potato Rounds With Fig Jam, Gruyere, Prosciutto, Arugula And Balsamic Glaze

RISOTTO BALLS

Crispy Fried Risotto Balls With A Spicy Tomato Sauce

LAMB SATAY

Lamb Skewer With A Mint And Harissa Yogurt Dip

SPANAKOPITA *Fresh Spinach, Feta Cheese And Mediterranean Herbs Wrapped Inside Flaky Filo Dough*

PLATED DINNER**SALADS**

(choice of 1)

HARVEST

Baby Greens, Roasted Beets, Sweet Potato, Candied Pecans, Goat Cheese And Dijon Vinaigrette

MISTA

Italian Garden Greens With Roma Tomatoes, Carrot Strings, Fennel, Cucumber, Crispy Onions And Herb Vinaigrette

ASIAN

Romaine Lettuce, Red Cabbage, Carrots, Cucumbers, Red Pepper, Edamame, Crispy Wontons And Sesame-Ginger Dressing

ARUGULA

Baby Arugula Leaves, Mango, Dried Cranberries, Pine Nuts, Red Onion, Crumbled Feta And Citrus Vinaigrette

FATTOUSH

Baby Greens, Garbanzo Beans, Cucumbers, Tomatoes, Red Onions, Mint, Crispy Spiced Pita Chips And Lemon Vinaigrette

CLASSIC

Hearts Of Romaine, Shaved Parmesan, Bacon, Herbed Croutons And Creamy Garlic Dressing

MAIN ENTRÉE

*Choice of 2 proteins and 1 vegetarian entrée
(selections to be decided through the guest RSVPs)*

PROSCIUTTO

*Prosciutto Wrapped Chicken Filled With Spinach, Fine Herbs, Cheese And Caramelized Onions
With A White Wine Cream Sauce*

SUPREME

*Chicken Breast Supreme Filled With Rosemary, Roasted Red Pepper And Goat Cheese With A
Mild Chipotle Sauce*

BRIE

*Pan Seared Chicken Breast Filled With Brie Cheese, Caramelized Pears and topped with a
Velvety Soubise Sauce*

FILET

Beef Tenderloin Wrapped With Bacon And Served With A Red Wine Reduction

SHORT RIB

Slow-Braised Beef Short Rib In A Red Wine Sauce

SIRLOIN

Grilled Baseball Cut Top Sirloin With A Caramelized Onion Sauce

DUO

5oz Beef Tenderloin and 4oz Chicken Supreme with a Peppercorn Cream Sauce

TENDERLOIN

Herb Crusted Pork Tenderloin With A White Wine Mustard Cream Sauce

ATLANTIC

Blackened And Baked Atlantic Salmon With A Tropical Fruit Relish



SURF & SURF

Panko Crusted Cod Loin With Grilled Shrimp And Lobster Sauce

SEA BASS

Pan Seared European Sea Bass With A Shaved Fennel And Citrus Insalatina

WELLINGTON

Puff Pastry Wrapped Around Layers Of Butternut Squash, Portobello And Brie Cheese With A Light Cream Sauce

CURRY

Creamy Cauliflower and Chickpea Curry with Jasmine Rice

PARMIGIANA

Breaded Eggplant Layered With Tomato Sauce And Mozzarella Nestled On Soft Polenta

SIDES

Choice of 1 Starch and 1 Vegetable (selections will be the same for all Entrees)

MASH

Creamy Potatoes With A Hint Of Garlic

ROASTED

Rosemary Roasted Mini Potatoes

WEDGES

5-Spice Roasted Sweet Potato Wedges

MEDLEY

Seasonal Vegetable Mix

HEIRLOOM

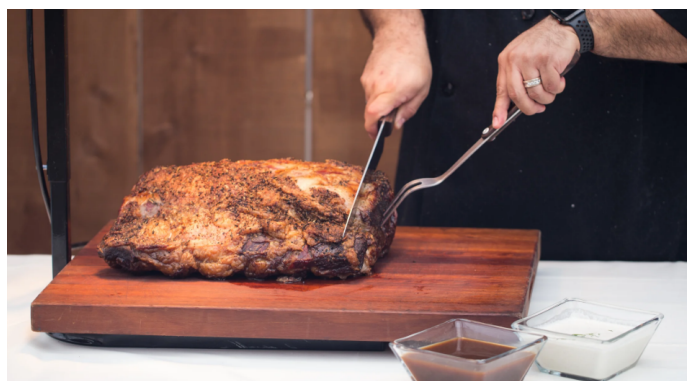
Maple Glazed Roasted Heirloom Carrots

ROOT

Roasted Harvest Vegetables

RICE

White Butter Rosemary Rice



DESSERT

Choice of 1

APPLE

Baked Apples And Streusel Crust With Spices And Topped With Caramel

MOUSSE

French Style Dessert Made Of Layers Of Silky White Milk And Dark Chocolate Mousse

LAVA

A Decadent Chocolate Cake Layer Cradling A Reservoir Of Smooth, Luxurious Molten Chocolate

BUMBLEBERRY

Flaky Blossom Pastry Filled With Blackberries, Raspberries and Wild Blueberries

TIRAMISU

Coffee-Soaked Sponge Cake With A Delicate Fresh Mascarpone Cream And Dusted With Cocoa Powder

LAVENDER

White Chocolate Lemon Cheesecake, Lavender Fond And Is Topped With A White Chocolate Shard And Drizzled With A Purple White Chocolate Drizzle



BUFFET DINNER

*Includes Hors D'oeuvres Selection, carving station, choice of 1 entree,
2 salads, 3 sides, dinner rolls, dessert, coffee and tea*

BUFFET SALADS

choice of 2

GREEK

Romaine Lettuce, Peppers, Tomatoes, Onions, Olives, Feta, Cucumbers And Greek Dressing

CUCUMBER

Sliced English Cucumber, Pickled Red Onions, Dill And Buttermilk Dressing

CAESAR

Romaine Lettuce, Shaved Parmesan, Bacon, Herbed Croutons And Creamy Garlic Dressing

GARDEN

Mixed Green Lettuce With Tomato, Cucumber, Peppers And Carrots With Balsamic Vinaigrette

PASTA

Fusilli Pasta With Peppers, Olives, Tomatoes, Bocconcini And Italian Dressing

POTATO

Roasted Red Skin Potatoes, Celery, Peppers, Onions And Grainy Dijon Dressing

BUFFET CARVING STATION

TOP SIRLOIN ROAST

*Roasted Top Sirloin, Rubbed With Herbs, Garlic And Peppercorn. Served With Horseradish
And Red Wine Gravy*

BUFFET ENTREES

choice of 1

HERB ROASTED CHICKEN

Herb Roasted Chicken Supreme With A Rosemary Pan Gravy

CHICKEN SOUVLAKI

Chicken Skewers Marinated With Garlic, Lemon Juice, Herbs And Spices. Served With Tzatziki

MEDITERRANEAN CHICKEN

Chicken Breast Topped With Roasted Peppers, Tomatoes, Basil And Feta

CHICKEN CURRY

Tender Pieces Of Chicken Slow Cooked In A Rich Curry Sauce

MUSHROOM CHICKEN

Pan-Seared Chicken Breast Topped With A Rich Wild Mushroom And Creamy Red Wine Sauce

CHICKEN PARMIGIANA

Breaded Chicken Cutlet Topped With Mozzarella And Tomato Sauce

STUFFED PORK

Bacon And Apple Filled Pork Loin Topped With A Rosemary Jus

PORK TENDERLOIN

Bacon Wrapped Pork Tenderloin Medallions And Topped With A Whiskey-Fig Reduction

ROULADE

Flattened Sirloin Rolled With Provolone, Spinach And Cremini Mushrooms

VEAL MARSALA

Tender Veal And Sliced Mushrooms Baked In A Marsala Wine Sauce

BAKED SALMON

Atlantic Salmon Filets Topped With A Dill Cream Sauce

BREADED COD

Herb Crusted Cod With A Red Pepper And Caramelized Onion Sauce

MAHI MAHI

Pan-Seared Mahi Mahi Topped With A Creamy Shrimp Sauce

BUFFET SIDES

choice of 3

CHEESE TORTELLINI ROSE

PENNE MARINARA

SCENTED BASMATI

RICE PILAF

ROASTED POTATOES

MASHED POTATOES

SCALLOPED POTATOES

VEGETABLE MEDLEY

GLAZED CARROTS

BROCCOLINI AGLIO OLIO

ROASTED CAULIFLOWER

DESSERT STATION

*Display Of Bite Sized Cakes, Tarts, Brownies, Mousse, Cupcakes And Cookies
Seasonal Fresh Fruit Platters*

Coffee And Tea Station

-and-

We Will Cut And Serve Your Wedding Cake (If Applicable) At No Extra Charge



BUFFET ADD-ON/UPGRADES

Optional Add-On/Upgrade To Your Buffet

RIBEYE

Roasted Ribeye with au jus

NY STRIPLOIN

Whole NY Striploin with a Peppercorn Cream Sauce

BEEF TENDERLOIN

Roasted Beef Tenderloin with a Red Wine Reduction

ENHANCEMENTS

Add-On Courses

Grazing Platters

Cocktail Hour Stations

Late Night Bar Stations

PALATE CLEANSERS

*Raspberry Sorbet
Mango Sorbet
Lemon Sorbet
Strawberry Sorbet*

PASTA COURSE

*Penne Alla Vodka With Smoked Pancetta And Basil
Butternut Squash Ravioli With A Roasted Zucchini Cream Sauce
Wild Mushroom And Spinach Rotolo In A Truffle Cream Sauce*

ANTIPASTO PLATE

Prosciutto, Dried Sausage, Cantaloupe, Olives, Grilled Zucchini, Marinated Artichokes, Charred, Mushrooms, Caprese Salad And Grissini

SOUP COURSE

*Wild Mushroom Chowder With Parmigiano-Thyme Croutons
Butternut Squash Soup With A Chive Crème Fraiche
Lobster Bisque With Fire-Roasted Corn*

GRAZING BOARDS

20 guest minimum

CHEESE & CHARCUTERIE

Gourmet Domestic Cheese With A Variety Of Pickles, Nuts, Jams, Fresh And Dried Fruit, Crisps And Flatbread. Assortment Of Cured Meats With A Variety Of Pickles, Nuts, Jams, Fresh And Dried Fruit, Crisps And Flatbread

SALMON

Cream Cheese Board Topped With Smoked Salmon, Capers, Red Onions, Lemon, Egg, Dill An Served With Mini Bagels And Pumpnickel Bread

MEZE

Rainbow Hummus, Baba Ghannouj, Tabbouleh, Dolmades, Shirazi Salad, Falafel, Tzatziki, Stuffed Olives, Feta, Pita And Laffa

CRUDITÉ

Assortment Of Broccoli, Cauliflower, Cucumber, Mini Bell's, Carrots, Shishito, Grape Tomatoes, Green Beans, Snap Peas, Celery And Dips

SUSHI

Variety Of Rolls And Nigiri Including California, Dynamite, Salmon, Cucumber, Avocado, Crab, Tamago, Tuna And Shrimp