



Great Online Gourmets - GOG Catering Services



At GOG Catering, we offer most contemporary and cutting edge for corporate events and parties. Our vision is to deliver quality foods at a small or large function at your corporate event meeting your budget.

For the larger numbers, where you need to make an impression, we provide a first class service. We provide the whole package; food, staff, equipment, lighting, decorations. We understand first impressions count and it is our mission to exceed expectations. We work to your company style and colors and can also organize the branding. One of our professional event managers meet with you and plan everything with you from start to finish. We bring everything required along on the way and clear down at the end of the day, leaving your office smart and clear ready for the next day work

Whether it is an in house meeting, at a venue or staff and client away days, we can offer half or full day packages to include refreshments throughout the day as well as breakfast, luncheons, afternoon teas and end of day canapes and drinks if required.

Our professional corporate on-site team offers business breakfasts, lunches, dinners and much more from weekly brainstorming meetings, monthly board meetings to one off day delegate packages. *GOG Catering* always work within your budget and aspirations and create a totally bespoke event. We believe in achieving successful outcomes at minimal cost and will offer options that are cost-effective without compromising on the optimum impact and memorable outcome.



The unmistakable taste of *GOG Catering* has been on the table for decades and our full service catering has been making occasions special for over 25 years. From picnics and BBQs to wedding receptions and elegant cocktail parties, there's no event that our fresh menu can't compliment. And with catering consultants attending to every detail from chairs to china, tables to tablecloths, floral arrangements to live entertainment, servers to bartenders, simple to extravagant, we can help make your event a memorable occasion.

Please check out our enclosed below menu items, keeping in mind no event is too small or too big, we do customize your event or function according to your needs & budget. Anything you don't see on the menu that you need please ask we can add it for you no problem.

Appetizers

- SATAY Grilled chicken, grilled beef, teriyaki salmon, garlic jumbo shrimp, grilled halloumi cheese.
- RISOTTO BALLS Risotto stuffed with cheese and fried crispy with house-made tomato sauce.
- MAC & CHEESE POPPERS Mac and cheese breaded and fried crisp with spicy ketchup.
- CAPRESE SKEWERS Bocconcini, vine ripe tomatoes, basil, olive oil on a skewer served with a balsamic reduction dipping sauce.
- ASSORTED MINI QUICHE Spinach, feta and tomato. Wild mushroom and blue cheese. Broccoli and cheddar.
- BEEF TENDERLOIN CROSTINI A toasted baguette topped with gorgonzola cream, arugula and grilled beef tenderloin.
- COCONUT SHRIMP Large butterfly shrimp, dipped in a mild coconut batter and rolled in coconut flakes. Served with a sweet Thai chili sauce.
- ASPARAGUS WRAPPED PROSCIUTTO lightly steamed asparagus brushed with sweet apricot chutney and wrapped in sliced prosciutto.
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- WATERMELON & FETA SALAD Watermelon, fresh basil, feta cheese, fresh lime juice and balsamic reduction
- STUFFED PROSCIUTTO ROLLS thinly sliced prosciutto stuffed with goat cheese, dried apricots, toasted almonds and apricot chutney.
- TUSCAN FLAT BREAD Choose from an assortment of flavors: - Prosciutto, cherry tomatoes, green olives, feta, arugula and balsamic reduction. - Chicken, sundried tomatoes, goat cheese and sautéed spinach. - Bruschetta, garlic Caesar, feta, and balsamic reduction.
- WRAPPED WITH PROSCIUTTO lightly steamed asparagus brushed with sweet apricot chutney and wrapped in prosciutto.
- BEEF TENDERLOIN CROSTINI A toasted baguette topped with gorgonzola cream, arugula and grilled beef tenderloin.
- GOAT CHEESE CANAPÉS Bite-sized Québec goat cheese slices topped with an assortment of olive tapenade, roasted red peppers and roasted garlic.
- SOFT TACOS An assortment of flavors including: Lobster Taco - lobster, scallions, lemon aioli. Chicken Taco - shredded chicken breast, Cholula slaw, tangy aioli. Brisket Taco - pulled brisket, sweet BBQ sauce, grilled peppers.

Tasty Little Bites

- MINI LATKES Our famous mini potato latkes served with a sweet applesauce.
- SPANAKOPITA A flaky triangle of phyllo pastry filled with spinach and zesty feta.
- VEGETABLE SPRING ROLL A colorful mixture of Chinese vegetables tossed with soy sauce, sesame oil and a touch of fresh ginger. With plum sauce.
- CHICKEN FINGERS Plump, lightly breaded and seasoned white meat tenders served with a delicious plum sauce
- TWICE-BAKED MINI POTATOES WITH LOBSTER Roasted mini red potatoes stuffed with mashed potatoes topped with lobster and chives.
- RISOTTO BALLS Risotto stuffed with cheese and fried crispy with house-made tomato sauce

Party Trays

- GOURMET CHEESE

Premium local and imported cheeses including gorgonzola, brie, goat, port salut, asiago, jalapeño havarti, blue and fontina. Tray garnished with an assortment of nuts, dried and freshly cut fruit. Served with flat bread and assorted crackers.

- CHEESE CLASSIC

Cheddar, medium Gouda, marble, brick and fontina cheese garnished with freshly cut fruit. Served with crackers.

- **MIXED ANTIPASTO**

Genoa salami, capicola, provolone, grilled eggplant, peppers, mushrooms, artichokes, pickled jalapeño peppers and olives. Served with a basket of fresh rolls.

- **MEDITERRANEAN MIX**

A variety of baba ghanoush, hummus, tabouhli, falafel and pickles. Served with mini pita pockets.

- **TASTE OF GREECE**

Tzatziki, mini beef and chicken souvlaki, mini spanakopita, hummus and kalamata olives. Served with pita wedges.

- **VEGETABLE DIP TRAY**

Tray includes fresh garden vegetables - cauliflower, broccoli, baby carrots, celery, cherry tomatoes, cucumbers and peppers. Served with our creamy ranch dip.

- **STUFFED MINI PITAS**

A selection of stuffed whole wheat and white mini pita pockets including:

- Jerk chicken with green onion
- Thai chicken with Asian vegetables
- Candied roasted red peppers with whipped cream cheese
- Creamy hummus, kalamata olives, sundried tomatoes, red peppers and red onion.

- **GRILLED VEGETABLE PLATTER**

Tray includes zucchini, asparagus, mushrooms and roasted peppers - grilled with olive oil, sea salt and pepper. Arranged with cloves of roasted garlic and sundried tomatoes.

- **SHRIMP CASTLE**

A magnificent array of succulent black tiger shrimp served with our tangy cocktail sauce. Choose from steamed, basil pesto, Cajun or lemon dill.

- **WINGS**

Smothered in a variety of hot, BBQ, honey garlic and sweet chili sauces. Served with carrots, celery and blue cheese dip.

- **SMOKED SALMON**

Pre-sliced smoked salmon with sliced cucumber, tomatoes and Spanish onions. Decorated with capers and lemons and served with dark rye bread. Add cream cheese if you like as well

- **LITTLE ITALY**

Fresh cantaloupe wrapped with prosciutto, spicy Genoa salami, capicola, herbed bocconcini, fire roasted red peppers, grilled zucchini and shaved parmigiana. Served with a basket of fresh rolls.

- **BBQ SATAY S**

An assortment of grilled chicken, roasted sesame salmon, marinated beef teriyaki skewers served with teriyaki and Thai peanut sauces and Black Tiger Shrimp with a Ginger Sauce

- **ORIGINAL DELI MEAT TRAY**

An assortment of our famous corned beef, pastrami, Montreal smoked meat, smoked turkey, roasted turkey and old fashioned salami with a tray of dill pickles, sweet pimento, hot peppers and sauerkraut. Tray Served with potato salad, coleslaw, sliced rye bread or rolls and mustard.

Snack Sandwich Trays

- **DELI PINWHEELS**

An assortment of mini flour tortilla pinwheels including:

- Turkey, cranberry cream cheese, provolone and lettuce
- Ham, provolone, cream cheese and lettuce
- Salami, Swiss cheese - Dijon cream cheese and roasted peppers

Tray served with deli mustard.

- **TEA SANDWICHES**

A selection of elegant finger sandwiches arranged on a platter including:

- Seafood salad with lemon herb aioli
- Smoked turkey, sprouts and cranberry aioli
- Smoked salmon, radicchio and avocado
- Marinated cucumber, red pepper and dill cream cheese
- Chicken salad with baby greens
- Grilled eggplant, zucchini, roast red pepper and hummus

- **PARTY SANDWICHES**

An assortment of single layer, assorted mixed double layer & pinwheel sandwiches:

Tuna, salmon, egg salad and cream cheese with lox.

- TORTILLA PINWHEELS

A colorful assortment of mini flour tortilla pinwheels including:

- Smoked salmon, capers, green onions and cream cheese
- Sautéed spinach, garlic, feta, almonds, sundried tomatoes and cream cheese
- Roasted red peppers, zucchini, eggplants and pesto cream cheese.

- BAGEL PLATTER

Assorted freshly baked bagels filled with a collection of ingredients and a variety of omelets filled bagels including:

- Cream cheese with lox, capers and fresh dill.
- Lox and sautéed red onion - Prosciutto, sautéed red onion and cheddar
- Sautéed spinach, mushrooms, tomatoes and feta
- Goat cheese, grilled zucchini and bell peppers Served with our freshly cut fruit and honey yogurt dip.



Sandwiches

- THE EXECUTIVE Herbed Grilled Chicken - organic greens, roasted peppers and sundried tomatoes on a French baguette.
- Tuna Salad Wrap - mixed greens, asiago and roasted peppers. Smoked Salmon - radicchio, green onions and capers on dark rye.
- Grilled Chicken and Hummus Wrap - black olives, mixed peppers, red onion, sundried tomatoes, spinach and feta.
- ITALIAN Steak - steak, asiago, artichoke, spinach, olive tapenade on olive ciabatta. Club - mortadella, prosciutto, Genoa salami, asiago, roasted peppers, arugula, and olive aioli on mini panuzzo bun. Caprese - bocconcini, grape tomatoes, basil, roasted garlic, balsamic glaze on mini panuzzo bun.
- INTERNATIONAL Spicy Cuban - roasted pork, maple glazed ham, genoa salami, swiss cheese, pickles, hot Dijon aioli on mini panuzzo bun.
- Thai Chicken - roasted chicken, crunchy Asian slaw, sweet Thai aioli on sesame bun. Caprese - bocconcini, grape tomatoes, basil, roasted garlic, balsamic glaze on mini panuzzo bun.

- BAY STREET Pesto Chicken - roasted chicken, goat cheese, roasted peppers, spinach in a pesto wrap. Braised Beef - braised beef, brie cheese, grilled scallions, roasted garlic, and horseradish aioli on 10-grain ciabatta. Honey Roasted Turkey - honey roasted turkey, provolone, radicchio, alfalfa sprouts, and cilantro dijonaise on a 6 fruit bun.
- Smoked Salmon - smoked salmon, avocado, cream cheese, capers, red onion in a whole-wheat wrap.
- EXTREME VEGGIE Smoked Gouda - smoked Gouda, grilled assorted veggies, spinach, pesto aioli in a whole-wheat wrap. Eggplant Parm - eggplant parm, marinara sauce, fresh basil, garlic aioli on mini panuzzo bun. Caprese - bocconcini, grape tomatoes, basil, roasted garlic, balsamic glaze on mini panuzzo bun.
- PARM PLATTER Veal - veal parm, mozzarella, marinara, fresh basil, roasted garlic aioli on mini panuzzo bun.
- Chicken - chicken parm, mozzarella, marinara, fresh basil, roasted garlic aioli on mini panuzzo bun.
- Eggplant - eggplant parm, mozzarella, marinara, fresh basil, roasted garlic aioli on mini panuzzo bun.
- WRAP PLATTER Reuben - pastrami, Swiss cheese, famous slaw, Russian dressing in a flour tortilla. Ham - roasted glazed ham, provolone, leaf lettuce, honey dijonaise in a whole-wheat tortilla.
- Tuna - tuna, roasted red peppers, asiago cheese, mixed greens, creamy Caesar in a sundried tomato tortilla.
- Smoked Gouda - smoked gouda, grilled assorted veggies, spinach, pesto aioli in a spinach tortilla
- GOURMET WRAPS Chicken Hummus - roasted chicken, hummus, feta, spinach, sundried tomatoes, vegetable salsa in a sundried tomato wrap.
- Smoked Salmon - smoked salmon, avocado, cream cheese, capers, red onion in a whole-wheat wrap.
- Braised Brisket - braised brisket, old cheddar, sautéed mushrooms and peppers, spinach, chipotle aioli in a flour tortilla.
- POCKET FULL OF PITAS: Pulled Brisket - pulled brisket, honey BBQ sauce, roasted peppers. Jerk Chicken - roasted jerk chicken, scallions, jerk aioli. Tuna - albacore tuna salad, spinach and grape tomatoes. Omega - omega 3 egg salad, spinach and grape tomatoes.
- MIX ORIGINAL COMBO* An assortment of freshly baked buns filled with a variety of flavors: oven roasted pastrami, corned beef, roasted turkey, albacore tuna salad, sockeye salmon salad, omega-3 egg salad and garnished with mixed pickles. Also available on light or dark rye. *Served with potato salad and coleslaw.



- **Salads**

- SUPER BERRY KALE SALAD Kale, sliced brussels sprouts, red cabbage, carrots, mixed berries, grape tomatoes, dried cranberries, pumpkin seeds with vidalia onion vinaigrette.
- CRISP APPLES & ARUGULA Granny smith apples, arugula, roasted pumpkin seeds, goat cheese in lemon vinaigrette.
- ROASTED BEET SALAD Mixed greens, roasted red and yellow beets, goat cheese, pumpkin seeds and maple balsamic dressing.
- SPINACH & MIXED BERRY Fresh berries, baby spinach, radicchio, goat cheese and candied pecans with balsamic vinaigrette.
- CRUNCHY SPINACH Baby spinach, toasted almonds, Mandarin oranges, red onion and feta topped with crunchy noodles and citrus vinaigrette
- MIXED ANTIPASTO Mixed greens, grilled vegetables, roasted artichokes, sundried tomatoes, hot peppers, and bocconcini goat cheese with balsamic vinaigrette.
- CAESAR Romaine lettuce, croutons and parmesan with our creamy Caesar dressing.
- HONEY MUSTARD CAESAR Romaine lettuce, radicchio, croutons, parmesan, and our house-made honey mustard Caesar.
- GREEK Iceberg lettuce, mixed vegetables, feta, black olives, egg and tomato with our creamy Greek dressing.
- MIXED GREENS Mixed greens topped with fresh tomatoes, julienne of carrots and English cucumber with Vidalia onion dressing.
- GREEK QUINOA Quinoa, feta, bell peppers, scallions, kalamata olives, sundried tomato vinaigrette.
- ROASTED YAM & KALE QUINOA Quinoa, roasted yams, feta and kale, in a pesto maple vinaigrette.
- GREEN BEANS & CAPERS Green beans, capers, Dijon cider vinaigrette.
- ASIAN SLAW Cabbage, carrots, cucumbers, peppers, cilantro, crushed nuts in soya sesame vinaigrette.
- ROASTED BEETS & FETA Roasted red and yellow beets, feta, arugula, balsamic reduction.
- FAMOUS COLESLAW The way we have always done it.
- CREAMY POTATO Carrots, peppers, onion, parsley, egg, mayo and potatoes.
- PESTO Bowtie pasta, pesto, sundried tomatoes and parmesan.
- ASIAN NOODLE Asian noodles, peppers, onions, carrots, cucumbers and sesame seeds in a ginger vinaigrette.
- EDAMAME Edamame, charred corn, mixed veggies, in a sesame ginger dressing.
- FUSILLI PASTA Fusilli pasta, peppers, onions, olives, sundried tomatoes, in a sundried vinaigrette.
- BROCCOLI SALAD Broccoli, red onions, red, green and yellow peppers, sesame seeds, in a herb vinaigrette.
- RED SKIN POTATO SALAD Red skin potatoes, bell peppers, scallions, in a herb vinaigrette.
- COUSCOUS Couscous with bell peppers, raisins, raisins, onions, orange zest in a citrus dressing.

- WATERMELON SALAD Watermelon, fresh basil, feta, fresh lime juice and balsamic reduction

Main Dinners

- CHICKEN SUPREME (prepared 3 ways) - Stuffed with goat cheese, spinach and sundried tomatoes. - Topped with avocado salsa (diced avocado and plum tomato). - With a sweet Thai chili glaze with Mandarin oranges.
- PAN SEARED TILAPIA (prepared 3 ways) - Topped with mango salsa. - Topped with lime cilantro butter. - Topped with a creamy seafood medley.
- FRESH ATLANTIC SALMON (prepared 3 ways) - Maple glazed and topped with toasted mixed nuts. - Sweet Thai chili glaze with Mandarin oranges. - Teriyaki glazed and topped with toasted sesame seeds.
- PRIME TURKEY - Carved off the bone. Topped with creamy gravy & bread stuffing.
- BEEF BRISKET - Served well-done with Herb roasted mini potatoes, mixed medley vegetables & steamed rice
- Salmon Mahi Mahi Hawaiian style Salmon in ginger butter sauce served over Luau fried rice with banana fritters

Desserts

- GOURMET ASSORTED DESSERT TRAY A selection of freshly cut fruit (mixed berries, cantaloupe, watermelon, honeydew, chocolate dipped strawberries, gourmet cookies, mini pastries and biscotti. Accompanied by honey yogurt dip.
- GOURMET MINI PASTRY TRAY An assortment of individual mini cheesecakes, petite fours, mini cupcakes and Italian pastries. Pastry assortment may vary.
- MARKET FRESH FRUIT PLATTER An assortment of freshly cut fruit including melons, strawberries, grapes and other seasonal fruit
- DELUXE FRUIT PLATTER A selection of sweet exotic cut fruit and seasonal berries served with a honey yogurt dip. Add White Cheesecake or Milk Chocolate dip CHOCOLATE DIPPED STRAWBERRIES Choice strawberries dipped in Dutch chocolate and arranged on a platter.
- GOURMET COOKIES An assortment of decadent house-made cookies.
- MINI CUPCAKE BOX Gourmet cupcakes baked fresh and hand-frosted. Chocolate, red velvet and vanilla
- ROSE HEISMAN'S BISCOTTI Assorted biscotti arranged on a tray: - Apricot, caramel, pumpkin seed and cranberry - Chocolate chip, coconut - Wow Butter and chocolate chips - Double chocolate, dried cherries - Gluten-free chocolate chip, coconut
- FRENCH MACAROONS Delicious and the real thing... flown all the way in from France.
- MIXED COOKIES & SWEETS 2 dozen mini gourmet cookies, 1 dozen mini biscotti and 1 dozen French macaroons.
- PETITE FOURS PLATTER mini gourmet cakes assorted flavors selection may vary from jams, chocolates & walnuts
- SWEET DELECTABLE TRAY A sweet sensation that will surprise all guests, includes cookies, mini coconut bites, mini Baklava, mini pastries and mini cream puffs.