



Oh Graze

Catering Menu

all packages minimum 10 guests - unless stated



*****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

Grazing 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 - Minimum 10 guests

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!





Deluxe Grazing Lunch Platter Combo

\$35 per person- Minimum 12 guests

Each package includes beautifully styled platters curated with:

- Fresh Gourmet Sandwiches on our house-made buns and bread
- Premium Canadian and European cheeses paired with cured meats
- Veggies and hummus

The package also includes:

- Chopped Farmers Market Salad
- Desserts

Perfect for:

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

Grazing Lunch Platter

\$26 per person - Minimum 10 guests

Each package includes a beautifully styled platter curated with:

- Fresh Gourmet Sandwiches on our house-made buns and bread
- Premium Canadian and European cheeses paired with cured meats
- Veggies and 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!

Number of platters based on guest count!





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Catering Platter Packages

Brunch Grazing Platter

\$32 per person - Minimum 20 guests

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
- House-made mini bagels with accompanying spreads
- Mini waffles with jam and cream
- Smoked Pacific salmon with our herbed cream cheese and spreads
- Fresh vegetables 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

Number of platters based on guest count!





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Catering Platter Packages

Grazing Delights Bundle

\$35 Per person - Minimum 10 Guests

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 - Minimum 10 Guests

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.





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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!

