

CORPORATE CATERING MENU

2025



MY
CATERING
GROUP

Ottawa's Catering Experts

At My Catering Group, we have been creating delicious experiences since 2012, providing exceptional catering services for weddings, corporate, private, and political events. Starting from the spark of an idea, right through until the big day, our experienced team of hospitality professionals is here to help you leave your stress at the door and create memories you won't soon forget.

We believe in the importance of supporting our local community and protecting our environment. We source the freshest ingredients from local farmers and producers, ensuring that our dishes are not only delicious but also sustainably and ethically produced. Our dedication to sustainability extends to our operational practices, including minimizing waste, recovering and donating surplus food, and using eco-friendly packaging. By choosing us, you are supporting a business that prioritizes the health of our planet and the well-being of our local economy.

Choosing My Catering Group also means choosing a partner who is as invested in the success of your event as you are. When you work with us, you can be confident that every detail will be handled with the utmost care and professionalism, ensuring your event is a resounding success.



For your convenience, our menu packages provide you with everything you need for your catered event, including staffing, rentals, and equipment. Pricing is based on a minimum of 50 guests. Additional staffing and equipment charges may apply for smaller functions or speciality venues such as backyard functions. Linen and furniture rentals are not included in package pricing. Please consult with your sales representative for more details.



BREAKFAST • All breakfast packages include a coffee, tea and water station

\$21

Continental

- Assorted pastries (croissants, muffins, viennoiseries)
- Fresh fruit platter or whole fruit
- Individual yogurt parfaits

\$38

Morning Medley

- Scrambled eggs
- Bacon and breakfast sausage
- Breakfast potatoes
- Assorted pastries
- Yogurt parfait
- Rosemary focaccia

\$34

Mindful Morning

- Assorted mini quiches
- Red velvet overnight oats
- Fresh fruit platter or whole fruits
- Banana loaf
- Fresh juice of the day

*Our breakfast buffets are designed to accommodate most dietary requirements.
Please discuss any specific needs with your event coordinator.*

LUNCH PACKAGES • Included: Still water station

\$30

Working Lunch Buffet

- Choice of three sandwiches
- Chef's salad
- Assorted desserts table

\$61

Hot Lunch Buffet

- Rosemary focaccia & whipped herb butter with Maldon salt
- Choice of two salads or soups
- Choice of two mains
- Choice of three sides
- Assorted desserts table

Please see page 4 for our lunch buffet selections.

SANDWICHES

ROASTED CHICKEN 🌿*

Chicken, havarti, mixed greens, honey grilled onions, tarragon aioli

ITALIAN ROASTED VEGGIE 🌿🌿*🥛*

Eggplant, zucchini, bell pepper, red onion, arugula

HAM & CHEESE 🌿*

Black forest ham, smoked cheddar, dijonaise

ITALIAN DELI 🌿*

Assorted deli meats, grilled red pepper, pickled eggplant, pesto aioli

EGG SALAD 🌿🌿*

Egg salad, capers, parsley, Dijon, multigrain bread

GRILLED TOFU 🌿🌿*

Lemongrass marinated tofu, pickled daikon and carrot, fresh cucumber, cilantro

SALADS & SOUPS

RED CURRY TOMATO SOUP 🌿🌿

Puffed wild rice, cilantro

ROASTED BUTTERNUT AND MANGO SOUP 🌿🌿

Mint salsa verde

PEAR SALAD 🌿🌿🥛🥛*

Red wine poached pears, goat cheese, greens, candied pecans, maple vinaigrette

BABY KALE CAESAR SALAD

Baby kale and romaine, pancetta, parmesan, croutons

BEET SALAD 🌿🌿🥛

Roasted beets, manchego, greens, candied hazelnuts, oranges, fennel, mint salsa verde, honey vinaigrette

MEDITERRANEAN CHOPPED SALAD 🌿🌿

Cucumber, tomato, red onion, pomegranate, mint, parsley, crispy chickpeas, preserved red pepper lemon dressing



MAINS

TOFU CURRY 🌿🌿

WARM COUSCOUS AND FALAFEL SALAD 🌿

ROASTED CHICKEN 🌿🥛*

PIRI PIRI CHICKEN 🌿🥛

SPICY SAUSAGE RIGATONI

TOMATO & ROASTED FENNEL GEMELLI 🌿🌿🌿*

SIDES

ROASTED GARLIC SMASHED POTATOES 🌿🌿🌿*

HERB ROASTED FINGERLING POTATOES 🌿🌿🌿*

MAPLE ROASTED ROOT VEGETABLES 🌿

BROCCOLINI 🌿🌿🌿*

Sofrito and red finger chillies

ROASTED BRUSSELS SPROUTS 🌿🌿🌿*

Rosemary, roasted garlic

GREEN BEANS 🌿🌿🌿*

Tarragon, honey butter

ENHANCEMENTS

- Add any enhancement to your breakfast or lunch package, or enjoy for a morning or afternoon break.

COFFEE & TEA STATION | \$9

COFFEE & TEA REFRESH | \$6

Available to add on to breakfast packages only

FRESH JUICE BAR | \$10

LEMONADE & ICED TEA BAR | \$6

ASSORTED SOFT DRINKS | \$3

INDIVIDUAL YOGURT PARFAITS | \$7

ASSORTED PASTRIES PLATTER | \$10

ASSORTED MINI DESSERTS PLATTER | \$11

FRUIT PLATTER | \$12

Served with our house made yogurt dip



CRUDITÉS PLATTER | \$8

Served with hummus and our daily dip

CHEESE PLATTER | \$13

Served with crostini and accompaniments

CHARCUTERIE PLATTER | \$13

Served with crostini and accompaniments

SMOKED SALMON PLATTER | \$14

Served with cream cheese and accompaniments

BUILD YOUR OWN BAGELS | \$18

Kettleman's sesame bagels, and assorted cream cheeses. Served with roasted red pepper tapenade, marinated onions and cherry tomatoes.



Booking Terms and Conditions



We are dedicated to ensuring a smooth booking process from the time of your initial inquiry right through to the day of your event. Our team of hospitality professionals is here to ensure that you are satisfied with every aspect of your catering experience.

EVENT TIMELINE

We recommend securing our services as soon as possible however, we understand that is not always ideal. We suggest booking a minimum of 90 days in advance to create a seamless event.

Final menu selections and services are to be confirmed 30 days from your event. Final guest count, meal selections, allergies & dietary restrictions are to be confirmed 21 days prior to your event. We cannot guarantee any changes outside of these timelines. Your dedicated event coordinator will assist you throughout this process.

PAYMENT STRUCTURE

A 25% deposit is due upon contract signing. 50% of the total amount will be due three months prior to the event date. The remaining 25% balance will be due 14 days prior to your event. Any additional charges will be billed three business days following your event.

FOOD & BEVERAGE HANDLING

All possible precautions will be taken to eliminate the risk of allergic reactions caused by cross-contamination; however, we cannot 100% guarantee that the products served have not come into contact with allergens. In accordance with health and safety protocols, we reserve the right to discard any leftover food, after the agreed-upon timetable, where there is a reasonable risk of foodborne illness occurring. For liability reasons, we cannot allow any outside food or beverage on site during your event.

TAXES AND FEES

All food and beverage prices are subject to 13% HST. All pricing is based on a minimum of 50 guests, unless otherwise indicated. Additional staffing and equipment fees may apply for smaller functions or speciality venues such as backyard functions. Linen and furniture rentals are not included in package pricing. Please consult with your sales representative for more details.

ROOM CAPACITIES

	COCKTAIL RECEPTION	SEATED DINNER
MAIN GALLERY	120	90
COVERED TERRACE		
UPPER GALLERY	100	100
BALCONY		
ALEX TREBEK THEATRE	300	180
PAVED TERRACE	100	N/A
GRASSED TERRACE	160	130