

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.

COCKTAIL RECEPTIONS • *Small bites, big flavour.*

Our cocktail reception packages are a perfect choice to connect with others either before or after your big event. Whether you're wrapping up a day of meetings or getting ready to dance the night away, these mouth-watering morsels are sure to set the mood.

\$24

Snappy Social

- Choice of three cold passed canapes
- Three bites per person
- Up to one hour of service

\$42

Elevated Epicurean

- Choice of three cold and three hot passed canapes
- Six bites per person
- Up to two hours of service

\$58

Gourmet Gathering

- Choice of three cold and three hot passed canapes
- Six bites per person
- Cheese & charcuterie table
- Up to three hours of service

Add on an enhancement to any cocktail reception package for a complete dinner experience. See page 6 for details.

WARM CANAPES

BEEF SLIDERS 🌾*

Smoked cheddar, caramelized onion jam, pickles, black garlic aioli

FRIED CHICKEN SLIDERS 🌾*

Coleslaw, buffalo sauce, celeriac remoulade

LAMB KEBABS 🌾*

Lime, red chilies, fresh herbs, tamarind coconut sauce

JERK CHICKEN 🌾🥥

Jerk marinated chicken thighs, scallions, curry mayo, tostones

PORK BELLY

Green pea puree, crispy shallot, chili oil, maple-truffle bbq sauce

CRAB CAKES 🌾🥥

Celeriac remoulade, lemon

COCONUT SHRIMP 🌾🥥

Lime, maple sweet chili sauce

JALAPEÑO POPPER GRILLED CHEESE 🌿🌾*

Cheddar, cream cheese, pickled jalapenos, honey, 12 grain bread

POLENTA FRIES 🌿🌾

Pecorino, piri piri mayo

SPINACH FRITTER 🌿🥥*

Red chilies, cilantro and mint yogurt

VEGETABLE GYOZA 🌿

Szechuan chili & soy dipping sauce

COLD CANAPES

BEEF TARTARE 🌾🥥

Capers, shallots, herbs, dijon, cured egg yolk, crostini

SMOKED DUCK BREAST 🌾*

Peach mostarda, fior di latte, crostini

HERBES DE PROVENCE CHICKEN 🌾*

Roasted chicken thighs, honey grilled red onions, red pepper rouille, toasted focaccia

TUNA TARTARE 🌾🥥

Black garlic, tamari, cucumber, chili, citrus, wonton chip

SMOKED SALMON 🌾

Whipped goat cheese, tarragon, fried capers, blini

RED CURRY SHRIMP 🌾

Red curry sauce, fried shallots, green chili crisp
Contains sesame

TOMATO CROSTINI 🌿🌿🌿*

Confit tomatoes, shaved parmigiano reggiano, fresh basil pesto, crostini

MEDITERRANEAN BITES 🌿🌿🌿*

Marinated vegetables, fior di latte, olive tapenade





PLATED DINNER PACKAGES • *Delight in every bite.*

Indulge in an unforgettable dining experience with our seated dinner packages. Our carefully crafted menus offer a delicious blend of flavours that cater to all tastes. Whether you're celebrating a special occasion or hosting an elegant evening, you can sit back, relax, and enjoy every bite while we take care of the rest.

\$97

Classic Elegance

- 2-course plated dinner & mini dessert station
- Choice of one appetizer
- Choice of two classic mains (one choice per guest)
- Dessert, coffee and tea station featuring an assortment of our favourite mini desserts

\$121

Signature Gourmet

- 1-hr cocktail reception & 3-course plated dinner
- Choice of four passed canapes
- Choice of one appetizer
- Choice of two classic or premium mains (one choice per guest)
- Choice of one plated dessert
- Tableside coffee and tea service

\$132

Premium Indulgence

- 1-hr cocktail reception & 4-course plated dinner
- Choice of four passed canapes
- Choice of two appetizers
- Choice of two premium mains (one choice per guest)
- Choice of one plated dessert
- Tableside coffee and tea service

All packages include warm rosemary focaccia and herbed butter, water, coffee and tea service.

DINNER BUFFETS • *A Spread to Savour.*

Our buffet packages offer a wide selection of dishes to please every palate. Enjoy fresh salads, savory entrees, and delectable desserts, all prepared with care. Perfect for any occasion, our buffets provide a relaxed and enjoyable dining experience for you and your guests.

\$89

Classic Buffet

- Warm rosemary focaccia with whipped butter
- Choice of two appetizers
- Choice of two classic mains
- Choice of four side dishes
- Assorted mini desserts
- Coffee and tea station

\$114

Grand Feast Buffet





- Warm rosemary focaccia with whipped butter
- Choice of two appetizers
- Choice of three classic or premium mains
- Choice of four side dishes
- Assorted mini desserts
- Coffee and tea station

Please note: When selecting main dishes for a buffet package, any included sides will be omitted. Instead, you may choose your preferred side dishes separately.




APPETIZERS


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

PREMIUM MAINS

BRAISED BEEF SHORT RIB  *
Smashed potatoes, seasonal vegetables, hickory sticks, red wine jus

BEEF STRIPLOIN  *
Coffee and ancho spice rub, fingerling potatoes, seasonal vegetables, pickled corn salsa

MAPLE SALMON 
Fingerling potatoes, seasonal vegetables, crispy shallots, maple soy glaze, fennel & chive cream sauce

CITRUS GLAZED COD  
Wild rice, sumac, carrot purée, broccolini, parsley pistou

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

CLASSIC MAINS

TOFU CURRY  
Basmati rice, bok choy, mushrooms

WARM COUSCOUS AND FALAFEL SALAD 
Chickpea falafels, feta crumble, bell peppers, red onions, sweet potato, cherry tomatoes, lime cilantro crema

SPICY RIGATONI
Fennel sausage, fior di latte, sofrito, basil, rosé sauce

TOMATO & ROASTED FENNEL GEMELLI   * *
Blistered tomatoes, roasted fennel, feta, basil and fried onion gremolata


PIRI PIRI CHICKEN  
Roasted potatoes, seasonal vegetables, chimichurri

ROASTED CHICKEN  *
Smashed potatoes, seasonal vegetables, crispy king oyster mushrooms, wild mushrooms red wine jus



DESSERTS

PASSION FRUIT TART 
Passion fruit curd, fresh berries, coconut meringue, kiwi puree

CHOCOLATE HAZELNUT TART 
Chocolate, amaretto, hazelnuts, orange curd

KAHLÚA TIRAMISU
Espresso, lady fingers, mascarpone cream

CRÈME BRÛLÉE  
Grand Marnier, vanilla, cinnamon, fresh fruit

POT DE CRÈME   
Lemongrass, ginger, orange, cashew crumble

ENHANCEMENTS • Add to your meal and treat your guests.

Our enhancements are the perfect addition to any cocktail reception, to add an extra bit of flair to your event. These add-ons also provide a great late-night snack option for you and your guests. Enhancements are available exclusively for our guests choosing one of our cocktail reception, seated dinner or buffet packages. Please check with your sales representative to see if enhancements are suitable for your event space or event.

CROWD FAVOURITES

Bao Buns 🌱*🥛*

Choose two of the following fillings:

- Szechuan Crispy Tofu 🌱
- Pork Belly
- Korean Fried Chicken

Topped with pickled carrots and daikon, cilantro, and togarashi mayo

\$19

Taco Station 🥛🌱*

Choose two of the following fillings:

- Pulled Chicken
- Achiotte Pork
- Beef Barbacoa
- Jackfruit Barbacoa 🌱

Served with shaved cabbage, cilantro, onion and assorted salsas

\$22

Chicken Shawarma 🌱*

Marinated chicken, pickled turnip, lettuce, tomato, red onions, banana peppers, garlic sauce, pita wrap

\$22

GRAZING PLATTERS

Served with crostini and accompaniments

CHEESE | \$13 🌱🌱

CHARCUTERIE | \$13

CRUDITÉ & DIP | \$8 🌱*🌱



MCG'S SIGNATURE PASTA BAR | \$26

TOMATO & ROASTED FENNEL GEMELLI 🌱🌱*🌱*

Blistered tomatoes, roasted fennel, feta, basil and fried onion gremolata

AND

SPICY RIGATONI

Fennel sausage, fior di latte, soffrito, basil, rosé sauce

COLD FISH & SEAFOOD STATIONS

COCKTAIL SHRIMP | \$17 🌱🥛

Szechuan chili oil, horseradish, cocktail sauce, lemon

LOBSTER ROLLS | \$17 🌱*

AHI TUNA POKE | \$34 🌱🥛

Sticky rice, avocado, radish, mango, chili, tamari, togarashi mayo

OYSTER BAR 🌱🥛

Market price

CAVIAR SERVICE

Market price

SWEETS & TREATS

MINI DESSERTS TABLE | \$11 🌱

S'mores, brownies, caramel donuts, tarts

FRUIT PLATTER | \$12 🌱🌱

LIQUID NITROGEN ICE CREAM 🌱🌱*

SUNDAE STATION | \$24

Churned to order, served with, sprinkles, cookie crumble, candy bar bits, chocolate chips, candied peanuts, malted fudge sauce. Some toppings contain gluten and nuts.

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