



ONPOINT
CATERING

ONPOINT CATERING MENU

CANAPES*

\$4/PIECE

BRUSCHETTA CROSTINI (VG)

DICED ROMA TOMATOES, GARLIC, RED ONION AND PARSLEY ON SEASONED CROSTINI

MUSHROOM DUXELLES (V)**

MUSHROOM & SPINACH DUXELLES SERVED IN A FLAKEY TART OR ON A SEASONED CROSTINI

BEEF TARTARE

AAA TENDERLOIN DICED WITH CAPERS, SHALLOTS, FRESH HERBS & MALT AIOLI ON SEASONED CROSTINI

FRIED CHICKEN BITES

SEASONED AND BREADED CHICKEN TENDER-BITES SERVED IN CHOICE OF SAUCE OR SPICE BLEND (HONEY GARLIC, BUFFALO, HOUSE-HOT SAUCE, HOUSE DRY SPICE, LEMON PEPPER, CAJUN SPICE, SALT & PEPPER)

COCKTAIL SHRIMP (GF)

JUMBO SHRIMP SERVED WITH HOUSE COCKTAIL SAUCE

BACON WRAPPED SCALLOP SKEWERS

BAY SCALLOPS WRAPPED IN HOUSE BACON

CAPRESE SALAD SKEWERS (V)

BOCCONCINI, BASIL AND GRAPE TOMATO DRIZZLED WITH BALSAMIC REDUCTION

SAUSAGE ROLLS

BRATWURST SAUSAGE WRAPPED IN BEER BATTERED PASTRY DOUGH

***ORDERED BY THE DOZEN PER ITEM **VEGAN AVAILABLE**



FAMILY STYLE BUFFET

\$29/PERSON

ONE SIDE INCLUDED PER MAIN

LASAGNA (VG)

TRIPLEBLEND BEEF LASAGNA OR VEGETARIAN

PANEER BUTTER MASALA (VG)

GARAMA MASALA MARINATED PANEER WITH CHOICE OF NAAN OR PARATHA

PIEROGIES (JUMBO)

PLUMP POTATO-CHEDDAR PIEROGIES WITH CARAMELIZED ONIONS, BACON AND SCALLIONS

CABBAGE ROLLS

TRIPLEBLEND BEEF CABBAGE ROLLS WITH RICE, ONION & HERB IN TRADITIONAL TOMATO SAUCE

ITALIAN SAUSAGES

SPICY OR MILD ITALIAN SAUSAGES IN A TRADITIONAL BRAISE OF TOMATO, BELL PEPPER AND ONION



FAMILY STYLE BUFFET **\$34/PERSON**
ONE SIDE INCLUDED PER MAIN

ROAST CHICKEN

ROAST CHICKEN IN CLASSIC DRY RUB OR MUSHROOM-GARLIC-CREAM SAUCE

BRAISED SHORT-RIBS

SLOW BRAISED BONE-IN SHORT-RIBS SERVED WITH AU JUS

FRIED CHICKEN

SIGNATURE FRIED CHICKEN TOSSED IN CHOICE OF DRY RUB, CAJUN, LEMON PEPPER, HONEY GARLIC, CLASSIC BUFFALO, OR HOUSE HOT

TRIPLEBLEND MEATBALLS

PORK, BEEF AND VEAL MEATBALLS BRAISED AND SERVED IN CLASSIC TOMATO PASSATA OR MUSHROOM-GARLIC-CREAM SAUCE

BUTTER CHICKEN

GARAM MASALA MARINATED CHICKEN WITH CHOICE OF NAAN OR PARATHA BREAD



BUFFET SIDES

- COLESLAW (V)** **\$4/PERSON**
CLASSIC CREAMY COLESLAW
- ROASTED POTATO WEDGES (V)** **\$5/PERSON**
SAVOURY ROASTED POTATO WEDGES, ROSEMARY & GARLIC
- SMASHED POTATOES** **\$6/PERSON**
CRUSHED POTATOES WITH CHEDDAR, BACON, SCALLIONS & CREAM
- CHEF SALAD*** **\$5/PERSON**
FRESH GARDEN / CAESAR / PANZANELLA
- STEAMED RICE (VG)(GF)** **\$3/PERSON**
SPICED BASMATI OR JASMINE
- PIEROGIES (SMALL)** **\$6/PERSON**
POTATO-CHEDDAR PIEROGIES WITH CARAMELIZED ONIONS, BACON AND SCALLIONS
- MAC & CHEESE*** **\$6/PERSON**
CLASSIC MACARONI & CHEESE WITH ROASTED BROCCOLI OR BACON
- SEASONAL VEGGIES (VG)** **\$5/PERSON**
ROASTED OR SAUTEED SEASONAL VEG
- *VEGAN AVAILABLE**



ONPOINT CATERING

821/37/39
RUNNYMEDE ROAD
TORONTO, ON M6N 3V8

FOOD STATIONS

CARVING STATION

MANNED STATION

\$40/PERSON

PRIME RIB

ROSEMARY-GARLIC SEASONED PRIME RIB ROAST

PORCHETTA

CRISPY GREMOLATA-STUFFED PORKBELLY

ONE SIDE INCLUDED PER PROTEIN

COLESLAW,
ROASTED BABY POTATOES,
SMASHED POTATOES,
CHEF SALAD,
STEAMED RICE,
PIEROGIES,
MACARONI & CHEESE,
SEASONAL VEG



FOOD STATIONS

TACO STATION*

UNMANNED STATION

\$5/PIECE

PULLED PORK

SLOW BRAISED PORK SHOULDER IN TANGY CHILI-BBQ JUS

CHIPOTLE BEEF

CHIPOTLE CHARRED GROUND BEEF

CRISPY FRIED WHITEFISH (+\$1)

PANKO BREADED WHITEFISH WITH CAJUN SEASONING

CHIPOTLE TOFU (VG) (+1)

CHIPOTLE-SALSA MARINATED TOFU

CORN OR FLOUR TORTILLAS AVAILABLE

SERVED WITH SALSA, SHREDDED LETTUCE, CHEDDAR CHEESE, SOUR CREAM, CILANTRO, HOUSE-HOT SAUCE AND LIME WEDGES

***ORDERED BY THE DOZEN PER ITEM**



FOOD STATIONS

SLIDER STATION*

UNMANNED STATION

\$5/PIECE

CLASSIC BEEF SLIDER

SMASHED BEEF PATTY WITH ICEBERG, LOST SAUCE, PICKLES AND AMERICAN CHEESE

BUFFALO CHICKEN SLIDER

FRIED CHICKEN TENDER IN HOUSE BUFFALO SAUCE WITH ICEBERG, MAYO AND PICKLES

MUSHROOM-BEEF SLIDER

SMASHED BEEF PATTY WITH ARUGULA, CARAMELIZED ONION-MUSHROOM, MAYO AND MOZZARELLA

PULLED PORK SLIDER

TANGY CHILI-BBQ PULLED PORK WITH PICKLED RED ONIONS, LOST SAUCE AND CHEDDAR

VEGGIE SLIDER (V) (+\$1)

VEGGIE PATTY WITH ARUGULA, BRUSCHETTA MIX, GOATS CHEESE, MAYO AND BALSAMIC REDUCTION

***ORDERED BY THE DOZEN PER ITEM**



FOOD STATIONS

SWEETS STATION*

\$5/PIECE

UNMANNED STATION

WHIPPED CHEESECAKE PARFAIT

WHIPPED VANILLA CHEESECAKE SERVED IN PARFAIT GLASS WITH HONEY GRAHAM CRUMB AND BERRY COULIS

CHOCOLATE MOUSSE PARFAIT

CHOCOLATE MOUSSE SERVED IN PARFAIT GLASS WITH VANILLA WHIPPED CREAM AND DARK CHOCOLATE SHAVINGS

APPLE CRUMBLE BARS**

APPLE CRUMBLE BARS WITH CINNAMON SPRINKLE

BROWNIE BITES**

DARK CHOCOLATE BROWNIE BITES WITH CARAMEL SAUCE

BLACK FOREST CAKE

BLACK FOREST CAKE WITH WHIPPED CREAM AND CHERRY COULIS

RED VELVET CAKE

RED VELVET CAKE WITH CREAM CHEESE FROSTING AND DARK CHOCOLATE

***ORDERED BY THE DOZEN PER ITEM**

****VEGAN AVAILABLE**



PARTY MENU*

\$4/SERVING

MINI GRILLED CHEESE (V) (+1 ADD BACON)

CLASSIC GRILLED CHEESE SANDWICH TRIANGLES
SERVED WITH HOUSE KETCHUP

FRENCH FRIES**

HOUSE FRIES TOSSED IN CHOICE OF PARMESAN, DILL SEASONING,
CAJUN, OR HERB-GARLIC SEASONING,
SERVED WITH HOUSE KETCHUP

ONION RINGS (V)

BATTERED AND FRIED BEEFEATER ONION RINGS
SERVED WITH LOST SAUCE

SOFT PRETZEL**

SOFT BAKED PRETZEL WITH DIJON / GARLIC BUTTER SAUCE

MINI POUTINES (+\$1)

CLASSIC POUTINE WITH BEEF GRAVY & MONTREAL CHEESE CURDS

FRIED PICKLE SPEARS (+\$1)

PANKO BREADED PICKLE SPEARS SERVED WITH DILL CREMA

POPCORN CAULIFLOWER (+\$1)

SERVED WITH BUTTERMILK RANCH SAUCE

CRISPY FRIED TOFU (+\$1)**

HOISIN-SOY MARINATED TOFU SERVED WITH HONEY GARLIC

***ORDERED BY HALF DOZEN PER ITEM**

****VEGAN AVAILABLE**



PARTY MENU / PLATTERS (SERVES 4-6)

FRIED CHICKEN **\$55/PLATTER**
DRY RUB OR TOSSED IN CLASSIC BUFFALO, HONEY GARLIC, HOUSE HOT, OR
BBQ SAUCE

CHICKEN WINGS (4LBS) **\$55/PLATTER**
CLASSIC BUFFALO, HONEY GARLIC, LEMON PEPPER, CAJUN SPICE, DRY RUB,
HOUSE HOT SAUCE, BBQ, PLUM SAUCE

SAUSAGE & PRETZEL **\$45/PLATTER**
HOUSE BAKED SALTED WARM SOFT PRETZELS SERVED WITH A CURATED
SAUSAGE SELECTION

COCKTAIL SHRIMP PLATTER (GF) **\$65/PLATTER**
SERVED WITH HOUSE COCKTAIL SAUCE

CHARCUTERIE BOARD **\$65/PLATTER**
CURATED SELECTION OF MEATS AND CHEESES

HUMMUS PLATE (VG) **\$30/PLATTER**
SHAREABLE HUMMUS PLATTER WITH OLIVES & SUMAC,
PITA AND CRISPS ON SIDE

CHEF SALAD* ** **\$28/SERVING**
GARDEN SALAD / CAESAR SALAD / PANZANELLA SALAD

CRUDITE (V)(VG) **\$26/SERVING**
SERVED WITH RANCH & LOST SAUCE

BIG CHEESE FLATBREAD* ** **\$15/FLATBREAD**
CHEDDAR, MOZZARELLA, PARMESAN AND MONTREAL CHEESE CURDS
WITH GARLIC BUTTER

PEPPERONI-BACON FLATBREAD* **\$17/FLATBREAD**
CURED PEPPERONI WITH HOUSE BACON AND MOZZARELLA

VEGGIE FLATBREAD* ** **\$17/FLATBREAD**
HOUSE BRUSCHETTA MIX, KALAMATA OLIVES, GOATS CHEESE,
FINISHED WITH ARUGULA AND BALSAMIC REDUCTION

BRATWURST PRETZELBREAD **\$19/FLATBREAD**
PRETZEL-FLATBREAD WITH HOUSE BEER-CHEESE, BRATWURST,
BACON, SCALLIONS AND CHEDDAR

PARTY-SIZE NACHOS **\$18/PLATTER**
NACHOS TOPPED WITH MOZZARELLA, CHEDDAR, BEER-CHEESE SAUCE, DICED
TOMATO, RED ONION & GARLIC WITH FRIED JALAPENOS, ICEBERG AND SPICY
SHORT-FUSE SAUCE. COMES WITH SALSA, SOUR CREAM & GUACAMOLE

***GLUTEN FREE AVAILABLE **VEGAN AVAILABLE**