

LIBERTY OAK
CATERING & EVENTS

CORPORATE & DROP-CATERING PACKAGE

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A LA CARTE BREAKFAST

PLATTERS

**minimum order 12*

Continental Platter (V) **9.50**
French & Chocolate Croissants, Muffins, Cookies
Danishes, Preserves & Butter

Seasonal Fresh Fruit Tray (VG, GF) **11**
Melon, Pineapple, Berries & Grapes

PASTRIES

**minimum order 6*

All Butter Croissants
Mini 3
Full Size 4

Nutella & Strawberry Mini Croissants **4.5**
Mini Flaky Butter Croissants, Fresh Sliced
Strawberries & Nutella

Gourmet Cookies **3**
Chocolate Chip or Oatmeal Raisin

Gluten Free Stuffed Cookies (GF) **4**
Apple or Nutella

Muffins **4**
Banana Chocolate, Blueberry or Chocolate Chip

Berry or Salted Caramel Scones **7**
Served With Strawberry Preserves & Butter

PUDDINGS & PARFAITS

**minimum order 12*

Fruit Cups (VG, GF) **7**

Yogurt Parfaits (V)
Honey 5
Berries & Granola 7

Overnight Oats & Berries (VG) **7.25**
Oats, Almond Milk, Assorted Berries, Brown Sugar
Maple Syrup, Vanilla & Cinnamon

Almond Dark Chocolate Overnight Oat (VG) **7.25**
Oats, Almond Milk, Almond Butter, Brown Sugar
Maple Syrup, Vanilla, Cinnamon, Dark Chocolate
& Maple Roasted Almonds

Pineapple Mango Overnight Oats (VG) **7.25**
Oats, Almond Milk, Mango Puree, Brown Sugar
Maple Syrup, Vanilla, Cinnamon, Pineapple & Coconut

BREAKFAST SANDWICHES & HANDHELDS

** minimum order 12*

Mini Bagels (V) **4**
With Cream Cheese & Preserves

Smoked Salmon Mini Bagels **8.5**
With Premium Smoked Salmon, Dill Cream Cheese
Cucumber & Arugula

Mini BLT Bagels **8.5**
With Bacon, Lettuce, Tomato & Mayonnaise

Mini Croissant Platter **132**

**price includes 24 pieces on a platter, 12 of each type*

Turkey, Brie & Cranberry Mayonnaise
Italian Ham, Swiss & Honey Mustard

WARM BREAKFAST SANDWICHES & HANDHELDS

**all standard size handhelds are cut in half on the platter, minimum order 12*

Classic Grilled Cheese (V) **10**
Cheddar Cheese on Sourdough Bread

Italian Grilled Cheese **13**
Prosciutto Cotto & Cheddar on Sourdough Bread

Breakfast Bagel **12**
Scrambled Egg, Bacon, Cheddar, Mayo & Tomato

Breakfast Wrap **13.5**
Scrambled Egg, Breakfast Sausage, Roasted Pepper, Spicy Aioli & Cheddar Cheese

*please ask your sales manager for dietary friendly alternatives





HOT BREAKFAST BUFFET

** minimum order 12 unless quantity specified*

Individual Quiche Tarts (V) **4**
With Roasted Peppers & Goat Cheese

Individual Frittata (V, GF) **9**
With Grilled Vegetables & Feta Cheese

Country Style Hash Browns (V, GF) **6**
Oven Roasted Hash Browns, Peppers & Onions

Buttermilk Pancakes (V) **6**
With Maple Syrup

Lemon & Ricotta Pancakes (V) **8**
With Maple Syrup

French Toast (V) **8**
With Berries & Maple Syrup

Mini Belgian Waffles (V) **10**
With Berries & Maple Syrup

Crispy Bacon (GF, DF) **22**
**includes 12 pieces*

Breakfast Sausage (DF) **25**
**includes 12 pieces*

Brown Sugar & Butter Glazed Ham (GF) **50**
**2lbs - serves 6 people*

*please ask your sales manager for dietary friendly alternatives



PREMUIM BREAKFAST BENNY STATION

CHEF-LED

**served with seasonal fruit and heirloom tri-color home fries*
Minimum order 20 guests, rentals and labour billed separately
Also available as a plated experience

Classic Ham & Herb Benedict **22**
A Timeless Brunch Favourite - Smoked Ham Layered on a Toasted English Muffin, Topped With Perfectly Poached Eggs & A Velvety Herb-Infused Hollandaise

Crispy Pork Belly Benedict **22**
Golden-Crisp Pork Belly Layered on a Toasted English Muffin Topped with Perfectly Poached Eggs & Hollandaise, Offering A Perfect Balance of Richness & Texture

Smoked Salmon & Dill Benedict **23**
Delicate Smoked Salmon Layered on a Toasted English Muffin Topped with Perfectly Poached Eggs & Finished with a Bright Dill Hollandaise & Fresh Herbs.
An Elegant Take on The Classic

Roasted Mushroom & Truffle Benedict (V) **23**
A Vegetarian Favourite - Roasted Seasonal Mushrooms Layered on a Toasted English Muffin Topped with Perfectly Poached Eggs & a Luxurious Truffle Hollandaise

Braised Short Rib Benedict **24**
Slow-braised, Fall-Apart Short Rib Layered on a Toasted English Muffin Topped with Perfectly Poached Eggs & Hollandaise, Creating a Deeply Savoury & Indulgent Brunch Option

*please ask your sales manager for dietary friendly alternatives



LUNCH MENU

SANDWICH PLATTERS

**price includes 6 sandwiches cut in half on each platter*

Assorted Italian Focaccia Squares **88**

An assortment of fresh focaccia 4" squares

Mortadella, Pistachio, Ricotta, Tomato & Arugula
Prosciutto, Ricotta, Fig Spread & Arugula
Grilled Vegetable (V)

Assorted Sourdough Deli Sandwiches **88**

An assortment of hearty deli-style sandwiches served on fresh sourdough bread

Chicken BLT
Hero Deli
Roast Turkey
Grilled Vegetable (V)

Mixed Grilled Wrap Platter **88**

All wraps come with grilled vegetables, crisp lettuce, tomato, cheese, and mayonnaise, wrapped in soft tortillas and cut for easy sharing

Grilled Steak
Grilled Chicken
Grilled Vegetable (V)

Mini Brioche Sliders **88**

Soft brioche buns filled with chef-inspired combinations

Grilled Steak, Pommery Aioli, Tomato & Arugula
Grilled Chicken, Pesto Aioli, Lettuce & Tomato

*gluten-friendly options available upon request

INDIVIDUAL LUNCH BOXES

**prices listed are per box, each box comes with a sandwich or wrap, salad, sweet treat & a water bottle.*
Minimum order of 5 per selection

Veggie Wrap Box (V) **25**

***can be made vegan upon request**

- Grilled Mediterranean Vegetable & Hummus Wrap with Tomato & Arugula
- Roasted Squash, Kale & Quinoa Salad with Almonds, Dried Cranberries, *Goat Cheese & Apple Cider Dressing
- Assorted Cookie & Bottled Spring Water

Tuna Salad Wrap Box **25**

- Flour Tortilla Wrap Filled with Tuna & Pepper Salad, Finished with Garlic Aioli
- Greek Salad with Traditional Garnishes
- Assorted Cookie & Bottled Spring Water

Steak Wrap Box **27**

- Grilled Flank Steak Wrap with Tomato, Grilled Mediterranean Vegetables, Arugula, Mozzarella & Aioli
- Caesar Salad with Romaine Lettuce, Bacon, Parmigiano Reggiano, Croutons & Caesar Dressing
- Assorted Cookie & Bottled Spring Water

Chicken Wrap Box **27**

- Grilled Chicken Wrap with Roasted Mediterranean Vegetables, Mozzarella & Aioli
- Chickpea Salad with Mixed Greens, Radicchio, Carrot, Peppers & Balsamic Dressing
- Assorted Cookie & Bottled Spring Water

*gluten-friendly options available upon request





INDIVIDUAL SALAD BOWLS

**add additional protein for $5, chicken, steak, salmon or shrimp*

Mediterranean Grain Salad (V, GF) **16**
Choice of Farro or Quinoa with Cucumber, Tomato, Olives, Feta & Fresh Herbs, Tossed in a Lemon-Oregano Vinaigrette

Asian Sesame Noodle Salad (VG) **18**
Sweet Potato Noodles, Cabbage, Carrot, Radish, Scallion, Tossed in a Sesame-Soy Dressing with Chili Crisp

Kale & Apple Crunch Salad (V, GF) **18**
Baby Kale with Shaved Apple, Aged Cheddar, Candied Seeds, Tossed in a Cider Vinaigrette

Cobb-Style Lunch Salad (GF) **24**
Mixed Greens Topped with Roasted Chicken, Crispy Bacon, Avocado, Tomato, Hard-Boiled Egg, Tossed in a Red Wine Vinaigrette

Niçoise-Inspired Tuna Salad (GF) **26**
Seared Ahi Tuna with Green Beans, Potatoes, Olives, Egg, Tossed in a Dill-Dijon Vinaigrette

Arugula & Steak Tagliata Salad (GF) **28**
Baby Arugula with Pickled Red Onion, Toasted Sunflower Seeds, Semi-Cured Tomatoes, Goat Cheese & Grilled Flank Steak

A LA CARTE HOT BUFFET

SALADS

priced per person, minimum order 10

Roman Caesar 5
Romaine, Crispy Bacon, Parmigiano, Garlic Croutons
Lemon, Creamy Caesar Dressing

Mista (VG, GF) 5
Carrots, Peppers, Red Onion, Cucumber
Cherry Tomato, Romaine, Radicchio, Radishes
Balsamic Dressing

Pesto Casarecce (V) 5
Casarecce Pasta with Basil & Arugula Pesto, Pine Nuts
Artichokes, Grilled Peppers, Onion, Cherry Tomatoes

Southwest Coleslaw (V, GF) 5
Cabbage, Carrots, Fennel, Cucumber, Chipotle Lime
Avocado Dressing

Creamy Potato (GF) 5
Creamy Potatoes with Bacon, Chive & Roasted Corn

Red Quinoa Waldorf (VG, GF) 6
Baby Arugula, Fennel, Walnuts, Red quinoa
Cranberries, Balsamic Vinaigrette

Greek (V, GF) 6
Romaine, Feta, Red Onion, Tomatoes, Kalamata Olives
Cucumber & Peppers, Oregano Red Wine Vinaigrette

Roast Squash & Kale (V, GF) 6
Kale, Butternut Squash, Almonds, Dried Cranberries
Goat cheese, Quinoa, Apple Cider Dressing

PASTA

priced per person
minimum order 10 unless quantity specified

Orecchiette 10
Sausage, Rapini, Grana Padano, Chili Flakes, Olive Oil

Gnocchi (V) 10
Ricotta, Arugula Pesto (no nuts)
Fresh Pomodoro Sauce

Gourmet Macaroni & Cheese (V) 12
Elbow Macaroni Pasta with Medium Cheddar
Fontina, Parmigiano & a Crunchy Bawked Crust

Mushroom Agnolotti (V) 12
Mushroom Rosé Sauce

Penne alla Vodka 12
Sauteed Prosciutto in a Vodka Rosé Sauce

Traditional Meat Lasagna (8-12 slices) 65
Fresh Egg Pasta Layered with Tomato Sauce
Ground Beef, Mozzarella & Grana Padano

Vegetable & Ricotta Lasagna (8-12 slices) (V) 65
Fresh Egg Pasta Layered with Roasted Vegetables
Rosé Sauce, Ricotta, Mozzarella & Grana Padano

Eggplant Parmigiana (8-12 slices) (V) 65
Layers of Fluffy Fried Eggplant with Tomato Sauce
Mozzarella & Grana Padano

Spinach & Ricotta Cannelloni (10pcs) (V) 70
Bechamel Cream Sauce

Meat Cannelloni (10pcs) 70
Fresh Tomato Sauce

SIDES

priced per person, minimum order 10

Mini Roasted Potatoes (VG, GF) 5
Rosemary & Olive Oil

Kidney Beans & Rapini (VG, GF) 5
Roasted Garlic & Olive Oil

Honey Balsamic Carrots (V, GF) 5

Sauteed Peas & Mushrooms (VG, GF) 5

Mashed Potatoes (V, GF) 5
Cream & Roasted Garlic

Brussels Sprouts (GF) 6
Roasted, with Bacon & Caramelized Onion

French Beans Almondine (V, GF) 6

Maple Roasted Sweet Potatoes (V, GF) 6
Diced Sweet Potatoes with Pecans & Cranberries

Roasted Butternut Squash (V, GF) 6
Pepitas & Goat Cheese

A LA CARTE HOT BUFFET

MEAT / POULTRY

priced per person,
minimum order 10 unless quantity specified

Tuscan Chicken (GF, DF) **10**
Grilled & Sliced Chicken Breast with Lemon & Herbs

Veal Parmigiana **12**
Breaded Veal Scallopini with Traditional Tomato Sauce, Mozzarella & Parmigiano Cheese

Lamb Chops (GF, DF) **14**
Grilled Australian Lamb
With Arugula Pesto (No Nuts)

Beef Brisket (DF) **15**
Slow Braised in Red Wine
Sliced Crispy Onions (on the side)

Traditional Meatballs (2kg Approx. 24 Pcs) **55**
Veal, Beef & Pork Meatballs in Tomato Sauce

Beef Tenderloin **35**
6 Oz Herb Marinated & Seared to Medium Rare
With A 24 Hour Reduced Red Wine Demi-Glace

Pollo Ripieno (6 Pieces) (GF) **165**
Chicken Breast Stuffed with Herbs, Prosciutto
Roasted Peppers & Fontina Cheese

SEAFOOD

priced per person,
minimum order 10 unless quantity specified

Coconut Shrimp **5**
Coconut & Bread Crumb Fried Shrimp , Thai Chili Dip

Colossal Shrimp (GF) **10**
Mexican Spiced Colossal Shrimp with Chipotle Aioli

Crispy Calamari & Shrimp **19**
Lightly Battered & Deep Fried to a Crispy Golden Crust

Seafood Salad **19**
Shrimp, Calamari & Octopus, Olive Oil, Lemon
Garlic, Parsley, Carrots, Onion, Celery

Branzino **22**
5 Oz Herb Grilled Filets
Served With Lemon Wedges & Salmoriglio

Zuppa Di Pesce **40**
Lobster Tail, Shrimp, Calamari, Scallops
Mussels & Clams in a White Wine & Tomato Broth
Served With Garlic Bread





GRAZING & COCKTAIL STYLE PLATTERS

**minimum order 10*

Crudité (V, GF) **8**
Fresh Cut Vegetable Crudité
with Hummus & Creamy Caesar Dip

Italian Antipasto **10**
Olives, Artichoke Salad, Cacciatore Sausage, Prosciutto
Mortadella, Salami, Parmigiano Reggiano, Piave
Pesto Bocconcini Served with a Fresh Sourdough Baguette

Deluxe Cheese Board (V) **12**
A Selection of Local Canadian & Imported Cheeses
Served with Toasted Nuts, Dry Fruits, Jams, Honey, Grapes
Baguette & Crackers

Italian Charcuterie Board **15**
A Selection of Local & Imported Cured Meats
Served with Mustards, Gherkins, Black Olive Tapenade
Sourdough Baguette & Bomba

*gluten free crackers available upon request

ROOM TEMPERTAURE CANAPES

**priced per price, minimum order 10*

VEGETARIAN/ VEGAN

Goat Cheese Lollipop (V, GF) 4
Walnuts & Dried Cranberries

Roasted Fennel Crostini (VG) 4
White Bean Bruschetta

Mini Mediterranean Pizza (V) 4
Sun-Dried Tomatoes, Feta & Kalamata Olives

Truffle Ricotta Tartlet (V) 4
Roasted Mushrooms

Caprese Garden Skewers (V, GF) 4
Balsamic Glaze

Feta & Watermelon Skewers (V, GF) 4
Mint & Honey Dressing

Fig Wedges (V,GF) 4
Mascarpone & Walnut

Mascarpone & Walnut Grilled Polenta (VG, GF) 4
Vegetable Ratatouille

MEAT/ POULTRY

Roast Beef Rolls (GF) 5
Horseradish Cream Cheese & Asparagus

Artisanal Charcuterie Skewers (GF) 5
Mortadella, Soppressata, Gouda
Olives & Cherry Tomatoes

Homemade Jamaican Beef Patty 5
Caribbean-Spiced Beef & Flaky Golden Pastry

Smoked Chicken Caesar Salad (GF) 5
Frico Cheese Cups

Smoked Duck Vietnamese Roll (GF, DF) 5
Plum Hoisin Sauce

Prosciutto-Wrapped Date (GF) 5
Asiago Cheese

Cajun Beef & Asparagus Roll (GF, DF) 5
Belgian Endive

Foie Gras Mousse Brioche 6
Preserved Cherries

SEAFOOD

Lobster & Avocado Salad 5
Brioche Bun

Lobster & Papaya Salad (GF) 5
Belgian Endive

Coastal Shrimp Skewers (GF, DF) 5
Lemon & Cocktail Sauce

Tuna Tartare (GF, DF) 5
Belgian Endive, Wasabi Mayo

Mini Blini 5
Smoked Salmon & Crème Fraîche

Beet-Cured Salmon (GF, DF) 5
Fried Capers, Gluten-Free Crostini

Seared Scallop (DF) 6
Sweet Pea Purée & Mango Chutney on Toast

Tuna Carpaccio (GF, DF) 6
Mango Chutney, Cucumber Disc



SWEET PLATTERS

minimum order 20

Cookies & Squares Tray 4
A Gourmet Assortment of Freshly Baked Cookies & Decadent Squares

Italian Bombe 5
Assorted Traditional Italian Stuffed Doughnuts
Light, Fluffy, And Perfect for a Sweet Indulgence

Authentic Ricotta Stuffed Cannoli 5
Classic Sicilian Cannoli Filled with Creamy Ricotta
Finished with Chocolate Pearls & Crushed Pistachios

SNACKS

Chips 2.50
Miss Vickies
Original, Jalapeno

Chips 2.50
Lays Classic

Sun Chips 2.50
French Onion

Roasted Almonds 4.00

Tiramisu Cups 6.50



BEVERAGE

Soft Drinks **3**
Pepsi, Diet Pepsi, Pepsi Zero, 7-Up, Brisk Iced Tea
Schweppes Ginger Ale, Schweppes Soda Water
Schweppes Tonic

Juices **2.50**
Orange Juice, Cranberry Juice

Flat & Sparkling Water **2.50**

Freshly Squeezed Well Juice **10**
**minimum order 6 for each flavour*

Greens: Apple Juice, Spinach Juice, Kale Juice
Celery Juice, Lemon Juice, and Ginger

Be Well: Carrot Juice, Apple Juice, Beet Juice
Lemon Juice, Ginger Juice

C Well: Carrot Juice, Orange Juice, Lemon Juice
Turmeric Juice

Refreshed: Apple, Grapefruit, Lemon, Ginger, Cucumber

Renewed: Strawberry, Clementine, Orange, Watermelon

OJ: Orange Juice

Variety Pack – Well Juice **70**
**comes with one of each of the above flavours*

OUR

SERVICES

FULL-SERVICE EVENT PLANNING

From venue selection to vendor management and partnerships to rentals, and guest list management, our planning services transform your vision into a seamless celebration.

CULINARY AND BESPOKE EXPERIENCES

Our executive chefs craft customized menus that honour your taste and style. From relaxed rustic elegance to refined Michelin-inspired enhancements, every dish is thoughtfully designed to delight. Our world-class sommelier team and award-winning bartenders offer experiences that are sure to amaze.

VENDOR PARTNERSHIPS

Through exclusive collaborations with Toronto's leading décor and floral designers, Liberty Oak brings refined aesthetics to every occasion.

EVENT PRODUCTION & STAFFING

From lighting and sound to live entertainment, photography, and videography, our team handles every element of production.

LUXURY TRANSPORTATION

Liberty Oak Catering & Events offers premium private transportation across all event locations, near or far.

Mercedes-Benz Sprinter Limo Van:
Comfort and style for up to 7 guests

Rolls-Royce Experience:
Elegant travel for intimate parties of up to 3 guests









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CATERING & EVENTS

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Liberty
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