



ONPOINT
CATERING

ONPOINT CATERING MENU

CANAPES*

\$4/PIECE

BRUSCHETTA CROSTINI (V)

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

MUSHROOM DUXELLES (VG)**

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

BEEF SATAY (GF)

SEASONED BEEF SATAY SKEWERS SERVED WITH GINGER MAYO AND SCALLIONS

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 (VG)

BOCCONCINI, BASIL AND GRAPE TOMATO DRIZZLED WITH BALSAMIC REDUCTION

SAUSAGE ROLLS

BRATWURST SAUSAGE WRAPPED IN BEER BATTERED PASTRY DOUGH

FALAFEL BITES (V)

CRISPY FRIED FALAFEL BALLS SERVED WITH GARLIC HUMMUS AND HOUSE RED ZHUG

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



ONPOINT CATERING

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

FAMILY STYLE BUFFET

ONE SIDE INCLUDED PER MAIN

\$29/PERSON

CHOICE OF 1 PER PERSON

LASAGNA (VG)

TRIPLEBLEND BEEF LASAGNA OR VEGETARIAN

SAUSAGE & BEER-CHEESE SAUCE BRAISE

BRATWURST SAUSAGES BRAISED WITH ONIONS AND SWEET PEPPERS IN HOUSE BEER-CHEESE SAUCE

RED WINE STEW (V)

ROOT VEGETABLES STEWED WITH SOY STRIPS IN A RICH VEGETABLE STOCK AND VEGAN RED WINE

BEEF SHEPHERD'S PIE

GROUND BEEF AND VEGETABLES IN SAVORY GRAVY, TOPPED WITH MASHED POTATOES AND BAKED UNTIL GOLDEN BROWN.

FIVE CHEESE TORTELLINI (VG)

BAKED CHEESE TORTELLINI PASTA IN BASIL SAUCE



ONPOINT CATERING

837/839
RUNNYMEDE ROAD
TORONTO, ON M6N 3V8

FAMILY STYLE BUFFET

ONE SIDE INCLUDED PER MAIN

\$34/PERSON

CHOICE OF 1 PER PERSON

ROAST CHICKEN

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

BRAISED SHORT-RIBS (+\$1)

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

FRIED CHICKEN

SIGNATURE DARK MEAT 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

LEMON & HONEY GLAZED SALMON (+\$1)

HONEY AND LEMON-GLAZED SALMON, SERVED WITH GARLIC AND CREAM SAUCE



BUFFET SIDES

COLESLAW (V) CLASSIC CREAMY COLESLAW	\$4/PERSON
ROASTED POTATO WEDGES (V) SAVOURY ROASTED POTATO WEDGES, ROSEMARY & GARLIC	\$5/PERSON
SMASHED SWEET POTATOES CRUSHED SWEET POTATOES WITH CHEDDAR, BACON & SCALLIONS	\$6/PERSON
CHEF SALAD* FRESH GARDEN / CAESAR / GREEK	\$5/PERSON
STEAMED RICE (VG)(GF) SPICED BASMATI OR JASMINE	\$3/PERSON
GARLIC MASHED POTATO (GF) BUTTERY MASHED POTATOES WITH GARLIC AND HERBS	\$6/PERSON
MAC & CHEESE* CLASSIC MACARONI & CHEESE WITH ROASTED BROCCOLI OR BACON	\$6/PERSON
SEASONAL VEGGIES (VG) ROASTED OR SAUTEED SEASONAL VEG	\$5/PERSON

***VEGAN AVAILABLE**



ONPOINT CATERING

837/839
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 POTATO WEDGES,
SMASHED POTATOES,
CHEF SALAD,
STEAMED RICE,
MACARONI & CHEESE,
SEASONAL VEG



FOOD STATIONS

TACO 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*

\$5/PIECE

CLASSIC BEEF SLIDER

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

BUFFALO CHICKEN SLIDER

FRIED CHICKEN IN HOUSE BUFFALO SAUCE WITH ICEBERG AND MAYO

MUSHROOM-BEEF SLIDER

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

PULLED PORK SLIDER

TANGY CHILI-BBQ PULLED PORK WITH PICKLED RED ONIONS AND HOUSE SPICY MAYO

VEGGIE SLIDER (V)

VEGGIE PATTY WITH ARUGULA, TOMATO , MAYO/VEGAN MAYO AND BALSAMIC REDUCTION

***ORDERED BY THE DOZEN PER ITEM**



FOOD STATIONS

SWEETS STATION*

\$5/PIECE

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, CAJUN, OR HERB-GARLIC
SEASONING,
SERVED WITH HOUSE KETCHUP

ONION RINGS (VG) (+\$1)

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

PANKO BREADED PICKLE SPEARS SERVED WITH DILL RANCH

POPCORN CAULIFLOWER (+\$1)

SERVED WITH BUFFALO SAUCE

CRISPY FRIED TOFU (V)

HOISIN-SOY MARINATED TOFU SERVED WITH HONEY GARLIC

***ORDERED BY HALF DOZEN PER ITEM**

****VEGAN AVAILABLE**



PARTY MENU / PLATTERS (SERVES 4-6)

FRIED CHICKEN (25-30 PIECES) DRY RUB OR TOSSED IN CLASSIC BUFFALO, HONEY GARLIC, HOUSE HOT, OR BBQ SAUCE	\$55/PLATTER
CHICKEN WINGS (4LBS) CLASSIC BUFFALO, HONEY GARLIC, LEMON PEPPER, CAJUN SPICE, DRY RUB, HOUSE HOT SAUCE, BBQ, PLUM SAUCE	\$55/PLATTER
SAUSAGE & PRETZEL HOUSE-BAKED SALTED WARM SOFT PRETZELS SERVED WITH A CURATED SAUSAGE SELECTION	\$45/PLATTER
COCKTAIL SHRIMP PLATTER (GF) (2 LB) SERVED WITH HOUSE COCKTAIL SAUCE	\$65/PLATTER
CHARCUTERIE BOARD CURATED SELECTION OF MEATS AND CHEESES	\$65/PLATTER
HUMMUS PLATE (VG) SHAREABLE HUMMUS PLATTER WITH OLIVES & SUMAC, PITA AND CUCUMBERS ON SIDE	\$30/PLATTER
CHEF SALAD* ** GARDEN SALAD / CAESAR SALAD / GREEK SALAD	\$28/SERVING
CRUDITE (V)(VG) SERVED WITH RANCH	\$26/SERVING
FRESH FRUIT PLATTER ASSORTED FRUITS SERVED WITH SWEET YOGURT DIP OR CHOCOLATE SAUCE	\$27/SERVING
BIG CHEESE FLATBREAD* ** (10 SLICES) CHEDDAR, MOZZARELLA, PARMESAN AND MONTREAL CHEESE CURDS WITH GARLIC BUTTER	\$20/FLATBREAD
PEPPERONI-BACON FLATBREAD* (10 SLICES) CURED PEPPERONI WITH HOUSE BACON AND MOZZARELLA	\$22/FLATBREAD
VEGGIE FLATBREAD* ** (10 SLICES) HOUSE BRUSCHETTA MIX, KALAMATA OLIVES, GOATS CHEESE, FINISHED WITH ARUGULA AND BALSAMIC REDUCTION	\$22/FLATBREAD
BRATWURST PRETZELBREAD (10 SLICES) PRETZEL-FLATBREAD WITH HOUSE BEER-CHEESE, BRATWURST, BACON, SCALLIONS AND CHEDDAR	\$22/FLATBREAD
PARTY-SIZE NACHOS NACHOS TOPPED WITH CHEESE , BEER-CHEESE SAUCE, PICO DE GALLO WITH FRIED JALAPENOS, ICEBERG AND SPICY MAYO. COMES WITH SALSA, SOUR CREAM & GUACAMOLE	\$23/PLATTER

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