



# CATERING PLATTERS

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Hassle free, easy to serve and impossible to forget. Whether it's a meeting, mingling, or a mildly chaotic last minute gathering, we've got the bites that make you look good. Made from quality ingredients, from scratch, when you need them.





# CLASSIC FRUIT PLATTERS

## SWEET, JUICY, SHAREABLE

Our fruit trays are artfully arranged with vibrant, seasonal selections—juicy, refreshing, and full of natural sweetness. Perfect for parties, gifts, or a wholesome snack that feels like a treat.

**Small** feeds up to 10 | **Large** feeds up to 20

 Vegetarian  Gluten Aware






Celebration Tray

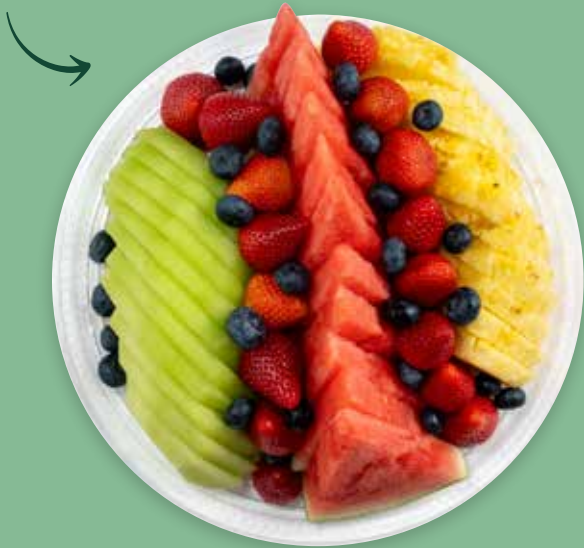
## STANDARD PLATTER

Small • \$40

Large • \$75

- Watermelon
- Seasonal Melon (Cantaloupe/Honeydew)
- Strawberries
- Pineapple
- Blueberries
- Marzetti Cream Cheese Fruit Dip   




Small Platter



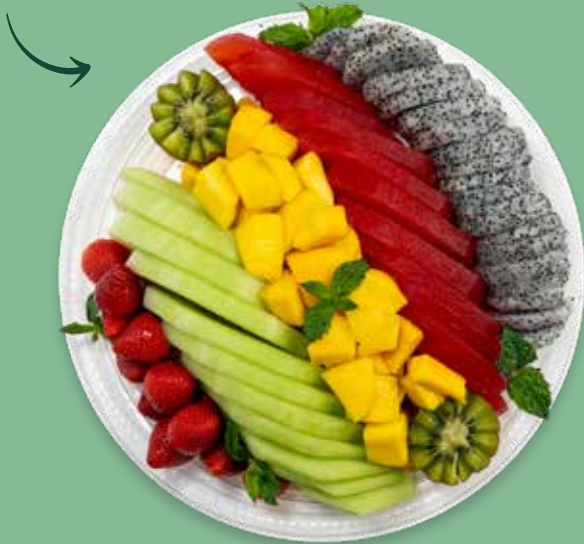
## PREMIUM PLATTER

Small • \$65

Large • \$100

- Hibiscus & Lime Infused Watermelon
- Mint & Elderflower Infused Seasonal Melon (Cantaloupe/Honeydew)
- Two Seasonal Premium Fruits (Peaches, Ataulfo Mango, Dragonfruit, Figs, Nectarines)
- Strawberries
- Kiwi
- L'OCA Lemon Curd Dip   

Small Platter



# CURATED FRUIT PLATTERS

## ELEVATED ARRANGEMENTS FOR ANY OCCASION

Our curated fruit platters are a beautiful and tasty arrangement of assorted seasonal fruits to complement any event.

Ⓥ Vegetarian Ⓤ Gluten Aware

### CITRUS SUNBURST

Feeds up to 10 • \$40



### ISLAND BITES

Feeds up to 10 • \$60



### HARVEST HALO

Feeds up to 10 • \$40



### FRUIT KEBABS

Feeds up to 10 • \$40



### SLICE OF THE SEASON

Feeds up to 10 • \$40



### CELEBRATION TRAY

Feeds up to 10 • \$40





# FRUITFUL BLOOMS

BECAUSE LIFE'S TOO SHORT FOR BORING GIFTS.

At L'OCA, our hand-crafted fruit arrangements are fresh, vibrant & beautifully designed. Edible works of art made to brighten any occasion.

 Vegetarian    Gluten Aware



Rose-Kissed Basket



## FRUITS IN FULL BLOOM

\$59.99



## BERRIES IN BRIGHTNESS

\$69.99



## LUXE VITALITY

\$59.99



## THE SEASONAL GROVE

\$94.99



## ROSE-KISSED

\$184.99



# VEGETABLE PLATTERS

## FRESH, HEALTHY & SURE TO IMPRESS

Our Vegetable platters offer a selection of fresh vegetables, l'ocally grown when in-season. They make for a delicious and healthy addition to any gathering or event. Each vegetable platter is served with a L'OCA house made dip, made from scratch every day.

Ⓥ Vegetarian Ⓤ Gluten Aware



### STANDARD PLATTER

\$30 • Feeds 10-12 guests

- Broccoli
- Cauliflower
- Cucumber
- Grape Tomatoes
- Baby Carrots
- Bell Peppers
- L'OCA Ranch Ⓤ Ⓥ



### ORGANIC PLATTER

\$50 • Feeds 10-12 guests

- Broccoli
- Cauliflower
- Cucumber
- Grape Tomatoes
- Baby Carrots
- Celery
- L'OCA Ranch or L'OCA hummus Ⓤ Ⓥ





# SANDWICH PLATTERS

## STACKED, STUFFED & READY TO SHARE.

Stacked inside our freshly baked L'OCA breads, our sandwich platters feature a selection of freshly made ingredients sure to please every person in your crowd.

\*See next page for sandwich ingredients



Pile of Pastrami on Rye

## STANDARD PLATTER

\$75 • Feeds 10-12 guests

Choose up to 3 varieties per platter:

- BLT on White
- Classic Turkey on White
- Bacon Jam Grilled Cheese on Challah
- Golden Egg Salad on White
- Green Goddess Chicken Salad on Sourdough
- Tuna Melt on Ciabatta
- Veggie Padrino on Ciabatta



## PREMIUM PLATTER

\$100 • Feeds 10-12 guests

Choose up to 3 varieties per platter:

\*Includes the standard platter selections plus:

- Italian Padrino on Ciabatta
- Pile of Pastrami on Rye
- Beef Dip on Baguette
- Brisket on Ciabatta
- Reuben on Rye



# SANDWICH PLATTERS

## INGREDIENT LIST

Pile of Pastrami  
on Rye



### REUBEN ON RYE (D)

Smoked in-house pastrami, emmental, sauerkraut, Reuben sauce, shaved white onion, pickle, toasted with garlic butter

### PILE OF PASTRAMI ON RYE (D)

Smoked in-house pastrami, Dijon mustard, butter

### BRISKET ON CIABATTA (F) (D)

60-hour smoked brisket, slaw, Carolina mustard sauce, garlic butter

### BEEF DIP ON BAGUETTE (D)

House made roast beef, havarti, crispy onions, peppercorn sauce, thyme rosemary salt, toasted with garlic butter, au jus to dip

### TUNA MELT ON CIABATTA (F) (D)

Tuna salad, melted American cheddar, white onion, pickle, garlic butter

### BLT ON WHITE (D)

In-house smoked L'OCA bacon, tomato, lettuce, mayo, butter

### VEGGIE PADRINO ON CIABATTA (V) (D)

Grilled Mediterranean vegetables, Fior di Latte, sun-dried tomato tapenade, hummus, pesto, greens, garlic butter

### ITALIAN PADRINO ON CIABATTA (D)

Mortadella, soppressata, ham, pesto, sun-dried tomato tapenade, white onion, shredded lettuce, pickle, butter

### CLASSIC TURKEY ON WHITE (E) (D)

House sliced turkey, havarti, tomato, arugula, Dijon mustard, garlic aioli, pickle, butter

### BACON JAM GRILLED CHEESE ON CHALLAH (D)

Challah bread, bacon jam, cheddar, mozzarella

### GREEN GODDESS CHICKEN SALAD ON SOURDOUGH (F) (D)

Green goddess chicken salad, greens, butter

### GOLDEN EGG SALAD ON CROISSANT (V) (E)

Golden egg salad, soft-boiled egg in center, greens, butter

**Gluten-free bread** is available; but cross-contamination may occur. **Please note:** All items may contain traces of nuts, dairy, or gluten.

(V) Vegetarian (G) Gluten Aware (S) Contains Soy (N) Contains Nuts (F) Contains Fish (D) Contains Dairy (E) Contains Egg



# CHARCUTERIE PLATTERS

SO GOOD, YOU'LL FORGET  
YOU DIDN'T MAKE IT.

Made for sharing, no matter the occasion, each of our platters is thoughtfully assembled in-store to showcase the best from our deli, featuring premium local and imported favourites.

*Small serves up to 10*  
*Medium serves up to 15*  
*Large serves up to 20*



## CLASSIC MEAT & CHEESE PLATTER ①

Small • \$60

Medium • \$80

Large • \$130

- Mild Cheddar
- Marble Cheddar
- Provolone
- Black Forest Ham
- Turkey Breast
- Roast Beef

Small  
Platter



## CLASSIC CHARCUTERIE PLATTER ②

Small • \$70

Medium • \$110

Large • \$160

- Turkey Breast
- Salami
- Manchego
- Prosciutto
- Gruyere Cheese
- Marble Cheddar
- Mix Berries
- Brie
- Nuts
- Fig
- Chocolate
- Jam
- Olives

Small Platter



## MEAT DELIGHT PLATTER

Small • \$65

Medium • \$85

Large • \$130

- Turkey Breast
- Black Forest Ham
- Salami
- Mortadella
- Hot Genoa/Genoa
- Olives

Small  
Platter





# CHARCUTERIE PLATTERS

**Small** serves up to 10

**Medium** serves up to 15

**Large** serves up to 20



## MEAT & CHEESE HARMONY PLATTER ①

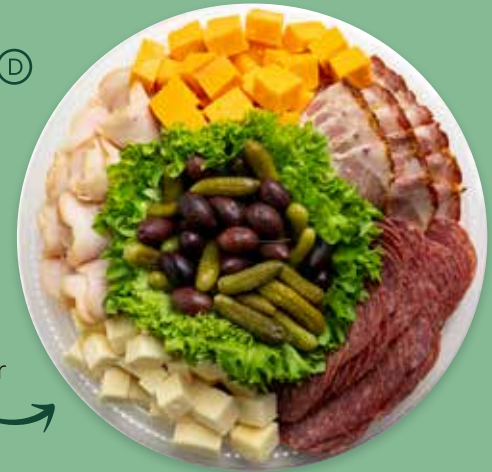
Small • \$65

Medium • \$90

Large • \$130

- Genoa Salami
- Capicola
- Black Forest Ham
- Havarti
- Mild Cheddar
- Olives

Small  
Platter



## CHEESE HARMONY PLATTER ① ②

Small • \$70

Medium • \$90

Large • \$130

- Provolone
- Monterey Jack
- Havarti
- Cheddar
- Marble
- Grapes/Berries

Small  
Platter



## QUICK SNACK PLATTER ①

Small • \$60

Medium • \$90

Large • \$130

- Brie
- Cheddar
- Havarti
- Pepperoni
- Ukrainian Sausage
- Olives
- Sweet Gherkins

Small  
Platter





# CHARCUTERIE PLATTERS

**Small** serves up to 10

**Medium** serves up to 15

**Large** serves up to 20



## GOURMET GRAZING PLATTER ①

Small • \$60

Medium • \$90

Large • \$130

- Havarti
- Marble Cheddar
- Mild Cheddar
- Pepperoni
- Ukrainian Sausage
- Dried Kabano Sausage
- Sweet Gherkins



Small  
Platter

## PICKLED PLATTER ②

Small • \$45

Medium • \$55

Large • \$80

- Sweet gherkins
- Pickled Slice
- Pickled beets
- Red peppers
- Green olives
- Yellow pearl pepper
- Kalamata Olives



Small  
Platter



# CHARCUTERIE BOARDS

## ARTFULLY PAIRED, PERFECTLY SHARED

A curated selection of four artisanal cheeses and four premium cured meats, balancing flavour, texture, and tradition. Served on a beautiful wood board.



Medium  
Board

**MEDIUM**

**\$250 • Serves 12-15 guests**

**LARGE**

**\$350 • Serves 20-22 guests**

Premium Charcuterie Boards Consist Of:

## FOUR CHEESE VARIETIES

**Buttery & Creamy** – Gouda, Emmenthal, Fontina, or Raclette

**Flavoured** – Stout Cheddar, Red Wine Manchego, or Herb & Garlic Cheddar

**Aged** – Cave-Aged Gruyère, Parmesan (22+ months), Cheddar (24+ months), or Manchego (12+ months)

**Ripened (Served with L'OCA Jam)** – Brie, Camembert, Gorgonzola, Roquefort, or Valencay

## FOUR MEAT VARIETIES

**Cured Ham** – Jamón Ibérico or Prosciutto, aged 12 months or longer

**Dry/Smoked Meat** – Speck, Coppa di Parma, Lardo, or Pancetta

**Dry/Smoked Salami** – Milanese, Fuet, Cacciatori, or Rosette de Lyon

**Mildly Spicy Salami** – Dry Chorizo, Sopressata, Nduja, or Sobrasada

**Add-on • \$50**

**Substitute Jamon Serrano for Pata Negra** (acorn-fed, cured 24+ months)

## ACCOMPANIMENTS

**Pickles and Olives, Infused Melon, Dried Fruits, Preserves, and Artisanal Crackers**


*\*All the meats and cheese are selected on availability and may differ from the examples listed.*

# SUSHI PLATTERS

## FRESH & ROLLED DAILY.

Our sushi rolls are made in-house daily with quality ingredients—the perfect choice for lunch, sharing with friends, entertaining, gifting, or simply indulging.

Each platter features a generous assortment of fresh favorites, including **Nigiri**, **Sashimi**, **California Rolls**, **Dynamite Rolls**, **Spicy Tuna Rolls**, **Teriyaki Rolls**, **Veggie Rolls**, and more.

 Contains Fish



Salmon  
Maki

**60 PIECES**

**\$99** • Serves up to 10 guests

**100 PIECES**

**\$149** • Serves up to 15 guests

**200 PIECES**

**\$249** • Serves up to 20 guests

60 Piece  
Platter






# PIZZA PARTY

## IT'S A PIZZA PARTY!

Bring the deliciousness of the L'OCA Pizzeria to your next event with our hand stretched, wood-fired, & crowd-pleasing pizzas!

Minimum 10 guests.  
Includes: Pizza, wings, ribs & salad.  
**Pick any three - \$20pp**

 Contains Dairy



 NY Pepperoni Pizza

BBQ CHICKEN



NY PEPPERONI



THREE CHEESE 



NEO MARGHERITA 



CARNIVORE



SICILIAN



POTATO BACON



FUNGI 



SHERWAIAN





# SALADS

## TOSSED, DRESSED, AND FULL OF FLAVOUR

Freshly prepared with crisp greens, seasonal vegetables, and L'OCA house-made dressings—our salads are crafted for flavour and freshness.



### CAESAR SALAD D E F

10 Guests • \$40

20 Guests • \$75

Romaine lettuce, sourdough croutons, parmigiano, caesar dressing, bacon (optional)



### HOUSE SALAD D E F

10 Guests • \$40

20 Guests • \$75

Lettuce, cucumber, tomatoes, red onions, carrot, blue cheese, ranch dressing



### BEET SALAD V E F

10 Guests • \$40

20 Guests • \$75

Beets, arugula, feta, raspberries, white onions, citrus dressing





# SWEET TREAT PLATTERS

ONE BITE BECOMES FIVE.  
IT'S SCIENCE.

Customizable to your taste, our Sweet Treat Platters include a selection of in-house-made chocolates, macarons, cupcakes, mixed pastries, and cookies—ideal for upscale events, thoughtful gifts, or an indulgent treat.

*\*Small feeds up to 10 | Large feeds up to 20*

**(D) (N) (E) (S)** Contains Dairy, Nuts, Eggs, Soy



Macarons & Nannaimo Bars

## STANDARD PLATTER

Small • \$70      Large • \$150

- Macarons
- Rice Krispie Squares
- Brownies
- Mixed Fruit Tarts
- Shortbread Cookies

Small Platter



## PREMIUM PLATTER

Small • \$85      Large • \$180

- Handcrafted Artisanal Chocolates
- Mixed fruit Tarts
- Mini Cupcakes
- Nanaimo Bars
- Macarons

Small Platter



# PASTRY PLATTERS

## YOUR SHORTCUT TO THE SWEETEST SPREAD

Our Pastry Platters feature a fresh-baked assortment of buttery, flaky, and sweet favorites—perfect for mornings, gatherings, or a touch of indulgence.

(D) (N) (E) (S) Contains Dairy, Nuts, Eggs, Soy

 Croissants

### SMALL PLATTER

\$45 • Feeds up to 10

- Biscotti
- Mini Croissant
- Cinnamon Swirl
- Muffin
- Strudel



### LARGE PLATTER

\$75 • Feeds up to 20

- Fruit Danish
- Mini Croissant
- Banana Bread
- Strudel
- Cookies





# MACARON TOWERS

**MORE THAN JUST  
A DESSERT, IT'S A  
STATEMENT!**

Bring a touch of Parisian elegance to your event with one of our handcrafted towers. Each tower features an assortment of handcrafted macarons and can be complemented with fresh flowers for an additional cost.

(D) (N) (E) (S) Contains Dairy, Nuts, Eggs, Soy



## FLAVOURS

- Caramel
- Chocolate
- Earl Grey
- Lemon Yuzu
- Pistachio
- Raspberry
- Tiramisu
- Seasonal Feature

## SMALL TOWER

\$175 • Feeds 20-30

- 6 tiers of macarons
- 70 macarons total

## LARGE TOWER

\$350 • Feeds 60-80

- 10 tiers of macarons
- 175 macarons total



# CAKES BY L'OCA

## ALL OCCASIONS DESERVE CAKE

Celebration Cakes are decorated with a crown of macarons and a splash of colour. Choose from 7 flavours—three classic & four signature varieties—or request a custom creation made for you.

*6" feeds up to 10 | 8" feeds up to 16  
10" feeds up to 25*

(D) (N) (E) (S) Contains Dairy, Nuts, Eggs, Soy



## CLASSIC CAKES

6-inch • \$65

8-inch • \$90

10-inch • \$140

## WHITE CAKE

Each layer is separated with raspberry jam and vanilla buttercream.

## TRIPLE CHOCOLATE CAKE

Chocolate cake, chocolate buttercream, chocolate ganache.

## CARROT CAKE

Packed with pineapple, carrots, raisins and nuts, and cream cheese icing.



## SIGNATURE CAKES

6-inch • \$80

8-inch • \$110

10-inch • \$155

## HONEY ALMOND CHERRY CAKE

Financier cake base with sour cherry and vanilla filling.

## LEMON MERINGUE CAKE

Lemony sponge cake with lemon curd and lemon buttercream, covered in a toasted meringue and dried citrus rounds.

## BLACK VELVET CAKE

A dark chocolate sponge tinted with black cacao, paired with a cream cheese Italian meringue buttercream.

## TIRAMISU-STYLE BUTTERCREAM

An Italian buttercream layer cake infused with espresso, cream, and a hint of liqueur.



# LOOKING FOR SOMETHING CUSTOM?

All the menus we've featured throughout this booklet have been thoughtfully curated by our team of chefs, but this is just a starting point.

We are also happy to create a personalised menu that reflects your vision and dietary needs.

Simply let us know what you have in mind, and we can work together to shape a menu that's just for you.

Email us at [catering@loca.ca](mailto:catering@loca.ca).

**L'OCA™**  
QUALITY MARKET

## REACH OUT TO OUR CATERING TEAM



CATERING & EVENTS MANAGER

### ALEXIS STRONG

With over a decade of experience in hospitality, Alexis discovered a natural talent for customer service and a passion for creating memorable experiences. Rising through operations—from hostess to management—she found her calling in catering and events. Now leading her department, she brings creativity, adaptability, and a “yes we can” spirit to every client’s vision.

EMAIL: [astrong@loca.ca](mailto:astrong@loca.ca) | CALL: 587.988.7208



CHEF

### FABRICIO DAROS

Born and raised in Brazil, Chef Fabricio blends his mother’s pastry roots and his father’s Italian heritage into a unique style that marries Mediterranean flavors with South American parrilla. His passion for flame-cooked cuisine makes him the perfect fit for off-site, wood-fired events.

EMAIL: [fdaros@loca.ca](mailto:fdaros@loca.ca)

Dietary & Allergen Guide:

(V) Vegetarian

(G) Gluten Aware

(S) Contains Soy

(N) Contains Nuts

(F) Contains Fish

(D) Contains Dairy

(E) Contains Egg