



CATERING PLATTERS

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

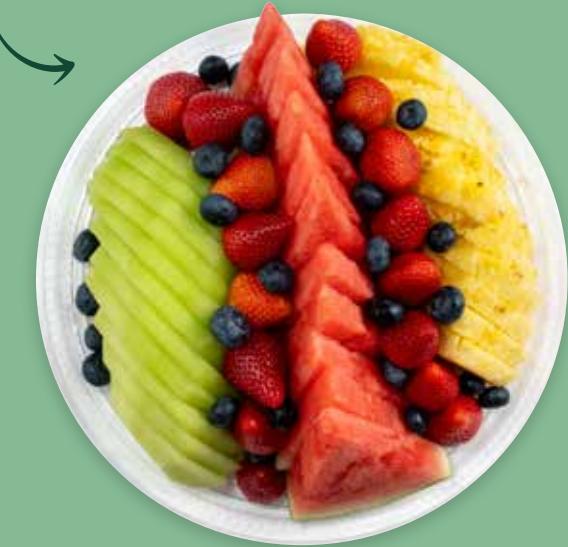
STANDARD PLATTER

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



FRUITS IN FULL BLOOM ⓧ ⓧ

\$59.99



BERRIES IN BRIGHTNESS

\$69.99



LUXE VITALITY

\$59.99



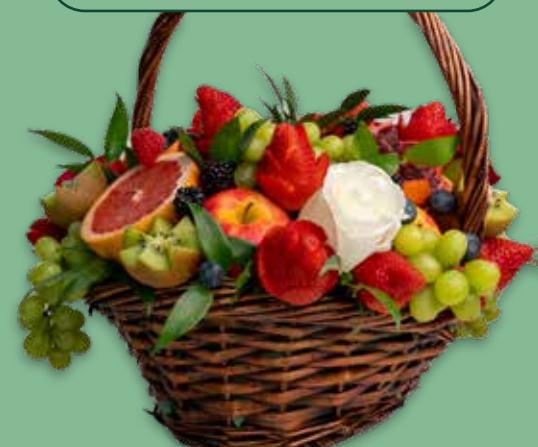
THE SEASONAL GROVE

\$94.99



ROSE-KISSED

\$184.99



VEGETABLE PLATTERS

FRESH, HEALTHY & SURE TO IMPRESS

Our Vegetable platters offer a selection of fresh vegetables, locally 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 ⑥ Gluten Aware



STANDARD PLATTER

\$30 • Feeds 10-12 guests

- Broccoli
- Cauliflower
- Cucumber
- Grape Tomatoes
- Baby Carrots
- Bell Peppers
- L'OCA Ranch ⑥ ⑦



ORGANIC PLATTER

\$50 • Feeds 10-12 guests

- Broccoli
- Cauliflower
- Cucumber
- Grape Tomatoes
- Baby Carrots
- Celery
- L'OCA Ranch or L'OCA hummus ⑥ ⑦



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



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 ®

Small • \$60

Medium • \$80

Large • \$130

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

Small
Platter



CLASSIC CHARCUTERIE PLATTER ®

Small • \$70

Medium • \$110

Large • \$160

<ul style="list-style-type: none">• Turkey Breast• Salami• Manchego• Prosciutto• Gruyere Cheese• Marble Cheddar• Mix Berries	<ul style="list-style-type: none">• Brie• Nuts• Fig• Chocolate• Jam• Olives
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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 ®

Small • \$65

Medium • \$90

Large • \$130

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

Small
Platter



CHEESE HARMONY PLATTER ® □

Small • \$70

Medium • \$90

Large • \$130

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

Small
Platter



QUICK SNACK PLATTER ®

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



GORUMET GRAZING PLATTER ®

Small • \$60

Medium • \$90

Large • \$130

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



Small
Platter

PICKLED PLATTER ®

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 a beautiful wood 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



60 PIECES

\$99 • Serves up to 10 guests

100 PIECES

\$149 • Serves up to 15 guests

200 PIECES

\$249 • Serves up to 20 guests



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



BBQ CHICKEN



NY PEPPERONI



THREE CHEESE ⓘ



NEO MARGHERITA ⓘ



CARNIVORE



SICILIAN



POTATO BACON



FUNGHI ⓘ



SHERWALLIAN



SALADS

TOSSSED, 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 ④ ⑤ ⑥

10 Guests • \$40

20 Guests • \$75

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



HOUSE SALAD ④ ⑤ ⑥

10 Guests • \$40

20 Guests • \$75

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



BEET SALAD ⑤ ⑥ ⑦

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

ⓘ ⓘ ⓘ ⓘ Contains Dairy, Nuts, Eggs, Soy



Macarons &
Nanaimo 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.

ⓘ ⓘ ⓘ ⓘ Contains Dairy, Nuts, Eggs, Soy



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.

ⓘ ⓘ ⓘ ⓘ 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

Small Tower
with Flowers



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

ⓘ ⓘ ⓘ ⓘ Contains Dairy, Nuts, Eggs, Soy



CLASSIC CAKES

6-inch • \$65

8-inch • \$90

10-inch • \$140

WHITE CAKE

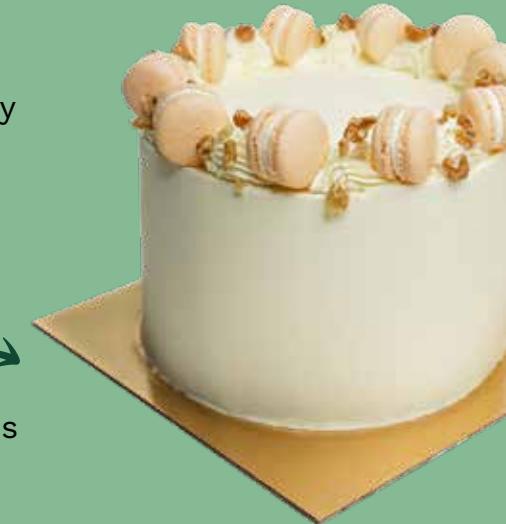
Each layer is separated with raspberry jam and vanilla buttercream.

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.

L'OCÀ
QUALITY MARKET

Dietary & Allergen Guide:

Vegetarian

Gluten Aware

Contains Soy

Contains Nuts

Contains Fish

Contains Dairy

Contains Egg

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 | 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