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OLGA'S
Deli & Catering

588 Bank Street,
Ottawa, ON K1S 3T3
Mon-Fri from 8a.m. to 2 p.m.

Olga's Breakfast Options

Cost Per Person

Pastries 5
Pastries (Croissants, Danishes, Muffins)

Breakfast Egg Sandwiches 5
Toasted English Muffins With Egg, Cheddar, Chipotle Mayo, And Bacon Or Sausage.

Breakfast Burritos 10
Warm Tortillas With Tater Tots, Eggs, Melted Cheese, Chipotle Mayo, And Bacon Or Sausage.

Fruit 5
Freshly Sliced Seasonal Fruits And Berries.

Yogurt Parfaits 5
Layers Of Yogurt, House-Made Granola, And Berries (GF Option)

Overnight Oats 5
Oats With Chia Seeds, Coconut & Oat Milk, Topped With Berries (GF & Vegan Option)

PACKAGES

Eye Opener 10
Pastries (Croissants, Danishes, Muffins) & Fruit

Bagel Bar 10
Assorted Fresh Bagels Served With Cream Cheese, Smoked Salmon, And Fruit Preserves.

Classic Hot Breakfast Add Fruit +5 15
Eggs, Bacon, Sausage, Home Fries, Croissants

Morning Sunshine Add Fruit +5 20
Pastries, Deviled Eggs, Ham & Cheese Platter

Desserts & Drinks

Cost Per Person

Freshly Baked Cookies 2
Chocolate Chip And Oatmeal Raisin Cookies

Dessert Platters 5
Mini Dessert Squares, Brownies, And Cookies

Cakes 5
Specialty Cake Slices, Perfect For Sharing.

Hot Drinks 2
Coffee And Tea

Morning Drinks 2
Water & Juice

Cold Drinks 2
Water, Soda & Pop

Olga's Catering Special

Corporate Favourite

Cost Per Person

Grilled Sandwiches 25
Hot Sandwich + Side + Dessert

Deli Sandwiches 20
Deli Sandwich + Side + Dessert

Tea Sandwiches 18
Tea Sandwich + Side + Dessert

Choose Dessert

- Large Cookies
- Mix Cookie Platter
- Dessert Platter

Choose One Side

- Veggie/Cheese/Fruit Platter
- Any Salad From Our Menu
- Your Choice Of Soup
- Chips

The Lunch Collection

Cost Per Person

SANDWICH PLATTERS

Hot Sandwiches — 10
Buffalo Wrap, Philly Steak, Chicken Club, Smoked Meat On Rye, Chicken Pita Wrap, Grilled Falafel Wrap

Deli Sandwiches — 8
Roast Beef, Smoke Turkey Breast, Cajun Chicken, Smoked Meat On Rye, Italian Meat, Falafel Wrap

Mix Of Deli And Hot Sandwiches — 9
A Mix Of Hot And Cold Signature Favorites, Served On Wraps, Sourdough, And Italian Buns.

Tea Sandwiches — 6.5
Chicken Salad, Egg Salad, Tuna Salad, Ham And Cheese, Cucumber And Cream Cheese

VEGGIE, CHEESE & FRUIT PLATTERS

Fruit Platter
- **Small** (For 10 Guests) — 50
- **Medium** (For 20 Guests) — 75
- **Small** (For 30 Guests) — 100

Cheese Platter
- **Small** (For 10 Guests) — 50
- **Medium** (For 20 Guests) — 75
- **Small** (For 30 Guests) — 100

Veggie Platter
- **Small** (For 10 Guests) — 35
- **Medium** (For 20 Guests) — 60
- **Small** (For 30 Guests) — 75

The Trio Platter (Veggie, Cheese, Fruit)
- **Small** (For 10 Guests) — 50
- **Medium** (For 20 Guests) — 75
- **Small** (For 30 Guests) — 100

SALADS

Greek Salad	8	Pasta Salad	8	Broccoli Salad	5
Garden Salad	5	Macaroni Salad	5	Coleslaw Salad	5
Caesar Salad	5	Potatoes Salad	5	Strawberry & Pecan	5

INDIVIDUAL LUNCH MEALS

Salad & Chicken — 15
Grilled Chicken Breast On A Fresh Garden, Greek, Or Caesar Salad With Your Choice Of Dressing.

Buddha Bowl — 20
Basmati Rice Bowl With Your Choice Of Protein (Chicken, Shrimp, Or Falafel), Mixed Beans, Garden Salad, Hummus, Cheddar, And Dressing

Salad & Salmon — 15
Grilled Salmon Fillet On A Fresh Garden, Greek, Or Caesar Salad With Your Choice Of Dressing.

Lunch Box — 20
Individually Packed Boxed Lunch With A Fresh Sandwich, Crisp Veggies & Dip, Cheddar Cheese, Grapes, And A Chocolate Chip Cookie.

From The Ovens And Grills

Cost Per Person

THEMED LUNCH

Mexican Themed Lunch 25
Grilled Chicken, Grilled Peppers & Onions, Rice, Guacamole, Salsa, Cheese, Taco Chips, Pita

Greek Themed Lunch 25
Grilled Chicken, Basmati Rice, Garden Salad, Tzatziki, Hummus, Grilled Naan Pita

Indian Themed Lunch 25
Butter Chicken, Basmati Rice, Garden Salad, Grilled Naan

Mediterranean Platter 25
Chicken, Falafel, Basmati Rice, Garden Salad, Hummus, Tzatziki, Olives & Feta, Grilled Naan

Lebanese Themed Lunch 30
Lyulya-Kafta, Rice, Falafel, Pastries, Tabbouleh Salad, Fattoush Salad , Pita Bread, Garlic Dip

Uzbek Themed Lunch 30
Beef/Veg Plov, Tzatziki, Pita Bread, Tomato And Herb Salad, Pickled Cucumbers With Onions.

HOT LUNCH

Stir Fry 25
Chicken Or Shrimp With Veggies Stir Fry & Rice, Garden Salad

Pad Thai 25
Rice Noodle With Chicken Or Shrimp, Garden Salad

Meatloaf 25
Savory Glazed Beef Meatloaf Served With Side Caesar Salad And Garlic Bread.

Taco Bowl 20
Chicken, Spiced Ground Beef, Shrimp Or Falafel, Guacamole, Cheese, Salsa, Sour Cream, Salad

Lasagna 20
Beef Or Vegetarian Lasagna, Caesar Salad, Garlic Bread

Shepherd Pie 20
With Garden Salad, Garlic Bread

Chicken Parmesan 20
Chicken Parmesan, Tomato Basil Pasta, Garden Salad

Mac & Cheese 20
Vegetarian Or Chicken Mac & Cheese With Garden Salad, Garlic Bread

Homemade Soups

Cost Per Person

Chicken Noodle	5	Chili (V)	5	Minestrone (VG)	5
Thai Chicken	5	Lasagna Soup	5	Cauliflower (VG)	5
Chicken & Rice	5	Cream Of Broccoli (V)	5	Hearty Lentil (VG)	5
Borshch	5	Cream Of Mushroom (V)	5	Classic Split Pea (VG)	5

Gourmet Bites & Boards

PLATTER BOARDS

Charcuterie Board
Cured Meats, Cheeses, Dried Fruits, Nuts, Grapes And Crackers.

Fresh Harvest Veggie Platter
Garden-Fresh Vegetables Served With Hummus And Ranch Herb Dip.

Artisan Cheese & Fruit Board (V)
Selection Of Canadian Cheeses, Fresh Grapes, Dried Fruits, Nuts, And Artisan Crackers.

HANDHELD BITES & MINI SLIDERS

Ham & Cream Cheese Pinwheels
Cold Tortilla Roll-Ups With Black Forest Ham, Herb Cream Cheese, And Baby Spinach, Cut Into Bite-Sized Wheels.

Cucumber & Herb Cream Cheese Pinwheels (V)
Crisp English Cucumber With Lemon-Dill Cream Cheese In Soft Tortilla Roll-Ups.

Smoked Salmon On Rye Bread
Atlantic Smoked Salmon, Cream Cheese, Capers, Pickled Red Onions, Fresh Dill.

Roast Beef Mini Brioche Sliders
Thinly Sliced Roast Beef On Mini Brioche Buns With Horseradish Aioli And Fresh Arugula.

SAVOURY SKEWERS & TOAST ITEMS

Classic Tomato & Basil Bruschetta (VG)
Diced Vine Tomatoes, Garlic, Extra Virgin Olive Oil, And Fresh Basil On Toasted Garlic Crostini.

Avocado & Goat Cheese Crostini (V)
Smashed Avocado, Whipped Goat Cheese, Microgreens, And A Drizzle Of Balsamic Glaze On Toasted Sourdough Crostini

Prosciutto & Melon Skewers (GF)
Sweet Melon Wrapped In Aged Prosciutto.

Caprese Skewers (GF)
Cherry Tomato, Bocconcini, And Fresh Basil Pesto Drizzle.

Grilled Chicken Satay Skewers (GF)
Tender Marinated Grilled Chicken Skewers Served With A Sweet Chili Glaze.

Garlic Butter Shrimp Skewers (GF)
Juicy Jumbo Shrimp Seared In Garlic Butter, Lemon, And Fresh Parsley.