



OLIVER & BONACINI
EVENTS AND CATERING

off-site catering

Oliver & Bonacini Events and Catering
416.364.1211
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oliverbonacinievents.com

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Last updated: January 2018

frequently asked questions

How far in advance do we need to book?

In order to best serve you, we require a minimum notice of three business days (72 hours) prior to your event date to accommodate your request. Please contact Oliver & Bonacini Events and Catering at 416.364.1211 or by email at events@oliverbonacini.com.

Do you require a deposit?

To secure your event service details, a deposit of 4,000. is due upon signing. The 2nd deposit is due two months prior to the event date based on 50% of the total estimated costs at that time. The final deposit is due 5 business days prior to the event and is based on the outstanding balance at that time. Following the event, we will bill or reimburse based on actual costs/consumption.

How are delivery/rental/staffing/setup charges handled?

Delivery, staffing, rental and setup charges will be arranged through our events team based on your requirements.

Is there a cancellation fee?

Your deposit is fully refundable unless the function is cancelled with less than three business days (72 hours). Please note that if the function is cancelled with less than two business days (48 hours) notice, you will be charged the full estimated food and beverage costs.

How are payments made?

Payment of the final bill, minus any deposits is due at the conclusion of the event by credit card. Oliver & Bonacini Events and Catering does not offer invoicing services at this time.

If my guest count increase or decrease on the day of my function, how will I be billed?

The guaranteed number of guests is required 48 hours in advance of the function. Please note that unless we are notified of a guest count revision, the number originally contracted will be assumed as the guarantee.

Can the food be dropped off?

Yes, you will be charged a delivery fee based on your order. Please contact your Event Specialist for pricing.

Do you provide plates/cutlery/glasses? Are they disposable?

Yes. We have disposables as well as rentals for an additional charge.

Do you provide coffee and tea service?

Yes – Oliver & Bonacini can provide your coffee and tea service.

Can you provide buffet service? Can you come back and clean up after our meal?

Yes. Staffing charges may apply.

Do you provide linens?

Yes. Linen rental charges will apply.

If we want to serve alcohol, could you facilitate?

Yes. We are fully licensed.

Do you accommodate dietary restrictions and allergies?

Yes. We would be happy to accommodate any request. Please let us know at your earliest convenience so we can tailor the menu accordingly

Can you arrange to have flowers delivered with our food?

Yes. We work with a preferred suppliers list and would be happy to order and include flowers in your catering quote.

Can we customize a menu to suit our needs?

Yes. Our Chefs would be happy to create a custom menu to suit your event.

Can you provide staff to stay and serve my function?

Yes. Please contact an Event Specialist for details and pricing.

For all booking inquiries please contact:

Tel: 416.364.1211

Toll free: 1.888.244.6656

events@oliverbonacini.com

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breakfast packages

priced per person · minimum 10 persons

traditional continental

Freshly Baked Artisanal Butter Croissants & Mini Danishes (V)

Seasonal Selection of Breakfast Muffins (V)

Ontario Fruit Preserves & Butter (V) (GF)

Individual Yoghurts (V) (GF)

Seasonal Fruit Salad (V) (GF)

14.

wellness breakfast

Chia & Coconut Yoghurt Parfait Cups (V) (GF)

Gluten-Free Granola, Fruit Yoghurt & Toasted Nuts (V) (GF)

Dried Fruit, Organic Honey & Mixed Berries (V) (GF)

Energy Bars (V)

Market Fresh Whole Fruit (V) (GF)

13.

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breakfast additions

priced per dozen · minimum one dozen order per item

Seasonal Selection of Breakfast Muffins (V)	26.
Spinach & Gruyère Quiches (V)	26.
Granola Bars (V)	26.
Individual Activia Yoghurts (V) (GF)	26.
Cheddar, Onion & Bacon Scones	32.
Bagel Chips	
with Flavoured Cream Cheese	32.
with Smoked Salmon & Garnishes	56.
Freshly Baked O&B Artisan Butter Croissants (V)	38.
O&B Artisan Danishes (V)	38.
O&B Gourmet Breakfast Egg Sandwiches (V)	62.
Breakfast Egg Burritos (V)	62.

lunch packages

priced per person · minimum 10 persons

o&b deli sandwich board

Assorted Meat & Vegetarian Sandwiches & Wraps

O&B Pickled Vegetables & Condiments

Whole Grain & Dijon Mustards

15.

cold protein & salad combos

Marinated Chicken (GF)

Brown Rice, Broccoli, Apple

-

Grilled Chicken (GF)

Tomato, Feta, Cucumbers

-

Grilled Salmon

Garden Sprouts, Chickpea, Farro, Lentils

-

Seared Albacore Tuna (GF)

Crunchy Slaw, Taro

-

Sliced Flank Steak (GF)

Hominy Corn, Tomatillo, Mojo Verde

-

Citrus Cured Salmon

Nori, Crispy Noodle Salad

individually packaged 21.

served buffet-style 18.

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hot & cold lunch buffet

choose two salads & one main course, includes dinner rolls & dessert squares
26. per person

salads

Summer Field Greens (V) (GF)

Roasted Tomato & Balsamic Dressing

-

Caesar

Parmigiano-Reggiano, Garlic Croutons,
Horseradish Dressing

-

Mediterranean Chickpeas (V) (GF)

-

Korean Noodle Salad (V) (GF)

Daikon, Napa Cabbage, Crispy Shallot,
Lime & Cilantro Dressing

-

Quinoa (V) (GF)

Dried Fruit, Pistachios, Niagara Vidal Dressing

-

Baby Kale & Lolla Rossa Salad (V) (GF)

Dried Cranberries, Pumpkin Seeds, Sweet Potato,
Goat Cheese, Vidalia Onion Dressing

add grilled chicken or shrimp to any salad for 15.
9. for each additional salad

mains

Fresh Ricotta Conchiglie

Pomodoro, Basil, Rapini

-

Yellow Curry Bang Bang Chicken (GF)

Kaffir Lime Steamed Rice

Braised BBQ Boneless Short Ribs (GF)

Yukon Gold Purée

-

Lamb Tagine

Apricot, Sumac, Baby Sweet Potato,
Tahini, Couscous

-

Cold Fried Chicken

Collard Greens, O&B Cornbread, Carolina Sauce

-

Crispy Arctic Char (GF)

Saffron Fennel, Tomato Antiboise

12. for each additional main

lunch platter additions

priced per dozen · minimum one dozen order per item

Sliced Banana Bread (V)	24.
Assorted Biscotti (V)	24.
Caramel Popcorn (V) (GF)	26.
Mini Quiche Tarts (V)	26.
Assorted Cookies (V)	27.
Vegan Chocolate Cupcakes (V)	28.
Vegetable Samosas (V)	29.
Chocolate Brownies (V)	32.
Spanakopita (V)	36.
Antipasto Vegetables (for 10 servings) (V) (GF)	100.
Cheese Board (for 10 servings) (V)	145.

canapés

priced per piece · minimum one dozen order per item

vegetarian

Spiced Broccoli & Cheddar Tempura Lemon Garlic Aioli (V)	3.50
Root Vegetable Cold Roll Spicy Plum Sauce (GF)	3.50
Vegetable Spring Roll Pommery Plum Sauce	3.50
Mango & Cilantro Tostone Avocado, Black Bean, Plantain (GF)	3.50
Spring Pea Hash Asiago, Toast (V)	3.50
Avocado Frites Smoked Salt, Tartar Sauce (V)	3.50
La Sauvagine Cheese Compète, Marcona Almond, Radish (V) (GF)	3.50
Chile Con Queso Mac & Cheese Pickled Jalapeño, Crema (V)	3.50
Pickled Green Tomato Goat Cheese, Phyllo, Caramelized Onion (V)	3.50
Cucumber Cup Menu Dried Tomatoes, Olive, Feta (V) (GF)	3.50
Roasted Pepper & Portobello Bruschetta (V)	3.50
Mushroom & Caramelized Onion Quesadilla Smoked Chive Sour Cream (V)	3.50

seafood

Shrimp Dumpling Yuzu Mayo, Sesame Seeds (GF)	4.
Smoked Salmon Crème Fraîche, Chervil, Sweet Pea Pancake	4.
Fogo Island Cod Taco Lime, Pickled Slaw, Hominy Spread, Cilantro	4.
Salmon Tartare Pickled Ginger, Lemon, Wasabi Mayo, Taro (GF)	4.
Matane Shrimp Roll Brioche, Horseradish Cream, Lettuce, Radish	4.
Saku Tuna Avocado, Watermelon, Charred Jalapeño Dressing (GF)	4.50
Pacific Crab & Fish Cake Dill Pickle Rémoulade	4.50
Shrimp Tikka Sweet Curry Mayo, Cilantro	4.50
Northern Divine Sturgeon Caviar Salt & Vinegar Chip, Sour Cream, Chives (GF)	4.50
Potato-Fried Scallop Smoked Bacon Sabayon, Pickle	4.50
Sticky Poached Sweet Prawns Rice Pearls, Bull-Dog Sauce (GF)	5.

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meat

Chicken & Leek Dumpling Ponzu, Pickled Ginger, Scallion	3.50
Thai Chicken Satay Coconut & Peanut Sauce (GF)	4.
Pulled Pork Sandwich Creamy Cabbage Slaw, BBQ Glaze	4.
Habitant Beef & Foie Gras Tourtière Branston Pickle	4.
Crispy Buttermilk Chicken Slider House Pickle, Lettuce, Classic Mayo	4.50
Turkey Slider Maytag Blue, Frank's Red Hot Sauce, Ginger Mayo	4.50
Chicken Liver Parfait Brioche, Pickles	4.50
Ají Amarillo Beef Tartare Cilantro, Crispy Shallot, Chives, Garlic Toast	4.50
Blackened Beef Roasted Pepper Preserve, Taro, Basil (GF)	4.50
Cured Muscovy Duck Prosciutto Pressed Yoghurt, Grape Jelly, Walnut Crisp	4.50
Beef & Cheese Slider Havarti Cheese, Pickled Jalapeño, Scallion Aioli	4.50
Five-Spice Pork Belly Snack Box Pickled Kimchi, Chili Aioli, Scallion (GF)	4.50
Mini Jalapeño Smokie Corn Dog Sweet Corn Rémoulade	4.50

chef's selection

Not sure what to select? Chef will create a seasonally inspired selection of four canapés per person, which will include a variety of vegetarian, seafood and meat creations.

15. per person

3.25. for each additional piece

(V) Vegetarian · (GF) Gluten-Free

reception & food stations

priced per person · minimum 20 persons (rentals are required)

Mediterranean Dips & Crudités (V)

Hummus, Baba Ghanoush, Truffled White Bean Dip, Sun-Dried Tomato Tapenade, Sliced O&B Artisan Breads, Crisps, Pitas, Vegetable Crudités
12.

Antipasto Harvest

Niagara Prosciutto, Vine-Ripened Tomato, Basil & Buffalo Mozzarella Platters, Cured Meats, Salami, Smoked & Marinated Fish, Italian Cheeses, Antipasto Mushrooms, Pickled Eggplant, Sun-Dried Tomatoes, Grilled Peppers, Herbed Olives, Artichokes, Cascade of O&B Artisan Breads, Armenian Flat Lavash
18.

International & Domestic Cheese Presentation

Selection Of Brie, Blue, Cow's Milk, Goat's Milk & Sheep's Milk Cheeses, Fresh Fruit & Berries, Seasonal Chutneys & Compotes, Dried Fruit & Nut Parfaits, Cascade of O&B Artisan Breads, Armenian Flat Lavash
18.

Salmon Noodle Box

Miso-Glazed Salmon, Carrots, Snow Peas, Chow Mein Noodle Salad, Ponzu Glaze
14.

Lemon Ricotta Tortellini (V)

Sweet Pea Nage, Pecorino, Toasted Pine Nuts
14.

Fogo Island Cod Taco

Lime, Pickled Cabbage, Avocado, Pasilla Pepper, Cilantro
14.

Beef Brisket Bánh Mì

Lemongrass-Cured Brisket, Scallion Aioli, Pickled Carrots & Daikon
13.

Maple Gochujang Bao Bun

Fried Chicken, Pickled Daikon Slaw, Shredded Lettuce, Black Garlic Mayo
13.

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Braised Boneless Beef Short Rib (GF)

Creamed Porcini Semolina, Wilted Watercress, Chimichurri

14.

(chef-manned)

Slider Station**Buttermilk Fried Chicken** House Pickle, Lettuce, Classic Mayo**Turkey Slider** Maytag Blue Cheese, Scallion Ginger Mayo**Beef & Cheese** Havarti Cheese, Pickled Jalapeño, Scallion Aioli**Pulled Pork** Savoy Slaw, Kozlik's Triple Crunch Mustard Aioli**Falafel** Pickled Daikon, Tahini Dressing, Sweet Curry Mayo (V)

15. three types

(based on three sliders per person)

Halifax Donair Station

Spiced Ground Beef, Onion, Tomato, Donair Sauce, Toasted Pita

12.

Wild Ontario Hunter's Chili

Smoked Yoghurt, Cheese Fritter

12.

Montreal Smoked Meat

Kosher Dill Pickle, Thousand Island Dressing, Pretzel Bread

13.

Chips & Dip (V) (GF)

Guacamole, Pico de Gallo, Chipotle Sour Cream, Jalapeño Queso, Yellow & Blue Corn Tortillas, Plantain Chips

14.

Slow-Roasted Big Rock Brewery Pork Shoulder (GF)

Corn Tortilla, Nasty Slaw, Whiskey Barrel-Aged Porter Mop Sauce

14.

The Pierogi Poutine

Cheese Curds, Montreal Steak Spice Sour Cream, Potato & Cheddar Pierogies, Chicken Gravy, Green Onions

14.

Pork Riblets

Baby Corn, New Potato Salad, Pickles, Hen's Egg, Dill

14.

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Thornton Smith General Chicken (GF)

Crispy Chicken, Soy Chili Glaze, Sweet Potato Noodle Salad

14.

Birch Syrup Cured Salmon (GF)

Pickled Cucumber & Field Green Salad, Puffed Wild Rice, Sour Cream, Dill

16.

Sushi By EDO

Assorted Fish & Vegetarian Maki Rolls, Temaki Cones, Cold Rolls

19.

Shucked Canadian Oysters (GF)

Assortment of Oysters with Traditional Garnishes

18.

(chef-manned)

O&B Dessert Table (V)

An Indulgence of Mini Desserts & Pastries

12.

Sliced Seasonal Fruit Platter (V) (GF)

Fresh Berries

9.

(V) Vegetarian · (GF) Gluten-Free

plated dinner

Customized menus can be created with the offerings listed below.
Your Event Specialist can assist with tailoring your selections to suit your event needs.

All menus include O&B Artisan bread, sea-salted butter & Chef's daily spread

cold appetizers

O&B Blended Field Greens Roots, Balsamic, Thunder Oak Gouda (V) (GF)	13.
The Caesar Candied Maple Bacon, Celery, Lentil Crunch, Horseradish Tomato Dressing (V) (GF)	14.
Summer Pear & Watercress Salad Goat Cheese, Pretzel Crouton, Lemon Dressing (V)	14.
Boston Bibb & Vanilla Poached Peach Maytag Blue Cheese, Walnuts, Pickled Onion Dressing (V) (GF)	15.
Heirloom Tomato & Monforte Dairy Feta Salad Olives, Shepherd Pepper Dressing (V) (GF)	15.
Watermelon & Avocado Salad Lamb's Lettuce, Black Sesame Tuile, Lemon Vinaigrette (V)	16.
Wolfhead Smokers Smoked Salmon Capers, Arugula, Dill Cream, Potato Flatbread	18.

hot appetizers

O&B Mac & Cheese Garden Peas, Goat Cheese (V)	14.
Tortellini Italian Sausage, Broccoli Rabe, Olive Oil, Chili	16.
Woodland Mushroom Gnocchi Toasted Butter Cream, Gremolata (V)	17.
Ocean Wise Cod Cake Avocado, Fennel Slaw, Mojo Verde	17.
Ricotta Ravioli Fire-Roasted Tomato, Basil, Parmesan Crisps (V)	17.

soups

Fire-Roasted Tomato Rosemary Focaccia Crouton, Pecorino, Basil (V)	13.
Ontario Asparagus Boschetto Truffle Cheese, Wild Rice Puff (V)	13.
Northern Woods Mushroom Enoki Mushroom, Chives, Truffle Oil (V)	13.
Peaches & Cream Corn Chowder Smoked Bacon, Crispy Lentils (GF)	13.
Gazpacho Cilantro, Cold-Pressed Canola Oil, Yoghurt (V) (GF)	14.

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main course - fish

Pan-Seared Salmon Fennel & Citrus Fruit Salad, Cucumber, Beans, Lemon Potato (GF)	32.
Lake Huron White Fish Peaches & Cream Corn, Cookstown Slaw, Scallion Ginger Dressing (GF)	37.
Pan-Seared Lake Trout Water Spinach, Fine Herb Salad, Lemon Dressing (GF)	37.
Brown-Buttered Pickerel Broccoli Hash, Pine Nuts, Pecorino, Jerusalem Artichoke (GF)	39.

main course - meat

Basil-Marinated Chicken Suprême Heirloom Field Roots, Pea Tendrils (GF)	30.
Piri Piri Chicken Breast Chili-Smashed Fingerlings, Garlic Kale, Smoked Chorizo, Pan Jus (GF)	30.
Chuck Roast Creamed Semolina, Wilted Watercress, Red Wine Reduction	38.
Braised Beef Short Rib Goat Cheese Gnocchi, Summer Squash, Screech Jus	38.
Ontario Lamb Loin Israeli Couscous, Salsa Verde, Rainbow Chard	40.
Strip Loin Garlic Spinach, Northern Woods Mushrooms, Truffle Emulsion (GF)	42.
Alberta Beef Tenderloin Potato & Leek Champ, Peppered Greens, Truffle Emulsion (GF)	47.

desserts

O&B Artisan Butter Tart Saskatoon Berry Compote, Lemon Crème Fraîche (V)	11.
Sticky Toffee Pudding Bourbon Caramel, Sour Cherries, Crème Fraîche (V)	13.
Vanilla Panna Cotta Local Rhubarb, Lemon, Honey, Pistachio Tuile (V)	13.
White Cheesecake Ontario Strawberry, Basil, Toasted Pepper (V)	13.
Dark Chocolate Marquise Fluid Fruit Gel, Caramel Popcorn, Hazelnut Croquant (V)	13.
Marinated Ontario Stone Fruit Lemon Curd, Quinoa Crunch, Lemon Balm (GF)	13.

Want to offer guests a choice? We're happy to prepare an additional selection for 5. per person, per appetizer and 10. per person, per entrée.

Speak with your Event Specialist for more details.

(V) Vegetarian · (GF) Gluten-Free

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off-site catering · spring & summer 2018 · prices exclude tax · menus subject to change

beverages

non-alcoholic

Freshly Brewed Coffee	per person	4.
Decaffeinated, Black & Specialty Tea	per person	4.
Bottled Juice	each	4.
Soft Drink	each	4.50
Sparkling & Still Mineral Water	each	4.50

basic bar

	per oz	8.50
Smirnoff Vodka		
Beefeater Gin		
Bacardi Superior Rum		
Canadian Club Rye		
Ballantine's Scotch		

premium bar

	per oz	9.50
Ketel One Vodka		
Tanqueray Gin		
Havana Club Reserva Rum		
Crown Royal Rye		
Bulleit Bourbon		
Johnnie Walker Red Label Scotch		

ultra premium bar

	per oz	11.50
Grey Goose Vodka		
Hendrick's Gin		
Bacardi 8 Rum		
Lot No. 40 Rye		
Maker's Mark Bourbon		
Johnnie Walker Black Label Scotch		

bottled beer

Domestic		8.
Import		9.
Craft		10.

beverage stations

please ask your event specialist for pricing and further details

infused water

Still water infused with your choice of seasonal fruits and garnishes

coffee & tea station

Regular & Decaffeinated Coffee
Assorted Tea Squared Specialty Teas
10 cups 28.
35 cups 82.

Add Chocolate Shavings, Whipped Cream & Cinnamon Sticks
3. per person

premium coffee station

Includes an Assortment of Liqueurs
12. per drink

spiked lemonade stand

A twist on a childhood favourite.
We pair your alcohol selections with freshly squeezed lemonade

champagne bar

A unique approach to bubbly! Your selection of sparkling wine or Champagne is paired with fresh fruits and purées for making delightful cocktails

specialty cocktail bar

Let our Bartenders create a signature drink to complement your event!

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wine list

sparkling

Can Xa Cava Brut, Catalunya, Spain	54.
Canti Prosecco, Veneto, Italy	64.
Cave Spring 'O&B Sparkle & Buzz', Niagara, Ontario	68.
Henry of Pelham 'Cuvée Catharine' Rosé Brut, Niagara, Ontario	95.
Perrier-Jouët Grand Brut, Champagne, France	180.

white

Cave Spring 'O&B White' Chardonnay, Niagara, Ontario	44.
Miguel Torres 'Las Mulas' Sauvignon Blanc, Chile	48.
Concilio Pinot Grigio, Trentino, Italy	49.
Cave Spring 'Canoe' Riesling, Niagara, Ontario	52.
Henry of Pelham Sauvignon Blanc, Niagara, Ontario	52.
Lillypilly Sauvignon Blanc, Riverina, Australia	54.
Mission Hill 'Five Vineyards' Pinot Grigio, Okanagan Valley, British Columbia	56.
Tin Roof Chardonnay, Sacramento Delta, California	58.
Pfaff Pinot Gris, Alsace, France	63.
Kenwood Sauvignon Blanc, Sonoma County, California	64.
Kendall Jackson 'Vintner's Reserve' Chardonnay, Sonoma County, California	68.

red

Cave Spring 'O&B Red' Cabernet Franc, Niagara, Ontario	44.
Miguel Torres 'Las Mulas' Cabernet Sauvignon, Chile	48.
Gérard Bertrand Syrah/Grenache, Midi, France	54.
Torres Altos Ibéricos, Rioja, Spain	54.
Esquinas Malbec, Mendoza, Argentina	54.
Rocca delle Macie Chianti Reserva, Tuscany, Italy	56.
Lillypilly, Cabernet Sauvignon, Riverina, Australia	58.
Frescobaldi Chianti, Tuscany, France	60.
Speri Valpolicella Classico, Veneto, Italy	64.
Peninsula Ridge Pinot Noir, Niagara, Ontario	66.
Stoneleigh Pinot Noir, Marlborough, New Zealand	66.
McManis Merlot, Lodi, California	70.
Mission Hill 'Reserve' Shiraz, Okanagan Valley, British Columbia	70.
Kenwood Cabernet Sauvignon, Sonoma County, California	72.