



**OLIVER & BONACINI**  
EVENTS AND CATERING

## *off-site catering*

Oliver & Bonacini Events and Catering  
416.364.1211  
events@oliverbonacini.com  
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](mailto:events@oliverbonacini.com).

## **Do you require a deposit?**

To secure your event service details, a deposit of 4,000. is due upon signing. The 2<sup>nd</sup> 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

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**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](mailto:events@oliverbonacini.com)

[oliverbonacinievents.com](http://oliverbonacinievents.com)

# breakfast packages

priced per person · minimum 10 persons

## *charcuterie & cheese breakfast board*

O&B Artisan Breads & Rolls  
 Nutella Spread, Peanut Butter, Marmalade & Butter  
 Domestic & European Cheeses  
 Sliced Niagara Cured Hams & Salami

14.

## *sweet tooth breakfast*

Cinnamon Buns, Breakfast Muffins, Croissants & Mini Danishes  
 Apple Fritters, Vanilla Sugar, O&B 'Pop' Tarts  
 Nutella Crêpes  
 Seasonal Fruit Salad

13.

## *traditional continental*

Freshly Baked Artisanal Butter Croissants & Mini Danishes  
 Seasonal Selection of Breakfast Muffins  
 Ontario Fruit Preserves & Butter  
 Individual Yoghurts  
 Seasonal Fruit Salad

12.

## *wellness breakfast*

Chia & Coconut Yoghurt Parfait Cups  
 Gluten-Free Granola, Fruit Yoghurt & Toasted Nuts  
 Dried Fruit, Organic Honey & Mixed Berries  
 Energy Bars  
 Market Fresh Whole Fruit

11.

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# breakfast additions

priced per dozen · minimum one dozen order per item

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

11.

## *cold protein & salad combos*

### **Marinated Chicken**

Brown Rice, Broccoli, Apple

-

### **Grilled Chicken**

Tomato, Feta, Cucumbers

-

### **Grilled Salmon**

Garden Sprouts, Chickpea, Farro, Lentils

-

### **Seared Albacore Tuna**

Crunchy Slaw, Taro

-

### **Sliced Flank Steak**

Hominy Corn, Tomatillo, Mojo Verde

-

### **Citrus Cured Salmon**

Nori, Crispy Noodle Salad

individually packaged 17.

served buffet-style 16.

add a buffet salad from the hot & cold buffet menu (page 8) for 5. per person

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# hot & cold lunch buffet

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

## *salads*

### **Summer Field Greens**

Roasted Tomato & Balsamic Dressing

-

### **Caesar**

Parmigiano-Reggiano, Garlic Croutons,  
Horseradish Dressing

-

### **Mediterranean Chickpeas**

-

### **Japchae Noodle Salad**

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

-

### **Quinoa**

Dried Fruit, Pistachios, Niagara Vidal Dressing

-

### **Baby Kale & Lolla Rossa Salad**

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**

Kaffir Lime Steamed Rice

-

### **Braised BBQ Boneless Short Ribs**

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**

Saffron Fennel, Tomato Antiboise

12. for each additional main



# **lunch platter additions**

priced per dozen

<b>Sliced Banana Bread</b>	24.
<b>Assorted Biscotti</b>	24.
<b>Caramel Popcorn Boxes</b>	26.
<b>Seasonally Inspired Mini Quiche Tarts</b>	26.
<b>Assorted Cookies</b>	27.
<b>Vegan Chocolate Cupcakes</b>	28.
<b>Vegetable Samosas</b>	29.
<b>O&amp;B Artisan Chocolate Brownies</b>	32.
<b>Spanakopita</b>	36.
<b>Antipasto Vegetables</b> (for 10 servings)	100.
<b>Canadian Cheese Board</b> (for 10 servings)	145.

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

# canapés

priced per piece · minimum one dozen order per item

## *garden*

<b>Spiced Broccoli &amp; Cheddar</b> Tempura, Lemon Garlic Aioli	2.50
<b>Root Vegetable Cold Rolls</b> Spicy Plum Sauce	2.50
<b>Vegetable Spring Rolls</b> Pommery Plum Sauce	2.50
<b>Mango &amp; Cilantro Tostones</b> Avocado, Black Bean, Plantain	2.50
<b>Spring Pea Hash</b> Asiago, Toast	2.50
<b>Avocado Frites</b> Smoked Salt, Tartar Sauce	3.
<b>La Sauvagine Cheese</b> Compète, Marcona Almond, Radish	3.
<b>Con Queso Mac &amp; Cheese</b> Pickled Jalapeños, Crema	3.
<b>Pickled Green Tomato</b> Goat Cheese, Phyllo Caramelized Onion	3.
<b>Cucumber Cup</b> Menu-Dried Tomatoes, Olive, Feta	3.
<b>Roasted Pepper &amp; Portobello Bruschetta</b>	3.
<b>Mushroom &amp; Caramelized Onion Quesadilla</b> Smoked Chive Sour Cream	3.

## *ocean*

<b>Lake Huron Whitefish Taco</b> Lime, Pickled Slaw, Hominy Spread, Cilantro	3.
<b>Shrimp Dumpling</b> Yuzu Mayo, Sesame Seeds	3.50
<b>Smoked Salmon</b> Crème Fraîche, Chervil, Sweet Pea Pancake	3.50
<b>Smoked Trout Mousse</b> Celery, Capers, Dill, Lemon	3.50
<b>Salmon Tartare</b> Pickled Ginger, Lemon, Wasabi Mayo, Taro	3.75
<b>Potato-Fried Scallop</b> Smoked Bacon Sabayon, Pickle	3.75
<b>Matane Shrimp Roll</b> Brioche, Horseradish Cream, Lettuce, Radish	4.
<b>Sticky Poached Sweet Prawns</b> Rice Pearls, Bull-Dog Sauce	4.
<b>Saku Tuna</b> Avocado, Watermelon, Charred Jalapeño Dressing	4.
<b>Pacific Crab &amp; Fish Cake</b> Dill Pickle Remoulade	4.
<b>Tiki Shrimp</b> Sweet Curry Mayo, Cilantro	4.50
<b>Northern Divine Sturgeon Caviar</b> Salt & Vinegar Chip, Sour Cream, Chives	4.50

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*farm*

<b>Crispy Popcorn Chicken</b> Toasted Sesame, Thai Chili Dip	3.
<b>Blackened Beef</b> Red Pepper Jam, Taro Chip, Basil	3.
<b>Beef Short Rib Croquette</b> Local Cheese, Peaches & Cream Corn Purée	3.25
<b>Cured Ham Croquetas</b> Manchego, Smoked Paprika	3.50
<b>Turkey Slider</b> Maytag Blue Cheese, Scallion Ginger Mayo	3.50
<b>Chicken Liver Parfait</b> Brioche, Pickles	4.
<b>Seared Chicken Satay</b> Gado-Gado Sauce	4.
<b>Pulled Pork Slider</b> Apple & Jicama Slaw, Buttermilk Dressing	4.
<b>Beef Slider</b> Pickled Jalapeño, Havarti, Bacon Aioli	4.50
<b>Ají Amarillo Beef Tartare</b> Cilantro, Crispy Shallot, Chives, Garlic Toast	4.50
<b>Spiced Lamb Chop</b> Black Truffled Honey, Walnut Dukkah	6.

*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.

12. per person

3. for each additional piece

# passed plates

mini composed plates · priced per plate  
minimum one dozen order per item (rentals are required)

## *garden*

<b>Chickpea Falafel</b> Radish, Pickled Pearls, Mint Aioli	3.50
<b>Lemon Ricotta Tortellini</b> Sweet Pea Nage, Pecorino, Toasted Pine Nuts	4.50
<b>Goat Cheese Gnocchi</b> Asparagus, Truffle, Wild Watercress	5.50
<b>Daikon Radish Cake</b> Pickled Spun Slaw, Black Garlic Aioli, Cilantro Silken Tofu Dressing	6.
<b>Compressed Cucumber &amp; Brebiac Cheese Salad</b> Tarragon Fennel Syrup, Picholine Olives, Orange	7.

## *seafood*

<b>Northern Lights Candied Salmon</b> Fennel, Asparagus, Lemon Dressing	7.
<b>Crispy-Skinned Arctic Char</b> Blistered Tomato Fondue, Citrus Crème Fraîche, 100km Greens	7.50
<b>'Caesar'</b> West Coast Prawns, Baby Romaine, Horseradish Dressing, Clamato Caviar	8.
<b>Butter-Poached Lobster Mac &amp; Cheese</b>	8.50
<b>Scallop Ceviche</b> Greyhound Foam, Grapefruit, Puffed Wild Rice	9.

## *meat*

<b>Buttermilk Fried Chicken</b> Jalapeño Cornbread, Nasty Sauce, Slaw, Chicken Gravy	5.50
<b>Pork Riblets</b> Baby Corn, New Potato Salad, Pickles, Hen's Egg, Dill	8.
<b>Spiced Ontario Lamb Lollipop</b> Salsa Verde, Crispy Lentils	9.50
<b>Seared Quebec Foie Gras</b> Rhubarb Chutney, Pistachio Clusters, Sherry Gastrique, Chocolate Brioche Soldier	14.

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# reception & food stations

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

## **Chips & Dip**

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

11.

## **Mediterranean Dips & Crudités Table**

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

12.

## **Antipasto Harvest Table**

Niagara Prosciutto, Vine-Ripened Tomato, Basil & Buffalo Mozzarella Platters,  
European 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

17.

## **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

17.

## **Lake Huron Whitefish Taco**

Lime, Pickled Cabbage, Avocado, Pasilla Chile, Cilantro

8.

## **Brisket Bánh Mi Sandwich**

Lemon Grass Cure, Scallion Aioli, Pickled Carrots & Daikon

8.

## **Maple Gochujang Bao Bun**

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

8.

## **Halifax Donair Station**

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

8.

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**GO Fish**

Creamed Corn, Wilted Pea Tendril, Tomato Antiboise

choice of:

East Coast Salmon 7.

U10 Seared Scallop 10.

Halibut 11.

**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

9. one type

11. two types

13. three types

15. four types

(based on three sliders per person)

**Porchetta Sandwich\***

Garlic Rapini, Salsa Verde

8.50

**Salmon Noodle Box\***

Vanilla & Miso Candied Salmon, Carrots, Snow Peas, Chow Mein Noodle Salad, Ponzu Glaze

9.

**Lemon Ricotta Tortellini**

Sweet Pea Nage, Pecorino, Toasted Pine Nuts

9.

**The Pierogi Poutine**

Quebec Curds, Montreal Steak Spice Gravy, Crisp P.E.I. Potato & Cheddar Pierogies,

Sour Cream, Green Onions

10.

**Wild Ontario Hunters Chili Station**

Smoked Yoghurt, Cheese Fritter

10.

**Montreal Smoked Meat Station**

Kosher Dills, Thousand Island Dressing, Pretzel Bread

10.

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**Slow-Roasted Big Rock Brewery Pork Butt**

Spent Grain Bannock, Nasty Fiddles, Whiskey Barrell Porter Mop

10.

**Braised Boneless Beef Short Rib\***

Creamed Porcini Semolina, Wilted Watercress, Chimichurri

10.

**Pork Riblets**

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

12.

**Thornton Smith General Chicken**

Crispy Chicken, Soy Chili Glaze, Chow Mein Noodle Salad

12.

**Birch Syrup Cured Pacific B.C. Salmon**

Pickled Cucumber &amp; New Farm Green Salad,

Puffed Wild Rice, Sour Cream, Dill

12.

**Poutine Station**

Mushroom Gravy (gluten-free/vegetarian), Cheese Curds

Selection of Garnish: Grated 1608 Cheese, Peameal Bacon,

Montreal Smoked Meat, Ketchup, Malt Vinegar

12.

**Shucked Canadian Oysters\***

Assortment of East or West Coast Canadian Oysters with Traditional Garnishes

17.

**Carved Rack of Lamb**

Ontario Lamb, Salsa Verde, Crispy Lentils

18.

**Sushi by EDO**

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

19.

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**Sliced Seasonal Fruit Platter**

Fresh Berries

7.

**O&B Dessert Table**

An Indulgence of Mini Desserts & Pastries

12.

\*interactive chef station - additional labour charge of 27. per hour applies



# 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*

<b>O&amp;B Blended Field Greens</b> Roots, Balsamic, Thunder Oak Gouda	9.
<b>Summer Pear &amp; Watercress Salad</b> Grey Owl Cheese, Pretzel Crouton, Lemon Dressing	9.
<b>The Caesar</b> Candied Maple Bacon, Celery, Lentil Crunch, Horseradish Tomato Dressing	10.
<b>Watermelon &amp; Avocado Salad</b> Lamb's Lettuce, Black Sesame Tuile, Lemon Vinaigrette	10.
<b>Heirloom Tomato &amp; Monforte Feta Salad</b> Olives, Shepherd Pepper Dressing	10.
<b>Boston Bibb &amp; Vanilla-Poached Peach</b> Maytag Blue Cheese, Walnuts, Pickled Onion Dressing	11.
<b>Wolfhead Smoked Salmon</b> Capers, Arugula, Dill Cream, Potato Flatbread	13.
<b>Brome Lake Duck Confit &amp; Crispy Noodle Salad</b> Pickled Slaw, Almonds, Cilantro	14.
<b>Sesame-Crusted Ahi Tuna</b> Daikon, Pickled Ramps, Chili Miso, Edamame	16.
<b>Hand-Chopped Beef Tartare</b> Crisps, Sweet Drop Peppers, Dill Pickle	17.
<b>B.C. Crab Salad</b> Pickled Radish, Iceberg Lettuce, Chili Citrus Dressing	18.

## *hot appetizers*

<b>Gnocchi</b> Woodland Mushroom, Toasted Butter Cream, Gremolata	12.
<b>Pressed Potato Stack</b> Tomato, Charred Leek, Black Olive & Truffle Dressing	12.
<b>Pimento Beer Cheese Fritter</b> Sour Cherry Relish, Arugula & Jicama Slaw, Buttermilk Dressing	13.
<b>Twice-Baked C'est Bon Goat Cheese Soufflé</b> Roasted Cauliflower, Pumpkin Seeds	13.
<b>Tortellini</b> Italian Sausage, Broccoli Rabe, Olive Oil, Chili	13.
<b>O&amp;B Mac &amp; Cheese</b> Slivered Chicken, Garden Peas, Goat Cheese	14.
<b>Ocean Wise Cod Cake</b> Avocado, Fennel Slaw, Mojo Verde	14.
<b>Ricotta Ravioli</b> Fire-Roasted Tomato, Basil, Parmesan Crisps	14.
<b>Roast Rabbit</b> Capers, Green Grape, Braised Savoy, Blackberry Gastrique	19.
<b>Seafood Risotto</b> Prawns, Bay Scallop, Squid, Garden Pea, Tarragon	22.
<b>Simmered Foie Gras &amp; Beluga Lentils</b> Smoked Yoghurt, Sherry Vinegar, Chives	25.

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## *soups*

<b>Ontario Asparagus</b> Boschetto Truffle Cheese, Wild Rice Puff	9.
<b>Black Turtle Bean</b> Cilantro, Lime, Blue Corn, Avocado Sour Cream	9.
<b>Fire-Roasted Tomato</b> Rosemary Focaccia Crouton, Pecorino, Basil	9.
<b>Sunflower Blossom</b> Chanterelle Mushroom, Chips, Lemon, Thyme	10.
<b>Gazpacho</b> Matane Shrimp, Cilantro, Cold-Pressed Canola Oil, Yoghurt	10.
<b>Northern Woods Mushroom</b> Enoki Mushroom, Chives, Truffle Oil	11.
<b>Cold Potato &amp; Leek</b> Potato Confit, Canadian Caviar, Black Pepper Cracker	11.
<b>Peaches &amp; Cream Corn Chowder</b> Clearwater Lobster, Smoked Bacon, Crispy Lentils	13.

## *main course - fish*

<b>Pan-Seared Salmon</b> Fennel & Citrus Fruit Salad, Cucumber, Beans, Lemon Potato	24.
<b>Lake Huron Whitefish</b> Peaches & Cream Corn, Cookstown Slaw, Scallion Ginger Dressing	24.
<b>Pan-Seared Lake Trout</b> Water Spinach, Fine Herb Salad, Lemon Dressing	26.
<b>Brown-Butter Pickerel</b> Broccoli Hash, Pine Nuts, Pecorino, Jerusalem Artichoke	28.
<b>Captain Steve's Line-Caught Lingcod</b> Summer Ragoût, Tomato Antiboise, Basil	32.
<b>Chilean Sea Bass</b> Saffron Israeli Couscous, Asparagus, Baby Corn, Green Tomato & Avocado Salsa	44.

## *main course - meat*

<b>Basil-Marinated Chicken Suprême</b> Heirloom Field Roots, Pea Tendrils, Marcona Almond Romesco	24.
<b>Piri Piri Chicken Breast</b> Chili-Smashed Fingerlings, Garlic Kale, Sweet Drop Peppers, Pan Jus	26.
<b>Ontario Pork Chop</b> Peanut Potato, Creamed Leek, Blistered Tomato Salsa	28.
<b>Flat Iron Steak</b> Sarladaise Potato, Sautéed Greens, Wild Ramp Chimichurri	28.
<b>Chuck Roast</b> Creamed Semolina, Wilted Watercress, Red Wine Reduction	29.
<b>Braised Beef Short Rib</b> Goat Cheese Gnocchi, Summer Squash, Screech Jus	29.
<b>Sticky Beef Short Rib &amp; Filet Mignon</b> Mustard Greens, Duck Fat Potato, Oka Mornay	32.
<b>Ontario Lamb Loin</b> Cauliflower Gratin, Salsa Verde, Rainbow Chard	34.
<b>Strip Loin</b> Garlic Spinach, Northern Woods Mushrooms, Truffle Emulsion	34.
<b>Cornish Hen</b> Porcini Butter, Roasted Garlic & Potato Purée, Baby Navet, Olive Jus	36.
<b>Alberta Beef Tenderloin</b> Potato & Leek Champ, Peppered Greens, Truffle Emulsion	38.
<b>Braised Rabbit &amp; Pork Belly</b> Brussels Sprouts, Apple, Celeriac, Kozlik's Smokey Mustard	38.
<b>Roast Guinea Fowl</b> Creamed Leek, Kozlik's Mustard Spätzle, Summer Pea, Foie Drizzle	38.
<b>Pan-Seared Venison Strip Loin</b> Kohlrabi, Fort Hook Mustard Greens, Juniper Jus	47.

*dessert*

<b>Marinated Ontario Stone Fruit</b> Lemon Curd, Quinoa Crunch, Lemon Balm	9.
<b>O&amp;B Artisan Butter Tart</b> Saskatoon Berry Compote, Lemon Crème Fraîche	9.
<b>Flourless Chocolate Cake</b> Raspberry, Hazelnut Brittle, Vanilla Crème	9.
<b>Sticky Toffee Pudding</b> Bourbon Caramel, Sour Cherries, Crème Fraîche	9.
<b>Vanilla Panna Cotta</b> Local Pear, Lemon, Honey, Pistachio Tuile	9.
<b>White Cheesecake</b> Ontario Strawberry, Basil, Toasted Pepper	9.
<b>Dark Chocolate Marquise</b> Fluid Fruit Gel, Caramel Popcorn, Hazelnut Croquant	9.

# 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!

OLIVER & BONACINI  
EVENTS AND CATERING

# 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.