

A group of five men wearing cowboy hats are seated at a bar. They are dressed in western-style clothing, including denim shirts and jeans. The man in the center is holding a bottle of beer. The background features a bar counter with various bottles and signs, including one that says "FALSTAFF". The overall atmosphere is warm and rustic.

STAMPEDE | CATERING

JULY 6-15, 2018

rip roarin'  
boot stompin'  
two steppin'

*good times!*

OLIVER & BONACINI

EVENTS AND CATERING

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# BREAKFAST BUFFET

priced per person

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## TRADITIONAL CONTINENTAL

Freshly Baked Butter Croissants & Mini Danishes  
Seasonal Selection of Breakfast Muffins & Banana Bread  
Housemade Fruit Yoghurt Parfait  
with Seasonal Okanagan Fruit Conserve  
Butter & Jams  
Market Fresh Whole Fruit  
20.

## DELUXE CONTINENTAL

Assorted Bagels, Shaved Red Onion, Capers,  
Chive Cream Cheese, Smoked Salmon,  
Sliced Tomato & Bacon Bits  
Spinach Wrap with Omelette, Tomato,  
Greens & Parmigiano-Reggiano  
Freshly Baked Butter Croissants & Mini Danishes  
Seasonal Selection of Breakfast Muffins & Banana Bread  
Housemade Fruit Yoghurt Parfait  
with Seasonal Okanagan Fruit Conserve  
Butter & Jams  
Sliced Fruit & Berry Platter  
26.

## WAKE 'N' BREAK

Freshly Baked Combread & Butter  
Tortilla Chips & Salsa  
Housemade Hemp Seed Granola  
Greek Yoghurt, Whole Milk & Blackberries  
Free-Range Eggs  
Smoked Bacon & Green Onion Quiche  
Buttermilk Biscuits, Cheddar & Smoked Sour Cream  
House-Dried Tomato Gratin  
26.

## STAMPEDE BREAKFAST

Buttermilk Biscuits, Cheddar & Smoked Sour Cream  
Smoked Bacon & Gruyere Quiche  
Heirloom Potato Salad with Green Onion & Boiled Egg  
Banana Bread & Whisky Butter  
Fruit Salad  
29.

## ENHANCEMENTS

priced per person · minimum one dozen per selection

<b>Assorted Plain &amp; Multigrain Bagels</b> Cream Cheeses, Jams	4.
<b>Smoked Salmon Platter</b> Traditional Garnishes	8.
<b>Housemade Scotch Egg</b>	10.

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EVENTS AND CATERING

events · 2018 · prices exclude tax & gratuity

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# THEMED BREAKS

priced per person

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## THE LITTLE CHUCKWAGON

Assorted Cookies  
Chocolate Brownies  
14.

## HEALTH SMART

Apple Bran Muffins & Granola Bars  
Fruit Yoghurt Parfaits with Granola Crumble  
Market Fresh Whole Fruit  
16.

## SANDWICH BOARD

Assorted Meat & Vegetarian Sandwiches & Wraps  
Big Dill Pickles & Pickled Vegetables  
22.

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# LUNCH BUFFET

priced per person

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## O&B DELI

**Chef's Seasonally Inspired Soup**

**Green Salad**

Mixed Greens, Arugula, Baby Spinach,  
Shaved Vegetable Crudités, Red Wine Vinaigrette

**Baby Potato Salad**

Double-Smoked Bacon, Hen's Egg Gribiche,  
Capers, Green Onion

**Prairie Grain Tabbouleh**

Seared Summer Squash, Toasted Omega Seeds, Feta

**Variety of Seasonally Inspired**

**Artisanal Meat & Vegetarian Sandwiches**

**Ham & Swiss**

Honey Ham, Swiss Cheese, Butter Lettuce

**Pickled Vegetables & Big Sliced Pickles**

**Cookie & Brownie Platter**

32.

## PICNIC AT PUMPHOUSE PARK

**Young Kale & Romaine Caesar**

Crispy Lentils, Smoked Bacon, Focaccia Croutons,  
Hen's Egg, Shaved Parmigiano-Reggiano,  
Caesar Vinaigrette

**Lollo Rossa & Frisée Salad**

Crumbled Feta, Dried Cherries, Green Beans,  
Toasted Sunflower Seeds, Aged Sherry Dressing

**Prairie Grain Tabbouleh**

Seared Summer Squash, Toasted Omega Seeds, Feta

**Baby Potato Salad**

Double-Smoked Bacon, Hen's Egg Gribiche,  
Capers, Green Onion

**Variety of Seasonally Inspired**

**Artisanal Meat & Vegetarian Sandwiches**

**Turkey Pastrami**

Rye Bread, Sauerkraut, Mustard

**Pickled Vegetables & Big Sliced Pickles**

**Cookie & Brownie Platter**

34.

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EVENTS AND CATERING

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# CHUCK WAGON ENHANCEMENTS

priced per person

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## BUFFET BONUSES

<b>Pickled Beet Salad</b> Endive, Citrus	9.
<b>Spinach &amp; Artichoke Dip</b> Toasted Bannock, Crostinis	9.
<b>Chile Con Queso</b> Roasted Poblano Peppers	10.
<b>Charcuterie Platter</b> Mixed Cured Meats, Traditional Garnishes	15.
<b>Canadian Cheese Platter</b> Fresh Grapes, Chutney, Preserved Fruits	19.

OLIVER & BONACINI  
EVENTS AND CATERING

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# ACTION STATION OPTIONS

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## **BAJA RODEO STATION**

### **Pulled Pork Quesadillas**

Flour Tortilla, Onions, Peppers, Mushrooms, Shredded Cheese,  
Lettuce, Salsa, Sour Cream, Guacamole  
13.

### **Baja Fajitas**

Choice of Chicken or Shrimp, Flour Tortilla, Onions, Peppers, Mushrooms,  
Shredded Cheese, Lettuce, Salsa, Sour Cream, Guacamole  
14.

## **MEAT CARVING STATION**

### **Carved Beretta Farms Beef Hip**

Mini Buns, Dirty Bird Mustard, Horseradish Mayo, Sliced Pickles, Saskatoon-Style Jam  
16.  
(minimum 80 persons)

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# THE COOL DOWN

priced per person

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Peas & Rice Salad  
Potato Salad  
Beetroot Salad  
Baby Greens  
Tomato, Basil & Baby Mozzarella Salad  
Bannock Bread & Hummus  
Nacho Chips & Salsa  
Chopped Romaine  
Sliced Onions  
Cruité Selection  
Caesar Dressing  
French Dressing

17.

## CANADIAN AW-SHUCKED OYSTERS

Gazpacho, Lemons, Tobacco, Worcestershire Sauce

16.

OLIVER & BONACINI  
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