

Office Catering by Bar George

oliverbonacinievents.com

OLIVER & BONACINI
CATERING

LE
MOUNT STEPHEN
HÔTEL



What We're Offering

As we enter the next phase of reopening Montreal and getting back to work, we are excited to be offering direct-to-office catering featuring a wide range of customizable and individually packaged food and beverage options for your employees. From freshly prepared sandwiches and salads to a diverse array of globally inspired dishes, our extensive catering packages have something for every taste.

We want to work with you to help shape an inviting workplace environment for your staff, while still abiding by new safety guidelines and recommendations. Rather than leaving each employee to fend for themselves and hunt around for takeout options while many food courts remain closed, we want to supply you with everything you need in one simple, easy-to-use online platform. A dedicated Account Manager will also be available to work closely with you to plan and customize each order, as well as troubleshoot any issues as they arise.



Consistent Safety & Sanitary Standards



Reduces Elevator Traffic



Food Hall Level Variety



Chef-Driven Quality



Reasonable Price Points



Makes Lunchtime & Coffee Breaks Easy



Happier, Safer & More Productive Employees



Dedicated Account Manager

Let's Do Lunch (or Breakfast)!

O&B Montreal is ready to impress your staff and clients with our direct-to-office catering services. If your office is located within downtown Montreal, you can pencil us in for your next meeting!

Placing an Order:

1. Browse our menu and select items that add up to \$100 (that's our requested minimum)
2. Email events@bargearge.ca or call **514.669.9246** to place your order
3. Receive a confirmation of your order and provide payment information
4. Accept your delivery and enjoy the meal!

Delivery

Order deadline is noon 36 hours prior to your event. Delivery for orders within downtown Montreal is \$10. Orders will be delivered within a 1 hour window (ie. 9-10a).

We're happy to travel outside of this area but a \$20-50 delivery fee will apply, pending location. Please speak with us for further information.

Want to pick up your order instead? No minimum or delivery charge applies to pick up orders.

Plating

In our quest to keep customers and our staff safe, all our meals are packed individually and labelled with each diner's name.

Fine Print

Office catering is available Monday through Friday / Cancellations must be received 36 business hours prior to the event / Anything placed within 36 hours cannot be cancelled / Prices do not include GST / A deposit may be required upon booking / We are pleased to accommodate dietary restrictions/ Payment is accepted by VISA, Mastercard or American Express and must be received one day prior to your event.



Office Catering Menu

BREAKFAST

Market Fresh Fruit Cup (V)(GF)	6.
O&B Hemp Seed Granola & Greek Yoghurt (V)	7.
Coconut Chia Seed Pudding (Vegan)(GF)	8.
Peameal Bacon Sandwich Dijon Aioli, Sliced Tomato, Caramelized Onion (V)	8.
Hard-Boiled Hen's Egg Whole Wheat Wrap Hummus, Sprouts, Spinach (V)	9.

SNACKS

Cookies (V)	2.
Whole Fruit (GF)	2.
Granola Bars (V)	2.
Croissant (V)	3.
Muffins (V)	3.

INDIVIDUAL PLATTERS

Fresh Sliced Fruit (V)(GF)	8.
Raw Vegetables & Hummus (V)(GF)	8.
Cheese Board Assorted Cheese, Fruit Preserves, O&B Artisan Breads, Honey (V)	14.
Charcuterie Cured Meats, O&B Pickles, Mustard, O&B Artisan Breads	15.
Marinated Shrimp Cocktail Lemon, Tarragon Marie Rose	16.

SANDWICHES & WRAPS

priced per item · add side garden salad 4.
gluten-free bread available upon request 2.

BBQ Spiced Cauliflower Wrap (V) Pickled Cabbage & Carrot Slaw, Tahini Vinaigrette	10.
Tuna Salad Wrap Celery Hearts, Shallots, Lemon, Pickle, Romaine, Garlic Aioli, Dijon, Fresh Herbs	12.
Chicken Caesar Wrap Crispy Bacon, Romaine, Tomato Concassé, Parmesan, Creamy Caesar Dressing	13.
Roast Turkey Club Turkey Breast, Bacon, Tomato, Iceberg Lettuce, Cheddar, Garlic Aioli, Kaiser Roll	13.

(V) vegetarian (GF) gluten-free
all items are individually boxed

SIDE SALADS

Field Greens Cherry Tomatoes, Shaved Fennel, Balsamic Vinegar, Pickled Roots (Vegan)(GF)	6.
Caesar Romaine, Horseradish, Bacon, Focaccia, Parmigiano-Reggiano	6.
Pasta & Sun-Dried Tomato Cucumber, Feta, Apricot, Lemon, Kale (V)	7.
Potato Fennel, Lemon, Capers, Olives, Caraway Seeds (Vegan)(GF)	7.
Greek Field Cucumber, Vine-Ripened Tomato, Sheep's Milk Feta, Oregano (V)(GF)	7.
Ancient Grains Tender Greens, Avocado, Tomato, Miso Dressing (Vegan)	7.

ROOM TEMPERATURE LUNCHES

Protein Salad Bowl (Vegan)(GF) Marinated Tofu, Broccoli, Toasted Almonds, Chickpeas, Hemp Seeds, Torn Kale, Romaine, Roasted Peppers, Tahini Vinaigrette	15.
Roasted Chicken Caesar Cobb (GF) Romaine, Lentils, Tomato, Cucumber, Boiled Egg, Smoked Bacon, Avocado	16.
Sliced Steak & Rapini Bowl Toasted Barley, Mushrooms, Crispy Onions	19.
Pad Thai Noodle Salad (GF) Rice Noodles, Marinated Shrimp, Lime, Sweet Peppers, Peanuts, Chopped Egg	19.
Poached Atlantic Salmon (GF) Fregola Sarda, Kale, Marinated Tomato, Apricot, Herb Olive Oil	23.

WARM LUNCHES

Vegan Lentil Chili (V) Veggie Caesar Salad, Fresh Roll	15.
Baked Rigatoni Bolognese Fresh Mozzarella, Beef, San Marzano Tomatoes, Basil	16.
Philly Cheese Beef Dip Shaved Prime Rib, Provolone, Grilled Red Peppers & Onions, Ciabatta, Red Eye Gravy, Kettle Chips	17.
Baked Salmon & Chickpea Pepper Ragoût (GF) New Potato, Fennel, Lemon, Capers, Olives, Caraway Seeds, Roasted Pepper Aioli	17.
Burger & Chips (GF) Grilled Cheeseburger, Pickles, Truffle Mayo, Kettle Chips	18.
Chili & Lime Grilled Chicken Breast (GF) New Potato, Fennel, Lemon, Capers, Olives, Caraway Seeds, Roasted Pepper Aioli	21.

HEAT & SERVE

Our Heat & Serve menu comes with all the ingredients needed to prepare an elegant meal at home.
We've done most of the prep work, but some cooking/heating and plating will be required.
Detailed instructions will be provided.

choice of an app and main, plus dessert 65.
priced per item

APPETIZERS

Cream of Mushroom Soup (V)

Shimeji Fricassée, Bannock Melba Toast

Lettuce Salad* (GF)

Aged Avonlea Cheddar, Seaweed Buttermilk Dressing, Cured Hen's Egg Yolk, Bacon Dust

Beet Salad* (V)(GF)

Goat Cheese, Sherry Vinaigrette, Grapes, Sunflower Seeds

MAINS

Mustard Braised Boneless Beef Short Rib* (GF)

Whipped Yukon Gold Potatoes, Garlic Greens, Heirloom Carrots, Chimichurri

Pan-Seared Atlantic Salmon* (GF)

Carrot Purée, Quinoa, Roasted Carrots, Sauce Caroline

Za'atar Roasted Cauliflower Steak (Vegan)(GF)

Roasted New Potatoes, Heirloom Carrots, Carrot Purée, Chimichurri

DESSERT

Glen Breton Whisky Pudding* (V)

Lime Crème Fraîche, Sponge Toffee, Candied Pecans

**some substitutions can be made upon request*

SWEET BITES

Cookie Double Chocolate Pecan, Chocolate Chip, Oatmeal, Peanut Butter (V)	3.
Biscotti (V)	3.
Date Square (V)	4.
White Chocolate Cheesecake (V)	4.
Carrot Cake (V)	4.
Dark Chocolate Brownie (V)	4.
Butter Tart	4.50

BEVERAGES

Pop Coke, Diet Coke, Ginger Ale, Iced Tea	3.
Bottled Water	3.
Juice Orange, Apple	4.
Sparkling Water	4.
Red Bull	5.

CORNER STORE

Potato Chip	3.
Pretzels	3.
Chocolate Bars	2.

