A

CUSTOMIZABLE

MOUTHWATERING

FLAVOURFUL

CREATIVE INSTAGRAM-WORTHY

MEMORABLE

DELICIOUS

EXCITING

FEAST

WHAT O&B BRINGS TO THE TABLE

We are passionate about food, service and delivering exceptional experiences that leave guests raving.

SEASONED CHEFS

Our brigade of talented chefs hail from restaurants worth their salt, and then some. There's nothing they love more than coming up with killer dish ideas and executing them to sizzling perfection. Whether it's a saucy BBQ spread or an upscale tasting menu, our chefs go beyond the basics to deliver a truly mouth-watering, heart-stopping and Insta-worthy experience.

EXPERIENCED EVENT SPECIALISTS

Our dedicated event specialists are masters of logistics. Think of them as your secret weapon. From custom menu development to figuring out those tricky AV requirements and décor details, they take on the stresses of planning while staying calm, cool and exceptionally collected. They'll help you knock your guests' brightly coloured socks off – and make it look easy.

SERVERS WHO GET IT

Unparalleled hospitality is the name of our game. Anticipating your guests' needs at every turn, our servers know way better than to let empty wine glasses linger. With O&B's well-trained team of servers, you don't need to request water refills, fresh cutlery or for someone to clear the dishes – it just happens.

FROM PLAN TO EXECUTION

1. Tell Us About Your Event – Whether it's a backyard engagement party or a big corporate fundraiser, we want to hear your vision for your event. From the very first call, we ask all the right questions to figure out the best plan of attack.

2. Let's Meet Face-to-Face (or Virtually!) – Email is always handy, but we love getting together IRL or online for personalized consultation.

3. Customized Menu Development

4. Details, Details, Details!

5. Your Event!

OLIVER & BONACINI

CATERING

416.364.1211
oliverbonacinievents.com · events@oliverbonacini.com

Last Updated: November 2023

CANAPÉS

CANAPÉS

priced per item · minimum one dozen per selection

vegetarian

Carrot, Leek & Mushroom Spring Roll Cilantro, Sambal (DF)	4.
Spinach & Artichoke Grilled Cheese Red Pepper Jelly	4.
Smoked Mushroom Tostada Black Beans, Pickled Shallot, Corn Tortilla (VG, GF)	4.
Antipasto Skewers Chili Marinated Mozzarella, Green Olives, Artichokes, Basil (GF)	4.
Belgian Endive & Celtic Blue Cheese Toasted Walnuts, Orange Segments (GF)	4.
Arugula & Sunflower Seed Pesto Sweet Potato Rosti, Poached Radish (VG, GF)	4.
Maple & Squash Tart Crispy Sage	4.
Soy & Ginger Cucumber Crispy Rice, Smashed Edamame, Nori, Pickled Chilies (VG, GF)	4.
Truffle Potato & Cheese Croquettes Grainy Mustard	4.
Mac & Cheese Bites Smoked Ketchup	4.
Charred Pineapple & Taro Chip Avocado, Lemongrass, Toasted Coconut (VG, GF)	4.
Eggplant Parmesan Slider Basil, Tomato, Mozzarella	4.50

meat

Buffalo Chicken Grilled Cheese Blue Cheese Sauce (GF)	4.
Chili & Ginger Chicken Satay Red Coconut Curry Sauce, Scallions (GF, DF)	4.50
Confit Duck Rillettes Toasted Brioche, Bloomed Mustard	4.50
Smoked Brisket Bánh Mì Crusty Bread, Carrot & Cucumber, Sesame Aïoli, Cilantro (DF)	4.50
Grilled Flat Iron Steak Skewer Salmoriglio (GF, DF)	4.50
Nashville Hot Chicken Sandwich Sour Pickles, Creamy Slaw	4.50
Ginger Pork Dumpling Soy, Sesame, Scallions (DF)	4.50
Beef Tartare on Yukon Gold Chip Paprika Mayo, Egg Yolk (GF, DF)	5.
Pork Belly & Savoury Cruller Maple Dijon Glaze	5.
Hoisin Duck Spring Onion Pancake, Pickled Carrot (DF)	5.
Smoked Brisket 'Poutine Bites' Cheese Curds, Roasted New Potatoes, Beef Jus	5.
Mini Cheese Burger Cheddar, Pickle, White Onion, Secret Sauce	5.

(V) Vegetarian · (VG) Vegan · (GF) Gluten-free · (DF) Dairy-free

CANAPÉS

priced per item · minimum one dozen per selection

seafood

Matane Shrimp Salad Rye Toast, Fresh Dill, Horseradish	4.
Lemon Salmon Confit Toasted Brioche, Tarragon Cream	4.
Canadian East Coast Oysters Classic Mignonette (GF, DF)	4.50
Soy & Citrus Cured Salmon Seared Rice Cake, Crispy Peas, Spicy Aïoli	4.50
Sesame Crusted Shrimp Kimchi Aïoli, Scallion (DF)	4.50
Avocado & Crab Toast Brioche, Lemon	4.50
Crispy Shrimp & Bay Scallop Croquette Cucumber & Dill Sauce	4.50
Clams & Chorizo Clams on the Half Shell, Sabayon, Chorizo Crumble, Parsley (GF, DF)	4.50
Ahi Tuna & Pickled Ginger Tartare Plantain Chip, Avocado (GF, DF)	5.
Albacore Tuna 'Niçoise' Black Olive Crumbs, Yukon Potato Chip, Haricot Vert, Cured Egg Yolk (GF, DF)	5.

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.

16. per person

(V) Vegetarian · (VG) Vegan · (GF) Gluten-free · (DF) Dairy-free

PLATED

APPETIZERS

priced per person

soups

Roasted Chicken & Celeriac Celery, Chervil (GF) 14.

Potato & Leek Double-smoked Bacon, Chives (GF) 14.

Truffle Mushroom Porcini Crème (V, GF) 15.

East Coast Lobster Bisque New Potato, Celery, Tarragon (GF) 21.

salads & starters

O&B Greens Cherry Tomato, Shaved Roots, Crispy Lentils, White Wine Vinaigrette (VG, GF) 14.

Wedge Salad Orange Segments, Shaved Radish, Mint, Young Basil, Buttermilk Dressing (V, GF) 15.

Venetian Chopped Salad Kale, Endive, Grilled Radicchio, Romaine, White Balsamic Dressing, Pecorino (GF) 16.

Roasted Garlic Caesar Romaine, Focaccia Crisps, Smoked Bacon, Lemon, Garlic Caesar Dressing 17.

Mozzarella & Roasted Squash Pumpkin Seeds, Sage, Aged Balsamic, Pearl Onion, Toasted Focaccia (V, GF) 18.

Smoked Duck & Frisée Salad Confit Egg Yolk, Pickled Apple, Black Pepper & Mustard Dressing (GF) 20.

Foie Gras Terrine Brioche, Red Wine Poached Pears, Spicy Greens 24.

pastas

Gnocchi Pomodoro Tomato, Basil & Chili Olive Oil, Shaved Parmigiano-Reggiano (V) 15.

Rigatoni & Roasted Mushrooms Oyster & Cremini Mushrooms, Oregano, Roasted Garlic (V) 16.

Ricotta Ravioli Butternut Squash, Brown Butter, Toasted Hazelnuts, Sage 18.

Mezzi Rigatoni all'Amatriciana Tomato, Chilies, Pancetta, Cracked Pepper, Pecorino 16.

(V) Vegetarian · (VG) Vegan · (GF) Gluten-free · (DF) Dairy-free

DINNER

priced per person

mains

Lentil, Sweet Potato & Black Bean Stuffed Collards Charred Eggplant, Blistered Cherry Tomatoes (VG, GF) 28.

Smoked Maitake Mushrooms Jerusalem Artichokes, Brussels Sprouts, Cherry Tomatoes, Thyme & Sunflower Pesto (VG, GF) 28.

Saffron Cauliflower Snap Peas, Sesame Seeds, Edamame Hummus, Jalapeño Harissa (VG, GF) 28.

Maple-glazed Chicken Leg Grilled Cabbage, Succotash, Roasted Baby Yukons, Chicken Jus (GF, DF) 28.

Lemon Salmon Garlic Mustard Greens, Butter-poached Radish, Crème Fraîche, Fennel Fronds 32.

Seared Chicken Suprême Smoky Chickpeas, Blistered Cherry Tomatoes, Charred Onion, Chicken Jus (GF, DF) 32.

Marinated Flat Iron Steak Potato Purée, Swiss Chard, Oyster Mushrooms, Thyme Jus (GF) 38.

Grainy Mustard Cornish Hen Garlic Kale, Fregola Sarda, Carrot Purée, Chardonnay Chicken Jus (DF) 38.

Rosemary Short Rib Caramelized Parsnips, Wilted Kale, Yukon Potato Confit, Red Wine Jus (GF, DF) 40.

Arctic Char Braised Fennel, Pernod Beurre Blanc, Trout Roe, Navets (GF) 42.

Garlic-rubbed Strip Loin Artichoke Gratin, Chili Broccoli, Chimichurri 54.

Halibut Brussels Sprouts, Bacon Lardons, Buttered Leeks, Fingerling Potatoes (GF) 56.

Beef Tenderloin Pomme Purée, Braised Beef Croquette, Young Carrots, Marchand de Vin Butter, Thyme Jus 80.

desserts

Pumpkin Tart Torched Meringue, Candied Pumpkin Seeds, Caramel 14.

Earl Grey Poached Pear Granola, Oat Cream, Sumac Aquafaba Meringue (VG, GF) 14.

Orange & White Chocolate Shortcake Vanilla Sponge, White Chocolate Chantilly, Candied Zest, Cranberries 14.

Maple Pecan Bar Whipped Crème Fraîche, Honeynut Squash Purée, Graham Crumble 14.

Caramelized Blonde Chocolate Tart Crème Anglaise, Milk Crumble, Strawberries 14.

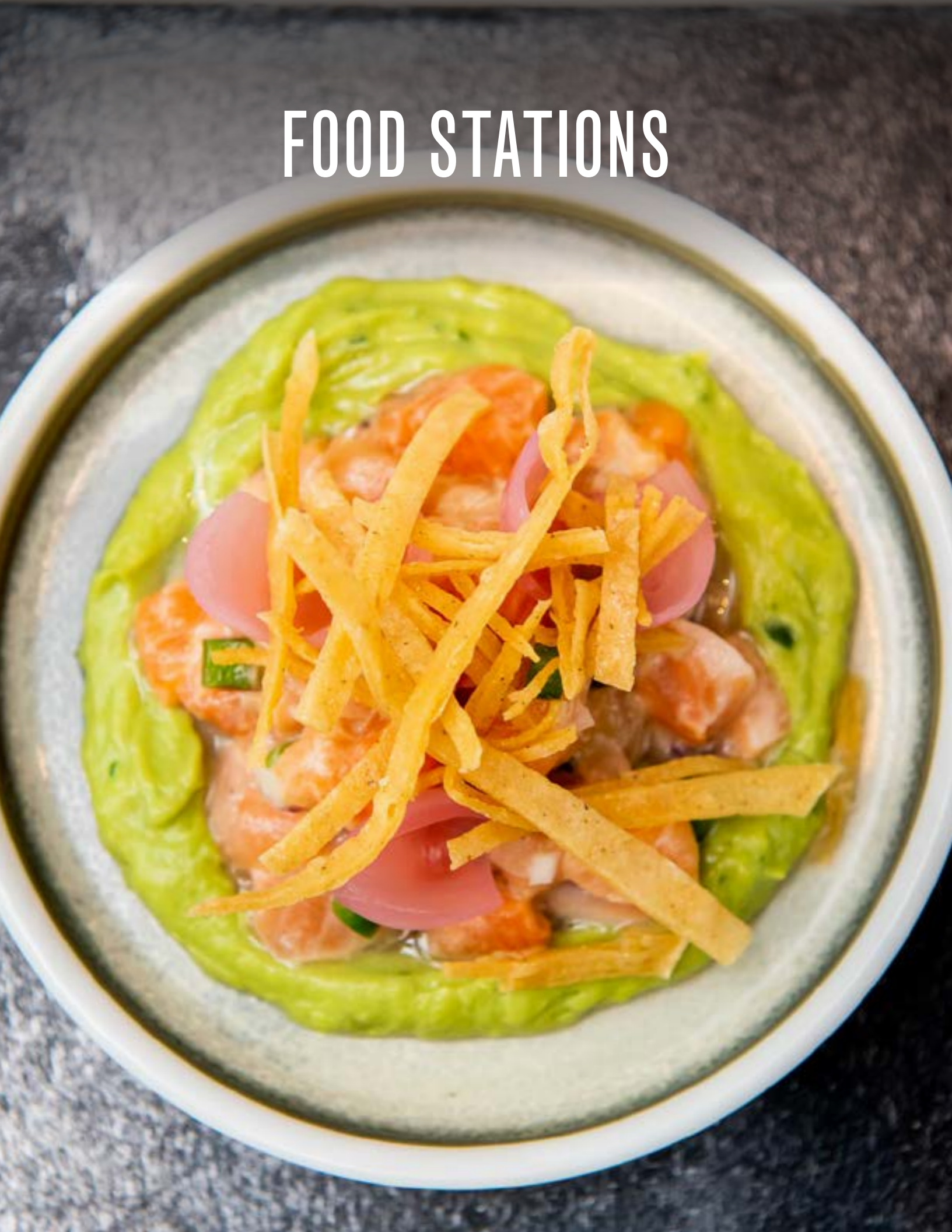
Roasted Apple Mousse Brown Butter Financier, Vanilla Custard, Apple Chip 14.

Warm Chocolate Cake Cream Cheese Ganache, Crushed Peanuts, Brandied Cherries (GF) 15.

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 · (VG) Vegan · (GF) Gluten-free · (DF) Dairy-free

FOOD STATIONS



FOOD STATIONS

priced per person

bits & bites

self-serve

Mezze Station

Hummus, Tzatziki, Baba Ghanoush, Tapenade, Marinated Feta, Sun-dried Tomatoes, Herbed Cucumber Salad, O&B Pickled & Marinated Vegetables,Pita Crisps & Flatbreads

14.

Gaucho Pie Co. Empanadas *(choose two types)*

served with chimichurri & housemade hot sauces
1.5 pieces per person

Traditional Gaucho
Beef, Olive, Egg

The Hawaiian
Ham, Bacon, Cheese, Pineapple

Susana's Butter Chicken
Tomato, Masala Spice, Coconut, Garlic, Ginger

Jerk Chicken
Scotch Bonnet, Thyme, Allspice

Roasted Mushroom
Mushrooms, Pasilla Peppers, Olives,
Roasted Red Pepper

Sweet Potato
Roasted Sweet Potato, Parallel's Sesame Tahini,
Pomegranate Molasses

10.

Antipasto Harvest Table

Cured Meats & 100km Cheeses, Marinated Vegetables & Olives, Artisan Breads & Flatbreads

19.

EDO Fish & Vegetarian Maki Rolls

Wasabi, Soy Sauce
based on four pieces per person
minimum order of 25 guests

21.

Slider Station *(choose three types)*

Cheeseburger
White Onion, Secret Sauce

Spicy Sausage
Mozzarella & Tomato Confit

Pulled Pork
Cabbage & Crispy Onion

Fried Haddock
Tartar Sauce & Pickles

Chicken Parmesan
Fior di Latte, Basil & Tomato

Gochujang Eggplant
Sesame Aïoli, Cucumber, Carrot

15.

Salad Bar *(choose three types)*

O&B Greens
Cherry Tomatoes, Pickled Roots, Puffed Wild Rice,
Balsamic (VG, GF)

Ancient Grains
Green Beans, Almonds, Seeds, Sumac (VG)

Iceberg Salad
Orange Segments, Radish, Mint, Basil,
Buttermilk Dressing (GF)

Roasted Garlic Caesar
Romaine, Focaccia Crisps, Smoked Bacon, Lemon, Garlic Caesar Dressing

Ontario Beet & Goat Cheese
Pickled, Shaved & Roasted Beets, Arugula, Pumpkin Seeds, Fresh Goat Cheese, Tarragon Vinaigrette (GF)

Sun-dried Tomato Pasta
Cucumber, Feta, Apricot, Lemon, Kale

Grilled Broccoli
Toasted Sesame Seeds, Red Peppers,
Soy & Ginger Vinaigrette

14.

(V) Vegetarian · (VG) Vegan · (GF) Gluten-free · (DF) Dairy-free

FOOD STATIONS

priced per person

street eats

chef-led

Noodle Box *(choose two types)*

1.5 pieces per person

Broccoli & Mushroom Glass Noodles
Sweet Potato Noodles, Sesame, Carrot

Chili & Spring Onion
Tofu, Soy & Miso Soba Noodles, Cucumber, Mint

Lemongrass & Lime Shrimp Vermicelli
Rice Noodles, Nam Phrik, Mint, Basil, Pickled Carrot

Chicken Yaki Udon
Soy, Mirin, Bok Choy, Cremini Mushrooms

Char Siu Chow Mein
BBQ Pork, Scallions, Bean Sprouts

11.

Bao Buns *(choose two types)*

1.5 pieces per person

Hoisin Pork Belly
Carrot, Cucumber, Mint, Cilantro

Smoked Brisket
Kimchi & Sesame Aïoli, Cilantro

Chili & Spring Onion Tofu
Mango, Daikon, Mint, Cilantro

Gochujang Chicken
Sesame Seeds, Cucumber, Red Onion

Hoisin Roasted Duck
Cucumber, Carrot, Cilantro, Mint

11.

Tacos *(choose two types)*

served with corn & flour tortillas, pico de gallo, guacamole, housemade hot sauces
1.5 pieces per person

Cauliflower al Pastor
Caramelized Pineapple, Cherry Bomb Peppers, Cilantro

Lamb Barbacoa
Lamb Shoulder, Barbacoa Sauce, White Onion, Cilantro

Chicken Tinga
Chipotle, Serrano Peppers, Pickled Onions

Mojo de Ajo Shrimp
Avocado Chunks, Savoy Cabbage, Pickled Chilies

Pork Carnitas
Mole Verde, Toasted Pumpkin Seeds, White Onion

13.

Pitas *(choose two types)*

served with pita bread, tomato & parsley salad, housemade hot sauces
1.5 pieces per person

Garlic & Oregano Chicken Souvlaki
Tzatziki, Shaved Red Onion

Beef Shawarma
Spice-rubbed Beef, Hummus, Tahini

Vegan Coriander Falafel
Hummus, Tahini, Shaved Red Onion (VG)

Lamb Kofta
Red Cabbage, Mint, Yoghurt Dressing

Pork Belly 'Souvlaki' Style
Tzatziki, Shaved Red Onion

13.

(V) Vegetarian · (VG) Vegan · (GF) Gluten-free · (DF) Dairy-free

FOOD STATIONS

priced per person

petite plates

chef-led

Potato Gnocchi *(choose one type)*

All'Amatriciana
Tomato, Chilies, Pancetta, Cracked Pepper

Funghi
Oyster & Cremini Mushrooms,
Fresh Oregano, Garlic Cream

Salsiccia
Roma Tomatoes, Spicy Pork Sausage, Parsley, Pecorino

14.

Risotto *(choose one type)*

Truffle Mushroom
Shaved Truffle, Oyster & Cremini, Thyme, Parmesan

Milanese
Saffron Rice, Braised Short Rib, Rosemary

Nero
Squid Ink, Marinated Cuttlefish, Basil

16.

Poke Bowl (GF)
choose soy-marinated salmon or tuna
Sushi Rice, Sesame, Edamame, Crispy Shallots, Pickled Onions

15.

Roasted Garlic Beef Short Rib (GF)
Dauphinoise Potato, Seared Brussels Sprouts,
Red Wine Jus

18.

Maple Mustard Carved Chicken
Carrot Purée, Smashed Fava Beans, Mint,
Basil, Chicken Jus

14.

Oyster & Shrimp Bar
Shucked East Coast Oysters, Cocktail Shrimp, Classic Cocktail Sauce, Fresh Horseradish,
Oranges, Lemons, Limes,
Mignonette, Housemade Hot Sauce

20.

Asado Marinated Strip Loin
Grapefruit & Avocado Salad, Chimichurri

18.

Hoisin Duck Confit
Carrot, Daikon, Mango, Broccoli Salad,
Toasted Peanuts, Mint, Bean Sprouts,
Sesame & Ginger Dressing

18.

Arctic Char 'Ceviche'
Cucumber, Jalapeño & Red Onion Aguachile, Cilantro,
Tortilla Crisps, Avocado

15.

(V) Vegetarian · (VG) Vegan · (GF) Gluten-free · (DF) Dairy-free

FOOD STATIONS

priced per person

sweet treats

Sweet Charcuterie Table (V)
Chocolate Bark, Pretzels, Shortbread, Biscotti
Chocolate Strawberries, Caramel Popcorn, Macarons, Berries
15.

O&B Artisan Dessert Table (V)
An indulgence of our favourite mini desserts
15.

Pudding Cups *(choose two types)*
1.5 pieces per person
Tiramisu, Strawberry Shortcake, Mango & Passion Fuit, Chocolate Fudge & Toasted Peanuts, Coconut Cream & Pineapple
12.

Crazy for Cannoli
Traditional & Chocolate-dipped Shells
Lemon, Chocolate, Hazelnut Ricotta Filling
Pistachios, Candied Orange, Mini Chocolate Chips, Chocolate-covered Espresso Beans
15.

Eton Mess
Vanilla, Chocolate & Lemon Meringue
White Chocolate Chantilly, Whipped Milk Chocolate Ganache, Macerated Berries, Passion Fruit Curd
Toasted Nuts, Cake Crumble
15.

Edible Garden
Dark Chocolate Mousse, Chocolate Cake 'Soil', Black Sesame Stones, 'Moss' Sponge Cake, Edible Flowers & Herbs
16.

Warm Artisan Pies & Nitro Vanilla Ice Cream *(choose two types)*
minimum 100 people
Classic Pumpkin, Cinnamon & Apple, Cranberry & Wild Blueberry, Maple Pecan
20.

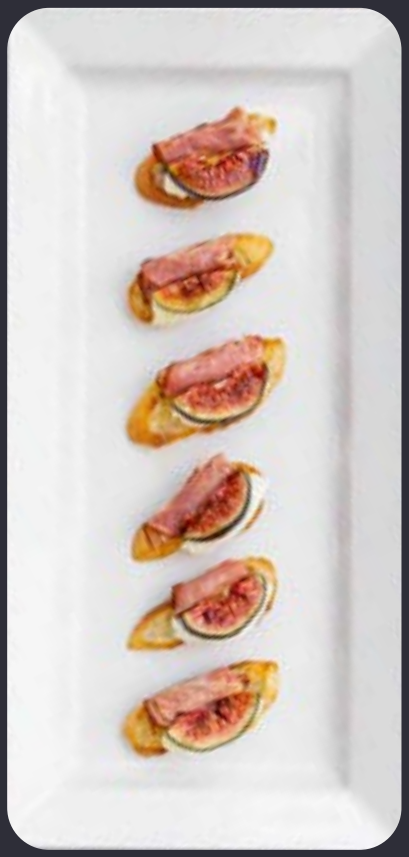
(V) Vegetarian · (VG) Vegan · (GF) Gluten-free · (DF) Dairy-free

LATE-NIGHT

LATE-NIGHT PASSED CANAPÉS

priced per piece

Smoky Chicken Drumette Hot & Sassy (GF, DF)	4.
Buffalo Fried Cauliflower Lime, Dill (V, GF)	4.
Chicken & Waffle Sliders Black Pepper Gravy, Scallion Waffle	5.
Mini Cheese Burger Cheddar, Pickle, White Onion, Secret Sauce	5.
Pepperoni & Cheese Pizza Fritta	5.
Hawaiian Pizza Fritta	5.
Gaucho Mushroom Empanadas Cilantro, Chili Verde (V)	5.
Pulled Pork Slider Creamy Slaw, Pickle	5.
Smoked Brisket Poutine Boxes Cheese Curds, Beef Jus, Roasted New Potatoes	6.
Char Siu Chow Mein Box BBQ Pork, Scallions, Bean Sprouts	7.



(V) Vegetarian · (VG) Vegan · (GF) Gluten-free · (DF) Dairy-free

BEVERAGES

LILLET
Maison fondée en 1872
PODENSAC - GIRONDE - FRANCE
PRODUCT OF FRANCE
PRODUIT EN FRANCE
SERVIR TRÈS FRAIS
Apéritif à base de vin
French wine-based aperitif
750 ml
VERMOUTH
RY - SEC

WINE LIST

sparkling

Montelliana Prosecco, Veneto, Italy	68.
Cave Spring 'O&B Sparkle & Buzz', Niagara, Ontario	72.
Taittinger Brut Réserve, Champagne, France	170.

rosé

Cave Spring 'Estate' Rosé, Niagara, Ontario	52.

white

Cave Spring 'O&B White' Chardonnay, Niagara, Ontario	47.
Fontamara Pinot Grigio, Terre di Chieti, Italy	49.
Gerardo Cesari Bianco delle Venezie, Veneto, Italy	52.
Cave Spring 'Canoe' Riesling, Niagara, Ontario	60.
Les Jamelles Sauvignon Blanc, Pays d'Oc, France	59.
Map Maker Sauvignon Blanc, Marlborough, New Zealand	75.
Jean-Luc Colombo 'La Violette' Viognier, Rhône, France	78.

red

Cave Spring 'O&B Red' Cabernet Franc, Niagara, Ontario	47.
Fontamara 'Quattro', Abruzzo, Italy	49.
Gerardo Cesari 'Lidi' Merlot, Venezie, Italy	51.
Mas Buscados Tempranillo-Petit Verdot, Castilla, Spain	54.
Les Jamelles Cabernet Sauvignon, Pays d'Oc, France	59.
Velenosi Montepulciano-Sangiovese, Marche, Italy	67.
Solid Ground Pinot Noir, California	75.

Not sure what to select? Forward your menu selection and wine price range to your event specialist and allow our sommelier to select wine for your event!

BEVERAGES

non-alcoholic

Freshly Brewed Coffee	per person	2.50
Decaffeinated, Black & Specialty Teas	per person	2.50
Soft Drink	each	2.50
Sparkling & Still Mineral Water (355ml)	each	3.
Bottled Juice	each	3.
San Pellegrino Sparkling Fruit & Tea Beverages	each	5.
Station Cold Brew Coffee	each	5.
Wake Water (355ml)	each	5.
Freshly Pressed Juices (355ml)	each	7.
Freshly Pressed Lemonades (355ml)	each	7.
Sparkling & Still Mineral Water (750ml)	each	9.

spirit-free

Strawberry Basil Smash 6.

Strawberry, Basil, Lemon, Soda

Pineapple Confusion 9.

Pineapple, Sage, Lemon, Soda

Blackberry Nohito 10.

Lime, Blackberry, Mint Syrup, Soda

Cucumber Cooler 10.

Cucumber, Lemon, Thyme, Mint, Soda

BAR

premium bar

per oz 11.

Dillon's Selby Vodka
Dillon's Selby Gin
Havana Club Añejo Reserva Rum
Crown Royal Rye
Bulleit Bourbon
Johnnie Walker Red Label Blended Scotch

beer & cider

Standard	10.
Premium	11.50

tequila

	per oz
Sauza Silver	12.

cocktails

classic & house

Dark & Stormy 15.
Añejo Rum, Ginger Beer, Lime, Bitters

Southside 16.
Gin, Mint, Citrus Syrup, Lime, Soda

Targaryen's Mojito 16.
Rum, Lime, Dragon Fruit, Mint, Soda

Savoie 75 16.
Gin, Lemon, Elderflower Liqueur, Prosecco

Paper Plane 19.
Bourbon, Aperol, Amaro, Torched Lemon

sessions

Kir 15.
Sparkling Wine, Cassis, Lemon

Aperol Spritz 15.
Aperol, Lemon, Sparkling Wine, Soda, Orange

Ozark 15.
Berry Liqueur, Lemon, Strawberry, Mint

BAR PACKAGES

priced per person

premium package

Open bar for one-hour reception before dinner and for five hours after dinner.
Wine only with dinner.

Premium Bar Rail

Dillon's Selby Vodka, Dillon's Selby Gin, El Dorado 5 Year Old White Rum,
Crown Royal Rye, Bulleit Bourbon, Johnnie Walker Red Label,
Triple Sec, Campari, Vermouth

—

Beer & Cider

Standard

—

House Wines

Cave Spring 'O&B White' Chardonnay
Cave Spring 'O&B Red'
Cabernet Franc

—

Non-alcoholic Beverages

Pop & Juice

—

Freshly Brewed Coffee & Tea

65.