

Oliver & Bonacini Events and Catering at

rRemai mModern

102 Spadina Crescent E
Saskatoon, SK S7K 0L3

306.978.8958
events@oliverbonacini.com
oliverbonacinievents.com

holiday lunch buffet

priced per person · minimum 20 persons

menu 1

Winter Squash Bisque (V) (GF)

Berberere, Roasted Pumpkin Seeds

Garbanzo Bean & Seeds Salad (V) (GF)

Roasted & Raw Root Vegetables, Lemon Dressing

Celeriac'd Caesar Salad

Romaine, Celeriac, Celery, Green Apple, Horseradish, Garlic

Radicchio, Endive & Young Green Salad (V) (GF)

Walnuts, Dried Cranberries, Roasted Parsnip, Honey & Pommery Mustard Vinaigrette

Matane Shrimp Salad (GF)

Horseradish, Lemon Aioli

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Oven-Roasted Turkey

Sage & Chestnut Stuffing, Gravy, Cranberry & Clementine Chutney

Glazed Salmon (GF)

Slow Cooked Roots, Scented Rice, Sumac Aioli

Honey Baked Ham (GF)

Apple, Mustard & Maple Glaze

Penne Pasta

Winter Greens, Broccoli, Chickpeas, Roasted Garlic, Lemon, Olive Oil, Parmesan

Roasted New Potatoes, Garlic Wilted Greens & Roasted Root Vegetables (GF)

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Festive Pastries, Butter Tarts, Holiday Cookies & Sliced Fruit Presentation

(based on three pieces per person)

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Freshly Brewed Coffee & Selection of Teas

37.

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OLIVER & BONACINI
EVENTS AND CATERING

(V) Vegetarian · (GF) Gluten-Free

holiday 2018 · prices exclude tax & gratuity

menu 2

Winter Squash Bisque

Berbere, Roasted Pumpkin Seeds

Garbanzo Bean & Seeds Salad

Roasted & Raw Root Vegetables, Lemon Dressing

Celeriac'd Caesar Salad

Romaine, Celeriac, Celery, Green Apple, Horseradish, Garlic

Radicchio, Endive & Young Green Salad

Walnuts, Dried Cranberries, Roasted Parsnip, Honey & Pommery Mustard Vinaigrette

Matane Shrimp Salad

Horseradish, Lemon Aioli

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Oven-Roasted Turkey

Sage & Chestnut Stuffing, Gravy, Cranberry & Clementine Chutney

Glazed Salmon

Slow Cooked Roots, Scented Rice, Sumac Aioli

Pommery Mustard & Peppercorn Crusted Prime Rib (GF)

Red Wine Jus, Horseradish

Penne Pasta

Winter Greens, Broccoli, Chickpeas, Roasted Garlic, Lemon, Olive Oil, Parmesan

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Roasted New Potatoes, Garlic Wilted Greens & Roasted Root Vegetables

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Festive Pastries, Butter Tarts, Holiday Cookies & Sliced Fruit Presentation

(based on three pieces per person)

-

Freshly Brewed Coffee & Selection of Teas

42.

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OLIVER & BONACINI
EVENTS AND CATERING

(V) Vegetarian · (GF) Gluten-Free

holiday 2018 · prices exclude tax & gratuity

menu 3

Winter Squash Bisque

Berbere, Roasted Pumpkin Seeds

Garbanzo Bean & Seeds Salad

Roasted & Raw Root Vegetables, Lemon Dressing

Celeriac'd Caesar Salad

Romaine, Celeriac, Celery, Green Apple, Horseradish, Garlic

Radicchio, Endive & Young Green Salad

Walnuts, Dried Cranberries, Cellar Roots, Honey & Pommery Mustard Vinaigrette

Matane Shrimp Salad

Horseradish, Lemon Aioli

Applewood-Smoked Salmon (GF)

Lemon, Red Onion, Crispy Capers

Perogies

Bacon, Tuna Bonito, Brown Butter

Beet Salad (V) (GF)

Roasted & Pickled Heirloom Beets, Tahini, Pomegranate, Pistachios

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Oven-Roasted Turkey

Sage & Chestnut Stuffing, Gravy, Cranberry & Clementine Chutney

Glazed Salmon

Slow Cooked Roots, Scented Rice, Sumac Aioli

Pommery Mustard & Peppercorn Crusted Prime Rib

Red Wine Jus, Horseradish

Penne Pasta

Winter Greens, Broccoli, Chickpeas, Roasted Garlic, Lemon, Olive Oil, Parmesan

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Roasted New Potatoes, Garlic Wilted Greens & Roasted Root Vegetables

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Festive Pastries, Butter Tarts, Holiday Cookies & Sliced Fruit Presentation

(based on three pieces per person)

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Freshly Brewed Coffee & Selection of Teas

48.

add 8. for dinner events

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OLIVER & BONACINI
EVENTS AND CATERING

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holiday 2018 · prices exclude tax & gratuity

food stations

priced per person

minimum order relative to guaranteed guest count required · Speak to your Event Specialist for details

Savoury & Garlic Roast Turkey

Sausage & Walnut Bread Pudding, Creamed Leeks,
Brussels Sprout Slaw, Cranberry Chutney, Proper Gravy

16.

Mustard & Horseradish Rib Eye

Olive Oil Smashed Potato, Yorkshire Pudding, Charred Broccoli, Cabernet Jus

26.

Ricotta Gnocchi

Roasted Squash, Pine Nuts, Tomato, Farmstead Gouda,
Jerusalem Artichoke Cream

15.

Brick Turkey Leg Soft Taco

Roasted Chestnut Romesco, Pickled Cranberries, Shaved Brussels Sprouts

14.

Roasted Lamb Leg (GF)

Mulled Plum & Pearl Onion Chutney, Parsnip, Turnips, Mint

18.

Santa's Poke Bowl

B.C. Salmon, Sesame & Chili Milk Mayo, Fried Taro,
Pickled Carrot, Sticky Rice, Nori, Bonito, Cilantro

15.

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holiday 2018 · prices exclude tax & gratuity

specialty cocktails

priced per drink

Add a little extra holiday cheer to your event with our festive cocktails!

Sugar, Spice & Nothing Nice

Whiskey, Lime, Club Soda, Cranberry, Cinnamon Simple Syrup

Sparkling Harvest

Orange Liqueur, Sparkling Wine, Cranberry Juice

Almond Roast

Vodka, Kahlúa, Amaretto, Milk

By the Fireside

Prosecco, Mulled Pears

Ginger Bells

Bourbon, Apple Cider, Ginger Ale, Cinnamon

9.95

non-alcoholic

Pumpkin Pie

Pumpkin Pear Juice, Apple Juice, Cinnamon

Merry Delight

Pomegranate Blueberry Juice, Club Soda, Mint

Candied Apple

Cranberry Apple Juice, Club Soda, Thyme

5.95

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