A
CUSTOMIZABLE
MOUTHWATERING
FLAVOURFUL
CREATIVE INSTAGRAM-WORTHY
MEMORABLE
DELICIOUS
EXCITING
FEAST
WHAT O&B BRINGS TO THE TABLE

We are passionate about food and service, and about delivering exceptional experiences that leave guests raving.
Our brigade of talented chefs hail from restaurants worth their salt, and then some. There’s nothing these guys and gals 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 and your secret weapon. From custom menu development to figuring out those tricky AV requirements and décor details, they take on the stresses of planning all while staying calm, cool and exceptionally collected. They’ll help you knock your guests’ brightly coloured socks off—and make it look easy.
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 or fresh cutlery, or ask someone to clear the dishes — it just happens.

SERVERS WHO GET IT
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 - Email is always handy, but we love making the time to get together for a personalized consultation.

3. Customized Menu Development

4. Details, Details, Details

5. Your Event!
Breakfast Buffet
priced per person

**executive light**
Croissants, Muffins & Cinnamon Rolls
Whole Fruit
8.

**executive healthy**
Yoghurt & Granola Parfait
Chia & Nut Pudding
Hard-Boiled Egg, Spinach & Hummus Wrap
Fruit Salad
12.

**healthy upgraded**
Croissants, Danishes, Cinnamon Rolls & Muffins
Yoghurt & Granola Parfait
Bacon, Cheddar & Tomato Quiche
Sliced Fruit Platters
15.
Breakfast à la Carte

priced per piece

Individual Yoghurt 2.
Whole Fruit 3.
Sweet Onion Sausage Roll 4.
Fresh Fruit Kebab (V) (GF) 4.
Breakfast Smoothie (V) (GF) 6.
Yoghurt Parfait (V) 6.
Instant Oatmeal Cranberry, Chia, Almonds (V) 6.
O&B Hemp Seed Granola & Labneh (V) 7.
Chia & Nut Pudding (V) 8.
Smoked Salmon, Cream Cheese & Bagel 9.
Quiche
  Broccoli, Provolone, Scallion (V) 8.
  Bacon, Cheddar, Tomato 9.
Breakfast Sandwich & Wrap 10.
  Hard-Boiled Egg, Spinach & Hummus Wraps (V)
  Peameal Bacon, Caramelized Onion & Tomato Sandwich

o&b artisan
minimum one dozen per selection

Croissant (V) 3.
Danish (V) 3.
Scone (V) 3.
Cinnamon Roll (V) 3.
Banana Bread (V) 3.
Pain au Chocolat (V) 3.50
Almond Croissant (V) 4.
Muffin (V) 4.
Assortment of Baker’s Dozen (13 pieces) (V) 36.

break items

Chips, Chips, Chips & Snacks Potato, Taro, Root Vegetable, Popcorn (V) 3.
Fresh Sliced Fruit (V) (GF) 7.
Dried Fruits & Nuts (V) (GF) 8.
O&B Sweet Treats (V) 8.
Cookies & Milk Chocolate Chip & Oatmeal Raisin Cookies, Whole & Chocolate Milk (V) 9.
Mediterranean Dips Hummus, Truffled White Bean, Baba Ghanoush, Crisps (V) 10.
Raw Vegetables Hummus (V) (GF) 11.
Fried Tortillas Guacamole, Sour Cream, Pico de Gallo (V) 11.
Cheese Board Assorted Cheese, Fruit Preserves, O&B Artisan Breads, Honey (V) 12.
Antipasto Grilled & Pickled Vegetables, O&B Artisan Breads, Honey (V) 12.
Charcuterie Sharbot Lake Cured Meats, O&B Pickles, Mustard, O&B Artisan Bread 13.
Seafood Platter Smoked Salmon, Poached Shrimp, Anchovies, White Bean (GF) 17.

(V) Vegetarian · (GF) Gluten-Free
Lunch
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
15.

**cold protein & salad combos**
Marinated Chicken *(GF)*
Brown Rice, Broccoli, Apple
- Grilled Chicken *(GF)*
  Tomato, Feta, Cucumbers
- Grilled Salmon
  Garden Sprouts, Chickpea, Farro, Lentils
- Seared Albacore Tuna *(GF)*
  Crunchy Slaw, Taro
- Sliced Flank Steak *(GF)*
  Hominy Corn, Tomatillo, Mojo Verde
- Citrus Cured Salmon
  Nori, Crispy Noodle Salad

individually packaged 18.
served buffet-style 15.
Hot & Cold Lunch Buffet
choose two salads & one main course, includes dinner rolls & dessert squares
26. per person

**salads**
- Summer Field Greens (V) (GF)
- Roasted Tomato & Balsamic Dressing
- Caesar
- Parmigiano-Reggiano, Garlic Croutons, Horseradish Dressing
- Mediterranean Chickpeas (V) (GF)
- Korean Noodle Salad (V) (GF)
  Daikon, Napa Cabbage, Crispy Shallot, Lime & Cilantro Dressing
- Quinoa (V) (GF)
  Dried Fruit, Pistachios, Niagara Vidal Dressing
- Baby Kale & Lolla Rossa Salad (V) (GF)
  Dried Cranberries, Pumpkin Seeds, Sweet Potato, Goat Cheese, Vidalia Onion Dressing

**mains**
- Fresh Ricotta Conchiglie
  Pomodoro, Basil, Rapini
- Yellow Curry Bang Bang Chicken (GF)
  Kaffir Lime Steamed Rice
- Braised BBQ Boneless Short Ribs (GF)
  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 (GF)
  Saffron Fennel, Tomato Antiboise

add grilled chicken or shrimp to any salad for 9.
5. for each additional salad

12. for each additional main
Canapés
Canapés
priced per person

vegetarian
Spiced Broccoli & Cheddar Tempura Lemon Garlic Aïoli 2.50
Vegetable Spring Roll Pommery Plum Sauce 2.50
Mango & Cilantro Tostone Avocado, Black Bean, Plantain (GF) 2.50
Gochujang-Glazed Crispy Tofu Toasted Sesame Seeds, Scallion 2.50
Chile Con Queso Mac & Cheese Pickled Jalapeño, Crema 2.50
Cucumber Cup Menu Dried Tomatoes, Olive, Feta (GF) 2.50
Root Vegetable Cold Roll Spicy Plum Sauce (minimum order of 100 pieces) (GF) 3.
Vegetable Samosa Mint, Coriander Coulis 3.
Curried Cauliflower Tabbouleh Apricot Dressing, Candied Pistachios, Brown Rice Crisp 3.
La Sauvagine Cheese Compote, Marcona Almond, Radish (GF) 3.50
Roasted Beet Tartare Goat Cheese, Horseradish, Rye Crisp 3.50
Mushroom & Caramelized Onion Quesadilla Smoked Chive Sour Cream 3.50

seafood
Salmon Tartare Pickled Ginger, Lemon, Wasabi Mayo, Taro (GF) 3.
Matane Shrimp Roll Brioché, Horseradish Cream, Lettuce, Radish 3.
Shrimp Dumpling Yuzu Mayo, Sesame Seeds (GF) 3.50
Smoked Salmon Crème Fraîche, Chervil, Sweet Pea Pancake 3.50
Saku Tuna Avocado, Watermelon, Charred Jalapeño Dressing (GF) 3.50
Spicy Tuna Poke Scallion, Toasted Sesame Seeds, Avocado 3.50
Shrimp Tikka Sweet Curry Mayo, Cilantro 3.50
Sticky Poached Sweet Prawns Rice Pearls, Bull-Dog Sauce (GF) 3.50
Fogo Island Cod Taco Lime, Pickled Slaw, Pepper Sauce, Cilantro 4.
East Coast Lobster Roll Old Bay Mayo, Celery, Pickled Red Onion 4.
Northern Divine Sturgeon Caviar Salt & Vinegar Chip, Sour Cream, Chives (GF) 4.50

meat
Pork Wonton Lemongrass Coconut Sauce, Mint 3.
Chicken Liver Parfait Brioché, Pickles 3.
New York Steak Stick Charred Beef Strip Loin, Caper Remoulade, Crispy Herbs (GF) 3.50
Crispy Buttermilk Chicken Slider House Pickle, Lettuce, Classic Mayo 3.50
Aji Amarillo Beef Tartare Cilantro, Crispy Shallot, Chives, Plantain 3.50
Blackened Beef Roasted Pepper Preserve, Taro, Basil (GF) 3.50
Braised Lamb Shoulder Soft Taco Mojo Sauce, Queso Fresco, Pickled Slaw 4.
Gaucho Empanada Chimichurri 4.
Turkey Slider Maytag Blue, Frank’s Red Hot Sauce, Ginger Mayo 4.
Mini Jalapeño Smokie Corn Dog Sweet Corn Rémoulade 4.
Cured Muscovy Duck Prosciutto Pressed Yoghurt, Grape Jelly, Walnut Crisp 4.50
Five-Spice Pork Belly Snack Box Pickled Kimchi, Chili Aioli, Scallion 4.50

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.
15. per person
3.25. for each additional piece
Dinner
**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

<table>
<thead>
<tr>
<th>Item</th>
<th>Menu Number</th>
</tr>
</thead>
<tbody>
<tr>
<td>Mesclun Mix Salad Shaved Crudités, Red Wine Vinegar Dressing</td>
<td>8</td>
</tr>
<tr>
<td>Romaine Salad Tomato, Cucumber, Spiced Chickpeas, White Wine</td>
<td>9</td>
</tr>
<tr>
<td>O&amp;B Blended Field Greens Heirloom Roots, Sumac Dressing, Thunder</td>
<td>12</td>
</tr>
<tr>
<td>The Caesar Candied Maple Bacon, Celery, Lentil Crunch, Horseradish</td>
<td>13</td>
</tr>
<tr>
<td>Wedge Salad Radishes, Blue Cheese, Assorted Seeds, Pickled Onion</td>
<td>12</td>
</tr>
<tr>
<td>Beet &amp; Roasted Grape Salad Goat Cheese, Lemon Dressing</td>
<td>14</td>
</tr>
<tr>
<td>Heirloom Potato &amp; Cucumber Salad Hen’s Egg, Smoked Onion Dressing</td>
<td>14</td>
</tr>
<tr>
<td>Roasted Squash &amp; Cipollini Onion Salad Grilled Radicchio, Pumpernickel, Pepper Vinaigrette</td>
<td>16</td>
</tr>
<tr>
<td>Wolfhead Smokers Smoked Salmon Capers, Arugula, Dill Cream, Potato Flatbread</td>
<td>18</td>
</tr>
</tbody>
</table>

### Hot Appetizers

<table>
<thead>
<tr>
<th>Item</th>
<th>Menu Number</th>
</tr>
</thead>
<tbody>
<tr>
<td>Rigatoni Pomodoro Torn Basil, Parmigiano-Reggiano</td>
<td>9</td>
</tr>
<tr>
<td>O&amp;B Mac &amp; Cheese Roasted Cauliflower, Goat Cheese</td>
<td>14</td>
</tr>
<tr>
<td>Woodland Mushroom Gnocchi Toasted Butter, Cream, Gremolata</td>
<td>15</td>
</tr>
<tr>
<td>Ocean Wise Cod Cake Avocado, Fennel Slaw, Mojo Verde</td>
<td>15</td>
</tr>
<tr>
<td>Ricotta Agnolotti Italian Sausage, Broccoli Rabe, Olive Oil, Chili</td>
<td>16</td>
</tr>
<tr>
<td>Ricotta Ravioli Fire-Roasted Tomato, Basil, Parmesan Crisps</td>
<td>17</td>
</tr>
</tbody>
</table>

### Soups

<table>
<thead>
<tr>
<th>Item</th>
<th>Menu Number</th>
</tr>
</thead>
<tbody>
<tr>
<td>Carrot Ginger, Cumin, Turmeric, Parsley</td>
<td>9</td>
</tr>
<tr>
<td>Celeriac Apple, Roasted Garlic, Herb Crouton</td>
<td>10</td>
</tr>
<tr>
<td>Fire-Roasted Tomato Rosemary Focaccia Crouton, Pecorino, Basil</td>
<td>10</td>
</tr>
<tr>
<td>Sweet Potato &amp; Squash Lemongrass, Smoked Sour Cream, Gremolata</td>
<td>10</td>
</tr>
<tr>
<td>Northern Woods Mushroom Enoki Mushroom, Chives, Truffle Oil</td>
<td>12</td>
</tr>
<tr>
<td>French Pea &amp; Charred Corn Crispy Lentils</td>
<td>12</td>
</tr>
<tr>
<td>Broccoli &amp; Cheddar Jalapeño, Fine Herbs, Chive Oil</td>
<td>12</td>
</tr>
</tbody>
</table>

(V) Vegetarian · (GF) Gluten-Free
main course – fish
Arctic Char Warm Ancient Grain Salad, Roasted Carrots, Cipollini Onions, Salsa Verde [GF] 37.

main course – meat
Spiced Chicken Suprême Squash, Braised Kale, Chimichurri [GF] 22.
Moroccan Boneless Chicken Leg Apricot Vegetable Tagine, Cilantro Coulis [GF] 22.
Chuck Roast Creamed Corn, Wilted Watercress, Red Wine Reduction 38.
Braised Beef Short Rib Charred Onion Purée, Fall Squash, Truffle Jus 38.
Ontario Lamb Loin Israeli Couscous, Salsa Verde, Swiss Chard 40.
Strip Loin Garlic Spinach, Northern Woods Mushrooms, Truffle Emulsion [GF] 42.
Alberta Beef Tenderloin Potato & Leek Champ, Peppered Greens, Café Peppercorn Jus [GF] 44.

desserts
O&B Artisan Apple Crumble Toasted Oats, Fall Spiced Yoghurt 8.
O&B Artisan Butter Tart Saskatoon Berry Compote, Lemon Crème Fraîche 9.
Dark Chocolate Marquise Fluid Fruit Gel, Caramel Popcorn [V] 13.
Christine’s S’mores Truffle Mousse, Marshmallow, Graham Cracker Tuile, Cranberries 13.

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, for on-site meal selection. Speak with your Event Specialist for more details.
Reception & Food Stations
Reception & Food Stations
priced per person · minimum 20 persons (rentals may be required)

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

8.

Antipasto Harvest
Niagara Prosciutto, Vine-Ripened Tomato, Basil & Buffalo Mozzarella Platters, Cured Meats, Salami, Smoked & Marinated Fish, Antipasto Mushrooms, Pickled Eggplant, Sun-Dried Tomatoes, Grilled Peppers, Herbed Olives, Artichokes, Cascade of O&B Artisan Breads, Armenian Flat Lavash

15.

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

15.

Salmon Noodle Box
Miso-Glazed Salmon, Carrots, Snow Peas, Chow Mein Noodle Salad, Ponzu Glaze

12.

Beef Brisket Bánh Mì
Lemongrass-Cured Brisket, Scallion Aioli, Pickled Carrots & Daikon

11.

Maple Gochujang Bao Bun
Fried Chicken, Pickled Daikon Slaw, Shredded Lettuce, Black Garlic Mayo

10.

Braised Boneless Beef Short Rib (GF)
Creamed Porcini Semolina, Wilted Watercress, Chimichurri

12.
(chef-manned)

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 Falafel Pickled Daikon, Tahini Dressing, Sweet Curry Mayo (V)

12. three types
(based on three sliders per person)

(V) Vegetarian · (GF) Gluten-Free
Halifax Donair Station
Spiced Ground Beef, Onion, Tomato, Donair Sauce, Toasted Pita
10.

Wild Ontario Hunter’s Chili
Smoked Yoghurt, Cheese Fritter
10.

Montreal Smoked Meat
Kosher Dill Pickle, Thousand Island Dressing, Pretzel Bread
10.

Chips & Dip (V) (GF)
Guacamole, Pico de Gallo, Chipotle Sour Cream, Jalapeño Queso, Yellow & Blue Corn Tortillas, Plantain Chips
9.

Slow-Roasted Big Rock Brewery Pork Shoulder (GF)
Corn Tortilla, Nasty Slaw, Whiskey Barrel-Aged Porter Mop Sauce
11.

The Pierogi Poutine
Cheese Curds, Montreal Steak Spice Sour Cream, Potato & Cheddar Pierogies, Chicken Gravy, Green Onions
10.

Pork Riblets
Baby Corn, New Potato Salad, Pickles, Hen’s Egg, Dill
11.

Thornton Smith General Chicken (GF)
Crispy Chicken, Soy Chili Glaze, Sweet Potato Noodle Salad
12.

Birch Syrup Cured Salmon (GF)
Pickled Cucumber & Field Green Salad, Puffed Wild Rice, Sour Cream, Dill
14.

100km Spun Heirloom Roots (V) (GF)
Avocado, Jicama, Cucumber, Crunchy Stuff, Niagara Vidal Dressing
10.

Yukon Gold Potato Gnocchi (GF)
Sweet Pea Nage, Pecorino, Toasted Pine Nuts, Preserved Lemon, Parmigiano-Reggiano
11.
(add 10. for East Coast Lobster)

Fogo Island Cod Taco
Lime, Pickled Cabbage, Avocado, Pepper Sauce, Cilantro
12.

(V) Vegetarian · (GF) Gluten-Free
Sushi By EDO
Assorted Fish & Vegetarian Maki Rolls, Temaki Cones
19.

Shucked Canadian Oysters (GF)
Assortment of Oysters with Traditional Garnishes
16.
(chef-manned)

O&B Dessert Table (V)
An Indulgence of Mini Desserts & Pastries
12.

Sliced Seasonal Fruit Platter (V) (GF)
Fresh Berries
9.
Beverages
Wine List

sparkling
Can Xa Cava Brut, Catalunya, Spain 54.
Canti Prosecco, Veneto, Italy 65.
Cave Spring ’O&B Sparkle & Buzz’, Niagara, Ontario 68.
Henry of Pelham ’Cuvée Catharine’ Rosé Brut, Niagara, Ontario 95.
G.H. Mumm ‘Cordon Rouge’ Brut, Champagne, France 160.

white
Cave Spring ‘O&B White’ Chardonnay, Niagara, Ontario 45.
Fontamara Pinot Grigio, Terre di Chieti, Italy 48.
White Cliff Sauvignon Blanc, Marlborough, New Zealand 50.
Cave Spring ‘Canoe’ Riesling, Niagara, Ontario 52.
Le Paradou Viognier, Languedoc, France 56.
Mission Hill ‘Five Vineyards’ Pinot Grigio, Okanagan Valley, British Columbia 58.
Tin Roof Chardonnay, Sacramento Delta, California 60.
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 45.
Fontamara Quattro, Abruzzo, Italy 48.
Gérard Bertrand Cabernet Sauvignon, Pays d’Oc, France 50.
Argento ‘Esquinas de Argento’ Malbec, Mendoza, Argentina 54.
Rocca delle Macie Chianti Reserva, Tuscany, Italy 56.
Le Paradou Grenache, Languedoc, France 56.
Frescobaldi Chianti, Tuscany, France 60.
The Embrace Gamay Noir, Niagara, Ontario 62.
Peninsula Ridge Pinot Noir, Niagara, Ontario 66.
Stoneleigh Pinot Noir, Marlborough, New Zealand 66.
McManis Merlot, Lodi, California 70.
Kenwood Cabernet Sauvignon, Sonoma County, California 74.
**Beverages**

**basic bar**
Smirnoff Vodka
Beefeater Gin
Havana Club 3 Year Rum
Canadian Club Rye
Ballantine’s Scotch

**premium bar**
Ketel One Vodka
Tanqueray Gin
Havana Club Añejo Reserva Rum
Crown Royal Rye
Bulleit Bourbon
Johnnie Walker Red Label Scotch

**ultra premium bar**
Belvedere Vodka
Dillon’s Gin
Havana Club 7 Year Rum
Lot No. 40 Rye
Maker’s Mark Bourbon
Johnnie Walker Black Label Scotch

**bottled beer**
Domestic 8.
Import 9.
Craft 10.
## Beverages

**non-alcoholic**

<table>
<thead>
<tr>
<th>Drink</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Freshly Brewed Coffee</td>
<td>2.50</td>
</tr>
<tr>
<td>Decaffeinated, Black &amp; Specialty Tea</td>
<td>2.50</td>
</tr>
<tr>
<td>Bottled Juice</td>
<td>3.00</td>
</tr>
<tr>
<td>Soft Drink</td>
<td>2.50</td>
</tr>
<tr>
<td>Sparkling &amp; Still Mineral Water</td>
<td>3.00</td>
</tr>
</tbody>
</table>
Beverages
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!