



CATERING

OLIVER & BONACINI

Breakfast Buffet

Continental Light v	10.
Croissants, Muffins & Cinnamon Rolls, Individual Yoghurt, Whole Fruit	
Healthy Continental v	12.
Yoghurt & Granola Parfait, Hard-Boiled Egg, Coconut Chia Seed Pudding, Spinach & Hummus Wrap, Fruit Salad	

Breakfast à la Carte

Sweet Onion Sausage Roll	4.
Fresh Fruit Kebab v GF	4.
Yoghurt Parfait v	6.
Instant Oatmeal Cranberry, Chia, Almonds v	6.
O&B Hemp Seed Granola & Greek Yoghurt v	7.
Breakfast Sandwich	
Hard-Boiled Egg, Spinach & Hummus	7.
Whole Wheat Wrap v	
Peameal Bacon, Caramelized Onion & Tomato	8.
Chia & Nut Pudding v	8.
Quiche	
Mushroom, Cheddar, Scallion v	4.
Bacon, Cheddar, Tomato	5.
Smoked Salmon & Cream Cheese Bagel	9.

O&B Artisan Bake Shop

priced per item · minimum one dozen per selection

Cookies	2.
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.
Individual Muffin v	4.
Baker's Dozen Baker's Choice, 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, Buffalo Mozzarella, Crisps V	12.
Charcuterie Sharbot Lake Cured Meats, O&B Pickles, Mustard, O&B Artisan Breads	13.
Seafood Platter Smoked Salmon, Poached Shrimp, Anchovies, White Beans GF	17.

Lunch Platters

choose your platter & two salads · priced according to platter
minimum 5 persons · additional platter 9. additional salad 5.

Parsley & Chili Falafel Tahini, Iceberg, Radish, Tomatoes V GF	13.
Sandwiches Chef's Selection	17.
Open-Faced Flatbreads Chef's Selection with Condiments	18.
Cold Poached Salmon Spun Roots, Lentil, Legumes, Citrus GF	18.
Roast Chicken Smoked Bacon, Green Beans, Hen's Egg, Blue Cheese, Tomato GF	19.
Carved Flat Iron Steak Fried Onions, Arugula, Charred Broccoli Chimichurri	20.
Marinated Shrimp Pickled Cucumber, Shredded Vegetables, Ponzu	22.

SALADS

choose two salads with your lunch platter

Caesar Romaine, Horseradish, Bacon, Focaccia, Parmigiano-Reggiano
Field Greens Cherry Tomato, Shaved Fennel, Balsamic, Pickled Roots V GF
Potato Fennel, Lemon, Capers, Olives, Caraway V GF
Greek Field Cucumber, Vine-Ripened Tomato, Sheep's Milk Feta, Oregano V GF
Ancient Grains Squash, Almonds, Seeds, Sumac V
Roasted Vegetable Eggplant, Artichoke, Peppers, Zucchini, Tarragon V GF
Fregola Sarda & Sun-Dried Tomato Cucumber, Feta, Apricot, Lemon, Kale V
Broccoli Bacon, Pickled Beets, Hazelnuts, Ranch Dressing GF
Spiced & Roasted Cauliflower Pine Nuts, Fine Herbs, Blackcurrants, Apple Cider V GF
Tomato & Mozzarella Basil, Arugula, Pickled Onion, Olive Oil V GF

Salad Bar

minimum 10 persons

You-Build-It-Best Lettuce, Legumes, Seeds, Roots, Roast Chicken, Shrimp, Sprouts, Cheese, Vinaigrettes GF	22.
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Seafood Canapés

minimum one dozen per selection

Salt Cod Donut Celeriac Gribiche	3.
Smoked Salmon Crêpe Chive Crème Fraîche	3.
Marinated Shrimp Tarragon Marie Rose Sauce GF	3.
Sesame & Nori Crab Salad Baby Gem	3.
Cured Albacore Tuna Taro Root, Cucumber, Nori Mayo GF	3.
Lobster & Mango Tostada Jalapeño, Scallion	3.50

Meat Canapés

minimum one dozen per selection

Blackened Beef Roasted Red Pepper Preserve, Pretzel	3.
Curry Chicken Rice Cracker GF	3.
Spicy Capicola & Fig Fresh Ricotta on Crostini	3.
Chicken Liver Parfait Profiterole Strawberry Catsup, Fried Onion	3.
Braised Short Rib & Pickled Onion Terrine Polenta Crisp	3.50
Beef & Yorkshire Pudding Horseradish Mayonnaise, Crispy Leeks	3.50
Smoked Bacon, Turkey & Charred Tomato Slider Iceberg, Mayo	3.50
Green Olive & Beef Empanadas Chimichurri	3.50

Vegetarian Canapés

minimum one dozen per selection

Tomato & Feta Cucumber, Red Onion Dressing V GF	2.50
Parsley & Split Pea Falafel Tahini, Chili V	2.50
Truffled Deviled Egg Smoked Paprika V GF	2.50
Mango Tostones Black Bean Salsa, Avocado, Plantain V	2.50
Roasted Squash & Polenta Cilantro, Chipotle V	3.
Roasted Cauliflower Tabbouleh Apricot Vinaigrette, Candied Walnut, Endive V GF	3.

Sweet Bites

minimum one dozen per selection

Cookies Double Chocolate Pecan, Chocolate Chip, Oatmeal, Peanut Butter ✓	2.
Biscotti ✓	2.
Date Square ✓	3.
Nanaimo Bar ✓	3.
Peanut Butter S'more	3.
Butter Tart ✓	3.
White Chocolate Cheesecake ✓	3.
Carrot Cake ✓	3.
Pecan Pie ✓	3.50
Dark Chocolate Brownie ✓	3.50

Beverages

Coffee per person	3.
Tea per person	3.
Milk & Chocolate Milk	3.
Soda	3.
Sparkling & Still Spring Water	3.
Apple, Orange, Grape & Grapefruit Juice	3.
Smoothie	5.
Cold-Pressed Juice	6.

SWEETS & BEVERAGES

priced per item

Let's Do Lunch (or Breakfast)!

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

North: Bloor St., West: Bathurst St., South: Lake Shore Blvd, East: Jarvis St.

We're happy to travel outside of this area for you but will require additional delivery fees. Please speak with us for further information.

Placing an Order:

1. Browse our menu and select items that add up to a minimum of \$100
2. Call us at 416.364.1211 or email obdelivers@oliverbonacini.com to place your order and set a delivery time
3. Receive a confirmation of your order and provide payment information
4. Accept your delivery and enjoy the meal!

We require 2 business days' (48 hours) notice when placing an order.

All orders within the above stated borders will be subject to a \$40 delivery fee. Office catering is available Monday through Friday.

Menu subject to change · All of our containers are biodegradable or recyclable.

