

OLIVER & BONACINI

CATERING



**INTIMATE WEDDING
PACKAGE**

Your experience includes:

- » Three-course plated dinner service with two chef's choice of canapés
- » On-site chef & serving staff
- » Table linens & linen napkins
- » Tables & chairs
- » Flatware, dinnerware & glassware
- » Delivery

Valued at **5995**.

40 guests, including tax & gratuity





Menu

includes coffee & tea, artisanal bread and two Chef's choice of canapés

Salads

choice of one item

Beet, Citrus & Goat Cheese GF

Roasted Beets, Shaved Fennel, Baby Arugula, Orange, Goat Cheese Mousse, Pistachios, Citrus Olive Oil

Albertan Caprese GF

Broxburn Tomatoes, Roasted Halloumi, Micro Basil, Aged Balsamic, Cold-Pressed Canola Oil, Smoked Salt

Shaved Vegetables V GF

Asparagus, Zucchini, Mâche Lettuce, Watermelon Radish, Lemon Ginger Vinaigrette, Crispy Lentils

Peach & Ricotta GF

Grilled Peaches, Whipped Ricotta, Frisée Lettuce, Tomato, Toasted Almonds, Honey Vinaigrette

Mains

choice of one item

Sturgeon GF

Grilled Sturgeon, Pan-Seared Romanesco, Bacon-Braised Lentils, Pine Nuts, Mint & Parsley Pesto, Brown Butter

Pork Chop

Brined, Smoked & Grilled Pork Chop, Cider-Braised Red Cabbage, Roasted New Potatoes, Crispy Brussels Sprout Leaves, Apple Brandy Glaze

Chicken Suprême GF

Pan-Seared Chicken Breast, Corn & Bean Succotash, Wilted Greens, Herbed Jus

Beretta Farms Tenderloin GF

Pan-Seared Tenderloin, Roasted Garlic Creamed Potatoes, Mushroom Fricassée, Roasted Tomato, Rosemary Veal Jus

Cavatelli

Housemade Pasta, Peas, Asparagus, Mint, Cream, Lemon Ricotta

vegan & vegetarian options available upon request

Desserts

choice of one item

Chocolate Cake

Hazelnut Mousse, Coffee Meringue Buttercream, Espresso Kahlúa Ganache, Strawberry Sauce, Chocolate Garnish

Pistachio Cake

Lemon Curd, Yuzu Ganache, Raspberry Sauce, Shortbread Cookie, Berry Compote, Lemon Chips

V *vegetarian* **GF** *gluten-free*

Enhancements

Additional Guests

150. per guest

Red & White Wines

58. per bottle

sample selection: Zonin Chianti & pinot grigio





Contact

403.351.3771 · events@oliverbonacini.com
oliverbonacinievents.com