



Lost Craft X High Park Brewery
Oliver & Bonacini Catering
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OLIVER & BONACINI
CATERING

canapés

priced per item · minimum one dozen per selection

seafood

Maple & Revivale Ale Smoked Fish Taco Cilantro, Savoy, Tomatillo (DF)	4.
Tarragon & Corn Crab Cake Parsley Aioli	4.
Blackened Shrimp & Cheddar Grits, Green Onion Curls (GF)	4.
Ahi Tuna & Pickled Ginger Tartare Wonton, Avocado	4.50
Canadian East Coast Oysters Peacock Pilsner Mignonette (DF)	4.50
Lobster & Mango Tostada Jalapeño, Scallion (GF, DF)	5.

meat

Smoked Brisket Báhn Mì Crusty Bread, Carrot & Cucumber, Sesame Aioli, Cilantro (DF)	4.
Chili Chicken Satay Peanut Sauce, Scallions (GF, DF)	4.
Mini Cheese Burger Cheddar, Pickle, White Onion, Secret Sauce	4.
Hoisin Duck Spring Onion Pancake, Pickled Carrot (DF)	4.
Mini Cubano Ballpark Mustard, Swiss Cheese, Bread & Butter Pickles	4.
Smoky Chicken Drumette Hot & Sassy (GF, DF)	4.
Beef Tartare & Gaufrette Paprika Mayo, Egg Yolk (GF, DF)	4.50
Stout-braised Beef Short Rib Everything Bagel Profiterole	4.50
Green Olive & Beef Empanada Smoked Pepper Aioli (DF)	4.50

vegetarian

Fried Mac & Cheese Croquette Smoked Ketchup	3.50
Mango Tostone Black Bean Salsa, Avocado (VG, GF)	3.50
Fried Feta Honey, Sesame Seeds	3.50
Truffle Gnudi Chives, Truffle Cream	3.50
Corn & Jalapeño Hushpuppies Cucumber Ranch	3.50
Twice-baked Potato Caramelized Onion, Cheddar, Scallion (GF)	4.
Gochujang Eggplant Slider Sesame Aioli, Cucumber, Carrot	4.
Buffalo Cauliflower Buttermilk Ranch	4.

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.

14. per person

food stations

priced per person

noodle box station

(choose two types)

Broccoli & Mushroom Glass Noodles

Sweet Potato Noodles, Sesame, Carrot

Chili & Spring Onion

Tofu Soy & Miso Soba Noodles, Cucumber, Mint

Spicy Shrimp Pad Thai

Rice Noodles, Egg, Peanuts, Lime

Chicken Yaki Udon

Soy, Mirin, Bok Choy, Cremini Mushrooms

Chicken Parmesan

Fior di Latte, Basil, Tomato

Char Siu Chow Mein

BBQ Pork, Scallions, Bean Sprouts
12.

slider station

(choose three types)

Cheeseburger

Pickles, White Onion, Secret Sauce

Spicy Sausage

Mozzarella, Tomato Confit

Pulled Pork

Savoy Cabbage, Crispy Onion

Fried Haddock

Tartar Sauce

Chicken Parmesan

Fior di Latte, Basil, Tomato

Gochujang Eggplant

Sesame Aïoli, Cucumber, Carrot
13.

taco station

(choose one type)

served with corn & flour tortillas, pico de gallo, guacamole & housemade hot sauces

Cauliflower al Pastor

Caramelized Pineapple, Cherry Bomb Peppers, Cilantro

Lamb Barbacoa

Lamb Shoulder, Barbacoa Sauce, White Onion, Cilantro

Smoked Mushrooms

King Oyster & Cremini, Serrano Peppers, Morita Salsa Roja

Short Rib Carne Asada

Orange, Lime & Cilantro Salsa Verde, Jalapeño

Mojo de Ajo Shrimp

Avocado Chunks, Savoy Cabbage, Pickled Chilies

Pork Carnitas

Mole Verde, Toasted Pumpkin Seeds, White Onion
13.

bao bun station

(choose two types)

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
14.

food stations

priced per person

Garlic & Oregano Chicken Souvlaki

Marinated Chicken, Tzatziki, Shaved Red Onion,
Fresh Tomato, Curly Parsley, Roasted Potatoes,
Pita Bread

12.

Jerk Chicken

Black-eyed Peas, Mango Salsa, Plantain Chips

12.

Out-of-the-Box Poutine

Pan-seared New Potatoes,
Squeaky Cheese Curds, Proper Chicken Gravy,
Scallions, Crumbled Bacon

13.

Porchetta & Fresh Mozzarella Sandwich

Tomato, Kaiser Roll, Rapini Pesto

14.

Cheddar & Potato Pierogi

Caramelized Onion, Sour Cream, Scallions,
Crispy Onion

14.

Ricotta Ravioli

Tomato, Toasted Brioche, Garlic

14.

Nashville Hot Chicken Sandwich

Potato Bun, Creamy Slaw, Bread & Butter Pickles,
Nashville Hot Sauce, Fried Potato

14.

Babel's Beef Shawarma

Spice-rubbed Beef, Hummus, Tahini,
Parsley & Tomato Salad, Garlic Tourn, Pita Bread

14.

Pulled Pork & Cornbread Waffle

Crispy Shallots, Scallions, IPA Glaze

15.

Smoked Brisket Station

Cheddar & Herb Biscuit, Pool Hall Slaw,
Cucumber Ranch

15.

Roasted Garlic & Mushroom Beef Short Rib (GF)

Creamy Polenta, Heirloom Carrots,
Shaved Parmesan

18.

Antipasto Harvest Table

Cured Meats & Cheese, Smoked & Marinated Fish,
Marinated Vegetables, Olives,
O&B Artisan Breads & Flatbreads

19.

EDO Fish & Vegetarian Maki Rolls

Wasabi, Soy Sauce

(based on six pieces per person)

19.

Churro Bar

Spiced Warm Chocolate, Brown Butter Caramel,
Whipped Milk Chocolate Ganache

12.

Fire & Ice (V)

Liquid Nitrogen Vanilla Bean Ice Cream,
Whisky 3 Flambéed Apples

18.

Craft 360 Mini Donuts

Whisky 3 & Sour Cream Glazed,
Chocolate & Stout Donut Holes,
Lost Craft Apple Cider Fritters

15.

Carnival Crazyness

*Whether you prefer sweet or savoury, make your own flavoured
popcorn with shakers featuring options like cheddar cheese,
cinnamon sugar, dill pickle, cocoa, cajun and more.*

Candy Coated Apples, Cotton Candy,
Salt Water Taffy

16.

plated

priced per person

appetizers

Young Artisan Lettuce	Cilantro, Pickled Chilies, Lime-marinated Black Beans, Charred Corn Dressing (VG, GF)	12.
Wedge Salad	Tomato, Avocado, Cucumber, Shaved Radish & Buttermilk Dressing (V, GF)	14.
Roasted Garlic Caesar	Romaine, Focaccia Croutons, Smoked Bacon, Lemon	12.
Candy Cane Beet & Goat Cheese Salad	Pickled Beets, Arugula, Toasted Pepitas, Fennel (V, GF)	16.
Smoked Salmon & Heirloom Potato Salad	Crème Fraîche, Cornichon, Tarragon, Mustard (GF)	18.

pastas

Fusilli Pomodoro	Tomato, Basil & Chili Olive Oil, Shaved Parmigiano-Reggiano (V)	14.
Mezzi Rigatoni all'Amatriciana	Tomato, Chilies, Pancetta, Cracked Pepper, Pecorino	16.
Penne Primavera	Mint, Zucchini, Peas, Chilies, Olive Oil (V, DF)	16.
Rigatoni & Roasted Mushrooms	Oyster & Cremini Mushrooms, Oregano, Roasted Garlic (V)	16.

mains

Barbecue Cauliflower	Edamame Hummus, Parsley, Garlic Sauce, Young Carrots (VG, GF)	25.
Hot Smoked Chicken Leg	Kale, Fennel, Apple & Cabbage Slaw, White Beans, Carolina Mustard (GF, DF)	26.
Paprika & Mustard Chicken Breast	Fennel, Peppers, Onions, Black-eyed Peas (GF)	28.
Rainbow Trout	Simmered Lentils, Zucchini, Fennel & Parsley Vierge (GF, DF)	30.
Peppercorn-crust Flat Iron Steak	Fingerling Potato, Sweet Onion, Marinated Tomato, Kale (GF, DF)	33.
Rosemary Short Rib	Roasted Pearl Onions, Green Beans, Potato Purée, English Ale Jus (GF)	38.

desserts

Peanut Butter Crèmeux	Pain au Lait Fritter, Strawberry Compote, Peanut Brittle	12.
Warm Chocolate Cake	Caramel Corn, Vanilla Crème Anglaise, Pretzel Crumb, Salted Caramel	12.
Key Lime Éclair	Coconut, Candied Macadamia Nut, Pineapple	12.
Strawberry Shortcake	Vanilla Sponge, Orange Crème Anglaise, Basil, Almond	13.
S'mores Bar	Graham, Chocolate Ganache, Toasted Marshmallow, Dulce de Leche	14.