



OLIVER & BONACINI
CATERING

416.364.1211

oliverbonacinievents.com · events@oliverbonacini.com

Last Updated: May 2022

BREAKFAST



breakfast

priced per person

traditional continental

Freshly Squeezed Orange Juice
O&B Artisan Butter Croissants & Breakfast Muffins
Individual Yoghurts
Market Fruit Salad
Butter & Ontario Fruit Preserves
Freshly Brewed Coffee & Selection of Teas

18.

premium breakfast

Freshly Squeezed Orange Juice & Chef's Juice of the Day
Chef's Inspired Frittatas
Maple-cured Bacon & Country Sausages
Sweet Pepper & Scallion Home Fries
Fresh Fruit Salad
O&B Artisan Butter Croissants & Muffins
Individual Yoghurts
Freshly Brewed Coffee & Selection of Teas

29.

breakfast additions

priced per item · minimum order of 10 per selection

Whole Fruit Banana, Apple, Pear	3.
O&B Artisan Muffins	3.
Croissants & Danishes	3.50
Sliced Breakfast Bread Banana, Pumpkin, Carrot	3.50
Market Fresh Fruit Cup (VG, GF)	6.
O&B Hemp Seed Granola & Greek Yoghurt	7.
Overnight Oats Almonds, Cranberries, Maple Syrup (VG)	7.
Coconut Chia Seed Pudding (VG, GF)	8.
Breakfast Sandwiches	
Hard-boiled Egg, Spinach, Hummus, Whole Wheat Wrap (V, DF)	7.
Peameal Bacon, Caramelized Onion, Tomato, English Muffin	8.
Fried Egg, Shaved Brisket, Tomato Jam, Potato Bun	9.
Spinach Omelette, Cream Cheese, Croissant	10.
Smoked Salmon Red Onion, Capers, Lemon, Bagel	11.

CANAPÉS



canapés

priced per item · minimum one dozen per selection

seafood

Marinated Shrimp Citrus & Tarragon Aioli (GF, DF)	4.
Pickled Mackerel & Horseradish Pumpnickel Toast, Fresh Dill	4.
Lemon Salmon Confit Toasted Brioche, Dill Cream	4.
Canadian East Coast Oysters Charred Cucumber Mignonette (GF, DF)	4.50
Smoked Salmon Crêpe Chive Crème Fraîche	4.50
Sesame & Nori Crab Salad Baby Gem Lettuce (GF)	4.50
Blackened Shrimp & Cheddar Grits Green Onion Curls (GF)	4.50
Smoked Trout & Cucumber Crème Fraîche, Fennel Pollen (GF)	4.50
Tarragon & Corn Crab Cake Parsley Aioli	4.50
Ahi Tuna & Pickled Ginger Tartare Wonton, Avocado (DF)	5.
Makrut Lime Cured Halibut Mango Salsa, Plantain Chips, Pickled Chilies (GF, DF)	5.50
Lobster & Mango Tostada Jalapeño, Scallion (GF, DF)	6.

meat

Smoky Chicken Drumette Hot & Sassy (GF, DF)	4.
Mini Cubano Ball Park Mustard, Swiss Cheese, Bread & Butter Pickles	4.
Piri Piri Chicken Potato Chip & Parsley Aioli (GF, DF)	4.
Chili Chicken Satay Peanut Sauce, Scallions (GF, DF)	4.50
Ham & Parsley Terrine Toasted Brioche, Bloomed Mustard	4.50
Smoked Brisket Bánh Mì Crusty Bread, Carrot & Cucumber, Sesame Aioli, Cilantro (DF)	4.50
Blackened Flat Iron Steak Red Pepper Preserve, Pretzel Crostini (DF)	4.50
Braised Beef Short Rib Everything Bagel Profiterole	4.50
Beef Tartare & Gaufrettes Paprika Mayo, Egg Yolk (GF, DF)	4.50
Pork Belly & Savoury Cruller Maple Dijon Glaze	5.
Mini Cheese Burger Cheddar, Pickle, White Onion, Secret Sauce	5.
Lamb Kofta Kebab Toum Garlic Sauce (GF, DF)	5.
Hoisin Duck Spring Onion Pancake, Pickled Carrot (DF)	5.
Green Olive & Beef Empanada Smoked Pepper Aioli (DF)	5.

canapés

priced per item · minimum one dozen per selection

vegetarian

Carrot, Leek & Mushroom Spring Roll Cilantro, Sambal (GF, DF)	4.
Tomato & Feta Cucumber, Red Onion Dressing (GF)	4.
Barbacoa Eggplant Tostada Mole Verde, Cilantro, Blue Corn Tortilla (VG, GF)	4.
Corn & Jalapeño Hushpuppies Cucumber Ranch	4.
Minted Pea Gougère Lemon Ricotta, Basil, Chilies	4.
Fried Feta Honey & Sesame Seeds	4.
Truffle Gnudi Chives, Truffle Cream	4.
Tandoori Cauliflower Rice Cracker, Cilantro Chutney (VG, GF)	4.
Sourdough & Goat Cheese Pine Nuts, Honey	4.
Fried Mac & Cheese Croquette Smoked Ketchup	4.
Mango Tostone Black Bean Salsa, Avocado (VG, GF)	4.
Gochujang Eggplant Slider Sesame Aioli, Cucumber & Carrot	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.

14. per person

PLATED



appetizers

priced per person

soups

Fire-roasted Tomato & Fennel Bisque Cheddar Potatoes, Basil (V, GF)	10.
Roasted Chicken & Celery Celery, Chervil (GF)	12.
Potato & Leek Double-smoked Bacon, Chives (GF)	12.
Truffle Mushroom Porcini Crème (V, GF)	14.
East Coast Lobster Bisque New Potato, Celery, Tarragon (GF)	21.

salads & starters

O&B Greens Heirloom Carrot, Hemp Seeds, Cucumber, White Wine Vinaigrette (VG, GF)	12.
Young Artisan Lettuce Cilantro, Pickled Chilies, Lime-marinated Black Beans, Charred Corn Dressing (VG, GF)	13.
Wedge Salad Tomato, Avocado, Cucumber, Shaved Radish & Buttermilk Dressing (V, GF)	14.
Roasted Garlic Caesar Romaine, Focaccia Croutons, Smoked Bacon, Lemon	15.
Shaved Summer Squash Mint, Preserved Lemon, Fennel, Shaved Gouda (V, GF)	15.
Candy Cane Beet & Goat Cheese Salad Pickled Beets, Arugula, Toasted Pepitas, Fennel (V, GF)	16.
Prosciutto & Marinated Melon Whipped Ricotta, Crostini, Marinated Tomato, Olive Oil, Vincotto	18.
Smoked Salmon & Heirloom Potato Salad Crème Fraîche, Cornichon, Tarragon, Mustard (GF)	19.
Tuna & Avocado Marinated Tuna, Avocado, Jalapeño, Citrus, Spiced Tortilla, Torn Herbs, Radish (GF, DF)	22.

pastas

Fusilli Pomodoro Tomato, Basil & Chili Olive Oil, Shaved Parmigiano-Reggiano (V)	15.
Penne Primavera Mint, Zucchini, Peas, Chilies, Olive Oil (V, DF)	16.
Rigatoni & Roasted Mushrooms Oyster & Cremini Mushrooms, Oregano, Roasted Garlic (V)	16.
Mezzi Rigatoni all'Amatriciana Tomato, Chilies, Pancetta, Cracked Pepper, Pecorino	17.

dinner

priced per person

mains

Roasted Half Eggplant Quinoa, Basil, Tomato (VG, GF)	27.
Tofu & Roasted Mushrooms Ancient Grain Salad, Broccoli, Toasted Sesame Seeds (VG)	27.
Barbacoa Cauliflower Pomegranate, Sunflower Seeds, Tahini, Torn Herbs, Chickpeas (VG, GF)	28.
Herb & Garlic Chicken Suprême White Bean Ragoût, Tomato, Heirloom Carrots, Tarragon, Chicken Jus (GF, DF)	30.
Lemon Oregano Salmon Green & Yellow Beans, Young Carrots, Celeriac Purée, Sauce Vierge (GF, DF)	32.
Rainbow Trout Garlic Mustard Greens, Butter Poached Radish, Crème Fraîche, Fennel Fronds (GF)	34.
Branzino Fregola Sarda, Cherry Tomatoes, Basil, Olive Oil (DF)	36.
Thyme, Shallot & Garlic Cornish Hen Saskatchewan Lentils, Sunflower Seeds, Dressed Watercress & Fennel (GF, DF)	38.
Rosemary Short Rib Roasted Pearl Onions, Green Beans, Potato Purée, Red Wine Jus (GF)	44.
Garlic-rubbed Strip Loin Fingerling Potato Confit, Chili Rapini, Chimichurri (GF, DF)	48.
Laurel Roasted Halibut Brussels Sprouts, Bacon Lardons, Creamed Leeks, Fingerling Potatoes (GF)	56.

desserts

Key Lime Pie Éclair Graham Craqueline, Coconut Crèmeux, Lime, White Chocolate	11.
Morello Cherry & Apple Strudel Almonds, Cream Cheese Anglaise	12.
Orange Buttermilk Cake Hibiscus Crème Légère, Summer Berries, Sablé Breton, Mint	13.
Apricot & Almond Tart Whipped Mascarpone Ganache, Raspberry, Marcona Almond	13.
Milk Chocolate Hazelnut Pavé Chocolate Génoise, Hazelnut Buttercream, Passion Fruit	14.
Malted Milk Chocolate Tart Raspberry, Brown Butter Caramel, Sponge Toffee	14.

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. Speak with your event specialist for more details.

FOOD STATIONS



food stations

priced per person

bits & bites

self-serve

Mezze Station

Babel's Hummus, Tzatziki, Baba Ghanoush, Tapenade,
Marinated Feta, Sun-dried Tomatoes, Herbed Cucumber
Salad, O&B Pickles, Young Seedlings,
Pita Crisps & Flatbread
16.

Gaucha Pie Co. Empanadas

(choose two types)

Traditional Gaucha with Beef, Olive, Egg

Reuben with Corned Beef, Swiss Cheese,
Sauerkraut, Pickles

The Hawaiian with Ham, Bacon, Cheese, Pineapple

Chorizo with Smashed Chorizo, Smoked Paprika,

Caramelized Onion, Roasted Red Pepper

Susana's Butter Chicken with Tomato, Masala Spice,
Coconut, Garlic, Ginger

Jerk Chicken with Scotch Bonnet, Thyme, Allspice

Roasted Mushroom with Mushrooms, Pasilla Peppers,
Olives, Roasted Red Pepper

Sweet Potato with Roasted Sweet Potato, Parallel's
Sesame Tahini, Pomegranate Molasses

13.

served with chimichurri & housemade hot sauces

Slider Station

(choose three types)

Cheeseburger with White Onion, Secret Sauce

Spicy Sausage with Mozzarella & Tomato Confit

Pulled Pork with Cabbage & Crispy Onion

Fried Haddock with Tartar Sauce

Chicken Parmesan with Fior di Latte, Basil & Tomato

Gochujang Eggplant with Sesame Aioli, Cucumber, Carrot

15.

Artisanal Cheese Table

Fresh Fruit, Compote, Honey, Roasted Nuts,

Artisan Breads & Flatbreads

16.

Antipasto Harvest Table

Cured Meats & 100km Cheeses, Marinated Vegetables &
Olives, Artisan Breads & Flatbreads

16.

EDO Fish & Vegetarian Maki Rolls

Wasabi, Soy Sauce

based on four pieces per person

minimum order of 25 guests

21.

food stations

priced per person

street eats

chef-led

Chicken & Leek Dumpling Station

Pan-seared Dumplings, Pickled Ginger, Soy Sauce,
Toasted Sesame Seeds, Spring Onions, Sesame Aioli

12.

Garlic & Oregano Chicken Souvlaki

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

14.

Noodle Box Station

(choose two types)

Broccoli & Mushroom Glass Noodles with Sweet Potato

Noodles, Sesame, Carrot

Chili & Spring Onion with Tofu, Soy & Miso Soba Noodles,

Cucumber, Mint

Spicy Shrimp Pad Thai with Rice Noodles, Egg,

Peanuts, Lime

Chicken Yaki Udon with Soy, Mirin, Bok Choy,

Cremini Mushrooms

Char Siu Chow Mein with BBQ Pork, Scallions,

Bean Sprouts

14.

Babel's Beef Shawarma

Spice-rubbed Beef, Hummus, Tahini,

Parsley & Tomato Salad, Garlic Toun, Pita Bread

15.

Nashville Hot Chicken Sandwich

Potato Bun, Creamy Slaw, Bread & Butter Pickles,

Nashville Hot Sauce, Fried Potato

14.

Cheddar & Potato Pierogies

Caramelized Onions, Sour Cream,

Scallions, Crispy Onions

13.

Taco Station

(choose one type)

Cauliflower al Pastor with Caramelized Pineapple, Cherry

Bomb Peppers, Cilantro

Lamb Barbacoa with Lamb Shoulder, Barbacoa Sauce,

White Onion, Cilantro

Smoked Mushrooms with King Oyster & Cremini, Serrano

Peppers, Morita Salsa Roja

Mojo de Ajo Shrimp with Avocado Chunks, Savoy

Cabbage, Pickled Chillies

Pork Carnitas with Mole Verde, Toasted Pumpkin Seeds,

White Onion

13.

served with corn & flour tortillas, pico de gallo, guacamole

& housemade hot sauces

Bao Bun Station

(choose two types)

Hoisin Pork Belly with Carrot, Cucumber, Mint, Cilantro

Smoked Brisket with Kimchi & Sesame Aioli, Cilantro

Chili & Spring Onion Tofu with Mango, Daikon,

Mint, Cilantro

Gochujang Chicken with Sesame Seeds,

Cucumber, Red Onion

Hoisin Roasted Duck with Cucumber, Carrot, Cilantro, Mint

14.

food stations

priced per person

petite plates

chef-led

Jerk Chicken

Black-eyed Peas, Mango Salsa, Plantain Chips

13.

Potato Gnocchi Station

(choose one type)

All'Amatriciana with Tomato, Chilies, Pancetta,

Cracked Pepper

Primavera with Zucchini, Mint, Peas, Olive Oil

Funghi with Oyster & Cremini Mushrooms, Fresh

Oregano, Garlic Cream

Salsiccia with Roma Tomatoes, Spicy Pork Sausage,

Parsley, Pecorino

14.

Smoked Trout

Cured, Confit & Smoked Trout, Crème Fraîche,

Horseradish, Fennel Fronds, Shaved Radish

15.

Ricotta Ravioli

Tomato, Toasted Brioche, Garlic

16.

Risotto Station

(choose one type)

Truffle Mushroom with Shaved Truffle, Oyster &

Cremini, Thyme, Parmesan

Milanese with Saffron Rice, Braised Short Rib,

Rosemary

Nero with Squid Ink, Marinated Cuttlefish, Basil

16.

Smoked Brisket Station

Cheddar & Herb Biscuit, Pool Hall Slaw, Cucumber

Ranch

16.

Poke Bowl ^(GF)

Sushi Rice, Sesame, Edamame, Crispy Shallots,

Pickled Onions

choose soy-marinated salmon or tuna

17.

Roasted Garlic Beef Short Rib ^(GF)

Creamy Polenta, Heirloom Carrots, Shaved

Parmesan

20.

food stations

priced per person

sweet treats

O&B Artisan Dessert Table (V)

An indulgence of our favourite mini desserts

14.

Churro Bar

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

15.

Donuts (V)

Old Fashioned Donuts, Cake Donuts, Fritter Donuts
Chocolate, Berry, Lemon & Buttermilk, Vanilla Glazes
Variety of Garnishes

15.

Caramelized Banana & Crêpe Station

Nutella, Brown Sugar Caramelized Bananas, Toasted Peanuts,
Whipped Cream, Crushed Banana Chips

16.

Cupcake Station

Vanilla, Chocolate & Red Velvet Cupcakes,
Chocolate Buttercream, Whipped Mascarpone Ganache,
Cream Cheese Icing, Hazelnut Buttercream

14.

Carnival Crazyiness

Candy Coated Apples, Cotton Candy, Salt Water Taffy

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.

16.

Ice Cream Sandwich Station (V)

Liquid Nitrogen Vanilla Bean or Mint Chocolate Chip Ice Cream,
Oatmeal Raisin, Chocolate Chip, Ginger Molasses & Peanut Butter Cookies

21.

minimum 100 guests

LATE-NIGHT



late-night passed canapés

priced per piece

Smoky Chicken Drumette Hot & Sassy (GF, DF)	4.
Buffalo Fried Cauliflower Lime, Dill (V, GF)	4.
Chili Chicken Satay Peanut Sauce, Scallions (GF, DF)	4.50
Mini Cheese Burger Cheddar, Pickle, White Onion, Secret Sauce	5.
Roasted New Potato Poutine Chicken Gravy, Green Onion, Cheese Curds	5.
Meat & Veggie Pizza Squares	5.
Gacho Mushroom Empanadas Cilantro, Chili Verde (V)	5.
Pulled Pork Slider Potato Bun, Creamy Slaw, Pickle	5.
Char Siu Chow Mein Box BBQ Pork, Scallions, Bean Sprouts	7.

BEVERAGES



wine list

sparkling

Montelliana Prosecco, Veneto, Italy	68.
Cave Spring 'O&B Sparkle & Buzz', Niagara, Ontario	72.
Henry of Pelham 'Cuvée Catharine' Rosé Brut, Niagara, Ontario	100.
Collet NV Brut Champagne, France	135.
Taittinger Brut Réserve Champagne, France	170.
Moët & Chandon Champagne, France	250.

white

Cave Spring 'O&B White' Chardonnay, Niagara, Ontario	47.
Fontamara Pinot Grigio, Terre di Chieti, Italy	49.
Gerardo Cesari Bianco delle Venezie, Veneto, Italy	53.
Cave Spring 'Canoe' Riesling, Niagara, Ontario	60.
Les Jamelles Sauvignon Blanc, Pays d'Oc, France	59.
Tin Roof Chardonnay, Central Coast, California	65.
Ironstone Chardonnay, Lodi, California	70.
Jean-Luc Colombo 'La Violette' Viognier, Rhône, France	78.
Cartlidge & Browne Chardonnay, Napa Valley, California	88.

red

Cave Spring 'O&B Red' Cabernet Franc, Niagara, Ontario	47.
Fontamara 'Quattro', Abruzzo, Italy	49.
Gerardo Cesari 'Lidi' Merlot, Venezie, Italy	53.
Les Jamelles Cabernet Sauvignon, Pays d'Oc, France	59.
Castello di Querceto Chianti, Tuscany, Italy	62.
Tin Roof Merlot, Central Coast, California	65.
Luigi Bosca 'Testimonio' Malbec, Argentina	72.
Ironstone Cabernet Sauvignon, Lodi, California	74.
Speri Valpolicella Classico, Veneto, Italy	77.
Jean-Luc Colombo 'Les Abeilles', Côtes du Rhône, France	83.
Cartlidge & Browne Cabernet Sauvignon, Napa Valley, California	88.
Saint Cosme Syrah, Côtes du Rhône, France	90.
Olivier Pithon 'Mon P'tit Pithon', Côtes Catalanes, France *limited availability	92.
Chemistry Pinot Noir, Willamette Valley, Oregon *limited availability	95.
Clos LaChance 'Estate' Cabernet Sauvignon, Santa Clara Valley, California *limited availability	115.

Not sure what to select? Forward your menu selection and wine price range to your event specialist and allow our sommelier to select wine for your event!

beverages

non-alcoholic

Freshly Brewed Coffee	per person	2.50
Decaffeinated, Black & Specialty Teas	per person	2.50
Soft Drink	each	2.50
Sparkling & Still Mineral Water (355ml)	each	3.
Bottled Juice	each	3.
San Pellegrino Sparkling Fruit & Tea Beverages	each	5.
Station Cold Brew Coffee	each	5.
Freshly Pressed Juices (355ml)	each	7.
Freshly Pressed Lemonades (355ml)	each	7.
Sparkling & Still Mineral Water (750ml)	each	9.

spiritfrees

Cranberry Rosemary Smash		6.
Cranberry, Rosemary, Syrup, Lemon, Soda		
Pineapple Confusion		9.
Pineapple, Sage, Lemon, Soda		
Blackberry Nohito		10.
Lime, Blackberry, Mint Syrup, Soda		
Cucumber Cooler		10.
Cucumber, Lemon, Thyme, Mint, Soda		

basic soft bar

	per person	22.
Pop		
Juice		
Coffee		
Tea		

premium soft bar

	per person	28.
Pop		
Juice		
Bottled Water		
San Pellegrino Sparkling Fruit & Tea Beverages		
Coffee		
Tea		

bar

premium bar

per oz 11.

Dillon's Selby Vodka

Dillon's Selby Gin

Havana Club Añejo Reserva Rum

Crown Royal Rye

Bulleit Bourbon

Johnnie Walker Red Label Blended Scotch

ultra premium bar

per oz 13.

Belvedere Vodka

Dillon's Unfiltered Gin 22

Dillon's Canoe Rye

El Dorado 8 Year Old

Maker's Mark Bourbon

Johnnie Walker Black Label Blended Scotch

after-dinner drinks

per oz

Amaretto, Baileys Irish Cream, Kahlúa

11.

Courvoisier VS, Martell VS, Grand Marnier

16.

beer & cider

Standard

10.

Premium

11.50

tequila

per oz

Sauza Silver

12.

Don Julio Blanco

17.

scotch

per oz

The Glenlivet 12 Year Old

16.

Highland Park 10 Year Old

16.

The Macallan Gold

18.

Talisker 10 Year Old

20.

cocktails

classic & house

Dark & Stormy	15.
Añejo Rum, Ginger Beer, Lime, Bitters	
Southside	16.
Gin, Mint, Citrus Syrup, Lime, Soda	
Elderflower Paloma	17.
Tequila, Elderflower Liqueur, Grapefruit, Lemon	
Swiss Cartel	19.
Tequila, Sweet Vermouth, Campari, Orange	
Toronto Cocktail	19.
Rye, Fernet, Simple Syrup, Angostura Bitters, Cherry	
Savoie 75	16.
Gin, Lemon, Elderflower Liqueur, Prosecco	
Paper Plane	19.
Bourbon, Aperol, Amaro, Torched Lemon	

sessions

Kir	15.
Sparkling Wine, Cassis, Lemon	
Ville-Marie Royale	13.
Rye, Cider, Maple Syrup, Lime	
Ozark	12.
Berry Liqueur, Lemon, Strawberry, Mint	

bar packages

priced per person

premium package

Open bar for one-hour reception before dinner and for five hours after dinner.

Wine only with dinner.

Premium Bar Rail

Dillon's Selby Vodka, Dillon's Selby Gin, El Dorado 3 Year Old White Rum, Crown Royal Rye, Bulleit Bourbon, Johnnie Walker Red Label, Triple Sec, Campari, Vermouth

–

Beer & Cider

Standard

–

House Wines

Cave Spring 'O&B White' Chardonnay
Cave Spring 'O&B Red' Cabernet Franc

–

Non-alcoholic Beverages

Pop & Juice

–

Freshly Brewed Coffee & Tea

60.

ultra premium package

Open bar for one-hour reception before dinner and for five hours after dinner.

Wine only with dinner.

Sparkling Toast

–

Bar Bites & Snacks

Selection of Gourmet Snacks

–

Ultra Premium Bar Rail

Belvedere Vodka, Dillon's Gin, Dillon's Canoe Rye, Havana Club 7 Year Old Rum, Maker's Mark Bourbon, Johnnie Walker Black Label, Amaretto, Triple Sec, Campari, Vermouth

–

Beer & Cider

Standard & Premium

–

Wines choice of one red & one white

Fontamara Pinot Grigio

Fontamara 'Quattro'

or

Gerardo Cesari Lidi Merlot

Gerardo Cesari Bianco delle Venezie

–

Non-alcoholic Beverages

Bottled Water, Pop & Juice,

San Pellegrino Sparkling Fruit & Tea Beverages

–

Freshly Brewed Coffee & Tea

77.

DROP CATERING



OLIVER & BONACINI
CATERING

breakfast

priced per person

traditional continental

Freshly Squeezed Orange Juice
O&B Artisan Butter Croissants & Breakfast Muffins
Individual Yoghurts
Market Fruit Salad
Butter & Ontario Fruit Preserves
Freshly Brewed Coffee & Selection of Teas
18.

breakfast additions

priced per item · minimum order of 10 per selection

Whole Fruit Banana, Apple, Pear	3.
O&B Artisan Muffins	3.
Croissants & Danishes	3.50
Sliced Breakfast Bread Banana, Pumpkin, Carrot	3.50
Market Fresh Fruit Cup (VG, GF)	6.
O&B Hemp Seed Granola & Greek Yoghurt	7.
Overnight Oats Almonds, Cranberries, Maple Syrup (VG)	7.
Coconut Chia Seed Pudding (VG, GF)	8.
Breakfast Sandwiches	
Hard-boiled Egg, Spinach, Hummus, Whole Wheat Wrap (V, DF)	7.
Peameal Bacon, Caramelized Onion, Tomato, English Muffin	8.
Fried Egg, Shaved Brisket, Tomato Jam, Potato Bun	9.
Spinach Omelette, Cream Cheese, Croissant	10.
Smoked Salmon Red Onion, Capers, Lemon, Bagel	11.

canapés

priced per item · minimum one dozen per selection

vegetarian

Cucumber, Green Mango & Daikon Cold Roll Nam Phrik (GF)	3.25
Carrot, Leek & Mushroom Spring Roll Sambal, Cilantro ✂	3.25
Parsley & Coriander Falafel Tahini, Chili ✂	3.25
Tomato & Feta Cucumber, Red Onion Dressing (GF)	3.50
Fried Feta Honey & Sesame Seeds ✂	3.50
Tandoori Cauliflower Rice Cracker, Cilantro Chutney (GF)	3.50
Minted Pea Gougère Lemon Ricotta, Basil, Chilies	3.50
Mango Tostone Black Bean Salsa, Avocado, Plantain (VG)	3.50
Fried Mac & Cheese Croquette Smoked Ketchup ✂	3.50
Vegetable Samosa Tamarind Chutney ✂	3.50

seafood

Pickled Mackerel & Horseradish Pumpnickel, Fresh Dill	4.
Smoked Trout & Cucumber Crème Fraîche, Fennel Pollen (GF)	4.
Smoked Salmon Crêpe Chive Crème Fraîche	4.
Marinated Shrimp Citrus & Tarragon Aioli (GF, DF)	4.
Sesame & Nori Crab Salad Baby Gem Lettuce (GF)	4.
Cured Albacore Tuna Taro Root, Cucumber, Nori Mayo (GF, DF)	4.
Tarragon & Corn Crab Cakes Parsley Aioli	4.
Lemongrass & Ginger Shrimp Satay Charred Pineapple Glaze (GF, DF) ✂	4.25
Blackened Salmon Taco Savoy Cabbage, Mole Verde (DF) ✂	4.50
Makrut Lime Cured Halibut Mango Salsa, Plantain Chip, Pickled Chilies (GF, DF)	4.50
East Coast Lobster Roll Celery, Old Bay Seasoning, Pain au Lait	5.50

meat

Spicy Capicola & Fig Fresh Ricotta, Crostini	3.50
Blackened Flat Iron Steak Red Pepper Preserve, Pretzel Crostini (DF)	4.
Ham & Parsley Terrine Toasted Brioche, Bloomed Mustard	4.
Piri Piri Chicken Potato Chip & Parsley Aioli (GF, DF)	4.
Beef & Yorkshire Pudding Horseradish Mayo, Crispy leeks	4.
Smoked Brisket Bánh Mi Crusty Bread, Carrot & Cucumber, Sesame Aioli, Cilantro	4.
Roast Turkey & Charred Tomato Slider Mayo, Iceberg Lettuce	4.
Short Rib Grilled Cheese Heinz Tomato Ketchup, Havarti	4.
Green Olive & Beef Empanada Smoked Pepper Aioli (DF) ✂	4.50
Lamb Kofta Kebab Toum Garlic Sauce ✂	4.50
Chili Chicken Satay Peanut Sauce, Scallion ✂	4.50
Chicken Yaki Udon Box Soy, Mirin, Cremini Mushrooms (DF)	6.

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

salads

priced per person · minimum order of eight

Caesar Romaine, Horseradish, Bacon, Focaccia, Parmigiano-Reggiano	12.
Field Greens Cherry Tomato, Shaved Fennel, Balsamic, Pickled Roots (VG, GF)	10.
Potato Fennel, Lemon, Capers, Olives, Caraway (VG, GF)	11.
Greek Field Cucumber, Vine-ripened Tomato, Sheep's Milk Feta, Oregano (V, GF)	12.
Ancient Grains Squash, Almonds, Seeds, Sumac (VG)	11.
Roasted Vegetable Toasted Barley, Mushrooms, Crispy Onions (VG, GF)	10.
Pasta & Sun-dried Tomato Cucumber, Feta, Apricot, Lemon, Kale (V)	11.
Spice-roasted Cauliflower Pine Nuts, Fine Herbs, Blackcurrants, Apple Cider (VG, GF)	12.
Tomato & Mozzarella Basil, Arugula, Pickled Onion, Olive Oil (V, GF)	13.

add protein

priced per person · minimum order of eight

Roast Chicken (GF, DF)	8.
Roasted Salmon (GF, DF)	8.
Grilled Flat Iron Steak (GF, DF)	10.

packaged bowls

priced per item · served room temperature

Protein Salad (VG, GF)

Marinated Tofu, Broccoli, Toasted Almonds, Chickpeas, Hemp Seeds,
Torn Kale, Romaine, Roasted Pepper & Tahini Vinaigrette

15.

Grilled Chicken with Chickpeas (GF, DF)

Radish, Artichoke, Swiss Chard, Roasted Red Pepper, Grainy Dijon Vinaigrette

15.

Roast Chicken Cobb Caesar Salad (GF)

Romaine, Lentils, Tomato, Cucumber, Boiled Egg,
Smoked Bacon, Avocado

15.

Flaked Salmon & White Bean Salad (GF, DF)

Shaved Root Vegetables, Fennel, Celery, Grilled Eggplant,
Lemon Dressing

16.

Roasted Atlantic Salmon (GF, DF)

Chickpeas, Swiss Chard, Marinated Tomato,
Honey Mustard Dressing

17.

Sliced Steak & Rapini (DF)

Toasted Barley, Mushrooms, Crispy Onions

18.

Pad Thai Salad (GF, DF)

Rice Noodles, Marinated Shrimp, Lime, Sweet Peppers, Peanuts, Chopped Egg

18.

vegetarian option available upon request

sandwiches & wraps

priced per item

add field greens salad 4. or Caesar salad 6. · sub GF bread 2. per sandwich

Roasted Spiced Cauliflower Wrap Molasses BBQ Sauce, Pickled Cabbage & Carrot Slaw, Spicy Lime Vinaigrette (V)	11.
Tuna Salad Wrap Celery Hearts, Shallots, Lemon, Pickle, Romaine, Garlic Aioli, Dijon, Fresh Herbs	11.
Falafel Wrap Hummus, Pickled Turnip, Parsley & Tomato Salad, Garlic Tahini Dressing (V)	11.
Chicken Caesar Wrap Crispy Bacon, Romaine, Tomato Concassé, Parmesan, Creamy Caesar Dressing	12.
Herb-marinated Chicken Breast Garlic Aioli, Dijon, Arugula, Havarti, Roma Tomatoes, Cucumber, Pain au Lait	12.
Roast Turkey Club Turkey Breast, Bacon, Tomato, Iceberg Lettuce, Cheddar, Garlic Aioli, Kaiser Roll	12.
Flaked Za'atar-spiced Salmon Cucumber, Hummus, Parsley & Tomato Salad, Pain au Lait	12.
Grilled Steak Chipotle-marinated Flat Iron Steak, Arugula, Lime, Roasted Red Peppers, Spicy Mayo, Brioche Bun	12.

platters

priced per person

Garden Fresh Veggies & Hummus Cherry Tomatoes, Cucumber, Celery, Peppers (VG)	10.
Antipasto Baba Ghanoush, Grilled Eggplant, Marinated Zucchini, Pickled Mushrooms, Torn Parsley & Basil (VG)	12.
“Caesar” Smoked Duck Breast, Toasted Focaccia Croutons, Baby Gem Lettuce, Grated Parmesan, Roasted Garlic Aioli	12.
Mezze Babel's Hummus, Tzatziki, Pita Crisps, Marinated Feta, Sun-dried Tomatoes, Cucumber, Onion Sprouts, Flatbread (V)	13.
Fior di Latte & Ontario Squash Toasted Pumpkin Seeds, Crispy Sage, Red Pearl Onions, Vincotto (V, GF)	14.
Prosciutto & Grilled Radicchio Basil, Balsamic Dressing, Shaved Pecorino (GF)	14.
Smoked Salmon & New Potato Dill Crème Fraîche, Shaved Celery, Capers, Pickled Red Onions (GF)	16.
Cheese Board Assorted Cheese, Fruit Preserves, O&B Artisan Breads, Honey (V)	16.
Charcuterie O&B Pickles, Mustard, O&B Artisan Bread	18.
EDO Sushi Soy Sauce, Ginger, Wasabi minimum 25 orders, four pieces per order	18.

desserts

priced per item

O&B Artisan Assorted Cookies	3.
Chocolate Brownie	3.50
Nanaimo Bar	3.50
Assorted Mini Tarts	4.
Chef's Selection of Mini Sweets	4.
O&B Artisan Donuts Honey Cruller, Jelly-filled, Chocolate Glazed	5.
Carrot Cake	6.
Chocolate Éclair	7.
Lemon Meringue Tart	8.

buffets

priced per person · served room temperature

front street deli

Seasonally Inspired Composed Salad

Garden Green Salad (V, GF)

Shaved Root Vegetables, Housemade Dressing

—

Selection of Meat & Vegetarian Sandwiches & Wraps

—

Sliced Fruit & Berry Presentation

25.

the gardiner

Field Greens Salad (V, GF)

Seeds, Root Vegetables, Champagne Dressing

New Potato Salad (V, GF)

Dill Pickle, Charred Poblano Pepper, Celery,
Sun-dried Tomato Dressing

Three Bean & Radish Salad (V, GF)

Lemon, Kale, Grainy Dijon Dressing

—

Coriander & Lime Chicken Thigh (GF)

Maple Ginger Glazed Atlantic Salmon (GF)

Charred Zucchini & Grains (V, GF)

—

Sliced Fruit & Berry Presentation

O&B Sweet Treats

32.

the wellington

O&B Artisan Bread & Sea Salt Butter

—

Spring Mixed Greens Salad (V, GF)

Shaved Radish, Celery, White Wine Vinaigrette

Creamy Cabbage & Carrot Slaw (V, GF)

Basil, Radicchio, Kale, Ginger Dressing

Roasted Cauliflower Salad (V, GF)

Parsley, Sultana

—

Chili & Lime Marinated Chicken Breast (GF)

Honey Dijon Glazed Atlantic Salmon (GF)

Herb-marinated Firm Tofu (V, GF)

Blistered Tomato Sauce Vierge

—

Sliced Fruit & Berry Presentation

O&B Sweet Treats

35.

buffets

priced per person · served room temperature

the coastal

Spinach Salad (V, GF)

Pickled Onion, Beet Crudit , Goat Cheese,
Apple Dressing

Lolla Rossa & Romaine Salad (V, GF)

Fennel, Celery, Heart of Palm, Balsamic Vinaigrette

Tomato & Feta Salad (V, GF)

Cucumber, Kalamata Olives, Sweet Pepper,
Oregano Dressing

–

Grilled Atlantic Salmon (GF)

Chili-rubbed Flat Iron Steak (GF)

Roasted Artichoke (V, GF)

Butter Beans, Sauce Vierge

–

Sliced Fruit & Berry Presentation

O&B Sweet Treats

38.

spice route

Butter Lettuce & Radicchio Salad (V, GF)

Marinated Tomato, Shaved Fennel, Citrus,
Cider Vinaigrette

Cabbage & Kale Salad (V, GF)

Carrot, Blackcurrants, Maple Dijon Vinaigrette

Eggplant & Sweet Pepper Salad (V, GF)

Artichoke, Celery, Lemon, Roasted Garlic Dressing

–

Madras Spiced Chicken Breast (GF)

Peppercorn-cruste Flat Iron Steak (GF)

Chickpea & Lentil Cake (V, GF)

Sun-dried Tomato Pistou

–

Sliced Fruit & Berry Presentation

O&B Sweet Treats

40.

beverages

non-alcoholic

Freshly Brewed Coffee	per person	2.50
Decaffeinated, Black & Specialty Teas	per person	2.50
Soft Drink	each	2.50
Sparkling & Still Mineral Water (355ml)	each	3.
Bottled Juice	each	3.
San Pellegrino Sparkling Fruit & Tea Beverages	each	5.
Station Cold Brew Coffee	each	5.
Freshly Pressed Juices (355ml)	each	7.
Freshly Pressed Lemonades (355ml)	each	7.
Sparkling & Still Mineral Water (750ml)	each	9.