



OLIVER & BONACINI
CATERING



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WHAT O&B BRINGS TO THE TABLE

*We are passionate about food,
service and delivering exceptional
experiences that leave guests raving.*



A chef wearing a black cap, glasses, and a black t-shirt is grilling food on a large outdoor grill. He has a prominent blue and black tattoo on his left arm and is wearing yellow and black gloves. The grill is filled with flames and smoke. In the background, there is a red brick wall and a white diamond-plate metal surface.

Seasoned Chefs

Our brigade of talented chefs hail from restaurants worth their salt, and then some. There's nothing they 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 mouthwatering, heart-stopping and Insta-worthy experience.



Experienced Event Specialists

Our dedicated event specialists are masters of logistics. Think of them as your secret weapon. From custom menu development to figuring out those tricky AV requirements and décor details, they take on the stresses of planning while staying calm, cool and exceptionally collected. They'll help you knock your guests' brightly coloured socks off – and make it look easy.



A woman with dark hair pulled back, wearing a dark jacket, is shown in profile from the chest up. She is looking down at a silver tray she is holding. The tray contains several wine glasses, some of which are filled with white wine. The background is dark and out of focus.

Servers Who Get It

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, fresh cutlery or for someone to clear the dishes— it just happens.





From Plan to Execution

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 (or Virtually!)– Email is always handy, but we love getting together IRL or online for personalized consultation.

3.

Customized Menu Development

4.

Details, Details, Details

5.

Your Event!



Breakfast Buffets

priced per person · minimum 15 persons

EARLY RISER

Freshly Baked Butter Croissants & Mini Danishes
Selection of Muffins, Scones & Banana Bread
Yoghurt Cups with Housemade Preserves, Granola & Fresh Berries
Fruit Cups
Morning Fruit Juices
Freshly Brewed Coffee & Selection of Tea

24.

BUTTERFIELD BREAKFAST

Vegetarian Frittatas with Chipotle Tomato Jam
Chicken Breakfast Sausages & House-smoked Bacon
Heirloom Potato Hash
Freshly Baked Butter Croissants & Mini Danishes
Selection of Muffins, Scones & Banana Bread
Fruit Cups
Morning Fruit Juices
Freshly Brewed Coffee & Selection of Tea

34.

(V) Vegetarian · (GF) Gluten-free · (DF) Dairy-free

15% gratuity is applied to all food and beverage and is GST applicable

Breakfast à la Carte

priced per item · minimum order of 10 per selection

Whole Fresh Fruit Banana, Apple, Orange (V) (GF) (DF)	2.5
Assorted Muffins (V)	3.5
Croissants (V)	3.5
Banana Bread (V)	3.5
Zucchini Loaf (V)	3.5
Assorted Danishes (V)	4.
Mini Frittata	
Mushroom, Goat Cheese, Soft Herbs	4.5
Tomato, Red Pepper, Onion, Feta	4.5
Baby Spinach, Cheddar, Bacon	5.5
Fresh Fruit Cup (V) (GF)	5.5
Cinnamon Rolls (V)	5.5
Coconut Chia Seed Pudding (V) (GF)	6.5
Overnight Oats Almond Milk, Fresh Berries	6.5
Sliced Fresh Fruits & Berries (V) (GF) (DF)	9.
Breakfast Sandwich	
Spinach Wrap, Goat Cheese, Scrambled Egg, Spicy Mayo, Greens	8.
Bagel, Fried Egg, House-smoked Bacon, Cheddar	9.
Croissant, Plain Omelette, Swiss Cheese, Tomato, Mayo	9.
Biscuit, Pork Sausage Patty, Fried Egg, Cheddar, Tomato Jam	10.

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Canapés

priced per piece · minimum order of 36 per selection

VEGAN

Mushroom Bruschetta Porcini Cracker, Balsamic, Fresh Herbs (GF)	4.
Grilled Pineapple Salsa Black Beans, Jalapeño, Tortilla Chip (GF)	4.
Pita Crisp House Pita, Baba Ghanoush, Olive Crumble, Radish	4.
Chickpea Falafel Chipotle Tomato Jam, Pickled Shallot (GF)	4.
Spring Roll Carrot, Pickled Papaya, Thai Basil (GF)	4.
Watermelon ‘Tuna’ Tamari, Sesame, Pickled Ginger (GF)	4.5

VEGETARIAN

Polenta Fries Chipotle Tomato Jam (GF)	4.
Tomato Skewer Bocconcini, Basil, Vincotto (GF)	4.
Mac & Cheese Bite Truffle Ranch, Chives	4.
Leek Tart Brown Butter, Gorgonzola	4.
Spring Roll Chili Sauce, Cilantro	4.
Watermelon & Feta Mint, Chili (GF)	4.5
Spinach & Feta Phyllo Dough, Onion Jam	4.5
Gnudi Truffle Cream, Chives, Pecorino	4.5

SEAFOOD

Salmon Cake Green Onion, Red Pepper, Panko, Rémoulade, Spicy Pickled Cucumber (DF)	4.5
Fish & Chips Potato Chip Crusted Cod, Malt Vinegar, Spice, Tartar Sauce (GF) (DF)	4.5
East Coast Oyster Green Apple & Jalapeño Mignonette (GF) (DF)	4.5
Shrimp Ceviche Shallot, Thai Chili, Red Pepper, Lime, Cilantro (GF) (DF)	5.
Smoked Salmon Lemon Crème Fraîche, Dill, Rosti (GF)	5.
Bay Scallop Crudo Orange, Thai Chili, Mint, Cold-pressed Canola Oil (GF) (DF)	5.5
Crab Hushpuppies Cornmeal, Buttermilk, Green Onion, Relish	5.5
Tuna Tartare Cucumber, Lime, Sesame, Pickled Ginger, Green Onion, Wonton (DF)	5.5
Lobster Brioche Toasted Brioche, Old Bay, Dill Mayo	6.

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MEAT

Butter Chicken Skewer Cilantro Chutney, Cashew (GF)	5.
Pork & Chicken Dumpling Ginger, Soy Sauce, Sesame	5.
Steak Toast Brioche, Strip Loin, Shimeji Mushrooms, Black Garlic Aioli	5.
Duck Confit Rillette Sourdough, Pickled Shallots, House Mustard	5.
Glazed Pork Belly Jack Daniel's Sauce, Jalapeño, Green Onions (GF)	5.
Fried Chicken Classic Hot Sauce, Blue Cheese Dressing, Bread & Butter Pickles	5.
Lamb Kofta Muhammara, Pita Crisp	5.
Lambtastic Farms Meatball Spiced Ground Lamb, Whipped Feta, Mint (GF)	5.5
Mini Yorkie Braised Beef, Horseradish Cream, Crispy Onions	5.5

SWEETS

Lemon Meringue	4.5
Brownie Hazelnut Mousse (GF)	4.5
Beignet Vanilla, Powdered Sugar	4.5
Lemon Posset Tart Shell, Blueberry	4.5
Butter Tart Raisins	4.5

Not sure what to select? Our chef will create a seasonally inspired selection of four canapés per person, which will include a variety of vegetarian, seafood and meat creations.

16. per person

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Plated

priced per person · minimum 20 persons

SOUPS

Mushroom Truffle, Smoked Sour Cream, Chives (V) (GF)	12.
Sweet Potato & Coconut Cilantro Oil, Toasted Coconut (V) (GF) (DF)	12.
Smoked Tomato Fennel, Dill, Whipped Feta (V) (GF)	13.

SALADS

Vegan Greens Mixed Greens, Pickled Root Vegetables, Dried Cherries, Toasted Pumpkin Seeds, Red Wine Vinaigrette (GF)	13.
Boston Bibb & Buttermilk Boston Bibb Lettuce, Fine Herbs, Crispy Shallots, Fried Bread, Spiced Buttermilk Dressing	15.
Hudson Caesar Baby Kale, Shaved Brussels Sprouts, House Dressing, Lardons, Croutons, Grana Padano	16.
Orange & Fennel Baby Arugula, Fennel, Orange, Citrus Ginger Vinaigrette, Almonds, Pecorino	17.
Squash & Ricotta Shaved & Grilled Summer Squash, Whipped Ricotta, Parsley, Basil, Mint, Roasted Garlic & Lemon Vinaigrette, Brown Butter Crumble	17.
Beet & Burrata Roasted, Pickled & Shaved Beets, Burrata, Tomato, Olive Oil, Vincotto, Micro Basil (GF)	18.

ENTRÉES

Roasted Cauliflower Sumac Seasoning, Carrot Purée, Tomato Confit, Quinoa Pilaf, Chimichurri (V) (GF)	30.
Soy-glazed Salmon Bok Choy, Snap Peas, Pickled Carrot Purée, Shiitake Mushrooms, Puffed Wild Rice (GF) (DF)	34.
Chicken Forestière Pan-seared Chicken Breast, Fondant Potatoes, Honey-glazed Carrots, Chasseur Sauce (GF)	36.
Pork Tenderloin Baked Celery Root, Cipollini Onions, Brussels Sprouts, Agrodolce Sauce (GF)	40.
Icelandic Cod Olive Oil Poached Cod, Roasted Fingerling Potatoes, Brown Butter Creamed Leeks, Caper & Bacon Gremolata (GF)	42.
Duck Confit Braised Lentils, Warm Frisée Salad, Mushrooms, Cherry Jus (GF)	44.
Braised Short Rib Creamed Corn, Prairie Grains, Smoked Maple Glaze, Pickled Shimeji Mushrooms, Crispy Shallots	48.
Dry-aged Strip Loin Smashed New Potatoes, Green Beans, Garlic Kale, Rosemary Jus (GF)	54.
Beretta Farms Tenderloin Pan-seared, Garlic Mash, Broccolini, Oyster Mushrooms, Bordelaise Sauce (GF)	60.

SWEETS

Berries & Cream Fresh Berries, Meringue, Vanilla, Cream Cheese, Whipped Cream (GF)	8.
Lemon Posset Fresh Blueberries, Blueberry Compote, Mint, Meringue	8.
Carrot Cake Cream Cheese Frosting, Walnuts, Salted Caramel, Sour Cream Mousse	9.
Pistachio Cake Lemon Curd, Yuzu Ganache, Raspberry Sauce, Shortbread Cookie, Raspberries	10.
Chocolate Cake Hazelnut Mousse, Coffee Buttercream, Espresso Kahlúa Ganache, Strawberry Sauce, Chocolate Garnish	10.

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Stations

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TACOS

select two proteins

Smoked Chicken / Charred Cauliflower / Pulled Pork / Seared Strip Loin

Corn Tortillas, Cotija Cheese, Pico de Gallo, Pickled Onions,
Guacamole, Limes, Salsa Verde, Cilantro, Crema, Jalapeño

13.

SLIDERS

select three of the following

Pork Belly Maple Mustard Glaze, Pickled Jalapeño

Cheeseburger Dill Pickle, Burger Sauce

Falafel Tomato Chutney, Pickled Red Onion (V)

Meatball Chipotle Jam, Fior di Latte

Fried Chicken Gochujang, Kimchi, Cilantro

Tuna Wasabi Aioli, Nappa Cabbage Slaw

16.

PITA

select two proteins

Oregano Chicken / Garlic Mustard Pork / Beef Kofta / Falafel

Shredded Lettuce, Tomato, Kalamata Olives, Tzatziki, Hummus

17.

CHEESE BOARD

four local and international cheeses, including minimum one blue and one soft cheese
Housemade Preserves & Chutneys, Grapes, Berries, Focaccia, Crostini, Lavash

18.

ANTIPASTO & DIPS (V)

Grilled & Marinated Zucchini, Eggplant & Peppers, Fennel Confit, Hummus,
Roasted Beet Dip, Olive Tapenade, Pita Chips, Focaccia, Ciabatta, Crostini

18.

BRISKET (CHEF-LED)

House-brined & Smoked, Rye Bread, Swiss Cheese, Sauerkraut,
Cherry Peppers, Grainy, Ballpark & Dijon Mustard

18.

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Stations

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SALAD BAR

select three of the following

- Heritage Greens** Cherry Tomatoes, Puffed Quinoa, Mint, Cucumber, Citrus Vinaigrette (V)
- Mediterranean Lentil** Red Pepper, Feta, Kalamata Olives, Oregano, Red Wine Vinaigrette (V)
- Kale Caesar** Baby Kale, House Dressing, Fried Bread, Lardons, Grana Padano
- Bulgur** Baby Arugula, Parsley, Mint, Red Onion, Lemon, Extra Virgin Olive Oil (V)
- Roasted Brassicas** Sumac, Walnuts, Halloumi, Pickled Radish, Honey (V)
- Ratatouille Flatbread** Roasted, Pickled & Raw Beets, Goat Cheese, Shaved Fennel, Orange, White Balsamic Vinaigrette (V)

18.

CHARCUTERIE

four locally cured meats, including minimum one beef selection

Housemade Beer Mustard, Pickles, Caramelized Onion Jam, Focaccia, Crostini, Lavash

19.

HOT SMOKED SALMON

seasoned, smoked & brushed with our whisky & chili maple glaze

Horseradish Dill Cream Sauce, Citrus & Fennel Slaw, Potato Rosti,
Pickled Cucumbers, Grilled Pineapple Salsa

19.

ROAST STRIP LOIN (CHEF-LED)

Beretta Farms Strip Loin, Mini Yorkies, Creamy Horseradish, Jus,
Roasted Herbed Potatoes, Grainy Mustard

21.

OYSTER & SHRIMP BAR (CHEF-LED)

minimum order of 50 persons

East & West Coast Oysters, Poached Shrimp, Cocktail Sauce, Horseradish,
Lemons, Mango Habanero Sauce, Classic Mignonette

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Beverages

BASIC BAR

Sauza Tequila
 Smirnoff Vodka
 Tanqueray Gin
 Bacardí Spiced, Dark & White Rum
 Alberta Premium Rye
 Ballantine's Scotch

per oz 8.

WINES

House Sparkling, White & Red By the Bottle 48.
 Your event specialist will be able to send you the most up to date wine list.

SIGNATURE COCKTAIL

Hudson Sangria Seasonally Inspired White or Red 12.
 Let our bartender create a cocktail or mocktail specific to your event! MP

PREMIUM BAR

Casamigos Blanco Tequila
 Effen Vodka
 Beefeater 24 Gin
 Havana Club Club Reserva Rum
 Crown Royal Whisky
 Bulleit Bourbon
 Johnnie Walker Red Label Scotch

per oz 10.

BEER

Domestic per bottle 8.
 Craft per bottle 9.
 Import per bottle 10.
 Non-Alcoholic Beer per bottle 6.

NON-ALCOHOLIC

Infused Water Station per person 2.
 Freshly Brewed Coffee per person 4.50
 Decaffeinated, Black & Specialty Tea per person 4.50
 Soft Drink each 3.50
 Bottled Juice each 3.50
 Sparkling & Still Mineral Water each 3.50

ULTRA PREMIUM BAR

Patrón Añejo Tequila +4.
 Belvedere Vodka
 Tanqueray 10 Gin
 El Dorado 8 Year Rum
 Pike Creek Rye
 Maker's Mark Bourbon
 Jonnie Walker Black Label Scotch

per oz 12.