

OLIVER & BONACINI  
EVENT VENUES

# rRemai mModern

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# HOLIDAY FEASTS



# holiday plated menu

priced per person · minimum order relative to guaranteed guest count required - speak to your Event Specialist for details

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## MENU 1

Roasted Butternut Squash Soup

*Nutmeg Crema, Crispy Sage*

Roast Turkey Roulade

*Apple & Cranberry Stuffing, Roasted Potatoes, Honey Thyme Glazed Root Vegetables, Proper Gravy, Cranberry Sauce*

Apple Tarte Tatin

*Vanilla Ice Cream, Caramel*

38.

## MENU 2

Beet & Brussels Sprout Salad

*Roasted & Pickled Beets, Herb Whipped Goat Cheese, Crispy Bacon, Arugula, Lemon Thyme Vinaigrette*

Slow Roast Pork Shoulder

*Dauphinoise Potatoes, Broccolini, Braised Shallots, Apple Gastrique*

Peppermint Crème Brûlée

*Cinnamon & Nutmeg Tuile*

48.

## MENU 3

Winter Squash Salad

*Butternut Squash Purée, Spaghetti Squash Nest, Pickled Beets, Crispy Brussels Sprouts, Sage, Parmesan Crisp*

Red Wine Braised Beef Short Rib

*Smoked Gouda Scalloped Potatoes, Baby Vegetables, Juniper Red Wine Reduction*

Orange Chocolate Terrine

*Amaretto Pastry Cream, Spiced Crumble*

58.

# holiday buffet

priced per person · minimum order relative to guaranteed guest count required - speak to your Event Specialist for details

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## MENU 1

Freshly Baked Dinner Rolls

Chopped House Salad

*Heirloom Tomatoes, Shaved Red Onion, Cherry Bacon Lardons, Danish Blue Cheese, Sun-dried Black Olives, Camelina Oil*

Traditional Caesar Salad (v)

*Romaine, Celery, Green Apple, Horseradish, Brown Butter Croutons*

Wild Rice & Roasted Fennel Salad

*Wild Rice, Roasted Fennel, Toasted Sunflower Seeds, Sun-dried Cranberries, Arugula, Lemon Dressing*

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Maple-smoked Turkey

*Chestnut & Crab Apple Dressing, Cranberry & Mustard Chutney, Proper Gravy*

Braised Boneless Beef Shortribs

*Roasted Potatoes, Fried Onions*

Penne Pasta Bake

*Roasted Peppers, Roasted Garlic Tomato Cream, Torn Basil, Winter Greens*

Roasted New Potatoes, Garlic Brussels Sprouts & Roasted Root Vegetables

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Festive Pastries, Butter Tarts, Holiday Cookies & Sliced Fruit Presentation

(based on three pieces per person)

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Freshly Brewed Coffee & Selection of Teas

42.

# holiday buffet

priced per person · minimum order relative to guaranteed guest count required - speak to your Event Specialist for details

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## MENU 2

Freshly Baked Dinner Rolls

Chopped House Salad

*Heirloom Tomatoes, Shaved Red Onion, Cherry Bacon Lardons, Danish Blue Cheese, Sun-dried Black Olives, Camelina Oil*

Traditional Caesar Salad (v)

*Romaine, Celery, Green Apple, Horseradish, Brown Butter Croutons*

Wild Rice & Roasted Fennel Salad

*Wild Rice, Roasted Fennel, Toasted Sunflower Seeds, Sun-dried Cranberries, Arugula, Lemon Dressing*

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Maple-smoked Turkey

*Chestnut & Crab Apple Dressing, Cranberry & Mustard Chutney, Proper Gravy*

Braised Boneless Beef Shortribs

*Roasted Potatoes, Fried Onions*

Honey Mustard Salmon

*Lemon, Caramelized Onion, Crispy Capers*

Charcuterie Presentation

*Cured Meats, Mustards, Artisanal Bread*

Penne Pasta Bake

*Roasted Peppers, Roasted Garlic Tomato Cream, Tom Basil, Winter Greens*

Roasted New Potatoes, Garlic Brussels Sprouts & Roasted Root Vegetables

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Festive Pastries, Butter Tarts, Holiday Cookies & Sliced Fruit Presentation

(based on three pieces per person)

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Freshly Brewed Coffee & Selection of Teas

49.

# holiday buffet

priced per person · minimum order relative to guaranteed guest count required - speak to your Event Specialist for details

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## MENU 3

Freshly Baked Dinner Rolls

Chopped House Salad

*Heirloom Tomatoes, Shaved Red Onion, Cherry Bacon Lardons, Danish Blue Cheese, Sun-dried Black Olives, Camelina Oil*

Traditional Caesar Salad

*Romaine, Celery, Green Apple, Horseradish, Brown Butter Croutons*

Roasted Beet Salad

*Arugula, Herb Goat Cheese, Balsamic-glazed Baby Onions*

Wild Rice & Roasted Fennel Salad

*Wild Rice, Roasted Fennel, Toasted Sunflower Seeds, Sun-dried Cranberries, Arugula, Lemon Dressing*

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Oven-roasted Turkey (V) (GF)

*Chestnut & Crab Apple Dressing, Cranberry & Mustard Chutney, Proper Gravy*

Herb-crusted Prime Rib (GF)

*Pomme Purée, Horseradish, Cabernet Jus*

Honey Mustard Marinated Salmon (GF)

*Lemon, Caramelized Red Onion, Crispy Capers*

Charcuterie Presentation (GF)

*Cured Meats, Mustards, Artisanal Bread*

Penne Pasta Bake

*Roasted Peppers, Roasted Garlic Tomato Cream, Tom Basil, Winter Greens*

Pierogies

*Bacon, Brown Butter, Scallion, Sour Cream*

Roasted New Potatoes, Garlic Brussels Sprouts & Roasted Root Vegetables (GF)

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Festive Pastries, Butter Tarts, Holiday Cookies & Sliced Fruit Presentation

(based on three pieces per person)

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Freshly Brewed Coffee & Selection of Teas

60.

(V) Vegetarian · (GF) Gluten-Free

# canapés

priced per piece · minimum one dozen per selection

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## VEGETARIAN

Broccoli Popcorn <i>Jamaican Jerk Seasoning</i> (V) (GF)	2.50
Cheddar & Tomato Mini Grilled Cheese <i>Heinz 57</i> (V)	2.50
Chickpea Fries <i>Smoked Paprika Aioli</i> (V) (GF)	2.50
Fried Mushrooms <i>Charred Jalapeño Aioli</i> (V)	2.50
Crispy Vegetable Spring Roll <i>Pommery Plum Sauce</i> (V)	2.75
Crispy Vegetable Pakora <i>Spiced Chimichurri</i> (V) (GF)	3.
Puff Pastry Mushroom Tart <i>Caramelized onion, feta cheese</i>	3.75
Arancini <i>Mozzarella Cheese, Tomato Chutney</i> (V)	3.50
Sweet Potato Bites <i>Mashed Avocado, Cilantro</i>	3
Truffle Mac & Cheese <i>Spiced Ketchup</i> (V)	3.75
Heirloom Beet & Goat Cheese Fritter <i>Pea Shoot Espuma</i> (GF)	3.75

## SEAFOOD

Spicy Tuna & Avocado Roll <i>Mango Puree, Crispy Trout Skin</i>	3.75
Cajun Shrimp <i>Avocado Crostini</i>	3.50
Scallop Ceviche <i>Citrus, Chili, Crispy Wonton</i>	3.75
Mixed Fish Fritter <i>Charred Jalapeño Aioli, Tuna Bonito</i>	3.75
Smoked Salmon Bites <i>Cucumber, Dill Cream Cheese</i>	3.50
Lobster Corndog <i>Truffle &amp; Chive Aioli</i>	4.75

## MEAT

Bacon-Wrapped Date <i>Cream Cheese, Toasted Almond</i> (GF)	3.
Buttermilk Fried Chicken Slider <i>Lettuce, Jalapeño Havarti, Chili Aioli</i>	3.50
Mini Beef & Yorkshire Pudding Sandwich <i>Horseradish Mayonnaise, Crispy Leeks</i>	3.50
Scotch Quail Eggs Tourtière <i>Cigar Branston Pickle</i>	3.50
Steak Tartare <i>Bannock Crisp, Horseradish, Oyster Mayo</i> (GF)	3.50
Prosciutto & Brie Crostini <i>Cranberry</i>	3.75
Crispy Prosciutto Crostini <i>Spicy Apple Chutney, Goat Cheese</i>	3.75
Beef & Cheddar Slider <i>Lettuce, Pickle, Special Sauce</i>	3.75
Lamb Kibbeh <i>Tahini, Mint Tzatziki</i>	4.

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.

14. per person · 3.25 for each additional piece

# late night

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## PASSED LATE NIGHT FOOD

minimum one dozen per selection · priced per piece

\*gluten-free option available

Fried Mac & Cheese Bites <i>Spicy Ketchup</i> (V)	3.
Individual Chocolate Dipped Seasonal Fruit* (V) (GF)	3.50
Beef & Cheddar Slider <i>Lettuce, Pickle, Special Sauce</i>	3.75
Buttermilk Fried Chicken Slider <i>Lettuce, Jalapeño Havarti, Chili Aioli</i>	3.75
Pig In A Blanket	3.75
Pulled Pork Slider <i>Savoy Cabbage Slaw, Mustard Aioli</i>	3.75
Pork Banger Slider <i>Lemon Aioli, Provolone Cheese, Baby Arugula</i>	3.75
Fish & Slider <i>Tartar Sauce, Jalapeño Aioli</i>	4.
Yukon Gold Poutine <i>Cheese Curds, Red-Eye Gravy*</i> (GF)	4.
<i>add Pulled Pork</i>	1.50
Sexy Fries <i>Parmigiano-Reggiano, Truffle, Fine Herbs*</i> (V)	4.
Mini Grilled Cheese (choose from four types)	
Cheddar & Tomato (V)	2.50
Smoked Ham & Provolone	3.
Maple Bacon & Three Cheese	3.
Pulled Piri Piri Chicken	3.25



# beverages

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## **BASIC BAR**

per oz 6.95

Smirnoff Vodka

Tanqueray Gin

El Dorado 3 Year Old Rum

Canadian Club Whisky

J&B Scotch

## **PREMIUM BAR**

per oz 7.95

Ketel One Vodka

Tanqueray No. 10 Gin

El Dorado 5 Year Old Rum

Crown Royal Rye Whisky

Knob Creek Bourbon

Johnnie Walker Red Label Scotch

## **ULTRA PREMIUM BAR**

per oz 9.95

Belvedere Vodka

Maker's Mark Bourbon

Romeo's Small Batch Gin

Havana Club Reserva Rum

Lot No. 40 Rye Whisky

Johnnie Walker Black Label Scotch

# beverages

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## SIGNATURE COCKTAIL OR MOCKTAIL

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Let our bartender create a cocktail specific to your event!

## BOTTLED BEER

Domestic	per bottle	7.
Import	per bottle	9.
Craft	per can	10.25

## TEQUILA

per oz

Hornitos	10.
Don Julio	12.

## SCOTCH

per oz

Auchentoshan	14.
The Macallan Gold	14.
Oban	16.
Bowmore 12 Year Old	18.

# beverages

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## NON-ALCOHOLIC

Freshly Brewed Coffee & Selection of Teas	per person	3.50
Soft Drink	each	3.50
Bottled Juice	each	3.50
Sparkling or Still Mineral Water (355ml)	each	3.50

# beverage stations

Please ask your Event Specialist for pricing and further details

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## INFUSED WATER

Still water infused with your choice of seasonal fruits and garnishes

## COFFEE & TEA

Regular & Decaffeinated

Assorted Tea Squared Specialty Teas

10 cups 25.

35 cups 75.

## PREMIUM COFFEE

Includes an assortment of liqueurs such as Baileys Irish Cream, Amaretto and Kahlúa  
with gourmet toppings

10. per drink

## SPIKED LEMONADE STAND

We pair your alcohol selections with freshly squeezed lemonade blends and assorted fruit garnishes

## MIMOSA BAR

A unique approach to bubbly! Your selection of sparkling wine or Champagne is paired  
with fresh fruits and purées for making delightful cocktails

# wine list

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## SPARKLING

Martini Prosecco, Italy	55.
Principi di Porcia Prosecco DOC, Veneto, Italy	58.
Villa Conchi Brut Selección Cava, France	68.

## ROSÉ

Louis Bernard, Côtes du Rhône, France	58.
Santa Margherita Sparkling Rosé Brut, Italy	72.

## WHITE

Trapiche Vineyards Pinot Grigio, Argentina	38.
Aveleda 'Quinta da Aveleda' Vinho Verde, Portugal	52.
Mission Hill 'Estate Series' Pinot Gris, Okanagan Valley, British Columbia	52.
Mission Hill 'Estate Series' Sauvignon Blanc, Okanagan Valley, British Columbia	52.
Georges Duboeuf 'Flower' Chardonnay, Pays D'Oc, France	55.
Mas 'Claude Val' Blanc Vendanges, Pézenas, France	58.
Chateau Ste Michelle Riesling, Columbia Valley, Washington	60.
Grey Monk Pinot Gris, Okanagan Valley, British Columbia	66.
Cave Springs Riesling, Niagara Peninsula, Ontario	67.
Santa Margherita 'Valdadige' Grigio DOC, Trentino, Italy	68.
Rodney Strong Chardonnay, Sonoma Country, California	70.
Villa Maria Sauvignon Blanc, Marlborough, New Zealand	72.

## RED

Trapiche Vineyards Malbec, Argentina	38.
Atalaya 'Laya' Garnacha Tintorera, Almansa, Spain	55.
Georges Dubœuf, Beaujolais-Villages, France	55.
Inniskillin 'Reserve Series' Merlot, Okanagan Valley, France	58.
Ogiers 'Héritages' Red Blend, Côtes du Rhône, France	58.
Kenwood Vineyards Cabernet Sauvignon, Sonoma County, California	68.
Gérard Bertrand, Corbières, France	68.
Peter Lehmann 'The Barossan' Shiraz, McLaren Vale, Australia	70.
Mission Hill 'Estate Series' Pinot Noir, Okanagan Valley, British Columbia	72.
Umberto Cesari Sangiovese Riserva, Italy	72.
J. Lohr 'Seven Oaks' Cabernet Sauvignon, Paso Robles, California	75.

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!