

Calgary Office Catering

oliverbonacinievents.com

OLIVER & BONACINI
CATERING

Let's Do Lunch (or Breakfast)!

O&B Calgary is ready to impress your staff and clients with our direct-to-office catering services. If your office is located within central Calgary, you can pencil us in for your next meeting!

Placing an Order:

1. Browse our menu and select items that add up to \$100 (that's our requested minimum)
2. Email events@oliverbonacini.com or call **403.770.4702** to place your order
3. Receive a confirmation of your order and provide payment information
4. Accept your delivery and enjoy the meal!

Delivery

Order deadline is noon 24 hours prior to your event. Orders will be delivered within a 1 hour window (ie. 9-10a).

Delivery Fees

Downtown Core Zone: Complimentary

Downtown Zone: \$20

Central Calgary Zone: \$40

We're happy to travel outside of these areas. Please speak with us for further information.

Want to pick up your order instead? No minimum applies to pick up orders.

Plating

In our quest to keep customers and our staff safe, all our meals are packed individually and labelled with each diner's name.

Fine Print

Office catering is available Monday through Friday / Cancellations must be received 24 business hours prior to the event / Anything placed within 24 hours cannot be cancelled / Prices do not include GST / A deposit may be required upon booking / We are pleased to accommodate dietary restrictions/ Payment is accepted by Visa, Mastercard or American Express and must be received one day prior to your event.



Office Catering Menu

Breakfast

Market Fresh Fruit Cup (Vegan)(GF)	6.
O&B Fruit Compote Granola, Greek Yoghurt (V)	7.
Hard-Boiled Hen's Egg Spinach Wrap Hummus, Tomato, Greens (V)	7.
Coconut Chia Seed Pudding (Vegan)(GF)	8.
Breakfast Bagel Mayo, Fried Egg, Tomato, Bacon, Cheddar Cheese	8.

Snacks

Cookies (V)	2.
Granola Bars (V)	2.
Croissant (V)	3.
Muffins (V)	4.

Sandwiches & Wraps

priced per item · choice of spinach or flour tortilla · add any side salad 4.
gluten-free bread available upon request 2.

Spiced Cauliflower Wrap Jerk BBQ Sauce, Cabbage & Carrot Slaw, Pickled Red Onions	10.
Shrimp Salad Wrap Marie Rose Mayo, Fresh Dill, Celery Hearts, Green Onions, Baby Spinach	12.
Buffalo Chicken Caesar Wrap Crispy Bacon, Romaine, Cornbread Crumble, Parmesan, Creamy Caesar Dressing	13.
Shaved Prime Rib Sandwich Horseradish Aioli, Baby Arugula, Swiss Cheese, Caramelized Onion, Brioche Bun	13.
Chicken Club Roast Chicken, Sourdough, Roasted Garlic Aioli, Bacon, Tomato, Baby Arugula	13.

Side Salads

Field Greens Cherry Tomatoes, Shaved Fennel, Balsamic Vinegar, Pickled Roots (Vegan)(GF)
Caesar Romaine, Bacon, Cornbread Croutons, Parmigiano-Reggiano
Pasta & Pesto Cherry Tomatoes, Bocconcini Cheese, Red Onion (V)
Potato Dill Pickle, Green Onion, Housemade Mayo, Dill (V)(GF)
Greek Field Cucumber, Vine-Ripened Tomato, Sheep's Milk Feta, Oregano (V)(GF)
Lentil Baby Kale, Cranberries, Herb Vinaigrette, Cucumber (Vegan)

Individual Platters

Fresh Sliced Fruit (V)(GF)	8.
Raw Vegetables & Hummus (V)(GF)	8.
Cheese Board Assorted Cheese, Fruit Preserves, O&B Artisan Breads, Honey (V)	12.
Charcuterie Cured Meats, O&B Pickles, Mustard, O&B Artisan Breads	14.

Main Salads

Protein Salad Bowl (Vegan)(GF) Marinated Tofu, Broccoli, Toasted Almonds, Chickpeas, Baby Kale, Romaine, Roasted Peppers, Tahini Vinaigrette	15.
Falafel Salad (Vegan)(GF) Hummus, Baby Greens, Cherry Tomatoes, Pickled Red Onions, Citrus Extra Virgin Olive Oil, Vegan Garlic Mayo	15.
Roasted Chicken Cobb (GF) Field Greens, Tomato, Cucumber, Boiled Egg, Smoked Bacon, Avocado, Green Goddess Dressing	16.
Sliced Steak & Roasted Vegetable Bowl Roasted Broccoli, Cauliflower, Green Beans, Fingerling Potatoes, Chimichurri Vinaigrette	19.
Pad Thai Noodle Salad (GF) Rice Noodles, Marinated Shrimp, Lime, Sweet Peppers, Peanuts, Chopped Egg <i>can be requested to be vegan</i>	19.

Mains

Rigatoni Bolognese Fresh Pasta, Ground Chuck, Housemade Bacon, Fresh Herbs, Grana Padano	18.
Roasted Cauliflower (Vegan)(GF) Dhania Spice, Quinoa Pilaf, Carrot Purée, Tomato Confit, Chimichurri	18.
Butter Chicken Coconut Jasmine Rice, Garlic Naan, Mango Chutney, Tandoori Spice	19.
Pan-Seared Chicken Thigh (GF) Herb Rubbed Chicken, Roasted Potatoes, Wilted Greens, Chicken Jus	20.
Tandoori Spiced Salmon (GF) Mixed Lentil Dal, Broccoli, Pickled Onion, Cilantro & Mint Chutney	21.
Braised Boneless Shortrib Bulgur Wheat, Roasted Mushrooms, Green Peas, Coriander Carrots, Jus	23.

Sweet Bites

Cookie Variety Pack (V)	3.
Banana Bread Pudding (V)	4.
Sticky Toffee Pudding (V)	4.
Carrot Cake (V)	4.

Beverages

Pop Coke, Diet Coke, Ginger Ale, Iced Tea, Sprite	3.
Bottled Water	3.
Juice Orange, Apple, Cranberry	4.
Sparkling Water	4.



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