

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 a minimum of \$100.
- 2. Email **chrissy.azevedo@oliverbonacini.com** or call **403.770.4702** with your selection.
- 3. Receive a confirmation of your order and provide payment information.
- 4. Accept your delivery and enjoy your meal!

DELIVERY

Orders are due by noon, 24 hours prior to your event.

Orders will be delivered within an 1 hour window (i.e. 9–10am).

DELIVERY FEES

Downtown Calgary: \$15 **Central Calgary:** \$25

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 pickup orders.

FINE PRINT

- Office catering is only available Monday through Friday
- Cancellations must be received 24 business hours prior to the event
- Anything placed within 24 hours cannot be cancelled
- Menu items subject to change
- Prices do not include GST
- A deposit may be required upon booking
- We are pleased to accommodate dietary restrictions upon request
- Payment must be received one day prior to the event. We accept Visa, Mastercard and American Express



Breakfast

SANDWICHES minimum order of five				
Fried Egg & Bacon Brioche, Cheddar, Lettuce, Tomato, Mayo	9.			
Wrap Hard-boiled Egg, Spinach, Hummus, Whole Wheat Tortilla v				
Cheese Omelette Croissant, Cheddar, Mayo, Lettuce, Tomato v				
Biscuit Housemade Sausage Patty, Fried Egg, Chipotle Aïoli, Arugula DF				
Smoked Salmon Bagel Dill Cream Cheese, Capers, Pickled Red Onions				
BAKED GOODS BASKET				
Freshly Baked Croissants (10 pcs)	35.			
Sliced Loaves Banana Bread, Zucchini Loaves	35.			
Freshly Baked Muffins Lemon Cranberry, Blueberry, Banana Chocolate, Oatmeal Apple (10 pcs)	35.			
Freshly Baked Chocolate Danishes (10 pcs)	38.			
Freshly Baked Assorted Fruit Danishes (10 pcs)	38.			
Morning Muffins Baker's Choice (13 pcs)				
Biscuits & Scones Fresh Herbs, Clotted Cream (10 pcs)	45.			
PLATTERS				
Overnight Oats Almond Milk, Brown Sugar, Pumpkin Seeds (6 pcs) V DF				
Coconut Chia Seed Pudding Berries, Toasted Coconut (6 pcs) V GF DF				
Yoghurt & Granola Housemade Granola, Fruit Preserves v				
Market Fresh Fruit Cups Mint Syrup (6 pcs) V GF DF				
Fresh Fruit & Berries Seasonal Market Selection (serves 10) V GF DF	65.			
CONTINENTAL BUFFET priced per person · minimum order of 12	16.			
Croissants & Danishes v				
Assorted Freshly Baked Muffins v				
Market Fresh Fruit Salad v GF DF				
Individual Yoghurt & Granola Cups v				
Butter & Preserves v GF				

Create Your Own Buffet

priced per person · minimum of 10 persons

choice of two salads, two sides, one main & one dessert 37. choice of two salads, two sides, two mains & one dessert 42. choice of three salads, three sides, three mains & one dessert 52.

SALADS

Field Greens Cherry Tomatoes, Shaved Fennel, Balsamic, Pickled Root Vegetables V GF DF
Potato Dill Pickle, Dill, Green Onion, Celery, Mayo V GF
Pasta & Pesto Cherry Tomatoes, Bocconcini, Red Onion V
Caesar Romaine, Baby Kale, Lardons, Croutons, Grana Padano
Lentil Baby Kale, Cranberries, Herb Vinaigrette, Cucumber, Almonds V GF DF
Roasted Beets Goat Cheese, Baby Arugula, Fennel, Orange, Pepitas V
Greek Cucumber, Tomato, Red Onion, Kalamata Olives, Feta, Oregano, Red Wine Vinaigrette V GF

SIDES

Warm Potato Salad Grainy Mustard Vinaigrette, Snow Peas v GF DF
Basmati Rice & Beans Coconut Milk, Chickpeas v GF DF
Grilled Carrots Honey & Thyme Glazed, Lemon Zest v GF DF
Smashed New Potatoes Garlic Oil, Steak Spice, Rosemary, Olive Oil v GF DF
Mashed Potatoes Thyme-infused Milk, Butter, Chives GF
Grilled Broccolini Butter, Shallots, Almonds v GF
Roasted Beets Warm Citrus Vinaigrette, Goat Cheese v GF
Quinoa Pilaf Carrot, Celery, Shallot v GF DF
Roasted Brussels Sprouts Smoked Chili Maple, Bacon Bits GF DF

MAINS

Roasted Cauliflower Steak Moroccan Spice, Chermoula V GF DF
Roast Chicken Thigh Cherry & Pomegranate BBQ Sauce GF DF
Grilled Salmon Caper & Horseradish Cream Sauce GF
Chicken Suprême Oven-roasted, Grilled Corn Succotash GF DF
Grilled Flat Iron Steak Chimichurri GF DF
Grilled Pork Loin Caribbean Spice, Jerk Sauce GF DF
Icelandic Cod Shaved Fennel & Citrus Salsa GF DF
Braised Boneless Short Rib Rosemary Jus GF DF
Pork Loin Braised Fennel, Cider Jus GF DF

DESSERTS

Assorted Baked Cookies v
Chocolate Brownie v
Mini Carrot Cake v
Chef's Seasonal Selection of Mini Sweets v

Lunch

SANDWICHES priced per person · minimum order of five per selection	
Chicken Club Roast Chicken Breast, Tomato, House-smoked Bacon, Chipotle Aïoli, Boston Bibb Lettuce, Sourdough	12.
Caprese Ciabatta, Beefsteak Tomatoes, Fior di Latte, Vincotto, Basil, Black Pepper Aïoli v	12.
Fried Chicken Bread & Butter Pickles, Gochujang, Brioche Bun, Coleslaw	12.
Shrimp Salad Wrap Poached Shrimp, Dill, Old Bay Seasoning, Boston Bibb Lettuce, Bread & Butter Pickles, Whole Wheat Wrap	13.
Prosciutto Focaccia, Lemon Aïoli, Asparagus, Brie, Baby Arugula	13.
Falafel Vegan Garlic Tahini Sauce, Pickled Red Onions, Tomato, Shredded Lettuce, Pita v	13.
Shaved Prime Rib Horseradish Aïoli, Caramelized Onion, Lettuce, Tomato, Soft Roll	13
Steak Grilled Strip Loin, Sautéed Mushrooms, Gruyère, Black Garlic Aïoli, French Loaf add any salad as a side 4.50	13
BOWLS add roast chicken 6 50z flat iron steak 12 seared tuna 10	
Quinoa Black Bean & Corn Salsa, Pickled Carrots, Radish, Cucumber, Chickpeas, Roasted Peppers v	15.
Grilled Vegetable Bulgur, Grilled Broccolini, Roasted Brassicas, Grilled Peppers, Chimichurri v DF	16.
Falafel Salad Hummus, Mixed Greens, Cherry Tomatoes, Pickled Red Onions, Tahini Dressing , Vegan Mayo v GF DF	16
Roast Chicken Cobb Field Greens, Tomato, Cucumber, Soft-boiled Egg, Ham, Gruyère, Green Goddess Dressing	20
Chicken Caesar Romaine, Kale, Grilled Chicken Breast, Croutons, House Dressing, Lardons, Grana Padano	20
Steak & Roasted Vegetable Grilled 5oz Flat Iron, Broccolini, Chicory, Fingerling Potatoes, Smoked Maple Vinaigrette, Soft-boiled Egg, Feta	21.

Shareables

serves 10 persons

Raw Vegetable Platter Hummus, Truffle Ranch Dip v GF	50.
Dip It Roasted Garlic Hummus, Baba Ghanoush, Olive Tapenade, White Bean & Caramelized Onion Dip, Flatbread, Pita Crisps v	55
Antipasto Marinated & Pickled Vegetables, Focaccia v DF	60
Cheese Board Selection of Locally Sourced Cheeses, Dried Fruits, Chutneys, Jams, Crostini, Lavash v	85
Charcuterie Selection of Locally Sourced Cured Meats, Beer Mustard, Onion Jam, House Pickles, Toasted Bread	90
Shrimp Cocktail Poached Jumbo Shrimp, Butter Lettuce, Lemons, Cocktail Sauce GF DF	95
Smoked Salmon Shaved Red Onions, Capers, Dill. Crème Fraîche, Everything Bagel Crisps	115

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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.			
Watermelon & Feta Mint, Chili GF	4.5			
Spinach Pie Phyllo Dough, Goat Cheese, Onion Jam	4.5			
SEAFOOD				
Salmon Cake Green Onion, Red Pepper, Panko, Rémoulade, Spicy Pickled Cucumber DF	5.			
Shrimp Ceviche Shallot, Thai Chili, Red Pepper, Lime, Cilantro GF DF	5.			
Cod Croquette Potato, Green Onion, Gribiche	5.			
Crab Hushpuppy Cornmeal, Buttermilk, Green Onion, Relish	5.5			
Tuna Tartare Avocado, Cucumber, Jalapeño, Tortilla DF	5.5			
Lobster Roll Old Bay Seasoning, Dill, Brioche	6.			
MEAT				
Butter Chicken Skewer Cilantro Chutney, Cashew GF	5.			
Glazed Pork Belly Jack Daniel's Sauce, Jalapeño, Green Onion GF	5.			
Lambtastic Farms Meatball Spiced Ground Lamb, Whipped Feta, Mint GF	5.5			
Beef Kofta Tomato Chutney, Tzatziki GF	5.5			
Frenched Chicken Wing Jerk BBQ Marinade, Mango Habanero Sauce GF	5.5			
Steak Toast Blackened Strip Loin, Crispy Onions, Brioche, Horseradish Cream	6.			
SWEETS				
Lemon Meringue v	4.5			
Brownie Hazelnut Mousse v GF	4.5			
Beignet Vanilla, Powdered Sugar v				
Butter Tart Raisins v	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

