

A  
CUSTOMIZABLE  
MOUTHWATERING  
FLAVOURFUL  
CREATIVE INSTAGRAM-WORTHY  
MEMORABLE  
DELICIOUS  
EXCITING  
FEAST

# WHAT O&B BRINGS TO THE TABLE

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







# 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 tied back, wearing a black uniform, is shown in profile from the chest up. She is holding a silver tray with several champagne glasses filled with a bubbly beverage. The background is dark and out of focus.

# Servers Who Get It

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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

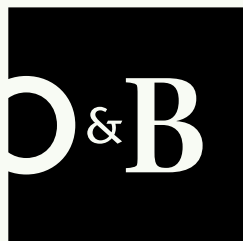
4.

Details, Details, Details

5.

Your Event!





# OLIVER & BONACINI

CATERING

403.351.3771 · [events@oliverbonacini.com](mailto:events@oliverbonacini.com) · [obcaters.com](http://obcaters.com)

Last Updated: May 2023





# Breakfast Buffets

priced per person · minimum 15 persons

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## 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

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<b>Whole Fresh Fruit</b>	Banana, Apple, Orange (V) (GF) (DF)	2.5
<b>Assorted Muffins</b>	(V)	3.5
<b>Croissants</b>	(V)	3.5
<b>Banana Bread</b>	(V)	3.5
<b>Zucchini Loaf</b>	(V)	3.5
<b>Assorted Danishes</b>	(V)	4.
<b>Mini Frittata</b>		
	Mushroom, Goat Cheese, Soft Herbs	4.5
	Tomato, Red Pepper, Onion, Feta	4.5
	Baby Spinach, Cheddar, Bacon	5.5
<b>Fresh Fruit Cup</b>	(V) (GF)	5.5
<b>Cinnamon Rolls</b>	(V)	5.5
<b>Coconut Chia Seed Pudding</b>	(V) (GF)	6.5
<b>Overnight Oats</b>	Almond Milk, Fresh Berries	6.5
<b>Sliced Fresh Fruits &amp; Berries</b>	(V) (GF) (DF)	9.
<b>Breakfast Sandwich</b>		
	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, Rémoûlade, 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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# Canapés

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## MEAT

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

## SWEETS

<b>Lemon Meringue</b>		4.5
<b>Brownie</b>	Hazelnut Mousse (GF)	4.5
<b>Beignet</b>	Vanilla, Powdered Sugar	4.5
<b>Lemon Posset</b>	Tart Shell, Blueberry	4.5
<b>Butter Tart</b>	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

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

## SALADS

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

## ENTRÉES

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

## SWEETS

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

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# Stations

priced per person · minimum 20 persons

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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

34.

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# Beverages

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## 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.