

A photograph of a brick building at night. The building has a large wooden door with a multi-paned glass window. To the left of the door is a wooden stool. To the right is a microphone stand. The building is lit with warm lights, and the sky is dark.

The Second City[®]

PRIVATE EVENTS

All pricing is subject to a 20% gratuity and applicable HST

oliverbonacinievents.com · events@oliverbonacini.com
416.364.1211

BREAKFAST

priced per person · minimum 20 guests

BREAKFAST

only available during weekdays

Second City Continental

FRESHLY-SQUEEZED ORANGE JUICE **GF/VG**

INDIVIDUAL FRUIT YOGHURT **GF/V**

ARTISANAL MUFFINS, BUTTER CROISSANTS & FRUIT DANISHES **V**

MARKET FRESH FRUIT SALAD & BERRIES **GF/VG**

FRESHLY BREWED COFFEE & SELECTION OF TEAS

20

Hot

FRESH FRUIT JUICES **GF/VG**

INDIVIDUAL FRUIT YOGHURT **GF/V**

BUTTER CROISSANTS & FRUIT DANISHES **V**

FARM FRESH SCRAMBLED EGGS WITH CHIVES **GF/V**

APPLEWOOD-SMOKED BACON & COUNTRY SAUSAGE **GF/DF**

BREAKFAST POTATO WITH CARAMELIZED ONION & PEPPERS **GF/VG**

SLICED FRUIT & BERRIES **GF/VG**

FRESHLY BREWED COFFEE & SELECTION OF TEAS

35

Sandwich Bar

SMOKED SALMON, ARUGULA & CREAM CHEESE BAGEL

AVOCADO, HEN'S EGG & ROASTED PEPPER CROISSANT **V**

BACON, LETTUCE, TOMATO & EGG SANDWICH

BLACK BEAN & MUSHROOM OMELETTE BREAKFAST BURRITO **VG**

FRESH FRUIT PLATE **GF/VG**

BREAKFAST COOKIES **V**

FRESHLY BREWED COFFEE & SELECTION OF TEAS

29

LUNCH

priced per person · minimum 20 guests

BUFFETS

Pizzas & Salad Buffet

3 CHEFS' CHOICE SALADS

CHEFS' SELECTION OF MEAT, CHEESE & VEGGIE PIZZAS

FRESHLY BREWED COFFEE & SELECTION OF TEAS

ASSORTED COOKIES

38

Sandwiches & Salad Buffet

CHEF'S SELECTION OF MEAT & VEGETARIAN SANDWICHES

3 CHEFS' CHOICE SALADS

FRESHLY BREWED COFFEE & SELECTION OF TEAS

ASSORTED COOKIES

40

Southern BBQ Buffet

CREAMY COLESLAW *Red Cabbage, Carrot, Ranch Dressing, Bacon* GF/V

CLASSIC POTATO SALAD *Grainy Mustard Dressing, Eggs, Pickles, Green Onions* GF/V

BUTTERMILK FRIED CHICKEN THIGHS *Swanky Sauce*

SMOKED BBQ BRISKET *Baked Beans* GF/DF

CORNMEAL-CRUSTED COD *Creole Rémolade*

BRAISED COLLARD GREENS

WHIPPED OREO CHEESECAKE CUPS

FRESHLY BREWED COFFEE & SELECTION OF TEAS

52

Second City's Signature Buffet

CAESAR SALAD *Romaine, Potato Chips, Deviled Eggs, Parmesan Cheese, Caesar Dressing, Bacon*

SECOND CITY'S GREENS *Seasonal Mixed Greens, Root Vegetables, Lime Vinaigrette* GF/VG

SEARED ATLANTIC SALMON *Grilled Broccoli, Crushed New Potatoes, Charred Lemon* GF/DF

GRILLED COULOTTE STEAK *Peppercorn Gravy, Horseradish Aioli* GF/DF

CILANTRO & CUMIN FALAFEL PLATTER *Hummus, Tahini, Cucumber, Tomatoes* GF/VG

TRUFFLE FRIES *Parmigiano-Reggiano, Sea Salt* V/GF

WHIPPED OREO CHEESECAKE CUPS V

WHIPPED LEMON MERINGUE & RASPBERRY CUPS V

FRESHLY BREWED COFFEE & SELECTION OF TEAS

58

VG VEGAN V VEGETARIAN GF GLUTEN-FREE DF DAIRY-FREE

PLATED

priced per person · minimum 20 guests

pre-orders are required for all plated meal selections · vegan options are available for main courses and desserts upon request
additional substitutions or modifications may result in adjusted menu pricing

MENU 1

SPICY TUNA TARTARE

*Guacamole, Crispy Tortilla Chips, Guajillo Aioli **GF/DF***

or

SECOND CITY GREENS **VG/GF**

Seasonal Mixed Greens, Root Vegetables, Lime Vinaigrette

—

SOUTHERN FRIED FISH

*Cornmeal-Crusted Cod, Creamy Coleslaw,
Creole Rémolade, Lemon Wedge, Fries*

or

MEAT LOVERS PIZZA

Sausage, Bacon, Pepperoni, Tomato Sauce, Mozzarella, Parmesan

or

CRISPY CAULIFLOWER TACOS **VG/GF**

*Tossed in Hot Sauce, Corn Tortillas, Smashed Avocado,
Iceberg Lettuce, Pico de Gallo*

—

OREO CHEESECAKE CUP **V**

Whipped Cream, Chocolate Sauce, Crushed Oreos

49

MENU 2

SECOND CITY GREENS **VG/GF**

Seasonal Mixed Greens, Root Vegetables, Lime Vinaigrette

or

HUMMUS & GRILLED PITA **V**

*Tahini Dressing, Cucumber, Tomato,
Crumbled Feta, Marinated Olives*

—

ROASTED SALMON **GF/DF**

*Crushed New Potatoes, Blistered Grape Tomatoes, Grilled Broccoli,
Pea Tendrils, Charred Lemon*

or

PASTA PRIMAVERA **VG**

*Tomato Sauce, Linguine, Grilled Zucchini, Roasted Onions,
Grilled Broccoli, Torn Basil*

or

GUAJILLO BEEF TACOS **GF**

Corn Tortillas, Cabbage, Avocado, Pico de Gallo, Lime Crema

—

LEMON CURD & RASPBERRY CUP **V**

*Raspberry Jam, Lemon Curd, Crushed Graham Cracker Crumbs,
Toasted Meringue Shards*

59

PLATED

priced per person · for parties over 20 guests

MENU 3

CAESAR SALAD

*Romaine, Potato Chips, Bacon, Creamy Garlic Dressing,
Grana Padano*

or

SPICY TUNA TARTARE **GF/DF**

Guacamole, Crispy Tortilla Chips, Guajillo Aioli

or

HUMMUS & GRILLED PITA **V**

*Tahini Dressing, Cucumber, Tomato,
Crumbled Feta, Marinated Olives*

—

STEAK FRITES **GF/DF**

*Grilled 8oz Coulotte Steak, Fries, Peppercorn Gravy, Horseradish
Aioli*

or

ROASTED SALMON **GF/DF**

*Crushed New Potatoes, Grape Tomatoes, Grilled Broccoli,
Pea Tendrils, Charred Lemon*

—

OREO CHEESECAKE CUP **V**

Whipped Cream, Chocolate Sauce, Crushed Oreos

65

MENU 4

CAESAR SALAD

*Romaine, Potato Chips, Bacon,
Creamy Garlic Dressing, Grana Padano*

or

HUMMUS & GRILLED PITA **V**

*Tahini Dressing, Cucumber, Tomato,
Crumbled Feta, Marinated Olives*

or

TUNA CEVICHE **GF/DF**

*Avocado, Pickled Anaheim Pepper, Pico de Gallo,
Lime & Jalapeño Aguachile*

—

STEAK FRITES **GF/DF**

*Grilled 8oz Coulotte Steak, Fries,
Peppercorn Gravy, Horseradish Aioli*

or

ROASTED SALMON **GF/DF**

*Crushed New Potatoes, Grape Tomatoes, Grilled Broccoli,
Pea Tendrils, Charred Lemon*

or

BBQ SPICED CHICKEN SUPRÊME **GF**

*Cheddar Grits, Charred Rapini, Scallion Curls,
Sweet Pepper Vierge*

—

OREO CHEESECAKE CUP **V**

Whipped Cream, Chocolate Sauce, Crushed Oreos

or

LEMON CURD & RASPBERRY CUP **V**

*Raspberry Jam, Lemon Curd, Crushed Graham Cracker Crumbs,
Toasted Meringue Shards*

70

PASSED CANAPÉS

priced per person • minimum 25 guests

MENU A

four pieces per person

MEDIUM-CUT FRIES *Green Onion, Black Pepper* **GF, VG**
JERK CHICKEN SKEWERS *Lime Chili Sauce, Scallions* **GF/DF**
BUTTERMILK FRIED CHICKEN FINGERS *Swanky Sauce*
SPICY TUNA TOSTONES *Lime, Jalapeño* **GF/DF**
TOMATO & FETA *Cucumber, Black Olive, Oregano* **V/GF**
MEAT LOVERS PIZZA FINGERS *Sausage, Pepperoni, Bacon, Tomato, Mozzarella*

19

MENU B

five pieces per person

BLACK BEAN TOSTADAS *Tomatillo, Guacamole* **VG/GF**
PIZZA FINGERS *Tomato, Mozzarella* **V**
CILANTRO & CUMIN FALAFEL *Tahini Sauce, Pickled Chili, Cilantro* **VG/GF**
SPICY TUNA TOSTONES *Lime, Jalapeño* **GF/DF**
TOMATO & FETA *Cucumber, Black Olive, Oregano* **V/GF**
CHEESEBURGER SLIDERS *Swanky Sauce, Onion, Tomato*
BUFFALO FRIED CAULIFLOWER *Nashville Hot Sauce, Creamy Dill* **V**

24

MENU C

six pieces per person

BUTTERMILK FRIED CHICKEN FINGERS *Swanky Sauce*
SPICY PORK SAUSAGE SLIDERS *Red Onion Relish, Lettuce, Tomato, Mozzarella*
PIZZA FINGERS *Tomato, Mozzarella* **V**
BUFFALO FRIED CAULIFLOWER *Nashville Hot Sauce, Creamy Dill* **V**
TOMATO & FETA *Cucumber, Black Olive, Oregano* **V/GF**
TRUFFLE FRIES *Parmigiano-Reggiano, Sea Salt* **V/GF**
BLACK BEAN TOSTADAS *Tomatillo, Guacamole* **VG/GF**
CORNMEAL-CRUSTED SHRIMP *Creole Rémolade*

29

PASSED CANAPÉS

À LA CARTE

priced per piece • minimum 10 per selection

Vegetarian

CILANTRO & CUMIN FALAFEL <i>Tahini Sauce, Pickled Chili, Cilantro</i>	VG/GF	4
TOMATO & FETA <i>Cucumber, Black Olive, Oregano</i>	V/GF	4
BUFFALO FRIED CAULIFLOWER <i>Nashville Hot Sauce, Creamy Dill</i>	V	4
PIZZA FINGERS <i>Tomato, Mozzarella</i>	V	4
BLACK BEAN TOSTADAS <i>Tomatillo, Guacamole</i>	VG/GF	4
MAC & CHEESE BITES <i>Smoked Ketchup</i>	V	4
MEDIUM-CUT FRIES <i>Green Onion, Black Pepper</i>	GF, VG	5
TRUFFLE FRIES <i>Parmigiano-Reggiano, Sea Salt</i>	V/GF	6
PROPER POUTINE <i>Gravy, Cheese Curds, Rosemary</i>	V/GF	7

Meat

JERK CHICKEN SKEWERS <i>Lime Chili Sauce, Scallions</i>	GF/DF	5
STEAK SKEWERS <i>Chimichurri, Fried Onion</i>	GF/DF	5
BUTTERMILK FRIED CHICKEN FINGERS <i>Swanky Sauce</i>		5
SPICY PORK SAUSAGE SLIDERS <i>Red Onion Relish, Lettuce, Tomato, Mozzarella</i>		5
MEAT LOVERS PIZZA FINGERS <i>Sausage, Pepperoni, Bacon, Tomato, Mozzarella</i>		5.5
CHEESEBURGER SLIDERS <i>Swanky Sauce, Onion, Tomato</i>		5.5

Seafood

SMOKED SALMON PRETZEL <i>Pickled Onion Crème, Dill</i>		5
SPICY TUNA TOSTONES <i>Lime, Jalapeño</i>	GF/DF	5
CORNMEAL-CRUSTED SHRIMP <i>Creole Rémolade</i>		5
BLACKENED SALMON TACOS <i>Coleslaw, Guacamole</i>	GF/DF	6

PASSED CANAPÉS

À LA CARTE

priced per piece • minimum 10 per selection

Sweet

M&M CREAM PUFF PROFITEROLE	<i>Chocolate Whipped Cream</i> V	4
LEMON MERINGUE TART	<i>Lemon Curd, Toasted Meringue, Mini Tart Shell</i> V	4
BUTTER TART	<i>Poached Raisins</i> V	4
HAZELNUT CHOCOLATE BAR	<i>Toasted Hazelnuts, Chocolate Ganache</i> V	4
CHOCOLATE OLIVE OIL CAKE	<i>Strawberry Compote, Toasted Peanuts</i> GF/VG	4
BLUEBERRY FRITTER	<i>Vanilla Glaze</i> V	4
MINI FUNNEL CAKE	<i>Icing Sugar</i> V	4
MINI FUNFETTI CUPCAKE	V	4

Concession

COOKIES	<i>Choice of Chocolate Chip, Oatmeal Raisin, Ginger Molasses, Double Chocolate Chip</i>	3
CANDY	<i>Choice of M&M's, M&M's Peanuts, Twizzlers, Skittles, Junior Mints, Sour Patch Kids</i>	4
SWEET & SALTY CHIP CRISPY	<i>Salted Potato Chips, Marshmallow</i>	5
POPCORN	<i>Plain, Caramel, or Buttered</i> GF	6
THE BENTWOODS SIGNATURE PARTY MIX	<i>Savoury Spiced Bits And Bites (Contains Nuts)</i> V	8
WHIPPED OREO CHEESECAKE CUP	<i>crushed oreos, whipped cream, chocolate sauce</i>	10
RASPBERRY & LEMON MERINGUE CUP	<i>lemon curd, raspberry jam, toasted meringue shards, graham streusel</i> GF	10

STATIONS

priced per person · minimum selection of 20

PASTA

chef-led · choose 1
Rigatoni Bolognese
Penne & Spicy Meatballs
Rigatoni Primavera **VG**
Creamy Mushroom Penne **V**

All served with Parmesan, Chili Flakes, Basil on the side.

16

POKE **GF**

chef-led · choose 2
Soy & Sesame Tuna
Spicy Sriracha Salmon
Soy & Sesame Tofu

*All served with Avocado, Quinoa, Grains, Edamame,
Cucumber, Seaweed, Tamari Dressing*

18

TACOS **GF**

chef-led · choose 2
Guajillo Spiced Beef Tacos
Chicken Tinga Tacos
Crispy Cauliflower Tacos **VG**
Blackened Salmon Tacos

*All served with Guacamole, Pico de Gallo, Lime Crema,
Hot Sauces, Fresh Cilantro*

18

FRIED CHICKEN & CORNBREAD

chef-led
*Crispy Buttermilk Fried Chicken, Jalapeno & Cheddar Cornbread,
Creamy Coleslaw, Hot Honey*

18

STEAK FRITES **GF**

chef-led
Grilled Coulotte Steak, Fries, Peppercorn Gravy, Chimichurri

24

THE BENTWOOD HARVEST TABLE

*Ontario Blue, Brie & Gouda Cheese, Sharbot Lake Cured Meats,
Kozlik's Mustard, Local Jams, Hummus,
Smoked Salmon, Rosemary Focaccia, Fresh Baguettes & Crackers*

25

EDO SUSHI

four pieces per person · minimum 50 guests
Assorted Maki Rolls, Wasabi, Soy Sauce, Pickled Ginger

21

HUMMUS BAR **V**

*Fresh Pita, Crisp Flatbreads, Cubed Feta, Hummus,
Baba Ghanoush, Pickled Beets, Chickpeas,
Marinated Olives, Roasted Cauliflower*

15

SAY CHEESE! **V**

*Locally-sourced Cheese Board, Dried Fruit & Nuts,
Ontario Fruit Jams, Toasted Bread & Nut Crackers*

16

SWEET & SALTY **V**

*Chocolate Bars, Assortment of Movie Candies, Kettle Potato Chips,
Soft Drinks, Freshly Brewed Coffee & Selection of Teas*

20

COOKIE JAR **V**

*Assortment of Shortbread & Sugar Cookies, Biscotti, Chocolate
Chip Blondies, Freshly Brewed Coffee & Selection of Teas*

15

CHURROS WAFFLE BAR

chef-led
Cinnamon Sugar
Brown Butter Chantilly
Spiced Chocolate Sauce, Dulce de Leche

15

S'MORES COOKIE SANDWICHES

chef-led
Chocolate Chip and Double Chocolate Chip Cookies
Toasted Marshmallow, Graham Streusel
Peanut Butter Caramel, Milk Chocolate Ganache

14

Add-On Platters

SLICED FRUIT & BERRY PLATTER **GF/VG**

Seasonal Varieties

7

FRESH VEGETABLE CRUDITÉ PLATTER **GF/VG**

*Cucumbers, Cherry Tomatoes, Broccoli, Cauliflower,
Radishes, Carrots, Celery*

6

DRINKS

priced per drink

COCKTAILS

DEJADO SKINNY MARGARITA 1.5oz/32oz	13/68
<i>refreshing twist on a classic, served with a salted rim</i>	
STEPHEN COLBERRY 1.5oz	13
<i>dillon's selby strawberry rhubarb vodka & berry bliss liqueur, fresh lemonade, soda water</i>	
YOU FLAHERTY ME 1.5oz	13
<i>dillon's selby gin & berry bliss liqueur, fresh lemon juice, soda water, blackberries</i>	
HUMOUR IN FASHION 2oz	16
<i>dillon's canoe rye whisky, brown sugar, angostura bitters</i>	
CATHERINE'S SANGRIA 4oz	16
<i>rotating local wine, St. Remy VSOP Brandy, mixed with refreshing fresh orange, lime, cranberry juices</i>	

BEER & CIDER

Draught	16oz	60oz	Bottled & Canned	473ml
Stella Artois	12	—	Sleeman Pabst Blue Ribbon 355ml	8
Corona	12	—	Local Spirit Distilling Co. Blue Raspberry Lime Vodka Soda	10
Sapporo	11	30	Woodhouse Brewing Lager	10
Amsterdam Brewery 3 Speed Lager	10	28	Woodhouse Brewing Raspberry Sour	10
Lost Craft Supernatural IPA	10	28	Brickworks Ciderhouse Queen Street 50l	12
Lost Craft Old School Pilsner	10	28	Guinness (500ml)	12
Sleeman Clear 2.0	10	28	Sleeman Pabst Blue Ribbon Iced Tea	12
Blanche de Chambly	10	28	Sleeman Pabst Blue Ribbon Lemonade	12.5
Mill Street Organic Lager	10	28		
Mill Street Haze Phaze IPA	10	28		

NON-ALCOHOLIC

COUNT FLOYD	9	SAY HEY BLACKBERRY LIME	5
<i>Noa Italian Aperitivo (0.5% ABV), Blood Orange Juice, Citrus Syrup</i>		SAY HEY TANGERINE PEACH	5
CHERRY & COCOA ESPRESSO LOW-TINI	9	FOUNTAIN POP	3.5
<i>Propeller Cold Brew, Noa Amaretto (0.5% ABV), Agave, Angostura Cocoa Bitters</i>		TEA	2.65
LEITZ SPARKLING RIESLING 5oz/btl	5/22	JUICE	3
GUINNESS 0.0	9.5		
GRUVI NON-ALC LAGER	8		

WINES

WHITE

	5oz	8oz	btl
<i>Henry of Pelham Pinot Grigio, Niagara, ON</i>	9	14	42
<i>Garda Chardonnay IGT, Verona, IT</i>	11	17	50
<i>Spy Valley Satellite Sauvignon Blanc, Marlborough, NZ</i>	14	21	62
<i>Gavi del Comune di Gavi DOCG, Piedmont, IT</i>			95

ROSÉ, ORANGE & BUBBLES

<i>Henry of Pelham Classic Rosé, Niagara, ON</i>	8	15	42
<i>Lazzara Bianco Secco, ON</i>	10	-	50
<i>Les Oliviers Rosé, Languedoc, FR</i>	12	19	58
<i>Gérard Bertrand Orange Gold, Languedoc, FR</i>			80
<i>Henry of Pelham 'Cuvée Catharine' Brut Rosé, Niagara, ON</i>			85
<i>Taittinger Brut, Champagne, FR</i>			185

RED

<i>Henry of Pelham Cabernet-Merlot, Niagara, ON</i>	8	15	42
<i>Cuvée Jean-Paul, Grenache-Syrah Blend, FR</i>	12	19	50
<i>47 Anno Domini Cabernet Sauvignon, Venezia, IT</i> Organic, Vegan	11	18	58
<i>Family Tree 'The Boxer's Ghost' Pinot Noir, ON</i>			68
<i>Henry of Pelham 'Speck Family' Reserve Baco Noir, Niagara, ON</i>			88

BEVERAGE PACKAGES

priced per person

PRE-SHOW RECEPTION

Select the basic or premium option for your guests

Basic

two hours 38 · four hours 60 · five hours 68

BAR RAIL

Canoe Rye, Selby Vodka, Selby Gin, J&B Scotch,
Captain Morgan Dark Rum, Sauza Silver Tequila

-

BEER & CIDER

Draught 16oz

-

WINES

Henry of Pelham Pinot Grigio
Henry of Pelham Cabernet-Merlot

-

NON-ALCOHOLIC

Pop & Juice

Premium

two hours 50 · four hours 75 · five hours 82

BAR RAIL

Crown Royal, 1800 Silver Tequila, Tito's Vodka, Tanqueray Gin,
Mount Gay Eclipse Rum, Johnnie Walker Red Scotch

-

COCKTAILS

DEJADO SKINNY MARGARITA 1.5oz 13
refreshing twist on a classic, served with a salted rim

STEPHEN COLBERRY 1.5oz 13
dillon's selby strawberry rhubarb vodka & berry bliss liqueur, fresh
lemonade, soda water

YOU FLAHERTY ME 1.5oz 13
dillon's selby gin & berry bliss liqueur,
fresh lemon juice, soda water, blackberries

HUMOUR IN FASHION 2oz 16
dillon's canoe rye whisky, brown sugar, angostura bitters

CATHERINE'S SANGRIA 4oz 16
rotating local wine, St. Remy VSOP Brandy, mixed with refreshing
fresh orange, lime, cranberry juices

-

BEER & CIDER

Draught 16oz

-

NON-ALCOHOLIC

Bottled Water, Pop & Juice

WINES

White

Henry of Pelham Pinot Grigio
Garda Chardonnay

Red

Henry of Pelham Cabernet-Merlot
47 Anno Domini Cabernet Sauvignon

SOFT BAR

Served for six hours

per guest 10

FRESHLY BREWED COFFEE & SELECTION OF TEAS

POP& JUICE

PREMIUM SOFT BAR

per guest 15

FRESHLY BREWED COFFEE & SELECTION OF TEAS

POP & JUICE

SAY HEY (355ml)
flavored sparkling water in a variety of flavors

LEITZ SPARKLING RIESLING

GRUVI NON-ALC LAGER