



Event Menu Package

obcatering.com

O&B
CATERING



who we are

At Oliver & Bonacini Catering, we believe exceptional food is just the beginning.

As the creative force behind acclaimed restaurants like Aera, Bar George, Canoe, Maison Selby, and Auberge du Pommier, we bring the same passion, precision and innovation to every event we cater. What sets us apart is more than just name recognition — it's the restaurant-calibre quality and hospitality that we deliver beyond our dining rooms and into event venues, offices, and private spaces across Toronto and the GTA.

Born from the desire to reimagine traditional catering, our approach is chef-led, client-driven, and endlessly customizable. We craft tailored experiences that reflect the unique vision of every client — whether it's an intimate celebration, elegant wedding, corporate function, or workplace program. With every dish and every detail, we aim to create something unforgettable.

We are deeply rooted in the community, and are proud to partner with a trusted network of multi-generational farmers, local producers and diverse artisans who share our commitment to quality. These relationships not only inform our seasonal menus, but support the broader communities that fuel Toronto's vibrant food scene.



contents

CANAPÉS	4
PLATED	5
FOOD STATIONS	7
PASSED LATE-NIGHT	11
WINE LIST	12
BEVERAGES	13
BAR	14

canapés

PRICED PER ITEM · MINIMUM 10 PER SELECTION

Not sure what to select? 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

vegetarian

- OVEN-DRIED TOMATO & CHARRED ONION** VG GF 4.
Puffed Tapioca, Charred Onion Soubise
- SPICY LENTIL FRITTER** VG GF 4.
Coconut Chutney, Fresh Cilantro
- SOY & GINGER CUCUMBER** VG GF 4.
Seared Rice, Spicy Mayo, Black Sesame
- TOFU BÁNH XÈO** VG GF 4.
Fried Vietnamese Crêpe, Pickled Carrot & Daikon, Garlic Aioli
- COMPRESSED WATERMELON** GF 4.
Whipped Feta, Pickled Jalapeño
- PANDAN BOUCHON** GF DF 4.
Coconut Yoghurt
- MAC & CHEESE BITE** 4.
Smoked Ketchup
- MUSHROOM VOL-AU-VENT** 4.
Brie, Herbes de Provence, Mushroom
- BUTTER-BASTED GRILLED CHEESE** 4.
Ontario Cheeses, Thyme, Garlic
- EGGPLANT PARMESAN SLIDER** V 4.
Basil, Tomato, Mozzarella

meat

- BEEF TARTARE ON POTATO RÖSTI** GF DF 5.
Truffle Mayo, Chives
- RED CURRY CHICKEN SATAY** GF DF 5.
Red Coconut Curry Sauce, Toasted Coconut
- BLACKENED FLAT IRON STEAK** DF 5.
Focaccia Crisp, Red Pepper Preserve, Sorrel Cress
- LEMONGRASS CHICKEN DUMPLING** DF 5.
Spicy Mala Aioli, Sesame, Scallions
- HOISIN DUCK** 5.
Spring Onion Pancake, Pickled Carrots
- CRISPY CHICKEN CONFIT** 5.
Rosemary Aioli, Fried Rosemary
- MINI CHEESEBURGER** 5.
Cheddar, Pickle, White Onion, Secret Sauce
- SMOKED LAMB SHAWARMA** 5.
Balkan Yoghurt, Pita, Wild Rice Tabbouleh
- SEARED AUSTRALIAN WAYGU** GF DF 8.
Unagi Sauce, Seared Rice, Cured Cucumber
- FRIED CHICKEN & CAVIAR** DF 8.
Paprika Aioli

seafood

- SHRIMP BÁNH XÈO** GF DF 5.
Fried Vietnamese Crêpe, Pickled Carrot & Daikon, Garlic Aioli
- CANADIAN EAST COAST OYSTERS** GF DF 5.
Classic Mignonette
- SOY & CITRUS CURED TUNA** GF DF 5.
Seared Rice Cake, Spicy Mayo
- LOBSTER ARANCINI** 5.
Lemon Aioli
- SHRIMP SPRING ROLL** 5.
Spicy Mala Aioli
- AHI TUNA TARTARE** GF DF 5.
Plantain Chip, Avocado Purée, Mango Salsa
- SHRIMP SANDO** 5.
Milk Bread, Kewpie Mayo, Unagi Sauce, Shredded Iceberg Lettuce
- CHARRED CORN & PEPPER CRAB CAKE** DF 5.
Lemon Aioli
- SALMON CAVIAR** GF 5.
Potato Rösti, Crème Fraîche, Chives
- BUTTER-POACHED LOBSTER** GF 5.
Puffed Nori Tapioca, Nasturtium, Lobster Aioli

plated

PRICED PER PERSON



soups

- POTATO & LEEK** GF 15.
Double-smoked Bacon, Chives
- TRUFFLE MUSHROOM** V GF 16.
Porcini Crème
- EAST COAST LOBSTER BISQUE** GF 21.
New Potatoes, Celery, Tarragon

starters

- FOIE GRAS TERRINE** 24.
Brioche, Caramelized Peaches,
Spicy Greens

salads

- O&B GREENS** VG GF 14.
Shaved Carrot, Compressed Cucumber,
Crispy Chickpeas, Preserved Lemon
Dressing
- TUSCAN CHOPPED SALAD** V GF 14.
Kale, Endive, Radicchio, Romaine,
White Balsamic Dressing, Pecorino,
Pistachios
- WEDGE SALAD** VG GF 15.
Tomato, Cucumber, Basil, Avocado
Dressing, Crispy Shallots
- FENNEL & ORANGE SALAD** V GF 16.
Belgian Endive, Baby Gem Lettuce,
Whipped Feta, Sprouted Seeds,
Tarragon Dressing
- ROASTED GARLIC CAESAR
SALAD** GF 17.
Romaine, Smoked Bacon, Lemon,
Garlic Caesar Dressing
- BEET SALAD** VG GF 17.
Sous Vide Purple Beets, Shaved Candy
Cane Beets, Coconut Yoghurt, Arugula,
Candied Walnuts
- BURRATA & TOMATO SALAD** V GF 22.
Fresh Burrata, Heirloom Tomatoes,
Micro Basil, Balsamic Dressing
- SMOKED DUCK & FRISÉE
SALAD** GF DF 23.
Egg Yolk Confit, Pickled Apple,
Black Pepper & Mustard Dressing

pastas

- SPICY VODKA RIGATONI** V 17.
Spicy Vodka Sauce, Grated
Parmigiano-Reggiano, Micro Basil
- RIGATONI BOLOGNESE** 17.
Classic Ragù, Grated Parmigiano-
Reggiano, Micro Basil
- MUSHROOM TRUFFLE PENNE** V 19.
Truffle Cream Sauce, Grated Pecorino,
Shaved Fresh Truffle



plated

PRICED PER PERSON

mains

SWEET POTATO FONDANT VG GF 28.

Saffron Risotto, Wilted Kale,
King Oyster Mushrooms

STUFFED EGGPLANT VG GF 28.

Rustic Tomato Sauce, Watercress,
Roasted Fennel, Lentils, Puffed Wild Rice

TURMERIC-STEEPED CAULIFLOWER VG GF 28.

Sweet Potato Purée, Wild Rice Tabbouleh,
Green Olive Vierge

BBQ-SPICED CHICKEN LEG GF DF 28.

Corn Purée, Yukon Gold Potatoes, Grilled
Scallion, Cauliflower Florets, Chicken Jus

ARCTIC CHAR GF DF 32.

Green Pea Purée, Leek Confit,
Roasted Fennel

SEARED CHICKEN SUPRÊME GF DF 32.

White Bean Ragù, Blistered Cherry
Tomatoes, Sweet Potato,
Chicken Jus

MARINATED FLAT IRON STEAK GF 34.

Potato Purée, Wilted Spinach,
Oyster Mushrooms, Thyme Jus

GARLIC & OREGANO CORNISH HEN GF DF 34.

Wilted Kale, Fregola Sarda, Baby Carrots,
Castelvetro Olives, Chicken Jus

SEARED ATLANTIC SALMON DF 36.

Couscous Salad, Spinach,
Shaved Apple & Fennel

ROSEMARY SHORT RIB GF 40.

Grilled Broccolini, Potato Purée,
Red Wine Jus

GARLIC-RUBBED STRIP LOIN 54.

Truffle Potato Pavé, Chili Broccoli,
Chimichurri

MISO-GLAZED BLACK COD GF DF 60.

Gai Lan, Japanese Eggplant,
Red Peppers

BEEF TENDERLOIN GF 70.

Pomme Purée, Buttered Rapini,
Shaved Truffle, Thyme Jus

STEAK & LOBSTER GF 80.

Truffle Potato Pavé, Corn Purée,
King Oyster Mushrooms, Red Wine Jus

desserts

FLAN PARISIEN 14.

Vanilla Bean Custard, Pâte Sucrée,
Cinnamon Chantilly, Pickled Blueberries,
Tawny Port Caramel

CARAMEL TART 14.

Mascarpone Mousse, Salted Caramel
Whipped Cream, Peanut & Feuilletine
Crunch, Chocoalte Caramel Ganache

CHERRY & APPLE GALETTE 14.

Caramelized Apples, Red Wine Poached
Cherries, Crème Anglaise, Oat Crumble

STRAWBERRY SHORTCAKE 14.

Vanilla Sponge, Crème Fraîche Ganache,
Toasted Honey Meringue, Cake Crumble,
Sponge Toffee

LEMON CHEESECAKE PAVLOVA GF 15.

Cream Cheese Mousse, Lemon Curd, Wild
Blueberry Compote, Amaretti Streusel

CHOCOLATE CAKE 15.

54% Chocolate Ganache, Milk Chocolate
Buttercream, Milk Crumble, Dark
Chocolate Glaze, Chocolate Pearls

HAZELNUT BAR 15.

Hazelnut Feuilletine, Chocolate Crèmeux,
Passion Fruit Ganache, Candied
Hazelnuts, Coffee Caramel

Want to offer guests a choice? We're happy to prepare an additional selection! Speak with your catering manager for more details.



food stations

PRICED PER PERSON

petite plates CHEF-LED

MEZZI RIGATONI

choose one type

SPICY VODKA V

Spicy Vodka Sauce, Parmigiano-Reggiano, Micro Basil

CACIO E PEPE V

Fresh Truffle, Pecorino, Black Pepper

BOLOGNESE

Classic Ragù, Parmigiano-Reggiano, Basil

RISOTTO

choose one type

TRUFFLE MUSHROOM V GF

Shaved Truffle, Oyster & Cremini, Thyme, Parmigiano-Reggiano

MILANESE GF

Saffron Rice, Braised Short Rib, Rosemary

VERDISSIMO GF

Sweet Peas, Chili-marinated Shrimp, Basil

14.

POKE BOWL GF DF

choose soy-marinated salmon or tuna
Sushi Rice, Sesame, Edamame, Crispy Shallots, Pickled Onions

15.

ROASTED GARLIC BEEF

SHORT RIB GF

Mashed Potatoes, Pickled Pearl Onions, Red Wine Jus, Matchstick Potatoes

18.

HAWAIIAN GARLIC SHRIMP GF

Steamed Rice, Crispy Garlic, Butter Sauce, Spicy Shoyu Sauce, Lemon

14.

OYSTER & SHRIMP BAR GF DF

Shucked East Coast Oysters, Cocktail Shrimp, Classic Cocktail Sauce, Fresh Horseradish, Oranges, Lemons, Limes, Mignonette, Housemade Hot Sauce

18.

THAI FLAT IRON SALAD GF DF

Chopped Lettuce, Shredded Cabbage, Mint, Coriander, Shallots, Tangy Fish Sauce Vinaigrette

16.

HOISIN DUCK CONFIT DF

Scallion Pancakes, Cucumber, Scallions, Hoisin

16.

ARCTIC CHAR CEVICHE GF DF

Cucumber, Jalapeño & Red Onion Aguachile, Cilantro, Tortilla Crisps, Avocado

14.

GRILLED MOROCCAN SPICED CHICKEN LEG

Couscous Salad, Poached Apricot, Green Olives

14.

bits & bites SELF-SERVE

MEZZE STATION V

Hummus, Tzatziki, Baba Ghanoush, Tapenade, Marinated Feta, Sun-dried Tomatoes, Herbed Cucumber Salad, O&B Pickled & Marinated Vegetables, Pita Crisps & Flatbreads

14.

ANTIPASTO HARVEST TABLE

Cured Meats & 100km Cheeses, Marinated Vegetables & Olives, Artisanal Breads & Flatbreads

19.

EDO FISH & VEGETARIAN MAKI ROLLS

Wasabi, Soy Sauce
based on four pieces per person
minimum order of 25 guests

21.

SLIDER STATION

choose three types

15.

CHEESEBURGER

White Onion, Secret Sauce

SHORT RIB CHEESESTEAK

Green Peppers, Provolone, Onions

BRAISED PORK BELLY

Fresh Cucumber, Pickled Carrots, Cilantro

FRIED COD

Tartar Sauce, Pickles

EGGPLANT PARMESAN

Fior di Latte, Basil, Tomato

NASHVILLE CHICKEN

Sour Pickles, Creamy Slaw

JERK CHICKEN

Mango & Napa Slaw, Scallion Aioli

food stations

PRICED PER PERSON

street eats CHEF-LED

NOODLES choose one type
vegetarian option included

BROCCOLI & MUSHROOM GLASS NOODLES **VG** **GF**
Sweet Potato Noodles, Sesame, Carrot

CHILI & SPRING ONION **VG**
Tofu, Soy & Miso Soba Noodles, Cucumber, Mint

LEMONGRASS & LIME SHRIMP VERMICELLI **GF** **DF**
Rice Noodles, Nam Phrik, Mint, Basil, Pickled Carrots

SPICY PEANUT CHICKEN UDON **DF**
Peppers, Crushed Peanuts, Lime,
Udon Noodles

CHAR SIU CHOW MEIN **DF**
BBQ Pork, Scallions, Bean Sprouts

PITAS choose one type
vegetarian option included
served with pita bread, tomato & parsley salad,
housemade hot sauce

GARLIC & OREGANO CHICKEN SOUVLAKI
Tzatziki, Shaved Red Onions

BEEF SHAWARMA **DF**
Spice-rubbed Beef, Hummus, Tahini

VEGAN CORIANDER FALAFEL
Hummus, Tahini, Shaved Red Onions **VG**

LAMB KOFTA
Red Cabbage, Mint, Yoghurt Dressing

PORK BELLY 'SOUVLAKI' STYLE
Tzatziki, Shaved Red Onions

10. **TACOS** choose one type
vegetarian option included
served with corn & flour tortillas, pico de gallo, guacamole,
housemade hot sauce

CAULIFLOWER AL PASTOR **VG**
Caramelized Pineapple, Cherry Bomb Peppers, Cilantro

LAMB BARBACOA **DF**
Lamb Shoulder, Barbacoa Sauce, White Onion, Cilantro

CHICKEN TINGA **DF**
Chipotle, Serrano Peppers, Pickled Onions

MOJO DE AJO SHRIMP **DF**
Avocado Chunks, Savoy Cabbage, Pickled Chilies

PORK CARNITAS **DF**
Mole Verde, Toasted Pumpkin Seeds, White Onion

12.



food stations

PRICED PER PERSON

street eats CHEF-LED

MEATBALLS choose one type
vegetarian option included

NONNA'S MEATBALL
Creamy Polenta, Fried Rosemary, Pecorino

GARLIC & GINGER CHICKEN MEATBALL GF DF
Rice, Bok Choy, Scallions

LAMB KEEMA MEATBALL GF
Potatoes, Yoghurt, Basmati, Cilantro

SWEDISH CHICKEN MEATBALL
Creamy Gravy, Garlic Potatoes, Curly Parsley

SALAD BAR choose two types

O&B GREENS VG GF
Shaved Carrot, Compressed Cucumber,
Crispy Chickpeas, Preserved Lemon Dressing

ICEBERG SALAD VG GF
Tomatoes, Cucumber, Avocado Dressing,
Crispy Shallots

ROASTED GARLIC CAESAR SALAD V GF
Romaine, Smoked Bacon, Lemon, Garlic Caesar Dressing

SUN-DRIED TOMATO PASTA SALAD V
Cucumber, Feta, Apricot, Lemon, Kale

MOZZARELLA & TOMATO SALAD V GF
Micro Basil, Balsamic Dressing

10. **BBQ** choose meat & one side
served with pickles, hot sauce & cornbread muffin

BABY BACK RIBS
Ancho BBQ Sauce

BBQ SMOKED BRISKET
Carolina Mustard Sauce

SMOKED CHICKEN DRUMSTICKS
Charred Onion BBQ Sauce

SIDES
Baked Mac & Cheese, Creamy Coleslaw, Brisket Ends,
Baked Beans, Grilled Corn on the Cob, Creamy Potato Salad

10.

food stations

PRICED PER PERSON

sweet treats CHEF-LED

SWEET CHARCUTERIE TABLE

Chocolate Bark, Pretzels, Shortbread, Biscotti Chocolate Strawberries, Caramel Popcorn, Macarons, Berries

O&B ARTISAN DESSERT TABLE

An indulgence of our favourite mini desserts

STICKY TOFFEE PUDDING

Warm Creme Anglaise, Bourbon Caramel, Graham Streusel, Candied Pecans, Whipped Creme Fraiche

SHORTCAKE

Vanilla Shortcake, White Chocolate Chantilly, Lemon Curd, Macerated Strawberries, Wild Blueberry Compote, Caramelized Peaches

CRAZY FOR CANNOLI

Traditional & Chocolate-dipped Shells
Lemon, Chocolate, Hazelnut Ricotta Filling Pistachios, Candied Orange, Mini Chocolate Chips, Chocolate-covered Espresso Beans

TIRAMISU

Mascarpone Mousse, Savoiardi, Espresso Syrup, Cocoa
(contains gelatin)

15. **CRÊPE BURRITO** 14.
White Chocolate Chantilly, Chocolate Mousse, Brûléed Banana, Macerated Strawberries, Caramelized Pineapple, Crème Anglaise, Salted Caramel, Chocolate Sauce, Toasted Nuts, Brownie Crumble, Feuilletine

15. **EDIBLE GARDEN** 16.
Dark Chocolate Mousse, Chocolate Cake 'Soil', Black Sesame Stones, 'Moss' Sponge Cake, Edible Flowers & Herbs

14. **ARTISANAL PIES & NITRO ICE CREAM** choose two types 20.
Classic Pumpkin
Cinnamon & Apple,
Cranberry & Wild Blueberry
Maple Pecan
minimum 100 people

15.
10.



VEGETARIAN



VEGAN



GLUTEN-FREE



DAIRY-FREE



passed late-night

PRICED PER ITEM

savoury

SMOKY CHICKEN DRUMETTE GF DF

Hot & Sassy

BUFFALO FRIED CAULIFLOWER VG GF

Lime, Dill

CHICKEN & WAFFLE SLIDERS

Maple Syrup, Waffle

MINI CHEESE BURGER

Cheddar, Pickle, White Onion, Secret Sauce

PEPPERONI & CHEESE DETROIT-STYLE PIZZA

Creamy Garlic

TRUFFLE MUSHROOM DETROIT-STYLE PIZZA V

Creamy Garlic

SMOKED BRISKET POUTINE BOX

Cheese Curds, Beef Jus, Roasted New Potatoes

TATER TOTS BOX

Nacho Cheese Sauce, Pickled Jalapeños

CHAR SIU CHOW MEIN BOX DF

BBQ Pork, Scallions, Bean Sprouts

sweet

4. SWEET DONUT BITES 4.

Chocolate-glazed with Oreo Cookie, Birthday Cake, PB & J

4. PASSION FRUIT MERINGUE TART 4.

CHERRY CHOCOLATE MILLE-FEUILLE 4.

5. PECAN BUTTER TART 4.

5. NANAIMO 4.

RASPBERRY PROFITEROLE 4.

5. ORANGE UPSIDE DOWN CAKE 4.

5. HAZELNUT ECLAIR 4.

FLOURLESS CHOCOLATE CAKE GF 4.

6. STRAWBERRY MERINGUE & LIME VG 4.

7. LEMON PISTACHIO CAKE VG 4.

7.



wine list

sparkling

MONTELLIANA PROSECCO

Veneto, Italy

68.

CAVE SPRING 'O&B SPARKLE & BUZZ'

Niagara, Ontario

72.

TAITTINGER BRUT RÉSERVE

Champagne, France

170.

white

CAVE SPRING 'O&B WHITE' CHARDONNAY

Niagara, Ontario

47.

FONTAMARA PINOT GRIGIO

Terre di Chieti, Italy

49.

GIULIO STRACCALI PINOT GRIGIO

Lombardy, Italy

54.

CAVE SPRING 'CANOE' RIESLING

Niagara, Ontario

60.

LES JAMELLES SAUVIGNON BLANC

Pays d'Oc, France

59.

MAP MAKER SAUVIGNON BLANC

Marlborough, New Zealand

75.

JEAN-LUC COLOMBO 'LA VIOLETTE' VIOGNIER

Rhône, France

78.

rosé

CAVE SPRING 'ESTATE' ROSÉ

Niagara, Ontario

52.

red

CAVE SPRING 'O&B RED' CABERNET FRANC

Niagara, Ontario

47.

FONTAMARA 'QUATTRO'

Abruzzo, Italy

49.

GIULIO STRACCALI CHIANTI

Tuscany, Italy

54.

MAS BUSCADOS TEMPRANILLO-PETIT VERDOT

Castilla, Spain

54.

LES JAMELLES CABERNET SAUVIGNON

Pays d'Oc, France

59.

VELENOSI MONTEPULCIANO-SANGIOVESE

Marche, Italy

67.

SOLID GROUND PINOT NOIR

California

75.



beverages

non-alcoholic

FRESHLY BREWED COFFEE per person	2.50
DECAFFEINATED, BLACK & SPECIALTY TEAS per person	2.50
SOFT DRINK	2.50
SPARKLING & STILL MINERAL WATER (355ML)	3.
BOTTLED JUICE	3.
SAN PELLEGRINO SPARKLING FRUIT & TEA BEVERAGES	5.
WAKE WATER (355ML)	5.
FRESHLY PRESSED JUICES (355ML)	7.
FRESHLY PRESSED LEMONADES (355ML)	7.
SPARKLING & STILL MINERAL WATER (750ML)	9.
NON-ALCOHOLIC BEER	7.

spirit-free cocktails

LYCHEE ICED TEA Green Tea, Lychee Purée, Vanilla, Lemon	6.
WATERMELON REFRESH Watermelon, Smoked Lime, Mint	6.
TEA THYME White Tea, Thyme Honey Syrup, Lemon	8.
PIÑA INFERNO Pineapple Juice, Jalapeño Agave Syrup, Lime, Coconut Water	8.
BLACK ROSE Black Cherry, Lemon, Rose Water, Soda	10.
MISO MULE Caramel, Miso, Yuzu, Ginger Beer	10.



bar

beer & cider

Standard	10.
Premium	11.50

tequila PER OZ

Sauza Silver	12.
--------------	-----

premium bar PER OZ

Dillon's Selby Vodka	
Dillon's Selby Gin	
Havana Club Añejo Reserva Rum	
Crown Royal Rye	
Bulleit Bourbon	
Johnnie Walker Red Label Blended Scotch	

ready-to-drink cocktails

Standard	14.
Premium	16.

classic cocktails

SAVOIE 75	15.
Gin, Lemon, Elderflower Liqueur, Prosecco	

APEROL SPRITZ	15.
Aperol, Lemon, Sparkling Wine, Soda, Orange	

MINT JULEP	15.
Johnnie Walker Red Label Scotch Whisky, Mint, Bitters	

specialty cocktails

PEAR TREE	15.
Añejo Rum, Ginger Beer, Pear Nectar, Lime	

CUCAMELON REFRESHER	16.
Dillon's Vodka, Watermelon, Cucumber, Lime, Thyme Syrup	

GARDEN PARTY	16.
Rose Cider, Dillon's Selby Berry Bliss Gin, Hibiscus, Lemon	

RASPBERRY MOJITO	16.
Añejo Rum, Fresh Raspberries, Mint, Lime	

ELDERFLOWER COLLINS	19.
Dillon's Gin, Elderflower Liqueur, Thyme Syrup, Soda	

premium bar package

Open bar for one-hour reception before dinner and for five hours after dinner. Wine only with dinner.

PREMIUM BAR RAIL

Dillon's Selby Vodka, Dillon's Selby Gin, El Dorado 5 Year Old White Rum, Crown Royal Rye, Bulleit Bourbon, Johnnie Walker Red Label Scotch Whisky, Triple Sec, Campari, Vermouth

—

BEER & CIDER

Standard

—

HOUSE WINES

Cave Spring 'O&B White' Chardonnay
Cave Spring 'O&B Red'
Cabernet Franc

—

NON-ALCOHOLIC BEVERAGES

Pop & Juice

—

FRESHLY BREWED COFFEE & TEA

65.