



Bonne Nuit

EVENT PACKAGE

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menu items listed in this package are subject to change based on seasonal availability.

Menu Packages

PRICED PER PERSON · MINIMUM 20 PERSONS

additional canapé +5 additional small plate +18 additional food station +20

ST. TROPEZ

HARVEST BOARD

*selection of cheeses, meats, crudités, dips,
olives, pickles, bread, crackers*

CHEF'S SEASONAL CANAPÉS

*selection of three seasonally-inspired
canapés, which will include vegetarian,
seafood and meat creations*

PASSED SMALL PLATES

selection of two small plates

60

CANNES

HARVEST BOARD

*selection of cheeses, meats, crudités, dips,
olives, pickles, bread, crackers*

CHEF'S SEASONAL CANAPÉS

*selection of three seasonally-inspired
canapés, which will include vegetarian,
seafood and meat creations*

PASSED SMALL PLATES

selection of two small plates

CHEF-MANNED FOOD STATION

selection of one food station

80

MONACO

HARVEST BOARD

*selection of cheeses, meats, crudités, dips,
olives, pickles, bread, crackers*

CHEF'S SEASONAL CANAPÉS

*selection of three seasonally-inspired
canapés, which will include vegetarian,
seafood and meat creations*

PASSED SMALL PLATES

selection of two small plates

CHEF-MANNED FOOD STATION

selection of one food station

PETIT FOURS

*chef's selection of decadent mini sweets
four pieces*

110

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CANAPÉS

PRICED PER PIECE · MINIMUM ONE DOZEN ORDER PER ITEM
3-4 PIECES PER PERSON RECOMMENDED FOR A ONE-HOUR RECEPTION
MAXIMUM SIX SELECTIONS PER EVENT

VEGETARIAN

PANISSE <i>pumpkin & chili jam</i>	4.50
TOMATO TARTELETTE <i>whipped boursin, olives</i>	5
CARAMELIZED ONION TART <i>tapenade, thyme</i>	5
MUSHROOM & TRUFFLE VOL AU VENT	5
TRUFFLED FRIES <i>aïoli</i>	6

SEAFOOD

OYSTER <i>mignonette, lemon</i>	5
DEVILLED CRAB ŒUF <i>mayonnaise, watercress</i>	6
SMOKED SALMON CRÊPE <i>cream cheese, pickled cucumber, dill</i>	6
SCALLOP TARTARE <i>yuzu, ponzu, nori</i>	6
SHRIMP TEMPURA <i>sauce raifort</i>	6

MEAT

RÔTISSERIE CHICKEN ROLL <i>cheese curds, gravy, pommes allumettes</i>	6
GOUGÈRE MADAME <i>mornay sauce, gruyère, ham, egg yolk</i>	6
FOIE GRAS, DUCK & PORK TERRINE <i>brioche, apple & fennel moutarde</i>	6
BEEF TARTARE CROSTINI <i>egg yolk, gherkins, capers</i>	6
LAMB TARTARE <i>green harissa, sesame, taro chips</i>	6
BEEF SLIDER <i>comté, mustard</i>	7

SWEET

CHOCOLATE BONBON <i>pistachio & raspberry</i>	4.50
PROFITEROLE <i>crème pâtissière, strawberry</i>	4.50
MINI PAVLOVA <i>crème chantilly, blueberry, passion fruit</i>	4.50
TRUFFLED BRIE <i>fig jam, buckwheat cracker</i>	6
MACARON <i>pumpkin spice</i>	6

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Small Plates

PRICED PER PLATE · MINIMUM ORDER OF 15 PER SELECTION

VEGETARIAN

MUSHROOM TARTARE	<i>truffle cream, house crisps</i>	16
SPINACH & RICOTTA RAVIOLI	<i>parmesan cream</i>	18
WILD & TAME MUSHROOM RISOTTO	<i>artichoke crisps, parmigiano-reggiano</i>	18

MEAT

BEEF TARTARE	<i>harissa, mustard, shallots, egg yolk, house crisps</i>	18
BRAISED DUCK POUTINE	<i>cheese curds, fries</i>	18
RÔTISSERIE CHICKEN PITA	<i>hummus, harissa, tomato</i>	18

SEAFOOD

SCALLOP TARTARE	<i>yuzu, tamari, sansho pepper, nori crisps</i>	20
SEARED TROUT	<i>beluga lentils, sauce grenobloise, crispy kale</i>	22
CRAB & SHRIMP SALAD	<i>brioche roll, bibb lettuce, pommes allumettes</i>	25

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FOOD STATIONS

PRICED PER PERSON · MINIMUM 15 PERSONS PER SELECTION
FOOD STATIONS NEED TO BE REFLECTIVE OF THE FULL GUEST COUNT

MEAT CHEF-LED

PROVENÇAL BEEF SHORT RIB DAUBE <i>pomme purée, persillade</i>	22
RÔTISSERIE PORCHETTA <i>brioche bun, gherkin mayonnaise, mint pistou</i>	22
RÔTISSERIE CHICKEN <i>chicken fat roasted potatoes, gravy</i>	22

PASTA CHEF-LED

MACARONI GRATIN <i>truffle, comté, cheese curds, emmental</i>	20
GNOCCHI PUTTANESCA <i>anchovies, tomato, capers, olives, basil, parmigiano-reggiano</i>	22
MUSHROOM RISOTTO <i>wild & tame mushrooms, crème fraîche, parmigiano-reggiano, chives</i>	22

SEAFOOD CHEF-LED

OYSTERS <i>traditional accompaniments</i>	18
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SWEET

PETIT FOURS <i>chef's selection, four pieces</i>	16
MACARON TOWER <i>50 macarons</i>	250

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Enhancements

SHOW STOPPERS

SEAFOOD TOWER 299
oysters, shrimp cocktail, seasonal tartare, crab claws, lobster claws, chef's curated accompaniments
serves 5-6

CAVIAR STATION 1500
three seasonal caviar selections (100g each) served with potato crisps, crème fraîche d'isigny, chef's curated accompaniments
serves 20

PLATTERS SERVES 3-4

SEASONAL FRUIT 15

CRUDITÉS & MARINATED VEGETABLES 25
seasonal selection, whipped chickpeas, labneh

CHARCUTERIE 30
selection of cured meats, olives, pickles, mustard, bread

CHEESE BOARD 30
selection of domestic & french cheeses, dried & seasonal fruits, bread, crackers

SWEETS

MACARON TOWER 250
50 macarons

PARIS-BREST TIERED CAKE 200
three tiers, hazelnuts, orange, praline cream
serves 13-15 • minimum one week advance notice required

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BEVERAGES

COCKTAILS

PLUME NEGRONI 17

dillon's selby gin, campari, sweet vermouth, lillet blanc, strawberry syrup, orange bitters

ESPRESSO MARTINI 17

smirnoff vodka, kahlúa, cold brew

EN PROVENCE 17

dillon's selby pineapple honey gin, campari, grapefruit, lemon, champagne syrup, soda

BEE'S KNEES 15

dillon's selby pineapple honey gin, noa elderflower syrup, honey, lemon

CUSTOM COCKTAIL MP

Allow us to craft a one-of-a-kind cocktail tailored to your gathering.

NO & LOW ALCOHOLIC COCKTAILS

ST. TROPEZ 14

hp juniper agave tequila, agave, lime, passion fruit

NOT-SO APEROL SPRITZ 12

noa italian aperitivo, soda, orange

FAUX NEGRONI 14

noa aperol, osco le rouge argent, hp juniper, strawberry

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Wine List

SPARKLING

Cabert Prosecco, Friuli, Italy	78
Bernard Fouquet Brut, Vouvray, Loire Valley, France	88
Michel Mailliard Cuvée Gregory 1er Cru Brut, Champagne, France	180

ROSÉ

Domaine La Grande Bauquière, Provence, France	78
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WHITE

Château Sancerre 'Le Petit Connectable', Loire Valley, France	74
Serenissima Pinot Grigio, Veneto, Italy	78
Château Haut-Grelot Sauvignon Blanc, Bordeaux, France	82
Torrent Bay Sauvignon Blanc, Motueka, New Zealand	82
Westcott 'Estate' Chardonnay, Niagara Escarpment, Ontario	95

RED

Comte Alexandre Pierre, Côtes du Rhône, France	75
Château Nicoleau Merlot Côtes de Bourg, Bordeaux, France	78
Collovray & Terrier 'Notre Côté Sud' Pinot Noir, Languedoc, France	84
Lucien Joseph Bourgogne Pinot Noir, Burgundy, France	98
Château Lestrille Capmartin, Bordeaux Supérieure, France	100
Château Puy 'Duc des Nauves', Bordeaux, France	108

CHAMPAGNE STATION MP

Raise a glass of bubbles and toast your celebration in style.

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