

BRAVEN



Oliver & Bonacini Hospitality
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oliverbonacinievents.com

PLATED LUNCH

priced per person

MENU A | 48

GREEN SALAD

mixed greens, charred green onion vinaigrette, heirloom tomatoes,
sumac onion, shaved apple, pepitas, aged white cheddar

—

TUNA BOWL

fried wontons, sweet rice, avocado, edamame, cucumber

—

SWEET TREATS TO-GO

—

FRESHLY BREWED COFFEE & SELECTION OF TEAS

MENU B | 52

GREEN SALAD

mixed greens, charred green onion vinaigrette, heirloom tomatoes,
sumac onion, shaved apple, pepitas, aged white cheddar

—

BURGER

6oz patty, Armstrong cheddar, lettuce, red onion,
sesame bun, thousand island, skinny fries

—

SWEET TREATS TO-GO

—

FRESHLY BREWED COFFEE & SELECTION OF TEAS

PLATED LUNCH

priced per person

MENU C | 58

BRAVEN CAESAR SALAD

creamy caesar, romaine, balsamic & garlic,
Parmigiano-Reggiano, pangrattato, bacon

—

MAC & CHEESE

rigatoni, mornay, lakeside cheese curds, aged white cheddar, toasted breadcrumbs

—

SWEET TREATS TO-GO

—

FRESHLY BREWED COFFEE & SELECTION OF TEAS

MENU D | 62

BRAVEN CAESAR SALAD

creamy caesar, romaine, balsamic & garlic,
Parmigiano-Reggiano, pangrattato, bacon

or

DAILY SOUP

—

CURRY BOWL

coconut green curry, baby bok choy, roasted cauliflower, green beans,
steamed rice, sumac onion

or

BURGER

6oz patty, Armstrong cheddar, lettuce, red onion,
sesame bun, thousand island, skinny fries

or

STEAK FRITES

6oz flat iron, hickory-spiced fries,
marinated tomatoes, poblano chimichurri

—

CARROT CUPCAKE

vanilla ice cream, candied walnuts,
caramelized carrot purée

—

FRESHLY BREWED COFFEE & SELECTION OF TEAS



CANAPÉS

*priced per piece · minimum order of three dozen per item
four pieces per person recommended for a one-hour reception*

VEGETARIAN

CABBAGE & CARROT SPRING ROLL	Pommery plum sauce	5
TOMATO & RED PEPPER BRUSCHETTA	balsamic, Parmigiano-Reggiano, grilled focaccia	5
MUSHROOMS ON TOAST	wild & tame mushrooms, sourdough focaccia, aged gouda	5
SPANAKOPITA	spinach, fresh cheese, tzatziki	5

SEAFOOD

COCONUT SHRIMP	spicy aioli	5
SEARED TUNA	lime soy dressing, cucumber	5.50
SMOKED SALMON	grilled focaccia, crème fraîche, chive	6
BRAVEN SHRIMP COCKTAIL	tomato, horseradish	6

MEAT

FRIED CHICKEN	blueberry syrup, waffle	6
BEEF TARTARE	mustard emulsion, capers, anchovies, organic yolk, grilled focaccia	6
LAMB KOFTA	tzatziki cucumber	6
SHORT RIB	croquette, horseradish aioli, chives	7
ROSEMARY BEEF SPIEDINI	truffle aioli	7.50

CHEF'S SELECTION

Not sure what to select? Leave it to Chef, who will create a seasonally inspired selection of three canapés per person, which will include one vegetarian, seafood, and meat creation.

26 per person

RECEPTION PLATTERS

priced per person · minimum 20 people

FINE DOMESTIC & INTERNATIONAL CHEESE

preserves, artisanal bread & crisps,
nuts, honey comb

18

FRESH FRUIT & BERRIES

seasonal selection

14

SWEET TREATS

Chef's selection of cookies, bars,
squares & cakes

19

MEAT PLATTER

mixed charcuterie, local mustards & pickles,
artisanal crisps

21

BRAVEN SHRIMP COCKTAIL

traditional cocktail sauce, lemon

18

OUT OF THE GARDEN

fresh crudités, housemade dips

12

COASTAL OYSTERS

served on the half shell, nasty sauce, fresh horseradish,
mignonette, lemon

18



PLATED DINNER

priced per person

MENU A | 84

DAILY SOUP

or

BRAVEN CAESAR SALAD

creamy caesar, romaine, balsamic & garlic,
Parmigiano-Reggiano, pangrattato, bacon

—

PAN-ROASTED CHICKEN SUPRÊME

glazed carrots, roasted baby potatoes, pan jus

or

CURRY BOWL

coconut green curry, baby bok choy, roasted cauliflower,
green beans, steamed rice, sumac onion

—

PHYLLO-WRAPPED CHEESECAKE

pan-fried in butter, fruit compote

—

FRESHLY BREWED COFFEE

& SELECTION OF TEAS

MENU B | 98

DAILY SOUP

or

BRAVEN WEDGE SALAD

fresh iceberg lettuce, dill green goddess dressing,
blue cheese, edamame, tomato, house pickles

—

SHORT RIB

glazed carrot, mashed potatoes, crispy onion ring,
brown butter Hollandaise

or

KING SALMON

charcoal beets, risotto, fennel salad

or

PAPPARDELLE

rosé sauce, shaved pecorino

—

PHYLLO-WRAPPED CHEESECAKE

pan-fried in butter, fruit compote

or

CARROT CUPCAKE

vanilla ice cream, candied walnuts,
caramelized carrot purée

—

FRESHLY BREWED COFFEE

& SELECTION OF TEAS

PLATED DINNER

priced per person

MENU C | 110

DAILY SOUP

or

BRAVEN CAESAR SALAD

romaine, creamy caesar, balsamic & garlic,
Parmigiano-Reggiano, housemade bacon bits,
focaccia bread crumbs

or

TUNA TARTARE

avocado, lime soy dressing, wonton crisps

—

STEAK FRITES

8oz flat iron, hickory-spiced fries,
marinated tomatoes, poblano chimichurri

or

KING SALMON

charcoal beets, risotto, fennel salad

or

CURRY BOWL

coconut green curry, baby bok choy,
roasted cauliflower, green beans,
steamed rice, sumac onion

—

PHYLLO-WRAPPED CHEESECAKE

pan-fried in butter, fruit compote

or

CHOCOLATE BROWNIE

amaretto caramel, whipped fudge,
vanilla bean gelato

—

FRESHLY BREWED COFFEE

& SELECTION OF TEAS

MENU D | 134

BRAVEN WEDGE SALAD

fresh iceberg lettuce, dill green goddess dressing,
blue cheese, edamame, tomato, house pickles

or

SHRIMP COCKTAIL

classic red cocktail sauce, horseradish, lemon

or

ROASTED BONE MARROW

grilled bread, gherkin, gremolata, maple sugar

or

BEEF TARTARE

mustard emulsion, capers, anchovies,
organic yolk, grilled focaccia

—

KING SALMON

charcoal beets, risotto, fennel salad

or

ALBERTA LAMB SHANK

creamy polenta, braised onion,
red wine demi, crispy garlic

or

12OZ PRIME BEEF STRIPLOIN

mashed potatoes, grilled broccolini, sauce chasseur

or

CURRY BOWL

coconut green curry, baby bok choy,
roasted cauliflower, green beans,
steamed rice, sumac onion

—

PHYLLO-WRAPPED CHEESECAKE

pan-fried in butter, fruit compote

or

CHOCOLATE BROWNIE

amaretto caramel, whipped fudge,
vanilla bean gelato

—

FRESHLY BREWED COFFEE &

SELECTION OF TEAS

BUTCHER'S CUT

served with mashed potatoes, braised onion and your choice of sauce
butcher's cuts typically serve 2-3 guests

32oz PORTERHOUSE	220	20oz CHÂTEAUBRIAND	225
42oz TOMAHAWK	250	JAPANESE WAGYU	MP
26oz P.E.I. BONE-IN RIB EYE	170	BRAVEN AGED	MP

SAUCES & BUTTERS

CREAMY HORSERADISH	5
POBLANO CHIMICHURRI	5
PEPPERCORN	5
GARLIC, HERB & PEPPER	5
BLUE CHEESE	5

SIDES

WHIPPED MASHED POTATOES sour cream, chives, brown butter crumble	15
BEEF FAT ROASTED CARROTS	13
JUMBO SHRIMP	42
GRILLED BROCCOLINI	12
SAUTÉED SHERRY MUSHROOMS	19
TRUFFLE FRIES truffle garlic aioli	18
ROASTED BABY POTATOES herb butter	14

KIDS MENU

priced per child

MENU 1 | 24

VEGETABLE SPRING ROLL

—

BEEF SLIDER

SKINNY FRIES

—

FLOURLESS CHOCOLATE CAKE

or

VANILLA ICE CREAM

chocolate sauce

MENU 2 | 28

VEGGIES & DIP

housemade ranch

or

VEGETABLE SPRING ROLL

—

MAC & CHEESE

cheesy mornay sauce

or

CHICKEN FINGERS & FRIES

plum sauce

—

FLOURLESS CHOCOLATE CAKE

or

VANILLA ICE CREAM

chocolate sauce