ALCHEMY

Fall/Winter 2026-2027

Oliver & Bonacini Hospitality
416.364.1211 · events@oliverbonacini.com
oliverbonacinievents.com





Small Plates

115. per person · 20 person maximum

choose two appetizers, three mains and two desserts

Appetizers

Caesar Salad romaine, pork belly, parmigiano-reggiano, creamy horseradish dressing

Creamy Seafood Chowder haddock, clams, salmon, potato, celery, herbs

Beet Carpaccio goat cheese, miso & tahini, salsa verde

Artisan Salad artisan greens, pickled red onions, strawberries, toasted almonds, strawberry vinaigrette (V)(DF)(GF)

Mains

Braised Beef Short Rib pomme purée, mushrooms, crispy onions, veal jus (GF)

Shrimp Risotto shrimp, roasted tomatoes, lemon herb butter (GF)

Seared Salmon short-grain rice, brussels sprouts, maple mustard glaze (DF)(GF)

Seared 10oz New York Strip Loin house-cut fries, roasted carrot, smoked tomato jus

Chicken Suprême thyme-roasted potatoes, seasonal vegetables, chicken jus (DF)

Roasted Cauliflower Steak charred kale, salsa verde, crispy chickpeas (VG)(DF)(GF)

Desserts

Pear Galette oat crumble, vanilla ice cream (V)

Espresso Crème Brûlée maple chantilly cream, caramelized sugar (V)(GF)

Gluten-free Chocolate Torte italian meringue, graham biscuit (VG)(GF)

Coconut Rice Pudding cinnamon, toasted coconut, mango coulis (VG)(GF)

(V) vegetarian · (VG) vegan · (DF) dairy-free · (GF) gluten-free

menus and pricing are subject to change based on seasonal availability

prices exclude tax & gratuity



Canapés

priced per piece · minimum order of one dozen per item

4 pieces per person recommended for a one-hour reception

Vegetarian

Gougère everything seasoning, gruyère (V)	5.
Mac & Cheese Bite housemade ketchup (V)	5.
Crispy Cauliflower salsa roja (VG)(DF)	5.
Medjool Date fromage mousse, chili crunch (VG)(GF)	5.5
Vegan Meatball marinara sauce (VG)(DF)(GF)	5.5

Seafood

Ahi Tuna Sushi Roll nori, sushi rice, cucumber, spicy mayo (GF)	5.
Tempura Shrimp lime, chili (DF)(GF)	5.5
Sesame Seared Tuna scallion aïoli (DF)(GF)	5.5
Shrimp Cocktail jalapeño, cilantro, cocktail sauce	6.
Salmon Basket crispy rice paper, cucumber, spicy mayo (DF)	7.5
Lobster Tostada avocado, cilantro, lime (DF)	7.5

Meat

Chicken Satay cucumber, garlic yoghurt (DF)(GF)	5.
Braised Chicken Quesadilla avocado crema, monterey jack	5.5
Cheeseburger Profiterole monterey jack, roma tomato	5.5
Pulled Pork Croquette mustard aïoli	5.5
Steak Frites pommes gaufrettes	5.5
Beef Puff date chutney (DF)	5.5

Dessert

Brownie Bites (V)	4.
Macaron (V)	4.
Strawberry Tartlet (V)	4.5
Churros (V)	4.5

Table Platters (priced per person · minimum 10 people)

Fruit Platter seasonal fruit, berries	9.
Vegetable Garden fresh dip, assorted crudités, corn tortilla chips	12.
Cured Meats housemade pickled vegetables & mustard, artisanal bread	16.
Dessert Table chef-inspired selection	16.
Shrimp Cocktail cocktail sauce, lemon (DF)(GF)	17.
Canadian Cheeses fresh fruit, compote, smoked nuts, artisanal crostini	18.

Chef's Selection

Not sure what to select? Leave it to Chef, who will create a seasonally inspired selection of four canapés per person, which will include a variety of options.

18. per person

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