

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

PLATED LUNCH

priced per person

PACKAGE A | 49

APPETIZER
one selection

—

MAIN COURSE
two selections

—

DESSERT
cookies to go

—

FRESHLY BREWED COFFEE
& SELECTION OF TEAS

PACKAGE B | 57

APPETIZER
one selection

—

MAIN COURSE
two selections

—

DESSERT
one selection

—

FRESHLY BREWED COFFEE
& SELECTION OF TEAS

PACKAGE C | 64

APPETIZER
two selections

—

MAIN COURSE
three selections

—

DESSERT
one selection

—

FRESHLY BREWED COFFEE
& SELECTION OF TEAS

PACKAGE D | 68

APPETIZER
two selections

—

MAIN COURSE
three selections

—

DESSERT
two selections

—

FRESHLY BREWED COFFEE
& SELECTION OF TEAS

Make It Your Own

ADDITIONAL APPETIZER SELECTIONS 14 each

ADDITIONAL MAIN-COURSE SELECTIONS 23 each

ADDITIONAL DESSERT SELECTIONS 10 each

Custom requests may be accommodated
on a case-by-case basis.

(V) vegetarian · (GF) gluten-free | menus & pricing are subject to change based on seasonal availability | prices exclude tax & gratuity

PLATED LUNCH

APPETIZER

SMALL BRAVEN CAESAR SALAD (V)
romaine, creamy caesar, balsamic + garlic, Parmigiano-Reggiano, focaccia bread crumbs

CONFIT SQUASH SALAD quinoa, shaved kale, pecans, apple cider vinaigrette (V, GF)

PHYLLO BAKED BRIE preserved stone fruit, crackers (V)

BEEF TARTARE horseradish, capers, chives, herb oil, pickled radish, grilled bread

PUMPKIN + GINGER SOUP cassava chips (V, GF)

SPICY TUNA ROLL ahi tuna loin, sriracha aïoli, avocado, miso cucumber (GF)

SHRIMP COCKTAIL cocktail sauce, lemon (GF)

MAIN COURSE

MUSHROOM RAVIOLI wild mushroom duxelle, brown butter sauce, herb oil, celeriac purée (V)

CURRY BOWL coconut green curry, baby bok choy, roasted cauliflower, carrot, steamed rice, pickled onion (V, GF)

WAGYU BURGER 6oz patty, cheddar, lettuce, pickle aïoli, sesame bun, fries

SPAGHETTI + POMODORO SAUCE housemade pasta, fresh tomato sauce, Parmigiano-Reggiano (V)

BEEF BOWL marinated bbq beef, steamed rice, fried egg, confit ginger, chili crunch, soy cabbage

STEAK FRITES 8 oz flat iron, spiced fries, marinated tomatoes, poblano chimichurri

GRILLED SALMON baby bok choy, beurre blanc, salmon roe, herb oil

DESSERT

COOKIES TO GO housemade, rotating flavours

CARROT CUPCAKE candied walnuts, cream cheese icing

FRIED CHEESECAKE wrapped in phyllo, pan fried in butter, berry compote

CHOCOLATE BROWNIE whipped white chocolate ganache, amaretto caramel (GF)

CRÈME BRÛLÉE rotating flavours (GF)

ICE CREAM & SORBET (GF)



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 aïoli	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 aïoli, chives	7
ROSEMARY BEEF SPIEDINI truffle aïoli	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

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RECEPTION PLATTERS

priced per person · minimum 20 people

FINE DOMESTIC & INTERNATIONAL CHEESE

preserves, artisanal bread & crisps,
nuts, honeycomb

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

PACKAGE A | 86

APPETIZER
two selections
—
MAIN COURSE
two selections
—
DESSERT
one selection
—
FRESHLY BREWED COFFEE
& SELECTION OF TEAS

PACKAGE B | 98

APPETIZER
two selections
—
MAIN COURSE
three selections
—
DESSERT
two selections
—
FRESHLY BREWED COFFEE
& SELECTION OF TEAS

PACKAGE C | 110

APPETIZER
three selections
—
MAIN COURSE
four selections
—
DESSERT
two selections
—
FRESHLY BREWED COFFEE
& SELECTION OF TEAS

PACKAGE D | 134

APPETIZER
four selections
—
MAIN COURSE
four selections
—
DESSERT
two selections
—
FRESHLY BREWED COFFEE
& SELECTION OF TEAS

Make It Your Own

ADDITIONAL APPETIZER SELECTIONS 16 each

ADDITIONAL MAIN-COURSE SELECTIONS 28 each

ADDITIONAL DESSERT SELECTIONS 10 each

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on a case-by-case basis.

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PLATED DINNER

APPETIZER

BRAVEN CAESAR SALAD
romaine, creamy caesar, balsamic + garlic, Parmigiano-Reggiano, focaccia bread crumbs (V)

GREEN SALAD charred green onion vin, marinated tomatoes + fennel, toasted seeds (V, GF)

PHYLLO BAKED BRIE preserved stone fruit, crackers (V)

BEEF TARTARE horseradish, capers, chives, herb oil, pickled radish, grilled bread

PUMPKIN + GINGER SOUP crisps (V, GF)

SPICY TUNA ROLL ahi tuna loin, sriracha aïoli, avocado, miso cucumber (GF)

SHRIMP COCKTAIL cocktail sauce, lemon (GF)

BLACK SALSIFY PÂTÉ caramelized salsify, port gel, pickled morels, mustard, crisps (V, GF)

MAIN COURSE

MUSHROOM RAVIOLI wild mushroom duxelle, brown butter sauce, herb oil, celeriac purée (V)

CURRY BOWL coconut green curry, baby bok choy, roasted cauliflower, carrot, steamed rice, pickled onion (V, GF)

PAN-ROASTED CHICKEN SUPREME grilled broccolini, fingerling potatoes, red wine demi (GF)

SPAGHETTI + POMODORO SAUCE housemade pasta, fresh tomato sauce, Parmigiano-Reggiano (V)

LOBSTER MAFALDA PASTA poached lobster tail, garlic cream

BRAISED BEEF SHORT RIB harissa carrots, mashed potatoes, onion ring, brown butter hollandaise

12OZ STRIPLOIN braven spiced fries, marinated tomatoes, poblano chimichurri

GRILLED SALMON baby bok choy, beurre blanc, salmon roe, herb oil

BRAVEN GUMBO grilled jumbo shrimp, andouille crumble, fire-roasted tomato, dirty risotto (GF)

DESSERT

COOKIES TO GO housemade, rotating flavours

CARROT CUPCAKE candied walnuts, cream cheese icing

FRIED CHEESECAKE wrapped in phyllo, pan fried in butter, berry compote

CHOCOLATE BROWNIE whipped white chocolate ganache, amaretto caramel (GF)

CRÈME BRÛLÉE rotating flavours (GF)

ICE CREAM & SORBET (GF)

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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

—

SPAGHETTI + TOMATO SAUCE

or

CHICKEN FINGERS & FRIES

plum sauce

—

FLOURLESS CHOCOLATE CAKE

or

VANILLA ICE CREAM

chocolate sauce

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