

BRAVEN



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

WORKING LUNCH

priced per person

MENU A | 42

CRISPY CHICKEN & FRIED EGG BOWL

sweet rice & grains, marinated tofu,
pickled shallots, sesame

—

CHEF'S SELECTION OF SWEET TREATS

—

FRESHLY BREWED COFFEE & SELECTION OF TEAS

MENU B | 45

BRAVEN BURGER

house-ground chuck roll patty, smoked cheddar, lettuce,
balsamic onion, garlic aioli, skinny fries

—

CHEF'S SELECTION OF SWEET TREATS

—

FRESHLY BREWED COFFEE & SELECTION OF TEAS

MENU C | 50

LOBSTER CLUB

peameal bacon, Bibb lettuce, tomato,
tarragon aioli, pain au lait

—

CHEF'S SELECTION OF SWEET TREATS

—

FRESHLY BREWED COFFEE & SELECTION OF TEAS

PLATED LUNCH

priced per person

MENU A | 56

BRAVEN CAESAR SALAD

romaine, anchovies, Parmigiano-Reggiano
or

DAILY SOUP

—

CRISPY CHICKEN & FRIED EGG BOWL

sweet rice & grains, marinated tofu,
pickled shallots, sesame

or

BRAVEN BURGER

house-ground chuck roll patty, smoked cheddar, lettuce,
balsamic onion, garlic aioli, skinny fries

—

CARROT CUPCAKE

sour cream ice cream, walnuts,
cranberries

—

FRESHLY BREWED COFFEE & SELECTION OF TEAS

MENU B | 62

GREEN SALAD

mixed greens, burnt orange vinaigrette, cured melon,
white anchovies, 3-hour almonds, goat cheese snow

or

MUSHROOM SOUP

no cream or butter, chive

—

TUNA FRITES

grilled broccolini, braised onion,
skinny fries

or

CHICKEN CAESAR SALAD

romaine, anchovies, Parmigiano-Reggiano
or

—

BRAVEN MAC & CHEESE

cavatelli, Mornay, cheese curds,
aged white cheddar, pain de mie

—

FLOURLESS CHOCOLATE CAKE

raspberry sorbet, dark chocolate curls

—

FRESHLY BREWED COFFEE & SELECTION OF TEAS

PLATED LUNCH

priced per person

MENU C | 73

GREEN SALAD

mixed greens, burnt orange vinaigrette,
cured melon, white anchovies, 3-hour almonds,
goat cheese snow

or

CHARRED ELK TARTARE

northern Alberta elk, juniper aioli,
vinegar chips, seaberries

or

MUSHROOM SOUP

no cream or butter, chive

—

STEAK FRITES

10oz strip loin, skinny fries,
braised onion, broccolini

or

GINDARA SABLEFISH

zucchini, spring onion, Parisian gnocchi,
parsnip apple purée

or

MAFALDA BOLOGNESE

beef, pork, elk sugo, Parmigiano-Reggiano

—

PHYLLO-WRAPPED CHEESECAKE

pan-fried in butter, fruit compote

or

CARROT CUPCAKE

sour cream ice cream, walnuts,
cranberries

—

FRESHLY BREWED COFFEE

& SELECTION OF TEAS

MENU D | 80

TUNA TARTARE

avocado, lime soy dressing, wonton crisps

or

BRAVEN CAESAR SALAD

romaine, anchovies, Parmigiano-Reggiano

or

SHRIMP COCKTAIL

tomato, horseradish, citrus

—

PAN-ROASTED CHICKEN SUPRÊME

honey-glazed carrots, creamed spinach,
pan jus

or

STEAK FRITES

10oz strip loin, skinny fries,
braised onion, broccolini

or

GINDARA SABLEFISH

zucchini, spring onion, Parisian gnocchi,
parsnip apple purée

or

EGGPLANT CAPONATA

conchiglie, san marzano tomato, caramelized onion,
feta, mint, olive pistou, pain de mie

or

CHARCOAL-ROASTED CAULIFLOWER BOWL

lentil dal, roasted potato, tomato chutney

—

PHYLLO-WRAPPED CHEESECAKE

pan-fried in butter, fruit compote

or

FLOURLESS CHOCOLATE CAKE

raspberry sorbet, dark chocolate curls

—

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

CARROT & MUSHROOM SPRING ROLL Pommery plum sauce	4
RICOTTA QUICHE asparagus	4
CURRIED CAULIFLOWER tahini, rice chip	4
TOMATO & RED PEPPER BRUSCHETTA balsamic, Parmigiano-Reggiano, grilled focaccia	4.50
MUSHROOMS ON TOAST wild & tame mushrooms, Beemster cheese	4.50

SEAFOOD

MISO COD tartare sauce, potato crisp	4
SEARED TUNA lime soy dressing, cucumber	4.50
SALMON RILLETTE cornbread, crème fraîche, chive	4.50
BRAVEN PRAWN COCKTAIL tomato, horseradish	5
LOBSTER TOSTADA chili mayo, cilantro	6.50

MEAT

FRIED CHICKEN blueberries, maple syrup, waffle	4.50
STEAK TARTARE charred onion, mustard, malted potato chips	4.50
LAMB KOFTA mint raita	4.50
ROSEMARY BEEF SPIEDINI sesame steak sauce	5
SHORT RIB vol au vent, green onion	5.50

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.

22 per person

RECEPTION PLATTERS

priced per person · minimum 20 people

FINE DOMESTIC & INTERNATIONAL CHEESE

preserves, artisanal bread & crisps,
nuts, honey

15

FRESH FRUIT & BERRIES

seasonal selection

8

SWEET TREATS

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

17

MEAT PLATTER

mixed charcuterie, housemade mustards & pickles,
artisanal crisps

16

BRAVEN SHRIMP COCKTAIL

Marie Rose sauce, cocktail sauce, lemon

16

OUT OF THE GARDEN

fresh crudité's, housemade dips

9

FINE OYSTERS

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

16

SEAFOOD TOWER

lobster, crab, shrimp, oysters with fixings

54



PLATED DINNER

priced per person

MENU A | 78

MUSHROOM SOUP

no cream or butter, chive

or

BRAVEN CAESAR SALAD

romaine, anchovies, Parmigiano-Reggiano

—

PAN-ROASTED CHICKEN SUPRÊME

honey-glazed carrots, creamed spinach,

pan jus

or

GINDARA SABLEFISH

zucchini, spring onion, Parisian gnocchi,

parsnip apple purée

—

PHYLLO-WRAPPED CHEESECAKE

pan-fried in butter, fruit compote

—

FRESHLY BREWED COFFEE

& SELECTION OF TEAS

MENU B | 84

DAILY SOUP

or

BRAVEN WEDGE SALAD

iceberg, queso fresco, house pickles,
dill green goddess dressing, fava beans, tomato

—

STEAK FRITES

10oz strip loin, skinny fries, braised onion, broccolini

or

BOLOGNESE

Alberta beef & elk, pork, fresh mafalda noodles,
red wine, Parmigiano-Reggiano

or

GINDARA SABLEFISH

zucchini, spring onion, Parisian gnocchi,

parsnip apple purée

—

PHYLLO-WRAPPED CHEESECAKE

pan-fried in butter, fruit compote

or

CARROT CUPCAKE

walnuts, cranberries, sour cream ice cream

—

FRESHLY BREWED COFFEE

& SELECTION OF TEAS

PLATED DINNER

priced per person

MENU C | 98

MUSHROOM SOUP

no cream or butter, chive
or

BRAVEN CAESAR SALAD

romaine, radicchio, anchovies, Parmigiano-Reggiano,
horseradish

or

TUNA TARTARE

avocado, lime soy dressing, wonton crisps

—

STEAK FRITES

10oz strip loin, skinny fries,
braised onion, broccolini

or

GINDARA SABLEFISH

zucchini, spring onion, Parisian gnocchi,
parsnip apple purée

or

EGGPLANT CAPONATA

conchiglie, san marzano tomato, caramelized onion,
feta, mint, olive pistou, pain de mie

—

PHYLLO-WRAPPED CHEESECAKE

pan-fried in butter, fruit compote

or

CARROT CUPCAKE

walnuts, cranberries, sour cream ice cream

—

FRESHLY BREWED COFFEE

& SELECTION OF TEAS

MENU D | 110

BRAVEN WEDGE SALAD

iceberg, queso fresco, house pickles,
dill green goddess dressing, fava beans, tomato

or

SHRIMP COCKTAIL

classic red cocktail sauce, horseradish, lemon

or

CHARRED ELK TARTARE

northern Alberta elk, juniper aioli, sunchoke chips,
seaberrys

—

GINDARA SABLEFISH

zucchini, spring onion, Parisian gnocchi,
parsnip apple purée

or

ALBERTA LAMB T-BONE

parsley potatoes, grilled artichoke,
pickled onion, mint

or

7OZ BEEF TENDERLOIN

mashed potatoes, wild & tame mushrooms,
garlic lemon garlic greens

or

CHARCOAL-ROASTED CAULIFLOWER BOWL

lentil dal, roasted potato, tomato chutney

—

PHYLLO-WRAPPED CHEESECAKE

pan-fried in butter, fruit compote

or

FLOURLESS CHOCOLATE CAKE

raspberry sorbet, dark chocolate curls

—

FRESHLY BREWED COFFEE &

SELECTION OF TEAS



BEVERAGES

priced per drink

NON-ALCOHOLIC

Soft Drink		5
Freshly Brewed Coffee or Tea		5
Espresso-based Coffee	from	5
Freshly Squeezed Juice		6
Signature Mocktail	from	7
San Benedetto (still & sparkling)	per bottle	9

STANDARD BAR RAIL

Smirnoff Vodka, Tanqueray Gin, El Dorado Rum, Canadian Club Rye, Jim Beam Bourbon, Canadian Club Rye, Sauza Tequila	from	10
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PREMIUM BAR RAIL

Belvedere Vodka, Hendrick's Gin, El Dorado 15 Year Old Rum, Woodford Reserve Bourbon, Casamigos Tequila	from	14
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SIGNATURE COCKTAIL

Please see our [website](#) for updated selections

from 15

MARTINI

from 15

SINGLE MALT SCOTCH

from 15

BOTTLED BEER & CIDER

Domestic	from	9
Import	from	9

WINE LIST

SPARKLING

Prosecco, Masi, Veneto, Italy	60
Sparkling Rosé, Domaine Chandon, California	100
Brut, Taittinger, Champagne, France	135

ROSÉ

Mission Hill 'Estate', Okanagan Valley, British Columbia	55
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WHITE

Viognier, Michel Gassier, Rhône Valley, France	60
Chenin Blanc, Lubanzi, Swartland, South Africa	60
Pinot Gris, Lake Breeze, Okanagan Valley, British Columbia	66
Chardonnay, Joseph Drouhin, Burgundy, France	70
Chardonnay, Barrel Burner, Paso Robles, California	70

RED

Tempranillo, Baron de Ley 'Club Privado', Rioja, Spain	55
Barbera d'Alba, Fontanafredda 'Raimonda', Piedmont, Italy	60
Cabernet Sauvignon-Syrah, Wayne Gretzky, Okanagan Valley, British Columbia	62
Merlot-Cabernet, Château Recougne, Bordeaux Supérieur, France	66
Pinot Noir, Joseph Drouhin, Burgundy, France	66
Malbec, Viña Cobos 'Felino', Mendoza, Argentina	68
Cabernet Sauvignon, Barrel Burner, Paso Robles, California	70

Not sure what to select or looking for more options?
Our sommelier will be happy to assist with selecting wines for your event!