

Edmonton Office Catering

oliverbonacinievents.com

OLIVER & BONACINI
CATERING

BRAVEN

Let's Do Lunch (or Breakfast)!

O&B Edmonton is ready to impress your staff and clients with our direct-to-office catering services. If your office is located within downtown Edmonton, you can pencil us in for your next meeting!

Placing an Order:

1. Browse our menu and select items that add up to \$125 (that's our requested minimum)
2. Email events@bravenrestaurant.com or call 587.717.5225 to place your order
3. Receive a confirmation of your order and provide payment information
4. Accept your delivery and enjoy the meal!

Delivery

Order deadline is noon 36 hours prior to your event. Delivery for orders within downtown Edmonton is complimentary. Orders will be delivered within a 1 hour window (ie. 9-10a).

We're happy to travel outside of this area but a delivery fee will apply. Please speak with us for further information.

Want to pick up your order instead? No minimum applies to pick up orders.

Plating

In our quest to keep customers and our staff safe, all our meals are packed individually and labelled with each diner's name.

Fine Print

Office catering is available Monday through Friday / Cancellations must be received 36 business hours prior to the event / Anything placed within 36 hours cannot be cancelled / Prices do not include GST / A deposit may be required upon booking / We are pleased to accommodate dietary restrictions/ Payment is accepted by VISA, Mastercard or American Express and must be received one day prior to your event.



Office Catering Menu

Breakfast

Market Fresh Fruit Cup (Vegan)(GF)	6.
O&B Hemp Seed Granola & Greek Yoghurt (V)	7.
Coconut Chia Seed Pudding (Vegan)(GF)	8.
Peameal Bacon Sandwich Dijon Aioli, Sliced Tomato, Caramelized Onion (V)	8.
Hard-Boiled Hen's Egg Whole Wheat Wrap Hummus, Sprouts, Spinach (V)	9.

Snacks

Cookies (V)	2.
Whole Fruit (GF)	2.
Granola Bars (V)	2.
Croissant (V)	3.
Muffins (V)	3.

Individual Platters

Fresh Sliced Fruit (V)(GF)	8.
Raw Vegetables & Hummus (V)(GF)	8.
Cheese Board Assorted Cheese, Fruit Preserves, O&B Artisan Breads, Honey (V)	14.
Charcuterie Cured Meats, O&B Pickles, Mustard, O&B Artisan Breads	15.
Marinated Shrimp Cocktail Lemon, Tarragon Marie Rose	16.

Sandwiches & Wraps

priced per item · add side garden salad 4.
gluten-free bread available upon request 2.

BBQ Spiced Cauliflower Wrap (V) Pickled Cabbage & Carrot Slaw, Tahini Vinaigrette	10.
Tuna Salad Wrap Celery Hearts, Shallots, Lemon, Pickle, Romaine, Garlic Aioli, Dijon, Fresh Herbs	12.
Chicken Caesar Wrap Crispy Bacon, Romaine, Tomato Concassé, Parmesan, Creamy Caesar Dressing	13.
Roast Turkey Club Turkey Breast, Bacon, Tomato, Iceberg Lettuce, Cheddar, Garlic Aioli, Kaiser Roll	13.

Side Salads

Field Greens Cherry Tomatoes, Shaved Fennel, Balsamic Vinegar, Pickled Roots (Vegan)(GF)	6.
Caesar Romaine, Horseradish, Bacon, Focaccia, Parmigiano-Reggiano	6.
Pasta & Sun-Dried Tomato Cucumber, Feta, Apricot, Lemon, Kale (V)	7.
Potato Fennel, Lemon, Capers, Olives, Caraway Seeds (Vegan)(GF)	7.
Greek Field Cucumber, Vine-Ripened Tomato, Sheep's Milk Feta, Oregano (V)(GF)	7.
Ancient Grains Tender Greens, Avocado, Tomato, Miso Dressing (Vegan)	7.

Room Temperature Lunches

Protein Salad Bowl (Vegan)(GF) Marinated Tofu, Broccoli, Toasted Almonds, Chickpeas, Hemp Seeds, Torn Kale, Romaine, Roasted Peppers, Tahini Vinaigrette	15.
Roasted Chicken Caesar Cobb (GF) Romaine, Lentils, Tomato, Cucumber, Boiled Egg, Smoked Bacon, Avocado	16.
Sliced Steak & Rapini Bowl Toasted Barley, Mushrooms, Crispy Onions	19.
Pad Thai Noodle Salad (GF) Rice Noodles, Marinated Shrimp, Lime, Sweet Peppers, Peanuts, Chopped Egg	19.
Poached Atlantic Salmon (GF) Fregola Sarda, Kale, Marinated Tomato, Apricot, Herb Olive Oil	23.

Warm Lunches

Vegan Lentil Chili (V) Veggie Caesar Salad, Fresh Roll	15.
Baked Rigatoni Bolognese Fresh Mozzarella, Beef, San Marzano Tomatoes, Basil	16.
Philly Cheese Beef Dip Shaved Prime Rib, Provolone, Grilled Red Peppers & Onions, Ciabatta, Red Eye Gravy, Kettle Chips	17.
Baked Salmon & Chickpea Pepper Ragoût (GF) New Potato, Fennel, Lemon, Capers, Olives, Caraway Seeds, Roasted Pepper Aioli	17.
Burger & Chips (GF) Grilled Cheeseburger, Pickles, Truffle Mayo, Kettle Chips	18.
Chili & Lime Grilled Chicken Breast (GF) New Potato, Fennel, Lemon, Capers, Olives, Caraway Seeds, Roasted Pepper Aioli	21.

Sweet Bites

Cookie Double Chocolate Pecan, Chocolate Chip, Oatmeal, Peanut Butter (V)	3.
Biscotti (V)	3.
Date Square (V)	4.
White Chocolate Cheesecake (V)	4.
Carrot Cake (V)	4.
Dark Chocolate Brownie (V)	4.
Butter Tart	4.50

Beverages

Pop Coke, Diet Coke, Ginger Ale, Iced Tea	3.
Bottled Water	3.
Juice Orange, Apple	4.
Sparkling Water	4.
Red Bull	5.

Corner Store

Potato Chip	3.
Pretzels	3.
Chocolate Bars	2.



Matt Barciak

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Oliver & Bonacini Hospitality
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