
SNACKS & APPS

SPRING ROLL BASKET 3 pieces 9.95
sweet chili dipping sauce 6 pieces 19.95

CHICKEN & LEEK POTSTICKERS
ten pan-fried dumplings,
jalapeño ponzu sauce 17.95

FALAFEL & VEGGIES
chickpea hummus, tzatziki 15.95

CRISPY SHRIMP TEMPURA
crisp vegetables, togarashi, wasabi mayo 18.95

MELTING GOAT CHEESE & SPINACH DIP
assorted flatbreads, crisp vegetables 23.95

BBQ BEEF TACOS
guajillo, pickled jalapeño, guacamole,
cilantro sour cream 14.95

O&B GRILLED CALAMARI
brown butter, olives, anchovies, tomatoes,
garlic green beans 15.95

SOUP & SALADS

O&B MUSHROOM SOUP
no cream or butter 8.95

CAESAR SALAD
romaine, Brussels sprouts, focaccia croutons,
Parmigiano-Reggiano, balsamic reduction,
creamy Caesar dressing 15.95
add bacon 2.95

SWEET & BITTER GREENS
apple, root vegetables, house pickles,
Osprey Bluffs Honey vinaigrette 12.95
add falafel 6.95

GOAT CHEESE & BABY SPINACH SALAD
heirloom carrots, crispy grains, dried apricots,
maple Dijon vinaigrette 16.95

PIZZA

from our Wood Stone oven

MARGHI
San Marzano tomato sauce,
fior di latte, basil 17.95
add prosciutto 5.95

BEE STING
pepperoni, salami, Osprey Bluffs Honey,
Anaheim pepper, Gorgonzola 19.95

LION
truffle Mornay sauce, Yukon Gold potatoes,
caramelized onion, pancetta 19.95

PASTA

ask your server about gluten-free options

MAC & CHEESE
roast chicken, double-smoked bacon,
goat cheese, aged cheddar, sweet peas,
cauliflower, Parmigiano-Reggiano 25.95

MUSHROOM LINGUINE
Amatriciana tomato sauce,
Pecorino, watercress 24.95

SHRIMP LINGUINE
garlic, tomatoes, white wine,
basil, butter 27.95

SAUSAGE BOLOGNESE
whole wheat rigatoni,
Parmigiano-Reggiano 25.95

Please inform us of any allergies. We will do our utmost to accommodate, though we are unable to guarantee an allergen-free kitchen.

EXECUTIVE CHEF
JEREMY KORTEN

MAINS

O&B BLUE SMOKER BABY BACK RIBS
rack of ribs, collard greens, baked beans,
grilled cornbread 36.95

CIDER-GLAZED CHICKEN SUPRÊME
double-smoked bacon, Brussels sprouts,
fingerling potatoes, carrots,
shishito peppers 28.95

LAMB SHANK MERGUEZ
kale, Israeli couscous pilaf, heirloom carrots,
toasted almonds 40.95

CANADIAN CHEDDAR BURGER
grilled 100% Canadian beef, black truffle aioli,
Yukon Gold fries 20.95
add bacon 2.95

10oz NEW YORK STRIP LOIN
Yukon Gold spun mashed potatoes,
sautéed mushrooms, green beans,
porcini butter, crispy onion rings 44.95

SEAFOOD

O&B GRILLED CALAMARI
brown butter, anchovies, olives, tomatoes,
garlic green beans, new potatoes,
seasonal vegetables 29.95

KOLAPORE SPRINGS ARCTIC CHAR
roasted sunchoke risotto, heirloom beets,
gremolata 32.95

**SEARED JALAPEÑO PONZU
TUNA & QUINOA BOWL**
edamame, cucumber, watermelon, radish,
cashews, wasabi vinaigrette 32.95

SEARED SCALLOPS
lentilles du Puy, kale, broccoli, pancetta,
Parmesan velouté 44.95

FOR THE TABLE

TRUFFLE FRIES
Yukon Gold fries, truffle oil,
Parmigiano-Reggiano,
garlic & truffle mayo 12.95

YUKON GOLD FRIES
roasted garlic aioli 8.95

SWEET POTATO FRIES
spicy tomato mayo 11.95

ROASTED VEGETABLES 9.95

SAUTÉED WILD & TAME MUSHROOMS 9.95

STEAMED EDAMAME
citrus Maldon salt 7.95

BREAD BASKET
ciabatta, butter 4.95

GRILLED CORNBREAD
jalapeño butter 6.95

FRIED SHISHITO PEPPERS
lemon, Parmigiano-Reggiano,
citrus Maldon salt 12.95

O&B CATERS

Experience the quality, service and style that O&B brings to the table—anywhere in the Georgian Triangle!
We deliver inspired, chef-driven cuisine for any special event.

oliverbonacinievents.com
