
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

BBQ CHICKEN TACOS
soft corn tortillas, cabbage, guacamole,
sour cream, guajillo pepper 16.95

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

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

BLACK TIGER SHRIMP TEMPURA
crisp vegetables, lemon, wasabi mayo 23.95

SOUP & SALADS

O&B MUSHROOM SOUP
no cream or butter 8.95

CAESAR SALAD
romaine, broccoli, Brussels sprouts,
Parmigiano-Reggiano, cornbread croutons,
creamy caper Caesar dressing 15.95
add bacon 2.95

SWEET & BITTER GREENS
root vegetables, house pickles,
Osprey Bluffs Honey vinaigrette 12.95
add jalapeño sirloin steak 15.95

SPINACH SALAD
shaved apples, cranberries, candied pecans,
button mushrooms, cider dressing 15.95

PIZZA

from our Wood Stone oven

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

FUNGHI
wild & tame mushrooms,
goat cheese, balsamic red onion,
truffled Mornay sauce 19.95

GIOVANI
pepperoni, salami, Gorgonzola,
Castelvetrano olives 19.95

PASTA

ask your server about gluten-free options

MAC & CHEESE
roast chicken, double-smoked bacon,
Canadian Swiss, aged cheddar,
Parmigiano-Reggiano, cauliflower 25.95

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

BASIL PESTO PRIMAVERA
broccoli, zucchini, baby spinach,
whole wheat penne 24.95

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, green beans, bacon,
grilled cornbread 36.95

FALAFEL SALAD

chickpea hummus, crisp vegetable noodles,
romaine, cauliflower, chilies 22.95

GLAZED BEEF SHORT RIB

Kalamata olives, creamy goat cheese polenta,
garlic rapini, tomato 34.95

10oz NEW YORK STRIP LOIN

Yukon Gold mash, charred red onion, beets,
green beans, anchovy butter 44.95

BACON & WHITE CHEDDAR BURGER

grilled 100% Canadian beef, black truffle aioli,
Yukon Gold fries 20.95

BRAISED LAMB SHANK

root vegetables, new potatoes, pear,
pomegranate, cilantro 40.95

ROAST CHICKEN SUPRÊME

new potatoes, carrots, Brussels sprouts,
chermoula crème fraîche 29.95

SEAFOOD

O&B GRILLED CALAMARI

brown butter, anchovies, olives, tomatoes,
garlic green beans, new potatoes,
seasonal vegetables 29.95

ALBACORE TUNA

wild rice, roasted shiitake mushrooms,
spinach, carrot & ginger purée,
toasted sesame seeds 32.95

MISO-GLAZED KOLAPORE SPRINGS

TROUT & QUINOA BOWL

edamame, cucumber, radish, cashews,
chili, wasabi vinaigrette 32.95

PAN-SEARED RED SNAPPER

lentils, kale, beets, grapes,
sauce vierge 32.95

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

ROASTED VEGETABLES 9.95

SAUTÉED WILD & TAME MUSHROOMS 9.95

SWEET POTATO FRIES

spicy tomato mayo 11.95

STEAMED EDAMAME

citrus Maldon salt 7.95

BREAD BASKET

Boston brown, ciabatta, butter 4.95

GRILLED CORNBREAD

jalapeño butter 7.95

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
