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## SNACKS & APPS

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**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

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

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

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## SOUP & SALADS

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**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

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## MAINS

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**SOUP & SALAD**  
fresh house-baked flatbread, O&B mushroom  
soup, your choice of sweet & bitter greens  
or Caesar salad 19.95

**CHICKEN SUPRÊME CAESAR SALAD**  
romaine, Brussels sprouts, focaccia croutons,  
Parmigiano-Reggiano, balsamic reduction,  
creamy Caesar dressing 28.95  
add bacon 2.95

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

**SPINACH & AGED CHEDDAR OMELETTE**  
vine-ripened tomato, mixed greens salad 17.95  
egg whites only 19.95

**EGGS BENEDICT**  
two soft-poached eggs & smoked ham on a  
cheddar scallion scone, Hollandaise,  
mixed greens salad 18.95

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

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

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EXECUTIVE CHEF  
**JEREMY KORTEN**

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## PIZZA

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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

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## PASTA

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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

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## BURGER & SANDWICHES

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### CANADIAN CHEDDAR BURGER

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

### REUBEN

brisket, Canadian Swiss, sauerkraut,  
spicy tomato pickle aioli,  
mixed greens salad 16.95

### BRIE & APPLE GRILLED CHEESE

arugula, shallot marmalade, provolone,  
Yukon Gold fries 16.95

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## FOR THE TABLE

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### TRUFFLE FRIES

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

### STEAMED EDAMAME

citrus Maldon salt 7.95

### YUKON GOLD FRIES

roasted garlic aioli 8.95

### BREAD BASKET

ciabatta, butter 4.95

### SWEET POTATO FRIES

spicy tomato mayo 11.95

### GRILLED CORNBREAD

jalapeño butter 6.95

### ROASTED VEGETABLES 9.95

### FRIED SHISHITO PEPPERS

lemon, Parmigiano-Reggiano,  
citrus Maldon salt 12.95

### SAUTÉED WILD & TAME MUSHROOMS 9.95

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## 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](http://oliverbonacinievents.com)

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