

The background of the image is a photograph of a brick building entrance at night. The entrance features a dark wooden door with a multi-paned glass window. To the left of the door is a wooden stool. To the right is a microphone stand. The scene is lit with a mix of warm and cool tones, with a blue light source visible on the left and warm lights along the top of the building.

# The Second City<sup>®</sup>

**PRIVATE EVENTS**

[oliverbonacinievents.com](http://oliverbonacinievents.com) · [events@oliverbonacini.com](mailto:events@oliverbonacini.com)  
416.364.1211

# BREAKFAST & BRUNCH

priced per person · minimum 20 guests

## BREAKFAST

only available during weekdays

### SECOND CITY CONTINENTAL

*Freshly-squeezed Orange Juice*  
*Individual Fruit Yoghurt*  
*Artisanal Muffins, Butter Croissants & Fruit Danishes*  
*Market Fresh Fruit Salad & Berries*  
*Freshly Brewed Coffee & Selection of Teas*

24

### HOT

*Fresh Fruit Juices*  
*Individual Fruit Yoghurt*  
*Butter Croissants & Fruit Danishes*  
*Banana, Carrot & Lemon Breakfast Breads*  
*Farm Fresh Scrambled Eggs with Chives*  
*Applewood-smoked Bacon & Country Sausage*  
*Duck Fat Breakfast Potato with Caramelized Onion & Peppers*  
*Sliced Fruit & Berries*  
*Freshly Brewed Coffee & Selection of Teas*

42

### SANDWICH BAR

*Smoked Salmon, Arugula & Cream Cheese Wrap*  
*Avocado, Hen's Egg & Roasted Pepper Wrap*  
*Bacon, Lettuce, Tomato & Egg Sandwich*  
*Breakfast Black Bean & Mushroom Omelette Burrito Wrap*  
*Fresh Fruit Plate*  
*Breakfast Cookies*  
*Freshly Brewed Coffee & Selection of Teas*

36

## WEEKEND BRUNCH

*Fresh Fruit Juices*  
*100km Farms Fruit Yoghurt, Dried Fruit & Granola*  
*Butter Croissants & Fruit Danishes*  
*Banana, Carrot & Lemon Breakfast Breads*  
*Spinach, Onion & Cheddar Frittatas*  
*Applewood-smoked Bacon & Country Sausage*  
*Duck Fat Breakfast Potato with Caramelized Onion & Peppers*  
*Smoked Salmon & Assorted Bagels with Dill Cream Cheese & Sprouts*  
*Proper Caesar Salad*  
*Spinach & Kale Salad with Raspberry Vinaigrette*  
*Rigatoni Pomodoro with Fior di Latte & Torn Basil*  
*Sliced Fruit & Berries*  
*Freshly Brewed Coffee & Selection of Teas*

59

# LUNCH

priced per person · minimum 20 guests

## PLATTERS

### POKE (GF)

*Avocado, Quinoa, Grains, Edamame,  
Cucumber, Seaweed, Tamari Dressing*

choose your protein

*Albacore Tuna 17 Salmon 17 Tofu 15*

### TACO BOWL (GF)

*Corn Tortilla, Rice & Beans, Smashed Avocado, Sour Cream,  
Iceberg Lettuce, Roasted Corn, Tomatillo Sauce, Cilantro*

choose your protein

*Chicken Tinga 26 Coulotte Steak 38 Tomatillo Tofu 24*

## SANDWICHES

*Chef's Selection of Meat & Vegetarian Sandwiches*

22

## SALADS

### **Celeriac, Cabbage & Red Onion Coleslaw** (V, GF)

*Creamy Lemon Vinaigrette, Fresh Parsley*

7

### **Caesar**

*Romaine, Kale, Smoked Bacon, Parmigiano-Reggiano, Croutons*

8

### **Greek Village** (V, GF)

*Cucumber, Tomato, Black Olives, Red Onion, Feta,  
Lemon Oregano Vinaigrette*

9

### **Popeye & Olive Oil** (V, GF)

*Kale, Spinach, Diced Tomato, Quinoa, Spicy Chickpea & Black Beans,  
Baba Ghanoush, Parsley, Dill & Olive Oil Vinaigrette, Feta*

8

### **Roots Boost** (VG, GF)

*Roasted Beets, Julienned Mixed Root Vegetables, Pickled Carrot, Pickled Turnip,  
Shaved Radish, Lemon Vinaigrette, Fried Celeriac, Arugula*

8

### **Green Greens** (VG, GF)

*Romaine, Iceberg, Radicchio, Kale, Spinach, Arugula, Green Beans, Avocado,  
Green Pepper, Cucumber, Falafel, Parsley, Dill & Olive Oil Vinaigrette*

8

### **Jacked Carbs** (V, GF)

*Mixed Greens, Roasted Sweet Potato, Spicy Chickpea & Black Beans, Arugula,  
Fried Tortilla, Lime Vinaigrette, Black Bean Mole, Monterey Jack Cheese*

9

# PLATED

priced per person · minimum 20 guests

## MENU 1

**CHICKPEA & SWEET POTATO SOUP** (VG, GF)  
*Kale, Roasted Garlic, Chimichurri*

or

**SECOND CITY GREENS** (VG, GF)  
*Seasonal Mixed Greens, Root Vegetables, Lime Vinaigrette*

-

**BUTTER CHICKEN**  
*Cumin Pilaf, Tandoori-spiced Chicken,  
Makhani Gravy, Roasted Cashews*

or

**RIGATONI & MEATBALLS**  
*Tomato Sugo, Fresh Basil, Nonna's Meatballs, Grana Padano*

or

**TOMATILLO TACO BOWL** (V, GF)  
*Corn Tortilla, Rice & Beans, Smashed Avocado, Sour Cream,  
Iceberg Lettuce, Roasted Corn, Tomatillo Sauce, Cilantro*

or

**TUNA POKE BOWL**  
*Avocado, Tamari Tuna, Quinoa, Jasmine Rice, Edamame,  
Cucumber, Seaweed, Tamari Dressing*

-

**NEW YORK CHEESECAKE** (V)  
*Vanilla & Citrus Honey, Coconut*

49

## MENU 2

**ROOTS & SEEDS SALAD** (V, GF)  
*Quinoa, Roasted Sweet Potato & Tomato, Feta,  
Pickled Anaheim Pepper, Baby Spinach, Dill Vinaigrette*

or

**FRIED CAULIFLOWER** (V)  
*Avocado, Tomatillo, Tomato, Sour Cream*

-

**ROASTED SALMON** (GF)  
*Crushed New Potatoes, Grape Tomatoes, Bean Cassoulet,  
Pea Tendrils, Charred Lemon*

or

**BUTTER CHICKEN**  
*Cumin Pilaf, Tandoori-spiced Chicken,  
Makhani Gravy, Roasted Cashews*

or

**RIGATONI & MEATBALLS**  
*Tomato Sugo, Fresh Basil, Nonna's Meatballs, Grana Padano*

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**FLOURLESS CHOCOLATE TORTE** (V)  
*Macerated Strawberries, Whipped Cream, Cacao*

59

# PLATED

priced per person · for parties over 20 guests

## MENU 3

### CAESAR SALAD

*Romaine, Croutons, Bacon, Creamy Garlic Dressing,  
Grana Padano*

or

### ROASTED MUSHROOM TACOS (V, GF)

*Corn Tortillas, Avocado, Slaw, Tomatillo Salsa,  
Sour Cream, Pico de Gallo, Cilantro*

or

### SECOND CITY GREENS (VG, GF)

*Seasonal Mixed Greens, Root Vegetables, Lime Vinaigrette*

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### STEAK FRITES (GF)

*Grilled 8oz Coulotte Steak, Fries,  
Chimichurri, Horseradish Aioli*

or

### ROASTED SALMON (GF)

*Crushed New Potatoes, Grape Tomatoes, Bean Cassoulet,  
Pea Tendrils, Charred Lemon*

or

### POKE BOWL (VG)

*Avocado, Tamari Tofu, Quinoa, Grains, Edamame,  
Cucumber, Seaweed, Tamari Dressing*

-

### FLOURLESS CHOCOLATE TORTE (V)

*Macerated Strawberries, Whipped Cream, Cacao*

65

## MENU 4

### CAESAR SALAD

*Romaine, Croutons, Bacon, Creamy Garlic Dressing,  
Grana Padano*

or

### GAUCHO PIE CO. SPINACH & PEA EMPANADAS (V)

*Potato, Green Curry, Coconut Milk*

or

### TUNA CRUDO (GF)

*Sesame Lime Glaze, Rice Puffs, Avocado,  
Pickled Anaheim Pepper, Cucumber, Chimichurri Oil*

-

### STEAK FRITES (GF)

*Grilled 8oz Coulotte Steak, Fries,  
Chimichurri, Horseradish Aioli*

or

### ROASTED SALMON (GF)

*Crushed New Potatoes, Grape Tomatoes, Bean Cassoulet,  
Pea Tendrils, Charred Lemon*

or

### BUTTER CHICKEN

*Cumin Pilaf, Tandoori-spiced Chicken,  
Makhani Gravy, Roasted Cashews*

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### NEW YORK CHEESECAKE (V)

*Vanilla & Citrus Honey, Coconut*

or

### FLOURLESS CHOCOLATE TORTE (V)

*Macerated Strawberries, Whipped Cream, Cacao*

70

# PASSED CANAPÉS

priced per person · minimum 25 guests

## MENU A

four pieces per person

- MEDIUM-CUT FRIES *Green Onion, Black Pepper* (VG)
  - ANDOUILLE SAUSAGE SKEWERS *Caramelized Onion Mustard*
  - BUTTERMILK FRIED CHICKEN FINGERS *Swanky Sauce*
  - SPICY TUNA TOSTONES *Lime, Jalapeño* (GF)
  - TOMATO & FETA *Cucumber, Black Olive, Oregano* (V, GF)
  - TRADITIONAL BEEF EMPANADAS *Grass-fed Beef, Boiled Egg, Olives*
- 19

## MENU B

five pieces per person

- BLACK BEAN TOSTADAS *Tomatillo, Guacamole* (V, GF)
  - PIZZA FINGERS *Tomato, Mozzarella* (V)
  - ROOT VEGETABLE SPRING ROLLS *Spicy Scallion Plum Sauce* (V)
  - SPICY TUNA TOSTONES *Lime, Jalapeño* (GF)
  - TOMATO & FETA *Cucumber, Black Olive, Oregano* (V, GF)
  - CHEESEBURGER SLIDERS *Swanky Sauce, Onion, Tomato* (V)
  - BUFFALO FRIED CAULIFLOWER *Nashville Hot Sauce, Creamy Dill* (V)
- 24

## MENU C

six pieces per person

- BUTTERMILK FRIED CHICKEN FINGERS *Swanky Sauce*
  - TRADITIONAL BEEF EMPANADAS *Grass-fed Beef, Boiled Egg, Olives*
  - PIZZA FINGERS *Tomato, Mozzarella* (V)
  - BUFFALO FRIED CAULIFLOWER *Nashville Hot Sauce, Creamy Dill* (V)
  - TOMATO & FETA *Cucumber, Black Olive, Oregano* (V, GF)
  - TRUFFLE FRIES *Parmigiano-Reggiano, Sea Salt* (V)
  - BLACK BEAN TOSTADAS *Tomatillo, Guacamole* (V, GF)
  - FRIED SHRIMP *Pickled Ginger Mayo*
- 29

# PASSED CANAPÉS

À LA CARTE  
priced per dozen

## Vegetarian

ROOT VEGETABLE SPRING ROLLS <i>Spicy Scallion Plum Sauce</i> (V)	45
TOMATO & FETA <i>Cucumber, Black Olive, Oregano</i> (V, GF)	46
BUFFALO FRIED CAULIFLOWER <i>Nashville Hot Sauce, Creamy Dill</i> (V)	47
PIZZA FINGERS <i>Tomato, Mozzarella</i> (V)	48
BLACK BEAN TOSTADAS <i>Tomatillo, Guacamole</i> (V, GF)	48
MEDIUM-CUT FRIES <i>Green Onion, Black Pepper</i> (VG)	49
SPINACH & PEA EMPANADAS <i>Potato, Green Curry, Coconut Milk</i> (V)	57
TRUFFLE FRIES <i>Parmigiano-Reggiano, Sea Salt</i> (V)	59
PROPER POUTINE <i>Gravy, Cheese Curds, Rosemary</i>	66

## Meat

ANDOUILLE SAUSAGE SKEWERS <i>Caramelized Onion Mustard</i> (GF)	46
STEAK SKEWERS <i>Chimichurri, Fried Onion</i> (GF)	48
BUTTERMILK FRIED CHICKEN FINGERS <i>Swanky Sauce</i>	49
ROAST PORK BELLY SLIDERS <i>Tamari &amp; Soy Glaze, Root Vegetable, Pickled Ginger Mayo, Cilantro</i>	55
TRADITIONAL BEEF EMPANADAS <i>Grass-fed Beef, Boiled Egg, Olives</i>	57
CHEESEBURGER SLIDERS <i>Swanky Sauce, Onion, Tomato</i>	58

## Seafood

SMOKED SALMON PRETZEL <i>Pickled Onion Crème, Dill</i>	49
SPICY TUNA TOSTONES <i>Lime, Jalapeño</i> (GF)	52
FRIED SHRIMP <i>Pickled Ginger Mayo</i>	52
PIRI PIRI COD EMPANADA <i>Chiminasty Sauce</i>	59

# STATIONS

priced per person

## JACKED CHEESY FRIES

*Pico de Gallo, Jalapeño, Smoked Bacon, Fried Chicken Bits, Scallions, Spicy Guacamole*

18

## EMPANADAS

*Beef, Spinach & Chicken Empanadas, Chimichurri, Hot Sauce*

22

## THE BENTWOOD HARVEST TABLE

*Ontario Blue, Brie & Gouda Cheese, Sharbot Lake Cured Meats, Kozlik's Mustard, Local Jams, 100km Root Vegetables, Hummus, The Smoke Bloke Smoked Salmon, Rosemary Focaccia, Fruit & Nut Crackers*

25

## EDO SUSHI

four pieces per person · minimum 50 guests

*Assorted Maki Rolls, Sashimi, Nigiri, Wasabi, Soy Sauce, Pickled Ginger*

21

## HUMMUS BAR (V)

*Fresh Pita, Crisp Flatbreads, Tabbouleh, Hummus, Baba Ghanoush, Pickled Beets, Chickpeas, Olives, Roasted Cauliflower, Labneh, Schug*

15

## SAY CHEESE! (V)

*Locally-sourced Cheese Board, Dried Fruit & Nuts, Ontario Fruit Jams, Toasted Bread & Nut Crackers*

17

## SWEET & SALTY (V)

*Chocolate Bars, Assortment of Movie Candies, Kettle Potato Chips, Soft Drinks, Freshly Brewed Coffee & Selection of Teas*

25

## COOKIE JAR (V)

*Assortment of Shortbread & Sugar Cookies, Biscotti, Chocolate Chip Blondies, Freshly Brewed Coffee & Selection of Teas*

15



# DRINKS

priced per drink

## COCKTAILS

Cosmic's Choice

Choice of Dillon's Selby Vodka, Dillon's Selby Gin, El Dorado 5 Year Old Rum, Dillon's Canoe Rye Whisky, J&B Rare Scotch, Sauza Silver Tequila

1oz 2oz  
7 12

Director's Cut

MOSCOW MULE 1.5oz

Dillon's Selby Vodka, Fresh Lime Juice, Ginger Beer, Mint

10 SAVOIE 75 1.5oz

Lazzara Bianco Secco, Dillon's Selby Elderflower Liqueur, Fresh Lemon Juice

12

STEPHEN COLBERRY 1.5oz

Dillon's Selby Strawberry Rhubarb Vodka & Berry Bliss Liqueur, Fresh Lemonade, Mixed Citrus Syrup, Soda Water

10 LADY CATHERINE 4oz

Henry of Pelham Rosé, Triple Sec, Dillon's Selby Elderflower Liqueur, Fresh Lemon Juice

12

YOU FLAHERTY ME 1.5oz

Dillon's Selby Gin & Berry Bliss Liqueur, Fresh Lemon Juice, Soda Water, Blackberries

10 IN THE LIMELIGHT 1.5oz

Tequila Blanco, Fresh Watermelon & Lime Juice, Agave Syrup, Coarse Salt & Tajín Rim

13

JUNGLE THUNDER 1.5oz

El Dorado 5 Year Old Rum, Campari, Fresh Orange & Lime Juice, Citrus Syrup

12 HIGH-BROW 2oz

Dillon's Canoe Rye Whisky, Raw Sugar, Angostura Bitters, Fresh Orange

14

AD-LIB-EROL SPRITZ 4oz

Lazzara Bianco Secco, Aperol, Fresh Lemon Juice, Soda Water

12

## BEER & CIDER

Draught 16oz

Amsterdam Brewery 3 Speed Lager  
High Park Brewery Across The Pond Pale Ale  
Indie Alehouse Prairie Coast Wheat Ale  
Lost Craft Revivale Lagered Ale  
Lost Craft Coastal Wave IPA  
Lost Craft Old School Pilsner  
Henderson's Best Amber Ale  
Bench Brewing Ball's Falls Session IPA

9 Pabst Blue Ribbon 18oz

9 Blanche de Chambly Witbier 18oz

9 Sapporo 18oz

9 Sleeman Original Lager 18oz

9 Sleeman Clear 2.0 18oz

9 Sleeman Honey Brown Lager 18oz

9 Blanche de Chambly Abricot Witbier 18oz

10 Niagara Rose Gold Cider

10

11

11

11

11

11

11

11

## WINES 750ml

White

Henry of Pelham Pinot Grigio, Niagara, ON  
Yalumba 'Y Series' Viognier, AU  
Joliesse Chardonnay, CA  
Henry of Pelham 'Fumé' Sauvignon Blanc, Niagara, ON  
Quails' Gate Chardonnay, Okanagan Valley, BC

Red

45 Henry of Pelham Cabernet-Merlot, Niagara, ON

52 Joliesse Cabernet Sauvignon, CA

58 Gérard Bertrand Grenache-Syrah, Languedoc, FR

62 Family Tree 'The Boxer's Ghost' Pinot Noir, ON

82 Luigi Bosca Malbec Reserva, Mendoza, AR

Henry of Pelham 'Speck Family' Reserve Baco Noir, Niagara, ON

45

57

62

68

68

88

Rosé, Orange & Bubbles

Henry of Pelham Classic Rosé, Niagara, ON

Lazzara Bianco Secco, ON

Gérard Bertrand Orange Gold, Languedoc, FR

Henry of Pelham 'Cuvée Catharine' Brut Rosé, Niagara, ON

Taittinger Brut, Champagne, FR

45

50

80

85

185

## NON-ALCOHOLIC

COFFEE

per person 3.50  
35 cups 85

STILL & SPARKLING WATER 355ml

POP & JUICE

4

3

# BAR PACKAGES

priced per person

## PRE-SHOW RECEPTION

Select the basic or premium option for your guests

Open bar for two-hour reception

Basic

### COCKTAILS

*Comic's Choice*

-

### BEER & CIDER

*Draught* 16oz

-

### WINES

*Henry of Pelham Pinot Grigio*

*Henry of Pelham Cabernet-Merlot*

-

### NON-ALCOHOLIC

*Pop & Juice*

38

Premium

### COCKTAILS

*Comic's Choice & Director's Cut*

-

### BEER & CIDER

*Draught* 16oz & 18oz

-

### WINES

#### White

*Henry of Pelham Pinot Grigio*

*Joliesse Chardonnay*

#### Red

*Henry of Pelham Cabernet-Merlot*

*Joliesse Cabernet Sauvignon*

-

### NON-ALCOHOLIC

*Bottled Water, Pop & Juice*

50

## FULL BUYOUT

Select the basic or premium option for your guests

Open bar for five-hour reception

Basic

### COCKTAILS

*Comic's Choice*

-

### BEER & CIDER

*Draught* 16oz

-

### WINES

*Henry of Pelham Pinot Grigio*

*Henry of Pelham Cabernet-Merlot*

-

### NON-ALCOHOLIC

*Pop & Juice*

68

Premium

### COCKTAILS

*Comic's Choice & Director's Cut*

-

### BEER & CIDER

*Draught* 16oz & 18oz

-

### WINES

#### White

*Henry of Pelham Pinot Grigio*

*Joliesse Chardonnay*

#### Red

*Henry of Pelham Cabernet-Merlot*

*Joliesse Cabernet Sauvignon*

-

### NON-ALCOHOLIC

*Bottled Water, Pop & Juice*

82