

LÉO

boire + manger

EVENTS

(416) 364 1211 · events@oliverbonacini.com
oliverbonacinievents.com

Last Update: September 16, 2024



BREAKFAST BUFFET

priced per person

Traditional Continental

minimum 15 people

FRESHLY BAKED CROISSANTS
SEASONAL SELECTION OF BREAKFAST MUFFINS & LOAVES
ASSORTED YOGHURTS
MARKET FRESH FRUIT SALAD
BUTTER & HOUSEMADE FRUIT PRESERVES
MORNING FRUIT JUICES
FRESHLY BREWED COFFEE & SELECTION OF TEAS

21

ON-THE GO Hot Breakfast

minimum 10 people

BREAKFAST SANDWICH
english muffin, bacon, egg, cheese
ENGLISH MUFFIN, BACON, EGG & CHEESE
ASSORTED INDIVIDUAL YOGHURTS
WHOLE FRUITS
INDIVIDUAL FRUIT JUICES
FRESHLY BREWED COFFEE & SELECTION OF TEAS

20

Nansen Buffet

minimum 20 people

SCRAMBLED EGGS WITH FINE HERBS
MAPLE-CURED BACON & SAUSAGE
BREAKFAST POTATOES
MINI PANCAKES
FRESHLY BAKED CROISSANTS & DANISHES
ASSORTED BREADS
CHEESE & CHARCUTERIE BOARDS
HOUSEMADE FRUIT PRESERVES & COMPOTES
BUTTER & MAPLE SYRUP
MARKET FRESH FRUIT SALAD
ASSORTED YOGHURTS
MORNING FRUIT JUICES
FRESHLY BREWED COFFEE & SELECTION OF TEAS

29



BREAKFAST ENHANCEMENTS

priced per dozen

CHIA PUDDING

28

FRESH WHOLE FRUIT BASKET

30

SEASONAL SELECTION OF BREAKFAST BREADS

30

MIXED PASTRY PLATTER

32

SWEET & SAVOURY SCONES

32

priced per person

SLICED FRUIT PLATTER

9

SMOKED SALMON PLATTER

12

CHEESE PLATTER

10

CHARCUTERIE PLATTER

10

OATMEAL STATION

8



CANAPÉS

minimum order of 6 per canapé

CUCUMBER CUP cashew butter, puffed rice	4	BEEF TARTARE dehydrated egg yolk, armigiano-reggiano	5
OYSTERS mignonette, nasty sauce	4.5	SALMON CRUDO tonnato, citrus, cilantro	5
MUSHROOM TART pickled shimejis	4.5	MINI BURGER brioche, cheddar	7
SHRIMP COCKTAIL marie rose sauce	4.5	LAMB LOLLIES chimichurri	9
CHICKEN SKEWER curry marinade	4.5	CHEESE PLATTER local & international cheeses	<i>per person</i> 17
BEEF SKEWERS lime, miso, chili	5	CHARGUTERIE PLATTER	<i>per person</i> 17

BREAKS

priced per person · minimum 15 people

(groups smaller than 15 people have to order from our à la carte menu)

Sunrise Bites

FRENCH PASTRIES & SCONES

SLICED FRUIT

FRESHLY BREWED STARBUCKS COFFEE & SELECTION OF TEAS

17

Sweet Chocolate Moment

ASSORTED COOKIES

BROWNIES

BEIGNET

FRESHLY BREWED STARBUCKS COFFEE & SELECTION OF TEAS

18

Cheese & Nut Break

CANADIAN & INTERNATIONAL CHEESES

SEASONAL COMPOTES

GRAPES, DRIED FRUIT & NUTS

ARTISANAL BREADS

FRESHLY BREWED STARBUCKS COFFEE & SELECTION OF TEAS

19

Fresh Crunch & Dip

ASSORTMENT OF SUN-DRIED FRUITS & NUTS

RAW VEGETABLE CRUDITÉS

ROASTED GARLIC HUMMUS

FRESHLY BREWED STARBUCKS COFFEE & SELECTION OF TEAS

19

LUNCH BOXES

priced per person · minimum 15 people

Includes individually packaged seasonal salad, apple and granola bar

Sandwiches

CÉSAR

tortilla bread, chicken breast, tomato sauce,
chicken, bacon, romaine lettuce

NIÇOISE

brioche bread, confit tuna, capers, shallots,
mayonnaise, egg, lettuce

MOZZARELLA

focaccia bread, tomatoes, basil,
mozzarella, pesto mayonnaise

Salads

COUSCOUS

cucumber, mint, feta, lemon

PASTA

olives, arugula, sun-dried tomatoes,
padano cheese

POTATO

grilled broccoli, bacon, cheddar,
herb mayonnaise



LÉO

PLATED LUNCH

priced per person · minimum 15 people

(groups smaller than 15 people have to order from our à la carte menu)

Dining in the restaurant is available. Pre-orders are welcome.

All plated lunches include bread service and coffee or tea.

Laurentienne

LÉO SALAD v

romaine, parmigiano-reggiano, garlic,
dehydrated egg yolk

or

CREAM OF MUSHROOM SOUP v

crème fraîche, thyme oil

BEEF SKEWER

beef hanger steak, green pepper sauce,
chimichurri, mash potatoes

or

GNOCCHI v

ricotta gnocchi, white butter, wild mushrooms

ÎLE FLOTTANTE

whipped egg whites, candied almonds,
vanilla custard, caramel opaline

58

L'algonquin

BEET SALAD v

cashew purée, grapes, pickled shallots

or

CREAM OF MUSHROOM SOUP v

crème fraîche, thyme oil

COQ AU VIN

chicken breast, braised chicken thigh, bacon, carrots,
pearl onions, celery, mashed potatoes, red wine sauce

or

ATLANTIC SALMON

beluga lentils, fennel confit, salmon caviar,
red butter, mandarin oil

ALMOND & HAZELNUT PRALINE

hazelnut joconde, praline crunch, chocolate mousse,
chocolate ganache

68

PLATED LUNCH

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Bon Vivant

LÉO SALAD v

romaine, parmigiano-reggiano, garlic,
dehydrated egg yolk

or

CREAM OF MUSHROOM SOUP v

crème fraîche, thyme oil

or

HAMACHI CRUDO

tomato vinaigrette, tonnato sauce, citrus,
puffed quinoa, coriander, pistachios

ATLANTIC SALMON

beluga lentils, fennel confit, salmon caviar,
red butter, mandarin oil

or

GNOCCHI v

ricotta gnocchi, white butter, wild mushrooms

or

LÉO STEAK

beef hanger steak, root vegetables,
mashed potatoes, green pepper sauce

ÎLE FLOTTANTE

whipped egg whites, candied almonds,
vanilla custard, caramel opaline

or

ALMOND & HAZELNUT PRALINE

hazelnut joconde, praline crunch, chocolate mousse,
chocolate ganache

80



PLATED DINNER

priced per person · minimum 15 people

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Beauchemin

LÉO SALAD v

romaine, parmigiano-reggiano, garlic,
dehydrated egg yolk

or

CREAM OF MUSHROOM SOUP v

crème fraîche, thyme oil

ATLANTIC SALMON

beluga lentils, fennel confit, salmon caviar,
red butter, mandarin oil

or

LÉO STEAK

beef hanger steak, root vegetables,
mashed potatoes, green pepper sauce

ÎLE FLOTTANTE

whipped egg whites, candied almonds,
vanilla custard, caramel opaline

68

Kandahar

BEET SALAD v

cashew purée, grapes, pickled shallots

or

BEEF TARTARE

gherkins, shallots, green peppercorn,
mayonnaise, anchovy mayonnaise,
rice crisps, dehydrated egg yolk

COQ AU VIN

chicken breast, braised chicken thigh,
bacon, carrots, pearl onions, celery,
mashed potatoes, red wine sauce

or

SEA BREAM

boulangère potatoes, brioche,
brown butter, capers, lemon

CHOCOLATE PROFITEROLE

choux pastry, vanilla ice cream, chocolate sauce,
crystal almonds

TROPICAL PASSION

dacquoise coconut, passion fruit mousse, mango jelly,
vanilla ganache

85

PLATED DINNER

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Alpine

BEEF TARTARE

gherkins, shallots, green peppercorn mayonnaise,
rice crisps, dehydrated egg yolk

or

CREAM OF MUSHROOM SOUP v

crème fraîche, thyme oil

or

BURRATA v

artichoke purée, roasted root vegetables,
brown butter & truffle gastrique

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GNOCCHI v GF

pistachio pesto, wild mushrooms

or

ATLANTIC SALMON

beluga lentils, fennel confit, salmon caviar,
red butter, mandarin oil

or

BEEF WELLINGTON

squash, prosciutto, cipollini onions,
sea buckthorn, bordelaise sauce

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TROPICAL PASSION

dacquoise coconut, passion fruit mousse,
mango jelly, vanilla ganache

or

ALMOND & HAZELNUT PRALINE

hazelnut joconde, praline crunch, chocolate mousse,
chocolate ganache

or

CHEESE PLATE

butter, berries, honey

95



LUNCH BUFFET

priced per person · minimum 20 people

Mercier

CHEF'S SEASONALLY INSPIRED SOUP

bread

LÉO SALAD v

romaine, parmigiano-reggiano, garlic,
dehydrated egg yolk

BEET SALAD v

cashew purée, grapes, pickled shallots

GNOCCHI v

ricotta gnocchi, white butter, wild mushrooms

ASSORTED DESSERTS

45

Moore

CHEF'S SEASONALLY INSPIRED SOUP

bread

ROASTED ROOT VEGETABLE SALAD

walnuts, dried fruits, buttermilk dressing

POTATO SALAD

bacon, cherry tomatoes, cheddar, broccoli,
mayonnaise

BEEF SKEWERS

roasted root vegetables, bordelaise sauce

CAULIFLOWER STEAK

tossed avocado & quinoa, cashews, caramelized onion,
chickpeas

ASSORTED DESSERTS

55



DINNER BUFFET

priced per person · minimum 25 people

Ouimet

CHEF'S SEASONALLY INSPIRED SOUP

bread

LÉO SALAD

romaine, parmigiano-reggiano, garlic,
dehydrated egg yolk

BEET SALAD

cashew purée, grapes, pickled shallots

ATLANTIC SALMON

beluga lentils, fennel confit, salmon caviar,
red butter, mandarin oil

HANGER STEAK

roasted root vegetables, bordelaise

SEA BREAM

boulangère potatoes, brioche, brown butter,
capers, lemon

ASSORTED TARTES

chef's selection

70

Tremblant

CHEF'S SEASONALLY INSPIRED SOUP

bread

LÉO SALAD

romaine, parmigiano-reggiano, garlic,
dehydrated egg yolk

BURRATA v

artichoke purée, roasted root vegetables,
brown butter & truffle gastrique

BEEF WELLINGTON

squash, prosciutto, cipollini onions,
sea buckthorn, bordelaise sauce

ATLANTIC SALMON

beluga lentils, fennel confit, salmon caviar,
red butter, mandarin oil

CAULIFLOWER STEAK

tossed avocado & quinoa, cashews,
caramelized onion, chickpeas

ASSORTED QUÉBEC CHEESE

bread

ASSORTED TARTES

chef's selection

95