

# Menu will make gala guests feel pampered

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While the recent tasting wasn't expected to take long to prepare, Bonacini said he is expecting maybe 650-700 guests at the gala and, in order to get just one course out, it can take as much as 20-25 minutes.

"Each server can only carry up to three plates and we have to get them out as quickly and expeditiously as possible. The first course is engineered in a way it can be prepped ahead of time, ready to go," said Bonacini. "It happens very similarly with

the main course, as soon as we're halfway through the soup, we usually start finishing off the beef and plating will start as soon as the last soup has been removed from the table."

Bonacini was to have a separate tasting of the dessert menu.

"We're uncertain if we're going to go with a light and inspired version of a sticky toffee pudding with a bourbon caramel sauce and sour cream ice cream, or whether we go with a fire weed honey butter tart," said Bonacini.

"We will pick one or we may even present both these desserts and then let the team make the decision," he said.

With that many guests, chances are great that there will be a few people who don't eat meat, but eat fish, Bonacini said, and so the gala will offer a lemon-baked halibut with vegetables.

"We will also have a wonderful roasted pumpkin squash Ana latté for any full-fledged vegetarians who don't eat fish or meat," said Bonacini.

"As we say in the restaurant business, there are more and more people looking for that vegetarian option, so we have to be prepared for as many as 30-40 who will not partake in the beef."

Bonacini and business partner Peter Oliver have been working together for 19 years. They currently own and operate 14 food service enterprises, which range from restaurants to special-event menus.

Their Oakville restaurant is one of five



Michael Bonacini

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Michael Bonacini, chef  
Oliver & Bonacini

locations in the GTA.

"It is a way for us to be a part of the community and what is going on. It's probably one of the biggest events of the year and I hope they (OTMH) raise more money than ever because it's a terrific cause. We never know when we will need the services of a great hospital."

Gala tickets cost \$500, and it's sold out, but there is a waiting list.

The popular event takes place at the Burlington Convention Centre at 1120 Burloak Dr., Burlington.

For more information, contact 905-845-2571, ext. 6247.

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