



## catering menu

All items serve up to 8 guests

### BREAKFAST Available 8am-10:30am

|                                                                             |     |
|-----------------------------------------------------------------------------|-----|
| Pastry Basket (VEG) dozen assorted                                          | 40. |
| Waffle Bar (VEG) includes berries, maple syrup, butter, and chocolate chips | 45. |
| Fruit Platter (DF,GF,VEG) whipped honey                                     | 30. |
| Yogurt Bar (VEG) yogurt, berries, granola, and chocolate chips              | 50. |
| Scrambled Eggs (GF,VEG)                                                     | 28. |
| Chicken Breakfast Sausage                                                   | 34. |
| Bacon (GF)                                                                  | 36. |
| Home-fry Potatoes (DF, GF,VEG)                                              | 30. |
| Cheddar Grits (GF,VEG)                                                      | 30. |

### SNACKS & APPETIZERS

|                                                                                               |     |
|-----------------------------------------------------------------------------------------------|-----|
| Spinach Dip (VEG) crostini                                                                    | 65. |
| Mezze Platter (VEG) hummus, babaganush, marinated feta, marinated olives, crudite, fresh pita | 70. |
| Crudite Board (GF, VEG) seasonal vegetables, caesar dipping sauce                             | 45. |
| Misto Board artisanal meats and cheeses board, house marinated olives                         | 96. |
| Pane e Olive (DF, VEG) house-baked schiacciata bread, marinated olives                        | 48. |

### SALADS

|                                                                                                                                            |     |
|--------------------------------------------------------------------------------------------------------------------------------------------|-----|
| Atrium Greens (GF, VEG) bibb & fruit, red onion, radish, almond, feta, citrus honey vinaigrette                                            | 60. |
| Caesar (VEG) romaine, parmesan, croutons                                                                                                   | 60. |
| Insalata (GF, VEG) mixed greens, strawberries, candied pecans, gorgonzola dolce, balsamic vinaigrette                                      | 60. |
| Falafel Salad (VEG) romaine, chickpea tahini salad, israeli salad, feta, slaw, sunflower seeds, boiled eggs, green goddess tahini dressing | 65. |
| Cobb iceberg, tomato, avocado, bacon, chicken, egg, labneh dressing, chives                                                                | 70. |
| Roasted Beets (VEG) herbed goat cheese, labneh, arugula, pistachio dukkah                                                                  | 65. |

### SANDWICHES

#### 8 sandwiches per platter

|                                                                                                   |     |
|---------------------------------------------------------------------------------------------------|-----|
| Roast Beef (DF) baguette, roast beef, horseradish, red onion                                      | 85. |
| Prosciutto (DF) schiacciata bread, prosciutto, mozzarella, tomato, arugula, mayo                  | 82. |
| Salsiccia (DF) ciabatta, italian sausage, onions, pickled mustard seed, arugula, mayo             | 82. |
| Chicken Salad (DF) ciabatta, caesar chicken salad, lemon zest, parmigiano, arugula, mayo          | 82. |
| Caprese (VEG) schiacciata bread, heirloom tomato, mozzarella, nut-free basil pesto, arugula, mayo | 75. |

### MEDITERRANEAN BOWL BAR

#### Build Your Own Mediterranean Bowl Bar

Served with rice, chopped salad, fresh pita & hummus

|                                                                                 |      |
|---------------------------------------------------------------------------------|------|
| Chicken Shawarma (DF) grilled chicken thigh, shawarma spice, caramelized onions | 145. |
| Rina's Falafel (DF,VEG) green falafel ball                                      | 105. |



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### FRESH PASTAS

|                                                                                                        |      |
|--------------------------------------------------------------------------------------------------------|------|
| <b>Meat Lasagna</b> fresh pasta, hearty slow-cooked beef and pork sauce, bechamel, parmigiano reggiano | 110. |
| <b>Eggplant Lasagna</b> (VEG) eggplant, pomodoro, basil, mozzarella, parmigiano reggiano               | 99.  |
| <b>Spaghetti al Pomodoro</b> (VEG) san marzano tomato sauce, basil, stracciatella, evoo                | 99.  |
| <b>Spaghetti &amp; Meatballs</b> san marzano tomato sauce, housemade meatballs, parmigiano reggiano    | 99.  |
| <b>Pappardelle al Ragu</b> slow-cooked beef and pork sauce, parmigiano reggiano                        | 110. |
| <b>Quattro Fromaggi</b> (VEG) oven-baked pasta, bechamel, pecorino romano, parmigiano reggiano         | 99.  |

### ENTREES

|                                                                                     |      |
|-------------------------------------------------------------------------------------|------|
| <b>Grilled Salmon</b> (GF) lemon caper butter                                       | 125. |
| <b>Blackened Chicken Breast</b> (GF, DF)                                            | 70.  |
| <b>Sliced Steak</b> green peppercorn sauce                                          | 145. |
| <b>Cauliflower</b> (GF, DF, VEGAN) crispy onions, cashew cream, tahini, fresh herbs | 65.  |

### SIDES

|                                |     |
|--------------------------------|-----|
| <b>Whipped Potatoes</b>        | 36. |
| <b>Grilled Broccolini</b>      | 36. |
| <b>Roasted Brussel Sprouts</b> | 30. |
| <b>Polenta</b>                 | 30. |

### DESSERTS

|                                                                          |       |
|--------------------------------------------------------------------------|-------|
| <b>Brownie Bites Tray</b> spicy chocolate crumble, chantilly, strawberry | 48.   |
| <b>Cheesecake Bites Tray</b> caramel sauce, brown butter powder          | 48.   |
| <b>Tiramisu</b> mascarpone cream, espresso-soaked Italian cookies        | 8. PP |
| <b>Panna Cotta</b> (GF) lemon curd, candied pecans                       | 8. PP |
| <b>Walnut Baklava</b>                                                    | 6. PP |

### BEVERAGES

|                                              |     |
|----------------------------------------------|-----|
| <b>Coffee box</b>                            |     |
| 8 cups                                       | 30. |
| 13 cups                                      | 39. |
| <b>Orange Juice</b> half gallon              | 19. |
| <b>Lemonade</b> half gallon                  | 12. |
| <b>Soda</b> Canned Coke, Diet Coke, Sprite   | 3.  |
| <b>Sweetened and Unsweet Tea</b> half gallon | 12. |
| <b>Fiji</b> liter bottle                     | 4.  |
| <b>Sparkling Water</b> liter bottle          | 6.  |

To place an order:

[Click Here](#) or email us at [kate@OlivaRestaurants.com](mailto:kate@OlivaRestaurants.com)

- Custom and curated menu options
- Individually boxed lunches
- Plated meals and reception-style menus
- Event staffing, including full bar services

### TERMS & CONDITIONS

- Staffing Fee: \$40/hour per staff member (for bartenders and event staff as needed)
- 5% booking fee will be added to all orders (\$45 if order is under \$900)
- 20% gratuity and delivery fee apply for deliveries after 11am
- 25% gratuity and delivery fee apply for deliveries before 11am
- Tax not included in listed pricing
- 24 hour notice is required for all orders. 48 hour notice for deliveries prior to 11am.

### OUR BRANDS



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