



Olivella
EVENTS AND CATERING

Dinner, Buffet & Cocktail Catering Menu

www.olivella.ca | (403) 797-1954

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Picadas



Prices per dozen

Mini Pastries

\$21.95

- Mini quiche
- Crab cakes
- Mini samosas
- Vegetarian spring rolls
- Mini beef empanadas

Tapas

\$21.95

- Bruschetta with tomato and basil
- Avocado & goat cheese with lime
- Creamy mushroom
- Rosemary apple and goat cheese
- Italian prosciutto, tomato and mozzarella
- Avocado and salmon

Hors d'oeuvres

\$26.95

- Grilled chicken skewers
- Churrasco skewers
- Steak wrapped in bacon
- Mediterranean lamb skewers
- Caprese skewers
- Cheese croquette skewers
- Marinated meatballs
- Mini burgers (Price per half a dozen)
- Jumbo cocktail prawns

Platters

(One Platter feeds 12 people)

Assorted Cheese Platter

\$60

Assorted cheeses including Havarti, cheddar, Roquefort and brie. Also served with olives and fresh fruit

Assorted Charcuterie Platter

\$65

Genoa salami, capicola, prosciutto and ham

Mediterranean Dips

\$95 for 24 people

Artichoke, hummus, tzatziki and tomato bruschetta dip served with naan bread

Fruit Platter

\$45

Assorted seasonal sliced fruit including strawberries, cantaloupe, honeydew and grapes

Vegetable Platter

\$40

Seasonal vegetables served with hummus and ranch

Food Stations

Each station is manned by a chef and items are prepared when ordered à la minute

Iced Oyster Station

\$2.50 per oyster

Fresh oysters with mignonette confit dipping sauce

Pulled Pork Taco Station

\$3.95 per taco

Served with coleslaw, sour cream and pico de gallo

Sweets Platters



Petit Fours

- Macarons – \$24.95
- Chocolate brownies – \$20.95
- Assorted truffles – \$24.95
- Cookies – \$20.95
- Chocolate covered strawberries – 24.95

Buffet Options

The menus below are only samples. Call us for to create your own menu or substitute items. Prices are based on 50 guests.



Option 1

\$33.95 per person

Salads & Sides

- **Garlic herb orzo rice pilaf**
Creamy rice pilaf, orzo pasta, onions and fresh parsley
- **Roasted new potatoes**
Hot seasoned young potatoes
- **Steamed vegetables**
Steamed carrots, broccoli, cauliflower and red radish
- **Carrot ribbon salad**
Slices of carrot and Chinese red meat radish
- **Caprese salad**
Bocconcini, tomato and basil vinaigrette

Mains (choose two)

- **BBQ beef brochettes**
Garlic marinated cubes of top sirloin with vegetables
- **Chicken parmesan (gluten wise)**
Baked chicken covered in parmesan and mushroom
- **Cape Capensis fillet**
On a bed of green beans and quinoa
- **Roasted Portobello mushroom**
Stuffed with quinoa, chickpeas and tomato sauce

Desserts

- **Raspberry cheesecake**
New York style cheesecake, raspberries and cream
- **Lava cake**
Hot flowing chocolate center with a fluffy chocolate exterior
- **Mini apple crumble**
Apple filling in a pastry shell topped with crumble

Option 2

\$40.95 per person

Salads & Sides

- **Mushroom ravioli**
Mixed mushroom ravioli in parmesan and ricotta
- **Mashed potato**
Mashed potatoes with chive and garlic
- **Broccoli slaw**
Broccoli and dried cranberries vinaigrette
- **Tuscan Penne salad**
Penne pasta, feta, tomatoes and sundried vinaigrette
- **Caesar salad**
Romaine lettuce, croutons, Caesar dressing with parmesan

Mains (choose two)

- **Lamb roast**
Marinated in garlic and rosemary
- **Beef tenderloin steak**
Beef tenderloin drizzled with red peppercorn sauce
- **Grilled balsamic onion salmon**
Rosemary, balsamic vinegar and onion on a grilled salmon
- **Roasted Portobello mushroom**
Stuffed with quinoa, chickpeas and tomato sauce

Desserts

- **Crème brulee**
Custard topped with caramelized sugar
- **Chocolate mousse**
Chocolate mousse topped with cream and a raspberry
- **Fruit flan tart**
Pastry shell with a flan filling and garnished with berries

Option 3

\$40.95 per person

Salads & Sides

- **Tuscan Penne salad**
Penne pasta, feta, tomatoes and sundried vinaigrette
- **Mashed potato**
Mashed potatoes with chive and garlic
- **Steamed vegetables**
Steamed carrots, broccoli, cauliflower and red radish
- **Caesar salad**
Romaine lettuce, croutons, Caesar dressing with parmesan

Mains (choose two)

- **BBQ beef brochettes**
Garlic marinated cubes of top sirloin with vegetables
- **Chicken parmesan (gluten wise)**
Baked chicken covered in parmesan and mushroom

Plated Dinner Options

The menus below are only samples. Call us to create your own menu or to substitute items. Prices are based on 30 guests.



Option 1

\$33.95 per person

Salads & Sides (choose one)

- **Quinoa salad**
Quinoa, cranberries and sour cream dressing
- **Carrot ribbon salad**
Slices of carrot and Chinese red meat radish
- **Caesar salad**
Romaine lettuce, croutons, parmesan and Caesar dressing

Mains (choose one)

- **BBQ beef brochettes**
Garlic marinated cubes of top sirloin with vegetables
- **Cape Capensis fillet**
On a bed of green beans and quinoa
- **Parmesan chicken (gluten wise)**
Baked chicken covered in parmesan and mushroom
- **Roasted Portobello mushroom**
Stuffed with quinoa, chickpeas and tomato sauce

Desserts (choose one)

- **Raspberry cheesecake**
New York style cheesecake, raspberries and cream
- **Lava cake**
Hot flowing chocolate center with a fluffy chocolate exterior
- **Fruit flan tart**
Pastry shell with a flan filling and garnished with berries

Option 2

\$40.95 per person

Salads & Sides (choose one)

- **Caprese salad**
Bocconcini, tomato and basil vinaigrette
- **Broccoli slaw**
Broccoli and dried cranberries vinaigrette
- **Carrot ribbon salad**
Slices of carrot and Chinese red meat radish

Mains (choose one)

- **Lamb roast**
Marinated in garlic and rosemary
- **Beef tenderloin steak**
Beef tenderloin drizzled with red peppercorn sauce
- **Grilled balsamic onion salmon**
Rosemary, balsamic vinegar and onion on a grilled salmon

Desserts (choose one)

- **Crème brulee**
Custard topped with caramelized sugar
- **Chocolate mousse**
Chocolate mousse topped with cream and a raspberry
- **Mini apple crumble**
Apple filling in a pastry shell topped with crumble

Create Your Own

The sample options above are not exactly what you are looking for? Call us to customize the above menus **or** create a completely new one with different items.



Beverages

See our bar services section below for a list of bar services



Red Wine

\$25.50 for 750ml bottle

Jackson Triggs Merlot Canada (house)

White Wine

\$25.50 for 750ml bottle

Barefoot Pinot Grigio United States (house)

Dessert Wine

\$89.95 for 375ml bottle

Jackson-Triggs Proprietors' Reserve Vidal (house)

Domestic Beers

\$5.75 for 341ml bottle

Budweiser, Bud Light, Canadian, Kokanee, Coors Light, Labatt Blue, Pilsner

Premium Beers

\$6.25 for 341ml bottle

Heineken, Corona, Dura (gluten free), Strong Bow

House High Balls

\$5.75 per 1oz

House spirits include Gin, Vodka, dark and white Rum, Rye

Premium Spirits

Prices vary per 1oz

We offer a wide variety of Scotch, Hennessy, Whiskey, Tequila, Rum, Vodka and Gin

Cocktails

\$7.25 per 1oz

Examples of cocktails include Mojitos, Caesars and Caipirinhas

Specialty Coffee

\$7.25 per cup

Irish Coffee, Monte Cristo and B52 Coffee

Bottled Water (591 ml)

\$2.25 per bottle

Dasani

Soft Drinks

\$2.25 per bottle

Coke, Diet Coke, Sprite, Canada Dry and Fanta

Juice

\$2.25 per bottle

Tomato juice, orange juice and apple juice

Bar Services

Host Bar

Client pays for guests' beverages. This option includes: bar set-up, glassware, bar equipment, drink supplies, drink garnishes.

Also includes: soft drinks, bottled water and juice.

Cash Bar

Guests pay for their own beverages. This option includes: bar set-up, glassware, bar equipment, drink supplies, drink garnishes.

Also includes: soft drinks, bottled water and juice.

Supplies Only

- Beer & wine: bar equipment, glassware and garnishes – \$1.25 per drink
- Wine: bar equipment and glassware - \$0.75 per drink
- Full bar: bar equipment, glassware, garnishes. Also included: soft drinks, bottled water and juice



Event Catering Policy

Staffing Rates

- Coordinators and chefs are charged at \$38/hour. All other staff are charged at \$28/hour. Staff must be booked for a minimum of 3 hours.
- Staff will be dressed in professional dress attire; black pants and black buttoned top
- The following is a list of staff per event type:
 - Sit down: 1 staff member for 20 guests
 - Cocktail event: 1 staff member for 50 guests
 - Events with food stations require 1 staff member per station
 - Staff members will be paid time and a half for a work shift greater than 8 hours

Service Charge

- A 10% service charge will be applied to the full invoice of all events

Booking

- A 35% non-refundable deposit is required upon confirmation of the booking
- The remaining balance of the invoice is due no later than the event date

Final Count

- A final count of guests is required 7 days prior to the event. If this is not communicated, the original quoted guests will be charged

Cancellation

- In the event of a cancellation, the client will forfeit the original deposit. If the cancellation occurs within 14 days prior to the event date, 100% of the contracted total amount will be charged