



## LUNCH MENU



4216 12 Street NE | (403) 475-1181 | [www.olivella.ca](http://www.olivella.ca)



## Lunch a La Carte

*Includes disposables and paper napkins  
12 order minimum for each item*

### Soup | Per Person | \$3.95

Choice of beef barley, chicken noodle, minestrone, butternut squash, classic tomato, wild chilli, cream of mushroom, Boston clam chowder | 300 ml per person.

### Side Salads | Per Person | \$3.95

Choice of Greek salad, quinoa salad, potato salad, creamy coleslaw, and Caesar salad.

### Classic Sandwich Tray | Per Person | \$6.95

An assortment of classic sandwiches on a variety of fresh breads. Meats include, tuna salad, black forest ham, roast beef, smoked turkey and chicken breast | 1.5 Pieces.

*Vegetarian options available*

### Sweets

Cookies | Dozen | \$20.95

Deep Dutch Brownies | Dozen | \$20.95

Nanaimo Bars | Dozen | \$20.95

Cheesecake | Dozen | 20.95

Fruit Flan Tart | Dozen | \$20.95

Sliced Seasonal Fruit | Tray | \$44.95

Seasonal Fruit Salad | Bowl | \$44.95

## Individual Salads

*Includes disposables and paper napkins  
12 order minimum for each item*

### Thai Salad | Per Person | \$8.95

Fresh greens, grilled chicken breast, crunchy noodles, carrots and topped with Thai sauce.

### Chicken Caesar | Per Person | \$8.95

Grilled chicken, romaine lettuce, crunchy croutons, bacon bits, parmesan cheese, and Caesar dressing.

### Santa Fe Salad | Per Person | \$8.95

Greens, Beef sirloin, red, yellow and green peppers, corn, onions, tomatoes and chipotle sauce.

### Vegetarian Salad | Per Person | \$7.95

Lettuce, strawberries, orange, grapes, dried cranberries, roasted almonds and goat cheese mixed with your choice of raspberry or mandarin dressing.



## Gourmet Sandwich Platter | \$11.95 per person

*Three to seven sandwich choices depending on order size  
Includes disposables and paper napkins  
24 order minimum*

Available Bread: whole wheat, plain white, herb focaccia, plain tortilla wraps, tomato wrap, spinach wrap, plain baguette, whole wheat baguette, and pita bread.

### Vegetarian Options

Goat Cheese and Olive Tapenade Sandwich  
Creamy Cheese and Cucumber Sandwich  
Roasted Pepper and Feta Sandwich  
Roasted Aubergine and Mozzarella Sandwich  
Tomato, Mozzarella and Rocket Sandwich  
Roasted Vegetables, Pesto and Cheese Sandwich  
Chickpea, Avocado, Hummus and Feta Sandwich  
Goat Cheese and Cranberry Spread Sandwich  
Creamy Coleslaw Wrap  
Creamy Greek Salad Wrap  
Brie, Grape and Avocado Sandwich  
Pesto Mediterranean Wrap  
Cucumber and Avocado Wrap  
Hummus and Spinach Wrap

Portobello Mushroom and Goat Cheese Sandwich  
Caramelized Onions with Bean Spread Sandwich  
Three Cheese Sandwich with Pesto  
Creamy Havarti and Apple Sandwich  
Blueberry and Cashew Butter Sandwich  
Mushroom and Sundried Tomato Wrap  
Herb Roasted Tomato and Cheese Wrap  
South Western Veggie Ranch Wrap  
Roasted Sweet Potato and Black Bean Wrap  
Spicy Tofu Wrap  
Charred Tomato and Pepper Cheese Wrap  
Smoked Gruyere and Fig Chutney Wrap  
Spicy Beans and Avocado Wrap  
Creamy Caesar Wrap

### Poultry Options

Creamy Smoked Chicken Sandwich  
Turkey Cobb Sandwich  
Turkey Ham and Cranberry Spread Sandwich  
Asian Chicken Wrap  
Chicken Caesar Wrap

Roasted Chicken Avocado Wrap  
Pan Roasted Chicken with Remesco Sandwich  
Pesto Chicken and Vegetable Wrap  
Chicken Shawarma Wrap  
Smoked Duck Wrap

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Mango Chicken Sandwich  
Mango Spiced Chicken and Cheese Wrap  
Smoked Turkey and Pickles Sandwich  
Cajun Chicken Wrap  
Chicken Souvlaki Wrap  
Cordon Bleu Style Grilled Chicken Sandwich  
Honey Chicken with Steamed Rosemary Wrap  
Buffalo Chicken Wrap

Grilled Hawaiian Chicken and Pineapple Sandwich  
Chicken and Bacon Wrap with Tomato Relish  
Mexican Style Chicken Wrap with Pico di Gallo  
Curried Chicken with Cucumber Sandwich  
BBQ Chicken with Cheese Sandwich  
Carne Chicken Wrap with Spicy Bean Salsa  
Tandoori Chicken Wrap

## Pork Options

Bacon and Egg Sandwich  
Black Forest Ham and Cheese Sandwich  
Country Style Bacon and Cheese Wrap  
Cuban Style Pork Sandwich on Baguette  
Lyoner Cold Cut Pickled Mustard Sandwich

Prosciutto, Tomato & Mozzarella Sandwich  
Slow Roasted Pork and Cheese Sandwich  
Pesto Marinated Pulled Pork Sandwich  
Vietnamese Style Tangy Pork Sandwich  
Herb Roasted Pork Loin Sandwich

## Beef Options

Slow Roasted Beef and Horseradish Sandwich  
Zesty Pulled Beef Sandwich  
Glazed Beef and Avocado Wrap  
Tangy Asian Beef Wrap  
Grilled Corned Beef and Cheese Sandwich with Chilli Horseradish

Traditional Roast Beef with Caramelized Onions  
Classic Reuben Sandwich with Sauerkraut  
Balsamic Roast Beef and Veggie Wrap  
Deli Style Corned Beef Wrap  
Beef Shawarma Wrap



## Seafood Options

Zesty Prawn and Asian Slaw Wrap

Cocktail Prawn with Tomato Relish Sandwich

Breaded Fish Fillet Sandwich with Tartar Sauce

Cajun Spiced Seafood Wrap

Spicy Tuna and Potato Wrap

Italian Style Tuna Sandwich with Olive Tapenade

Creamy Tuna and Veggie Sandwich

Smoked Salmon with Creamy Horseradish Sandwich

Smoked Haddock and Caper Cream Sandwich

Creamy Crab Meat Wrap

Spicy Crab and Apple Wrap

## Lunch Box

*12 order minimum for each item*

**Pesto Chicken | Per Box | \$12.95**

Pesto marinated chicken breast grilled to perfection | Baked stuffed potatoes with sour cream, bacon and cheese | Buttered seasonal veggies | Homemade Cookie

**Bulled Beef | Per Box | \$12.95**

Savoury pulled beef burger | Herbed potato wedges | Buttered seasonal veggies | Homemade Cookie

**Baked Cheese Box | Per Person | \$12.95**

Cheese tortellini with herbed Alf redo sauce | Garlic bread | Buttered seasonal veggies | Homemade Cookie



## Lunch Buffet Options | Per Person

*Includes disposables, paper napkins and delivery  
50 order minimum*

### **Bronze | \$25.95**

- 1 salad choice
- 1 entrée choice
- 1 vegetables choice
- 1 starch choice
- 1 dessert choice

### **Silver | \$29.95**

- 2 salad or soup choices
- 2 entrée choices
- 1 vegetables choice
- 2 starch choices
- 2 dessert choices

### **Gold | \$32.95 per person**

- 3 salad or soup choices
- 3 entrée choices
- 2 vegetables choices
- 2 starch choices
- 3 dessert choices

## Salad Options

### **Artisan Spring Mix Greens**

*Choose one ranch, balsamic, lemon vinaigrette, creamy Caesar, maple yoghurt dressing or thousand island.*

### **Asian Shrimp Salad**

*Crunchy egg noodles with shrimp cucumber, tomato, onion, and corianders tossed with spicy soy dressing and served with iceberg lettuce leaves.*

### **Pumpkin and Maple Salad**

*Roasted pumpkin and onions tossed with tomatoes, roasted hazelnut, chopped chives and tossed with maple dressing.*

### **Mediterranean Potato and Beef Salad**

*Boiled baby potatoes and grilled beef sausage tossed with chopped onions, cornichons, and parsley tossed with honey mustard dressing.*

### **Classic Greek Salad**

*Bell Peppers, onions, cherry tomatoes, oregano, feta cheese tossed in Greek dressing.*

### **Penne Chicken Salad**

*Poached chicken, penne pasta, with bell peppers, spring onions tossed with goat cheese dressing.*

### **Asian Mango Beef Salad**

*Braised beef strips with mungo chunks, tomatoes, onion, corn and French beans tossed in sweet soy dressing.*

### **Mexican Prawn Salad**

*Roasted chilli prawns with grilled baby eggplants, roasted onions, and roasted bell peppers tossed in chimichurri vinaigrette.*

### **Continental Chicken Asparagus Salad**

*Poached chicken strips with asparagus, sundried tomatoes, toasted corn, and spinach tossed with tarragon mustard vinaigrette.*

### **Tofu and Sesame Salad**

*Fried tofu with snow peas, carrots, onions, tomatoes, coriander, and cucumber tossed in an Asian sesame dressing.*

### **Fresh Minted Beetroot and Pear Salad**

*Crunchy beetroots with pear, feta cheese, onions and cherry tomatoes tossed in mint lemon oil dressing.*



**Tomato & Baby Mozzarella Salad with Basil Pesto**

*Cherry tomatoes and Boccocini cheese with asparagus, fresh basil, and balsamic reduction tossed with basil pesto.*

**Arabian Chicken and Lentil Salad**

*Curried chicken with lentils, roasted zucchini and roasted bell peppers tossed in lemon zest and pomegranate dressing.*

**Creamy Coleslaw Salad**

*Carrots, red cabbage, white cabbage and celery seeds with creamy coleslaw dressing.*

**Asian Hoisin Beef Salad**

*Hoisin glazed beef strips, red onions, cucumbers, red radish, and tomatoes tossed with fresh ginger and sweet chilli dressing.*

**Maple Turkey and Mushroom Salad**

*Turkey ham with mushrooms, caramelized onions, roasted chestnut and parsley with maple walnut dressing.*

**Quinoa and Chicken Salad**

*Quinoa and grilled chicken strips with roasted peppers, grilled asparagus and sundried tomatoes tossed in oregano dressing.*

**Carne Beef Salad**

*Seared carne beef with tomatoes, onions, cucumbers, and cilantro tossed in lime dressing.*

**Seafood Pasta Salad**

*Penne pasta and poached seafood with celery, cucumbers, chives, tomatoes tossed in cocktail dressing.*

**Wild Rocket and Eggplant Salad**

*Arugula, roasted baby eggplants, bell peppers, and onions tossed in balsamic dressing.*

**Beetroot and Apple Salad**

*Beetroots and diced apples with celery and cherry tomatoes tossed in maple yogurt dressing.*

**Indian Style Potato Chat**

*Boiled potatoes, onions, cucumbers, tomatoes and tossed in a mint and cilantro dressing.*

**Classic Caesar Salad**

*Romaine lettuce, bacon, parmesan cheese, and herbed croutons tossed in creamy Caesar dressing.*

**Soup Options**

Moroccan Lentil Soup

Italian Minestrone Soup

Tomato and Basil Soup

Cream of Mushroom Soup

Potato & Bacon Soup

Asian Chicken and Egg Soup

Broccoli and Cheese Soup

Sweet Potato Bisque

Seafood Chowder

Thai Chicken and Coconut soup

St. Germaine Pea Soup

Green Bean and Parmesan Soup


Cauliflower Cream Soup

Carrot and Fennel Soup

Artichoke Cream Soup

Pumpkin Cream Soup

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Roasted Garlic and Butternut Squash Soup  
Potato and Leek soup  
Sweet Corn and Chicken Soup  
BBQ Braised Brisket soup  
Spicy Bean Soup  
White Bean Soup

Indian Spiced Lentil Soup  
Corn and Scallop Chowder  
Creamy Salmon Chowder  
Corn and Crab Bisque  
Clear Soup with Italian Meatballs

## Entrée Options

### Poultry

#### **Black Bean BBQ Chicken**

*BBQ glazed chicken breast with black bean sauce.*

#### **Sherry Glazed Chicken Thighs**

*Chicken thigh marinated in brine and grilled to perfect. Served with sherry and mushroom sauce.*

#### **Roast Turkey Breast**

*Tender turkey breast pan roasted and served with Marsala wine.*

#### **Ham Stuffed Chicken Breast**

*Chicken breast stuffed with black forest ham and pan roasted. Served with pan gravy.*

#### **Mushroom stuffed Chicken**

*Chicken thighs stuffed with mushrooms and pan seared to perfection. Served with mushroom sauce.*

#### **Tarragon and Peppercorn Chicken Breasts**

*Tarragon marinated chicken breasts pan seared and served with tarragon peppercorn sauce.*

#### **French Chicken Fricassee**

*Brazed chicken strips simmered in a stew of carrots, celery, leeks and thick white sauce.*

#### **Thai Chicken Curry**

*Chicken marinated with galangal and lemon grass, and simmered in red Thai curry.*

#### **Indian Chicken Vindaloo**

*Indian spiced chicken simmered in tangy tomato tamarind sauce.*

#### **Butter Chicken Curry**

*Tandoori marinated chicken cubes simmered in a creamy tomato sauce.*

#### **Chicken Scaloppine with tomato sauce**

*Flattened chicken breast marinated with mirepoix and pan seared to perfection. Served with tomato sauce.*

#### **Moroccan Chicken Tagine**

*Chicken slices marinated in cumin, ginger, cinnamon and saffron, and simmered in a savoured stew.*





## Pork

### Herb Roasted Pork Chops

*Pork chops marinated with thyme and rosemary and slow roasted to perfection. Served with port and mushroom sauce.*

### Pork Loin Roast with Jus Lie

*Marinated pork loin with mirepoix and slow roasted to perfect. Served with jus lie.*

### BBQ Pork Ribs

*Slow oven roasted pork ribs glazed with whiskey BBQ sauce.*

### Pork Goulash

*Tender pieces of pork seasoned with paprika and Italian seasons, and simmered in a tomato stew.*

### Creamy Pork Medallions

*Herb marinated pork tenderloins pan seared and served with creamy mushroom sauce.*

## Beef

### Café de Paris Brisket

*Beef brisket steaks grilled to medium and served with classic café de Paris sauce.*

### Slow Roasted Angus Beef

*Angus beef marinated with mirepoix and slow roasted to perfect and served with classic herb demi glaze.*

### Grilled Veal Noisettes

*Round veal steaks marinated with bouquet garni and grilled to perfection. Served with red onion confit.*

### Italian Beef Lasagne

*Beef bolognese and pasta layered with béchamel sauce and oven baked to perfection.*

### Spicy Tomato Veal Piccata

*Flattened veal steaks pan seared with eggs and parmesan and served with spicy tomato sauce.*

### Beef Goulash

*Tender pieces of beef seasoned with paprika and Italian seasons, and simmered in a tomato stew.*

### Spaghetti and Meatballs

*Spaghetti and Italian beef meatballs tossed in tomatoes sauce.*



## Seafood

### **Tangy Basa Fillet**

*Basa fillet pan seared and served with tomato and lime Sauce.*

### **Ancho Pepper Crusted Salmon**

*Ancho pepper marinated salmon pan seared and served with sauce vierge.*

### **Herbed Pacific Cod Fillets**

*Herb marinated pacific cod fillets baked and served with horseradish sauce.*

### **Peppercorn Red Snapper Fillet**

*Fillets of red snapper marinated with pink peppercorns, pan seared, and served with grape fruit salsa.*

### **Lemon Butter Atlantic salmon**

*Atlantic salmon steaks spiced with fennel, onions, dill and baked to perfection. Served with lemon butter sauce.*

## Vegetables Options

### **Baby Herbed Potatoes**

*Boiled baby potatoes herbed with parsley and seasoning.*

### **Baked Duchess Potatoes**

*Mashed potatoes with egg yolks, cream cheese and baked with a layer of cream cheese.*

### **Roasted Tuscan Potatoes**

*Italian seasoned potatoes roasted to perfection.*

### **Butter Glazed Baby Potatoes**

*Boiled whole baby potatoes glazed with butter.*

### **Potato Lyonnaise**

*Baked sliced potatoes mixed with caramelized onions and parsley.*

### **Potato Hash**

*Bread coated shredded potatoes served crispy.*

### **Delmonico Potatoes**

*Shredded potatoes with cream and baked with a layer of parmesan cheese.*

### **Swiss Rosti potatoes**

*Grated potato patties with caramelized onions and classic herbs pan fried.*

### **Ginger Mashed Sweet Potatoes**

*Sweet mashed potatoes with cream, butter and ginger.*

### **Herb Garlic Potato Mash**

*Mashed potatoes blended with cream, butter, garlic and classic herbs.*

### **Bacon and Cheddar Mash**

*Mashed potatoes blended with cream, butter, cheddar and bacon bits.*

### **Potato Croquettes**

*Seasoned shredded potatoes rolled into balls and deep fried.*

### **Stuffed Baked Potatoes**

*Baked potatoes stuffed with cheese, bacon, sour cream and chives.*

### **Marinated Grilled Vegetables**

*Herb marinated grilled seasonal vegetables*

### **Herb Butter Broccoli**

*Steamed broccoli florets glazed with herb butter.*

### **Maple Glazed Carrots**

*Boiled baby carrots glazed with maple butter.*



### **Garlic & Chilli Edamame**

*Blanched edamame sautéed with roasted garlic and chilli oil.*

### **Oven Roasted Tomatoes**

*Slow roasted roma tomatoes with balsamic and chilli flakes.*

### **Braised California Veggies**

*Carrots, broccoli and cauliflower brazed with butter and classic seasoning.*

### **Braised Red Cabbage**

*Shredded red cabbage with white onions, garlic slow braised with herb butter.*

### **Spaghetti Squash**

*Baked squash peeled into stringy spaghetti and glazed with garlic butter.*

### **Roasted Eggplant**

*Baby eggplants marinated with chilli flakes, pesto and balsamic vinegar. Roasted to perfection.*

### **Oven Roasted Pumpkin**

*Pumpkin wedges buttered and roasted.*

## **Starch Options**

### **Short Grain Brown Rice Pilaf**

*Brown rice with butter and chicken stock.*

### **Coconut Rice Pilaf**

*White rice with coconut milk and butter.*

### **Steamed Long Grain Rice**

*Steamed white rice with chicken stock.*

### **Arroz Blanco**

*White rice pilaf with carrots, beans and peas.*

### **Saffron Vegetable Paella**

*White rice with saffron and seasonal vegetables and chicken stock.*

### **Green Pea Risotto**

*Arborio rice simmered with cream, butter, chicken stock, white wine and green peas.*

### **Roasted Root Vegetables**

*Sweet potatoes, purple yam, carrots, parsnips and onions roasted with butter and herbs.*

### **Cauliflower Bake**

*Blanched cauliflower with white sauce baked with parmesan cheese.*

### **Vegetable Moussaka**

*Layers of potatoes and eggplant slices with chilli tomato sauce baked with a layer of cheese.*

### **Braised Fennel in Butter**

*Fennel wedges braised with butter and herbs.*

### **Braised Green Beans**

*Green beans braised with butter and classic herbs.*

### **Gingered Snow Peas**

*Blanched snow peas sautéed with fresh ginger.*

### **Indian Roasted Vegetables**

*Potatoes, eggplants, carrots and onions roasted with Indian spices.*

### **Garlic and Chilli Mushrooms**

*Buttered mushrooms sautéed with chilli and garlic.*

### **Indian Rice Pilaf**

*White rice with cardamom, cinnamon, star anise and cloves.*

### **Penne Pasta with Primavera Sauce**

*Penne pasta with tomatoes sauce reduced in red wine.*

### **Farfalle Pasta with Alfredo**

*Farfalle tossed in a creamy white sauce and served with parmesan cheese.*

### **Red Pepper Fettuccine**

*Fettuccini pasta tossed in cream, red pepper, cumin and topped with parmesan cheese.*

### **Asian Egg Fried Rice**



*Jasmine rice sautéed with eggs, soy sauce, green onions, chicken stock.*

**Green Onion Bulgur Pilaf**

*Steamed wheat with green onions and chicken stock.*

**Quinoa and Chickpea Pilaf**

*Quinoa sautéed with chickpeas, eggplant, zucchini, onions and chicken stock.*

**Vegetable Lasagne**

*Ratatouille vegetables with tomatoes layered into pasta sheets and oven baked.*

**Stir Fried Vegetable Noodles**

*Egg noodles with Asian vegetables and Asian sauce.*

**Tomato and Garlic Couscous**

*Couscous steamed with tomatoes, garlic and chicken stock.*

**Dessert Options**

Peach Cobbler

Devil's Food Cake

New York Style Cheese Cake

Crème Brulee

Apple Pie

Crème Caramel

Vanilla Flavoured Bread Pudding

Chocolate Mousse

Chocolate Profiteroles

Assorted Mini Cheese Cakes

Chocolate Éclairs

Deep Dutch Brownies

Homemade Cookies

Sticky Toffee

Macaroon Treats

Classic Coconut Egg Pudding

Almond Anise Biscotti



## Terms and Conditions

### General

All prices include required disposable cutlery, plates, cups, napkins, setup and delivery<sup>1</sup>

Plates, napkins, and cutlery can be upgraded to china and cutlery rolled in linens for \$3 per person

### Service Charge

All orders are subject to a 10% service fee for the full amount of the invoice

### Booking

A 35% non-refundable deposit is required upon confirmation of the booking

All remaining balance of the invoice is due no later than the day before event date

### Final Count

A final count of guests is required 5 days prior to the event. If this is not communicated, the original quoted guests will be charged

### Cancellation & Changes

Cancellation & changes must be made 5 days prior to the event

Cancellation notices are subject to 50% cancellation fee of the total invoice if given less than 5 days prior to the event

### Service

Events requiring full service with attending staff will be charged \$28 per attending staff & \$35 per chef for a minimum of 3 hours per staff

Staff members will be paid time and half for work shifts greater than 8 hours or working during statutory holidays

Water, tea and coffee service is included with full service

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<sup>1</sup> Deliveries below \$250 are subject to a \$25 delivery charge