



Cocktail and Reception Menu



4216 12 Street NE | (403) 475-1181 | www.olivella.ca



Cold Hors d'oeuvres | Dozen | \$24.95

3 dozen order minimum for each item

For passed hors d'oeuvres waiting staff is required at \$28 per hour

Poultry

Turkey Roulade

Poached turkey with apple and beetroot salad served on a crostini

Curried Chicken Tartlets

Tart shells filled with curried chicken and topped with carrot ribbons and garlic aioli

Chicken Terrine

Chicken rolls stuffed with mixed nuts, dry fruits, and topped with berry compote

Chicken Liver Pate

Chicken liver and cream served on a brioche toast with hot mustard and garnished with pistachios

Foie Gras Ballantine

Duck liver roll with ginger and pineapple relish served on brioche toast

Smoked Duck with Cabbage

Cured duck bites with braised red cabbage

Beef and Pork

The Italian Crostini

Prosciutto, chunks of tomato, and mozzarella on a crostini

Italian Beef Bresaola Millefeuille

Crostini with layers of thinly sliced Italian beef with Swiss cheese, arugula, and mustard

Beef Tartar with Potato Chips

Minced Angus tenderloin with shallots, gherkin, and Dijon mustard on homemade potato chips

Teriyaki Beef Roll

Teriyaki beef strips rolled in cucumber and topped with sesame seeds

Charcuterie Skewer

Salami, cheddar cubes, and olives on a skewer

Prosciutto & Melon Skewer

Melon wrapped in prosciutto on a skewer

Bologna Skewer

Bologna meat skewered with pickled onions and cherry tomatoes

Chorizo Crostini

Beef chorizo, artichoke and basil on a crostini

Beef Tenderloin Crostini

Peppercorn beef strips with horseradish cream on a crostini

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Seafood

Smoked Salmon and Asparagus Roulade
Smoked salmon, asparagus with horseradish cream fraiche and capers served on light bread

Tuna Tartar on Brioche Toast
Minced Ahi tuna with shallots, cucumbers, and maple ginger dressing on a brioche toast

Smoked Salmon Gateaux
Minced smoked salmon mixed with capers and chopped salad topped with sour cream

Squid Stuffed with Couscous
Baby squid stuffed with couscous, roasted vegetables, and served with saffron mayo

Candied Salmon
Smoked candied salmon with caper cream cheese on a baguette

Salmon Spread
Smoked salmon with cream cheese, sour cream, and chives served on herb crackers

Shrimp Ceviche
Shrimp cured in citrus juice and served with tomato mango salad and chilli

Fresh Chucked Oysters
Chucked oysters served with citrus and coriander, and white wine mignonette

Shrimp Cocktail
Large shrimp with lemon aioli in a shot glass

Salmon & Avocado Crostini
Smoked salmon and creamy avocado spread on a crostini

Cheese

Blue Cheese Truffles
Tart shells filled with blue cheese, truffle oil, and pistachios

Goat Cheese Brûlée
With balsamic roasted fig compote in a shot glass

Mint Cheese Balls
Mixed cheese rolled into balls and garnished with mint

Cocktail Cheese Balls
Cream cheese and egg balls served with red pepper sauce

Cottage Cheese Bites
Cottage cheese with confit garlic served on a crostini and garnished with chives

Apple Goat Cheese Crostini
Rosemary apple and goat cheese on a crostini



Vegetarian

Ginger and Garlic Tofu

Tofu squares with hints of ginger and garlic topped with cucumber salad and sesame soy dressing

Mini Waldorf Salad

Cherry tomatoes, chives, apples, celeriac and walnuts on brioche toast

Gazpacho Shooter

Refreshing gazpacho soup with celery and apple salad in a shot glass

Mint & Cucumber Yogurt Shooter

Greek yogurt with cucumbers and mint jelly on a shot glass

Mushroom Devilled Eggs

A blend of mushrooms, cream cheese, and bell peppers served on devilled eggs

Mini Mango Coleslaw

Cabbage, carrots, and mangos served on a butter leaf and topped with celery seeds

Caprese Skewers

Cherry tomatoes and mozzarella cubes with basil and balsamic dressing on a skewer



Hot Hors d'oeuvres | Dozen | \$25.95

3 dozen order minimum for each item

For passed hors d'oeuvres waiting staff is required at \$28 per hour

Poultry

Chicken Tikka Lollipop

Tender marinated chicken lollipops served with mint chutney

Mini Turkey Burger

Ground turkey burger with truffle aioli served in fresh mini brioche buns

Thai Chicken Spring Rolls

Served with sweet chilli sauce

Curried Chicken Skewer

Sautéed chicken served on a skewer with mint coriander chutney

Turkey Kebabs

BBQ turkey skewer with spiced apple sauce

Chicken Tornado Ranchers

Breaded chicken served with marinara sauce

Mini Chicken Shawarma

Arabic chicken stirps rolled in a pita bread and served with garlic aioli

Chicken Peri Peri

Chicken spiced with peri peri sauce and served in a shot glass

Curried Chicken Skewers

Sautéed chicken skewers served with Thai peanut dipping sauce

Moroccan Chicken Skewers

Grilled chicken skewers marinated in pomegranate extract. Served with Moroccan mint sauce

Mini Turkey Cranberry Sliders

Roasted turkey with cranberry spread served on fresh mini brioche buns

Beef, Lamb and Pork

Mini Beef Burgers

Juicy beef burger with red relish served in fresh mini brioche buns

Coconut Beef Satay Skewer

Skewered beef with coconut served with truffle aioli

BBQ Beef Balls

Marinated beef balls served with house made BBQ sauce

Spiced Lamb Meat Balls

Lamb meat balls with spice herbs served with marinara sauce

Bacon Wrapped Steaks

Grilled stake cubes wrapped in bacon and served with horseradish sauce

Argentine Sirloin Skewers

Grilled beef sirloin skewers served with chimichurri sauce

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Meatball on a Stick

Beef meatballs served with herbed tomato sauce

Beef Tornado Ranchers

Breaded beef with jalapeno served with marinara sauce

Seafood

Sweet Chili Coconut Shrimp

Coconut breaded shrimp served with sweet chili sauce

Prawns with Mango

Grilled prawns served with tangy mango salad

Crab Croquettes

Served with spicy plum dip

Sriracha Cod Bites

Sriracha breaded cod fish served with onion pickles

Baked Cod Bites

Baked cod served with chimichurri sauce

Cheese

Onion and Cream Cheese Tartlets

Tart shells filled with caramelized onions and cream cheese

Breaded Mozzarella Twist

Breaded mozzarella sticks served with sriracha BBQ sauce

Spicy Cheddar Bites

Breaded cheddar served with sriracha BBQ mayo

Pizza Rolls

Pepperoni, cheese and pizza sauce in an egg roll

Crab Cakes

Breaded crab cakes served with lemon tartar sauce

Shrimp Tikka

Grilled shrimp skewers spiced with tikka masala. Served with cilantro chutney sauce

Fried Prawn Cocktail

Breaded prawns served with cocktail sauce

Bacon Wrapped Scallops

Scallops wrapped with bacon and served with garlic butter

Wild Rice and Cream Cheese Bites

Wild rice mixed with cream cheese, breaded, and deep fried

Three Cheese Perogies

Classic Ukrainian perogies stuffed with three cheese

Red Pepper and Feta Quiche

Quiche tart filled with red pepper, feta cheese, and baked to perfection



Vegetarian

Cocktail Samosas

Mini cocktail samosas served with coriander dip

Mini Baked Potatoes

Mini baked potatoes loaded with basil mayo

Risotto Balls

Breaded mushroom risotto balls served with sage aioli dip

Baked Greek Spanakopita

Pie stuffed with spinach, cheese, onions, and herbs

Deep Fried Jalapeno Poppers

Fried jalapenos with spiced breaded

Spicy Potato Bites

Breaded potatoes with garlic served with sriracha mayo

Mac and Cheese Squares

Breaded mac and cheese served with tomato relish

Portobello Mushroom

Portobello mushroom skewers marinated with balsamic sauce. Served with romesco sauce

Mushroom Caps

Ricotta and spinach stuffed into Portobello mushrooms

Spinach Mini Quiche

Spinach topped with cheese in a bite sized pastry cup



Cold Platters

Assorted Cheese Platter | Serves 12 | \$64.95

Includes Havarti, cheddar, Roquefort, brie, olives, grapes, and crackers

Charcuterie Platter | Serves 12 | \$64.95

Includes salami, capicola, prosciutto, ham, olives, and crackers

Mediterranean Dips | Serves 12 | \$59.95

Artichoke, hummus and tzatziki dip served with naan bread

Cocktail Sandwiches | Serves 12 | \$59.95

Bite sized sandwiches includes roast beef and horseradish, turkey brie, cucumber with lemon herb, and ham and cheddar on white and brown breads

Seasonal Fruit Tray | Serves 12 | \$44.95

Fresh Vegetables Tray | Serves 12 | \$44.95



Hot Platters

Seafood Ceviche Platter | Serves 12 | \$89.95
Seafood marinated in citrus juice. Includes tilapia, salmon, shrimp, scallops, red prawns and served with mango salad

Indian Style Kebab Platter | Serves 12 | \$109.95
Includes chicken tikka, shami kebab, reshmi kebab, and hariyali kebab and served with mint coriander dip

Mexican Nachos | Serves 12 | \$89.95
Nachos with the following toppings: beef or chicken, jalapeno, tomatoes, spring onions, sour cream, and salsa fresca

Asian Fish Fritters | Serves 12 | \$94.95
Breaded and deep fried fish which includes cod, tilapia, basa, and haddock. Served with sweet chili dip

Fish Pakora | Serves 12 | \$94.95
Fish breaded in chickpea flour and Indian spices. Fish includes: cod, tilapia, basa, and haddock. Served with masala tamarind sauce

Jalapeno Crusted Spicy Prawn | Serves 12 | \$99.95
Prawn breaded with jalapenos, garnished with chopped tomatoes and jalapenos. Served with chipotle mayo

Coconut Crusted Prawns | Serves 12 | \$99.95

Prawn breaded with coconut, garnished with mix greens and served with sweet chilli dip

Prawn Tempura | Serves 12 | \$109.95
Prawn breaded with classic tempura batter and served with cocktail dip and sake glaze

Seafood Medley Fritters | Serves 12 | \$99.95
Calamari, prawns, and fish cubes dredged in seasoned flour. Served with sriracha mayo

Mix Arabic Kebabs | Serves 12 | \$109.95
Kebabs included: juju kebab, salmon kebab, shish tawook, and kofta kebab. Served with spicy tahini dip

Beef Sausage Rolls | Serves 12 | \$99.95
Beef sausage stuffed in brioche rolls and served with cocktail sauce

Assorted Chicken Wings | Serves 12 | \$99.95
Fresh chicken wings with assorted flavours including BBQ, Ranch, sea salt & pepper, roasted peppers, buffalo hot, and teriyaki

Crab Cakes | Serves 12 | \$109.95
Minced crab meat with bread crumbs served with arugula and lemon fennel emulsion

Dry Pork Ribs | Serves 12 | \$89.95
Pork marinated and then seasoned with herbs. Flavours include lemon, pepper, and sea salt



Sweets

3 dozen order minimum for each item

Assorted Squares | Per Dozen | \$20.95

Freshly baked assorted desert squares

Mousse and Brownies | Per Dozen | \$22.95

Fresh baked brownies and chocolate mousse layered into a shot glass

Apple Pie Parfait | Per Dozen | \$22.95

Baked apples, vanilla Greek yogurt, brown sugar, cinnamon and graham crackers in a shot glass

Assorted Truffles | Per Dozen | \$24.95

Macaroons | Per Dozen | \$24.95

Chocolate Covered Strawberries | Per Dozen | \$22.95

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Food Stations

*All food stations are manned by a chef at \$38 an hour for a minimum of 3 hours
50 person minimum for each station*

Iced Oyster Station | Per Person | \$7.50

Fresh oysters with mignonette confit dipping sauce, sea weed butter, shallot tobacco, and lemon wedges

Pulled Pork Taco/Beef Station | Per Person | \$7.50

Pulled pork or beef served with fresh corn tortilla, sour cream, refried beans, salsa fresca, pickled cabbage and shredded lettuce

Tartar Station | Per Person | \$9.50

Smoked salmon, angus tenderloin, and ahi tuna with shallots, cucumber, chopped gherkins, chopped capers, Dijon mustard, maple ginger dressing, sour cream, potato chips. Served with herb crackers and fried tortilla

Mashed Potato Bar | Per Person | \$5.95

Garlic roasted mashed potatoes with the following topping options: bacon, cheddar, chives, sour cream, bleu cheese, and herbed butter

Tempura Station | Per Person | \$7.95

Deep fried prawns, calamari or vegetables with classic cocktail sauce, sage aioli, and lemon wedges



Terms and Conditions

General

Passed hors d'oeuvres include side plates and black or white paper napkins

Service Charge

All orders are subject to a 18% 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