



DINNER MENU



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



Buffet Options | Per Person

Includes china, flatware, linens and delivery

50 order minimum

Bronze | \$28.95

- 1 salad/soup/antipasti choice
- 1 entrée choice
- 1 vegetables choice
- 1 starch choice
- 1 dessert choice

Silver | \$32.95

- 2 salad/soup/antipasti choices
- 2 entrée choices
- 1 vegetables choice
- 2 starch choices
- 2 dessert choices

Gold | \$35.95 per person

- 3 salad/soup/antipasti choices
- 3 entrée choices
- 2 vegetables choices
- 2 starch choices
- 3 dessert choices

Salad Options

Waldorf Poached Chicken

With apple, celery, celeriac, walnuts, cherry tomato and poached chicken strips. Served with creamy dressing.

Mixed Bean & Corn

Mixed beans, corn, onion, coriander and bell peppers. Served with chilli lemon dressing.

Five Spiced Couscous Calamari

Five spiced couscous and sautéed calamari rings with roasted courgettes, semi dried baby tomatoes, and pomegranate.

Broccoli & Bacon

Steamed broccoli, bacon, chives, red onion, celery and almonds. Served with aioli dressing.

Potato Feta

Boiled baby potatoes, grilled green beans, cucumber, spring onions, and olives. Served with white wine vinaigrette.

Charred Lamb & Sweet Potato

Charred lamb strips, sweet potatoes, roasted Cherry tomato, roasted shallots and olives. Served with roasted shallot vinaigrette.

Apple Corn & Orange

Diced apples, corn, celery and orange wedges. Served with creamy black pepper dressing.

Spicy Beef & Palm Heart

Sautéed beef strips with palm hearts, sautéed carrots, spring onion and tomatoes. Served with ginger lime dressing.

White Beans & Pepper

Haricot beans, green beans and grilled bell peppers. Served with sundried tomato dressing.

Shrimp Cocktail & Melon

Shrimp with melon salad, tomatoes, bean sprouts and cucumbers. Served with cocktail sauce.

Chimichurri Shrimp

Sautéed shrimp, roasted corn, jalapeño pepper, and cucumber. Served with chimichurri dressing.

Shredded Duck & Cabbage

Smoked duck breast, shredded cabbage, shredded carrots, and shredded onions. Served with maple dressing.

Summer

Steamed broccoli, snow peas, red radish and creamy dressing.



Indonesian Chicken Salad

Sambal marinated chicken, pineapple, carrot and spring onions. Served with spicy peanut dressing.

Mushroom & Leek

Shitake mushroom, leeks, shallots and toasted sesame seeds. Served with reduced soy dressing.

Artichoke & Parma Ham

Cooked artichokes hearts, Parma ham, sun dried tomatoes and olives. Served with French dressing.

Tuna Bean and Anchovy

Tuna, French beans, anchovy and red onions. Served with herb dressing.

Classic Nicoise

Tuna, boiled egg, green Beans and bell Peppers. Served with lemon vinaigrette.

Crunchy Vegetable

Green beans, carrots, mushrooms and celery. Served with lemon fennel dressing.

Antipasti Options

Glazed Red Onion with Herb Oil

Roasted Carrots with Feta Crumble

Roasted Cherry Tomatoes with Basil Oil

Orange Infused Grilled Fennel

Grilled Butternut Squash with Olives

Roasted Eggplant with Rocket Pesto

Roasted Sweet Potato with Thyme & Garlic

Grilled Portobello Mushroom with Chilli Garlic Oil

Chilli Roasted Garlic with Fresh Basil

Grilled Bell Peppers with Reduced Balsamic

Roasted Celeriac with Rosemary Oil

Confit New Potatoes with Oregano Oil

Balsamic Roasted Baby Eggplant with Mozzarella

Oven dried tomato with Capers and Parsley

Grilled Portobello Mushroom with Provolone

Grilled Artichokes with Arugula & Olives

Confit Shitake Mushroom with Parmesan

Rosemary Infused Roasted Onion with Hazelnuts

Char Grilled Parsnip with Dried chilli flake

Soup Options

Italian Tomato

Wild Mushroom

Butternut Squash Bisque

Cream of Red Pepper

Corn and Chicken

Chicken and Asparagus

Corn and Crabmeat

Cream of Spinach

Cauliflower Cream

Baby Carrot and Fennel



Fresh Mushroom Soup with Tarragon

Italian Pea and Basil

Tamarind Soup with Peanuts and Vegetables
Clam and Pasta

Roasted Tomato and Pasta

Pork Wonton

Beef Noodle

Udon Noodles with Egg Broth & Ginger

Beef Chilli

Thai Lentil and Coconut

Smoked Ham and Lentil

Corn and Scallop Chowder

Creamy Fish Chowder

Clear Soup with Crab Sticks

Indian Beef and Berry

Ginger Chicken and Coconut

Entrée Options

Poultry

Grilled Oregano Chicken Breast

Oregano marinated chicken breast, grilled to perfection, and served with sundried tomato and oregano butter.

Grilled Tarragon Chicken

Herbed marinated chicken thighs, grilled to perfection, and served with tarragon butter sauce.

Chicken A la Orange

Soy, orange, and mirepoix marinated chicken breasts, roasted to perfection, and served with orange glaze.

Chicken A la King

Roasted chicken thighs and served with creamy mushroom sauce.

Chicken Maryland

Flattened and breaded chicken breast and served with classic tomato sauce.

Roast Chicken

Herb marinated roasted chicken served with pan gravy.

Poached Tarragon Chicken

Chicken breast poached in chicken stock and served with tarragon sauce.

Oven Baked Chicken

Half garlic marinated chicken oven roasted to perfection.

Chicken Parmesan

Marinated chicken breast, glazed with tomato sauce, and baked with parmesan cheese. Served with creamy cheese sauce.

Chinese Style Seared Chicken Breast

Soy and lemon grass marinated chicken, pan seared to perfection, and served with lemon sauce.

Mexican Style Chicken

Taco seasoned chicken breast, roasted to perfection, served with hot chilli salsa.

Roast Turkey Breast

Tender turkey breast pan roasted and served with Marsala wine.



Soy Braised Turkey Breast

Soy, star anise and orange peel marinated turkey breast, served with star anise orange glaze.

Braised Mirepoix & Port Turkey

Herb marinated turkey thighs, braised with mirepoix

and port wine, and served port and mushroom glaze.

Confit Duck Legs

Duck legs cooked in duck fat with mirepoix and served with port and dried cherries.

Beef and Lamb

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 grani and grilled to perfection. Served with red onion Confit.

Beef Bourguignon

Beef brisket cooked with red wine and mirepoix. Served with Bourguignon sauce.

Slow Roasted Beef Short Ribs

Beef short ribs marinated with mirepoix and port wine, slow roasted to perfection, and served with port wine maple rosemary glaze.

Top Blade Steaks

Seasoned top blade steaks grilled to perfection, and served with mushroom & onion gravy.

Pot Roasted Brisket

Chipotle rubbed brisket, pot roasted with mirepoix, and served with warm tomato salsa.

Herb Stuffed Lamb

Herb marinated lamb, braised in red wine, and served with au jus.

Italian Osso Buco alla Milanese

Veal Shanks braised with tomato and white wine.

Beef Sirloin Steaks

Seasoned beef sirloin steaks, grilled to medium, and served with red wine sauce.

Grilled Lamb Chops

Herbed lamb chops grilled to medium, and served with red onion relish.

Slow Braised Lamb Shoulder

Boneless lamb shoulder slow braised with mirepoix and served with port wine reduction.

Lamb Stroganoff

Herbed lamb steaks served in a stroganoff sauce.



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.

Slow Braised Pork Shoulder

Slow braised shoulder with mirepoix and herbs. Served with brandy sauce.

Grilled Pork Chops

Marinated pork chops grilled to perfection and served with chimichurri sauce.

Apricot Ginger Pot Roast

Apricot, cardamom, and ginger marinated pork blade, pot roasted to perfection, and served with apricot glaze.

Caribbean Pork Shoulder

Pork blade marinated in jerk seasoning, and slow roasted to perfection, and served with spicy tomato 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 braised 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.

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.

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.

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



Terms and Conditions

General

All prices include required china, flatware, linens, setup and delivery

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

Water, tea and coffee service is included with full service