



## DINNER MENU



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

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### **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

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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.*

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### **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, brazed 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 should 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*