



LUNCH MENU



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

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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

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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

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 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

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