



## Plated Dinner Menu

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





## Plated Dinner Options

*Prices are per guest and are quoted for 50 or more guests  
Includes china, flatware and linen napkins*

### **Bronze | 38.95**

*3 courses:*  
1 starter  
1 entrée  
1 dessert

### **Silver | \$40.95**

*3 courses:*  
1 starter  
choose between 2 entrées  
1 dessert

### **Gold | 42.95**

*4 courses:*  
2 starters (1 soup & 1 salad)  
choose between 2 entrées  
1 dessert

## Starters

### **Beetroot and Goat Cheese Salad (GF)**

*baby beets, goat cheese mousse, candied nuts, polenta croutons*

### **Caperese Salad**

*tri coloured heritage tomato, bocconcini, pesto, strawberry balsamic, grissini bread sticks*

### **Mexican Prawn Salad (GF)**

*grilled prawns, guacamole, cherry tomato confit and petite salad, honey lime dressing*

### **Asian Quinoa Salad (GF)**

*snap peas, carrots, cherry tomatoes, butter leaf, pickled ginger lemon vinaigrette*

### **Confit Chicken Roulade (GF)**

*chicken roulade confit, mushrooms, apple chutney, red pepper coulee, petit salad*

### **Lobster Bisque (GF)**

*lobster royal simmered in white wine and mirepoix. topped with tarragon cream*

### **Clam Chowder Soup**

*shellfish broth, baby clams, potatoes*

### **Oxtail Bouillon Soup**

*oxtail bouillon with root vegetables cubes, chopped chives and topped with toasted baguette*

### **Vine Ripe Tomato Soup**

*tomato broth served with basil croutons*

### **Cream of Leek and Potato Soup (GF)**

*potato and leek blended in a creamy soup and served crispy Leek and paprika sour cream garnish*

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## **Main Courses**

### **Butternut Squash Ravioli**

*squash stuffed ravioli, wild mushrooms, herb alfredo sauce*

### **Stuffed Cannelloni**

*cannelloni stuffed with spinach and cheese, roasted cherry tomatoes, creamy red pepper sauce*

### **Creole Spiced Chicken (GF)**

*chicken breast, braised broccoli, crushed potato, green peas, sweet corn relish and jus*

### **Chicken Supreme Champignon (GF)**

*cornmeal dusted chicken, wild mushrooms, thyme shallot butter, butternut squash risotto*

### **Mushroom Stuffed Chicken (GF)**

*mushroom stuffed chicken breast, fingerling potatoes, seasonal vegetables, creamy mushroom sauce*

### **Barolo Braised Beef Ribs (GF)**

*beef ribs, wild mushrooms, mustard mash, Barolo red wine sauce*

### **Roasted Haddock (GF)**

*rosemary marinated haddock loins, green pea salsa, apricot couscous, roasted vegetables*

## **Premium Main Courses**

*Premium main courses cost an additional \$2 per person*

### **Grilled Rib Eye (GF)**

*AAA Alberta 6 oz. beef rib eye, creamy potatoes, sautéed vegetables, brown sauce*

### **Sirloin & Shrimp (GF)**

*charcoal grilled angus fillet, blackened shrimp, Tuscan baby potatoes, seasonal vegetables, port wine reduction*

### **Herb Crusted Salmon**

*basil crush potatoes, jumbo asparagus and citrus tarragon veloute*



## Desserts

### **Coffee Crème Brûlée (GF)**

rich crème brûlée, almond biscotti, berries, coconut sugar

### **Devil Food Cake**

chocolate cake, banana soup, vanilla ice-cream, brandy caramel sauce

### **Mango Cheesecake**

mango purée, whipped cream, berries

### **Homemade Deep Dutch Brownie**

moist dark fudge brownie, berry compote, caramel crunch