



Dinner Buffet Menu

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





Dinner Buffet Options

*Prices are per guest and are quoted for 50 or more guests
Includes chafing dishes, china, and silverware rolled in napkin linen*

Bronze | \$29.95

Dinner roll & butter
1 salad
1 entrée
1 vegetable
1 starch
1 dessert

Silver | \$35.95

Dinner roll & butter
2 salads
2 entrées
1 vegetable
2 starch
2 desserts

Salad

Artisan Spring Mix Greens (GF)

*Spring mix salad with two choices of the following dressings:
ranch, balsamic, lemon vinaigrette, Caesar, maple yoghurt dressing, Thousand Island*

Classic Greek Salad (GF)

Bell peppers, onions, cherry tomatoes, oregano, feta, Greek dressing

Tofu and Sesame Salad (GF)

Fried tofu, snow peas, carrots, onions, tomatoes, coriander, cucumber, sesame dressing

Tomato & Baby Mozzarella Salad with Basil (GF)

Cherry & Roma tomatoes, bocconcini, asparagus, fresh basil, balsamic reduction, basil pesto

Seafood Pasta Salad

Penne, poached seafood, celery, cucumber, chives, tomatoes, cocktail dressing

Beetroot and Apple Salad (GF)

Beetroots, diced apples, celery, cherry tomatoes, maple yogurt dressing

Classic Caesar Salad

Romaine lettuce, bacon, parmesan, herbed croutons, Caesar dressing

Waldorf Poached Chicken Salad (GF)

Poached chicken strips, apple, celery, celeriac, walnuts, cherry tomatoes, creamy dressing

Five Spiced Couscous Calamari Salad

Five spice couscous, sautéed calamari, roasted courgettes, semi dried baby tomatoes, pomegranate

Shredded Duck & Cabbage Salad (GF)

Smoked duck breast, shredded cabbage, shredded carrots, shredded onions, maple dressing

Broccoli & Bacon Salad (GF)

Steamed broccoli, bacon, chives, red onion, celery, almonds, aioli dressing

Crunchy Vegetable Salad (GF)

Green beans, carrots, broccoli, cucumber, celery, lemon fennel dressing

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Entrees

Poultry Entrees

Sherry Glazed Chicken Thighs (GF)

Grilled chicken thigh, blackened seasoning, sherry and poblano barbecue glaze

Santa Fe Chicken (GF)

Santa Fe marinated chicken, chipotle cream

Herb & Parmesan Crusted Chicken Breast

Herb and parmesan breaded chicken, sundried cherry chutney

Oregano Chicken (GF)

Oregano seasoned chicken, avocado, tomatoes, sweet onion relish

Chicken Boursin (GF)

Baked chicken breast stuffed with herbed boursin cheese, Choron sauce

Chicken Cordon Bleu

Breaded chicken breast stuffed with prosciutto and cheese, sherry cream sauce

Chicken A la King

Roasted chicken thighs, creamy mushroom sauce

Herb Roast Chicken (GF)

Roasted chicken, herb marinade, pan gravy

Roast Turkey (GF)

Oven roasted turkey, herb gravy

Beef Entrees

Slow Roasted Angus Beef (GF)

Slow roasted angus beef, mirepoix marinade, classic herb demiglace

Italian Beef Lasagne

Oven baked beef bolognese, layered pasta, béchamel sauce

Beef Bourguignon

Beef cubes, mirepoix, red wine, bourguignon sauce

Beef Sirloin Steak (GF)

Beef sirloin steak grilled to medium, red wine sauce

Café de Paris Brisket (GF)

Slow roasted beef brisket slices, classic café de Paris sauce

BBQ Braised Beef Shoulder (GF)

Beef shoulder braised for 6 hours, barbecue sauce glaze

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Pork Entrees

Pork Loin Roast (GF)

Slow roasted pork loin, mirepoix marinade, jus lie

BBQ Pork Ribs (GF)

Slow roasted pork ribs, whiskey barbecue glaze

Apricot Ginger Pot Roast (GF)

Pot roasted pork blade, apricot-cardamom-ginger marinade, apricot glaze

Seafood Entrees

Tangy Basa Fillet (GF)

Pan seared Basa fillet, tomato and lime sauce

Ancho Pepper Crusted Salmon (GF)

Pan seared ancho pepper marinated pink salmon, sauce vierge

Herbed Pacific Cod Fillets (GF)

Baked herb marinated pacific cod fillets, horseradish sauce

Vegetarian Entrees

Pasta

1. Choice of: penne, fettuccini, four cheese ravioli, cheese tortellini pasta
2. Choice of: mushroom Alfredo, rose sauce, vegetable primavera, pesto Alfredo, red pepper sauce

Quinoa and Chickpea Pilaf (GF)

Sautéed quinoa, chickpeas, eggplant, zucchini, onions, vegetable stock

Vegetable Lasagne

Baked ratatouille vegetables, tomatoes, sheets of pasta

Tomato and Garlic Couscous

Steamed couscous, tomatoes, garlic, vegetable stock

Wild Mushroom Risotto (GF)

Simmered Arborio rice, cream, butter, vegetable stock, white wine, wild mushroom

Vegetables Options

Marinated Roasted Vegetables (GF)

Herb marinated roasted seasonal vegetables

Herb Butter Broccoli (GF)

Steamed broccoli florets, herb butter glaze



Maple Glazed Carrots (GF)

Boiled baby carrots, maple butter glaze

Braised California Vegetables (GF)

Carrots, butter braised broccoli and cauliflower, classic seasoning

Roasted Root Vegetables (GF)

Roasted sweet potatoes, purple yams, carrots, parsnips, onions, butter, herbs

Cheesy Cauliflower (GF)

Blanched cauliflower, white sauce, parmesan cheese

Braised Green Beans (GF)

Buttered green beans, classic herbs

Garlic and Chilli Mushrooms (GF)

Sautéed buttered mushrooms, chilli, garlic

Starch Options

Coconut Rice Pilaf (GF)

White rice, butter, coconut milk

Steamed Long Grain Rice (GF)

Steamed white rice, chicken stock

Saffron Vegetable Paella (GF)

White rice, saffron, seasonal vegetables, chicken stock

Herb Garlic Potato Mash (GF)

Mashed potatoes, cream, butter, garlic, classic herbs

Bacon and Cheddar Mash (GF)

Mashed potatoes, cream, butter, cheddar, bacon bits

Baby Herbed Potatoes (GF)

Boiled baby potatoes, parsley, seasoning

Roasted Tuscan Potatoes (GF)

Italian seasoned baby potatoes

Potato Lyonnaise (GF)

Baked sliced potatoes, caramelized onions, parsley



Dessert Options

German Chocolate Cake

New York Cheese Cake

Crème Brûlée (GF)

Chocolate Profiteroles

Assorted Mini Cheese Cakes

Chocolate Éclairs

Deep Dutch Brownies

Homemade Cookies

Sticky Toffee

Assorted European Bites

Fruit Salad (GF)



Terms and Conditions

General

- *Buffet packages include required cutlery, napkins, and buffet set up*

Service Charge

- *Orders are subject to an 18% service fee*

Booking

- *A 50% non-refundable deposit is required upon confirmation of the booking*
- *The remaining unpaid invoice balance is due no later than the event date*

Final Count

- *A final guest count is required 10 days prior to the event. If not communicated, the original quoted amount will be charged*

Cancellation & Changes

- *Cancellation & changes must be made 10 days prior to the event*
- *Cancellation notices are subject to a 50% cancellation fee of the total invoiced amount*

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*