



Hors d'oeuvres Menu

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





Cold Hors d'oeuvres (\$25.95 | Dozen)

*Items are served by the dozen (12) | 3 dozen minimum order per item
Hors d'oeuvres must be passed by Olivella Servers*

Vegetarian

Ginger and Garlic Tofu (GF)

Ginger and garlic tofu squares, cucumber salad, sesame soy dressing

Tofu & Mushroom Skewers (GF)

Pesto marinated tofu, mushroom, cherry tomato

Caprese Skewers (GF)

Cherry tomatoes, mozzarella cubes, basil, balsamic

Tomato Bruschetta (GF)

Baguette, classic tomato bruschetta, feta

Roast Tomato Crostini

Toast, balsamic roasted cherry tomato, mozzarella cheese

Roasted Garlic Hummus

Roasted garlic hummus, pita bread crackers

Cheese

Watermelon Cheese Cubes (GF)

Compressed watermelon, whipped feta, balsamic reduction

Blue Cheese Truffles

Tart shell, blue cheese, truffle oil, pistachios

Cranberry Brie

Melba toast, double crème brie, cranberry chutney

Apple Goat Cheese Crostini

Crostini, rosemary apple, goat cheese

Poultry

Smoked Turkey Crostini

Crostini, smoked turkey, Emmenthal cheese, cranberry chutney

Turkey Ham Rolls (GF)

Turkey ham, cheese, bacon, balsamic roasted cherry tomato

Avocado Turkey Crostini

Crostini, roast turkey, avocado mousse

Curried Chicken Tartlets

tart shell, curried chicken, saffron aioli

Raspberry Chicken

Melba toast, smoked chicken, sour cream, raspberry

Duck and Foie Gras Terrine

Duck confit, foie gras, apricot chutney

Mushroom Devilled Eggs (GF)

Devilled egg, mushroom, cream cheese, bell pepper

Smoked Duck with Cabbage

Cured duck bites, braised red cabbage

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Beef & Pork

Beef Tartar with Potato Chips (GF)

*Potato chip, minced angus tenderloin, shallots, gherkin,
Dijon mustard*

Teriyaki Beef Rolls (GF)

Teriyaki beef, cucumber, sesame seeds

Prosciutto Wrapped Melon Skewers (GF)

Melon, prosciutto, bocconcini

Spanish Chorizo Crostini

Crostini, hot chorizo, artichoke, basil

Beef Tenderloin Crostini

Crostini, peppercorn beef tenderloin, horseradish

Roast Beef Crostini

Baguette, roast beef, pickled gherkin, onion, jam

Seafood

Smoked Salmon and Asparagus Roulade

*Lightly breaded smoked salmon, asparagus horseradish
crème fraîche, capers*

Smoked Salmon Gateaux (GF)

*Minced smoked salmon, capers, chopped salad, sour
cream*

Assorted Sushi Rolls

Assorted sushi, sashimi, wasabi, pickled ginger

Salmon Spread

*Herb cracker, smoked salmon, cream cheese, sour cream,
chives*

Crab Roll

Baguette, poached crab, sour cream, chives

Shrimp Ceviche (GF)

Citrus cured shrimp, tomato, mango, chilli

Fresh Shucked Oysters (GF)

Oyster, citrus, coriander, white wine mignonette

Tuna Poke (GF)

Nori chip, ahi tuna, avocado, cilantro ginger dressing

Shrimp Cocktail

Poached shrimp, lemon aioli

Salmon & Avocado Crostini

Crostini, smoked salmon, avocado spread



Hot Hors d'oeuvres (\$25.95 | Dozen)

Items are served by the dozen (12) | 3 dozen minimum order per item

Hors d'oeuvres must be passed by Olivella Servers

Items marked with an Asterix () must be cooked on-site and cannot be delivered*

Vegetarian

Cocktail Samosas*

Mini samosa, coriander dip

Risotto Balls*

Breaded mushroom risotto ball, sage aioli dip

Baked Greek Spanakopita*

Pastry shell, spinach, cheese, onion, herbs

Deep Fried Jalapeno Poppers*

Breaded jalapeno

Mac and Cheese Squares*

Breaded mac n' cheese, tomato relish

Cauliflower Vegan Bites*

Battered spicy cauliflower, hot and sweet sauce

Fried Mushroom Bites*

Battered mushroom, soy glaze

Polenta Fries (GF)*

Chickpea floured polenta, marinara sauce

Vegan Quesadillas

Bean spread, vegan sausage, slaw, vegan cheese

Stuffed Mushroom Caps (GF)

Portobello mushroom, ricotta, spinach

Garlic Pepper Tofu Bites (GF)

Seared tofu, chilli dipping sauce

Spinach Mini Quiche

Tart shell, spinach, cheese

Cheese

Onion and Cream Cheese Tartlets

Tart shell, caramelized onion, cream cheese

Spicy Cheddar Bites*

Breaded cheddar, sriracha barbecue mayo

Three Cheese Perogies*

Ukrainian style perogies

Assorted Quiche

Florentine and classic quiche

Poultry

Chicken Tikka Lollipops (GF)

Tender marinated chicken, mint chutney

Mini Turkey Burgers | Half dozen

Ground turkey, smoked sauce, mini brioche bun

Thai Chicken Spring Rolls*

Fried chicken spring roll, sweet chilli sauce

Curried Chicken Skewers (GF)

Sautéed chicken, mint coriander chutney

Mexican Chicken Tacos | Half dozen

Cumin spiced chicken, beans, slaw, green tomato salsa

Turkey Kebabs (GF)

Barbecue turkey skewer, spiced apple sauce



Chicken Tornado Ranchers*

Breaded chicken, marinara sauce

Mini Chicken Shawarma

Chicken strips, pita bread, garlic aioli

Chicken Peri-Peri (GF)

Seasoned chicken skewer, peri-peri sauce

Shish Tawook Skewers (GF)

Shish tawook style chicken, spicy tahini sauce

Tandoori Chicken Sliders | Half dozen

Tandoori style chicken, tomato, lettuce mini bun, spiced yoghurt sauce

Duck Spring Rolls*

Duck confit spring roll, ginger maple sauce

Mini Turkey Cranberry Sliders | Half dozen

Roast turkey, cranberry spread, brioche bun

BBQ Chicken Skewers (GF)

Chicken breast, creole marinade, poblano barbecue sauce

Mini Crispy Chicken Burgers | Half dozen

Crispy chicken patty, mini bun, chipotle mayo

Marinara Chicken Sliders | Half dozen

Pulled chicken, marinara, parmesan, mini bun

Korean Fiery Chicken Bites

Baked chicken, Korean fiery sauce

Chicken Pot Stickers

Fried chicken pot sticker, Thai dipping sauce

Chicken Shumai

Steamed chicken dim sum, chilli soy sauce

Chicken Souvlaki (GF)

Greek style chicken skewer, tzatziki sauce

Beef, Lamb & Pork

Mini Beef Burgers | Half dozen

Beef, red relish, mini brioche buns

BBQ Beef Balls (GF)

Marinated meat beef balls, barbecue sauce

Mini Pulled Beef Sliders | Half dozen

Pulled beef, barbecue sauce, mini buns

Spiced Lamb Meatballs (GF)

Lamb meat balls, spice herbs, marinara sauce

Pastry Wrapped Beef Short Ribs*

Fried pastry, short rib, brown sauce

Mini Donair Pockets

Mini pita, beef donair, sweet sauce

Pulled Pork Taco | Half dozen

Pulled pork, coleslaw, pico de gallo, taco shell

Indian Style Lamb Cutlets (GF)

Potato, vegetables, pan seared minced lamb, spiced yoghurt

Bacon Wrapped Steaks (GF)

Buttered grilled steak, bacon

Boneless Pork Ribs

Boneless pork rib, barbecue sauce

Argentine Sirloin Skewers (GF)

Grilled beef sirloin, chimichurri sauce

Vietnamese Pork Bites (GF)

Baked minced pork, chilli rice, soy

Italian Meatballs

Baked meatball, spiced tomato reduction

Beef Kebabs (GF)

Spiced and grilled minced beef



Seafood

Sweet Chili Coconut Shrimp*

Coconut breaded shrimp, sweet chili sauce

Prawns with Mango (GF)

Grilled prawn, tangy mango sauce

Crab Croquettes*

Fried crab croquette, spicy mayo dip

Crab Cakes*

Breaded crab cake, lemon tartar sauce

Shrimp Shumai

Steamed shrimp dim sum, chilli soy sauce

Mini Fish Frites*

Fried battered haddock, tartar sauce

Mini Fish Tacos | Half dozen

Pan seared haddock fillet, avocado coleslaw, pico de gallo, sour cream, taco shell

Bacon Wrapped Scallops (GF)

Scallop, bacon, garlic butter

Mini Crab & Lobster Rolls (+10\$)

Poached crab and lobster, slaw, toasted bun

Mini Shrimp Rolls

Poached shrimp, slaw, toasted bun

Sweets | (\$20.95 | Dozen)

*Items are served by the dozen (12) | 3 dozen order minimum per item
Sweets must be passed by Olivella servers*

Assorted Squares

Mousse Brownies

Assorted Truffles (GF)

Chocolate Covered Strawberries (GF)

Fruit Skewers (GF)

Berry Skewers (GF)

Assorted Mini Cupcakes

Flavoured Crème Brûlée (GF)



Terms and Conditions

General

- *Passed hors d'oeuvres require Olivella server at minimum of 3 hours*

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*