

Holiday Menu



1825 50 Street SE | (403) 475-1181 | www.olivella.ca





Cold Hors d'oeuvres | Dozen | \$24.95

2 dozen order minimum for each item

Smoked Salmon and Asparagus Roulade Smoked salmon, asparagus with horseradish

creame fraiche and capers served on light bread

Italian Beef Bresaola Millefeuille

Crostini with layers of thinly sliced Italian beef with Swiss cheese, arugula and mustard

Ginger and Garlic Tofu

Tofu squares with hints of ginger and garlic toped with cucumber salad and sesame soy dressing

Blue Cheese Truffles

Tart shells filled with blue cheese, truffle oil and pistachios

Goat Cheese Brulee

With balsamic roasted fig compote in a shot glass

Curried Chicken Tartlets

Tart shells filled with curried chicken and topped with carrot ribbons and garlic aioli

Mini Waldorf Salad

Cherry tomatoes, chives, apples, celeriac and walnuts on brioche toast

Smoked Duck with Cabbage

Cured duck bites with braised red cabbage

Fresh Chucked Oysters

Served with citrus and coriander and white wine mignonette

Foie Gras Ballantine

Duck liver roll with ginger and pineapple relish served on brioche toast

Turkey Roulade

Poached turkey with apple and beetroot salad served on a crostini

Gazpacho Shooter

Refreshing gazpacho soup with celery and apple salad in a shot glass





Hot Hors d'oeuvres | Dozen | \$24.95

2 dozen order minimum for each item

Sweet Chilli Coconut Shrimp

Coconut breaded shrimp served with sweet chilli sauce

Prawns with Mango

Grilled prawns served with tangy mango salad

Crab Croquettes

Served with spicy plum dip

Chicken Tikka Lollipop

Tender marinated chicken lollipops served with mint chutney

Cocktail Samosas

Mini cocktail samosas served with coriander dip

Mini Baked Potatoes

Mini baked potatoes loaded with basil mayo

Mini Turkey Burger

Ground turkey burger with truffle aioli served in fresh mini brioche buns

Mini Beef Burger

Juicy beef burger with red relish served in fresh mini brioche buns

Mini Turkey Sliders

Roasted turkey with cranberry spread served on fresh mini brioche buns

Onion and Cream Cheese Tartlets

Tart shells filled with caramelized onions and cream cheese

Coconut Beef Satay Skewer

Skewered beef with coconut served with truffle aioli

Thai Chicken Spring Rolls

Served with sweet chilli sauce

BBQ Beef Balls

Marinated beef balls served with house made BBQ sauce

Arancini

Breaded mushroom risotto balls served with sage aioli dip





Cold Platters

Charcuterie Platter | Serves 12 | \$64.95 Includes salami, capicola, prosciutto, ham, olives, and crackers

Mediterranean Dips | Serves 12 | \$59.95 Artichoke, hummus and tzatziki dip served with naan bread

Cocktail Sandwiches | Serves 12 | \$59.95

Bite sized sandwiches includes roast beef and horseradish, turkey brie, cucumber with lemon herb, and ham and cheddar on white and brown breads

Seasonal Fruit Tray | Serves 12 | \$44.95 Fresh Vegetables Tray | Serves 12 | \$44.95

Desserts | Dozen | \$20.95

2 dozen order minimum for each item

Assorted Macaroons

Ginger Peach Crème Brulee

Pumpkin Cheesecake

Blueberry Cheesecake

Double Chocolate cake

Holiday Carvings

Whole Turkey | Serves 18 | \$230.00

Whole roasted turkey served with corn bread, steam chestnuts, braised Brussel sprouts and cranberry jus

Prime Rib Beef | Serves 18 | \$399.00

Roasted Alberta beef prime rib served medium rare with Yorkshire pudding and red wine jus





Holiday Plated Dinner Option | Per Person | \$31.95

Includes china, flatware and linen napkins

Appetizer

Cocktail Tomato Caprese With baby mozzarella, balsamic reduction and basil pesto

Entrée

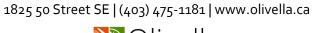
8OZ Alberta Beef Rib Eye With bacon mash, glazed broccoli and port wine reduction

OR

Tradition Turkey Dinner
With corn bread, apricot stuffing, winter vegetables and cranberry jus

Dessert

Pumpkin Cheesecake Served with wild berries, whipped cream and cranberry coulis







Holiday Buffet Options

Includes china, flatware and linen napkins

Package 1 | Per Person | \$26.95

Salad Options: Choose 2 Vegetable Option Choose 1 Starch Option: Choose 2 Entrée Option: Choose 1 Dessert Option: Choose 1

Package 2 | Per Person | \$32.95

Salad Option: Choose 2 Vegetable Option: Choose 1 Starch Option: Choose 2 Entrée Option: Choose 3 Dessert Option: Choose 2

Salad Options

Grilled beef and artichoke with lemon pepper dressing

Mixed fresh garden salad with selection of dressings

Wood roasted and marinated cherry tomatoes with buffalo mozzarella

Potato salad with veal bacon, onion, mustard, and vinaigrette

Baby spinach and cranberry salad

Char grilled asparagus drizzled with sundried tomato pesto

Festive turkey salad with apricot and apple

Vegetable Options

Cauliflower and broccoli florets with cheese sauce

Maple glazed winter vegetables

Buttered Brussel sprouts with saffron and pistachio

Balsamic oven roasted tomatoes

Roasted pumpkin with chestnuts





Starch Options

Garlic and rosemary scented roast potatoes

Garlic mashed russet potatoes

Raisin rice with roasted nuts

Mixed vegetable Spanish paella

Pumpkin and turkey risotto

Entrée Options

Pan fried stuffed chicken with porcini mushroom sauce

Herb roasted turkey breast with caramelized onion and apple stuffing

Turkey and chestnuts pie

Honey roasted turkey with apricot stuffing and cranberry jus

Penne with Italian meatball sauce

Slow roasted beef with red wine reduction

Slow braised beef ribs with port jus

Mix vegetable lasagne with cherry tomato ragout

Chicken and black bean enchiladas

Pan seared red snapper with sauce antiboise

Seafood medley with confit shallots and tarragon veloute

Dessert Options

Baked peach cobbler (Hot)

New York style cheesecake

Baked bread pudding with caramel sauce (Hot)

Double chocolate mousse

Pumpkin cheesecake Fresh fruit platter

Apple Pie





Terms and Conditions

General

All buffet and platted dinners include required china, flatware, linen napkins, set up and delivery Required china for Hors de 'oeuvres are \$1 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 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 statuary holidays

Water service is included with full service. Extra charges may apply if tap water is not available

