



Cocktail Reception Menu

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





Cocktail Reception

Prices are per guest and are quoted for 50 or more guests

Hors d'oeuvres are passed by The Baron servers

Charcuterie and sweet platters are stationary

Starts at 34.95 and includes:

- welcome charcuterie board (cured meats, fresh vegetables, assorted cheese)
- 4 cold hors d'oeuvres options
- 4 hot hors d'oeuvre options
- 3 sweet platter options

Cold Hors d'oeuvres

Caprese Skewers (GF)

cherry tomatoes, mozzarella, basil, balsamic

Tomato Bruschetta (GF)

cheese rice cracker, tomato bruschetta, feta

Roasted Garlic Hummus

roasted garlic hummus, rice cracker

Cranberry Brie

melba toast, brie, cranberry chutney

Blue Cheese Truffles

tart shell, blue cheese, truffle oil, pistachios

Duck and Foie Gras Terrine

duck confit, foie gras, apricot chutney

Mushroom Devilled Eggs (GF)

devilled egg, mushroom, cream cheese, bell pepper

Smoked Turkey Crostini

crostini, smoked turkey, emmental cheese, cranberry chutney

Curried Chicken Tartlets

tart shell, curried chicken, saffron aioli

Smoked Duck with Cabbage

cured duck bites, braised red cabbage

The Italian Skewers (GF)

prosciutto, cherry tomato, baby bocconcini

Beef Tartar (GF)

potato chip, minced angus tenderloin, shallots, gherkin, dijon mustard

Beef Tenderloin Crostini

crostini, peppercorn beef tenderloin, horseradish

Smoked Salmon and Asparagus Roulade

light bread, smoked salmon, asparagus horseradish crème fraîche, capers

Fresh Shucked Oysters (GF)

oyster, citrus, coriander, white wine mignonette

Shrimp Cocktail

poached shrimp, lemon aioli

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Hot Hors d'oeuvres

Cocktail Samosas

mini samosa, coriander dip

Risotto Balls

breaded mushroom risotto ball, sage aioli dip

Mac n' Cheese Squares

breaded macaroni and cheese

Cauliflower Vegan Bites

battered spicy cauliflower, hot and sweet sauce

Onion and Cream Cheese Tartlets

tart shell, caramelized onion, cream cheese

Vegan Meatballs

black beans, corn, arrabiata sauce

Ukrainian Perogies

ukrainian style perogies, 3 cheeses

Mini Turkey Burgers

ground turkey, mustard mayo, mini brioche bun

Thai Chicken Spring Rolls

fried chicken spring roll, sweet chilli sauce

Mexican Chicken Tacos

cumin spiced chicken, beans, lettuce slaw, green tomato salsa

Chicken Peri-Peri (GF)

seasoned chicken skewer, peri-peri sauce

Duck Spring Rolls

duck confit spring roll, ginger maple sauce

Frenched BBQ Chicken Drumette (GF)

chicken drumette, spiced barbecue sauce

Mini Crispy Chicken Burgers

crispy chicken patty, mini bun, chipotle mayo

Chicken Souvlaki (GF)

seasoned chicken skewer, tzatziki sauce

Mini Beef Burgers

beef, red relish, mini brioche buns

Pulled Pork Taco

pulled pork, coleslaw, pico de gallo, taco shell

Bacon Wrapped Steaks (GF)

buttered grilled steak, bacon

Beef Satay Sirloin Skewers (GF)

soy and ginger marinated beef, asian sauce

Italian Meatballs

baked meatball, spiced tomato reduction

Sweet Chili Coconut Shrimp

coconut breaded shrimp, sweet chili sauce

Crab Cakes

breaded crab cake, lemon tartar sauce

Prawn Tempura

tempura prawn, spicy mayo

Bacon Wrapped Scallops (GF)



Sweets

Assorted Squares

Assorted Mousse

Chocolate Covered Strawberries (GF)

Fruit Skewers (GF)

Assorted Mini Cupcakes

Flavoured Crème Brûlée (GF)

Petit Fours

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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*