



## Dinner Buffet Menu

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



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## 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*

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### **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

## Salads

### **Artisan Spring Mix Greens (GF)**

*spring mix salad with a choice two of:*

*ranch, balsamic, lemon vinaigrette, caesar, thousand Island*

### **Classic Greek Salad (GF)**

*bell peppers, onions, cherry tomatoes, oregano, feta cheese, greek dressing*

### **Tomato & Baby Mozzarella Salad with Basil (GF)**

*cherry & roma tomatoes, bocconcini cheese, asparagus, fresh basil, balsamic reduction, basil pesto*

### **Beetroot and Apple Salad (GF)(Vegan)**

*Beetroots, diced apples, celery, cherry tomatoes, tarragon vinaigrette dressing*

### **Classic Caesar Salad**

*romaine lettuce, bacon, parmesan cheese, herbed croutons, caesar dressing*

### **Shredded Duck & Cabbage Salad**

*smoked duck breast, shredded cabbage, shredded carrots, shredded onions, Maple Sesame dressing*

### **Broccoli & Bacon Salad (GF)**

*steamed broccoli, bacon, chives, red onion, celery, aioli dressing*

## Entrees

### **BBQ Glazed Chicken Thighs (GF)**

*grilled chicken thigh, blackened seasoning, chipotle barbecue glaze*

### **Chicken Cordon Bleu**

*breaded chicken breast stuffed with ham & cheese, sherry cream sauce*

### **Lemon & Rosemary Marinated Chicken Breast (GF)**

*oven roasted chicken, citrus rosemary marinade, pan gravy*

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**Slow Roasted Angus Beef (GF)**

*slow roasted angus beef, mirepoix marinade, au jus, horseradish*

**Beef Sirloin Steak (GF)**

*beef sirloin steak grilled to medium, red wine sauce*

**Pork Loin Roast (GF)**

*slow roasted pork loin, mirepoix marinade, served with jus lie*

**Herb Garlic Salmon (GF)**

*herb garlic marinated pink salmon, sauce bearnaise*

**Vegetables**

**Marinated Roasted Vegetables (GF)**

*herb marinated roasted seasonal vegetables*

**Braised California Veggies (GF)**

*carrots, butter brazed broccoli and cauliflower, classic seasoning*

**Roasted Root Vegetables (GF)**

*roasted sweet potatoes, purple yams, carrots, parsnips, onions, butter, herbs*

**Braised Green Beans (GF)**

*buttered green beans, classic herbs*

**Starches**

**Steamed Long Grain Rice (GF)**

*steamed white rice, vegetable stock*

**Saffron Vegetable Paella (GF)**

*basmati rice, saffron, seasonal vegetables, stock*

**Herb Garlic Potato Mash (GF)**

*mashed potatoes, cream, butter, garlic, classic herbs*

**Roasted Tuscan Potatoes (GF)**

*italian seasoned baby potatoes*

**Potato Lyonnaise (GF)**

*baked sliced potatoes, caramelized onions, parsley*



## Desserts

Crème Brûlée (GF)

Assorted Mini Cheese Cakes

Assorted Mousse Cups

German Chocolate Cake

Boston Cream Cake

Deep Dutch Brownies

Fruit Salad (GF)



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## Terms and Conditions

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### 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*