

CATERING BY

OLIVIA

DINNER

\$5 _____ Soups, Salads, Starters _____

- ROASTED TOMATO SOUP with brie crostini
- BRAISED FENNEL SOUP with crème fraiche
- POTATO LEEK SOUP chilled, served with garlic croutons
- MIXED GREENS with toasted chevre on croutons
- MIXED BABY GREENS with poached carrot, sliced oranges, almonds
- FIELD GREEN SALAD with strawberries, pine nuts, strawberry-tarragon vinaigrette
- SPINACH, BACON, CHERRY TOMATOES with raspberry-chive vinaigrette
- TRIO OF BRUSCHETTA tomato basil, smoked portabella with goat cheese, olive and pepper

\$5 - \$8 _____

- NICOISE SALAD served with yellowfin tuna
- PAN SEARED BEEF CARPACCIO arugula, parmesan
- LANGOUSTINE AND MANGO SALAD with buckwheat noodles, sesame-garlic dressing
- PAN SEARED SCALLOPS, SPINACH, CHIVE COULIS
- GRILLED ASPARAGUS with blue cheese and a hard cider reduction
- SHRIMP COCKTAIL grilled, pesto marinade
- TARTARE TRIO: tuna, black olives, chive; sea bass, lemon ginger vinaigrette; cured salmon, tarragon

\$2 - \$4 _____ Breads _____

- HOMEMADE BREADS and infused oil
- DINNER ROLLS with whipped butter
- FOCACCIA with olive oil spread

\$12 - \$15 _____ Entrees _____

- EGGPLANT MOUSSAKA with oven roasted tomatoes
- THREE CHEESE LASAGNA with grilled vegetables
- BRAISED CHICKEN with caramelized onions, peppers, tomato and rice pilaf
- FOUR CHEESE RAVIOLI with pesto
- GRILLED CHICKEN BREAST with a lemon-ginger marinade

\$15 - \$18 _____

- OVEN ROASTED RED SNAPPER with a mango salsa
- ROASTED CHICKEN honey glazed, with a red pepper sauce, braised kale
- PAN SEARED GROUPER with a sweet corn-tomato relish and a lime-cumin beurre blanc
- GRILLED CHICKEN BREAST orange marinade, fresh herbs & garlic, with tomato jam & caramelized onions
- CARVED ROASTED BEEF top round, with horseradish crème fraiche
- RISOTTO grilled vegetable, pesto, or roasted vegetable

turn over

CATERING BY

OLIVIA

DINNER Cont.

- PAN SEARED ATLANTIC SALMON choice of ginger-tomato puree or terriyaki glaze
- BRAISED LAMB SHANK with coriander-cumin rub and a roasted carrot lamb jus
- BRAISED BEEF CANNELLONI with red zinfandel beef jus

\$19- \$30

- BEEF SIRLOIN grilled, with a ginger peach jus
- DUCK BREAST grilled, with a sour cherry & chive sauce
- WHOLE NORWEGIAN SALMON poached and chilled, with a papaya-jicama salsa
- WILD SALMON pan seared, with ginger-beet coulis
- CORNISH GAME HEN roasted, with apples, sage, and cornbread
- GRILLED BEEF SIRLOIN roasted shallot jus
- YELLOW FIN TUNA grilled, with a roasted tomato concasse
- MEDITERRANEAN FISH STEW shrimp, scallops, mussels, white wine fennel broth, with garlic crostini
- PAN ROASTED STEAK local, all natural, grass fed angus

\$2 - \$5

Veg and Starch

- GRILLED ASPARAGUS
- TIMBALE OF RICE with herbs and peppers
- WILD RICE, raisins & dried cranberry salad
- GRILLED VEGETABLES
- CARROT AND SWEET POTATO puree with gorgonzola
- ROSEMARY MASHED POTATOES
- HERBED BASMATI RICE
- SWEET POTATOES with grape tomato and swiss chard ragout
- SPOONED POLENTA with asiago cheese and a tomato concasse
- GRATIN red potatoes, celery root, and sweet potatoes
- SEVEN VEGETABLE COUSCOUS

\$4 - \$8

Desserts

- CARROT CAKE with cream cheese frosting
- CHERRY ALMOND COBBLER with vanilla ice cream
- CHOCOLATE HAZELNUT CAKE with frangelico buttercream
- FRUIT CRISP with cinnamon ice cream
- STRAWBERRY SHORTCAKE with mascarpone mousse
- TIRAMISU our specialty
- FLOURLESS CHOCOLATE CAKE with raspberry coulis
- LEMON CHIFFON with white chocolate frosting and lemon curd
- MINI DESSERTS cookies, brownies, cheesecakes, chocolate cakes