



OLIVE & SPICE

catering and events

We can create any combination of menu items to accommodate your event. We have platters that you may customize based on your favorites, or a team of chefs on site to create specials for you. We also offer Custom platters for pick up or delivery. For pricing and assistance in planning your event please contact a catering specialist to assist you.

CHARCUTERIE BOARDS

the get together

\$55 2-4 people

2 cheeses
2 meats
fruit
nuts
crackers
spread
honeycomb

the social

\$75 4-6 people

3 cheeses
3 meats
fruit
nuts
spread
honeycomb
crackers
sliced baguette

the gathering

\$150 6-10 people

4 cheeses
4 meats
fruit
nuts
spread
honeycomb
capers
cornichons
olives
crackers
sliced baguette

add on any item: \$5

pepperoncini
artichoke hearts
sliced cucumbers
capers
cornichons
blue cheese stuffed olives
feta stuffed olives
jalapeño stuffed olives
whole grain mustard
tapenade spread
extra crackers
baguette
honeycomb
salted almonds
garlic almonds
glazed pecans
glazed walnuts
chocolate almonds

BRUSCHETTA

6 pieces each

tomatoes, garlic & basil - 12

olive tapenade - 12

burrata with Tuscan toast, tomatoes and basil, balsamic glaze – 12

pesto, artichoke, feta -13

smoked salmon with chive cream cheese and dill - 16

salmon with cream cheese and capers - 16

LIGHT BITES & HORS D' OEUVRES

fresh fruit platter

vegetable crudités platter

marinated assortment of olives

prosciutto wrapped asparagus

roasted beets with candied walnuts & feta balsamic glaze

salmon crostini w/ chive cream cheese & dill

olive tapenade on garlic crostini

goat cheese crostini w/ caramelized onion

bruschetta-traditional, prosciutto or Mediterranean

burrata with Tuscan toast, mini tomatoes & basil pesto drizzle

mini lump crab cakes with Meyer lemon dab

Roasted garlic balsamic Brussel sprouts

Roasted cauliflower with garbanzo beans & red pepper chimichurri

mac & cheese- traditional, bacon or lobster

mini meatballs in marinara or pesto

shrimp cocktail

mini grass-fed beef sliders

bacon wrapped shrimp

grilled octopus's w/ gorgonzola cream sauce

ASIAN FUSION

Starters

pork or veggie pot stickers
shrimp dumplings
edamame (regular, garlic, spicy garlic)
veggie spring rolls
shrimp ceviche
poke tartar with wonton chips
cucumber salad
seaweed salad
sesame crusted ahi tuna- on top of Asian slaw, sliced cucumbers, Asian ginger dressing

Mains

yakisoba: chicken, beef, shrimp or combo
garlic stir fry eggplant
fried rice: fresh vegetables with egg: choice of chicken, shrimp, beef or combo
poke bowl: white or brown rice, tuna or salmon, cucumber, red onion, avocado, miso edamame beans, lime soy drizzle
teriyaki salmon
miso glazed cod
beef and broccoli
Mongolian beef
kung pao shrimp
sweet & sour shrimp
spicy garlic shrimp with sautéed green beans
fried butterfly shrimp: with Thai chili sauce
teriyaki chicken
orange chicken or lemon chicken
sesame chicken with white onion and red bell pepper
teriyaki tofu
white rice, brown rice

CLASSIC ENTREES

fresh catch: salmon, halibut, Chilean sea bass
mahi: choice of pesto, macadamia nut crust, blackened or citrus glaze.
crab cakes: Myer lemon tartar sauce and remoulade sauce
filet mignon: shitake demi-glace or Oscar style (lump crab and béarnaise sauce)
flat iron steak with chimichurri sauce
bacon wrapped jumbo prawns
shrimp scampi
shrimp cocktail, with cocktail sauce
chicken breast: choice of style: garlic and herb, lemon, marsala
crispy teriyaki tofu
sweet chili tofu

CLASSIC SIDES

mashed potatoes
sweet mashed potatoes
roasted rosemary potatoes
sautéed mushrooms
corn on the cob or roasted corn
Brussel sprouts (add bacon and blue cheese)
seasonal vegetables: broccoli, butternut squash, roasted baby carrots
steamed broccoli
grilled asparagus
roasted garlic cauliflower
maple glazed roasted baby carrots
roasted garlic green beans
parmesan roasted green beans
mac n cheese
smoked gouda mac n cheese (add jalapeno)

ITALIAN

Starters

caprese salad: tomatoes, mozzarella, basil, balsamic reduction

Caesar salad: romaine, croutons, shredded parmesan

capri salad: romaine, sundried tomatoes, red onion, artichoke hearts, olives, gorgonzola, light balsamic dressing

house salad with balsamic, sesame-ginger or zesty Italian dressing mixed greens with dried cranberries, feta, walnuts, red onion and balsamic dressing

cured meat platter: salami, prosciutto, capicola, assorted olives, pepperoncini's, artichoke hearts, cornichons, Dijon mustard: with crostini

cheese platter: cheddar, parmesan, brie, goat cheese, red grapes, almonds, dried apricots, fig jam, balsamic glaze: with crostini

salmon crostini: chive cream cheese, smoked salmon, dill

bruschetta: diced tomato, garlic, minced onion, basil, olive oil

Mains

vegetable lasagna: squash, zucchini, white onion, ricotta cheese, tomato sauce, garlic, mozzarella

traditional lasagna: Italian sausage, turkey sausage or ground beef, tomato sauce, garlic, ricotta cheese, mozzarella, basil

angel hair pasta, seasonal veggies, shrimp, pesto or marinara sauce.

chicken parmesan: mozzarella and tomato sauce

chicken piccata

chicken marsala

traditional spaghetti: beef or turkey meat balls, marinara sauce, parmesan cheese

meat balls: beef or turkey, marinara sauce, parmesan

grass fed beef or turkey meatloaf with marinara sauce

fettuccini alfredo: add chicken or shrimp

flatbreads: cheese, pepperoni, BBQ chicken, pesto chicken, veggie, Hawaiian

MEDITERRANEAN

beef kabobs

lamb kabobs

chicken kabobs

veggie kabob

pita and tzatziki

hummus and pita or vegetables

herb rice

basmati rice

Greek salad

grilled vegetables

three bean mix (garbanzo, black and red beans)

MEXICAN

roasted street corn: cotija cheese, Mexican spice

Mexican Caesar salad

chips and salsa

chips and guacamole

shrimp or fish ceviche

chicken or beef empanada

taquitos: chicken or beef

cheese enchiladas

chicken enchiladas

cheese quesadillas

black beans

refried beans

pinto beans

Spanish rice

TACO BAR

PROTEIN: Carnitas, Carne Asada, Chicken, Shrimp, Grilled or Fried White Fish

SIDES: served with corn or flour tortillas, shredded cheese, cotija cheese, salsa, Pico de Gallo, guacamole, roasted street corn, Spanish rice, black beans, cilantro, tomatillo sauce, shredded lettuce, sour cream and tortilla chips with red salsa

SOUTHERN BBQ

BBQ chicken
pulled pork
shrimp & grits
wings: BBQ, teriyaki or buffalo
beef sliders: cheddar cheese and onion ring
chicken tenders: honey mustard, BBQ, or ranch
sweet mashed potato's
classic mashed potato's
corn on the cob
BBQ beans
coleslaw
potato salad
garden salad
corn bread
Texas garlic toast
fried pickles with ranch
smoked gouda mac n cheese
classic mac n cheese

BURGER BAR

fresh angus beef, locally baked white or wheat buns

choice of: grass fed beef, chicken, turkey or veggie

includes: lettuce, tomatoes, pickles, onions, bacon, fried jalapenos, regular jalapenos, crispy onion strings, caramelized onions, sautéed mushrooms, avocado mash, pineapple, blue cheese, swiss, cheddar, pepper jack

sauces: 1000 island, mustard, mayo, chipotle mayo, ketchup, teriyaki sauce, BBQ sauce

fries: classic fries, sweet potato fries, curly fries, waffle fries, tater tots

chicken fingers: honey mustard, BBQ or ranch

Hebrew national hot dog: relish, mustard, ketchup, diced onions

wicked wings: spicy, buffalo or teriyaki with ranch or blue cheese

SUSHI

California	krab, avocado and cucumber
Tuna	cucumber, avocado, rice on the outside
Salmon	cucumber, avocado, rice on the outside
Yellowtail	cucumber, avocado, rice on the outside
Philadelphia	smoked salmon, cream cheese and cucumber
Spicy Tuna	spicy tuna, sprouts, yamagobo and cucumber
Spicy Hamachi	spicy yellowtail, sprouts, yamagobo and cucumber
Crunchy	shrimp tempura, krab, cucumber, topped with crunchies...eel sauce
Shrimp tempura	fried tempura shrimp, krab, avocado, cucumber and sprouts...sriracha aioli & eel sauce
Rainbow	krab and cucumber layered with avocado, salmon, albacore, yellowtail, tuna
Spyder	panko soft-shell crab, avocado, yamagobo, masago cucumber and sprouts...honey wasabi aioli
Caterpillar	eel, krab and cucumber, layered with avocado...eel sauce
Loco Coco	coconut crusted shrimp, cucumber and avocado...eel sauce & toasted coconut
The Cabo	diced tuna, cilantro and serrano chilies served with salsa fresca and avocado
The Local	tuna, yellowtail, salmon, cream cheese, serrano chilies and cucumber
The Works	eel, krab, avocado, cream cheese, topped with salmon... tempura fried...eel sauce, bonito & sriracha aioli
Aloha	shrimp tempura, krab and cucumber topped with spicy tuna and tempura crunchies...eel sauce
Sunset	grilled shrimp, asparagus, cucumber layered with salmon & thin lemon slices...chili powder and yuzu ponzu
Jet Li	spicy krab and cucumber, layered with tuna and avocado
Yoshi	shrimp tempura, avocado, tamago, cucumber, layered with torched salmon...crunchies, eel sauce & sriracha aioli

Sunrise	<i>shrimp tempura, spicy krab, cucumber, layered with salmon, avocado, green onion & spicy ponzu sauce</i>
The Cove	<i>tempura green beans, spicy tuna, sprouts, topped with halibut, fried onions, avocado & micro greens...wasabi ponzu</i>
The Hawk	<i>spicy krab, cucumber, topped with: tuna, salmon, yellowtail, halibut, avocado & sliced serranos...lava sauce</i>
Magic Dragon	<i>panko shrimp, spicy tuna, and cucumber, layered with tuna & avocado...spicy eel sauce</i>
The Jewel	<i>grilled shrimp, asparagus, krab, cucumber topped with Cajun seared tuna, avocado, micro greens, spicy garlic cilantro ponzu</i>
Maui	<i>shrimp tempura, spicy krab, cucumber, layered with yellowtail, avocado, fried onion & jalapeño ponzu</i>
Volcano	<i>shrimp tempura, avocado, cucumber, topped with spicy tuna, spicy ponzu, micro greens, and lava sauce</i>
Kamikaze	<i>tempura asparagus and spicy krab, topped with yellowtail, salmon, and avocado, drizzled with jalapeño ponzu, wasabi aioli & micro greens</i>
Major League	<i>shrimp tempura, krab, cream cheese and cucumber topped with eel, smoked salmon & avocado...eel sauce and bonito shavings</i>
SURF & TURF	<i>panko shrimp, cucumber, avocado, and asparagus, topped with filet mignon, chimichurri sauce, garlic ponzu & micro greens</i>
The Protein	<i>tamago, albacore, salmon, spicy krab, avocado, cucumber, micro greens, soy paper, jalapeño ponzu (no rice)</i>
Rock Lobster	<i>tempura lobster and spicy krab topped with tuna, salmon, avocado, drizzled with jalapeño ponzu, fried garlic and micro greens</i>
Big Ben	<i>panko fried smoked gouda and spicy krab, layered with salmon and avocado, spicy eel sauce, strawberry jam and wasabi aioli, topped with fried shallots (In loving memory of Benmar)</i>
The Hippie	<i>asparagus, avocado, cucumber, sprouts and yamagobo</i>
Garden	<i>cucumber, yamagobo and sprouts layered with avocado</i>
Caliente	<i>tempura fried green beans, cilantro, avocado, cucumber, serrano chilies, sprouts and salsa fresca, wrapped in soy paper</i>

MAKI ROLLS *6 Piece rolls, seaweed on the outside*

Avocado, rice, seaweed

Cucumber, rice, seaweed

Tuna, rice, seaweed

Yellowtail, rice, seaweed

Salmon, rice, seaweed

NIGIRI

Tuna

Yellowtail

Salmon

Smoked Salmon

Mackerel

Octopus

Squid

Albacore

Halibut

SASHIMI

Tuna

Yellowtail

Salmon

Smoked Salmon

Mackerel

Octopus

Squid

Albacore

Halibut

SWEETS

brownie bites: luscious brownie bites, coated in Belgian dark chocolate.

cheesecake: classic New York, decadent chocolate, strawberry, Oreo

chocolate decadent cake: triple layer chocolate cake

churros: cream, strawberry, or caramel filled cinnamon sugar churros with chocolate sauce drizzle

custom cupcakes, mini or full size:

vanilla, strawberry shortcake, chocolate raspberry, chocolate peanut butter, German chocolate, chocolate chip cookie, chocolate mocha, chocolate caramel, s'mores, lemon coconut, cookies and cream, red velvet, tiramisu, snickers, spiced apple caramel, white chocolate raspberry, chocolate vanilla sundae and carrot cake

chocolate truffles:

strawberry, blueberry, passionfruit, lemon, lavender, vanilla, chocolate, Belgian chocolate, pumpkin spice, coffee, port rum, barrel aged stouts, peanut butter, pistachio, hazelnut

**our pastry chef is happy to custom any flavor of truffle you desire*

macaroon:

crème brulee, chocolate mint, chocolate coconut, mango passion, lemon yuzu, chocolate, vanilla, caramel, raspberry, lemon, pistachio