



# OLIVE & SPICE

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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

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### 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

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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

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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

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## 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

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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

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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

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## 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

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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

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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

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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

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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

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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

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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 &amp; spicy ponzu sauce</i>
The Cove	<i>tempura green beans, spicy tuna, sprouts, topped with halibut, fried onions, avocado &amp; micro greens...wasabi ponzu</i>
The Hawk	<i>spicy krab, cucumber, topped with: tuna, salmon, yellowtail, halibut, avocado &amp; sliced serranos...lava sauce</i>
Magic Dragon	<i>panko shrimp, spicy tuna, and cucumber, layered with tuna &amp; 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 &amp; 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 &amp; micro greens</i>
Major League	<i>shrimp tempura, krab, cream cheese and cucumber topped with eel, smoked salmon &amp; avocado...eel sauce and bonito shavings</i>
SURF & TURF	<i>panko shrimp, cucumber, avocado, and asparagus, topped with filet mignon, chimichurri sauce, garlic ponzu &amp; 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

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**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*