



Catering Menu

A 'Foodie' Haven Specializing in:

- Premium Quality/High Value Catering
- Corporate or Private Events
- SWaM, eVA, Snapfinger & Vmeals
Registered Caterer
- Bistro Available for Private Parties

Lunch Catering Menu...

'Not your average boxed lunch'

Starting at \$11 per person*

One of our hearty sandwiches w. generous portion of pasta, potato, or other fresh salad & a cookie
(*Please note up-charge for any sandwich priced above \$7.95 on the lunch/dinner menu)

'Sandwiches for a Crowd'

\$14 per person

on platters

Assorted Sandwiches, cut into 1/2s w. pasta, potato, or other fresh salad, a house salad & dessert

'Antipasto' Style Buffet –

\$15 per person

on platters

(8 person/min)

the *Italian* – Salami, Capocollo ham, Mortadella, Sopressata, Roasted Red Peppers, grilled Eggplant, Artichoke hearts, Provolone, fresh Mozzarella & Olives

the *German* – Black Forest ham, Corned Beef, Pastrami, Liverwurst, Roast Turkey, Swiss, Sauerkraut, Cole Slaw & Gherkins

the *British* – Roast Beef, Pepper Turkey, Corned Beef, Cheddar, Fresh Goat cheese, Watercress & Bacon

Served with a green salad, pasta, potato, or other fresh salad & dessert w. assorted Breads (Baguette, Ciabatta, Rye and/or Wheat), as well as a variety of appropriate condiments (possibly – pesto mayonnaise, Dijon mustard, romaine lettuce, tomatoes, red onion...)

'The Buffet' –

\$16 per person (10 person/min)

Served Hot in Chaffing Dishes, If Specified

An Entrée, Green or Side Salad, Vegetable Platter & Dessert

Entrée options -

Chicken & Pasta Mediterranean – strips of marinated Chicken tossed w. pasta du jour, artichoke hearts, roasted red peppers & fresh herb vinaigrette

- OR -

Stuffed Pork Loin – Pork Loin stuffed w. fruit & roasted in a cider sauce, served sliced

- OR -

Slow Roasted Beef – Top Round slow roasted to succulent perfection, sliced and served with homemade au jus

- OR -

Rotisserie Turkey Breast – Juicy house roasted turkey breast served sliced with fruit jam and au jus

Breakfast Catering Menu...

'The Basic Breakfast Bundle' - \$ 5 per person, 8 person minimum
French croissants, muffins, & Danishes

'Breakfast with a Twist' - \$ 10 per person, 8 person minimum
Croissants, muffins, & Danishes plus choice of traditional or vegetarian quiche

'The Continental' - \$ 14 per person, 8 person minimum
Croissants, muffins, & Danishes, choice of quiche, and selection of fruits & cheeses

'Nova Lox Platter' \$50/90
Nova Scotia Smoked Salmon is adorned with red onion, capers, tomato & croissants, small feeds 4-6, medium 8-12

'Assorted Breakfast Sandwiches' \$5 per person
A platter featuring our pancetta, egg & cheese, egg & cheese, and/or cheese sandwiches on crispy Italian ciabatta

A La Carte Breakfast Items

Pancetta Quiche (serves 6-8)	\$19.95
Vegetarian Quiche (serves 6-8)	\$18.95
Fresh Fruit Selection	\$3 per person, 8 person minimum
Fruit and Cheese Selection	\$5 per person, 8 person minimum
Starbucks Coffee, Reg or Decaf, 15 cups	\$24.95
Fruit Juice Service (Orange, Cranberry, Apple)	\$3 per person, 8 person minimum



As always, this is only a starting point... our Chef can prepare whatever your heart desires

Party Ideas . . .

(Note that price includes “standard” service, with glossy black plastic platters and similar accoutrements. “Silver” service is also available, which upgrades platters and serving utensils to sterling silver, and all plastic ware to silver or glass where appropriate. Olio also provides attended service with one or more attendants for food, and/or wine and beer service. Approximate upgraded service pricing can be found below)

Cheese and Antipasto Plates -

‘the Basic’ – Brie, Cheddar & Cream Havarti. Served w. water crackers, garnished w. olives or fruit

small	(10 – 15 p)	\$25
medium	(15 – 25 p)	\$40

‘The Classic’ – Brie, Bleu d’ Auvergne & Goat Cheese
served w. water crackers & baguette, garnished w. olives & toasted walnuts

small	(10 - 15 p)	\$50
medium	(15 - 25 p)	\$80

‘the French’ – cheeses such as fromage d’ Affinois, Morbier, Comte, Bleu d’Auvergne & Bucheron. Served w. water crackers & baguette, garnished w. dried apricots, toasted walnuts & picholine olives

small – three cheeses	(10 – 15 p)	\$50
medium – four cheeses	(15 – 25 p)	\$80
large – five cheeses	(25 – 30 p)	\$100

‘the Italian’ – cheeses such as Fontina, Pecorino, fresh Mozzarella, Fontina & Gorgonzola. Served w. Crostini & crackers, garnished w. olives & Roasted Red Peppers.

small – three cheeses	(10 – 15 p)	\$50
medium – four cheeses	(15 – 25 p)	\$80
large – five cheeses	(25 – 30 p)	\$100

‘the Euro’ – cheeses such as Manchego, Chevertine (goat feta), Double Gloucester, Port Salut, Gruyere. Served w. water crackers & crostini, garnished w. olives & nuts

small – three cheeses	(10 – 15 p)	\$45
medium – four cheeses	(15 – 25 p)	\$75
large – five cheeses	(25 – 30 p)	\$90

‘cheese & pate’ – fromage d’ Affinois, Bucheron, Morbier, Foie Gras, Pate de Champagne &/or Mousse Truffee. Served w. water crackers & baguette, garnished w. cornichons & Dijon mustard

small – 2 cheeses & 1 pate	(10 – 15 p)	\$50
medium – cheeses & pates	(15 – 25 p)	\$90

'savory cheese torta' – a savory blend of flavors w. a rich cream cheese base. Served w. water crackers.

Flavors – Sundried Tomato & Pesto (layers)
Bleu w. toasted walnuts & roasted red peppers
Spinach, Parmesan & Artichoke Hearts

small – 6” torta – (10 – 25 p) \$30

large - 9” torta – (25 – 50 p) \$45

'antipasto' - Fontina, Pecorino Romano, fresh Mozzarella, Genoa Salami, hot Sopressata, Mortadella & similar. Garnished w. roasted red peppers, pepper shooters, grilled eggplant, marinated artichokes hearts, country olive mix. Served w. Crostini & crackers.

small – (10 - 15 p) \$75

medium – (15 – 25 p) \$120

'crostini & olives' – Crostini toasts, served w. a variety of olives, pate, tapenade, and roasted garlic.

small – (10 - 15 p) \$40

medium – (15 – 25 p) \$65

'charcuterie' - grilled bratwurst, rotisserie pork loin, Speck, limburger, cream havarti, salt roasted potatoes, Landjegger, grain mustard, horseradish-mayo, gherkins

small – (10 - 15 p) \$75

medium – (15 – 25 p) \$120

'the Greek' – plain, roasted red pepper &/or roasted garlic hummus, carrot & celery sticks, Spanikopita, dolmas (stuffed grape leaves). Served w. toast crisps, garnished w. Kalamata olives & feta cheese.

small – 2 hummus(s) – (10 – 15 p) \$40

medium – 3 hummus(s) – (15 – 25 p) \$65

'the Scottish' – thin sliced, Scottish cured Salmon & Scotch-glazed Shrimp. Served w. toast crisps, water crackers & Fresh Goat cheese. Garnished w. dill-sour cream, red onion, capers & diced egg.

small – (10 - 15 p) \$100

medium – 1 full side (15 – 25 p) \$175

'shrimp' – large, peeled, tail-on - marinated & grilled or simply steamed. Served w. Remoulade & a Va. Cocktail Sauce, garnished w. lemon.

small ~ 100pc (10 - 15 p) \$125

medium ~ 150pc (15 – 25 p) \$175

'tenderloin' – rotisserie Beef tenderloin, medium rare, served sliced.

Served w. baguette, roasted garlic aioli & horseradish sauce.

1 whole tenderloin \$165 (average)

'crudités' – not your usual veggie tray. A tray full of seasonal vegetables, raw or blanched. Possibly asparagus, green beans, carrots, button mushrooms, garden ripened tomatoes, endive & peppers.

Served w. dressings.

small –	(10 - 15 p)	\$30
medium –	(15 – 25 p)	\$55

Grilled & Roasted Vegetable Platter – May include: Marinated Broccoli, Roasted Asparagus, Marinated Green Beans, Garlic-roasted Carrots, Caramelized Shallots, Grilled Portabellas & Grilled Red Peppers

small –	(10 - 15 p)	\$35
medium –	(15 – 25 p)	\$60

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Hors d'oeuvres –

All Hors d'oeuvres priced per guest, with approximately two to four pieces per guest. Due to the made to order nature of these pieces, please specify a quantity of 10 guests or more. Please inquire about other available options... your imagination is the only limit!!

Thinly Sliced Crostini Crisps cut from homemade French Baguettes, topped with:

Olive Tapenade	\$3
Classic Bruschetta	\$3
Spinach Artichoke Remoulade	\$3

Prosciutto Crostini - Wispy thin slices of imported Prosciutto di Parma layered with fresh buffalo mozzarella and leaf basil \$4

Spanikopita Pinwheels - Greek style tortilla stuffed with goat feta, fresh spinach, and imported Mediterranean tomato fillets \$3

Traditional Spanikopita - Flaky phyllo triangles layered with sheep's milk feta and fresh spinach \$4

Cherry Tomatoes with Gorgonzola Mousse & Pan Crispened Bacon Crumbles \$3

Peruvian Asparagus Spears – With our two stage intensive marinade, grilled to “tender-crisp”

“Naked”	\$3
Wrapped in imported Prosciutto	\$4

Bite-Sized Quiche Tartlets – Baked with imported Spanish and Italian Cheeses for a contemporary kick \$3

Stuffed Mushroom Caps – Filled with Laura Chanel Goat Cheese, fresh thyme & pine nuts

\$3

Bite-Sized Meatballs – Hand rolled the old fashioned way with Italian Sausage and served with house made vodka sauce

\$3

Crudités Assortment – Garden fresh crisp vegetables cured with balsamic vinegar and served with dipping sauce

\$2

Chicken Satè Skewers – Chipotle glazed & grilled w/ roasted red onion dipping sauce

\$3

Jumbo Tiger Prawn Shrimp Cocktail

\$4

Grilled Italian Sausage – Sliced and skewered on frill picks, served with dipping sauces

\$3

Brochettes – Chicken, Angus Beef, or Smithfield Pork skewered with seasonal vegetables, glazed, and grilled

Vegetarian \$2

Chicken, Pork, or Beef \$3

Bacon Wrapped Scallops – Fresh back cut bacon, sweet dry packed jumbo bay scallops

\$5

Barcelona Quesadillas – Assorted Spanish cheeses, peppers, and spices

Vegetarian \$2

With Shrimp, Bacon, or Turkey \$3

New Potatoes with Goat Cheese & Pancetta

\$3

Twice Baked New Potatoes w. truffle oil

\$3

Greek Dolmas - Herbed rice wrapped with a grape leaf and marinated in infused Greek Olive Oil

\$2

Gougeres w. Artichoke Mousse – French cheese puffs

\$4

Fresh Goat filled Artichoke Hearts – Artichoke hearts hollowed and filled with creamy house made Fresh Goat cheese

\$4

House Made Spinach-Artichoke Dip – Served with house made crostini crackers

\$3

Escargots – Presented in phyllo with a whipped garlic-butter cream sauce

\$3

Bresaola Carpaccio – Cured, paper-thin slices of aged prime angus beef, garnished with imported aged parmesan & balsamic

\$3

Scallop Ceviche – Fresh baby scallops marinated in citrus-infused Parisian olive oil, garnished with roasted red peppers

\$3

Tarragon and Smoked Tomato Calamari – Succulent calamari marinated and sautéed with charcoal smoked tomatoes

\$2

Zucchini Carpaccio w/ Dill, Bucheron & Toasted Almonds

\$1

Soup Shooters – Elegant “shots” of our homemade soups

\$2

Entrees

(Listed Pricing Assumes a Party of Approximately 100 Guests. Prices May Vary Depending on Guest Count)

CAB Prime Tenderloin – rotisserie Beef tenderloin, medium rare, served sliced w. baguette, roasted garlic aioli & horseradish sauce.

\$9 per guest

CAB Prime Top Round of Beef – Rubbed with smoked paprika, fresh garlic, kosher salt and coarse black pepper, then slow roasted and sliced thin w/ au jus

\$6 per guest

Chicken Breast Tenderloin w. Imported Provolone & Foie Gras – Plump, tender chicken stuffed with 18 month imported provolone and arugula, topped with Imported Parisian Foie Gras and a balsamic reduction

\$6 per guest

Truffled Breast of Turkey – Whole, slow roasted, golden-brown turkey rubbed with black truffle oil and carved before being drizzled with a Burgundy-fig sauce

\$6 per guest

Garlic and Oregano Braised Cornish Game Hens – Halved, then seared and braised with fresh herbs

\$6 per guest

Fresh Wild Caught Atlantic Salmon w. a Sherry, Crab & Dijon Coulis

\$6 per guest

Fresh Seared Rockfish – Drizzled with basil-infused olive oil and a dash of kosher salt

\$6 per guest

Fresh Tuscan Mussels – Cooked in Italian Pinot Grigio, Basil, Garlic, and Roasted San Marzano Tomatoes

\$9 per guest

Braised Lamb Shanks – seared and cooked slowly in an herbed pinot noir braise, served with cannellini ragout

\$9 per guest

Tender Italian Veal Cutlet Osso Bucco – Prepared traditionally with whole clove garlic, white wine, and fresh herb

\$5 per guest

Moroccan Pork Loin – Tender, juicy local pork rubbed with cumin and Mediterranean Spices, roasted & served sliced with black olive tapenade and Armenian fig jam.

\$5 per guest

On the Side

(Listed Pricing Assumes a Party of Approximately 100 Guests. Prices May Vary Depending on Guest Count)

Chardonnay & Garlic Braised Swiss Chard & Toasted Pine Nuts
Pancetta Green Beans
Cannellini Ragout
Broccoli Rabe & Baby Artichokes, sprinkled w. Fontina, Coarse Black Pepper, and Oregano Infused Tuscan Olive Oil
Eggplant Involtini
Grilled Arugula, Pan Roasted Butternut Squash & Fingerling Potatoes
Wild Mushroom Risotto
Traditional Italian Panzella (bread salad)
Cantaloupe & Cucumber Citrus Salad
Tomato & Roasted Peppers w/ Parmesan & Fresh Herbs
Roasted Shoepeg Corn Sautéed w. Roasted Tomatoes & Fresh Basil
Broiled Roma Tomato & Manchego Quinoa
Garlic Spaghetti Squash (in season)

Salad Options

Beef and Bleu Salad - Tender chunks of angus beef, blue cheese, dried fruits & walnuts on our house salad
Deep Smoked Salmon Salad - Norwegian Salmon, Chevre, capers, roasted peppers, cucumber, tomato & red onion
Classic Caesar Salad - Hearts of romaine, red onion, croutons, parmesan
Chicken Caesar Salad
Salmon or Crab Cake Caesar Salad
Italian Tuna Salad - Avocado, oranges, red onion, tomato & zucchini with lemon balsamic dressing
House Salad - Mixed greens, red onion, cucumber, roasted red pepper, fresh tomato tossed with balsamic vinaigrette
Sicilian Salad - Soppressata, Capicola, and provolone on our house salad, tossed with balsamic vinaigrette
Greek Salad - Artichokes, kalamata, red onion, fresh tomato, dolmas, cucumber, and feta on field greens
Crab Cake Salad - Our house salad with a backfin crabmeat cake sautéed in extra virgin olive oil
Beet Salad - Bucheron goat cheese, toasted almonds, lemon zest, zucchini, red onion & mesclun, tossed with balsamic
Salmon Fillet Salad - Our house salad with a sautéed fillet of fresh salmon
Calabrese Salad - Fresh mozzarella, tomato, basil, mesclun, oil & vinegar on greens
Corn & Black Bean Salad - Roasted kernel corn, chipotle, black beans, zucchini, tomato, red onion, avocado & aged cheddar tossed with mesclun, oil & vinegar
Prosciutto & Bucheron - Sliced thin and tossed with mesclun, roasted tomatoes, basil, oil & vinegar
Roast Turkey, Apple & Avocado - Tossed with caramelized onion, mesclun & creamy garlic peppercorn dressing

Daily Desserts

Double Chocolate Truffle Cake, per slice	\$4
Greek Baklava, Jumbo	\$3
House Made Cookies (Chocolate Chip, CC Cranberry, Oatmeal Raisin)	\$1
House Made Brownies, Jumbo	\$2

Ultra Premium Made to Order Desserts

Created by Our Professional Pastry Chef, serves 12-14 (All priced at \$35)–

Carrot Cake - Three layers of moist carrot cake filled with cream cheese icing, coated in chopped walnuts and garnished with a carrot

Strawberry Mousse Cake - A summer fresh strawberry mousse molded atop a thin layer of hazelnut torte and garnished with whipped cream and strawberries

Key Lime Tart - A classic Key Lime filling in an all-butter crust, garnished with whipped cream and a lime slice

Flourless Bourbon Pecan Torte - A rich combination of the South's favorites: Semi-sweet chocolate, pecans & Bourbon Whiskey. Topped with ganache and whipped cream

N.Y. Cheesecake - A dense moist presentation of the classic, available in a variety of flavors. All are garnished with whipped cream and a flavor of appropriate garnish

Truffle Torte - Three layers of Buttermilk Chocolate cake filled with a Praline/Chocolate mousse coated in semi-sweet chocolate and garnished with a hazelnut truffle

Chocolate Mousse Cake - A rich dark chocolate mousse molded atop a thin layer of chocolate buttermilk cake garnished with whipped cream and dark chocolate shavings

Fresh Fruit Tart - Seasonal fruits displayed on a rich vanilla custard in a thin lemon pound cake shell

Chocolate Banana Streusel Tart - A deep tart filled with an intense chocolate custard and ripe bananas topped with a walnut streusel and baked to perfection.

Tarts and pies serve 6-10, Cakes 12-16, Sheet Cakes 48, Half Sheet Cakes 24

Apple Lattice Tart – Granny Smith apples and sun dried apricots mixed with cinnamon, ginger, and nutmeg, \$24

Chocolate Cake – Chocolate buttermilk cake filled with chocolate mousse and coated in ganache, \$24

Coconut Cake – Coconut layer cake with piña colada filling, iced with butter cream, \$24

Sweet Potato Pie – Done with honey and a hint of orange, \$13

Pumpkin Pie – The classic topped with walnut streusel, \$13

Pecan Pie – With a hint of bourbon and southern pecans, \$15

Cherry Tart – Topped with walnut streusel, \$15

Marble Pound Cake – With chocolate buttermilk and a sugar glaze coating, \$19

Black Forest Cake – Chocolate cherry filling, topped with cherries and whipped cream, \$24

German Chocolate Cake – Mocha filling topped with coconut-pecan icing, \$24

Chocolate Cream Pie – With a hint of orange and a graham cracker shell, \$14

Napoleon Sheet Cake – Chocolate cake with chocolate filling and puff pastry layered, \$80whole/\$50half

Mini Pastries (All priced at \$2, minimum order of 25)

Cream Puff Swans with vanilla custard

Chocolate Éclairs

Hazelnut, amaretto, or cinnamon truffles

Fruit Tarts

Cannoli

Hazelnut Napoleons

Chocolate ganache tarts

Pecan Tarts

Soft Drinks/Wine/Beer -

(We offer a full wine list, please consult with your planner)

Wine/beer/soft drink service cash bar style (includes house reds, whites, and imported beers)

\$5/pour, \$1 for soft drinks

Wine/Beer/Soft Drink Package (includes house wines, imported beers, plus soft drinks)

\$25/pp per 2 hrs

Soft Drink Only Package

\$10/pp per 2 hrs

Food attendant or bartender

\$40/hr, approx

Upgraded Service -

Upgrade to “Silver” service, including glass stemware, china, and silver platters and utensils:

Silverware

\$5 per guest, approx

Plates, China

\$5 per guest, approx

Glassware

\$5 per guest, approx

Upgrade to Silver Serving Platters/Utensils

\$150/50 guests, approx

Consult Your Planner for Other Upgrades...

Most Orders can be fulfilled with 2-3 days advance notice.

If you require several dishes or larger quantities – additional notice may be necessary as all ingredients are ordered fresh.

If you have less time available,
let us guide you as to what is available to suit your needs and budget.

A credit card is required to secure all special orders.

Payment is due upon receipt of all food items.

Billing & terms can be arranged for Corporate Clients.

We accept Cash, Approved Checks & Credit Cards (including AmEx.)

Delivery is available – \$20 in five mile radius, \$100 minimum order, appropriate charges will apply beyond local radius.