# **Hors d'oeuvre and Party Trays**

Small (serves 10-15) Medium (serves 15-25) Large (serves 30-40)

### **Cold Hors D'oeuvre Tray**

An exquisite spread of gourmet delights to please any palate

Dijon Shrimp Wrapped in Snow Peas
Garlic Roast Beef on Crostini
Chicken Salad in Mini Cream Puffs
Cherry Tomatoes Stuffed with Boursin Cheese
Seasonal Fruit and Cheese Cubes

Small \$75

Medium \$95

Large \$130

### **Cold Antipasto Tray**

A delicious spread of marinated artichoke hearts, roasted red peppers, ciligene mozzarella tossed in a vinaigrette, salami and classic olive mix

Small \$45

Medium \$65

Large \$95

## **Domestic Cheese and Fruit Tray**

A classic assortment of cubed Cheddar, Muenster, Mozzarella and Swiss cheeses with an arrangement of seasonal fruits and crackers

Small \$65

Medium \$85

Large \$115

## **Imported Cheese and Fruit Tray**

Our selection of delectable international cheeses, including Italian Fontina, French Brie, Saga Blue and Canadian Cheddar including crackers

Small \$75

Medium\$95

Large \$135

# Mediterranean Dip Platter

Hummus, Babaganoush and Tsatziki Sauce on a tray surrounded by pitas, celery sticks and carrot sticks for dipping

Medium \$70

Large \$95

# **Cold Crudite Tray**

A colorful assortment of seasonal vegetables surrounding our homemade spinach-feta dip

Small \$35

Medium \$45

Large \$60

# **Cold Peeled Shrimp Tray**

Fresh peeled jumbo shrimp with cocktail sauce in a hollowed red cabbage

Small (3lb) \$75

Medium (5lb) \$120

Large (8lb) \$185

## **Mediterranean Tray**

An authentic taste of the Mediterranean with hummus, babaganoush, feta cheese, Kalamata olives and stuffed grape leaves with pita wedges for dipping

Small \$49 Medium \$75

Large \$105

#### **Smoked Salmon Platter**

Thinly sliced Nova Salmon served with a garnish of sliced tomatoes, red onions, capers and assorted bagels and cream cheese
\$10 a person – minimum of 10

### Bruschetta Tray

Seasoned toasted baguette rounds topped with pesto, fresh mozzarella and fresh homemade tomato basil  $\$18\ dozen-min\ of\ 2\ dozen$ 

## Mexican Bruschetta Tray

We put a new twist on tradition with fresh guacamole, queso fresco (Mexican cheese), black bean puree on toasted baguette rounds
\$18 dozen - min of 2 dozen

### **Assorted Sandwich Tray**

A delectable assortment of our most popular sandwiches on a variety of breads and wraps including turkey, roast beef, chicken salad, tuna salad, ham and cheese, fresh mozzarella and tomato, and grilled vegetables on a fresh baguette

\$6.95 per sandwich

# **Assorted Hoagie Tray**

Assortment of our hoagies on soft hoagie rolls & French baguettes. Choose from the following: Turkey, Ham & Cheese, Roast Beef, Italian, Chicken Salad, Tuna Salad, Fresh Tomato & Mozzarella and Hummus with sprouts & roasted red peppers.

\$7.95 per hoagie

# **Assorted Wrap Tray**

\$7.95 per wrap

# **Gourmet Pinwheel Wrap Tray**

As beautiful as it is delicious, this tray features whole wheat, spinach and sun-dried tomato wraps, each cut into 7 pieces and filled with an assortment of the following

Curry Chicken Salad
Grilled Vegetables with Goat Cheese
Ham and Brie with Honey Mustard
Roast Beef with our Horseradish Mayo and Cheddar Cheese
White Albacore Tuna and Swiss Cheese
Turkey and Havarti with spicy Dijon Mustard

Minimum order of 28 pinwheels (4 whole wraps) at \$1.99 per pinwheel

### Mini Croissant and Filet of Tenderloin Tray

Roasted Beef Filet on mini croissants with horseradish sauce. A truly elegant party tray.

Platter or 25 - \$87.50 \*\* Platter of 40 - \$145.00

### **Baby Brioche Sandwiches**

Grilled Vegetable and Goat Cheese
Tuna Salad \*\*\* Chicken Salad
Roast Beef with horseradish mayo
Smoked Salmon Cream Cheese and Cucumber
Grilled Chicken with Avocado and Sprouts
Ham and Swiss with Dijon \*\* Cucumber and Boursin Cheese
\$2.70 each - 2 dozen minimum (6 per flavor, please)

### **Mini Sandwich Tray**

Roasted Turkey and Cranberry Sauce and Tangy Dijon Mustard
Ham and Sweet Honey Mustard
Our Famous Chicken Salad \*\*\* Tuna Salad
Fresh Mozzarella and Tomato \*\*\* Roasted Beef with Horseradish Mayo
Minimum order of 20 sandwiches \$2.45 each

#### **Cold Hors D'oeuvres**

(Minimum of two dozen for each item)

Dijon Shrimp wrapped in Snow Peas	\$27 per dozen
Garlic Roast Beef Canapés	\$18 per dozen
Smoked Salmon Canapés	\$24 per dozen
Smoked Salmon w/ Dill Sour Cream on a Mini Potato Pancake	\$29 per dozen
Asparagus wrapped with Prosciutto	\$20 per dozen
Fresh Melon wrapped with Proscuitto	\$20 per dozen
Marinated Ciligene Mozzarella and Cherry Tomato Skewers	\$16 per dozen
Sliced Filet of Beef on crostini with Boursin cheese	\$24 per dozen

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#### **Tex-Mex Cheesecake**

A zesty cheese spread with a blue tortilla crust garnished with fresh salsa, red and green peppers and topped with sour cream (we recommend serving with crackers or French bread)

\$49 each

# **Stuffed Grape Leaves**

A delicious Greek favorite, these imported grape leaves are stuffed with rice, herbs, olive oil and lemon and garnished with lemon slices \$8.50 per pound (approx. 16-18 pieces per pound)

\*Looking to add something different to your party menu this year? Olives now offers sushi platters in three sizes. Please inquire when placing order.

## **Hot Hors D'oeuvres**

(Minimum of two dozen for each item)

Spanakopita Phyllo Triangles Spinach and feta with herbs and spices baked in a flaky pastry triangle	\$20 per dozen
Cheese Phyllo Triangles Feta and Ricotta cheeses baked in a flaky pastry triangle	\$20 per dozen
Assorted Mini Quiches	\$22 per dozen
Falafel Balls Served with tsatziki sauce & salsa verde	\$9 per dozen
Sirloin Beef Sliders 3 dozen minimum, 3 day notice	\$36 per dozen
Jumbo Coconut Shrimp Served with an apricot dipping sauce	\$28 per dozen
Shrimp wrapped in Bacon Served with a honey mustard dipping sauce	\$28 per dozen
Scallops wrapped in Bacon	\$24 per dozen
Mini Maryland Crab Cakes Served with cocktail sauce	\$22 per dozen
Cocktail Meatballs - 3 dozen minimum Choice of <b>Italian</b> or <b>Sweet and Sour</b>	\$10 per dozen
Stuffed Mushrooms - 3 dozen minimum Herb bread and mushroom stuffing	\$12 per dozen
Chicken Satay Skewered chicken served with a spicy peanut sauce	\$24 per dozen
Lollipop Lamb Chops - 3 dozen minimum Tender grilled lamb marinated in olive oil, lemon, garlic and oregano	\$39 per dozen

Vegetable Spring Rolls Filled with crunchy vegetables and oriental seasonings served with a plum dipping sauce	\$12 per dozen
Buffalo Chicken Spring Rolls Filled with chicken and a buffalo cheese sauce	\$20 per dozen
Crab Stuffed Mushrooms Stuffed with jumbo lump crabmeat	\$30 per dozen
Mini Hotdogs Pigs in a blanket – the traditional party finger food	\$12 per dozen
Pizza Rustica (cut into 48 slices, great for parties) Homemade pizza dough stuffed with spinach, proscuitto, mozzarella and provolone cheeses and roasted red peppers	\$48
Baked Brie in Pastry with Raspberry Sauce (serves 10-18)	\$40
Baked Spinach Artichoke Dip Creamy spinach dip with chunks of artichokes We suggest serving with sliced baguettes	Small (8" round) \$25 Large (9x13) \$50
Seven Layer Dip A festive vegetarian dip (Includes tortilla chips)	(9x13 pan) \$43
Heavenly Hot Crab Dip We suggest serving with sliced baguette rounds	Small (8" round) \$40 Large (9x13 pan) \$65

# Entrees Baked Dishes

Small (serves 8	-10)	Large (serves 16-20)
Cheese Lasagna	\$45	\$85
Lasagna Bolognese	\$55	\$100
Vegetable Lasagna	\$55	\$95
Buffalo Chicken Mac & Cheese	\$55	\$100
Spinach & Ricotta Stuffed Shells	\$45	\$85
Three Cheese Baked Ziti	\$45	\$85
Baked Ziti with Meat or Sausage	\$55	\$100
Eggplant Parmagiana <u>or</u> Rollatini	\$45	\$85
Chicken <u>or</u> Steak Fajita Bake	\$55	\$100
Shepherd's Pie	\$55	\$100
Penne Vodka	\$45	\$85
Macaroni & Cheese	\$35	\$65
Macaroni, Beef & Cheddar Bake	\$50	\$95
Moussaka	\$55	
Spanakopita	\$45	\$85
Breakfast and Luncheon Quiches	\$25 (	10" round)
(Bacon Cheddar, Ham & Brie or Spinach	,	,

#### **Chicken Breasts**

(Minimum order of 6 pieces per dish)

All of the following chicken dishes are made with boneless, skinless chicken breasts and priced per piece

Chicken in a Creamy Garlic and White Wine Sauce -\$7.99 Chicken Marsala (mushrooms and a Marsala wine sauce) - \$6.99 Lemon Chicken -\$6.99

Grilled Chicken with Fresh Basil and Tomato – \$6.99 Greek Style Chicken with Lemon and Garlic -\$6.99 Chicken Madeira - \$7.99 Chicken Parmagiana - \$7.99

#### **Stuffed Chicken Breast**

A choice of spinach-ricotta, herbed bread, a pricot & brie, cordon bleu stuffing  $\$8.99~\mathrm{each}$ 

#### Chicken Saltimbocca

Stuffed with spinach, provolone and proscuitto and served in a lemon wine sauce \$9.99 each

## **Honey Mustard Chicken**

A selection of legs, thighs and breasts prepared with a sweet honey mustard glaze \$7.99 per pound – minimum 5 lbs.

## Oriental BBQ Chicken

Legs, thighs and breasts \$7.99 per pound - minimum 5 lbs.

#### **Southern Fried Chicken**

The best you've ever had \$6.99 per pound - minimum 5 lbs.

# **Buffalo or Oriental Wings**

6.99 per pound -5 lb. minimum

# **Whole Roast Turkey**

Great for family gatherings, this juicy American classic comes complete with seasoned stuffing and gravy

 Small (10-12 pounds)
 \$65

 Medium (13-16 pounds)
 \$80

 Large (17-20 pounds)
 \$95

 Extra Large (21-25 pounds)
 \$115

## **Boneless Roast Turkey Breast**

Filled with your choice of herb bread, fruit & nut  $\underline{or}$  spinach and provolone stuffing \$11.99 per pound

Tenderloin of Beef with Merlot wine sauce (minimum order of one 4-5 pound tenderloin)	\$24.99 per pound
Cajun Bistro Filet with Horseradish Sauce (minimum order of 3 pound)	\$14.99 per pound
Beef Burgundy w/ egg noodles A great choice for dinner!!	9x13 Pan (8-10 people) \$85 Large Pan (15-20 people) \$160
Grilled Steak, Asparagus & Mushrooms	9x13 Pan (8-10 people) \$75 Large Pan (15-20 people) \$145
Onion Brisket with gravy (minimum order of a 3-4 pound piece)	\$15.99 per pound
Brown Sugar Glazed Ham (minimum 3-4 lb. half ham)	\$9.99 per pound
Boneless Stuffed Pork Loin with wild mushrooms and baby spinach (minimum 3-4 lbs.)	\$14.99 per pound
Boneless Pork Loin Roast with Apricots and Prur (minimum order of one 3-4 pound roast)	ne \$12.99 per pound
French Rack of Lamb with Crispy Dijon Crust or Greek style with lemon, garlic & olive oil (minimum order two racks)	\$29.99 per pound
Three Cheese Meatloaf (minimum – 1 whole meatloaf 4-5 lb)	\$8.99 per pound

## Seafood

Meat or Vegetarian Chili

(minimum of 4 pounds) Best you've ever had!

\$8.99 per pound

## **Whole Poached Salmon**

Elegantly presented with a garnish of greenery and fresh flowers and served with a sour cream and dill sauce

(minimum order of one 9-12 pound fish)

 $$22 \ \mathrm{per}\ \mathrm{pound}$ 

## **Grilled Salmon**

Your choice of cucumber dill sauce, bruschetta topping or plain (minimum order of 6 servings)

\$12.95 per serving

### **Lobster Savannah**

Lobster meat with mushrooms, red and green peppers in a sherry parmesan sauce (Minimum order of 5 pounds)

\$35 per pound

## Greek-style Tilapia with lemon, olive oil and garlic

(minimum order of 6 servings)

\$10.95 per serving

### Shrimp Scampi over Linguine

Large shrimp sautéed in garlic, olive oil and butter with a squeeze of lemon Small (serves 8-10) \$75 Large (serves 16-20) \$140

## **Homemade Maryland Crab Cakes**

Made with jumbo lump crab meat and served with cocktail sauce (minimum order of 6) \$9.95 each

## Spanish Paella

With chicken, shrimp and chorizo Large (serves 16-20)- \$110.00 \*2 day notice

#### **Pasta Dishes**

	Half pan	Full Pan
*Pappardelle Bolognese	\$50	\$100
(Fabulous Italian Pasta Dish!)		
*Tortellini Pesto with Grilled Chicken	\$55	\$100
*Tortellini Pesto	\$45	\$85
*Tortellini with Prosciutto Ham & Peas	\$55	\$100
*Penne with roasted vegetables and chicken	\$55	\$100
with marinara		
*Capellini with Fresh Diced Tomato,	\$45	\$85
Mozzarella and Basil		
*Mini Ravioli with broccoli and garlic	\$45	\$85
*Penne with Grilled Chicken, Spinach	\$55	\$100
and Fresh Tomato in a Garlic Cream Sauce		
*Penne Roma- with Asparagus, Artichoke	\$50	\$95
Hearts, Roasted Red Peppers, Kalamata Oliv	ves	
and Fresh Mozzarella Cheese		
*Penne with Grilled Chicken, Fresh Mozzarella a	and \$50	\$95
Roasted Red Peppers		
*Cheese Ravioli with Homemade Marinara Sauc	ee \$40	\$75

#### **Side Dishes**

Scalloped Potatoes (serves 10-15 ppl)	\$30 per tray
Corn Pudding	\$30 per tray
Sweet Potato Soufflé	\$30 per tray
Homemade Mashed Potatoes	\$30 per tray
Brown Rice with Steamed Vegetables	\$40 per tray

(There is a 3 pound minimum order for the following side dishes)

Wild Rice Pilaf \$8 per pound
Herb Roasted Potatoes \$5 per pound
Sesame Asparagus \$12 per pound
Asparagus, Red Peppers and Cashews \$12 per pound
Green Beans, almonds and red peppers \$8 per pound
Stir fried assorted vegetables \$9 per pound
Broccoli with garlic and olive oil \$7 per pound

### **Balsamic Grilled Vegetables**

A fresh assortment of seasonal vegetables grilled to perfection and tossed in a light balsamic glaze. Delicious warm or cold, this side dish is available in a pan for warming or on a party platter

#### Served Cold on a platter

Small (serves 10-15) \$50 Medium (serves 16-25) \$70 Large (30-40) \$95 **Served Hot** (Minimum 3 Lbs.) \$10 lb.

## **Kid Friendly Options**

Mini "Tea Sandwiches" - minimum of 20 - \$ 1.75 Peanut Butter and Jelly \*\*\* Peanut Butter and Nutella American Cheese and Mayo \*\*\* Turkey and Mayo

Chicken Tenders with ketchup or BBQ sauce - Minimum 2 lbs. \$7.99 lb

#### Salads

Tossed Salad (with tomato, peppers and cucumber)
Spring Mix (with balsamic or raspberry vinaigrette)
Caesar Salad (with our homemade dressing and croutons)
Classic Spinach and Mushroom with bacon
Spinach Cranberry (with walnuts, blue cheese and orange balsamic vinaigrette)
Spinach Strawberry (with walnuts & goat cheese)

Small Bowl (4-6 people) Regular Bowl (8-12 people) Large Bowl (14-25 people) Deep Pan (25+ people)

#### Salads

(Minimum order of 2 pounds)

Grilled chicken with grilled vegetables in a balsamic vinaigrette \$10 lb.

Cajun Chicken and Pasta \$10 lb.

Chicken with Shrimp, Snow peas, and Cashews \$14 lb.

Greek Shrimp and Pasta \$10 lb.

Tuna Nicoise \$10 lb.

Mexican Layer Salad – Sm. (serves 8-12)- \$45/ Lg. (serves 16-20)-\$75

Super Salad \$12 lb.

Roasted Edamame \$9 lb.

Asian Health Slaw \$13 lb.

Orzo with Vegetables \$10 lb.

Ravioli with Bleu Cheese and Asparagus \$10 lb.

Garden Chickpea \$8 lb.

Asian Noodle \$7 lb.

Green Bean, Mushroom and Walnut \$8 lb.

Pasta with Vegetables \$8 lb.

Greek Pasta Salad with Feta and Olives \$9 lb.

Tomato & Cucumber Salad with Feta \$8 lb.

Tabbouleh \$8.50 lb.

Garden Lentil Salad \$8.50 lb.

Broccoli with Bacon Salad \$9 lb.

White Meat Chicken Salad \$10 lb.

Curried Chicken Salad \$12 lb.

Tuna Salad \$11 lb.

Seafood Salad \$13 lb.

Garden Potato Salad \$6 lb.

Macaroni Salad \$6 lb.

Coleslaw \$6 lb.

Fresh Fruit Salad \$6.75 lb.

#### **Desserts**

	Half Pan (serves 10-14)	Full Pan (serves 18-25)
Chocolate Mousse (served in bowl)	\$35	\$60
Lemon Mousse	\$35	\$60
Banana Split Pudding	\$40	\$80
Apple and Raisin Bread Pudding	\$35	\$70

Homemade Rice Pudding \$6.99/lb Caramel Flan (serves 10-15) \$35

Tres Leches Cake \$45 small/\$90 large with strawberries \$50 small/\$100 large

#### **Coffee Cakes**

Our homemade coffee cakes are perfect for any small gathering or as the ending to your home or office party -\$15 each

Black and White Fudge \*\* Blueberry Crumb \*\* Glazed Lemon Pound \*\*
Banana Chocolate Chip \*\*Jewish Apple Cake

#### **Mini Sweet Tray**

This delicious arrangement of chocolate covered strawberries, mini cream puffs, cannolis, macaroons, fudge squares, lemon bars, baklava and more will bring out the sweet tooth in everyone!

Small \$47 Medium \$75 Large \$95

#### Mini Cookie Tray

A beautiful spread of our butter cookies, biscotti, macaroons, and famous oversized chocolate chip and oatmeal cookies (all of our cookies are homemade!).

Plate (4 to 6ppl) \$19 X-Small (6-10) \$29 Small (10-15)\$43 Medium (16-24) \$65 Large (25-40) \$90

#### Fresh Fruit Platter

A refreshing assortment of sliced seasonal fruits, grapes and assorted berries Small (serves 8-10) \$35 Medium (serves 14-18) \$55 Large (serves 22-30) \$75

## **Birthday Cakes and Specialty Wedding Cakes**

All of our cakes are made with all-natural ingredients. They are multi-layered and have a wide variety of filling and icing choices. Please refer to our in-store bakery department for cake specifications and don't forget to look at our photo album of past creations!