

OliveTree

BANQUETS & CATERING

2017 Guide



intro

From Owner, Joumana Toubia

Since our brother Antoine opened the Olive Tree in 1979, my sister Randa and I have had a great opportunity to see almost any type of celebration you can imagine. That is why we can provide an unmatched level of service. You will receive dedicated event planning and coordination, through every step of the process.

Our venue is flexible enough to accommodate large receptions of up to 350 people, or intimate gatherings with less than 100. We have built relationships the major venues in Wichita over the years, including our current exclusive partnership with the Wichita Art Museum and Hotel at Oldtown; so our expert culinary team will make sure your guests will have an unforgettable experience, regardless of the location.

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venue

Our spacious and elegant banquet hall has 7,000 square feet of flexible space. We can accommodate large receptions of up to 350 people, or intimate celebrations for less than 100.

You can rest assured that you will have all-day access to our venue on the day of your event, and that exceptional services are included when you book your event at the Olive Tree.

Room Options

Private rooms less than 50 people

\$100 and lower

1/3 Hall up to 100 people

\$250

2/3 Hall up to 175 people

\$450

Full Hall up to 350 people

\$600

What's Included

All-day access

- The day of your event, and access the night before if room is available

Event Planner

- Provides complete consultation and coordination through every step of the process

Linen, Tableware & Centerpieces

- Glassware, silverware and china, linens and table cloth (black or white), and centerpieces (votives with tea lights)



In addition to the décor package that is included when you book your celebration, we provide premium décor options in-house to make the planning process easier for you. With our great selections you can be confident that your dream vision will be executed on the big day.

If you need your tables decorated according to a very specific need, we have over 70 colors of linens to choose from in standard, lap, or floor length. Our table centerpiece options include fresh flower arrangements, and we also carry options for chair covers, sashes, runners, and overlays.

Table & Napkin Linens

White, Black Ivory, Navy, Lt Grey, Red

90" Round Table Cloth	\$8.00
108" Round Table Cloth	\$9.00
120" Round Table Cloth	\$10.00
132" Round Table Cloth	\$11.00
6' Lap Length Table Cloth (60x102)	\$8.00
8' Lap Length Table Cloth (60x120)	\$8.00
6' Floor Length Table Cloth (90x132)	\$11.00
8' Floor Length Table Cloth (90x156)	\$12.00
Napkins 20x20 –Stock	\$0.65

Special Order Linens

2-Week Lead Time (70 Colors)

90" Round Table Cloth	\$13.00
108" Round Table Cloth	\$14.00
120" Round Table Cloth	\$15.00
132" Round Table Cloth	\$16.00
6' Lap Length Table Cloth (60x102)	\$13.00
6' Lap Length Table Cloth (60x120)	\$13.00
6' Floor Length Table Cloth (90x132)	\$16.00
8' Floor Length Table Cloth (90x156)	\$17.00
Napkins 20x20 –Stock	\$0.75

Table & Napkin Linens - Sequin

Champagne, Gold, Silver, White, Blush/Rose

Runner (12x108)	\$5.00
120" Round Table Cloth	\$40.00
8' Floor Length Table Cloth (90x156)	\$50.00

Runners & Overlays

Runners (Satin, Organza, Pintuck)	\$2.00
Runners Damask (Black & White)	\$4.00
Runners Lace (Grey, White, Ivory, Aqua, Black, Blush, Yellow, Red, Pink)	\$4.00
Overlay (Lace, Organza, Embroidered Organza)	\$6.00

Chair Covers/Sashes

Chair Covers – (Black, White, Ivory)	\$2.50
Sashes with or without Covers	\$1.50
Chair Cover & Sash	\$3.75

Centerpieces

Hurricane with Pillar Candle	\$10.00 ea
Bud Vase with Fresh Flower	\$15.00 ea
Fresh Flower Arrangement	\$25.00 & up



bar

Since our facility includes a restaurant, we have a far-reaching selection in house, so you don't have to worry about predicting the right amount of inventory to keep your guests satisfied. You can also provide us with maximum dollar limit prior to the event, and we will guarantee we don't go over.

We only charge you for consumption. Everything is priced per drink except for wine, which is priced by the bottle. We can also craft custom signature cocktails upon request. Your dedicated event planner will help you calculate the anticipated costs during your consultation.

Drink Options

Drinks

Priced by drink

Premium Brand Mixed Drinks	\$5.50
Call Brand Mixed Drinks	\$4.50
Custom Signature Cocktails	\$3 & up
Domestic Bottled Beer	\$3.50
Microbrew / Import Beer	\$4.00
Perrier	\$2.25
Soda	\$1.50
Bottled Water	\$1.00

Wine Bottles

Priced by the bottle

House Wine	\$25.00
Sparkling Wine	\$25.00

Keg Beer

approximately 180 drinks

Domestic	\$175.00
Craft or Import	\$220.00

Bar Policy

- All listed prices do not include taxes and service charge (20%)
- Bartender Service: we recommend 1 bartender per 75 guests
- Bartender Fee: \$50 for first hour, and \$25 for each additional hour (per bartender)



catering

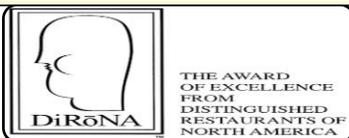
We have the experience and expertise to provide your guests with a dinner they will not forget, regardless of the budget. We have a terrific selection of hors d'oeuvres, plated dinners, and buffet dinners. Custom menus can be tailored to fit your occasion. For nearly four decades, the Olive Tree has set the standard for culinary excellence in Wichita.

History of Accolades



AAA Four Diamond Award

Our Bistro was only restaurant in Kansas to win award



DIRONA Award
Distinguished
Restaurant of North
America



Twice on front cover of
Nathion's Restaurant
News Magazine

Testimonials



"many people say [The Olive Tree] forever changed the face of Wichita"

**Wichita Business
Journal**



"[The Olive Tree] redefined the community's expectations for fine dining."

The Wichita Eagle



Antoine "brought world-class dining standards to Wichita." I mean he set the standard"

**Former Wichita
Mayor Bob Knight**

Partnerships



WICHITA ART MUSEUM



menu

BREAKFAST & BREAKS

Breakfast Buffet

Priced per person

Scrambled Eggs
 Choose One:
Bacon
Sausage
Ham
 Choose One:
Breakfast Potatoes
Tortillas, Salsa, and Shredded Cheddar Cheese
 Assorted Fresh Baked Breakfast Breads
 Fruit Bowl
 Chilled Orange, Cranberry, and Apple Juice
 Freshly Brewed Coffee/Decaf..... \$11.95

French Toast
made with Challah Bread, served with Syrup, Crème Fraiche, and Walnuts
 Mixed Fruit with Berries
 Bacon or Sausage
 Individual Yogurts on Ice
 Chilled Orange, Cranberry, and Apple Juice
 Freshly Brewed Coffee/Decaf..... \$11.95

Spinach & Mushroom Quiche or Ham & Cheese Quiche
 Side of Smoked Salmon - Traditional Garnish
 Country Skillet Potatoes
 Fresh Fruit
 Assorted Breakfast Breads
 Chilled Orange, Cranberry, and Apple Juice
 Freshly Brewed Coffee/Decaf..... \$14.95

Beverage

Freshly Brewed Coffee or Decaf.....\$25.00 / gallon
 Herbal Tea/Hot Tea.....\$1.00 / bag
 Iced Tea.....\$24.00 / gallon
 Orange/Cranberry/Apple Juice.....\$10.25 / liter
 Assorted Soft Drinks.....\$1.75 each
 Bottled Water.....\$2.55 each
 Hot Apple Cider.....\$22.50 / gallon
 Hot Cocoa.....\$2.00 / packet

Breaks

Butter Croissants or Danish.....\$19.50 / dozen
 Almond Croissants.....\$28.00 / dozen
 Breakfast Breads (Banana Nut/Lemon/Pumpkin).\$13.95 / loaf
 Fresh Baked Muffins.....\$19.50 / dozen
 Sliced Fruit Tray.....\$2.75 / person
 Home Style Cookies/Brownies.....\$12.00 / dozen
 Bagels/Cream Cheese (Baker's Dozen).....\$24.50 / dozen
 Individual Plain and/or Fruit Yogurts.....\$2.00 / each
 Whole Assorted Fruit.....\$1.25 / piece
 Fresh Vegetable Tray.....\$2.40 / person
 Baked Pita Chips/Hummus.....\$2.25 / person
 Popcorn.....\$1.50 / person
 Granola Bars.....\$1.50 / each
 Trail Mix.....\$2.00 / each
 Snack Mix.....\$1.50 / person



menu

LUNCH THEMED BUFFETS

Includes: Starch, Vegetable, Rolls & Butter, Coffee & Tea, Chef's Choice of Dessert

Lunch Theme Buffets

Priced per person (minimum 25 unless noted)

Flint Hills Prairie Buffet.....\$14.00

- High Plains Ranch Salad
Lettuce, Peas, Cheese, Mushrooms, Bacon & Ranch
Oven Roasted Chicken
with natural jus & fresh herbs
Oven Roasted Potatoes
Green Beans Almandine
sautéed with onion & toasted almonds
Wheat Rolls & Butter
Coffee & Tea
Dessert Choices: Apple Pie or Cherry Pie \$2.50 / person
Iced "Sunflower" Cookies: \$16.50 / dozen

South of the Border (minimum 15).....\$14.00

- Chicken Tacos
Your Choice of Beef or Fish Tacos
Poblano Cabbage Slaw
Red Rice
Choice of Refried Beans or Black Bean & Corn Salsa
Soft Tortillas & Fried Corn Taco Shells
Guacamole, Salsa, Sour Cream & Shredded Cheese
Coffee & Tea
Dessert Choices: Mexican Walnut Cookies \$9.00 / dozen
Coconut Macaroon: \$15.00 / dozen
Iced Cookies: \$16.00 / dozen

The Kentuckian.....\$11.00

- Green Salad
with Relish & Herb Vinaigrette Dressing
Kentucky Brown Casserole
Toast, Roasted Turkey, Béchamel, Tomato, and Bacon
Coffee & Tea
Desert: Brownies \$2.50/person

The Texan (minimum 15).....\$12.00

- Pulled BBQ Chicken
Choice of Pulled BBQ Beef or Pork
Traditional Cole Slaw & Potato Salad
Baked Cowboy Beans
Country Rolls & Butter
Coffee & Tea
Dessert Choices: Brownies or Cheesecake: \$2.50 / person

Grandma's Pot Pie.....\$11.00

- Mixed Green Salad
Homemade Chicken Pot Pie
Coffee & Tea
Dessert Choices:
Peach Upside-Down Cake or Black Forrest Cake \$2.50 / person

Lunch Theme Buffets Cont..

Priced per person (minimum 25 unless noted)

Southern Style.....\$12.00

- Cole Slaw
Fried Chicken (Add Fried Catfish for \$14pp)
Mashed Potatoes & Cream Gravy
Country Green Beans
Country Rolls & Butter
Coffee & Tea
Dessert Choices:
Brownies or Chocolate Mousse Cake \$2.50 / person

Chili & Potato Bar.....\$12.00

- Mixed Green Salad
Beef & Red Bean Chili
Baked Potatoes
Butter, Sour Cream, Shredded Cheddar, Bacon & Broccoli
Coffee & Tea
Dessert: Lemon Bars or Lemon Chantilly Cake \$2.50 / pers
Vermicelli Rice
Assorted Breads and Butter

Chinatown

- Entrée Selections
Stir Fried Chicken.....\$13.00
with Broccoli, Carrots, Mushrooms, Ginger,
Soy, Lime, Cilantro, & Basil
Stir Fried Beef & Broccoli.....\$14.00
Both Stir Fried Selections.....\$16.00
Coffee & Tea
Fortune Cookies included

The Italian

- Meat & Cheese Lasagna
Chicken Carbonara
Both Selections.....\$14.00
One Entrée.....\$12.00
Caesar Salad
Garlic Bread
Coffee & Tea
Dessert Choices:
Brownies or Chocolate Mousse Cake \$2.50 / person

Build-Your-Own Chicken Shawarma.....\$10.50

- Fattouch
Chicken Shawarma & Soft Pita
Hummus, Tzatziki Yogurt & Cucumber Sauce & Relish
Coffee & Tea
Dessert Choices:
Fruit Tart, Cream Puffs or Chocolate Eclairs \$2.50

LUNCH BUFETS

Includes: Starch, Vegetable, Rolls & Butter, Coffee & Tea, Chef's Choice of Dessert

Lunch Buffets

Priced per person (minimum 25 unless noted)

Classic Chicken Breast.....\$14.00

Select One Salad

Select From Following Chicken Entrees

Parmesan

Marsala

5-Peppercorn

Chicken Style with Herb Butter Sauce

Classic Oldtown..... \$16.00

Select One Salad & One Entrée

Entrees:

Roast Beef with Mushroom Madeira

Pork Tenderloin Calvados with Apple Brandy Sauce

Upscale Mosley.....\$18.00

Select One Salad & One Entrée

Entrees:

Grilled Salmon with Lemon Dill Sauce

Roasted Beef Petite Tender with choice of

Burgundy Mushroom Sauce, Green Peppercorn Sauce

or Natural Pan Juices

Premium Uptown.....\$22.00

Select One Salad

Roasted Beef Tenderloin

with Button Mushrooms & Natural Pan Juices

Salad Choices

Mixed Greens (with Ranch or Sundried Tomato Dressing)

Fresh Fruit

Traditional Mustard Potato

Cucumber, Tomato & Onion

Spinach, Pears, Bleu Cheese & Walnuts with Walnut Vinaigrette

Creamy Coleslaw

Greek Pasta

Caesar

Composition Buffets

Priced per person (minimum 25 unless noted)

Classic Chicken Breast & Classic Oldtown..... \$18.00

Classic Chicken Breast & Upscale Mosley..... \$20.00

Classic Chicken Breast & Premium Uptown..... \$23.00

Classic Oldtown & Upscale Mosley.....\$22.00

Upscale Mosley & Premium Uptown..... \$25.00

Deli Sandwich Buffet

\$13 per person

Salads - Choose 2

Tossed Garden Salad with Assorted Dressings

Fresh Fruit Salad

Potato Salad

Pasta Salad

Sesame Coleslaw

Garden Vegetable Salad (Broccoli, Cauliflower & Cheddar)

Caesar Salad

Fattouch Salad

Sandwiches on Assorted Sliced Breads

Turkey

Ham

Roast Beef

Chicken Salad

Portobello Mushroom

Accompaniments Include:

Lettuce, Tomatoes, Pickle, & Cheese

Mustard & Mayonnaise packets on the side

Freshly Brewed Coffee, decaffeinated Coffee & Iced Tea

Desserts - select one

Homemade Cookies

Assorted Bars (Lemon, Congo, Brownies)

Add Cup of Homemade Soup - \$1.75 per person

Potato Soup

Tomato Bisque

Minestrone

Broccoli Cheese

Vegetarian Lentil



menu

LUNCH PLATED

Light Luncheon Selections

Priced per person

- Pomegranate Glazed Salmon Salad..... \$14.00
with Black Bean Salsa, Avocado & Pomegranate Dressing
- Chicken Fattouch Salad..... \$12.00
- Grilled Chicken Cobb Salad..... \$12.00
with Sun Dried Tomato Dressing
- Open Face Sliced Prime Rib Sandwich..... \$13.00
with sautéed mushrooms & onions, Monterrey Jack Cheese
- Smoked Turkey and Provolone on 7 Grain Bread... \$10.00
- Smoked Ham & Swiss on Dark Rye..... \$10.00
- Chicken Salad on Croissant..... \$10.50
- Reuben on Marble Rye..... \$10.50
- Falafel Sandwich (vegan) (minimum 10)..... \$10.00
- Bierock..... \$10.00
savory Meat Pie with Cabbage & Cheese
- Quiche..... \$10.00
Ham & Cheese or Spinach & Mushroom (minimum 10)
- The Carver..... \$10.00
*thick cuts of Ham, Roast Beef, or Turkey
with Cheese, Bacon, & Tomato*

Light Lunches Include

*Freshly Brewed Coffee, Decaf, & Iced Tea
French Rolls & Butter (with salads only)*

Dessert Selections

- 2x3 Dessert Bar..... \$3.50
 - 2x2 Dessert Square..... \$2.50
- Inquire about more selections*

Two Course Plated Lunch

Priced per person

- Roasted Beef Petite Tender..... \$14.00
in Burgundy Mushroom Sauce
 - Stuffed Pork Loin with Spinach and Feta Cheese \$14.00
with Lemon Pepper Thyme Sauce
 - Lemon Pepper Salmon..... \$15.00
with Leek & Mushroom Orzo
 - Chicken Parmesan over Vermicelli Rice..... \$12.00
 - Sautéed Chicken Breast with Roasted Potatoes..... \$12.00
*Sauce Choices for chicken Include:
Marsala (mushroom & Marsala wine sauce)
Maryland (over ham with a mushroom, pepper, sherry wine sauce)
Chelsea's (herb butter and sumac tomatoes)
Calvados (with apples & brandy sauce)*
 - Portuguese Pot Roast..... \$14.00
with Braised Vegetables and Mashed Potatoes
 - Roasted Turkey..... \$13.00
with Natural Gravy and Mashed Potatoes
- Entrees Include Freshly Brewed Coffee, Decaf, & Iced Tea

One Course Plated Lunch

Priced per person

- Eggplant Parmesan..... \$12.00
over Pasta Marinara, Salad & Garlic Bread
 - Homemade Meat Lasagna, Salad & Garlic Bread..... \$12.00
 - Garlic Roma Pasta..... \$12.00
*with tomato, chili, basil, pine nuts, and marinara
served with Salad & Garlic Bread*
- Entrees Include Freshly Brewed Coffee, Decaf, & Iced Tea



menu

SWEETS & DESSERTS

Sweets

- Mini French pastries (12).....\$24.95 / dozen
Mini Fruit Tartlets, Eclairs, Cream Puffs, Lemon Tartlets
- Mini Cake Bites (minimum 24 of one kind)..... \$21.00 / dozen
*Available in the following flavors:
Strawberry Chantilly, Chocolate Mousse,
Cheesecake, Carrot Cake*
- Party Petit Fours (12).....\$30.00 / dozen
*Available in the following flavors:
Dark or White Chocolate Glazed mini cakes with Icing Rose*
- Old Fashioned Cookies (12).....\$16.00 / dozen
*Chocolate Chip, White Chocolate Macadamia,
Sugar, Peanut Butter, Oatmeal Raisin, M&M, & Snicker Doodle*
- Iced Cookies..... \$16.00 / person
- Coconut Macaroons.....\$15.00 / dozen
- Chocolate Covered Strawberries.....\$1.95 ea
(\$3.50 per long stemmed strawberry when available)
- Chocolate Bar..... \$4.50 per person
*Dark & White Chocolate Petit Fours, Tuxedo Strawberries,
Chocolate Rum Balls, & Mini Eclairs*
- Mediterranean Sweets Platter..... \$3.50 per person
Assorted Baklava and filled cookies
- European Cheese & Fruits..... \$5.00 per person
*Display of Soft and Semi Soft Cheeses, California Dates,
Poached Pears, Grape Clusters & Breads*

Desserts

Priced per person

- Mini French pastries (12).....\$4.00
Layered Kahlua Soaked Cake with Mascarpone Cheese
- Chocolate Flourless Cake.....\$4.50
A Wedge of Chocolate Decadence Iced with Ganache (gluten free)
- Cobbler \$4.00
Apple, Peach, Cherry or Seasonal Strawberry Rhubarb a la Mode
- Cheesecake \$4.00
*Traditional, Brownie Cheesecake, Strawberry Swirl,
Bailey's Irish Cream, Turtle, Fruit Glazed, Chocolate, & Pumpkin*
- Fresh Fruit Tart \$3.50
- Bread Pudding \$4.00
*Pineapple Rum with Caramel, Pumpkin, Apple & Raisin
Chocolate Banana, Mango, & White Chocolate*
- Yogurt Cake \$4.00
- French Bagatelle Cake \$4.00 or Mini Pre-Set \$3.00
*Strawberry Chantilly, Lemon Chantilly, Chocolate Mousse,
Chocolate Raspberry, Chocolate Truffle, Chocolate Mocha,
Chocolate hazelnut, Carrot, German Chocolate, Black Forrest,
and Peach Upside-Down*



menu

HORS D'OEUVRES

Hot Hors d'oeuvres

Priced per piece – minimum 25 ea

- Baby New Zealand Lamb Chop Lollipops..... \$5.00
Shrimp or Scallops wrapped in Bacon \$2.00
Cajun Pomegranate Shrimp Skewers \$2.00
Water Chestnuts Wrapped in Bacon \$1.50
Crab Cakes.....\$2.00
Sliders with slaw..... \$3.00
Teriyaki Beef Kabobs..... \$2.40
Chicken Sate with cilantro & peanut sauce..... \$2.00
Sumac Chicken Kabobs.....\$2.10
Chicken Cordon Bleu Skewers.....\$2.25
Southern Breaded Chicken Strips with BBQ Sauce.. \$1.90
Meatballs (Swedish, Marinara or BBQ)..... \$0.90
Portobello Mushroom Ravioli.....\$2.10
Stuffed New Potatoes.....\$1.50
Crab Stuffed Mushroom Caps..... \$2.50
Mushroom Caps.....\$2.00
Mini Quiche.....\$1.50
Mini Reuben's on Dark Rye..... \$1.95

Hot Hors d'oeuvres Cont...

Priced per piece – minimum 25 ea

- Egg Rolls with Pork – Ginger soy sauce.....\$1.45
Fried Artichoke Hearts.....\$1.50
Spicy Buffalo Wings..... \$1.90

Cold Hors d'oeuvres

Priced per piece – minimum 25 ea

- Baguette Party Sandwiches.....\$2.00
Cocktail Bun Sandwiches..... \$2.25
Mini Chicken Salad on Croissant.....\$3.00
Cocktail Monte Cristo.....\$2.00
Chicken Salad "Choux" Creampuffs.....\$1.75
Antipasti Skewers.....\$1.75
Fruit & Cheese Pics..... \$1.50
Chicken Salad "Choux" Creampuffs.....\$1.75
Steak Caesar Picks..... \$2.25
Caprese Picks – Tomato, Mozzarella & Basil.....\$1.50
Smoked Salmon Canapés on English Cucumber.....\$2.00
Assorted Custom Canapes – Passed (please inquire)
Mexican Pinwheels\$1.50
Focaccia Pizza Bites \$1.35



menu

HORS D'OEUVRES

Hors D'oeuvre Displays

Priced per person

- Chilled Shrimp Cocktail.....\$1.75
cocktail sauce & lemon wedges
Antipasto Platter with Grissini Breadsticks..... \$6.50
Salami, Provolone, Mozzarella, Pepperoni, Olives
Marinated Mushrooms, Eggplant, Artichoke
Imported and Domestic Cheese Display.....\$3.75
Served with fresh fruit garnish
Brie in Puff Pastry (serves 40).....\$80.00
Served with sliced apples and grapes
Fresh Sliced Seasonal Fruit Display..... \$2.95
Fresh Cut Vegetable Display with Dip..... \$2.40
Roasted Tenderloin Display, minimum 25\$6.25
Served with sliced baguettes, mustard & horse radish
Whole Side of Smoked Salmon, minimum 25....\$4.00
Served with sliced multigrain and condiments

Mezze

Priced per person

- Tabouli; parsley, tomato & cracked wheat..... \$2.50
Grape Leaves rolled with rice & chickpeas....\$0.50
Meat Pie.....\$1.25
Spinach Pie..... \$1.00
Spinach & feta rolled in filo dough.....\$1.25
Kibbi Appetizer.....\$1.50
football shaped, stuffed & fried
"Two Olives" marinated olive medley..... \$8.00/lb
Lebneh with Olive Oil & Pita.....\$1.50

Dips & Chips

Priced per person

- Hummus with Baked & Soft Pita.....\$2.25
Roasted Red Pepper Hummus..... \$2.50
Baba Ghannough with Baked & Soft Pita.....\$2.50
Spinach & Water Chestnut Dip..... \$2.00
Salsa & Chips.....\$2.00
Guacamole & Chips.....\$2.25
Queso & Chips (warm).....\$2.25
Hot Spinach & Artichoke Dips..... \$2.25
with Vegetables & Tortilla Chip
Tom's Chip Dip..... \$2.00
Cream Cheese & Seasoning served with Potato Chips

Chocolate Fountain

3 hour service

- Small 27" (serves up to 100 Guest)..... \$295.00
Medium 29" (serves up to 200 Guest)..... \$350.00
Med/LG 37" (serves up to 300 Guest)..... \$425.00
Large 42" (serves up to 400 Guest)..... \$500.00
Ex Large 52" (serves up to 400+ Guest)..... \$575.00
2- Color Cascading Foundation..... \$575.00
Dipping Items (up to 7)..... \$1.50 pp
Illuminated Champagne/Punch Fountain..... \$300.00



menu

DINNER PLATED

Includes: Choice of Salad, Starch, Vegetable, Rolls & Butter, Coffee & Tea
Select One Salad: Mixed Greens & Sun Dried Tomato Dressing • Caesar • Fattouch • Fresh Fruit Cucumber, Tomato, Onion & Herb Vinaigrette • Spinach, Pears, Walnuts & Blue Cheese

Beef

Roasted Beef Petite Tender.....	\$20.00
<i>with Marchand de Vin or with Peppercorn Sauce</i>	
Bacon Wrapped Filet.....	\$25.00
<i>6-ounce grilled filet with mushroom jus (plated only)</i>	
Filet of Beef	\$32.00
<i>8-ounce grilled filet of Beef Tenderloin with Marchand de Vin or Peppercorn Sauce. Served with garlic rosemary potatoes (plated only)</i>	
Filet Henry IV	\$32.00
<i>6-ounce filet of Beef Tenderloin with artichoke, crabmeat, and béarnaise sauce</i>	
Prime Rib.....	\$27.00
<i>au jus, baked potato & horseradish cream (plated only)</i>	
Medallions of Veal Piccata.....	\$28.00
<i>with lemon caper sauce</i>	
Sliced Roast Beef	\$20.50
<i>with Mushroom Madeira Sauce & Mashed Potatoes</i>	
Beef Stroganoff.....	\$25.00

Pork, Seafood, and Pasta

Pork Calvados.....	\$21.00
<i>sweet pepper bacon wrapped tenderloin served with savory apple brandy sauce \$21.00 served with mashed sweet potatoes (with chicken \$24)</i>	
Roasted Pork Loin.....	\$21.00
<i>with ancho chili sauce & corn custard</i>	
Herb Crusted Grilled Salmon.....	\$22.50
<i>and lobster sauce</i>	
Grilled Tilapia.....	\$19.00
Meat Lasagna.....	\$18.00
<i>layered with our own meat marinara sauce, mozzarella, ricotta & parmesan</i>	

Vegetarian/Vegan

Eggplant Parmesan.....	\$18.00
<i>layered with our own meat marinara sauce, mozzarella, ricotta & parmesan</i>	
Stuffed Roasted Portobello.....	\$18.00
<i>with Goat Cheese, Roasted Red Peppers and sautéed spinach side</i>	
Garlic Roma Pasta.....	\$18.00
<i>with tomato, chili, basil & pine nuts, marinara</i>	
Black Beans & Brown Rice.....	\$18.00
<i>with roasted poblano, sweet potato side</i>	

Chicken

Chicken Opera.....	\$21.00
<i>with goat cheese, roasted red peppers, basil pine nuts and sundried tomato cream</i>	
Chicken Valentino.....	\$21.00
<i>with bleu cheese, roasted grapes pancetta and port wine reduction</i>	
Chicken Marsala.....	\$16.00
<i>with mushroom and Marsala wine sauce</i>	
Chicken Calvados.....	\$18.00
<i>with apples & brandy sauce</i>	
Chicken Maryland.....	\$19.00
<i>over ham with a mushroom, pepper, sherry wine sauce</i>	
Chicken Florentine.....	\$19.00
<i>stuffed with spinach, ham, and emmental with Madeira sauce</i>	
Chicken Parmesan.....	\$16.00
<i>with Pasta Primavera with Basil & Garlic Butter</i>	
Marinated Chicken Breast.....	\$18.00
<i>with herb butter sauce</i>	
Roasted Chicken.....	\$19.00
<i>with lemon, thyme and garlic jus</i>	
Inside Out Chicken Wellington	\$21.00
<i>over puffed pastry and Portobello mushroom topped with walnut butter, port wine reduction (plated only)</i>	

Combinations

Roasted Petite Tender.....	\$25.00
<i>with roasted mushrooms & carrots & Chicken Breast</i>	
Sliced Rib Eye Roast & Chicken Maryland.....	\$28.00
Beef Stroganoff & Chicken Opera.....	\$28.00
Whole Roasted Tenderloin Marchand de Vin.....	\$35.00
<i>& Grilled Salmon with mango salsa</i>	
Filet of Beef Tenderloin and Broiled Shrimp.....	\$29.00
<i>with shallot dill sauce (plated only)</i>	
Filet of Beef Tenderloin and Salmon.....	\$29.00
<i>with sherry wine sauce (plated only)</i>	
Filet of Beef Tenderloin and Chicken Breast.....	\$26.00
<i>with five peppercorn sauce (plated only)</i>	

Children's Menu

Chicken Strips, Mac & Cheese, and Veggies	\$21.00
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menu

DINNER BUFFETS

Includes: Choice of Salad, Starch, Vegetable, Rolls & Butter, Coffee & Tea
Select One Salad: Mixed Greens & Sun Dried Tomato Dressing • Caesar • Fattouch • Fresh Fruit Cucumber, Tomato, Onion & Herb Vinaigrette • Spinach, Pears, Walnuts & Blue Cheese

2 Entrée Buffet Choices Select One Combination (priced per person)

Sautéed Chicken Breast
with Green Peppercorn Sauce
Beef Stroganoff
Three-Grain Rice
Vegetables..... \$25.00

Roasted Beef Petite Tender
*with roasted mushrooms and carrots
in natural garlic, thyme jus*
Chicken Breast Calvados
with apples and brandy sauce
Roasted New Potatoes
Vegetables..... \$25.00

Grilled Salmon
topped with mango salsa
Whole Roasted Tenderloin
Marchand de Vin
Spinach Orzo Pasta
Vegetables..... \$35.00

Cantonese Chicken Breast
with ginger, soy and broccoli
Grilled Tilapia
with leek and mushroom sauce
Vegetable Stir-Fried Rice..... \$25.00

Sliced rib Eye roast
with mustard, horseradish & pan juices
Chicken Maryland
with ham and sherry sauce
Scalloped Potatoes
Green Beans Almandine..... \$28.00

Salads for 2 Entrée Buffet Select One Salad

Classic Caesar
Oriental Snap Pea
with sesame, carrots, and peppers
Spinach Salad
with pears, walnuts, and bleu cheese
Mixed Green Salad
Garden Vegetable Salad
Fresh Fruit
Italian Bean and Tomato
Cucumber, Tomato, and Onion
Fattouch Salad
with toasted pita and sumac dressing
Chelsea's Mixed Greens
*with crouton, gorgonzola and
Sun-dried tomato dressing*

One Entrée Buffet Choices Select One Combination (priced per person)

Mixed Green Salad
Sliced Roast Beef
with Mushroom Madeira Sauce
Mashed Potatoes
Vegetables
Assorted Breads and Butter
Coffee/Decaf & Iced Tea..... \$20.50

Caesar Salad
Chicken Parmesan
Pasta Primavera
with Basil and Garlic Butter
Assorted Breads and Butter
Coffee/Decaf & Iced Tea..... \$18.00



menu

THEMED BUFFETS

Includes: Choice of Salad, Starch, Vegetable, Rolls & Butter, Coffee & Tea
Select One Salad: Mixed Greens & Sun Dried Tomato Dressing • Caesar • Fattouch • Fresh Fruit Cucumber, Tomato, Onion & Herb Vinaigrette • Spinach, Pears, Walnuts & Blue Cheese

Dinner Theme Buffets
Select One Theme (priced per person)

- New Orleans \$19.00
Garden Salad
Andouille & Shrimp Jambalaya
Cajun Chicken Breast
Okra Stew
Baguettes
Desserts: Fruit Tart or Chocolate Truffle Cake \$3.00
Mambo Italiano \$20.00
Bruschetta Toast with Tomato Basil and Arugula
Caesar Salad with Parmesan
Baked Ziti with Beef Bolognese Sauce
Chicken Penne Alfredo
Zucchini Parmesan
Desserts: Tiramisu \$3.50, Cannolis \$3.50, Chocolate Mousse Cake \$3.00
Tejano \$21.00
Santa Fe Salad
Green Onions & Peppers, Olives, Tomatoes, Cheese & Chipotle Ranch Dressing
Mexican Lasagna
Flour Tortillas, Beef, Chili Sauce and Cheddar Cheese
Southwest chicken
Topped with Pico De Gallo & Avocado
Red Rice
Black Bean & Corn Salsa
Salsa & Sour Cream
Desserts: Mexican Walnut Cookies \$10.00/dozen, Coconut Macaroon \$20.00/Dozen, Cinnamon and Spice Baked Churros \$20.00/dozen
Southern Style \$20.00
Green Salad
with Lettuce, Peas, Cheese, Mushrooms, Bacon & Ranch
Fried Chicken
Fried Catfish
Mashed Potatoes and Country Cream Gravy
Country Green Beans and Potato Rolls
Desserts: \$3.75
Sour Cream Apple Pie
Peach Upside-Down Cake

Dinner Theme Buffets Cont..
Select One Theme (priced per person)

- Café de Paris \$25.00
Spinach and Tomato Salad with Chive Dressing
Beef Bourguignon
with Three-Grain Rice
Coq au Vin
with Roasted Potato, Carrots and Mushrooms
Ratatouille
Baguettes, Brie and Chevre
Desserts: \$3.75
Sour Cream Apple Pie
Peach Upside-Down Cake
The San Franciscan \$24.00
Baby Field Greens
with Grilled Zucchini & Garlic, Lemon, Olive Oil Dressing
Salmon Club
with Tomato, Avocado and Pepper Bacon with Chive Sauce
Marinated chicken Breast with Mango Salsa
Haricot Vert
Vermicelli Rice
Assorted Breads and Butter
Desserts/Extras: Orange Chocolate Cake \$3.75, Display of Soft and Semi Soft Cheeses, California Dates, Poached Pears, Grape Clusters and Breads \$5.00
The Dubliner \$20.00
Spring Greens with Radish, Peas & Creamy Lemon Dressin
Ale Battered Fish
Potato Rolls & Butter
Desserts: \$3.25
Strawberry Rhubarb Cobbler
or Bailey's Irish Cream Cheesecake
Mediterranean Buffet \$18.00
Fattouch
Hummus & Vegetable Crudit  Platter
Sumac Chicken Kabobs
Lebanese Green Bean Stew with Beef & Tomatoes
Vermicelli Rice
Baked Pita Chips & Soft Pita
Dessert: Baklava & Filled Cookies \$3.50

Event Policies

Thank you for inquiring about the Olive Tree Banquets & Catering services. Below is additional information that serves as guidelines in the planning stages.

- Deposit: A \$250.00 to \$500.00 deposit is required to confirm your date. This amount is credited from your final bill. Otherwise deposits are non-refundable.

- All listed prices do not include taxes and service charge
 - Service charge: A 20% service charge is added to all food, beverage and rentals for on-site events.

- Bartender Service: we recommend 1 bartender per 75 guests

- Bartender Fee: \$50 for first hour, and \$25 for each additional hour (per bartender)

- Audio Visual: We can arrange for screens, projectors and on-site AV equipment. Please inquire.

- Entertainment: DJ's and private bands are welcome; we can assist you on referring you to reputable music entertainment.

Off-site Catering Policies

Delivery / Service Charges

Delivery Only

- For events with all disposable service ware
- Price Quoted per event size / site location
- minimum \$20.00

Delivery/Setup/Pickup

- Off-site events requiring trays, chafers, etc. No service staff required to stay on site
- Priced per event requirements / location
- Minimum \$75.00 or 15% of food, beverage, & rentals

Full Service Catering

- Service Charge for a fully serviced off-site catered event is 25% of food, beverage, & rentals
- Service staff will deliver, setup, serve, and cleanup
- Or a minimum of \$125.00 per server

Service Charges

- Bartender
 - \$50.00 for 1st hour
 - \$25.00 / hour for each additional hour
- Chef
 - For off-site events requiring plated service
 - \$125.00 per chef

Rentals / Table Settings / Supplies

Tables

- \$12 each

Chairs

- \$3.75 each

Delivery/Setup/Pickup - Tables/Chairs

- Price quoted per event

Linen Table Cloths

- \$5.00 each

Linen Napkins

- \$0.60 each

Skirting

- \$20.00 each

Floor Length Linens

- price varies per table size (\$15 - \$20.00+)

China & Glassware

- \$1.80 to \$6.00 per person (average \$0.60 per piece)

Disposable Service

- \$0.90 per person (basic: plate, utensils, and napkin)

Disposable Serving Utensils

- \$1.50 each)