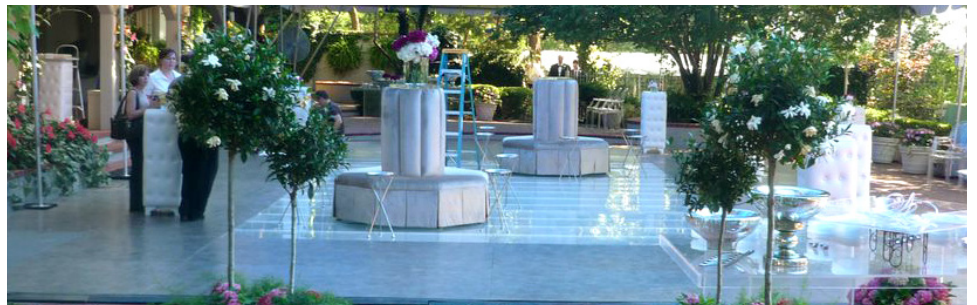




Olive Tree

BANQUETS & CATERING

Venue & Catering Guide





From Owner, Joumana Toubia

Since our brother Antoine opened the Olive Tree in 1979, we have been entrusted by newlyweds to host unforgettable wedding celebrations.

We are honored to be one of the few institutions in Wichita with this depth of experience. 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 experienced, dedicated event planning and coordination, through every step of the process.

We provide everything you need to host the wedding event of your dreams. Our venue is flexible enough to accommodate large receptions of up to 350 people, or intimate gatherings with less than 100. Our expert culinary team will make sure your guests will have an unforgettable dinner, with drinks prepared by well-trained bartenders. As a team, we will do everything we can to host the celebration you and your loved ones deserve.

#1 Catering &
Venue Service
in Wichita
SINCE
1979

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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 celebration at the Olive Tree.



Room Options

1/3 Hall

up to 100 people \$250

Full Hall

up to 350 people \$600

2/3 Hall

up to 175 people \$450

With Ceremony

up to 175 people \$1,000

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



Tableware & Centerpieces

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



Complimentary Sunday Brunch

After celebration, for up to 15 people

Décor

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

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

Chair Covers/Sashes

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

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
8' 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

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 Oraganza)	\$6.00

Centerpieces

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

Cake

Bagatelle Bakery, our sister bakery, will create the cake of your dreams for a 20% discount if you celebrate at the Olive Tree.

Since opening in 1983, Bagatelle has had the pleasure to assist many brides and their families in the selection of their wedding and groom's cakes for their special day. The Bagatelle wedding cakes are made following traditional recipes that have been handed down over the years. Every cake is baked from scratch using only the finest ingredients available.



Wedding & Groom's Cake Flavors

Butter Cream	Amaretto	Fresh Strawberry
Carrot	Apricot	Lemon
Cheesecake	Chocolate Mousse	Mocha
Chantilly Cream Cakes	Fresh Raspberry	Peach



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 Cost Estimate

Estimated Cost Per Person For Various Selections Of Drinks.

Based on range of 3-4 drinks per person. Includes taxes and fees.

Keg Beer, Select Wine and Select Signature Cocktails	SPECIAL PACKAGE \$13 - \$17 pp
Bottled Beer, House Wine, and House Liquor	\$20 - \$26 pp

Keg Beer, House Wine, and House Liquor	\$18 - \$23 pp
Bottled Beer, House Wine, and Premium Liquor	\$21 - \$27 pp

■ 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 never 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.



Accolades



AAA Four Diamond Award

Only restaurant in Kansas, and one of 3% of all restaurants, to be distinguished with the four-diamond award



DIRONA Award

Distinguished Restaurant of North America, lifetime achievement award.



Twice on front cover of Nation's Restaurant News



Wine Spectator Magazine's Award of Excellence

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. He has made a real difference in this community."

Former Wichita Mayor Bob Knight

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 \$1.75 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 \$13.95/loaf

(Banana Nut/Lemon/Pumpkin)

Fresh Baked Muffins \$19.50/dozen

Sliced Fruit Tray \$2.75/person

Home Style Cookies/Brownies \$12.00/dozen

Bagels/Cream Cheese \$24.50/dozen

(Baker's 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

Lunch Themed Buffets

INCLUDES

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

• 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

DESSERT: 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 - \$2.50/person

- Peach Upside-Down Cake or Black Forrest Cake

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 - \$2.50/person

- Brownies or Chocolate Mousse Cake

Chili & Potato Bar \$12.00

Mixed Green Salad

Beef & Red Bean Chili

Baked Potatoes

Butter, Sour Cream, Shredded Cheddar, Bacon & Broccoli

Vermicelli Rice

Assorted Breads and Butter

Coffee & Tea

DESSERT CHOICES - \$2.50/person

- Lemon Bars or Lemon Chantilly Cake

Chinatown

Pulled BBQ Chicken

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 - \$2.50/person

- Brownies or Chocolate Mousse Cake

Build-Your-Own Chicken Shawarma \$10.50

Fattouch

Chicken Shawarma & Soft Pita

Hummus, Tzatziki Yogurt & Cucumber Sauce & Relish

Coffee & Tea

DESSERT CHOICES - \$2.50

- Fruit Tart, Cream Puffs or Chocolate Eclairs

Lunch Buffets

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 Sandwiches on Assorted Sliced Breads
- Burgundy Mushroom Sauce, Green Peppercorn Sauce Turkey or Natural Pan Juices

Premium Uptown \$22.00

Select One Salad & One Entrée

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

■ Salad (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

■ 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

Lunch Plated

Light Luncheon Selections

• Priced per person

Pomegranate Glazed Salmon Salad	\$14.00
<i>with Black Bean Salsa, Avocado & Pomegranate Dressing</i>	
Chicken Fattouch Salad	\$12.00
Grilled Chicken Cobb Salad	\$12.00
<i>with Sun Dried Tomato Dressing</i>	
Open Face Sliced Prime Rib Sandwich	\$13.00
<i>with sautéed mushrooms & onions, Monterrey Jack Cheese</i>	
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
<i>savory Meat Pie with Cabbage & Cheese</i>	
Quiche	\$10.00
<i>Ham & Cheese or Spinach & Mushroom (minimum 10)</i>	
The Carver	\$10.00
<i>thick cuts of Ham, Roast Beef, or Turkey with Cheese, Bacon, & Tomato</i>	

■ Light Lunches Include

Freshly Brewed Coffee, Decaf, and 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
<i>in Burgundy Mushroom Sauce</i>	
Stuffed Pork Loin with Spinach and Feta Cheese	\$14.00
<i>with Lemon Pepper Thyme Sauce</i>	
Lemon Pepper Salmon	\$15.00
<i>with Leek & Mushroom Orzo</i>	
Chicken Parmesan over Vermicelli Rice	\$12.00
Sautéed Chicken Breast with Roasted Potatoes	\$12.00
<i>Sauce Choices for chicken Include:</i>	
- 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
<i>with Braised Vegetables and Mashed Potatoes</i>	
Roasted Turkey	\$13.00
<i>with Natural Gravy and Mashed Potatoes</i>	
Entrees Include Freshly Brewed Coffee, Decaf, & Iced Tea	

One Course Plated Lunch

• Priced per person

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

Sweets & Desserts

Sweets

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

Desserts

• Priced per person

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

Hors d'oeuvres

Hot Hors d'oeuvres

• Priced per piece – minimum 25 ea

Baby New Zealand Lamb Chop Lollipops	\$5.00	Meatballs (Swedish, Marinara or BBQ)	\$0.90
Shrimp or Scallops wrapped in Bacon	\$2.00	Portobello Mushroom Ravioli	\$2.10
<i>tossed with teriyaki, sesame, & scallions</i>		<i>with Butter & Parmesan Sauce</i>	
Cajun Pomegranate Shrimp Skewers	\$2.00	Stuffed New Potatoes	\$1.50
Water Chestnuts Wrapped in Bacon	\$1.50	<i>with Bacon & Cheese or Italian Sausage & Spinach</i>	
Crab Cakes	\$2.00	Crab Stuffed Mushroom Caps	\$2.50
<i>with Mango Relish and Poblano Remoulade</i>		<i>with Lobster Sauce</i>	
Sliders with slaw	\$3.00	Mushroom Caps	\$2.00
<i>Beef, Pepper Bacon & Cheddar or Pulled BBQ Pork</i>		<i>with Spinach & Halloumi Cheese</i>	
Teriyaki Beef Kabobs	\$2.40	Mini Quiche	\$1.50
Chicken Sate with cilantro & peanut sauce	\$2.00	<i>Spinach & Mushroom or Ham & Cheese – min 48 ea</i>	
Sumac Chicken Kabobs	\$2.10	Mini Reuben's on Dark Rye	\$1.95
<i>with onion, peppers & fried onion crisps</i>		Egg Rolls with Pork – Ginger soy sauce	\$1.45
Chicken Cordon Bleu Skewers	\$2.25	Fried Artichoke Hearts	\$1.50
<i>drizzled with Swiss Cheese Sauce</i>		<i>with Black Pepper Parmesan Dipping sauce</i>	
Southern Breaded Chicken Strips with BBQ Sauce	\$1.90	Spicy Buffalo Wings	\$1.90
		<i>with celery & Bleu Cheese Spread</i>	

Cold Hors d'oeuvres

• Priced per piece – minimum 25 ea

Baguette Party Sandwiches	\$2.00	Chicken Salad “Choux” Creampuffs	\$1.75
<i>Turkey, Ham, Salami, Provolone, Tomato, Artichoke, Olive Relish & Honey Dijon</i>		Focaccia Pizza Bites	\$1.35
Cocktail Bun Sandwiches	\$2.25	<i>Margarita – Tomato & Mozzarella</i>	
<i>Ham, Turkey and Beef</i>		<i>Nostra – Pepperoni, Sausage, Red Peppers & Mozzarella</i>	
Mini Chicken Salad on Croissant	\$3.00	<i>Roasted Vegetable</i>	
Cocktail Monte Cristo	\$2.00	<i>Greco – Feta & Artichoke</i>	
<i>Turkey, Provolone, dipped & grilled topped with a dollop of cranberry and powdered sugar</i>			
Chicken Salad “Choux” Creampuffs	\$1.75		
Antipasti Skewers	\$1.75		
<i>Ham, Salami, Cheese, Olives, Cornichon, Artichoke</i>			
Fruit & Cheese Picks	\$1.50		
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		

continued...

Hors d'oeuvres

Hors D'oeuvre Displays

• Priced per person

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

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
<i>football shaped, stuffed & fried</i>	
"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
<i>with Vegetables & Tortilla Chip</i>	
Tom's Chip Dip	\$2.00
<i>Cream Cheese & Seasoning served with Potato Chips</i>	

Chocolate Fountain

• 3 hour service

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

Dinner Plated

INCLUDES

Choice of Salad, Starch, Vegetable, Rolls & Butter, Coffee & Tea

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>	

SELECT ONE SALAD

- Mixed Greens & Sun Dried Tomato Dressing
- Fresh Fruit Cucumber, Tomato, Onion & Herb Vinaigrette
- Spinach, Pears, Walnuts & Blue Cheese ○ Caesar ○ Fattouch

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 & Grilled Salmon with Mango Salsa	\$35.00
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>	

Combinations

Chicken Strips, Mac & Cheese, and Veggies	\$21.00
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Dinner Buffets

INCLUDES

Choice of Salad, Starch, Vegetable, Rolls & Butter, Coffee & Tea

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
Vegetables 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

SELECT ONE SALAD

- Mixed Greens & Sun Dried Tomato Dressing
- Fresh Fruit Cucumber, Tomato, Onion & Herb Vinaigrette
- Spinach, Pears, Walnuts & Blue Cheese ○ Caesar ○ Fattouch

Salads for 2 Entrée Buffet

• Select One Salad

Classic Caesar
Oriental Snap Pea
with sesame, carrots, and peppers
Spinach Salad
with pears, walnuts, and blue 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

Dinner Themed Buffets

INCLUDES

Choice of Salad, Starch, Vegetable, Rolls & Butter, Coffee & Tea

• 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:

- Sour Cream Apple Pie \$3.75
- Peach Upside-Down Cake \$3.75

SELECT ONE SALAD

- Mixed Greens & Sun Dried Tomato Dressing
- Fresh Fruit Cucumber, Tomato, Onion & Herb Vinaigrette
- Spinach, Pears, Walnuts & Blue Cheese ◦ Caesar ◦ Fattouch

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:

- Sour Cream Apple Pie \$3.75
- Peach Upside-Down Cake \$3.75

The San Franciscan \$20.00

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
Dressing

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 Crudité Platter
Sumac Chicken Kabobs
Lebanese Green Bean Stew with Beef & Tomatoes
Vermicelli Rice
Baked Pita Chips & Soft Pita

DESSERTS:

- 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.

Service Charge & Taxes

All listed prices do not include taxes and 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

■ Deliver Only

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

■ Deliver/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, and rentals.

■ Full Service Catering

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

■ Service Charges

- Bartender
 - \$50 per 1st hour
 - \$25 per 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
Deliver/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

Get in Touch



2949 N. Rock Road
Wichita, KS 67226



otcatering@latourinc.com



316-636-1100