



# Olive Tree

BANQUETS & CATERING

## Venue and Catering Guide



#1 Catering & Venue Service in Wichita since 1979



## From Owner, Joumana Toubia

*Since our brother Antoine opened the Olive Tree in 1979, we have been entrusted to host unforgettable 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 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 professional bartenders. As a team, we will do everything we can to host the celebration your friends and family deserve.



# Table of Contents

Venue **4**

Décor **5**

Bagatelle **5**

Bar **6**

Catering **7**



## *Menu*

Breakfast & Breaks	<b>8</b>
Lunch Themed Buffets	<b>9</b>
Lunch Buffets	<b>10</b>
Lunch Plated	<b>11</b>
Sweets & Desserts	<b>12</b>
Hors d'oeuvres	<b>13</b>
Dinner Plated	<b>15</b>
Dinner Selections	<b>16</b>
Dinner Themed Buffets	<b>17</b>

Event Policies **18**

Offsite Catering Policies **19**

# 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 rental pricings when a food & beverage minimum is met.*

1/3 Hall

**\$250**

2/3 Hall

**\$450**

Full Hall

**\$600**

With Ceremony

**\$1,000**

## *Olive Tree's Wedding Package Includes*



### **All-day Access**

Doors open by 9 am for DJ's, Decorations, & other vendors associated with your event.



### **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)



### **Wedding Day Lunch Delivery**

Complimentary Deli Sandwich Tray, Fresh Seasonal Fruit Tray, Mixed Greens Salad, & Cookies for up to 20 people.

# Décor & More

We provide black or white lap length linens with our basic rental packages.

Contemporary Hurricane lamps & votive candles with tea lights are offered for use during our on-site events.

We work with florists, linens vendors, & rental companies to provide beautiful centerpieces and table displays for additional cost.

- Chair covers, sashes, floor length linens, overlays, runners, & napkins are available in an array of colors & fabrics.
- Fresh cut floral arrangements from single bud vases to cascading columns.



# Cake

*Bagatelle Bakery, our sister bakery, will create the wedding cake of your dreams.*

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

We offer a fully customized bar menu for our clients. Service options range from fully hosted, wine & beer bars, limited host bars with cash options, etc...

## Drink Options

Liquor & Bottled Beer	Singles	Doubles
Calls Selections	\$5	\$7
Premium Selections	\$7	\$10
Top Shelf Selections	\$10	\$13
Custom Signature Cocktails		\$4+
Domestic Bottled Beer		\$4
Microbrew / Import Beer		\$5

Priced by drink

## Wine Bottles

House Wine	\$25 per bottle or \$7 per glass
Sparkling Wine	\$25 per bottle or \$7 per glass
Upscale Wine Selections	Starting at \$32 per bottle

## Keg Beer

Domestic	\$250
Craft or Import	\$300

Approximately 165 glasses per full

## Additional Bar Services

- Champagne Toasts
- Wine Service During Dinner
- Cocktail Service for Intimate Dinners
- Champagne Fountains or Walls

## Bar Policy

- Bartender Fee: \$60 for first hour, and \$30 for each additional hour
- Olive Tree Bartenders comply with all federal and state liquor laws.



# 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.

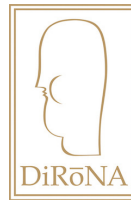


## Accolades



### 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

MENU

## Traditional Breakfast **\$12.75**

Scrambled Eggs

Choose ☐ Bacon ☐ Sausage ☐ Ham

One:

Choose ☐ Breakfast Potatoes ☐ Tortillas,

One: Salsa, and Shredded Cheddar Cheese

Assorted Fresh Baked Breakfast Breads

Fruit Bowl

Choose 2 : Orange, Cranberry, or Apple Juice

Freshly Brewed Coffee

## French Toast

*made with Challah Bread, served with Syrup, Crème Fraiche, and Walnuts* **\$12.75**

Mixed Fruit with Berries

Bacon or Sausage

Homemade Yogurt Parfaits

Choose 2: Chilled Orange, Cranberry, or Apple Juice

Freshly Brewed Coffee

## Spinach & Mushroom Quiche or Ham & Cheese Quiche **\$15.95**

Side of Smoked Salmon - Traditional Garnish

Country Skillet Potatoes

Fresh Fruit

Assorted Breakfast Breads

Choose 2: Chilled Orange, Cranberry, or Apple Juice

Freshly Brewed Coffee

## Continental Breakfast **\$8.75**

*(Minimum 35 ppl)*

Assorted breakfast pastries

Seasonal Fresh Fruit Bowl

Choice of 1: Orange, Cranberry, or Apple

Freshly Brewed Coffee

## Beverages

Freshly Brewed Coffee, per Gallon **\$25.00**

Hot Tea, Several Varieties **\$1.50**

Freshly Brewed Iced Tea **\$21.00**

Fresh Juice, per gallon **\$24.00**

Assorted Soft Drinks **\$1.50**

Bottled Water **\$1.50**

Hot Apple Cider **\$24.00**

Hot Cocoa, per gallon **\$20.00**

## Breakfast A La Carte, per dozen

Butter Croissants or Danish **\$20.75**

Hot Cross Buns **\$20.75**

Almond Croissants **\$29.75**

Chocolate Croissants **\$29.75**

Breakfast Breads, by the loaf **\$14.95**

(Banana Nut/Lemon/Pumpkin)

Fresh Baked Muffins **\$20.75**

Homemade Yogurt Parfaits **\$3.00**

## Afternoon Breaks

*(Minimum order of 25)*

Mini Home Style Cookies, per dozen **\$12.75**

Sliced Fruit Tray **\$3.25**

Whole Assorted Fruit **\$1.50**

Fresh Vegetable Tray with Dip **\$2.60**

Baked Pita Chips & Hummus **\$2.50**

Popcorn **\$1.65**

Granola Bars **\$2.00**

Trail Mix **\$2.25**

*All on-site buffets include Iced Water, Chilled Juice, & Coffee Stations. Inquire for off-site beverage options.*



# Lunch Themed Buffets

MENU

*Priced per person (minimum 25 unless noted)*

## **Flint Hills Prairie Buffet** **\$15.00**

High Plains Ranch Salad  
Oven Roasted Chicken with natural jus & fresh herbs  
Oven Roasted Potatoes  
Green Beans Almandine sautéed with onion &  
toasted almonds  
Wheat Rolls & Butter

**Add Meatloaf** **\$2.00**

## **South of the Border** **\$15.00**

Sliced & Seasoned Grilled Chicken & Seasoned Ground  
Beef with Soft Tortillas & Fried Corn Taco Shells  
Toppings Include: Guacamole, Black Bean & Corn  
Salsa, Sour Cream, Shredded Cheese, & Poblano  
Cabbage Slaw  
Fried Red Rice or Cilantro Lime Rice  
Choice of Refried or Black Beans  
Tortilla Chips & Salsa

**Add Fish Tacos** **\$2.00**

## **The Texan** **\$12.75**

BBQ Pulled pork  
Cole Slaw  
Potato Salad  
Cowboy Baked Beans  
Soft Cocktail Buns & Butter  
Add Sliced BBQ Chicken or  
BBQ Pulled Beef

**\$3.50**

## **Southern Style** **\$12.75**

Cole Slaw  
Fried Chicken  
Mashed Potatoes & Cream Gravy  
Country Green Beans  
Country Rolls & Butter

**Add Baked & Glazed Ham** **\$3.50**

## **Chili & Potato Bar** **\$12.75**

Mixed Green Salad w/ dressing  
Beef & Red Bean Chili or Vegetarian Chili  
Baked Potatoes  
Butter, Sour Cream, Shredded Cheddar, Bacon &  
Steamed Broccoli  
Assorted Breads and Butter

## **The Italian** **\$14.00**

Meat & Cheese Lasagna or Vegetarian Lasagna  
Green Beans Almandine  
Caesar Salad  
Garlic Bread

**Add Chicken Carbonara** **\$2.50**

## **Build-Your-Own Shawarma** **\$13.00**

Fattouch Salad  
Chicken Shawarma & Soft Pita with Mediterranean  
Relish & Tahini  
Roasted Mixed Vegetables  
Hummus & Pita

**Add Beef Skewers** **\$2.50**

## **Soup, Salads, & Sandwich** **\$15.00**

An Assortment of Pre-made sandwiches featuring:  
Sliced Roast Beef, Turkey, Ham, Homemade  
Chicken Salad, or a Vegetarian option  
Choice of 2 Salads: Mixed Green Salad w/ 2  
Dressings, Fresh Fruit Salad, Potato Salad, or  
Pasta Salad  
Choice of 1 Soup: Potato Soup, Tomato Bisque,  
Minestrone, Broccoli Cheese, Vegetarian Lentil

**Substitute Soups w/ Protein** **\$1.50**

*All on-site buffets include Iced Water, Iced Tea, & Coffee Stations. Inquire for off-site beverage options.*

# Lunch Buffets

MENU

*Priced per person (minimum 25 unless noted)*

## Lunch Buffets

Classic Chicken Breast **\$15.00**

*Select One From Following the Entrées*

- ☐ Parmesan
- ☐ Marsala
- ☐ Peppercorn Cream Sauce
- ☐ Herb Butter & Tomato Mix

**Classic Oldtown** **\$17.00**

*Select One From the Following Entrées*

- ☐ Roast Beef with Mushroom Madeira
- ☐ Pork Tenderloin Calvados with Apple Brandy Sauce

**Upscale Mosley** **\$19.25**

*Select One From the Following Entrées*

- ☐ Grilled Salmon with Lemon Dill Sauce
- ☐ Roasted Beef Petit Tender with either a Burgundy Mushroom Sauce or Green Peppercorn Sauce

**Premium Uptown** **\$23.50**

Select From the Following Entrées  
Roasted Center Cut Beef Tenderloin  
Fresh Catch of the Day

## Composition Buffets

Classic Chicken Breast & Oldtown	<b>\$19.25</b>
Classic Chicken Breast & Upscale Mosley	<b>\$21.25</b>
Classic Chicken Breast & Premium Uptown	<b>\$24.50</b>
Classic Oldtown & Upscale Mosley	<b>\$23.50</b>
Upscale Mosley & Premium Uptown	<b>\$26.50</b>

## Vegetable & Starch Selections

- Roasted Mixed Vegetables
- Steamed Mixed Vegetables
- Roasted Carrots & Button Mushrooms
- Steamed Broccoli
- Buttered Corn
- Green Beans: Seasoned or Almandine
- Rice Pilaf
- Wild Rice Blend
- Vermicelli Rice
- Orzo
- Mashed Potatoes
- Oven Roasted Potatoes
- Roasted New Potatoes
- Roasted Sweet Potatoes
- Mashed Sweet Potatoes

*Additional selections available by season.*

## Salads

- Mixed Greens with cucumbers, tomatoes, & one dressing
- Caesar Salad, Fattouch Salad, or Greek Salad

**Premium Salads** *Upgrade for* **\$2.00**

### Spinach Salad

*with pears, blue cheese crumbles, walnuts, & a vinaigrette dressing*

### Boston Leaf Salad

*Greens, Toasted Almonds, Smoked Gorgonzola Cheese, Apples, & Champagne Dressing*

### Grilled Halloumi & Tomato

*over Mixed Greens & Balsamic Vinaigrette*

# Lunch Plated

## MENU

<b>Pomegranate Glazed Salmon Salad</b> <i>with Black Bean, Corn, &amp; Avocado Relish, &amp; Pomegranate Dressing</i>	<b>\$15.00</b>	<b>Roasted Beef Petite Tender</b>	<b>\$15.50</b>
<b>Chicken Fattouch Salad</b>	<b>\$13.00</b>	<b>Stuffed Pork Loin</b> <i>with Spinach and Feta Cheese</i>	<b>\$15.00</b>
<b>Grilled Chicken Cobb Salad</b>	<b>\$13.00</b>	<b>Lemon Pepper Salmon</b>	<b>\$16.00</b>
<b>Open Face Sliced Prime Rib Sandwich</b> <i>with sautéed mushrooms &amp; onions, Monterrey Jack Cheese</i>	<b>\$14.00</b>	<b>Chicken Parmesan over Vermicelli Rice</b>	<b>\$13.00</b>
<b>Smoked Turkey &amp; Provolone on 7 Grain Bread</b>	<b>\$11.00</b>	<b>Sautéed Chicken Breast w/ Roasted Potatoes</b> <ul style="list-style-type: none"><li>• Marsala mushroom &amp; Marsala wine sauce</li><li>• Maryland over ham with a mushroom, pepper, sherry wine sauce</li><li>• Chelsea's herb butter and sumac tomatoes</li><li>• Calvados with apples &amp; brandy sauce</li></ul>	<b>\$13.00</b>
<b>Smoked Ham &amp; Swiss on Dark Rye</b>	<b>\$11.00</b>	<b>Portuguese Pot Roast</b> <i>with Braised Vegetables and Mashed Potatoes</i>	<b>\$15.50</b>
<b>Chicken Salad on Croissant</b>	<b>\$11.50</b>	<b>Roasted Turkey with Natural Gravy</b>	<b>\$14.00</b>
<b>Reuben on Marble Rye</b>	<b>\$12.50</b>	<b>Entrées Include:</b> One Starch & One Vegetable Selection Either a Salad or Dessert Selection	
<b>Falafel Sandwich (vegan) (minimum 10)</b>	<b>\$11.00</b>		
<b>Bierock</b> <i>savory Meat Pie with Cabbage &amp; Cheese</i>	<b>\$11.00</b>		
<b>Quiche</b> <i>Ham &amp; Cheese or Spinach &amp; Mushroom (minimum 10)</i>	<b>\$12.00</b>		
<b>The Carver</b> <i>thick cuts of Ham, Roast Beef, or Turkey with Cheese, Bacon, &amp; Tomato</i>	<b>\$13.00</b>		

## Light Lunches Include

Either One Vegetable or a Starch Selection with Sandwiches  
Bread & Butter *with salads only*

## One Course Plated Lunch

<b>Eggplant Parmesan</b> <i>over Pasta Marinara, Salad &amp; Garlic Bread</i>	<b>\$13.00</b>
<b>Homemade Meat &amp; Cheese Lasagna</b> <i>with Salad &amp; Garlic Bread</i>	<b>\$13.00</b>
<b>Garlic Roma Pasta</b> <i>with tomato, chili, basil, pine nuts, and marinara served with salad &amp; garlic bread</i>	<b>\$13.00</b>



# Sweets & Desserts

MENU

## Sweets by the Dozen

Mini French pastries	\$26.50
Mini Cake Bites (min 2 dozen)	\$22.25
Party Petit Fours	\$32.00
Old Fashioned Cookies <i>Chocolate Chip, White Chocolate Macadamia, Sugar, Peanut Butter, Oatmeal Raisin, M&amp;M, &amp; Snicker Doodle</i>	\$17.00
Iced Cookies	\$17.00
Coconut Macaroons	\$16.00
Chocolate Covered Strawberries	\$25.00
Mini Fresh Fruit Tarts	\$26.50
Baklava Fingers	\$18.00
Brownie Strips	\$24.00
Cupcakes <i>Vanilla, Chocolate, or Red Velvet</i> <i>Selection of flavored icings to choose from</i>	\$15.00

## By the Slice and Whole

Chocolate Flourless Cake <i>A Wedge of Chocolate Decadence Iced with Ganache (GF)</i>	\$5.00
Fruit Crisps (GF) <i>Apples &amp; Cherries, Peach, or Berry Blend</i>	\$4.25
Cobbler <i>Apple, Peach, Cherry or Seasonal Strawberry, Rhubarb, a la Mode</i>	\$4.25
Cheesecake <i>Traditional, Brownie Cheesecake, Bailey's Irish Cream, Turtle, Fruit Glazed, Chocolate, &amp; Pumpkin</i>	\$4.25
Fresh Fruit Tart	\$3.75
Bread Pudding <i>Pineapple Rum with Caramel, Pumpkin, Apple &amp; Raisin, Chocolate Banana, Mango, &amp; White Chocolate</i>	\$4.25
Yogurt Cake	\$4.25

## Dessert Station Items *(priced per person)*

Chocolate Bar <i>Dark &amp; White Chocolate Petit Fours, Tuxedo Strawberries, Chocolate Rum Balls, &amp; Mini Éclairs</i>	\$5.50
Chocolate Fondue <i>Pick 3: Pretzel Sticks, Marshmallows, Strawberries, Bananas, Sugar Cookies, Melon, Pineapple</i>	\$6.50
Mediterranean Sweets Platter <i>Assorted Baklava and filled cookies</i>	\$3.75
European Cheese & Fruits <i>Display of Soft and Semi Soft Cheeses, California Dates, Poached Pears, Grape Clusters &amp; Breads</i>	\$6.00
Tea Cookies <i>Biscotti, Almond Tuille, Chocolate Butter Cookie, Mexican Wedding Cookie, Fruit Filled Thumbprints</i>	\$4.50

Tiramisu <b>\$4.25 Sq, \$75 Half, \$120 Full</b> <i>Layered Kahlua Soaked Cake with Mascarpone Cheese</i>
French Bagatelle Cakes: <b>\$4.25 Sq, \$50 Half, \$80 Full</b> <b>Chantilly Flavors:</b> <i>Strawberry, Lemon, Kiwi, Pineapple, Peach, Coconut, &amp; Mocha</i> <b>Chocolate:</b> <i>Mousse, Chocolate Raspberry, Chocolate Truffle, Chocolate Mocha, Chocolate Hazelnut, Carrot, German Chocolate, Black Forrest, and Peach Upside-Down</i>
Homemade Pies <b>\$3.50-4.50 Slice or \$12.00-\$14.00 Whole</b> <i>Seasonal Fruit Fillings, Cream, Chocolate Pecan, &amp; Apple Sourcream</i>
Tres Leches <b>\$50.00 Half, \$80.00 Full</b>

# Hors d'oeuvres

Stations, Displays, or Passed  
Minimum Order of 25 pieces unless noted

MENU

## Hot Hors d'oeuvres

Baby New Zealand Lamb Chop Lollipops	\$5.50	Southern Breaded Chicken Strips with BBQ Sauce	\$2.00
Shrimp or Scallops wrapped in Bacon <i>Tossed with teriyaki, sesame, &amp; scallions</i>	\$2.25	Spicy Buffalo Wings <i>with Celery &amp; Bleu Cheese Spread</i>	\$2.25
Cajun Pomegranate Shrimp Skewers	\$2.25	Meatballs <i>(Swedish, Marinara, or BBQ)</i>	\$1.00
Water Chestnuts Wrapped in Bacon	\$1.65	Mini Reuben's on Dark Rye	\$2.25
Crab Cakes <i>with Mango Relish and Poblano Remoulade</i>	\$2.25	Portobello Mushroom Ravioli <i>with Butter &amp; Parmesan Sauce</i>	\$2.25
Crab Stuffed Mushroom Caps <i>with Lobster Sauce</i>	\$2.65	Stuffed New Potatoes <i>with Bacon &amp; Cheese or Italian Sausage &amp; Spinach</i>	\$1.65
Sliders with slaw <i>Beef, Pepper Bacon &amp; Cheddar or Pulled BBQ Pork</i>	\$3.25	Mushroom Caps <i>with Spinach &amp; Halloumi Cheese</i>	\$2.25
Teriyaki Beef Kabobs	\$2.65	Mini Quiche (minimum 48) <i>Spinach &amp; Mushroom OR Ham &amp; Cheese</i>	\$1.65
Chicken Sate <i>with Cilantro &amp; Peanut Sauce</i>	\$2.25	Egg Rolls with Pork – Ginger soy sauce	\$1.75
Chicken Calvados <i>wrapped in bacon &amp; stuffed w/ brandied apple slices</i>	\$2.00	Fried Artichoke Hearts <i>with Black Pepper Parmesan Dipping sauce</i>	\$1.65
Sumac Chicken Kabobs <i>with onion, peppers &amp; fried onion crisps</i>	\$2.65	Mini Banh Mi (traditional) <i>Ham, Pate, Picked Daikon &amp; Carrots, Cilantro</i>	\$2.50
Chicken Cordon Bleu Skewers <i>drizzled with Swiss Cheese Sauce</i>	\$2.50		

## Cold Hors d'oeuvres

Baguette Party Sandwiches <i>Turkey, Ham, Salami, Provolone, Tomato, Artichoke, Olive Relish &amp; Honey Dijon</i>	\$2.00	Focaccia Pizza Bites <i>(Qty by 10, min. order 30)</i> <i>Margarita – Tomato &amp; Mozzarella</i> <i>Roasted Vegetable</i> <i>Greco – Feta &amp; Artichoke</i>	\$1.65
Cocktail Bun Sandwiches <i>Ham, Turkey and Beef</i>	\$2.40	Assorted Crostinis <i>Roasted Pear, Gorgonzola &amp; Spiced Pecan</i> <i>House Ricotta, Smoked Apple Chutney, &amp; Candied bacon, Danish Bleu, Honey &amp; Marcona Almond, Brie, Pear, &amp; Almond</i>	\$2-\$3
Chicken Salad on Mini Croissant	\$3.25	Antipasti Skewers <i>Ham, Salami, Cheese, Olives, Cornichon, Artichoke</i>	\$1.95
Assorted Tea Party Sandwiches	\$3.25	Fruit & Cheese Picks	\$1.65
Monte Cristo Bites <i>Turkey with Gruyere on Challah bread</i>	\$2.25	Steak Caesar Picks	\$2.50
Smoked Salmon Canapés on English Cucumber	\$2.25	Caprese Picks - Tomato, Mozzarella & Basil	\$1.65
Bacon Wrapped Brussel Sprouts <i>with Balsamic Reduction</i>	\$2.50		
Mexican Chicken Pinwheels	\$1.75		
Chicken Salad "Choux" Creampuffs	\$2.25		
Gluten Free Pizza Bites	\$2.00		

# Hors d'oeuvres

Stations, Displays, or Passed  
Minimum Order of 25 pieces unless noted

MENU

## Hors D'oeuvre Displays

Chilled Shrimp Cocktail <i>cocktail sauce &amp; lemon wedges</i>	<b>\$1.95</b>
Antipasto Platter with Grissini Breadsticks <i>Salami, Provolone, Mozzarella, Pepperoni, Olives, Marinated Mushrooms, Eggplant, Artichoke</i>	<b>\$7.00</b>
Imported & Domestic Cheese Display <i>Served with fresh fruit garnish</i>	<b>\$4.00</b>
Brie in Puff Pastry (serves 40) <i>Served with sliced apples and grapes</i>	<b>\$85.00</b>
Fresh Sliced Seasonal Fruit Display	<b>\$3.25</b>
Fresh Cut Vegetable Display with Dip	<b>\$2.60</b>
Roasted Tenderloin Display <i>Served with sliced baguettes, mustard &amp; horse radish</i>	<b>\$8.75</b>
Whole Side of Smoked Salmon <i>Served with sliced multigrain and condiments</i>	<b>\$5.25</b>

## Mezze

Tabouli: parsley, tomato & cracked wheat	<b>\$2.65</b>
Grape Leaves rolled <i>with rice &amp; chickpeas</i>	<b>\$1.00</b>
Meat Pie	<b>\$1.50</b>
Spinach Pie	<b>\$1.50</b>
Spinach & feta rolled in filo dough	<b>\$1.40</b>
Kibbi Appetizer <i>football shaped, stuffed &amp; fried</i>	<b>\$1.75</b>
Two Olives Marinated Olive Medley	<b>\$8.75/lb</b>

## Dips & Chips

Hummus with Baked & Soft Pita	<b>\$2.50</b>
Roasted Red Pepper Hummus & Pita	<b>\$2.65</b>
Hummus w/ Crudite & Pita	<b>\$3.25</b>
Baba Ghannough with Baked & Soft Pita	<b>\$2.65</b>
Spinach & Water Chestnut Dip	<b>\$2.25</b>
Homemade Salsa & Chips	<b>\$2.25</b>
Guacamole & Chips	<b>\$3.00</b>
Queso & Chips (warm)	<b>\$3.00</b>
Hot Spinach & Artichoke Dips <i>with Vegetables &amp; Tortilla Chip</i>	<b>\$ 2.75</b>
Tom's Chip Dip <i>Cream Cheese &amp; Seasoning served w/ Chips</i>	<b>\$2.50</b>

Ask us about our uniquely created seasonal hors d'oeuvres.  
We can provide gluten free and vegan options.



# Dinner: Plated or Buffet

## MENU

### Beef

<b>Roasted Beef Petit Tender</b>	<b>\$22.00</b>
<i>with Marchand de Vin, Peppercorn Sauce, or Garlic &amp; Thyme Jus</i>	
<b>Bacon Wrapped Filet (plated only)</b>	<b>\$26.50</b>
<i>6-ounce grilled filet</i>	
<b>Filet of Beef (plated only)</b>	<b>\$34.00</b>
<i>8-ounce grilled filet of Beef Tenderloin with Marchand de Vin or Peppercorn Sauce. Served with garlic rosemary potatoes</i>	
<b>Filet Henry IV (plated only)</b>	<b>\$34.00</b>
<i>6-ounce filet of Beef Tenderloin with artichoke, crabmeat, and béarnaise sauce</i>	
<b>Prime Rib</b>	<b>\$29.00</b>
<i>au jus &amp; horseradish cream</i>	
<b>Medallions of Veal Piccata (plated only)</b>	<b>\$30.00</b>
<i>with lemon caper sauce</i>	
<b>Sliced Roast Beef</b>	<b>\$21.75</b>
<i>with Mushroom Madeira Sauce &amp; Mashed Potatoes</i>	
<b>Beef Stroganoff</b>	<b>\$26.50</b>

### Pork, Seafood, and Pasta

<b>Pork Calvados</b>	<b>\$22.25</b>
<i>with savory baked apple slices in a brandy sauce</i>	
<b>Roasted Pork Loin</b>	<b>\$22.25</b>
<b>Grilled or Herb Crusted Salmon</b>	<b>\$24.00</b>
<b>Grilled Tilapia</b>	<b>\$21.00</b>
<b>Meat Lasagna</b>	<b>\$19.25</b>
<i>layered with our own meat marinara sauce, mozzarella, ricotta &amp; parmesan</i>	
<b>Grilled Shrimp Alfredo</b>	<b>\$21.00</b>

### Chicken

<b>Chicken Opera (plated only)</b>	<b>\$22.50</b>
<i>with goat cheese, roasted red peppers spread, basil pine nuts and sundried tomato cream</i>	
<b>Chicken Valentino</b>	<b>\$22.50</b>
<i>with bleu cheese, roasted grapes pancetta and port wine reduction</i>	
<b>Chicken Marsala</b>	<b>\$19.25</b>
<i>with mushroom and Marsala wine sauce</i>	
<b>Chicken Calvados</b>	<b>\$19.25</b>
<i>with apples &amp; brandy sauce</i>	
<b>Chicken Maryland</b>	<b>\$20.25</b>
<i>over ham with a mushroom, pepper, sherry wine sauce</i>	
<b>Chicken Florentine</b>	<b>\$20.25</b>
<i>stuffed with spinach, ham, and emmental with Madeira sauce</i>	
<b>Chicken Parmesan</b>	<b>\$19.25</b>
<b>Marinated Chicken Breast</b>	<b>\$19.00</b>
<i>with herb butter sauce or pepper corn sauce</i>	
<b>Roasted Chicken</b>	<b>\$20.25</b>
<i>with lemon, thyme and garlic jus</i>	
<b>Chicken Picatta</b>	<b>\$20.25</b>
<i>with lemon &amp; capers</i>	

### Vegetarian & Vegan

<b>Eggplant Parmesan</b>	<b>\$19.25</b>
<i>layered with our own marinara sauce, mozzarella, ricotta &amp; parmesan</i>	
<b>Stuffed &amp; Roasted Portobello</b>	<b>\$19.25</b>
<i>with Goat Cheese, Roasted Red Peppers and sautéed spinach side</i>	
<b>Garlic Roma Pasta</b>	<b>\$19.25</b>
<i>with tomato, chili, basil &amp; pine nuts, marinara</i>	
<b>Mushroom Manicotti</b>	<b>\$19.25</b>
<b>Vegetarian Ravioli or Lasagna</b>	<b>\$19.25</b>

### Plated Charge

An additional \$2.00 per plate for in-house events.  
Additional labor charges for off-site events may apply.

# Dinner Selections

MENU

## *Chef Suggested Combinations*

Roasted Beef Petit Tender and Chicken Entree	<b>\$26.50</b>
Sliced Rib Eye Roast & Chicken Maryland	<b>\$29.75</b>
Beef Stroganoff & Chicken Opera	<b>\$29.75</b>
Whole Roasted Tenderloin Marchand de Vin & Grilled Salmon with Mango Salsa	<b>\$37.00</b>

### **Plated Only**

Filet of Beef Tenderloin & Broiled Shrimp	<b>\$31.00</b>
Filet of Beef Tenderloin & Salmon	<b>\$31.00</b>
Filet of Beef Tenderloin & Chicken Breast	<b>\$28.75</b>
Chicken Strips, Mac & Cheese, and Veggies	<b>\$10.00</b>

Choose one starch, vegetable, & salad for every buffet & plated meal.

## *Salads*

Mixed Greens with cucumbers, tomatoes, & dressing  
Caesar Salad, Fattouch Salad, Greek Salad

## *Premium Salads*

**Upgrade your salad selection for \$2.00 more**

### **Spinach Salad**

*with pears, blue cheese crumbles, walnuts, & a vinaigrette dressing*

### **Boston Leaf Salad**

*Greens, Toasted Almonds, Smoked Gorgonzola Cheese, Apples, & Champagne Dressing*

### **Grilled Halloumi & Tomato**

*over Mixed Greens & Balsamic Vinaigrette*

## *Vegetable Options*

Braised Carrots & Button Mushrooms  
Steamed or Roasted Mixed Vegetables  
Green Bean Almandine  
Steamed Broccolini & Peppers  
Roasted Eggplant

*Additional selections vary by season*

## *Starch Options*

Rice Pilaf  
Wild Rice Blend  
Vermicelli Rice  
Orzo  
Mashed or Roasted Sweet Potatoes  
Oven Roasted or Mashed Potatoes  
Roasted New Potatoes

*All on-site buffets include Iced Water, Chilled Juice, & Coffee Stations. Inquire for off-site beverage options.*

# Dinner Themed Buffets

Priced per person

MENU

## New Orleans

**\$20.25**

Garden Salad w/ dressing  
Andouille & Shrimp Jambalaya  
Cajun Chicken Breast  
Okra Stew  
Baguettes & Butter

## Mambo Italiano

**\$21.25**

Bruschetta Toast  
*with Tomato Basil and Arugula*  
Caesar Salad with Parmesan  
Beef Lasagna  
*with Marinara Sauce*  
Chicken Penne Alfredo  
Zucchini Parmesan  
Garlic Breadsticks

## Tejano

**\$22.25**

Santa Fe Salad  
*with Chipotle Ranch Dressing*  
Mexican Lasagna  
*Flour Tortillas, Beef, Chili Sauce and Cheddar Cheese*  
Southwest Chicken  
*Grilled and Seasoned, topped with a Pico De Gallo & Avocado Relish*  
Red Rice or Cilantro Rice  
Seasoned Black Beans  
Tortilla Chips & Homemade Salsa

## Southern Style

**\$21.25**

Green Salad  
*with Lettuce, Peas, Cheese, Mushrooms, Bacon & Ranch*  
Fried Chicken  
Fried Catfish  
Mashed Potatoes and Country Cream Gravy  
Country Green Beans  
Potato Rolls & Butter

## Café de Paris

**\$26.50**

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

## The San Franciscan

**\$21.25**

Baby Field Greens Salad  
*with Grilled Zucchini, & a 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

## Mediterranean Buffet

**\$19.25**

Fattouch Salad  
Hummus & Vegetable Crudit  Platter  
Sumac Chicken Kabobs  
Lebanese Green Bean Stew  
*with Beef & Tomatoes*  
Vermicelli Rice  
Baked Pita Chips & Soft Pita



# 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 of you event.*

## **Deposit & Signed Contract**

We require a non-refundable \$250.00 deposit or 15% of the total bill with a signed contract to confirm catering services or room rental.

## **Minimum Guarantee**

We require a minimum guarantee on your headcount upon signing. Seven to ten business days prior to the event date, a final headcount must be given. We cannot decrease the quantity from this date on.

## **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 & Fee**

We recommend 1 bartender per 75 guests. \$60 for first hour, and \$30 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.

## **Decorations**

Olive Tree can provide centerpieces, lighting, & other rentals for your convenience.



# Off-site Catering Policies

## Delivery/Service Charges

### For Delivery Only

For events with disposable service ware  
Price quoted per event size / site location  
**Minimum \$20.00 within Wichita**

### Deliver, Setup, Pickup

Off-site events requiring trays, chafers, etc.  
No service staff required to stay on site.  
Priced per event requirements / location

### 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.

## Rentals/Table Settings/Supplies

Tables

Chairs

Linen Table Cloths

Linen Napkins

Floor Length Linens

China & Glassware

Disposable Service

- Eco Friendly Paper plates w/ cutlery & paper napkins
- Upscale plastic plates w/ cutlery & paper napkins

Disposable Serving Utensils

## Service Charges



### Bartender

**\$60** per 1st hour  
**\$30** per hour for each additional hour



### Chef

For off-site events requiring plated service  
**\$200.00** per chef

## Get in Touch



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