



CATERING MENU

All menu items are designed for 6-8 people unless otherwise described

BREAKFAST

Available 8 am - 10:30am

Pastry Basket (VEG)	40.
Dozen assorted	
Waffle Bar (VEG)	45.
Berries, maple syrup, butter, chocolate chips	
Fruit Platter (DF,GF,VEG)	30.
Whipped honey	
Yogurt Bar (VEG)	50.
Yogurt, berries, granola, chocolate chips	
Scrambled Eggs (GF,VEG)	28.
Biscuits & Gravy	xx.
Chicken Breakfast Sausage	34.
Bacon (GF)	36.
Home-fry Potatoes (DF, GF,VEG)	30.
Cheddar Grits (GF,VEG)	30.

SNACKS & APPETIZERS

Spinach Artichoke Dip (VEG)	65.
Crostini	
Avocado Feta Dip (VEG)	65.
whipped feta, cilantro, crostini	
Crudite Board (GF, VEG)	45.
Seasonal vegetables, caesar dipping sauce	
Misto Board	96.
Artisanal meats and cheeses, house marinated olives, condiments and jams, crackers and bread	
Chicken Nuggets	60.
Basil aioli, honey mustard	
Garlic Bread (VEG)	38.
House-baked schiacciata bread, marinated olives	

SANDWICHES

8 individual sandwiches, cut in half per platter.

Roast Beef	85.
Demi baguette, roast beef, horseradish, red onion	
Prosciutto	82.
Schiacciata bread, prosciutto, mozzarella, tomato, arugula, mayo	
Salsiccia (DF)	70.
Ciabatta, italian sausage, onions, pickled mustard seed, arugula, mayo	
Chicken Salad	65.
Ciabatta, caesar chicken salad, lemon zest, parmigiano, arugula, mayo	
Caprese (VEG)	60.
Schiacciata bread, heirloom tomato, mozzarella, nut-free basil pesto, arugula, mayo	

SALADS

Serve 12-14 people

Atrium Greens (GF, VEG)	60.
Bibb & fruit, red onion, radish, almond, feta, citrus honey vinaigrette	
Caesar (VEG)	60.
Romaine, parmesan, croutons	
Insalata (GF, VEG)	60.
Mixed greens, strawberries, candied pecans, gorgonzola dolce, balsamic vinaigrette	
Cobb Salad	70.
Iceberg, tomato, avocado, bacon, chicken, egg, labneh dressing, chives	
Roasted Beets (VEG)	65.
Herbed goat cheese, labneh, arugula, pistachio dukkah	

FRESH PASTAS

Meat Lasagna	80.
Fresh pasta, hearty slow-cooked beef and pork sauce, bechamel, parmigiano reggiano	
Eggplant Lasagna (VEG)	60.
Eggplant, pomodoro, basil, mozzarella, parmigiano reggiano	
Spaghetti al Pomodoro (VEG)	65.
San marzano tomato sauce, basil, stracciatella, evoo	
Spaghetti & Meatballs	85.
San marzano tomato sauce, housemade meatballs, parmigiano reggiano	
Pappardelle al Ragu	85.
Slow-cooked beef and pork sauce, parmigiano reggiano	
Quattro Fromaggi (VEG)	75.
Oven-baked pasta, bechamel, pecorino romano, parmigiano reggiano	



continue on next page



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ENTREES

Grilled Salmon (GF)	125.
Lemon caper butter	
Blackened Chicken Breast (GF, DF)	70.
Bistro Steak	145.
Green peppercorn sauce	
Chicken Marsala	80.
Marsala jus, mushrooms	
Chicken Milanese	60.
Crispy chicken cutlet, tomatoe butter, fried capers	
Meatballs	90.
Beef and pork meatballs, schiacciata bread, san marzano tomato sauce	
Atrium Burger Sliders	120.
Caramelized onion, american cheese, secret sauce	

SIDES

Whipped Potatoes	60.
Grilled Broccolini (GF, VEG)	60.
Roasted Brussel Sprouts (GF, VEG)	60.
Polenta	30.
Roasted Fingerling Potatos	30.

DESSERTS

Brownie Bites Tray	48.
Spicy chocolate crumble, chantilly, strawberry	
Cheesecake Bites Tray	48.
Caramel sauce, brown butter powder	
Tiramisu	8. per person
Mascarpone cream, espresso-soaked Italian cookies	
Panna Cotta (GF)	8. per person
Lemon curd, candied pecans	

BEVERAGES

Coffee box	
8 cups	30.
13 cups	39.
Orange Juice half gallon	19.
Lemonade half gallon	12.
Soda Canned Coke, Diet Coke, Sprite	3.
Sweetened and Unsweet Tea half gallon	12.
Fiji 1 liter bottle	4.
Sparkling Water liter bottle	6.

TERMS & CONDITIONS

- Staffing Fee: \$40/hour per staff member (for bartenders and event staff as needed)
- 5% booking fee will be added to all orders (\$45 if order is under \$900)
- 20% gratuity and delivery fee apply for deliveries after 11am
- 25% gratuity and delivery fee apply for deliveries before 11am
- Tax not included in listed pricing
- 24 hour notice is required for all orders. 48 hour notice for deliveries prior to 11am.

To Place an Order
[CLICK HERE](#)

Oliva's Brands

Atrium

BELLINA

RINO

Carmel

Our team would be happy to craft

- Custom menu options
- Individually boxed lunches
- Plated meals and reception-style menus
- Event staffing, including full bar services
- Corporate Gift Baskets

Contact us with your unique event requests

Email kate@olivarestaurants.com

Phone (404) 490-0123