OLIVA
RESTAURANTS

CATERING MENU

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

BREAKFASFT

Availabe 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 55.

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, marinara sauce.

SANDWICHES

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

MEDITERRANEAN BAR

BAR INCLUDES:

Yellow Rice (VEGAN,DF,GF)
Carmelized onion, herbs

Chopped Salad (VEG,GF)
Romaine, israeli salad, feta, sunflower seeds, hard-boiled egg, green goddess-tahini dressing

House Made Hummus (VEGAN,GF,DF)

8 Fresh Pita (VEGAN,DF)

Sauce Combo: Harissa, Schug, Tahini (VEGAN,GF,DF)

CHOICE OF PROTEIN:

Falafel (VEGAN, DF) 135.

Beef Kebab (DF,GF) 180.

Chicken Shawarma (GF,DF) 160.

Grilled Salmon (DF,GF) 220.

continue on next page

OLIVA
RESTAURANTS

CATERING MENU

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

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 RINA 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