

# Catering Menu | VALENCIA DINNER MENU | 100% zero trans fat Menu

THREE OR FOUR-COURSE PLATED CHOICES

SERVED WITH: Freshly Baked French Baguette Olive Tapenade | EVO Oil | Balsamic Vinegar | Butter

## STARTER

HOST TO SELECT ONE OR MORE FOR ALA CARTE | THREE AS 4TH-COURSE SERVED FAMILY STYLE | \$18pp



### BISTRO CAPRESE {GF}

vine-ripe tomatoes | mozzarella di bufala  
grilled ciabatta bruschetta | pine nut pesto. 17

### RUSTIC BAGUETTE BRUSCHETTA {GF}

gorgonzola cheese | tomatoes | garlic | basil  
balsamic reduction | Italian herbs | evo oil. 16

### CHEESE, OLIVE, FIG, WALNUT & CROSTINI {GF}

Choice of 4 Cheeses: smoked gouda | pepper jack  
Gorgonzola | goat robiano | white cheddar  
manchego cheese | feta cheese. 25

### WITH ITALIAN CHARCUTERIE {GF}

prosciutto parma | salami | capicola | kapris berries. 35

### HUMMUS DIP {GFV}

pita bread. 11 | vegetable crudité. 15  
puréed garbanzo beans | tahini paste | lemon juice  
garlic sauce | spices | extra virgin olive oil | sumac

### MARINATED SHRIMP COCKTAIL {GF}

tomatoes | scallions | capers | lemon juice  
evo oil | white wine | provolone | pita chips. 20

### MARINATED OLIVES "ZEYTOON PARVARDEH" {GFV}

green olives | pomegranate molasses  
walnuts | garlic | mint | evo oil. 14

### GRILLED ASPARAGUS {GVF}

lemon blue cheese persillade | black pepper  
candied bacon | herbed couscous. 16

### BAKED ARTICHOKE SPINACH DIP {GF}

creamy artichoke | parmesan  
white cheddar | tortilla chips. 16

### EGGPLANT AND GARLIC PERSIAN DIP {GF}

extra virgin olive oil | whey | crisp onion  
mint aioli | lavosh bread. 16

### "OLIVIEH" CHICKEN SALAD DIP W/PITA CHIPS {GF}

peas | dill pickles | carrots | potatoes | eggs | lemon juice  
kalamata olives | mustard aioli | sumac | evo oil. 17

### GRILLED ARTICHOKE {GF}

virgin olive oil | lemon | roasted garlic | balsamic aioli. 16

### OLIVES ALMENDRAS {GFV}

marinated assorted olives | herbs | toasted almonds. 15

### DELICAS {GF}

baked stuffed dates | bacon | caramelized walnuts | blue cheese. 15

### CALVISIUS SIBERIAN STURGEON CAVIAR {GF}

0.35oz | diced red onions | chopped chives | crème fraiche  
chopped egg whites & yokes | lemon | toast points. 149

### CRABMEAT STUFFED MUSHROOMS

garlic | onion | bread crumb | butter | smoked gouda. 19

### BAKED OYSTERS BIENVILLE

scallions | onions | garlic | mushrooms | shrimp | lemon  
butter | white wine | panko | parmesan cheese. 19

### FIGS, PROSCIUTTO & SALAMI FLATBREAD

extra virgin olive oil | mozzarella | roasted garlic | feta  
cheese | arugula | fig balsamic reduction. 19

### MONTEREY BAY TEMPURA CALAMARI

lemon | chili flake | garlic | cocktail sauce. 17

### ESCARGOT A LA BOURGUIGNON {GF}

garlic | parsley | butter | lemon  
extra virgin olive oil | baguette. 19

### FRIED HUSH PUPPIES & JALAPENOS {GFV}

cornmeal | yellow corn | vidalia onions | flour | garlic  
jalapeño | creamy sriracha dipping sauce. 15

### BAKED ARTICHOKE & JALAPENO DIP {GF}

shallots | pickled jalapenos | sour cream  
parmesan cheese | pitta chips. 16

### SICILIAN ARANCINI & FIGS

Prosciutto de parma | gorgonzola cheese  
balsamic figs glaze | marinara sauce. 16

### CHICKEN TENDERS

crisp chicken tender | parmesan cheese  
carrot & celery | ranch or BBQ sauce. 15

### BEEF OR CHICKEN "KOTLET"

ground beef or chicken | turmeric | potatoes  
eggs | kosher pickle | cucumber yogurt  
tomato | mustard sauce | pita bread. 18

### SPICY CHICKEN WINGS

Breaded fried wings | herbed ranch dip | carrot & celery. 15

### FALAFEL {GFV}

chick peas patty | herbs | shallot cucumber yogurt dip. 15

### SHALLOT & YOGURT DIP "MAST-O-MUSIR" {GF}

Persian wild shallots | mint | rose petals | pita toasts  
extra virgin olive oil drizzle | pomegranate seeds. 15

### CRISPY RICE "TAHDIG" WITH STEW {GF}

Tomato Basil | Fesenjan | Ghormeh Sabzi | Gheimeh. 19



V Vegan with modifications | GF Gluten Free with modifications

Olive Terrace Restaurant & Catering | 28261 Newhall Ranch Road | Valencia | CA 91355  
t: (661) 257-7860 f: (661) 257-3435 oliveterrace@att.net www.oliveterracebarandgrill.com  
++ 20% taxable service charge and applicable sales tax will apply to all food & beverage items.

Menu items and Prices may change without notice or with substitutions. The attendees must be guaranteed 72 hours before the event

Full on-site and off-site Food and Beverage catering menus with full service is available for all occasions upon request.



THREE OR FOUR-COURSE PLATED CHOICES

SERVED WITH

Freshly Baked French Baguette  
Olive Tapenade | EVOO | Balsamic Vinegar | Butter



**HOST** SELECTS **TWO** FOR PERSONALIZED MENU. GUESTS WILL PICK **ONE** FROM THE MENU. INCLUDED WITH ENTRÉE PRICE

**SOUP**

**GREEN GAZPACHO {GFV}**

cucumber | pineapple | honeydew melon  
Cilantro | white balsamic vinegar  
lime juice | extra virgin olive oil

**CLAM CHOWDER SOUP**

celery | cream | onions | garlic | potatoes | clam juice

**TOMATO BASIL BISQUE {GF}**

Tomatoes | cream | basil | garlic croutons

**FRENCH ONION GRATINEE {GF}**

caramelized onions | sherry | baguette  
beef broth | cheeses. +\$2

**ROASTED BUTTERNUT SQUASH SOUP {GFV}**

herbs | garlic | shallot | ginger | coconut cream. +\$2

**WATERMELON GAZPACHO FETA CREMA {GFV}**

Tomato | cucumber | jalapeño | almond | milk | evoo.

**SEASONAL SALAD**

**WATERMELON BASIL SALAD {GF}**

pistachio | arugula | feta | cherry tomatoes  
lime vinaigrette | balsamic reduction. +\$2

**STRAWBERRY FIELD GREEN {GF}**

nectarines | heirloom tomatoes | walnut  
gorgonzola cheese | lemon poppy seed dressing. +\$2

**MIXED CITRUS BERRY {GFV}**

shaved fennel | orange & grapefruit segments  
seasonal berries | organic omega-3 seeds mix  
white balsamic vinaigrette. +\$2

**PERSIMMON & FENNEL {GFV}**

field greens | fennel shaving  
roasted cherry tomatoes  
candied walnuts | parmesan  
mint | honey lime dressing. +2

**SQUASH & POMEGRANATE HARVEST {GFV}**

chicories | roasted sweet potatoes | pumpkin seeds  
gorgonzola | lemon poppy seed dressing

**SIDE SALAD**

**MARKET GRILLED ROMAINE {GFV}**

avocado | roasted corn | pomegranate seeds  
miso dressing. +\$2

**CAESAR SALAD {GFV}**

caesar dressing | romaine hearts  
ciabatta garlic croutons | shaved parmesan

**MEDITERRANEAN GARDEN {GFV}**

Persian cucumber | tomatoes | bell peppers  
red onion | Greek olives | feta cheese  
minted romaine | oregano feta dressing

**THE WEDGE {GFV}**

baby iceberg lettuce | gorgonzola crumbles  
red onions | bacon | blue cheese dressing

**THE BISTRO CHOPPED {GF}**

chopped kale | romaine | iceberg | tomato  
feta cheese | radishes | Persian cucumber  
salami | red onion | garlic croutons | Greek olives

**VALENCIA QUINOA & LIMA BEAN SALAD {GF}**

steamed quinoa | scallions | tomato | mint | grilled dates  
Persian cucumber | arugula | extra virgin olive oil  
orange blossom honey lime dressing. +\$2

**BURRATA SALAD WITH GLAZED FRUIT {GF}**

sugar glazed fruit in season | heirloom tomatoes  
arugula | basil | pine nuts | evo oil  
balsamic reduction. +\$2

**ROASTED BEETS AND BLUE CHEESE {GF}**

red and golden beets | cucumber  
Watercress | tomatoes | raisin | walnuts  
blood orange vinaigrette. +\$2

**ROTISSERIE CHICKEN WALDORF {GF}**

mixed greens | cashews | candied walnut  
grapes | apple | Havarti cheese | bacon  
raisins | champagne vinaigrette. +\$2

**QUINOA AND ROASTED VEGETABLES {GF}**

field greens | eggplant | beets | carrots | sour cherries  
candied walnuts | gorgonzola | balsamic vinaigrette. +\$2

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## ENTRÉE



HOST SELECTS TWO OR MORE, FOR THE GUESTS TO SELECT ONE FROM SPECIAL PERSONALIZED MENU  
SERVED WITH SOUP OR SALAD AND DESSERT

### TWO COURSE SALAD ENTRÉE

SERVED WITH SOUP OR DESSERT

#### VALENCIA BBQ CHICKEN BREAST

romaine | grilled corn | black beans | tomatoes  
red onions | tortilla chips | chipotle ranch dressing. 27

#### MARKET GRILLED ROMAINE

WITH GRILLED CHICKEN ~ 37 | WITH SHRIMP | 45  
avocado | roasted corn | strawberries | miso dressing

#### GRILLED TOP SIRLOIN COULOTTE STEAK AND BEET

thyme roasted beets | roasted onions | tomatoes | candied walnuts  
gorgonzola cheese | kale blend greens | tarragon vinaigrette. 40

#### CAJUN FARFALLE CHICKEN PASTA SALAD

extra virgin olive oil | red onions | celery | olives  
green peas | bell pepper | cajun ranch. 31

#### THE BISTRO CHOPPED

chopped kale | romaine | iceberg | tomato | feta cheese | radishes  
Persian cucumber | salami | red onion | croutons | greek olives. 31

#### MEDITERRANEAN GARDEN {GF}

WITH CHICKEN ~ 38 | WITH SHRIMP ~ 46  
Persian cucumber | vine ripe tomatoes | red bell peppers | red onion  
Greek olives | feta cheese | minted romaine | oregano feta dressing

#### CAESAR SALAD {GF}

WITH CHICKEN ~ 35 | WITH SHRIMP ~ 43  
romaine hearts | croutons | parmesan | caesar dressing

#### MEDITERRANEAN POWER SPINACH {GF}

baby spinach | kale | almonds | pistachio | garbanzo beans  
pomegranate seeds | quinoa | turkey | hard boiled eggs  
orange segments honey blood orange vinaigrette. 35

#### HONEY ROASTED CHICKEN SALAD {GF}

romaine | napa cabbage | wonton | cashews | ginger | sesame  
mandarin oranges | rice noodle | rice wine vinaigrette. 31

#### ROTISSERIE CHICKEN WALDORF {GF}

mixed greens | cashews | candied walnut | grapes | apple  
havarti cheese | bacon | raisins | champagne vinaigrette | 31

#### BURRATA WITH GLAZED FRUIT {GF}

glazed fruit in season | heirloom tomatoes | arugula | basil  
pine nuts | extra virgin olive oil | balsamic reduction | 26

#### LENTIL NIÇOISE SALAD {GF}

WITH ALBACORE TUNA ~ 47 WITH AHI TUNA ~ 49  
asparagus | tomatoes | hard boiled eggs | gold potatoes  
shaved fennel | radishes | caper berries | dejon dressing. 31

### CHICKEN ENTRÉE

SERVED WITH SOUP OR SALAD & DESSERT

#### CHICKEN PICATTA {GF}

sautéed chicken scaloppine | garlic | Lemon caper sauce  
roasted vegetable bouquet | choice of potato or rice. 51

#### CHICKEN MARSALA {GF}

scaloppine of chicken filet | mushrooms | garlic | evoo  
roasted vegetables | marsala wine | potato or rice. 51

#### CHICKEN SALTIMBOCCA {GF}

prosciutto di parma | sage | extra virgin olive oil | lemon  
grilled asparagus | garlic mashed potatoes. 53

#### CLASSIC BAKED CHICKEN PARMESAN {GF}

herb breaded chicken filet | marinara sauce | parmesan cheese  
mozzarella cheese | linguini | garlic toast. 51

#### POMEGRANATE CHICKEN "FESEJAN" {GFV}

roasted walnut | pomegranate molasses | turmeric | onions  
cinnamon | evoo | saffron basmati rice with tahdig. 46

#### CHARBROILED PERSIAN CHICKEN KABOB {GF}

saffron yogurt chicken filet | rainbow gypsy peppers | onions  
fava beans basmati rice with tahdig | roasted tomato | hummus. 51

#### SKILLET CHICKEN CACCIATORE {GF}

Pappardelle | garlic | rosemary | onion | sage | oregano  
basil | turmeric | celery | marinara sauce | parmesan. 51

#### CRISPY BAKED SAFFRON RICE & CHICKEN {GF}

chicken breast & thighs | yogurt | turmeric | barberries | almond.  
extra virgin olive oil | aged basmati rice | cucumber yogurt sauce. 51

### COMBINATION ENTRÉES

SERVED WITH SOUP OR SALAD & DESSERT



FILET MIGNON WITH LOBSTER TAIL. market price {GF}

FILET MIGNON OR LAMB RACK WITH SALMON. 89 {GF}

FILET MIGNON WITH CHICKEN PICATTA. 75 {GF}

FILET MIGNON WITH SHRIMP SCAMPI. 79 {GF}

BARG & CHICKEN KABOB. 91 {GF}

BARG & KOUBIDEH. 81

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## ENTRÉE

HOST SELECTS TWO OR MORE, FOR THE GUESTS TO SELECT ONE FROM SPECIAL MENU  
SERVED WITH SOUP OR SALAD AND DESSERT



## PASTA

SERVED WITH GARLIC TOAST

**LOBSTER RAVIOLI** | shallots | roasted tomatoes | evoo | garlic | mushrooms | cream basil vodka sauce. 54

### BAKED CHICKEN LASAGNA

chicken breast èmincé | ricotta | parmesan | evoo  
anise seeds | mushrooms | spinach | basil | cream. 49

### THE ULTIMATE BAKED ITALIAN

#### SAUSAGE PAPPARDELLE PASTA {GF}

evoo | onion | bell pepper | pepperoni | garlic  
sun-dried tomatoes | marina | mozzarella. 49

#### SALMON FLORENTINE {GF}

penne | Norwegian salmon | garlic | shallots | basil  
tomatoes | spinach | brandy cream bisque. 49

#### LINGUINI PESTO {GF}

basil | garlic | roasted pine nuts | evoo  
Herbs parmesan cheese. 45

#### LINGUINI VONGOLE {GF}

clams in shell | chop clams | garlic | shallots | herbs  
evoo | white wine | fish vellouté | parmesan. 56

#### PENNE BOLOGNAISE {GF}

ground sirloin | mushroom | parmesan | brandy cream sauce. 47

#### LINGUINI BLACKENED SHRIMP CAPRICE {GF}

tomatoes | garlic | basil | buffalo mozzarella  
white wine cream sauce | buffalo mozzarella. 54

#### LINGUINI GARLIC FRESCA {GF}

roasted garlic | asparagus | sun-dried tomatoes  
fine herbs | baby spinach | light cream vodka sauce. 46

#### SPICY LINGUINI DEL MAR {GF}

lobster tail | scallops | shrimp | mussels | salmon  
evoo | arrabbiata sauce | garlic toast. 64

#### BAKED ITALIAN MEATLOAF PARMESAN

beef | Italian sausage | eggs | milk | garlic  
pappardelle marinara | oregano | mozzarella | garlic toast 49



#### LINGUINE SEAFOOD & CHICKEN COLLAGE {GF}

evoo | clams | shrimp | calamari | mussels | roasted garlic  
bell pepper | basil | white wine cream sauce. 59

### LASAGNA

pasta sheets | ground sirloin sauce | herbed ricotta  
Italian sausage | mozzarella | parmesan | marinara. 49

#### CHICKEN CHIPOTLE {GF}

penne | peppers | onions | garlic  
white wine | roasted chipotle sauce. 46

#### BORRACHO TEQUILLA CHICKEN {GF}

penne | artichokes | sun-dried tomatoes  
sautéed garlic | cilantro-tequila sauce. 46

#### RAVIOLI DEL SOL {V}

butternut squash ravioli | brown butter | manchego  
crispy sage | arugula | truffle oil | balsamico. 50

#### SPICY SANTA FE ROASTED SHRIMP LINGUINI

roasted corn | garlic | tomatoes | green onions | cilantro  
bell peppers | evoo | herbs | jalapeño cream sauce. 54

#### FETTUCCHINE ALFREDO {GF}

garlic | cream | evoo | mushroom  
fennel seeds | Italian parsley | parmesan cheese. 46

#### SICILIAN SPAGHETTI {GFV}

eggplant | roasted cherry tomatoes | roasted garlic  
evoo | parmesan cheese. 47

#### FETTUCCHINE SHRIMP SCAMPI {GF}

garlic | lemon | butter | white wine | tomatoes | onions  
parsley | lemon juice | evoo | garlic toast. 54

#### CATALUÑA STYLE SQUID INK FIDEUA {GF}

Shrimp | squid | clams | mussels | fideo "vermicelli"  
onion | red pepper | garlic | white wine | aioli. 56

## OLIVE TERRACE FAVORITES

Served with soup or salad and dessert

### PAELLA VALENCIA {GF}

saffron rice | mussels | clams | shrimp | calamari | chicken | kalamata olive | chorizo sausage | green peas. 57

### GRILLED ORGANIC TEMPEH {GFV}

marinated gluten free tempeh | lentils with sweet potato  
coconut milk & onions | wild rice | kale. 45

### BAKED ORGANIC EGGPLANT PARMESAN {GFV}

herbed crusted | marinara sauce | roasted garlic  
mozzarella cheese | linguini pasta. 49

### SPAGHETTI SQUASH & TURKEY MEATBALL {GFV}

mushroom medley | extra virgin olive oil | onion  
spinach | garlic oregano | parmesan cheese. 47

### ZOODLES CAPRESE PASTA {GFV}

zucchini strands | roasted tomatoes | fresh mozzarella  
roasted garlic | asparagus | basil | extra virgin olive oil. 52

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SERVED WITH SOUP OR SALAD AND DESSERT

### SEAFOOD

#### PERSIAN SALMON KABOB {GF}

cumin | garlic | turmeric | lemon | peppers | evoo | tomato tzatziki | dill fava beans basmati rice with tahdig. 53

#### ABADANI PERSIAN FISH TAGINE "GHALYEH MAHI" {GF}

mahi mahi filet | garlic | onion | tamarind | turmeric saffron | cilantro | fenugreek | evoo | lavosh bread saffron basmati rice with tahdig. 57

#### GRILLED NORWEGIAN SALMON {GF}

cucumber-dill sauce | saffron basmati rice seasonal roasted vegetables. 51

#### FISH AND CHIPS

beer-battered cod | basil fries malt vinegar | tarragon caper rémoulade. 42

#### HERB-CRUSTED CHILEAN SEA BASS {GF}

wilted kale | ribbon vegetables lentil wild rice | chimichurri sauce. 67

#### CIOPPINO {GF}

fresh clams | shrimp | calamari | assorted fish mussels | hearty aromatic herbed tomato fish broth. 56

#### SESAME-CRUSTED AHI TUNA {GF}

seasoned sashimi grade filet | seared rare | seaweed salad roasted vegetables | orange-jalapeño sauce. 57

#### SWORDFISH SICILIANO {GF}

lightly coated with breadcrumbs | basil | garlic | evo oil lemon | roasted vegetables | lentil rice. 65

#### ROASTED WHOLE MEDITERRANEAN BRANZINO {GF}

rosemary & garlic stuffed | evoo | cherry tomato. 56 kalamata potatoes | lemon butter sauce



### BEEF | LAMB | PORK

#### BRAISED SHORT RIBS {GF}

caramelized onions | roasted vegetables | red wine reduction garlic mashed potatoes or choice of basmati rice. 61

#### BEEF STROGANOFF {GF}

beef tenderloin | sautéed sweet onions | mushrooms | fettuccine brown crème fraîche sauce | shoestrings crisp potatoes. 57

#### TOP SIRLOIN COULOTTE STEAK PORTO {GF}

lentil parmesan wild rice | whole grain mustard port wine | sauce | roasted vegetables. 60

#### FILET MIGNON {GF}

8 oz beef | roasted vegetables | roasted garlic béarnaise sauce | choice of potato or basmati rice. 71

#### JACK DANIEL'S SIZZLING STEAK {GF}

top sirloin | garlic | mushroom | pepper corns | evoo baked beans | fingerling potatoes. 60

#### GRILLED PRIME RIBEYE STEAK {GF}

12 oz bone-in | tarragon butter | asparagus hollandaise fingerling potatoes | gypsy peppers. 71

#### PRIME RIB OF BEEF & YORKSHIRE PUDDING {GF}

twice baked potato | vegetables | horseradish | au jus. 69

#### OSSO BUCCO ALLA MILANESE | SAFFRON RISOTTO {GF}

veal shank | onions | tomatoes | garlic | herbs | cream butter | evoo | saffron | parmigiano ggiano cheese. 71

#### CALF'S LIVER & CIPOLLINI ONIONS {GF}

pan seared | pancetta | shitake | polenta | balsamico. 53

#### RACK OF LAMB & TURKISH APRICOT RICE SKILLET {GF}

garlic & herb marinated | baby vegetables | turmeric | seven spice extra virgin olive oil | apricot, almond & raisin basmati rice. 70

#### BABY BACK RIBS {GF}

hash brown | bbq beans | gilled corn | roasted vegetables. 49

#### GRILLED PORK CHOP WITH BAKED APPLE {GF}

thyme | baked sweet potato | roasted vegetables | apple sauce. 52

### CHEF'S SIGNATURES

**BASMATI RICE WITH YOGURT TAHDIG CHOICES:** saffron | sour cherry | dill & fava bean | apricot, almond Baharat

**KABOB COMBINATION "SOLTANI" {GF}** | filet mignon kabob barg and koubideh | blistered tomato cucumber yogurt relish | peppers & onions | basmati rice. 81

#### BRAISED EGGPLANT BEEF STEW "GHEIMEH" {GF}

Japanese eggplant | sirloin beef | yellow split peas Onion | tomatoes | turmeric | shoestring potatoes saffron basmati rice with tahdig. 50

#### SHORT RIB HERB STEW "GHORMEH SABZI" {GF}

fenugreek | spinach | cilantro | shallots | parsley red kidney beans | saffron basmati rice with tahdig. 50

#### BRAISED LAMB SHANK {GF}

turmeric | onion | tomatoes | cinnamon |sour cherries extra virgin olive oil | fava beans basmati rice with tahdig. 53

#### "KOUBIDEH" GROUND BEEF OR CHICKEN {GF}

two charbroiled skewers | onion | sumac | saffron blistered Roma tomato | saffron basmati rice with tahdig. 47

#### FILET MIGNON KABOB "BARG" {GF}

saffron, onion & sumac marinated | tomato | peppers roasted onions | saffron basmati rice with tahdig. 71

#### GRILLED LAMB LOIN CHOPS & FIGS KABOB {GF}

rosemary skewered | mint garlic butter | roasted vegetables choice of basmati rice with tahdig. 57



## DESSERT

HOST SELECTS **TWO OR MORE**, FOR THE GUESTS TO SELECT **ONE** FROM A PERSONALIZED LIMITED MENU  
INCLUDES WITH 3 OR 4-COURSE ENTRÉE PRICE

### HOME MADE DELIGHTS

#### CHOCOLATE CROISSANT BREAD PUDDING

*baked croissants | chocolate | crème anglaise | whiskey sauce*

#### TIRAMISU

*ladyfingers | mascarpone cheese | cocoa | frangelico | whipped cream*

#### CRÈME BRULEE

*a traditional favorite | brown sugar caramelized*

#### NEW YORK CHEESECAKE

*graham cracker crust | strawberry sauce | whipped cream*

#### FRENCH MACAROONS

*\$4 more per person | Pistachio | coffee | cherry*

#### CHOCOLATE TUXEDO CAKE

*white and dark chocolate | cream cheese | caramel | vanilla*

#### SAFFRON RICE PUDDING | CRÈME ANGLAISE {GF}

*cardamom | cinnamon | sugar | rose water | pistachio | almond*

#### BAKED BERRY COBBLER

*pie crust crumble | assorted berry puree | vanilla ice cream*

#### BOBBY'S GLUTEN FREE | DAIRY FREE CHOCOLATE CAKE {GF}

*\$4 more per person | raspberry coulis | crushed pistachio*

#### FRESHLY BAKED CHOCOLATE CHIP COOKIES

*white and dark chocolate cookies*

#### GREEK CLOVER HONEY BAKLAVA

*walnut | pistachio | cinnamon | cardamom | butter | rose water*

#### NO-BAKE DATE CAKE "RANGINAK" {V}

*stuffed Medjool dates | walnut | pistachio | extra virgin olive oil | cinnamon | cardamom | caramelized butter roux. +\$2 per person*

### INDIVIDUAL FRENCH PASTRIES

\$4 More per person

#### FRESH FRUITS AND BERRY TART

*strawberries | kiwi | raspberry | mandarin orange  
Pineapple | crème anglaise*

#### FRENCH APPLE INDIVIDUAL TART

*Granny smith apple | fuji apple | crème anglaise*

#### INDIVIDUAL ASSORTED FLAVORED CAKES



### FRENCH PASTRIES CAKES

#### WARM OLD FASHION PECAN TART | +\$2 per person

*With vanilla ice cream*

#### DOUBLE CHOCOLATE BROWNIE

*Chocolate cream | chocolate cake | chocolate icing*

#### CARMEL TRES LECHES CAKE

*fresh berries | coconut flakes*

#### CARROT CAKE

*Carrot | walnuts | cream | icing*

#### GERMAN CHOCOLATE CAKE

*Chocolate cake | walnuts | cream icing*

#### CHOCOLATE MOUSSE RASPBERRY CAKE

*Chocolate cake | chocolate cream icing | raspberry filling*

#### STRAWBERRY WHITE CAKE

*white cake | fresh strawberries | fresh cream icing*

#### ASSORTED FRENCH COOKIES & PETIT FURS

*+\$4 more per person*

### FROZEN DELIGHTS

#### SHALEX ITALIAN SPUMONI {GF} +\$2 per person

*pistachio | cherry amaretto | chocolate hazelnut*

#### PERSIAN ICE CREAM {GF} +\$2 per person

*saffron | rose water | mascarpone cream | pistachio*

#### ITALIAN FRUIT ICE | VANILLA ICE CREAM {GF}

*mixed berries | banana | watermelon | pineapple | kiwi*

#### PINEAPPLE COCONUT OR COFFEE GELATO {GF}

*+\$2 per person | raspberry coulis | fresh berries*

#### ICE CREAM {GF}

*vanilla | chocolate | strawberry | pistachio | black cherry*

#### THREE SORBET {GF}

*pomegranate | mandarin orange  
sour cherry rice noodle "Faloodeh"*

#### DATE ICE CREAM {GFV}

*tahini | coconut milk | molasses*



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