



STARTER

HOST TO SELECT ONE OR MORE FOR ALA CARTE | THREE AS 4TH - COURSE SERVED FAMILY STYLE | \$16pp

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 {GFV}

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

BAKED ARTICHOKE JALAPENO DIP

*creamy artichoke | parmesan
white cheddar | tortilla chips. 16*

GRILLED ARTICHOKE {GFV}

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

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 {GF}

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

SICILIAN ARANCINI & FIGS

*Prosciutto de parma | gorgonzola cheese
balsamic figs glaze | marinara sauce. 15*

BAKED ARTICHOKE & JALAPENO DIP

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

CHICKEN TENDERS {GF}

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

BEEF OR CHICKEN "KOTLET"

*Ground beef or chicken | turmeric | potatoes | eggs
tomatoes | cucumber yogurt | kosher pickle
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 | Gheimh. 19



V Vegan with modifications | GF Gluten Free with modifications



THREE OR FOUR-COURSE PLATED CHOICES

SERVED WITH *French Baguette | Olive Tapenade | evoo | Balsamic Vinegar | Butter*

HOST SELECTS **TWO OR MORE**, FOR THE GUESTS TO SELECT **ONE** FROM A PERSONALIZED LIMITED MENU
INCLUDES WITH THE 3 OR 4-COURSE 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. +\$2*



SIDE SALAD

MARKET GRILLED ROMAINE {GF}

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

CAESAR SALAD {GF}

*caesar dressing | romaine hearts
ciabatta garlic croutons | shaved parmesan*

MEDITERRANEAN GARDEN {GF}

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

THE WEDGE {GF}

*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 {GFV}

*steamed quinoa | scallions | tomato | mint
grilled dates | 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 {GFV}

*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 {GFV}

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

BUTTER LETTUCE AND GOAT CHEESE {GF}

strawberries | candied walnuts | poppyseeds dressing. +\$2

V Vegan with modifications | GF Gluten Free with modifications

++ 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 *French Baguette | Olive Tapenade | evoo | Balsamic Vinegar | Butter*

ARTISAN SANDWICH

HOST SELECTS TWO OR MORE, FOR THE GUESTS TO SELECT ONE FROM A PERSONALIZED LIMITED MENU
SERVED WITH SOUP OR SALAD AND DESSERT
AND WITH FRENCH FRIES, CHIPS, VEGETABLES, BASMATI RICE OR COTTAGE CHEESE

GRILLED REUBEN

corned beef | sauerkraut | Swiss cheese | smoked gouda | 1000 islands | marbled rye bread. 41

BLACKENED CHICKEN FILET ON TOASTED CIABATTA

mild cajun spices | lettuce | tomato | avocado | basil mayo | pepper jack cheese | onion straws. 40

ROASTED TURKEY ON FOCACCIA {GF}

avocado | bacon | Swiss cheese | butter lettuce | red onion | whole grain mustard sage aioli. 40

FALAFEL BURGER ON BRIOCHE {v}

*garbanzo bean patty | herbs | garlic | tomato | Swiss cheese
Lettuce | red onion | hummus | cucumber mint yogurt. 39*

CHICKEN & LIEGE BELGIAN WAFFLE

grilled onion | bacon | maple-bourbon-butter. 41 + two Eggs +\$5

CALIFORNIA BURGER ON BRIOCHE

*angus sirloin | cheddar cheese | avocado | lettuce
grilled red onions | tomato | thousand island dressing. 39*

VALENCIA CLUB {GF}

*deli sliced turkey | bacon | tomato | mayo | Swiss cheese
CHOICE OF: white, wheat, sourdough, rye or multi grain toast. 39*

PHILLY STEAK

*shaved top sirloin | grilled onions | peppers | mushrooms
pepper jack cheese | french roll | whole grain mustard aioli. 43*

SALMON BURGER {GF}

*herbed chopped salmon | tomato | alfalfa sprouts | avocado
Garlic | roasted pepper | tarragon aioli | toasted brioche. 45*

FISH TACO

*beer battered cod | cilantro | tomatillo salsa | garlic
napa cabbage | cilantro crema | basmati rice | pico de gallo. 41*

PRIME RIB FRENCH DIP {GF}

cremini mushrooms | crisp straw onions | french roll | creamed horseradish | rosemary jus. 42

SHRIMP OR OYSTERS PO'BOY {GF}

*buttermilk soaked | creole seasoning | miss dixie's remoulade | green onions
shredded romaine | heirloom tomatoes | pickles | toasted garlic French roll. 49*

MORE SANDWICHES AVAILABLE UPON REQUEST



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THREE OR FOUR-COURSE PLATED CHOICES

SERVED WITH French Baguette | Olive Tapenade | evoo | Balsamic Vinegar | Butter

ENTRÉE

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

TWO COURSE SALAD ENTRÉE

VALENCIA BBQ CHICKEN BREAST {GF}

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

MARKET GRILLED ROMAINE {GFV}

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

CAJUN FARFALLE CHICKEN PASTA SALAD {V}

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

GRILLED TOP SIRLOIN COULOTTE STEAK AND BEET {GF}

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

THE BISTRO CHOPPED {GF}

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



CHICKEN

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
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 | roasted peppers & onions | lavosh
fava beans basmati rice with tahdig | tomato | hummus. 51

SKILLET CHICKEN CACCIATORE {GF}

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

BAKED SAFFRON RICE & CHICKEN "TAHCHIN" {GF}

chicken breast & thighs | yogurt | turmeric | barberries
almond | evoo | aged basmati rice with tahdig
cucumber yogurt sauce. 51

COMBINATION

FILET MIGNON WITH LOBSTER TAIL {GF} market price

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 {GF}

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

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 BREAD

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

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

THE ULTIMATE BAKED ITALIAN

SAUSAGE PAPPARDELLE PASTA {GF}

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

BAKED CHICKEN LASAGNA

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

SALMON FLORENTINE {GF}

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

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

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 {GF}

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

SICILIAN SPAGHETTI {GFV}

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

FETTUCCHINE ALFREDO {GF}

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

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

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

SPICY SANTA FE ROASTED SHRIMP LINGUINI {GF}

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

LASAGNA

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

LINGUINE SEAFOOD & CHICKEN COLLAGE {GF}

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

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 | rosemary. 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 MEATBALLS {GF}

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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Olive Terrace Restaurant & Catering | 28261 Newhall Ranch Road | Valencia | CA 91355



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ENTRÉE

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SERVED WITH SOUP OR SALAD AND DESSERT

SEAFOOD

PERSIAN SALMON KABOB {GF}

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

ABADANI PERSIAN FISH TAGINE "GHALYEH {GF}

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

GRILLED NORWEGIAN SALMON {GF}

cucumber-dill sauce | saffron basmati rice
seasonal 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 | blistered tomato
grilled peppers & onions | saffron basmati rice & tahdig. 71

GRILLED LAMB LOIN CHOPS & FIGS KABOB {GF}

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

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



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

V Vegan with modifications | GF Gluten Free with modifications

Olive Terrace Restaurant & Catering | 28261 Newhall Ranch Road | Valencia | CA 91355

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++ 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