

# Catering Menu | VALENCIA LUNCH | 100% zero trans fat

## 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 | \$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 ~ 10 | vegetable crudité ~ 14  
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. 15*

### 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. 15*

### "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. 13*

### 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. 15*

### 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

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

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

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## 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. 38

### BLACKENED CHICKEN FILET ON TOASTED CIABATTA

mild cajun spices | lettuce | tomato | avocado | basil mayo | pepper jack cheese | onion straws. 37

### ROASTED TURKEY ON FOCACCIA {GF}

avocado | bacon | Swiss cheese | butter lettuce | red onion | whole grain mustard sage aioli. 37

### FALAFEL BURGER ON BRIOCHE {v}

garbanzo bean patty | herbs | garlic | tomato | Swiss cheese  
Lettuce | red onion | hummus | cucumber mint yogurt. 38

### CHICKEN & LIEGE BELGIAN WAFFLE

grilled onion | bacon | maple-bourbon-butter. 38 + two Eggs +\$5

### CALIFORNIA BURGER ON BRIOCHE

angus sirloin | cheddar cheese | avocado | lettuce  
grilled red onions | tomato | thousand island dressing. 37

### VALENCIA CLUB {GF}

deli sliced turkey | bacon | tomato | mayo | Swiss cheese  
CHOICE OF: white, wheat, sourdough, rye or multi grain toast. 37

### PHILLY STEAK

shaved top sirloin | grilled onions | peppers | mushrooms  
pepper jack cheese | french roll | whole grain mustard aioli. 39

### SALMON BURGER {GF}

herbed chopped salmon | tomato | alfalfa sprouts | avocado  
Garlic | roasted pepper | tarragon aioli | toasted brioche. 42

### FISH TACO

beer battered cod | cilantro | tomatillo salsa | garlic  
napa cabbage | cilantro crema | basmati rice | pico de gallo. 37

### PRIME RIB FRENCH DIP {GF}

cremini mushrooms | crisp straw onions | french roll | creamed horseradish | rosemary jus. 39

### 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. 45

## 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. 36

#### 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. 36 WITH AHI TUNA. 46  
asparagus | tomatoes | hard boiled eggs | gold potatoes



### CHICKEN

#### CHICKEN PICATTA {GF}

sautéed chicken scaloppine | garlic | Lemon caper sauce  
roasted vegetable bouquet | choice of potato or rice. 45

#### CHICKEN MARSALA {GF}

scaloppine of chicken filet | mushrooms | garlic  
roasted vegetables | marsala wine | potato or rice. 45

#### CHICKEN SALTIMBOCCA {GF}

prosciutto di parma | sage | extra virgin olive oil  
Lemon | grilled asparagus | garlic mashed potatoes. 47

#### CLASSIC BAKED CHICKEN PARMESAN {GF}

herb breaded chicken filet | marinara sauce | parmesan cheese  
mozzarella cheese | linguini | garlic toast. 47

#### POMEGRANATE CHICKEN "FESENJAN" {GFV}

roasted walnut | pomegranate molasses | turmeric | onions  
cinnamon | extra virgin olive oil | saffron basmati rice. 44

#### CHARBROILED PERSIAN CHICKEN KABOB {GF}

marinated saffron chicken filet | rainbow Gypsy peppers | onions  
choice of basmati rice | blistered tomato | garlic hummus. 47

#### SKILLET CHICKEN CACCIATORE {GF}

Pappardelle | garlic | rosemary | onion  
sage | oregano basil | turmeric | celery  
marinara sauce | parmesan. 45

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

chicken breast & thighs | yogurt | turmeric | barberries  
Almond | extra virgin olive oil | aged basmati rice  
cucumber yogurt sauce. 42

### COMBINATION

FILET MIGNON WITH LOBSTER TAIL {GF} market price

FILET MIGNON OR LAMB RACK WITH SALMON. 79 {GF}

FILET MIGNON WITH CHICKEN PICATTA. 77 {GF}

FILET MIGNON WITH SHRIMP SCAMPI. 79 {GF}

BARG & CHICKEN KABOB. 74 {GF}

BARG & KOUBIDEH. 68 {GF}

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

THREE OR FOUR-COURSE PLATED CHOICES

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. 52

### LINGUINI PESTO {GF}

basil | garlic | roasted pine nuts | evoo  
herbs parmesan cheese. 42

### LINGUINI VONGOLE {GF}

clams in shell | chop clams | garlic | shallots | herbs  
evoo | white wine | fish vellouté | parmesan. 45

### THE ULTIMATE BAKED ITALIAN

#### SAUSAGE PAPPARDELLE PASTA {GF}

evoo | onion | bell pepper | pepperoni | garlic  
sun-dried tomatoes | marina | mozzarella. 47

#### BAKED CHICKEN LASAGNA

chicken breast èmincé | ricotta | parmesan | evoo  
anise seeds | mushrooms | spinach | basil | cream. 45

#### SALMON FLORENTINE {GF}

penne | Norwegian salmon | garlic | shallots  
tomatoes | spinach | basil | brandy cream bisque. 44

#### PENNE BOLOGNAISE {GF}

ground sirloin | mushroom | parmesan  
brandy cream sauce. 46

#### LINGUINI BLACKENED SHRIMP CAPRICE {GF}

tomatoes | garlic | basil | buffalo mozzarella  
white wine cream sauce | buffalo mozzarella. 50

#### LINGUINI GARLIC FRESCA

roasted garlic | asparagus | sun-dried tomatoes  
fine herbs | baby spinach | light cream vodka sauce. 43

#### 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. 45



### SICILIAN SPAGHETTI {GFV}

eggplant | roasted cherry tomatoes  
roasted garlic | evoo | parmesan cheese. 45

### FETTUCCINE ALFREDO {GF}

garlic | cream | evoo | fennel seeds | mushroom  
EVOO | Italian parsley | parmesan cheese. 42

### CHICKEN CHIPOTLE {GF}

penne | peppers | onions | garlic  
white wine | roasted chipotle sauce. 44

### BORRACHO TEQUILLA CHICKEN {GF}

penne | artichokes | sun-dried tomatoes  
sautéed garlic | cilantro-tequila sauce. 44

### RAVIOLI DEL SOL

butternut squash ravioli | brown butter | manchego  
crispy sage | arugula | truffle oil | balsamico. 44

### SPICY SANTA FE ROASTED SHRIMP LINGUINI {GF}

roasted corn | garlic | tomatoes | green onions | cilantro  
bell peppers | evoo | herbs | jalapeño cream sauce. 50

### LASAGNA

pasta sheets | ground sirloin sauce | herbed ricotta  
Italian sausage | mozzarella | parmesan | marinara. 45

### LINGUINE SEAFOOD & CHICKEN COLLAGE {GF}

evoo | clams | shrimp | calamari | mussels | roasted garlic  
bell pepper | basil | white wine cream sauce. 57

### FETTUCCINE SHRIMP SCAMPI {GF}

garlic | lemon | butter | white wine | tomatoes  
onions | parsley | lemon juice | evoo | garlic toast. 51

### CATALUÑA STYLE SQUID INK FIDEUA {GF}

Shrimp | squid | clams | mussels | fideo "vermicelli"  
onion | red pepper | garlic | white wine | aioli. 53

## 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. 40

### BAKED ORGANIC EGGPLANT PARMESAN {GFV}

herbed crusted | marinara sauce | roasted garlic  
mozzarella cheese | linguini pasta. 45

### SPAGHETTI SQUASH & TURKEY MEATBALLS {GF}

mushroom medley | extra virgin olive oil | onion  
spinach | garlic oregano | parmesan cheese. 41

### ZOODLES CAPRESE PASTA {GFV}

zucchini strands | roasted tomatoes | fresh mozzarella  
roasted garlic | asparagus | basil | extra virgin olive oil. 40

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

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### SEAFOOD

#### PERSIAN SALMON KABOB {GF}

cumin | coriander | garlic | turmeric | lemon | evo oil to-mato | peppers | tzatziki | dill fava beans basmati rice. 49

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

mahi mahi filet | garlic | onion | tamarind | turmeric saffron | cilantro | fenugreek | evo oil | basmati rice. 51

#### GRILLED NORWEGIAN SALMON {GF}

cucumber-dill sauce | saffron basmati rice  
seasonal vegetables. 50

#### FISH AND CHIPS

beer-battered cod | basil fries  
malt vinegar | tarragon caper rémoulade. 35

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

wilted kale | ribbon vegetables  
lentil wild rice | chimichurri sauce. 55

#### 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. 50

#### SWORDFISH SICILIANO {GF}

lightly coated with breadcrumbs | basil | garlic | evo oil  
lemon | roasted vegetables | lentil rice. 55

#### ROASTED WHOLE MEDITERRANEAN BRANZINO {GF}

rosemary & garlic stuffed | evoo | cherry tomato. 51

### LAMB | PORK

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

rosemary skewered | mint garlic butter | roasted vegetables  
choice of basmati rice. 51

#### BRAISED LAMB SHANK {GF}

turmeric | onion | tomatoes | cinnamon | sour cherries  
extra virgin olive oil | basmati rice. 51

#### 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. 52

#### BABY BACK RIBS {GF}

hash brown casserole | bbq beans | gilled corn  
roasted vegetables. 47

### BEEF

#### BRAISED SHORT RIBS {GF}

caramelized onions | roasted vegetables | red wine reduction  
garlic mashed potatoes or choice of basmati rice. 53

#### BEEF STROGANOFF {GF}

beef tenderloin | sautéed sweet onions | mushrooms | fettuccine  
brown crème fraîche sauce | shoestrings crisp potatoes. 50

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

lentil parmesan wild rice | whole grain mustard  
port wine | sauce | roasted vegetables. 55

#### FILET MIGNON {GF}

8 oz tenderloin of beef | roasted garlic  
roasted vegetables | béarnaise sauce  
choice of potato or basmati rice. 63

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

two charbroiled skewers | onion | sumac | saffron  
blistered Roma tomato | saffron basmati rice. 45

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

Japanese eggplant | sirloin beef | yellow split peas  
Onion | tomatoes | turmeric | shoestring potatoes  
saffron basmati rice. 44

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

fenugreek | spinach | cilantro | shallots | parsley  
red kidney beans | saffron basmati rice. 44

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

saffron, onion & sumac marinated | blistered tomato  
grilled sweet peppers & onions | saffron basmati rice. 65

#### KABOB COMBINATION "SOLTANI" {GF}

filet mignon kabob barg and koubideh | blistered tomato  
cucumber yogurt relish | peppers & onions | basmati rice. 73

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

top sirloin coulotte | garlic | mushroom | pepper corns extra  
virgin olive oil | baked beans | fingerling potatoes. 58

#### GRILLED PRIME RIBEYE STEAK {GF}

12 oz bone-in | tarragon butter | asparagus hollandaise  
fingerling potatoes | gypsy peppers. 65

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

twice baked potato | roasted vegetables  
creamed horseradish | au jus. 63

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

veal shank | carrots | onions | tomatoes | garlic | herbs  
arborio rice | cream | butter | extra virgin olive oil | saffron  
parmigiano-reggiano cheese. 65

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

pan seared | crispy pancetta | shitake mushrooms  
creamy polenta | fig balsamic glaze. 48







## 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 &amp; 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

CASH SAVING OPTION: 2.75% cc processing fee will be added when using credit card as payment

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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