

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

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

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.

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. 40

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. 39

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. 39 + 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. 44

FISH TACO

beer battered cod | cilantro | tomatillo salsa | garlic
napa cabbage | cilantro crema | basmati rice | pico de gallo. 39

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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ENTRÉE

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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. 49

CHICKEN MARSALA {GF}

scaloppine of chicken filet | mushrooms | garlic
roasted vegetables | marsala wine | potato or rice. 49

CHICKEN SALTIMBOCCA {GF}

prosciutto di parma | sage | extra virgin olive oil
Lemon | grilled asparagus | garlic mashed potatoes. 52

CLASSIC BAKED CHICKEN PARMESAN {GF}

herb breaded chicken filet | marinara sauce | parmesan cheese
mozzarella cheese | linguini | garlic toast. 49

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. 49

SKILLET CHICKEN CACCIATORE {GF}

Pappardelle | garlic | rosemary | onion
sage | oregano basil | turmeric | celery
marinara sauce | parmesan. 48

CRISPY BAKED SAFFRON RICE & CHICKEN {GF}

chicken breast & thighs | yogurt | turmeric | barberries
Almond | extra virgin olive oil | aged basmati rice
cucumber yogurt sauce. 48

COMBINATION

FILET MIGNON WITH LOBSTER TAIL {GF} market price

FILET MIGNON OR LAMB RACK WITH SALMON. 77 {GF}

FILET MIGNON WITH CHICKEN PICATTA. 75 {GF}

FILET MIGNON WITH SHRIMP SCAMPI. 79 {GF}

BARG & CHICKEN KABOB. 72 {GF}

BARG & KOUBIDEH. 69 {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. 54

LINGUINI PESTO {GF}

basil | garlic | roasted pine nuts | evoo
herbs parmesan cheese. 43

LINGUINI VONGOLE {GF}

clams in shell | chop clams | garlic | shallots | herbs
evoo | white wine | fish vellouté | parmesan. 55

THE ULTIMATE BAKED ITALIAN

SAUSAGE PAPPARDELLE PASTA {GF}

evoo | onion | bell pepper | pepperoni | garlic
sun-dried tomatoes | marina | mozzarella. 48

BAKED CHICKEN LASAGNA

chicken breast èmincé | ricotta | parmesan | evoo
anise seeds | mushrooms | spinach | basil | cream. 48

SALMON FLORENTINE {GF}

penne | Norwegian salmon | garlic | shallots
tomatoes | spinach | basil | brandy cream bisque. 48

PENNE BOLOGNAISE {GF}

ground sirloin | mushroom | parmesan
brandy cream sauce. 48

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. 45

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

FETTUCCINE 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. 45

BORRACHO TEQUILLA CHICKEN {GF}

penne | artichokes | sun-dried tomatoes
sautéed garlic | cilantro-tequila sauce. 45

RAVIOLI DEL SOL

butternut squash ravioli | brown butter | manchego
crispy sage | arugula | truffle oil | balsamico. 48

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. 48

LINGUINE SEAFOOD & CHICKEN COLLAGE {GF}

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

FETTUCCINE 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. 59

GRILLED ORGANIC TEMPEH {GFV}

marinated gluten free tempeh | lentils with sweet potato
coconut milk & onions | wild rice | kale. 44

BAKED ORGANIC EGGPLANT PARMESAN {GFV}

herbed crusted | marinara sauce | roasted garlic
mozzarella cheese | linguini pasta. 48

SPAGHETTI SQUASH & TURKEY MEATBALLS {GF}

mushroom medley | extra virgin olive oil | onion
spinach | garlic oregano | parmesan cheese. 45

ZOODLES CAPRESE PASTA {GFV}

zucchini strands | roasted tomatoes | fresh mozzarella
roasted garlic | asparagus | basil | extra virgin olive oil. 49

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

THREE OR FOUR-COURSE PLATED CHOICES

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

ENTRÉE

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SEAFOOD

PERSIAN SALMON KABOB {GF}

cumin | coriander | garlic | turmeric | lemon | peppers | evoo
roasted tomato | tzatziki | dill fava beans basmati rice. 51

ABADANI PERSIAN FISH TAGINE "GHALYEH" {GF}

mahi mahi filet | garlic | onion | tamarind | turmeric
saffron | cilantro | fenugreek | evoo | basmati rice. 58

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. 38

HERB-CRUSTED SEA BASS {GF}

wilted kale | ribbon vegetables
lentil wild rice | chimichurri sauce. 65

CIOPPINO {GF}

fresh clams | shrimp | calamari | assorted fish
mussels | hearty aromatic herbed tomato fish broth. 55

SESAME-CRUSTED AHI TUNA {GF}

seasoned sashimi grade filet | seared rare | seaweed salad
roasted vegetables | orange-jalapeño sauce. 59

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. 54

LAMB | PORK

GRILLED LAMB LOIN CHOPS & FIGS KABOB {GF}

rosemary skewered | mint garlic butter | roasted vegetables
choice of basmati rice. 55

BRAISED LAMB SHANK {GF}

turmeric | onion | tomatoes | cinnamon | sour cherries
extra virgin olive oil | basmati rice. 55

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. 69

BABY BACK RIBS {GF}

hash brown casserole | bbq beans | gilled corn
roasted vegetables. 52

BEEF

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. 59

TOP SIRLOIN COULOTTE STEAK PORTO {GF}

lentil parmesan wild rice | whole grain mustard
port wine | sauce | roasted vegetables. 69

FILET MIGNON {GF}

8 oz tenderloin of beef | roasted garlic
roasted vegetables | béarnaise sauce
choice of potato or basmati rice. 75

"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. 52

SHORT RIB HERB STEW "GHORMEH SABZI" {GF}

fenugreek | spinach | cilantro | shallots | parsley
red kidney beans | saffron basmati rice. 52

FILET MIGNON KABOB "BARG" {GF}

saffron, onion & sumac marinated | blistered tomato
grilled sweet peppers & onions | saffron basmati rice. 75

KABOB COMBINATION "SOLTANI" {GF}

filet mignon kabob barg and koubideh | blistered tomato
cucumber yogurt relish | peppers & onions | basmati rice. 79

JACK DANIEL'S SIZZLING STEAK {GF}

top sirloin coulotte | garlic | mushroom | pepper corns extra
virgin olive oil | baked beans | fingerling potatoes. 69

GRILLED PRIME RIBEYE STEAK {GF}

12 oz bone-in | tarragon butter | asparagus hollandaise
fingerling potatoes | gypsy peppers. 75

PRIME RIB OF BEEF & YORKSHIRE PUDDING {GF}

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

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. 75

CALF'S LIVER & CIPOLLINI ONIONS {GF}

pan seared | crispy pancetta | shitake mushrooms
creamy polenta | fig balsamic glaze. 55





DESSERT

HOST SELECTS **TWO OR MORE**, FOR THE GUESTS TO SELECT **ONE** FROM A PERSONALIZED LIMITED MENU
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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

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