

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

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. 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 {GVF}

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

BAKED ARTICHOKE SPINACH DIP {GF}

creamy artichoke | parmesan
white cheddar | tortilla chips. 15

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

GRILLED ARTICHOKE {GF}

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

OLIVES ALMENDRAS {GFV}

marinated assorted olives | herbs | toasted almonds. 13

DELICAS {GF}

baked stuffed dates | bacon | caramelized walnuts | blue cheese. 14

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. 15

SICILIAN ARANCINI & FIGS

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

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

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

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 MENU
SERVED WITH SOUP OR SALAD AND DESSERT

TWO COURSE SALAD ENTRÉE

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. 39

CAJUN FARFALLE CHICKEN PASTA SALAD

extra virgin olive oil | red onions | celery | olives
green peas | bell pepper | cajun ranch. 29

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

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 . 48

COMBINATION ENTRÉES

FILET MIGNON WITH LOBSTER TAIL. market price {GF}

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

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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 émincé | ricotta | parmesan | evoo
anise seeds | mushrooms | spinach | basil | cream. 48

THE ULTIMATE BAKED ITALIAN

SAUSAGE PAPPARDELLE PASTA {GF}

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

SALMON FLORENTINE {GF}

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

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

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 {GF}

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

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

LINGUINE SEAFOOD & CHICKEN COLLAGES {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. 48

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 {V}

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

SPICY SANTA FE ROASTED SHRIMP LINGUINI

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

FETTUCCINE 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

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. 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 MEATBALL {GFV}

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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SERVED WITH SOUP OR SALAD AND DESSERT



SEAFOOD

CIOPPINO {GF}

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

PERSIAN SALMON KABOB {GF}

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

SWORDFISH SICILIANO

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

ABADANI FISH TAGINE "GHALYEH MAHI" {GF}

mahi mahi filet | garlic | onion | tamarind | turmeric
Saffron | cilantro | fenugreek | evo oil | basmati rice. 58

GRILLED NORWEGIAN SALMON {GF}

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

HERB-CRUSTED SEA BASS {GF}

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

SESAME-CRUSTED AHI TUNA {GF}

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

ROASTED WHOLE BRANZINO {GF}

rosemary & garlic stuffed | extra virgin olive oil | cherry
tomato | kalamata potatoes | lemon butter sauce. 54



BEEF

FILET MIGNON {GF}

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

BRAISED SHORT RIBS {GF}

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

BEEF STROGANOFF {GF}

beef tenderloin | sweet onions | mushrooms | fettuccine
brown crème fraîche sauce | shoestrings crisp potatoes. 59

OSSO BUCCO ALLA MILANESE | SAFFRON RISOTTO {GF}

braised veal shank | carrots | onions | tomatoes | garlic | herbs
arborio rice | cream | butter | extra virgin olive oil | saffron
parmigiano-reggiano cheese. 75

TOP SIRLOIN COULOTTE STEAK PORTO {GF}

marinated grilled top sirloin steak | lentil parmesan wild rice
whole grain mustard port wine sauce | roasted vegetables. 69

BRAISED EGGPLANT BEEF STEW "GHEIMEH" {GFV}

baked Japanese eggplant | sirloin beef | split yellow peas | onion
tomatoes | turmeric | shoestring crisp potatoes | basmati rice. 52

SHORT RIB HERB STEW "GHORMEH SABZI" {GFV}

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

KOUBIDEH "GROUND BEEF OR CHICKEN KABOB" {GF}

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

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

ROASTED PRIME RIB & YORKSHIRE PUDDING

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

CALF'S LIVER & CIPOLLINI ONIONS {GF}

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

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

GRILLED LAMB KABOB "SHASHLIK" {GF}

whole grain mustard and kefir marinated | mint garlic butter
sweet bell peppers | cherry tomatoes | saffron basmati rice. 58

RACK OF LAMB & TURKISH APRICOT RICE SKILLET {GF}

garlic & herb marinated | baby vegetables | turmeric
seven spice | evoo | apricot, almond & raisin basmati rice. 69

GRILLED PORK CHOP {GF}

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

BABY BACK RIBS {GF}

hash brown casserole | bbq beans | grilled corn | vegetables. 52

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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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