Please allow 12 hours preparation time on most and 24 hours for baked or casserole menu items





100% zero trans fat menu

APPETIZER

Half Pan (Serves 8-12) Full Pan (Serves 16-24))

Certified Kosher and Halal Choices are Available with Special Pricing

COLD

Cheese, Olive, Fig, Walnut & Crostini (GF)

Half. 125 | Full, 250 | Choice of 4 Cheeses: smoked gouda pepper jack | gorgonzola | goat robiano | white cheddar Manchego | French feta)

With Italian Charcuterie Meats {GF}

Half. 175 | Full. 350 | prosciutto de Parma | salami capicola | kapris berries

Grilled Balsamic Vegetable Medley (GFV)

Half. 84 | Full. 168 | grilled seasonal vegetables extra virgin olive oil | balsamic reduction

Garden Vegetable Bouquet And Dip {GFV}

Half. 69 | Full. 135 | celery | carrots | cauliflower broccoli | cherry tomatoes | bell peppers ranch dip | salsa fresca

Mediterranean Shrimp Cocktail {GF}

Half. 110 | Full. 220 | tomatoes | scallions

Capers | lemon | evo oil | white wine | feta cheese

Watermelon Basil Cubes {GF}

Half. 105 | Full. 210pistachio | arugula | feta cherry tomatoes | lime vinaigrette | balsamic reduction

Fresh Cut and Whole Fruits Medley in Season (GFV)

Half. 89 | Full. 178 | melons | grapes | berries | pineapple stone fruits | Greek yogurt

Bistro Caprese {GF} Half. 85 | Full 170

tomato | mozzarella di bufala | bruschetta | pine nut pesto

Hummus Dip {GFV} Half. 66 | Full. 122

pureed garbanzo beans | sesame seed tahini paste | spices lemon juice | extra virgin olive oil | green garlic | pita bread

Rustic Baguette Bruschetta {GFV} Half. 80 | Full. 160 gorgonzola cheese | tomatoes | garlic | basil | balsamic reduction Italian herbs | extra virgin olive oil

Olives Almendras {GFV} Half. 70 | Full. 140 marinated assorted olives | herbs | toasted almonds

Grilled Asparagus {GFV} Half. 95 | Full. 190 lemon blue cheese persillade | black pepper candied bacon

Shallots and Yogurt Dip "Mast-O-Musir" {GF}

Half. 66 | Full. 122 | Persian shallots | mint rose petals | pita toasts chips extra virgin olive oil pomegranate seeds

HOT

Crabmeat Stuffed Mushrooms. Half. 95 | Full. 190 garlic | onion | panko bread crumb | butter | smoked gouda

Salmon Cake {GF} Half. 95 | Full. 190

jalapeño avocado puree | citrus slaw | roasted corn | poblano chili

Fried Hush Puppies and Jalapeño {GFV} Half. 65 | Full. 125 beer-battered cornmeal | white corn | vidalia onions flour | garlic creamy sriracha dipping sauce

Monterey Bay Tempura Calamari {GFV} Half. 85 | Full. 170 | lemon | chili flake | garlic | cocktail sauce

Artichoke Spinach Dip {GF} Half. 85 | Full. 190 artichoke | spinach | parmesan cheese | tri color tortilla chips

Eggplant and Garlic Dip {GF} | Half. 75 | Full. 150 extra virgin olive oil | whey | crisp onion | mint aioli | lavosh bread

Delicas {GF} Half. 80 | Full. 160
baked stuffed dates | bacon wrapped | caramelized walnuts
blue cheese

Chicken Tenders {GF} Half. 70 | Full. 135 crisp chicken tender | parmesan cheese | carrot sticks | ranch or BBQ sauce

Spicy Buffalo Chicken Wings {GF} Half. 70 | Full. 135 Breaded fried wings | herbed ranch dip | carrot & celery sticks

Spanish Meat Balls "ALBÓNDIGAS EN SALSA" {GF}
Half. 70 | Full. 135 | beef | pork | garlic | onion | leak | white wine

Inspired Mussels In Saffron Broth {GF} Half. 105 | **Full.** 205 extra virgin olive oil | roasted garlic | chick peas | oregano | baguette

Falafel {GFV} Half. 72 | Full. 135 crispy chick peas patty | herbs | shallot cucumber yogurt dip

Spanish Cioppino & Baguette {GF} Half. 105 | Full. 200 fresh clams | shrimp | calamari | assorted fish mussels | hearty aromatic herbed tomato fish broth.

Ground Beef or Chicken "Kotlet" | Half. 75 | **Full.** 145 turmeric | potatoes | eggs | pickle | parsley | tomatoes cucumber yogurt sauce | Russian mustard | lavosh or pitta bread

Baked Oysters Bienville | Half. 95 | Full. 185 scallions | onions | garlic | mushrooms | shrimp | lemon butter | white wine| panko | evoo | parmesan cheese

DAVE CHASEN'S BASTARD CHILI {GF} Half. 75 | Full. 175 angus beef | pork | onions | tomatoes | pinto beans | peppers spices | extra virgin olive oil

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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SLIDERS | PIZZETTES | SMALL PLATES

Half Pan (Serves 8-12) Full Pan (Serves 16-24)

FIGS, PROSCIUTTO & SALAMI FLATBREAD

Half Pan ~ 95 | Full Pan ~ 190 evio oil | mozzarella | roasted garlic mozzarella cheese goa cheese | arugula fig balsamic reduction

ARTISAN CAPRESE PIZZETTE

Half Pan ~ 95 | Full Pan ~ 185 oven roasted tomatoes | basil | marinara sauce garlic | extra virgin olive oil | Mozzarella di bufala

BBQ CHICKEN PIZZETTE

Half Pan ~ 95 | Full Pan ~ 185 Chicken breast | red onion | garlic | tomatoes bbg sauce | cilantro | mozzarella cheese

SAUSAGE MUSHROOMS PIZZETTE

Half Pan ~ 95 | Full Pan ~ 185 chorizo sausage | mushroom | roasted garlic Marinara sauce | mozzarella cheese

GRILLED GARDEN VEGETABLE PIZZETTE

Half Pan ~ 95 | Full Pan ~ 185 grilled zucchini | pepper | squash | mushroom Estra virgin olive oil | balsamic vinegar

AHI TUNA POKE {GF}

Half Pan ~ 85 | Full Pan ~ 165 pineapple ponzu | seaweed salad crispy wonton

SPANISH CIOPPINO & TOASTED BAGUETTES {GF}

Half Pan ~ 105 | Full Pan ~ 200 mussels | clams | shrimp | calamari saffron rice | chorizo

PERSIAN CHICKEN MINI KABOBS {GF}

Half Pan ~ 105 | Full Pan ~ 200 Onions | garlic | saffron | peppers hummus | lavosh

"KOUBIDEH" BEEF OR CHICKEN BITES {GF}

Half Pan ~ 85 | Full Pan ~ 165 onion | sumac | saffron | peppers | tzatziki | lavosh

BARCELONA SLIDER ON BRIOCHE

Half Pan ~ 75 | Full Pan ~ 145 chorizo & ground beef burger | manchego cheese spicy mayo | chips

STUDIO CHEESE BURGER SLIDERS ON PRETZEL BUN

Half Pan ~ 75 | Full Pan ~ 145 angus beef | pepper jack cheese | red onion | arugula spicy mayo | sweet potato fries

BRAISED SHORT RIB SLIDERS ON BRIOCHE

Half Pan ~ 95 | Full Pan ~ 185 angus beef | swiss cheese | grilled onions | chips

FALAFEL SLIDERS ON PRETZEL BUN

Half Pan ~ 70 | Full Pan ~ 135 falafel patty | tomato | garlic | onion | hummus cucumber mint yogurt

VALENCIA CHICKEN SLIDERS

Half Pan ~ 75 | Full Pan ~ 145 chicken filet | avocado | pepper jack cheese shoestring fried onion | pesto mayo pretzel bun | chips

BUFFALO CHICKEN SLIDERS ON TOASTED BRIOCHE

Half Pan ~ 75 | Full Pan ~ 145 chicken tenders | panko bread crumb | garlic buffalo mild sauce | celery leaves blue cheese dressing | chips

BAJA FISH SLIDERS

Half Pan ~ 90 | Full Pan ~ 175 salmon cake | garlic | serrano chilies cilantro | paprika tropical slaw | tarragon tartar sauce toasted brioche | fries

MUSHROOMS QUESADILLA

Half Pan ~ 66 | Full Pan ~ 132 cilantro | mozzarella | pico de gallo | sour cream

V Vegan with modifications | **GF** Gluten Free with modifications <u>CASH SAVING OPTION:</u> 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

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SOUP

Half Pan (Serves 8-12) Full Pan (Serves 16-24)

Soup of the day {GFV} | Half. 45 | Full. 90 Italian Wedding | Cream of Mushrooms | Cream of Carrots

Albóndigas | Chicken Tortilla | Potato Leek | Lentil | Split Peas

Roasted Butternut Squash Soup (GFV)

Half. 70 | Full. 140 | herbs | garlic | shallot | ginger coconut cream | olive oil

Tomato Basil Bisque {GF} Plum tomatoes | basil garlic | cream | Half. 50 | Full. 100

Clam Chowder clams | potatoes | herbs | onion Cream | Half. 50 | Full. 100

French Onion Soup Gratinée

Half Pan ~ 70 | **Full Pan** ~ 140

Sweet onion | beef stock | French banquette toast | sherry swiss cheese | mozzarella cheese

The Perfect Chilled Apple Vichyssoise

Half Pan ~ 66 | **Full Pan** ~ 122

potatoes | leak | apple | olive oil | cream | curry | chicken stock

Green Gazpacho

Half Pan ~ 66 | Full Pan ~ 122

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

SALAD

Half Pan (Serves 8-12) Full Pan (Serves 16-24)

Served with: French baguette | olive tapenade | sweet butter | virgin olive oil | aged balsamic vinegar Add: Chicken Half. 40 | Full. 80 Shrimp | Salmon Half. 80 | Full. 160 Certified Kosher and Halal Meats Available with Special Pricing

Baby Iceberg Wedge {GF} Half. 70 | Full. 140 gorgonzola | red onions | bacon | tomatoes | blue cheese

The Bistro Chopped {GFV} | Half. 115 | Full. 230

chopped kale | romaine | Napa cabbage | tomato | feta garbanzo beans persian cucumber | Italian salami | radishes red onion | Greek olives garlic croutons | artichoke hearts feta vinaigrette

Mediterranean Garden (GFV) Half. 110 | Full. 220

Persian cucumber | tomatoes | red bell peppers | red onion Olives | feta cheese | minted romaine | garlic croutons Extra virgin olive oil | creamy feta vinaigrette

Honey Roasted Chicken Half. 115 | Full. 230

romaine | Napa cabbage | wonton crisps | cashews sesame seeds | mandarin oranges | candied ginger rice noodle | rice wine vinaigrette

Strawberries Fields (GFV)

Half. 100 | Full. 195 | nectarines | tomatoes walnut | gorgonzola | extra virgin olive oil poppy seed dressing

Pomegranate Harvest {GFV} Half. 110 | Full. 215 mixed chicories | roasted sweet potatoes roasted squash | roasted pumpkin seeds

Watermelon Basil (GFV) | Half. 105 | Full. 210

Pistachio | arugula | feta cheese | cherry tomatoes extra virgin olive oil | lime vinaigrette

Mixed Green Citrus (GFV) Half. 100 | Full. 195 shaved fennel | orange & grapefruit segments sunflower seeds | white balsamic vinaigrette

Mediterranean Power Spinach {GF}

Half. 120 | Full. 230 | Turkey | kale | pistachio | dates garbanzo | quinoa | Boiled eggs | pomegranate Oranges | extra virgin olive oil | blood orange vinaigrette

Market Grilled Romaine {GFV}

Half. 105 | Full. 210 | avocado | roasted corn strawberries | miso dressing

Grilled Top Sirloin Steak and Beet {GF}

Half. 135 | Full. 265 | sirloin steak | thyme roasted beets | roasted onions & tomatoes candied walnuts | gorgonzola cheese kale blend greens | tarragon vinaigrette

Caesar Salad {GFV} | Half. 95 | Full. 190 romaine hearts | Caesar dressing | ciabatta croutons shaved parmesan

Valencia BBQ Chicken {GF}

Half. 95 | **Full.** 190

chicken breast | romaine | grilled corn | black beans cheddar cheese | cherry tomatoes | red onions tortilla chips | chipotle ranch dressing

Cajun Chicken Pasta Salad

Half. 100 | Full. 195 | extra virgin olive oil celery | olives | green peas | bell pepper Cajun ranch dressing

Greek Salad {GFV} | Half. 95 | Full. 185 cucumber I tomatoes I bell peppers I red onion feta cheese | oregano balsamic vinaigrette

Chopped Shirazi Salad {GFV}

Half. 110 | Full. 210

Persian cucumber | red onions | tomatoes Pooneh mint | extra virgin olive oil lemon juice | parsley | black pepper

Cucumber Yogurt Borani {GF}

Half. 100 | **Full.** 195

Persian cucumber strands | Greek yogurt golden raisins | chopped mint | sea salt

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ARTISAN SANDWICH | Half Pan (Serves 8-12) Full Pan (Serves 16-24)

with French fries, sweet potato fries, homemade chips, vegetables, basmati rice or cottage cheese

• SUBSTITUTE WITH GLUTEN FREE ORGANIC MULTI GRAIN BREAD add: Half Pan ~ 20 Full Pan ~ 40

Certified Kosher and Halal Meats Available with Special Pricing

Combination Cold Sandwich Board

Choice of 3 sandwiches from following Half Pan ~ 95 | Full Pan ~ 185

Turkey On Focaccia | Valencia Club Caesar Wrap | Turkey Wrap

Deli Corner: Turkey, Ham or Roast Beef on your choice of bread

Create your own Sandwich Platter

Half. 195 | Full. 380 | Sliced Ham | Turkey
Roast Beef | Swiss | Cheddar | Pepper Jack | Lettuce
Tomatoes | Onions | Pickle | Black Olives | Cole Slaw
Sun-Dried Tomato Pesto Pasta Salad | Mayonnaise
Mustard | Sandwich Breads | Rolls | Homemade Potato Chips
Baked Cookies | Fudge Walnut Brownie

Deli Corner Sandwich Madly on Toasted Points

Half. 85 (cheese +12) | Full. 165 (cheese +24)

Meat Choices: Roasted Turkey | Honey Baked Ham | Roast Beef Bread Choices: White | Wheat | Sourdough | Multi Grain | Rye Cheese Choices: Swiss | Cheddar | Monterey Jack | Provolone lettuce | tomatoes | red onion | mayo | kosher pickle

Blackened Chicken Sandwich / Cajun spices

lettuce | tomato | avocado | pepper jack cheese | mayo toasted ciabatta | Half Pan ~ 95 | Full Pan ~ 190

Turkey on Focaccia | Half. 95 | Full. 190 | turkey | avocado candied bacon | Swiss cheese | lettuce | red onion | mustard aioli

Caesar Wrap | Half. 85 | Full. 165 | blackened chicken cherry tomatoes | Caesar salad | parmesan cheese balsamic glaze | tomato basil tortilla

Falafel Burger on Brioche {GFV}

Half Pan ~ 85 | Full Pan ~ 165 | garbanzo bean patty herbs | garlic | tomato | lettuce | onion hummus | Swiss cheese | cucumber mint yogurt

Turkey Wrap | Half. 85 | Full. 165 roasted turkey | pepper jack cheese | lettuce red onion | whole grain mustard sage aioli

Valencia Club {GF} | Half. 95 | Full. 190 deli sliced turkey | black pepper candied bacon Tomato | Mayo | Swiss | choice of toasted bread

Brie Cheese & Fig Panini {GF}

Turkey | arugula | bacon | granny smith apple multi grain bread | figs jam | Half. 95 | Full. 185

Grilled Reuben Sandwich {GF}

Half Pan ~ 100 | Full Pan ~ 200 corned beef | sauerkraut | Swiss cheese | smoked gouda 1000 islands dressing | butter | marbled rye bread

Combination Hot Sandwich Board Choice of 3 sandwiches from following

Half Pan ~ 100 | Full Pan ~ 195 | California Burger blackened Chicken | Terrace Burger | Philly Steak turkey on Focaccia | Salmon Burger | Falafel Burger

Ground Beef or Chicken "Kotlet" Sandwich

Half Pan ~ 85 | Full Pan ~ 165 | tomatoes Persian cucumber | parsley | shredded romaine red onions | russian mustard sauce | French roll

California Burger | Half. 95 | Full. 190 angus sirloin | cheddar cheese | avocado shredded lettuce | grilled red onions tomato | thousand island | sesame seed bun

Terrace Burger | Half. 85 | Full. 165 angus sirloin | pepper jack cheese red onion arugula | Chipotle aioli | pretzel bun

Philly Steak Sandwich | Half. 105 | Full. 210 shaved top sirloin | grilled onions | peppers Mushrooms | pepper jack cheese | French roll whole grain mustard aioli

Salmon Burger | Half. 120 | Full. 240 herbed chopped salmon | tomato | alfalfa sprouts avocado | garlic roasted red bell pepper tarragon rémoulade aioli | toasted brioche

Fried Chicken and

Liege Belgian Waffle Sandwich

chicken breast | grilled onion | bacon maple-bourbon-butter | Half. 105 | Full. 205

Roasted Vegetable Panini {GFV}

zucchini | squash | bell peppers | portabella | fig jam arugula | goat cheese | ciabatta | Half. 85 | Full. 165

Prime Rib French Dip {GF} Half. 120 | Full. 240 cremini mushrooms | crisp straw onions French roll creamed horseradish | rosemary jus

Grilled Top Sirloin Steak Panini

Half Pan ~ 120 | Full Pan ~ 235

whole grain mustard aioli | onion jam | baby arugula manchego cheese | ciabatta

New Orleans Shrimp

Or Oyster Po' Boy {GF} Half. 110 | Full. 215

creole seasoning | miss dixie's remoulade green onions | shredded romaine heirloom tomatoes pickles

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PASTA | Half Pan (Serves 8-12) Full Pan (Serves 16-24) ALL PASTAS SERVED WITH GARLIC TOAST

Gluten Free Pasta Substitute Half Pan \$20 | Full Pan \$30

Served with: freshly baked French baguette | olive tapenade | sweet butter | virgin olive oil | aged balsamic vinegar Add: broiled or blackened chicken | Half Pan ~ 35 | Full Pan ~ 70 | italian sausage | Half Pan ~ 40 | Full Pan ~ 80 shrimp or salmon | Half Pan ~ 50 | Full Pan ~ 100

Certified Kosher and Halal Meats Available with Special Pricing

Linguine Seafood & Chicken Collages {GF}

extra virgin olive oil | clams | shrimp | calamari salmon | mussels | roasted garlic | bell pepper basil | white wine cream sauce | Half. 195 | Full. 385

Salmon Florentine {GF} | Half. 140 | Full. 280 penne | cubed Norwegian salmon | garlic Shallots | tomatoes | spinach | basil lobster brandy cream bisque

Penne Bolognaise {GF}

ground sirloin | Mushroom | parmesan brandy cream sauce | Half. 140 | Full. 280

Linguini Vongole {GF} | clams in shell chop clams | garlic | shallots | fresh herbs extra virgin olive oil | white wine fish vellouté | parmesan cheese Half. 145 | Full. 290

Linguini Pesto {GF} | basil | garlic roasted pine nuts | virgin olive oil herbs | parmesan | Half. 130 | Full. 260

Spicy Santa Fe Roasted Shrimp Linguini {GF}

roasted corn | garlic | tomatoes | green onions fresh herbs | bell peppers | extra virgin olive oil cilantro | roasted jalapeño cream sauce Half. 170 | Full. 340

Linguini Blackened Shrimp Caprice {GF}

tomatoes | garlic | basil | buffalo mozzarella white wine cream sauce | Half. 170 | Full. 340

Chicken Chipotle {GF} | Half. 140 | Full. 280 penne | sautéed chicken filet | peppers | onions Garlic | white wine | roasted chipotle sauce

Borracho Tequila Chicken {GF}

Half. 140 | Full. 280 penne | chicken filet | artichokes sun-dried tomatoes | sautéed garlic cilantro-tequila sauce



Butternut Squash Ravioli del Sol

brown butter | queso manchego | crispy sage wild organic arugula white truffle oil | fig balsamico Half. 140 | Full. 280

Lobster Ravioli | Half. 180 | Full. 360 caramelized shallots | roasted tomatoes extra virgin olive oil | garlic | mushrooms cream basil vodka sauce

Sicilian Spaghetti {GFV} | Half. 140 | Full. 275 eggplant | roasted cherry tomatoes | roasted garlic extra virgin olive oil | parmesan cheese

Fettuccine Alfredo {GF} | Half. 130 | Full. 260 garlic | cream | virgin olive oil | mushroom fennel seeds | Italian parsley | parmesan cheese

BAKED PASTAS | May requires 24 hours

Baked Chicken Lasagna

Half. (Serves 10-15) ~ 170 | **Full.** (Serves 20-30) \$335 chicken breast èmincè | ricotta cheese | parmesan anise seeds | mushrooms | spinach | basil | cream extra virgin olive oil

Baked Italian Sausage Pappardelle Pasta

Half. (Serves 8-12) \$155 | **Full.** (Serves 16-24) \$295 extra virgin olive oil | onion | tri color bell pepper sun-dried tomatoes | garlic | marina sauce mozzarella cheese

Baked Beef Lasagna

Vegetarian Lasagna is also available **Half.** (Serves 10-15) \$170 | **Full.** (Serves 20-30) \$335
delicate pasta sheets | ground sirloin sauce
herbed ricotta | Italian sausage | mozzarella
parmesan | marinara sauce

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FAVORITE ENTRÉES

Half Pan (Serves 8-12) Full Pan (Serves 16-24)

All Entreés Served with: freshly baked French baguette | olive tapenade | sweet butter | virgin olive oil | aged balsamic vinegar

Certified Kosher and Halal Meats Available with Special Pricing

Paella Valencia {GF}

Half. 205 | Full. 410 | saffron rice | mussels shrimp | calamari | chicken | kalamata olive clams | chorizo sausage | green peas | rosemary

Baked Organic Eggplant Parmesan (GFV)

Half. 145 | Full. 290 | herbed crusted | marinara garlic | mozzarella | linguini pasta

Spaghetti Squash & Turkey Meatballs {GF}

Half. 125 | Full. 250 | mushroom medley extra virgin olive oil | onion | spinach | garlic oregano | parmesan cheese



Half. 120 | Full. 240 | marinated tempeh lentils with sweet potato, coconut milk & onions wild rice | kale

Zoodles Caprese Pasta {GFV}

Half. 120 | Full. 240 | zucchini strands roasted tomatoes | fresh mozzarella roasted garlic | asparagus | basil Extra virgin olive oil | mushroom medley extra virgin olive oil | onion | spinach | garlic oregano | parmesan cheese

SEAFOOD ENTRÉES

Half Pan (Serves 8-12) Full Pan (Serves 16-24)

Grilled Norwegian Salmon {GF}

Half Pan ~ 170 | Full Pan ~ 340 cucumber-dill sauce | herbed couscous seasonal vegetables

Cioppino {GF}

Half. 190 | Full. 380 | fresh clams Shrimp | calamari | assorted fish Mussels | aromatic herbed tomato and fish broth



Roasted whole Mediterranean Branzino (GF)

Half. 175 | Full. 350 | rosemary & garlic stuffed evoo | cherry tomatoes | kalamata potatoes lemon butter sauce.

Abadani Spicy Fish Tagine "Ghalyeh Mahi" {GF}

Half. 175 | Full. 350 | mahi mahi | garlic | onion tamarind | turmeric | cilantro fenugreek virgin olive oil | saffron basmati rice

Red Snapper & Roasted Pineapple {GF}

Half. 165 | Full. 295 | fennel seeds | cumin extra virgin olive oil | apricot basmati rice with almonds & orange zest

Nimeche's Madras Shrimp and Curry {GF}

Half. 170 | Full. 335 | tamarind coconut cream | ginger | onion Garlic | red chili | quince or apple in season extra virgin olive oil | saffron basmati rice

White Fish Crabmeat Au Gratin {GF}

Half. 170 | Full. 335 | extra virgin olive oil onion | cream | lump crabmeat extra virgin olive oil | sambuca flambé parmesan & Swiss cheese saffron basmati rice

Swordfish Siciliano {GF} Half. 195 | **Full.** 390 Lightly coated with breadcrumbs | basil garlic | asparagus | lentil basmati & red rice.

Herb-Crusted Sea Bass {GF}

Half. 195 | Full. 390 | garlic wilted kale ribbon vegetables | lentil parmesan wild rice chimichurri sauce

Sesame-Crusted Ahi Tuna {GF}

Half. 170 | Full. 340 | seasoned sashimi grade filet seared rare | seaweed salad | roasted vegetables orange-jalapeño sauce | soy sauce

Baked Coquilles Saint Jacques

Half Pan ~ 170 | Full Pan ~ 325 | bay scallops shallots | mushrooms | swiss cheese white wine creamy béchamel sauce

Fish & Chips | Half. 95 | Full. 190 beer-battered cod | lemon-basil fries tarragon-caper rémoulade

Fish Tacos | Half. 95 | Full. 190 beer battered cod | cilantro sweet tomatillo salsa | Napa cabbage

VVegan 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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CHICKEN | BEEF | LAMB | PORK Half Pan (Serves 8-12) Full Pan (Serves 16-24)

All Entreés Served with: freshly baked French baguette | olive tapenade | sweet butter | virgin olive oil | aged balsamic vinegar

Certified Kosher and Halal Meats Available with Special Pricing

Chicken Saltimbocca {GF}

Half Pan ~ 155 | Full Pan ~ 295 | sage prosciutto di Parma | sage | extra virgin olive oil Lemon | grilled asparagus | garlic mashed potatoes

Sauteed Chicken Marsala {GF}

Half. 145 | Full. 290 | chicken filet mushrooms | garlic | roasted vegetable marsala wine sauce | choice of potato or rice

Sauteed Chicken Picatta {GF}

Half. 145 | Full. 290 | chicken scaloppine garlic | Lemon caper sauce | roasted vegetable choice of potato or rice

Classic Baked Chicken Parmesan {GF}

Half. 155 | Full. 310 | herb breaded chicken filet marinara sauce | Parmesan | mozzarella cheese linguini | garlic toast

Prime Rib of Beef & Yorkshire Pudding {GF}

Half. 210 | Full. 420 twice baked potato | roasted vegetables creamed horseradish | au jus

Top Sirloin Jack Daniel's Steak {GF}

Half. 210 | Full. 420 Coulotte cut | garlic | mushroom | pepper corns extra virgin olive oil | baked beans | fingerling potatoes

Filet Mignon {GF}

Half. 235 | Full. 470 tournedos of beef tenderloin | roasted garlic roasted vegetables | bordelaise & béarnaise sauces choice of potato or basmati rice

120Z Grilled Ribeye Steak (GF)

Half. 245 | Full. 490 tarragon butter | asparagus hollandaise fingerling potatoes | maître d butter.

Top Sirloin Steak Sunny {GF}

Half. 200 | Full. 390 marinated and grilled | roasted vegetables lentil parmesan wild rice | whole grain mustard port wine sauce

Beef Stroganoff {GF}

Half. 170 | Full. 340 | beef tenderloin sautéed sweet onions | mushrooms | Fettuccine crème fraîche | shoestrings crisp potatoes

Osso Bucco Alla Milanese {GF}

Half Pan ~ 245 | Full Pan ~ 490 | Saffron Risotto braised veal shank | carrots | onions | tomatoes garlic | cream | herbs arborio rice | butter extra virgin olive oil saffron parmigiano-reggiano cheese

Braised Short Ribs {GF}

Half Pan ~ 185 | Full Pan ~ 370 | onions roasted vegetables | red wine reduction garlic mashed potatoes or basmati rice

SLOW ROASTED BBQ BRISKET {GF}

Half Pan ~ 185 | Full Pan ~ 350 Kansas city rub | bbq beans | roasted corn roasted vegetables | garlic mashed potatoes or basmati rice | Cajun bbq sauce

Baby Back Ribs {GF}

Half. 200 | Full. 395 hash brown casserole | bbq beans grilled corn | roasted vegetables

Grilled Pork Chop {GF}

Half. 160 | Full. 320
thyme marinated | cinnamon apple rose
baked sweet potato | roasted vegetables
apple sauce

Calf's Liver with Grilled Cipollini Onions {GF}

Half. 160 | Full. 320
pan seared | crispy pancetta
shitake mushrooms | creamy polenta
fig balsamic glaze



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CHICKEN | BEEF | LAMB

Half Pan (Serves 8-12) Full Pan (Serves 16-24)

All Entreés Served with: freshly baked French baguette | olive tapenade | sweet butter | virgin olive oil | aged balsamic vinegar

Certified Kosher and Halal Meats Available with Special Pricing

Short Rib Herb Stew " {GFV}

Ghormeh Sabzi" | Half. 140 | Full. 280 fenugreek | spinach cilantro | shallots parsley | red kidney beans | saffron basmati rice

Pomegranate Chicken {GFV}

"Fesenjan" Half. 140 | Full. 270 roasted walnut | pomegranate molasses turmeric | onions | cinnamon extra virgin olive oil | saffron basmati rice

Braised Eggplant Beef Stew {GF}

"Gheimeh" Half. 140 | Full. 270 baked Japanese eggplant | sirloin beef split yellow peas | Onion | tomatoes turmeric | shoestring crisp potatoes saffron basmati rice

Braised Lamb Shank {GF}

Half. 175 | Full. 350 | turmeric | onion tomatoes | cinnamon | sour cherries extra virgin olive oil | basmati rice

Grilled Lamb Loin Chops & Figs Kabob {GF}

Half. 175 | Full. 350 | rosemary skewered figs mint garlic butter | roasted vegetables saffron basmati rice

Grilled Rack of Lamb {GF}

Half. 225 | Full. 450 | garlic & herb marinated | turmeric seven spice | evoo baby vegetables apricot, raisin & almond basmati rice English mint sauce

PERSIAN BRAISED SHORT RIBS & BEANS STGEW "DIZI" {GF}

Half.160 | Full. 320 | navy beans | chickpeas | potato garlic | onion tomato | turmeric | dried lemon | evoo Traditionally served With: yogurt | pickled vegetables onion | sangak bread

Charbroiled Persian Chicken Kabob {GF}

Choice of Breast or Thigh | Half.155 | Full. 310 Saffron & yogurt marinated | rainbow Gypsy peppers onions | blistered tomato | dill fava beans basmati rice garlic hummus | sumac sauce | lavosh bread

Grilled Lamb Kabob "Shashlik" {GF}

Half. 205 | Full. 395 | mustard and kefir marinated mint garlic | butter | sweet bell peppers | sumac sauce cherry tomatoes | saffron basmati rice | lavosh bread

"Koubideh" Ground Beef or Chicken Kabob" Half. 145 | Full. 290 | two charbroiled skewers onion | sumac | saffron | blistered Roma tomato saffron basmati rice | lavosh bread | sumac sauce

Kabob Combination "Soltani" {GF}

Half. 285 | Full. 570 | filet mignon kabob barg and choice of chicken or beef koubideh kabob 1+1 blistered tomatoes | gypsy peppers | onions saffron basmati rice | sumac sauce cucumber yogurt relish | lavosh bread

Filet Mignon Kabob "Barg" {GF}

Half. 245 | Full. 40 | saffron, onion & sumac marinated | blistered tomato grilled sweet peppers & onions | sumac sauce saffron basmati rice | lavosh bread

SIDE

Half Pan (Serves 8-12) Full Pan (Serves 16-24))
Half Pan ~ 65 | Full Pan ~ 125

French Baguette Garlic Bread | Herbed Couscous {GF} | Saffron Basmati Rice {GFV} | Sour Cherry Basmati Rice {GFV}

Dill & Fava Beans Basmati Rice {GFV} | Lentil Parmesan Wild Rice {GFV} | Oven Roasted Vegetable {GFV}

Lemon-Basil Fries {GF} | Potatoes Chips {GF} | Sweet Potato Fries {GF} | Sautéed Mushrooms {GF}

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

Please allow 12 hours preparation time on most and 24 hours for baked or casserole menu items





DESSERT Half Pan (Serves 8-12) Full Pan (Serves 16-24)

Home Made Delights

Chocolate Croissant Bread Pudding

Half Pan ~ 112 | Full Pan ~ 224

baked croissants | chocolate | crème anglaise | whiskey sauce

Crème Brûlée Half Pan ~ 112 | Full Pan ~ 224 a traditional favorite | brown sugar caramelized

Tiramisu Half Pan ~ 112 | Full Pan ~ 224 ladyfingers | mascarpone cheese | cocoa frangelico | whipped cream

New York Cheesecake

Half Pan ~ 96 | Full Pan ~ 192 graham cracker crust | strawberry sauce whipped cream | vanilla ice cream

Bobby's Gluten Free | Dairy Free Chocolate Cake {GF}

Half Pan ~ 112 | Full Pan ~ 224 raspberry coulis | crushed pistachio

French Macaroons | Pistachio | coffee | cherry

Half Pan ~ Ten of each flavor ~ 120

Chocolate Tuxedo Cake | Half Pan ~ 70 | Full Pan ~ 140 pie crust crumble | assorted berry puree | vanilla ice cream

Saffron Rice Pudding | Crème Anglaise {GF}

Half Pan ~ 120 | Full Pan ~ 240

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

Baked Berry Cobbler

Half Pan ~ 112 | Full Pan ~ 224

pie crust crumble | assorted berry puree | vanilla ice cream

Greek Clover Honey Baklava

Half Pan ~ 85 | Full Pan ~ 170

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

Freshly Baked Chocolate Chip Cookies

Half Pan ~ 85 | Full Pan ~ 170 white and dark chocolate cookies

Fresh Fruits and Berry Tart

Half Pan ~ 135 | Full Pan ~ 270

strawberries | kiwi | raspberry mandarin orange | Pineapple crème anglaise

cienie anglaise

French Apple Tart

Individual Cakes 18 count cut ~ 75

Granny smith apple | fugi apple | crème anglaise

S French Pastries & Cakes S

Caramel Tres Leches Cake

Whole Cake 14 Cut ~ 75

fresh berries | coconut flakes

Warm Old Fashion Pecan Tart
Half Pan ~ Ten individual tarts ~ 85

With vanilla ice cream

Double Chocolate Brownie

Half Pan ~ 75 | **Full Pan** ~ 145

Chocolate cream | chocolate cake | chocolate icing

Carrot Cake Half Pan ~ 85 | Full Pan ~ 170

Carrot | walnuts | cream | icing

German Chocolate Cake

Half Pan ~ 85 | Full Pan ~ 170

Chocolate cake | walnuts | cream icing

Chocolate Mousse Raspberry Cake

Half Pan ~ 85 | Full Pan ~ 170

Chocolate cake | chocolate cream icing | raspberry filling

Strawberry White Cake

Half Pan ~ 85 | Full Pan ~ 170

white cake | fresh strawberries | fresh cream icing

Assorted French Cookie Platter

Half Pan ~ 80 | Full Pan ~ 160

S Frozen Delights S

Shalex Italian Spumoni

Half Pan ~ Ten individual tarts ~ 140

pistachio | cherry amaretto | chocolate hazelnut

Persian Ice Cream

Half Pan ~ Ten individual Sandwiches ~ 140

saffron | rose water | mascarpone cream | pistachio

Pineapple Coconut or Coffee Gelato

Half Pan ~ Ten individual Sandwiches ~ 140

raspberry coulis | fresh berries

Ice Cream

Half Pan ~ 80 | Full Pan ~ 160

vanilla | chocolate | strawberry | pistachio | black cherry

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PRICES AND ITEMS ARE SUBJECT TO CHANGE WITHOUT NOTICE

FAMILY STYLE to-go MENU OFFICE SPA LUNCH PACKAGE

Minimum of 10 guests. For pick up orders only.





Served With French Baguette | Greek Olive Tapenade | Butter

APPETIZER | Please Select Two

Four Courses \$44 | Three Courses \$39 | Two Courses \$34 pp + tax

Grilled Balsamic Vegetable Medley {GFV} | grilled seasonal vegetables | virgin olive oil | balsamic vinegar | oregano

Fried Eggplant and Garlic Dip {GF} | extra virgin olive oil | whey | crisp onion | mint aioli | lavosh

Rustic Baguette Bruschetta {GFV} | gorgonzola cheese | tomatoes | garlic | basil | balsamic reduction | Italian herbs | EVOO

Hummus Dip {GFV} | pureed garbanzo beans | tahini paste | spices | lemon juice | | EVOO | green garlic | pita bread

Garden Vegetable Bouquet {GFV} | celery | carrots | cauliflower | broccoli | cherry tomatoes | bell peppers | ranch dip | salsa fresca

SALAD | Please Select Two

Caesar Salad {GF} | romaine hearts | Caesar dressing | ciabatta croutons | shaved parmesan

Mediterranean Garden {GFV} | Persian cucumber | tomatoes | red bell peppers | red onion olives | feta cheese | minted romaine | garlic croutons | creamy feta vinaigrette

Valencia BBQ Chicken {GF} | chicken breast | romaine | grilled corn | black beans | cheddar tomatoes | red onions | tortilla chips | chipotle ranch dressing

Greek Salad {GF} | cucumber | tomatoes | bell peppers | red onion | feta cheese | oregano balsamic vinaigrette

ENTRÉE | Please Select Two

Linguini Garlic Fresca {GFV} | roasted garlic | grilled asparagus | sun-dried tomatoes fine herbs | baby spinach | light cream vodka sauce

Borracho Tequila Chicken {GF} | penne | chicken filet | artichokes | sun-dried tomatoes sautéed garlic | cilantro-tequila sauce

Penne Bolognaise {GF} ground sirloin | mushroom | parmesan cheese | brandy cream sauce

Persian Chicken Kabob {GF} | marinated saffron chicken filet | rainbow Gypsy peppers | onions Dill fava beans basmati rice | blistered tomato | garlic hummus

"Koubideh "Ground Beef or Chicken Kabob {GF} | combo also available two charbroiled skewers | onion | sumac | saffron | blistered Roma tomato | saffron basmati rice

Chicken Picatta {GF} | sautéed chicken scaloppine | garlic | Lemon caper sauce | baked vegetable bouquet | choice of potato or rice

G rilled Norwegian Salmon {GF} | cucumber-dill sauce | roasted vegetables choice of rice or potato | kapris berries | lemon wedge

DESSERT | Please Select Two

Chocolate Croissant Bread Pudding | baked croissants | chocolate | crème anglaise | whiskey sauce

Crème Brûlée | a traditional favorite | brown caramelized

Chocolate Tuxedo Cake | semi sweet chocolate pudding | white chocolate | cream cheese | whipped cream

New York Cheesecake | Honey graham cracker crust | strawberry sauce | whipped cream

Half Sheet Pan: Choice of: Brownie | Carrot Cake | Cheese Cake | Chocolate Chip Cookies | cheese cake

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