

FAMILY STYLE to-go MENU

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



Catering

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. 210 pistachio | 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

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

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100% zero trans fat *Catering*

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
bbq 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



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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 | leek | 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 | tomatoes | bell peppers | 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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Catering

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 ~ 105 | Full Pan ~ 210

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 ~ 105 | Full Pan ~ 210

Turkey on Focaccia | Half. 105 | Full. 210 | turkey | avocado

candied bacon | Swiss cheese | lettuce | red onion | mustard aioli

Caesar Wrap | Half. 95 | Full. 175 | blackened chicken

cherry tomatoes | Caesar salad | parmesan cheese

balsamic glaze | tomato basil tortilla

Falafel Burger on Brioche {GFV}

Half Pan ~ 95 | Full Pan ~ 175 | garbanzo bean patty

herbs | garlic | tomato | lettuce | onion

hummus | Swiss cheese | cucumber mint yogurt

Turkey Wrap | Half. 95 | Full. 175

roasted turkey | pepper jack cheese | lettuce

red onion | whole grain mustard sage aioli

Valencia Club {GF} | Half. 105 | Full. 210

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. 105 | Full. 210

Grilled Reuben Sandwich {GF}

Half Pan ~ 110 | Full Pan ~ 220

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 ~ 110 | Full Pan ~ 210 | California Burger

blackened Chicken | Terrace Burger | Philly Steak

turkey on Focaccia | Salmon Burger | Falafel Burger

Ground Beef or Chicken "Kotlet " Sandwich

Half Pan ~ 95 | Full Pan ~ 175 | tomatoes

Persian cucumber | parsley | shredded romaine

red onions | russian mustard sauce | French roll

California Burger | Half. 105 | Full. 210

angus sirloin | cheddar cheese | avocado

shredded lettuce | grilled red onions

tomato | thousand island | sesame seed bun

Terrace Burger | Half. 105 | Full. 210

angus sirloin | pepper jack cheese

red onion arugula | Chipotle aioli | pretzel bun

Philly Steak Sandwich | Half. 110 | Full. 220

shaved top sirloin | grilled onions | peppers

Mushrooms | pepper jack cheese | French roll

whole grain mustard aioli

Salmon Burger | Half. 130 | Full. 260

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. 115 | Full. 230

Roasted Vegetable Panini {GFV}

zucchini | squash | bell peppers | portabella | fig jam

arugula | goat cheese | ciabatta | Half. 95 | Full. 175

Prime Rib French Dip {GF} Half. 130 | Full. 260

cremini mushrooms | crisp straw onions

French roll creamed horseradish | rosemary jus

Grilled Top Sirloin Steak Panini

Half Pan ~ 130 | Full Pan ~ 260

whole grain mustard aioli | onion jam | baby arugula

manchego cheese | ciabatta

New Orleans Shrimp

Or Oyster Po' Boy {GF} Half. 130 | Full. 260

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. 160 | Full. 320

penne | cubed Norwegian salmon | garlic
Shallots | tomatoes | spinach | basil
lobster brandy cream bisque

Penne Bolognese {GF}

ground sirloin | Mushroom | parmesan
brandy cream sauce | **Half. 160 | Full. 320**

Linguini Vongole {GF} | clams in shell

chop clams | garlic | shallots | fresh herbs
extra virgin olive oil | white wine
fish vellouté | parmesan cheese
Half. 195 | Full. 390

Linguini Pesto {GF} | basil | garlic

roasted pine nuts | virgin olive oil
herbs | parmesan | **Half. 135 | Full. 270**

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. 190 | Full. 380

Linguini Blackened Shrimp Caprice {GF}

tomatoes | garlic | basil | buffalo mozzarella
white wine cream sauce | **Half. 190 | Full. 380**

Chicken Chipotle {GF} | Half. 145 | Full. 290

penne | sautéed chicken filet | peppers | onions
Garlic | white wine | roasted chipotle sauce

Borracho Tequila Chicken {GF}

Half. 145 | Full. 290
penne | chicken filet | artichokes
sun-dried tomatoes | sautéed garlic
cilantro-tequila sauce



Linguini Garlic Fresca {GFV} | Half. 145 | Full. 290

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

Butternut Squash Ravioli del Sol

brown butter | queso manchego | crispy sage
wild organic arugula white truffle oil | fig balsamico
Half. 160 | Full. 320

Lobster Ravioli | Half. 190 | Full. 380

caramelized shallots | roasted tomatoes
extra virgin olive oil | garlic | mushrooms
cream basil vodka sauce

Sicilian Spaghetti {GFV} | Half. 150 | Full. 300

eggplant | roasted cherry tomatoes | roasted garlic
extra virgin olive oil | parmesan cheese

Fettuccine Alfredo {GF} | Half. 140 | Full. 280

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) ~ 185 | **Full.** (Serves 20-30) \$375
chicken breast émincé | ricotta cheese | parmesan
anise seeds | mushrooms | spinach | basil | cream
extra virgin olive oil

Baked Italian Sausage Pappardelle Pasta

Half. (Serves 8-12) \$160 | **Full.** (Serves 16-24) \$320
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

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All Entrées 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. 160 | Full. 320 | herbed crusted | marinara
garlic | mozzarella | linguini pasta

Spaghetti Squash & Turkey Meatballs {GF}

Half. 145 | Full. 290 | mushroom medley
extra virgin olive oil | onion | spinach | garlic
oregano | parmesan cheese



Grilled Organic Tempeh {GFV}

Half. 140 | Full. 280 | marinated tempeh
lentils with sweet potato, coconut milk & onions
wild rice | kale

Zoodles Caprese Pasta {GFV}

Half. 170 | Full. 340 | 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. 195 | Full. 390 | fresh clams
Shrimp | calamari | assorted fish
Mussels | aromatic herbed tomato
and fish broth

Red Snapper & Roasted Pineapple {GF}

Half. 185 | Full. 370 | fennel seeds | cumin
extra virgin olive oil | apricot basmati rice
with almonds & orange zest

Nimeche's Madras Shrimp and Curry {GF}

Half. 185 | Full. 370 | 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. 185 | Full. 370 | extra virgin olive oil
onion | cream | lump crabmeat
extra virgin olive oil | sambuca flambé
parmesan & Swiss cheese saffron basmati rice

Swordfish Siciliano {GF} Half. 245 | Full. 490

Lightly coated with breadcrumbs | basil
garlic | asparagus | lentil basmati & red rice.



Roasted whole Mediterranean Branzino {GF}

Half. 190 | Full. 380 | rosemary & garlic stuffed
evoo | cherry tomatoes | kalamata potatoes
lemon butter sauce.

Abadani Spicy Fish Tagine "Ghalyeh Mahi" {GF}

Half. 210 | Full. 420 | mahi mahi | garlic | onion
tamarind | turmeric | cilantro fenugreek
virgin olive oil | saffron basmati rice

Herb-Crusted Sea Bass {GF}

Half. 245 | Full. 490 | garlic wilted kale
ribbon vegetables | lentil parmesan wild rice
chimichurri sauce

Sesame-Crusted Ahi Tuna {GF}

Half. 225 | Full. 450 | seasoned sashimi grade filet
seared rare | seaweed salad | roasted vegetables
orange-jalapeno sauce | soy sauce

Baked Coquilles Saint Jacques

Half Pan ~ 190 | Full Pan ~ 380 | bay scallops
shallots | mushrooms | swiss cheese
white wine creamy béchamel sauce

Fish & Chips | Half. 110 | Full. 220

beer-battered cod | lemon-basil fries
tarragon-caper rémoulade

Fish Tacos | Half. 105 | Full. 210

beer battered cod | cilantro
sweet tomatillo salsa | Napa cabbage



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

All Entrees 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 ~ 185 | Full Pan ~ 370 | sage
prosciutto di Parma | sage | extra virgin olive oil
Lemon | grilled asparagus | garlic mashed potatoes

Sauteed Chicken Marsala {GF}

Half. 170 | Full. 340 | chicken filet
mushrooms | garlic | roasted vegetable
marsala wine sauce | choice of potato or rice

Sauteed Chicken Picatta {GF}

Half. 170 | Full. 340 | chicken scaloppine
garlic | Lemon caper sauce | roasted vegetable
choice of potato or rice

Classic Baked Chicken Parmesan {GF}

Half. 160 | Full. 320 | herb breaded chicken filet
marinara sauce | Parmesan | mozzarella cheese
linguini | garlic toast

Prime Rib of Beef & Yorkshire Pudding {GF}

Half. 245 | Full. 490
twice baked potato | roasted vegetables
creamed horseradish | au jus

Top Sirloin Jack Daniel's Steak {GF}

Half. 285 | Full. 570
Coulotte cut | garlic | mushroom | pepper corns
extra virgin olive oil | baked beans | fingerling potatoes

Filet Mignon {GF}

Half. 295 | Full. 590
tournedos of beef tenderloin | roasted garlic
roasted vegetables | bordelaise &
béarnaise sauces
choice of potato or basmati rice

12 OZ 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. 225 | Full. 450 | beef tenderloin
sautéed sweet onions | mushrooms | Fettuccine
crème fraîche | shoestrings crisp potatoes

Osso Bucco Alla Milanese {GF}

Half Pan ~ 265 | Full Pan ~ 530 | 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 ~ 225 | Full Pan ~ 450 | onions
roasted vegetables | red wine reduction
garlic mashed potatoes or basmati rice

SLOW ROASTED BBQ BRISKET {GF}

Half Pan ~ 195 | Full Pan ~ 390
Kansas city rub | bbq beans | roasted corn
roasted vegetables | garlic mashed potatoes
or basmati rice | Cajun bbq sauce

Baby Back Ribs {GF}

Half. 220 | Full. 440
hash brown casserole | bbq beans
grilled corn | roasted vegetables

Grilled Pork Chop {GF}

Half. 190 | Full. 380
thyme marinated | cinnamon apple rose
baked sweet potato | roasted vegetables
apple sauce

Calf's Liver with Grilled Cipollini Onions {GF}

Half. 195 | Full. 390
pan seared | crispy pancetta
shitake mushrooms | creamy polenta
fig balsamic glaze



V Vegan with modifications | GF Gluten Free with modifications

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9/25

FAMILY STYLE to-go MENU

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



100% zero trans fat *Catering*

CHICKEN | BEEF | LAMB

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

All Entrees 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. 175 | Full. 350
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}

"Gheimh" Half. 175 | Full. 350
baked Japanese eggplant | sirloin beef
split yellow peas | Onion | tomatoes
turmeric | shoestring crisp potatoes
saffron basmati rice

Braised Lamb Shank {GF}

Half. 195 | Full. 390 | turmeric | onion
tomatoes | cinnamon | sour cherries
extra virgin olive oil | basmati rice

Grilled Lamb Loin Chops & Figs Kabob {GF}

Half. 195 | Full. 390 | rosemary skewered figs
mint garlic butter | roasted vegetables
saffron basmati rice

Grilled Rack of Lamb {GF}

Half. 295 | Full. 590 | garlic &
herb marinated | turmeric
seven spice | evoo
baby vegetables
apricot, raisin & almond basmati rice
English mint sauce



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

Half 175 | Full. 350 | 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 160 | Full. 320
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. 225 | Full. 450 | 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. 325 | Full. 650 | 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. 295 | Full. 590 | 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}

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and 24 hours for baked or casserole menu items



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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

French Apple Tart

Individual Cakes 18 count cut ~ 75

Granny smith apple | fugi apple | crème anglaise



🌿 French Pastries & Cakes 🌿

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

🌿 Frozen Delights 🌿

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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FAMILY STYLE to-go MENU

OFFICE SPA LUNCH PACKAGE

Minimum of 10 guests. For pick up or delivery only.



100% zero trans fat

Catering

Served With French Baguette | Greek Olive Tapenade | Butter
Four Courses \$44 | Three Courses \$39 | Two Courses \$34 pp + tax

APPETIZER | Please Select Two *Substitutions may result in up-charges*

- 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 | lavash
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 *Substitutions may result in up-charges*

- 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
Oriental Honey Roasted Chicken Salad {GF} | romaine | Napa cabbage | wonton crisps | cashews | sesame seeds | mandarin oranges | candied ginger

ENTRÉE | Please Select Two *Substitutions may result in up-charges*

- 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 Bolognese {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
Grilled Norwegian Salmon {GF} | cucumber-dill sauce | roasted vegetables | choice of rice or potato | kakis berries | lemon wedge

DESSERT | Please Select Two *Substitutions may result in up-charges*

- 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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Plates, Utensils and Napkins Available upon request for parties of 20 and more.
Full Buffet Set-Up with Chafing Dishes and Utensils also available