

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. 55 | Full. 110

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. 85 | Full. 160

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

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

t: (661) 257-7860

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oliveterrace@att.net

www.oliveterracebarandgrill.com

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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. 75 | Full. 150
gorgonzola | red onions | bacon | tomatoes | blue cheese

The Bistro Chopped {GFV} | Half. 120 | Full. 240

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. 125 | Full. 250

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

Strawberries Fields {GFV}

Half. 110 | Full. 220 | nectarines | tomatoes
walnut | gorgonzola | extra virgin olive oil
poppy seed dressing

Pomegranate Harvest {GFV} Half. 110 | Full. 220

mixed chicories | roasted sweet potatoes
roasted squash | roasted pumpkin seeds

Watermelon Basil {GFV} | Half. 110 | Full. 220

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

Mixed Green Citrus {GFV} Half. 110 | Full. 220

shaved fennel | orange & grapefruit segments
sunflower seeds | white balsamic vinaigrette

Mediterranean Power Spinach {GF}

Half. 125 | Full. 250 | Turkey | kale | pistachio | dates
garbanzo | quinoa | Boiled eggs | pomegranate
Oranges | extra virgin olive oil | blood orange vinaigrette

Market Grilled Romaine {GFV}

Half. 110 | Full. 220 | 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. 110 | Full. 220

romaine hearts | Caesar dressing | ciabatta croutons
shaved parmesan

Valencia BBQ Chicken {GF}

Half. 115 | Full. 230

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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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 ~ 110 | Full Pan ~ 220

Turkey on Focaccia | Half. 110 | Full. 220 | 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 ~ 115 | Full Pan ~ 230 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. 120 | Full. 240

shaved top sirloin | grilled onions | peppers Mushrooms | pepper jack cheese | French roll whole grain mustard aioli

Salmon Burger | Half. 135 | Full. 270

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. 120 | Full. 240

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. 155 | Full. 310

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

Penne Bolognese {GF}

ground sirloin | Mushroom | parmesan
brandy cream sauce | **Half. 145 | Full. 290**

Linguini Vongole {GF} | clams in shell

chop clams | garlic | shallots | fresh herbs
extra virgin olive oil | white wine
fish vellouté | parmesan cheese
Half. 190 | Full. 380

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. 180 | Full. 360

Linguini Blackened Shrimp Caprice {GF}

tomatoes | garlic | basil | buffalo mozzarella
white wine cream sauce | **Half. 180 | Full. 360**

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



Linguini Garlic Fresca {GFV} | Half. 140 | Full. 280

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

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. 195 | Full. 390 | saffron rice | mussels shrimp | calamari | chicken | kalamata olive clams | chorizo sausage | green peas | rosemary

Baked Organic Eggplant Parmesan {GFV}

Half. 155 | Full. 310 | 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. 135 | Full. 270 | 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 ~ 165 | Full Pan ~ 330 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

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. 235 | Full. 470

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. 195 | Full. 390 | mahi mahi | garlic | onion tamarind | turmeric | cilantro fenugreek virgin olive oil | saffron basmati rice

Herb-Crusted Chilean Sea Bass {GF}

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

Sesame-Crusted Ahi Tuna {GF}

Half. 195 | Full. 390 | seasoned sashimi grade filet seared rare | seaweed salad | roasted vegetables orange-jalapeño sauce | soy sauce

Baked Coquilles Saint Jacques

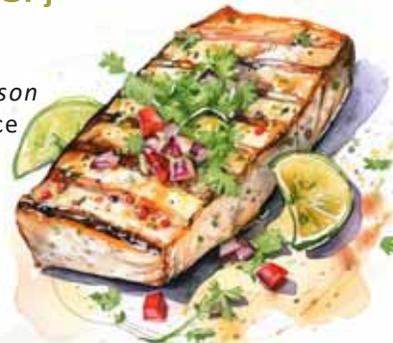
Half Pan ~ 190 | Full Pan ~ 380 | bay scallops shallots | mushrooms | swiss cheese white wine creamy béchamel sauce

Fish & Chips | Half. 120 | Full. 240

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

Fish Tacos | Half. 115 | Full. 230

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. 165 | Full. 330 | chicken filet
mushrooms | garlic | roasted vegetable
marsala wine sauce | choice of potato or rice

Sauteed Chicken Picatta {GF}

Half. 165 | Full. 330 | chicken scaloppine
garlic | Lemon caper sauce | roasted vegetable
choice of potato or rice

Classic Baked Chicken Parmesan {GF}

Half. 165 | Full. 330 | 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. 210 | Full. 420
Coulotte cut | garlic | mushroom | pepper corns
extra virgin olive oil | baked beans | fingerling potatoes

Filet Mignon {GF}

Half. 265 | Full. 530
tournedos of beef tenderloin | roasted garlic
roasted vegetables | bordelaise &
béarnaise sauces
choice of potato or basmati rice

12 OZ Grilled Ribeye Steak {GF}

Half. 265 | Full. 530
tarragon butter | asparagus hollandaise
fingerling potatoes | maître d butter.

Top Sirloin Steak Sunny {GF}

Half. 210 | Full. 420
marinated and grilled | roasted vegetables
lentil parmesan wild rice |
whole grain mustard port wine sauce



Beef Stroganoff {GF}

Half. 195 | Full. 390 | 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 ~ 215 | Full Pan ~ 430 | 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. 175 | Full. 350
pan seared | crispy pancetta
shitake mushrooms | creamy polenta
fig balsamic glaze

Grilled Rack of Lamb {GF}

Half. 260 | Full. 520 | garlic &
herb marinated | turmeric | seven spice
evoo | baby vegetables | English mint sauce
apricot, raisin & almond basmati rice



V Vegan with modifications | GF Gluten Free with modifications

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3/26

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**

CHEF'S SIGNATURE |

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

BASMATI RICE WITH YOGURT TAHDIG CHOICES:

saffron | sour cherry | dill & fava bean | apricot, almond Baharat | lentil and red rice

Short Rib Herb Stew {GFV}

"Ghormeh Sabzi" | Half. 160 | Full. 320
 fenugreek | spinach cilantro | shallots
 parsley | red kidney beans
 saffron basmati rice with tahdig

Pomegranate Chicken {GFV}

"Fesenjan" Half. 140 | Full. 280
 roasted walnut | pomegranate molasses
 turmeric | onions | cinnamon
 evoo | saffron basmati rice with tahdig

Braised Eggplant Beef Stew {GF}

"Gheimh" Half. 160 | Full. 320
 baked Japanese eggplant | sirloin beef
 split yellow peas | Onion | tomatoes
 turmeric | shoestring crisp potatoes
 saffron basmati rice with tahdig

Braised Lamb Shank {GF}

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

Grilled Lamb Loin Chops & Figs Kabob {GF}

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



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 165 | Full. 330
 Saffron & yogurt marinated | rainbow Gypsy peppers
 onions | blistered tomato | fava beans basmati rice with tahdig
 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
 tomatoes | saffron basmati rice with tahdig | lavosh

"Koubideh " Ground Beef or Chicken Kabob"

Half. 145 | Full. 290 | two charbroiled skewers
 onion | sumac | saffron | blistered Roma tomato
 saffron basmati rice with tahdig | lavosh | sumac sauce

Kabob Combination "Soltani" {GF}

Half. 315 | Full. 630 | filet mignon kabob barg
 and choice of chicken or beef koubideh kabob 1+1
 blistered tomatoes | gypsy peppers | onions
 saffron basmati rice with tahdig | sumac sauce
 cucumber yogurt relish | lavosh bread

Filet Mignon Kabob "Barg" {GF}

Half. 265 | Full. 530 | saffron, onion &
 sumac marinated | blistered tomato
 grilled sweet peppers & onions | sumac sauce
 saffron basmati rice with tahdig | 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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100% zero trans fat **Catering**

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 | choice of two

GRILLED BALSAMIC VEGETABLE MEDLEY {GFV} | *seasonal vegetables
virgin olive oil | balsamic vinegar | oregano*

BAKED ARTICHOKE & JALAPENO DIP {GF} | *shallots | parmesan | sour cream | pitta chips.*

RUSTIC BAGUETTE BRUSCHETTA {GF} | *tomato | gorgonzola | garlic | basil | herbs | evoo.*

HUMMUS DIP {GF} | *garbanzo | tahini | spices | lemon juice | evoo | pita bread*

GARDEN VEGETABLE BOUQUET {GF} | *celery | carrots | cauliflower
broccoli | cherry tomatoes | bell peppers | ranch dip | salsa fresca*

SALAD | choice of two

CAESAR SALAD {GF} | *romaine hearts | caesar dressing | ciabatta croutons | shaved parmesan*

MEDITERRANEAN GARDEN SALAD {GFV} | *Persian cucumber | tomatoes
red bell peppers | red onion | olives | feta cheese | minted romaine | garlic croutons | creamy feta vinaigrette*

VALENCIA BBQ CHICKEN SALAD {GF} | *chicken breast | romaine | grilled corn
black beans | cheddar | tomatoes | red onions | tortilla chips | chipotle ranch dressing*

GREEK SALAD {GFV} | *cucumber | tomatoes | bell peppers
red onion | feta cheese | oregano balsamic vinaigrette*

HONEY ROASTED CHICKEN SALAD {GF} | *romaine | cabbage | wonton
cashews | ginger | Sesame | mandarin oranges | rice noodle | rice wine vinaigrette.*

ENTRÉE | choice of two

LINGUINI GARLIC FRESCA {GFV} | *roasted garlic | grilled asparagus | sun-dried tomatoes
fine herbs | baby spinach | light cream vodka sauce*

BORRACHO TEQUILA CHICKEN PASTA {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*

DESSERT | choice of 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 | *graham cracker crust | strawberry sauce | whipped cream*

CARROT CAKE | *walnut | cream | carrot | cream cheese | vanilla | egg*

HALF SHEET DESSERT PAN: Choice of:

Brownie | Carrot Cake | Cheese Cake | Chocolate Chip Cookies | cheesecake

V Vegan with modifications | GF Gluten Free with modifications

OLIVE TERRACE BAR & GRILL | Conserve | Sustain | Indulge 100% zero trans fat menu

12% charge for deliveries and applicable sales tax will apply to all prices. Attendees must be guaranteed 72 hours prior to the event

Ask us for expanded menu choices, or check our website. Item and prices may change without notice.

3/26

