

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

ENTRÉE | 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.

SALAD | 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

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

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.