

# 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.

12/25

