

Catering & HOLIDAY MENU

THREE OR FOUR-COURSE PLATED OPTIONS

SERVED WITH: Freshly Baked French Baguette | Olive Tapenade | Extra Virgin Olive Oil



STARTER

SELECT ONE OR MORE FOR ALA CARTE | 3 FOR FOUR-COURSE SERVED FAMILY STYLE | 18++ pp

CHEESE, OLIVE, FIG, WALNUT & CROSTINI {GF}

smoked gouda | gorgonzola | goat robiano | manchego. 25

WITH ITALIAN CHARCUTERIE MEATS {GF}

prosciutto parma | salami | capicola | kapris berries. 35

BISTRO CAPRESE {GF}. 17

tomatoes | mozzarella di bufala | ciabatta | pine nut pesto

RUSTIC BAGUETTE BRUSCHETTA {GF}

*gorgonzola | tomatoes | garlic | basil
fig balsamico | herbs | extra virgin olive oil. 16*

PROSCIUTTO MELON & BURRATA {GF}

*Prosciutto de Parma | melon in season | burrata cheese
fig balsamico | candied walnuts | Italian olives. 18*

HUMMUS DIP {GFV} *garbanzo | tahini | spices | lemon juice
virgin olive oil | sumac. pita bread ~ 10 | vegetable crudité. 14*

POM MARINATED OLIVES "ZEYTOON PARVARDEH" {GFV}
olives | walnuts | pomegranate molasses | mint | evoo. 14

CRISPY RICE "TAHDIG" WITH STEW {GF}

TOPPING CHOICES:

Tomato Basil | Fesenjan | Ghormeh Sabzi | Gheimeh. 19

FIG & , PROSCIUTTO & SALAMI FLATBREAD

*extra virgin olive oil | mozzarella | roasted garlic
feta cheese | arugula | fig balsamico. 19*

BAKED OYSTERS BIENVILLE

*onions | garlic | mushrooms | shrimp | lemon juice
Butter | white wine | panko | parmesan cheese. 19*

CRABMEAT STUFFED MUSHROOMS

garlic | onion | bread crumb | butter | smoked gouda. 19

MONTEREY BAY TEMPURA CALAMARI

lemon | chili flake | garlic | cocktail sauce. 17

FRIED EGGPLANT AND GARLIC DIP

*extra virgin olive oil | whey | crisp onion
mint aioli | lavosh bread. 15*

BAKED ARTICHOKE & JALAPENO DIP

*artichoke hearts | shallots | pickled jalapenos
parmesan cheese | sour cream | pitta chips. 15*

ESCARGOT A LA BOURGUIGNON {GF}

garlic | parsley | butter | lemon zest | evoo | baguette. 19

GRILLED ARTICHOKE {GFV}

*extra virgin olive oil | lemon
roasted garlic | balsamic aioli. 16*

SOUP | SALAD

HOST SELECTS FOUR | GUESTS SELECT ONE | INCLUDED WITH ENTRÉE PRICES

ROASTED BUTTERNUT SQUASH SOUP {GFV} | *garden herbs | garlic | shallot | ginger | coconut cream | extra virgin olive oil*

FRENCH ONION SOUP GRATINÉE {GFV} {GF} | *croutons | gruyère Swiss cheese | parmesan*

LOBSTER THYME & SAFFRON BISQUE | *extra virgin olive oil | cream | tomatoes | sherry | garlic +\$5*

CAESAR SALAD {GFV} | *romaine hearts | caesar dressing | ciabatta crostini | parmesan*

BABY ICEBERG LETTUCE WEDGE {GFV} | *gorgonzola | bacon | tomatoes | red onions | blue cheese dressing*

MARKET GRILLED ROMAINE {GFV} | *avocado | roasted corn | strawberries | miso dressing*

WATERMELON BASIL {GFV} | *pistachio | arugula | feta | cherry tomatoes | lime vinaigrette | balsamic reduction*

ROASTED HEIRLOOM BEETS & FRIED GOAT CHEESE {GFV} | *baby greens | candied walnuts | blood orange vinaigrette*

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

Prix Fix Wine Pairing

With a glass of California premium house wine add \$ 12

With raspberry Champagne cocktail or

2024 Beaujolais Nouveau add \$14

Bon Appétit!!

Olive Terrace Bar & Grill
28261 Newhall Ranch Road. Valencia, CA.
661-257-7860



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THREE OR FOUR-COURSE PLATED OPTIONS

ENTRÉE

HOST SELECTS MULTIPLE ITEMS | GUESTS SELECT ONE | SERVED WITH SOUP OR SALAD AND DESSERT

CHICKEN PICATTA WITH CAPERS OR CHICKEN MARSALA WITH MUSHROOM {GF}

roasted vegetables | choice of potato or rice. 49

CHARBROILED PERSIAN CHICKEN KABOB {GF}

saffron chicken filet | Gypsy peppers | onions | fava beans dill basmati rice | blistered tomato | garlic hummus. 49

BAKED CHICKEN PARMESAN {GF}

herb breaded chicken filet | marinara sauce | parmesan cheese | mozzarella cheese | spaghetti marinara | garlic toast. 49

RAVIOLI DEL SOL {V}

butternut squash ravioli | brown butter | queso manchego crispy sage | wild organic arugula | white truffle oil. 48

LOBSTER RAVIOLI

caramelized shallots | roasted tomatoes | extra virgin olive oil | garlic | mushrooms | cream basil vodka sauce. 54

SPAGHETTI SQUASH AND TURKEY MEATBALLS {GFV}

mushroom medley | extra virgin olive oil | onion | spinach | garlic | oregano | parmesan cheese. 45

LINGUINI GARLIC FRESCA {GFV}

roasted garlic | grilled asparagus | sun-dried tomatoes | fine herbs | baby spinach | light cream vodka sauce. 45

THE ULTIMATE BAKED ITALIAN SAUSAGE PAPPARDELLE PASTA {GF}

extra virgin olive oil | onion | tri color bell pepper | sun-dried tomatoes | garlic | marina sauce | mozzarella cheese. 48

PAELLA VALENCIA {GF}

saffron rice | mussels | clams | shrimp | calamari | chicken | kalamata olive | chorizo sausage | green peas | rosemary. 59

BROILED LOBSTER TAIL AND SHRIMP TEMPURA {GF}

Choice of Basmati Rice, Potato or Pasta | drawn butter | cocktail sauce | tartar sauce. MP

HERB CRUSTED SEA BASS {GF}

garlic wilted kale | ribbon vegetables | lentil parmesan wild rice | chimichurri sauce. 65

GRILLED NORWEGIAN SALMON {GF} | *cucumber-dill sauce | saffron basmati rice | kapris berries | roasted vegetables. 50*

SPICY SANTA FE SHRIMP LINGUINI {GF}

roasted corn | garlic | tomatoes | onions | cilantro | peppers | evo oil | herbs | roasted jalapeño cream sauce. 54

FILET MIGNON {GF}

8 oz. tenderloin of beef | roasted garlic | roasted vegetables | bearnaise sauce | roasted rosemary fingerling potatoes. 75

WITH NORWEGIAN SALMON {GF} 91

WITH COLD WATER LOBSTER TAIL {GF} MP

BRAISED SHORT RIBS {GF} | *roasted brussels sprouts | baked rosemary fingerling potatoes ~ 58*

JACK DANIEL SIZZLING SIRLOIN SALOON STEAK {GF}

garlic | mushroom | pepper corns | virgin olive oil | bbq beans | fingerling potatoes. 69

RACK OF LAMB | APRICOT ALMOND BAHARAT BASMATI RICE {GF}

garlic & herb marinated | baby vegetables | turmeric | 7 spices | olive oil. 69

PRIME RIB OF BEEF AND YORKSHIRE PUDDING {GF}

twice baked potato | roasted vegetables | creamed horseradish | au jus. 69

DESSERT

HOST SELECTS FOUR | GUESTS SELECT ONE | INCLUDED WITH THREE-COURSE DINNER

CHOCOLATE BREAD PUDDING | *crème anglaise | whiskey sauce | whipped cream or vanilla ice cream*

SAFFRON GINGER CRÈME BRÛLÉE {GF} | **EGGNOG CHEESE CAKE** | **TIRAMISU** | *whipped cream*

VEGAN DATE ICE CREAM {GFV} | *tahini | coconut milk | date molasses*

WARM PECAN TART | *vanilla Ice Cream*

BOBBY'S FLOUR-LESS CHOCOLATE CAKE {GFV}

CHRISTMAS CHOCOLATE YULE LOG

SHALEX ITALIAN SPUMONI {GF} | *pistachio | cherry amaretto | chocolate hazelnut*

PINEAPPLE COCONUT OR COFFEE GELATO {GF}

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