

PURPLE OLIVE

A LA CARTE CARRY OUT- OFF SITE EVENT- DELIVERY MENU

(Custom Menus may be created with 24 hours notice)

Half Pan= 8-12 persons | Full Pan= 16-24 persons

Baked Brie & Fresh Fruit.....	\$36	\$68
Blackened Ahi Tuna.....	\$42	\$80
Seasonal Cheese Plate	\$36	\$68
Crab Cakes with Sweet Chilli Hot Mustard.....	\$42	\$80
Dip Trio with Crostini and Crudité.....	\$42	\$80
Prosciutto Wrapped Shrimp.....	\$42	\$80
Blackened Chicken or Shrimp Pasta with Smoked Gouda Cream.....	\$45	\$85
Grilled Chicken, Sun Dried Tomato, Broccoli, and Olive Oil, and Garlic.....	\$45	\$85
Chicken or Shrimp Jambalaya.....	\$40	\$85
Shrimp, Sundried Tomato & Artichoke with Fontinella Cream Pasta.....	\$45	\$85
Chicken Parmesan.....	\$30	\$85
Parmesan Crusted Chicken with Lemon Butter Sauce.....	\$30	\$85
Jerk Roast Chicken or Pork Loin.....	\$30	\$85
Macadamia Crusted Salmon with Mango Butter.....	\$50	\$95
Boursin and Spinach Stuffed Chicken with Lemon Herb Sherry Sauce.....	\$45	\$85

Potato Parmesan Crusted Local Fish
over Tomato Crab Relish.....Market

Pecan Crusted Fish with Orange Bourbon Cream.....Market

Beef Bourguignon.....\$50 ..\$95

Chicken with Prosciutto, Fontinella
Cheese, Basil and Marsala.....\$40 \$85

Grilled Salmon with Tarragon
Dijon Cream.....\$50\$95

Grilled Stuffed Eggplant.....\$30 \$55

Seafood Marinara or White Wine Garlic.....\$40 \$75

Sesame Seared Scallops.....\$55 \$95

Sesame Tofu.....\$30 \$55

Jasmine Rice or Brown Rice.....\$20 \$35

Whipped Yukon Potatoes.....\$20 \$35

Spinach with Garlic, Kale, Wok Seared

Vegetables or Vegetable of Day.....\$25 \$45

Baby Spinach Salad.....\$35 \$65

House Salad.....\$30 \$55

Hearts of Palm Salad.....\$35 \$55

HOUSE MADE DESSERTS AVAILABLE AS WELL- ASK FOR QUOTE

**Gateau, \$35- Key Lime Pie, \$20- Vegan Chocolate Coconut Pie, \$25- Flourless
Chocolate Almond Torte, \$25**