

Purple Olive Sample Menus

Below are sample menus that have satisfied many of our previous clients.
These are menus to use as your own or to inspire your choices
from our full extensive Catering Menu.
If you do not see something you would enjoy, please feel free to ask us.
It is our goal to please you and your guests!

SAMPLE MENU #1

\$18 per person

Luncheon style, great for Baby Showers and Office Parties

Assorted Wraps:

Roast Beef, Smoked Provolone, Spinach, Marsala Onions, Roasted Red Peppers
and Horseradish Sour Cream

Turkey, Provolone, Avocado, Tomato, Lettuce, and Stone Ground Dijon Mayonnaise
Hummus, Spinach, Tomato, Carrot, Avocado, Cucumber, Sprouts, and Tamari Dijon Dressing

Mixed Greens with Carrots, Cucumber, Tomato, Olives, Celery, with Parmesan Herb Dressing

Mediterranean Pasta Salad

Hummus, Tabbouleh, and Baba Ghanoush Platter with Pita and Crudités

Chocolate Covered Strawberries and Key Lime Squares

SAMPLE MENU #2

\$20 per person

One of our most affordable menus, perfect for the Wedding Reception

Salad:

Spinach Gorgonzola Salad with Grape Tomatoes, Red Onion, Pine nuts,
and Balsamic Vinaigrette

Entrees:

Chicken Marsala with Mushroom Marsala Demi Glace

Shrimp Pasta with Sundried Tomatoes, Spinach, and Mushroom in Garlic Cream Sauce

Whipped Yukon Gold Potatoes

Grilled Vegetables: Zucchini, Yellow Squash, and Carrots

SAMPLE MENU #3

\$25 per person

With both stationed and server passed heavy hors d'oeuvres (great for cocktail parties)

Butler passed Hors d'oeuvres:

Miniature Crab Cakes with Remoulade Sauce
Bruschetta with Tomato, Mozzarella, Roasted Garlic and Basil topped with Fontinella
Mojo Marinated Beef Skewers
Chicken Satays with Peanut Sauce
Vegetable Samosas with Yogurt Mint Sauce
Twice Baked Miniature Potatoes

Stationary Platters:

Chopped Salad with Corn, Avocado, Tomato, Onion, Cucumber, and Cilantro
Smoked Salmon Platter with Capers, Hard Boiled Egg, Caper Dill Cream, Red Onion,
Gherkins, Cucumber and Pumpnickel Bread
Assorted Dip Platter with Artisanal Breads and Crudités
Cheese Platter with Havarti, Gorgonzola, Brie with Grapes, Mild Cheddar,
and Gouda Cheese with Crostini
Blackened Ahi Tuna with Sweet Chili Hot Mustard Sauce

SAMPLE MENU #4

\$30 per person

Caribbean ("Floribbean") style to complement the warm weather of our area

Appetizers:

Shrimp and Chorizo Skewers in Pineapple Display
Mini Crab Cakes with Mango Chutney
Chicken Empanadas
Tropical Fruit Skewers with Coconut dipping sauce

Salad:

Mixed Greens with Guava Citrus Vinaigrette, Hearts of Palm, Mango,
Avocado, Red Peppers, Red Onions and Almonds

Entrees:

Mojo Slow Roast Pork with Cuban Onion Relish
Caribbean Island Seafood
Yellow Rice
Black Beans
Mashed Sweet Potatoes
Plantains

SAMPLE MENU #5

\$35 per person

With server passed hors d'oeuvres and on site Chef for the carving station

Appetizers:

Prosciutto Wrapped Shrimp with Balsamic Reduction
Fruit and Cheese Platter

Blackened Ahi Tuna on Cucumber with Sweet Chili Hot Mustard
Crab and Avocado Salad in Filo Cups

Assorted Dips with Artisanal Breads, Crostini, and Crudités

Salad:

Chopped Salad with Romaine, Avocado, Carrots, Corn, Red Onion,
Tomato, and Cucumber with Coriander Vinaigrette

Entrées:

Prime Rib Carving Station with Au Jus, Horseradish Cream,
Roasted Garlic Cloves, and Potato Rolls

Chicken Breast with Marsala Mushroom Demi Glace

Potato and Vidalia Onion Gratin

Green Beans

SAMPLE MENU #6

\$60 per person

Perfect for in home entertaining with wine paired courses, served table side
and plated in a home kitchen. Includes wine for each course

Butler passed Hors d'oeuvres during cocktail Hour:

Tomato, Roasted Garlic, and Basil Bruschetta

Bacon Wrapped Scallops with Lemon Butter Sauce

Grilled Lamb Lollipops Topped with Pistachio Herb Pesto

Belgian Endive with Herbed Goat Cheese, Sun Dried Tomatoes, Basil and Balsamic Reduction

Plated Meal Courses:

Soup and Salad Duo: Wild Mushroom Bisque with Grilled Duck Salad

Braised Pork Osso Bucco with Marsala Sauce, Mashed Potatoes, and Green Beans

Strawberries Flambéed in Chambord with Crepes and Vanilla Ice cream

SAMPLE MENU #7

\$10 per person

“Bagged” lunch style which can be delivered to any location for a hungry crowd.

Assorted Wraps:

Roast Beef, Smoked Provolone, Spinach, Marsala Onions,
Roasted Red Peppers, and Horseradish Sour Cream

Turkey, Provolone, Avocado, Tomato, Lettuce Stone Ground Dijon Mayonnaise
Hummus, Spinach, Tomato, Carrot, Avocado, Cucumber, Sprouts, and Tamari Dijon Dressing

Mediterranean Pasta Salad Cup OR Fresh Seasonal Fruit Salad Cup

Chocolate Chunk Cookies