

## 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