



OLIVER'S AT HOME

2020 - 2021

BBQ PIT MASTER

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\$55.00 PER PERSON // 4 PERSON MINIMUM

Rack of Ribs

choice of sauce: Brown Sugar & Honey, Spicy Chipotle BBQ,
Blueberry BBQ Sauce

Chicken Thighs & Drums

choice of sauce: Brown Sugar & Honey, Spicy Chipotle BBQ,
Blueberry BBQ Sauce

Baked Mac-n-Cheese

White Cheddar, Smoked Gouda, Toasted Bread Crumbs

Grilled Asparagus

Crispy Prosciutto, Charred Lemons

Corn Bread Muffins

Jalapeno & Cheddar Cheese

Suggested Add On:

Traditional Caesar Salad with Potato Croutons - \$7.00 per person



GRILLERS & SKEWERS

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\$45.50 PER PERSON // 4 PERSON MINIMUM

Seasonal Crudite

Green Goddess & Tomato Herb Dips

Garlic & Soy Sauce Marinated Beef Skewers

Green Peppers & Sweet Onions

Italian Herb & Olive Oil Chicken Skewers

Cherry Tomatoes & Summer Squash

Sweet Teriyaki Glazed Shrimp Skewers

Pineapple & Red Peppers

Buttermilk Potato Salad

Bacon, Cheddar Cheese & Chives

Caprese Salad

EVOO, Balsamic Glaze, Basil

Suggested Add On:

Charcuterie & Cheese Board - \$12.50 per person

LAND & SEA

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\$75.00 PER PERSON // 4 PERSON MINIMUM

Seasonal Crudite

Green Goddess & Tomato Herb Dips

Flank Steak

Chimichurri Sauce, Brioche Rolls

Cedar Plank Salmon

Sesame Ginger Honey Glaze

Tortellini Salad

Sun Dried Tomatoes, Pesto

Grilled Vegetable Platter

Suggested Add On:

Hors d' Oeuvres - Mini Crab Cake with Spicy Remoulade, Shrimp Cocktail Shooter, Beef Carpaccio Roll, Pulled Pork Crostini with Whipped Goat Cheese & Micro Greens - \$13.75 per person



PORCH NIGHT IN

.....

\$36.00 PER PERSON // 4 PERSON MINIMUM

Seasonal Crudite

Green Goddess & Tomato Herb Dips

Charcuterie & Cheese Board

Seasonal Accouterments

Margherita Flatbread Pizza

Roma Tomatoes, Mozzarella, Basil

Seasonal Fruit Crostini

Herbed Goat Cheese, Honey Drizzle

Suggested Add On:

Assorted Petite Pastries - \$8.50 per person

The Fine Print: Pricing includes high quality eco-friendly disposable bamboo plates, wooden flatware, and linen-like napkins, delivery fee and sales tax. An additional delivery fee will be added for distances of 20 miles or more. All orders must be placed 48 hours in advanced. No menu substitutions for packages.

Hors d'Oeuvres

PREPARED FOR EASY TRANSFER TO YOUR PLATTERS AT HOME

SEAFOOD & SHELLFISH - HOT

Bacon Wrapped Sea Scallops
Mini Maryland Crab Cake with Spicy Remoulade
Coconut Shrimp Skewer with Mango Sauce
Crab Wonton with Ponzu Sauce

SEAFOOD & SHELLFISH - COLD

Beet Cured Salmon & Green Goddess Sauce on Pumpernickel
Chilled Mango Crab Salad & Pickled Red Onion on Grilled Crostini
Ahi Tuna Tartare on Rice Puff Cracker
Chilled Lobster Salad in Phyllo Tart

VEGETARIAN - HOT

Saffron Arancini with Pesto Sauce
Phyllo Wrapped Asparagus with Bearnaise Aioli
Quinoa, Spinach & Sun Dried Tomato Stuffed Mushrooms
Pee Wee Baked Potatoes with Cashew "Sour Cream" & Chives
Marscarpone Polenta Cake with Olive Tapenade
Bouche with Cremini Mushrooms & Fontina Cheese

VEGETARIAN - COLD

"Brie-L-T" on Toasted Bread
Watermelon Cubes with Whipped Goat Cheese & Black Lava Salt
Roasted Garlic & Basil Pinwheels with Red Pepper Relish
Caprese Skewer with Balsamic Reduction
Poached Pear & Gorgonzola Croustade with Thyme-Infused Honey
Goat Cheese Mousse Croustade with Red Pepper Marmalade

MEAT - HOT

Coconut Chicken Skewer with Mango Sauce
Filet Au Poivre Skewer with Mushrooms & Bearnaise Aioli
Chicken Milanese Skewer with Balsamic Reduction
Assorted Sliders - see slider station options

MEAT - COLD

Smoked Duck Profiteroles with Ice Wine Gelee
Lamb Carpaccio with Red Pepper Hummus on Almond Cracker
Seared Strip Loin & Horseradish Cream on Caraway Cracker
Beef Carpaccio Roll with Arugula, Parmesan & Truffle Oil

4 selections // \$13.75 per person

5 selections // \$15.00 per person

Displays & Stations

CRUDITE & DIPS

Seasonal Crudite with Green Goddess &
Tomato-Herb Dip
\$4.95 per person

CHEESE & GOURMET CRACKERS

Domestic and Imported Cheeses accompanied with
Dried Fruit, Spiced Nuts & Gourmet Crackers
\$6.50 per person

FRESH FRUIT

Chef's selection of fruit to include
Cantaloupe, Honeydew, Pineapple, Watermelon,
Assorted Berries & Seedless Grapes
\$5.50 per person

ANTIPASTO

Cured Meats, Imported Cheeses, Three Bean Salad,
Marinated Mushrooms, Red Pepper Marmalade,
Marcona Almonds, Grilled Ciabatta Bread & Focaccia Bread
\$15.95 per person

MEDITERRANEAN

Grilled Seasonal Vegetables, Cucumber, Feta & Chickpea
Salad, Fresh Mozzarella Cheese, Roasted Red Pepper
Hummus, Artichoke Salad, Marinated Olives, Fresh &
Toasted Pita Points, Flatbread & Breadsticks
\$15.95 per person

SALSAS

Pico de Gallo, Black Bean & Corn, Guacamole, Romesco,
Pineapple Mango, Charred Salsa Verde (choice of 3)
accompanied with Tortilla Chips
\$7.50 per person

SEAFOOD

Calamari Salad
King Crab Legs
Assorted Sushi & Sashimi
Mussel Salad
Shrimp Cocktail
Fresh East Coast Oysters
Tuna Poke
Split Cold Water Lobster Tails
Scallop Ceviche
MP per person

FLATBREAD PIZZA

Margherita, BBQ Chicken, Pepperoni, White Pizza,
Hawaiian, Grilled Vegetable, Mushroom,
Braised Short Rib
\$12.00 per person (choice of 3 selections)

ASIAN

Crunchy Ramen Noodle Salad,
Crab Wontons with Ponzu,
Vegetarian Spring Rolls, Kimchee Salad,
Vegetable Fried Rice, Edamame,
Teriyaki Chicken Skewers
\$14.00 per person (choice of 3 selections)

BUFFALO

Beef on Weck Sliders, Buffalo Chicken Wing Sliders,
Chicken Wings, "Bison" Chip Dip, Beer-Cheese Dip,
Pierogies with Kielbasa and Peppers & Onions
\$12.50 per person (choice of 3 selections)

SLIDERS

Cheeseburgers, Pulled Pork, Buffalo Chicken,
Grilled Portobello, Fried Chicken, Philly Cheesesteak
\$14.00 per person (choice of 2)
Optional Upgrade of Parmesan Truffle Potato Chips
\$3.00 per person

Displays & Stations

CONTINUED

CARVING*

Grilled Beef Tenderloin // **\$19.75 per person**
Roasted Manhattan Strip Loin // **\$18.50 per person**
Slow Roasted Top Round // **\$15.00 per person**
Grilled Flank Steak // **\$17.00 per person**

Slow Roasted Turkey Breast // **\$12.00 per person**

Honey Glazed Country Ham or Roasted Pork Loin // **\$14.95 per person**

Roasted Leg of Lamb or Rack of Lamb // **\$16.50 per person**

Sauce Options: Horseradish Cream Sauce,
Bearnaise Aioli, Chimichurri, Romesco, Cranberry Aioli,
Whole Grain Mustard, Red Wine & Pear Sauce,
Espresso BBQ, Pineapple Mango Salsa, Tzatziki,
Cilantro Mint Aioli

Roll Options: Mini Kimmelweck, Kaiser or Brioche Rolls

***PROTEINS WILL COME PRE-SLICED WITH
RE-HEATING INSTRUCTIONS**

PASTA

Rigatoni Bolognese
Cheese Tortellini with Marinara or Pesto Sauce
Baked White Cheddar & Smoked Gouda Mac-n-Cheese
Shrimp Scampi with Liguini
Penne with Vodka Cream Sauce
Cavatelli with Mushrooms, Spinach & Truffle Cream Sauce
Farfalle Arrabiatta with Hot Peppers & Pomodoro Sauce
Seasonal Pasta Primavera
\$9.50 per person (choice of 1 selection)
\$12.50 per person (2 selections)

**ACCOMPAINED WITH GARLIC BREADSTICKS
& GRATED PARMESAN CHEESE**

PETITE PASTRIES

Cranberry White Chocolate Blondies
Mixed Berry Shortbread Bars
Cinnamon Shortbread Sandwich Cookies
Lemon Bars
Brownie Bites
Iced Pumpkin Cookies
Hello Dolly Bars
Toffee Blondies
Apple Cinnamon Coffee Cake Bites
Raspberry Crumble Bars
Chocolate Crinkle Cookies
Mini Cupcakes
Flourless Chocolate Cake Bites
Coconut Cream Puffs
Pecan Bars
Ginger & Vanilla Cutout Cookies
Peppermint Shortbread Bark
Assorted Mousse Cups
Assorted Cheesecake Bites
Assorted Tarts
Assorted Cookies

\$9.00 per person (4 selections)

Buffet Options

40 PERSON MINIMUM // INCLUDES BABY GREENS
SALAD & BREAD BASKET // PRICING BASED ON SELECTIONS

ENTREES

Asiago Cheese Stuffed Chicken Breast with Beurre Blanc Sauce

Grilled Chicken Breast with Raspberry Demi Glace

Almond-Crusted Chicken Breast with Citrus Beurre Blanc Sauce

Sliced Beef Tenderloin with Horseradish Cream Sauce (served with mini Kimmelweck rolls)

Sliced Top Sirloin with Bearnaise Aioli

Roasted Turkey Breast with Cranberry Aioli

Maple Glazed Pork Loin

Roasted Salmon with Sweet Chili Glaze

Sides of Poached Salmon with Condiments

SIDE DISHES

Applewood Smoked Bacon Potato Salad

Rosemary & Garlic Roasted Baby Red Potatoes

Wild Rice Pilaf

Tortellini Salad with Sun Dried Tomatoes & Pesto

Rigatoni Bolognese

Baked Mac-n-Cheese

Asparagus with Crispy Prosciutto & Grilled Lemons

Grilled Vegetable Platter

Caesar Salad

DESSERT

Assorted Cookie & Brownie Platter

Fresh Fruit Salad with Shaved Coconut

Assorted Petite Pastries (4 selections)

BEVERAGES

Regular and Decaffeinated Coffee and Hot Tea

Bottled Water

Assorted Sodas and Iced Tea

Lemonade

Boxed Lunches

20 PERSON MINIMUM // INCLUDES ASSORTED SODAS,
BOTTLED WATER & PLASTICWARES

GOURMET SANDWICHES

Oven Roasted Turkey with Bacon, Cheddar Cheese & Honey Mustard on Multigrain Rolls

Grilled Chicken with Mozzarella Cheese, Roasted Red Peppers & Pesto on Ciabatta Bread

Roast Beef with Horseradish Cream Sauce & Romaine Lettuce on Kaiser Rolls

Buffalo Chicken with Frank's Hot Sauce, Shaved Celery & Blue Cheese on Kaiser Rolls

Grilled Vegetables with Pesto & Goat Cheese on Multigrain Rolls

Spicy Italian with Cappicola, Hot Peppers and Provolone on Ciabatta Bread

Roasted Eggplant with Garlic, Basil, Sun Dried Tomatoes and Feta Cheese on Ciabatta Bread

SIDE DISHES

Applewood Smoked Bacon Potato Salad

Tri-Colored Pasta Salad with Mozzarella Cheese
& White Balsamic Vinaigrette

Farro Salad with Apples, Sweet Potatoes &
Apple Cider Vinaigrette

Cous Cous Salad with Arugula, Feta Cheese, Olives
& Grilled Lemon Vinaigrette

Green Beans with Toasted Almonds & Raspberry
Vinaigrette

Grilled Vegetable Platter

Asian Noodle Salad

Baby Greens Salad with White Balsamic Vinaigrette

PACKAGE #1 // \$17.95 PER PERSON - CHOICE OF ONE SANDWICH, ONE SIDE AND ASSORTED COOKIES & BROWNIES

PACKAGE #2 // \$20.95 PER PERSON - CHOICE OF TWO SANDWICHES, TWO SIDES AND ASSORTED COOKIES & BROWNIES

PACKAGE #3 // \$25.95 - CHOICE OF TWO SANDWICHES, THREE SIDES, FRUIT PLATTER, AND ASSORTED COOKIES & BROWNIES