



## CLASSIC PACKAGE

100 PERSON MINIMUM

### CLASSIC BAR PACKAGE

One hour of open bar service before dinner and  
two hours of open bar service after dinner

### CRUDITE & DIP DISPLAY

Seasonal crudite platters accompanied with  
Tomato-Herb Dip and Spinach & Artichoke Dip

### WINE SERVICE

One glass of red or white wine offered to your  
guests as they are seated

### SALAD COURSE

Baby Greens Salad with Carrots, Cherry Tomatoes,  
Cucumbers & White Balsamic Vinaigrette  
Oliver's Signature Bread Basket with Whipped Butter

### ENTREE COURSE

Your choice of Chicken entree accompanied  
with your choice of a starch and vegetable

### DESSERT COURSE

Oliver's will cut and serve your wedding cake  
or display it on a self-serve station

### COFFEE SERVICE

Regular and Decaffeinated Coffee or Hot Tea  
offered tableside or on a self-serve station

### PRICE PER GUEST: \$59.00

plus administrative fee, sales tax, catering permit (if applicable)  
and any other additional fees listed on your invoice.







## **PREMIUM PACKAGE**

100 PERSON MINIMUM

### **PREMIUM BAR PACKAGE**

One hour of open bar service before dinner and  
three hours of open bar service after dinner



### **BUTLER STYLE PASSED HORS D' OEUVRES**

Selection of four passed hors d' oeuvres of your choice

### **WINE & CHAMPAGNE SERVICE**

One glass of red or white wine offered to your guests  
as they are seated  
Pre-set or Passed Champagne Toast

### **SALAD COURSE**

Choice of Traditional Caesar Salad or Baby Greens Salad with  
Carrots, Cherry Tomatoes, Cucumbers & White Balsamic Vinaigrette  
Oliver's Signature Bread Basket with Whipped Butter

### **ENTREE COURSE**

Dual Entree with choice of two proteins (Filet Mignon,  
Manhattan Strip Steak, Frenched Chicken Breast, Shrimp Skewer,  
Salmon or Crab Cake) with your choice of a Starch and Vegetable

### **DESSERT COURSE**

Oliver's will cut and serve your wedding cake or  
display it on a self-serve station

### **COFFEE SERVICE**

Regular and Decaffeinated Coffee or Hot Tea  
offered tableside or on a self-serve station

### **PRICE PER GUEST: \$110.00**

plus administrative fee, sales tax, catering permit (if applicable)  
and any other additional fees listed on your invoice







# SIGNATURE PACKAGE

100 PERSON MINIMUM

## SIGNATURE BAR PACKAGE

One hour of open bar service before dinner and  
three hours of open bar service after dinner



## BUTLER STYLE PASSED HORS D' OEUVRES

Selection of four passed hors d' oeuvres of your choice

## WINE SERVICE

One glass of red or white wine offered to your guests  
as they are seated

## SALAD COURSE

Baby Greens Salad with Carrots, Cherry Tomatoes,  
Cucumbers & White Balsamic Vinaigrette  
Oliver's Signature Bread Basket with Whipped Butter

## ENTREE COURSE

Your choice of Chicken Entree accompanied with  
your choice of a Starch and Vegetable

## DESSERT COURSE

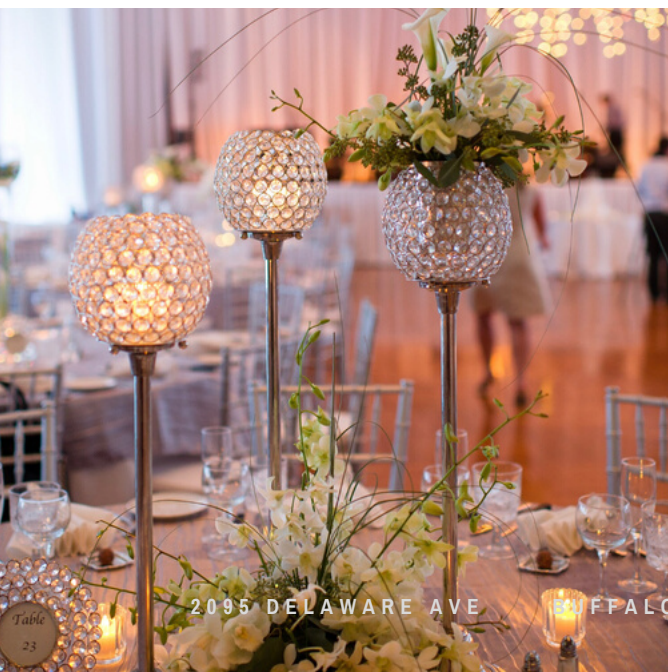
Oliver's will cut and serve your wedding cake  
or display it on a self-serve station

## COFFEE SERVICE

Regular and Decaffeinated Coffee or Hot Tea  
offered tableside or on a self-serve station

## PRICE PER GUEST: \$75.00

plus administrative fee, sales tax, catering permit (if applicable)  
and any other additional fees listed on your invoice







# PACKAGE ADDONS

100 PERSON MINIMUM

## ADDITIONAL HOURS OF BAR SERVICE

One Hour of Classic Bar Package - \$4.00 per person  
One Hour of Signature Bar Package - \$5.00 per person  
One Hour of Premium Bar Package - \$6.00 per person

## HORS D' OEUVRE STATIONS:

Fruit, Crudite and Cheese Display // \$9.50 per person  
Antipasto Display // \$15.95 per person  
Mediterranean Display // \$15.95 per person  
Seafood Station // MP  
Asian Station // \$14.00 per person (3 selections)  
Flatbread Pizza Station // \$12.00 per person (3 selections)

## UNLIMITED WINE POUR WITH DINNER

Chateau St. Jean Chardonnay & Cabernet // \$30.00 per bottle  
Wyatt Chardonnay & Austerity Cabernet // \$40.00 per bottle  
Sonoma Cutrer Chardonnay & Fortress Cabernet // \$56.00 per bottle

## SEAFOOD ENTREE ENHANCEMENTS

Seared Scallops (2)  
Imperial Crab Sauce  
Crab Stuffed Shrimp (2)  
Maryland Crab Cakes (2)  
\$10.00 price per person (choice of one)

## DESSERT DISPLAY

Selection of four Petite Pastries // \$9.00 per person  
Assorted Cookies and Brownies // \$5.95 per person

## CORDIAL BAR

Kahlua, Bailey's, Sambuca  
Pricing based on consumption in which you will receive  
an invoice after your event

# Plated Entrees

ALL ENTREES SERVED WITH BABY GREENS SALAD & OLIVER'S  
SIGNATURE BREAD BASKET

## BEEF ENTREE OPTIONS

Braised Beef Short Ribs with Horseradish Gremolata  
& Braising Jus  
**\$44.00 per person**

Grilled Filet Mignon with Caramelized Onion Demi Glace  
**\$46.00 per person**

Grilled Manhattan Strip Steak with Gorgonzola Cream Sauce  
**\$45.00 per person**

## CHICKEN ENTREE OPTIONS

**\$29.75 PER PERSON**

Stuffed Chicken Marsala with Mozzarella, Sun Dried  
Tomatoes & Spinach

Roasted Chicken Breast with Whole Grain Mustard  
Cream Sauce

Lemon & Herb Brined Chicken Breast with  
Tomato-Shallot Relish

Stuffed Chicken Florentine with Roasted Red Pepper  
Cream Sauce

## DUCK/LAMB ENTREE OPTIONS

Pan Seared Duck Breast with Blackberry Gastrique  
**\$31.00 per person**

Herb-Crusted Rack of Lamb with Romesco Sauce  
**MP price per person**

## PORK ENTREE OPTIONS

**\$29.75 PER PERSON**

Bone-In Berkshire Pork Chop with Whole Grain Mustard  
Demi Glace

Crispy Porchetta with Tart Cherry Sauce

Herb & Garlic Roasted Pork Loin with Red Wine  
Pear Sauce

## SEAFOOD OPTIONS

Roasted Faroe Island Salmon with Sesame-Ginger  
Honey Glaze  
**\$35.00 per person**

Twin Maryland Crab Cakes with Cajun Remoulade  
**\$34.00 per person**

Roasted Halibut with Caper & Chive Beurre Blanc  
**MP per person**

Corn Crusted Sea Bass with Cherry Tomatoes, Arugula  
& Stilton Blue Cheese  
**MP per person**

## SIDE OPTIONS

**Choice of 1 Starch:** Whipped Yukon Gold Mashed  
Potatoes, Sour Cream & Chive Mashed Potatoes, Roasted  
Fingerling Potatoes, Potato Parmesan Pave, Twice Baked  
Potato, White Cheddar Grits, Mascarpone Polenta,  
Buttered Farro Pilaf, Corn Pudding

**Choice of 1 Vegetable:** Roasted Asparagus, Sautéed  
Green Beans, Lemon & Parmesan Rapini, Buttered Root  
Vegetables, Roasted Wild Mushrooms with Confit Shallots,  
Ratatouille