



OLIVER'S AT HOME

2022 - 2023

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

Chilled Mango Crab Salad & Pickled Red Onion on
Lavash Crisp
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
Mini Baked Potatoes with Cashew "Sour Cream" & Chives
Mascarpone Polenta Cake with Olive Tapenade
Bouche with Cremini Mushrooms & Fontina Cheese

VEGETARIAN - COLD

"Brie-L-T" on Toasted Bread
Watermelon Cubes with Goat Cheese & Black Lava Salt
Caprese Skewer with Balsamic Reduction
Poached Pear & Gorgonzola Croustade with 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

MEAT - COLD

Curried Chicken Salad on Lavash Crisp
Seared Strip Loin & Horseradish Cream Sauce
Beef Carpaccio Roll with Arugula, Parmesan & Truffle Oil

Platters & Displays

CRUDITE & DIPS

Chef's selection of crudite to include Carrots, Celery, Yellow Squash, Zucchini, Bell Peppers, & Cherry Tomatoes with your choice of two dips

CHEESE & GOURMET CRACKERS

Domestic and Imported Cheeses accompanied with Dried Fruit, Spiced Nuts & Gourmet Crackers

FRESH FRUIT PLATTER

Chef's selection of fruit to include Cantaloupe, Honeydew, Pineapple, Watermelon, Assorted Berries & Seedless Grapes

ANTIPASTO SPREAD

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

MEDITERRANEAN SPREAD

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

SLIDERS BAR

ALL TOPPINGS PACKAGED ON THE SIDE

Cheeseburgers
Pulled Pork
Buffalo Chicken
Grilled Portobello
Philly Cheesesteak
(3 selections)

PASTA STATION

ACCOMPAINED WITH GARLIC BREADSTICKS & GRATED PARMESAN CHEESE

Rigatoni Bolognese
Cheese Tortellini with Marinara or Pesto Sauce
Baked White Cheddar & Smoked Gouda Mac-n-Cheese
Shrimp Scampi with Linguine
Penne with Vodka Cream Sauce
Cavatelli with Mushrooms, Spinach & Truffle Cream Sauce
Farfalle Arrabiatta with Hot Peppers & Pomodoro Sauce
Seasonal Pasta Primavera
(2 selections)

Dinner Packages

BBQ PIT MASTER

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



LAND & SEA

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

GRILLERS & SKEWERS

SEASONAL CRUDITE

Green Goddess & Tomato Herb Dips

GARLIC & SOY SAUCE

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



PORCH NIGHT IN

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

Buffet Options

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

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
Viniagrette

Grilled Vegetable Platter

Asian Noodle Salad

Baby Greens Salad with White Balsamic Vinaigrette

PACKAGE #1 // CHOICE OF ONE SANDWICH, ONE SIDE, AND ASSORTED COOKIES & BROWNIES.

PACKAGE #2 // CHOICE OF TWO SANDWICHES, TWO SIDES, AND ASSORTED COOKIES & BROWNIES.

PACKAGE #3 // CHOICE OF TWO SANDWICHES, THREE SIDES, FRUIT PLATTER, AND ASSORTED COOKIES & BROWNIES.