

Olives

Good Food... Always.



**22 Witherspoon St
Princeton, NJ 08542**

Phone: 609-921-1569

Fax: 609-683-8375

Catering for all Occasions

www.olivesprinceton.com

Hors d'oeuvre and Party Trays

Small (serves 10-15)

Medium (serves 15-25)

Large (serves 30-40)

Cold Hors D'oeuvre Tray

An exquisite spread of gourmet delights to please any palate

Dijon Shrimp Wrapped in Snow Peas

Garlic Roast Beef on Crostini

Chicken Salad in Mini Cream Puffs

Cherry Tomatoes Stuffed with Boursin Cheese

Seasonal Fruit & Cheese Cubes

Small \$75

Medium \$95

Large \$130

Cold Antipasto Tray

A delicious spread of marinated artichoke hearts, roasted red peppers, ciligene mozzarella tossed in a vinaigrette, salami and classic olive mix

Small \$50

Medium \$70

Large \$95

Domestic Cheese & Fruit Tray

A classic assortment of cubed Cheddar, Muenster, Mozzarella and Swiss cheeses with an arrangement of seasonal fruits and crackers

Small \$65

Medium \$85

Large \$115

Imported Cheese and Fruit Tray

Our selection of delectable international cheeses, including Italian Fontina, French Brie, Saga Blue and Canadian Cheddar including crackers

Small \$75

Medium \$95

Large \$135

Mediterranean Dip Platter

Hummus, Babaganoush and Tzatziki Sauce on a tray surrounded by pitas, celery sticks and carrot sticks for dipping

Medium \$75

Large \$95

Cold Crudite Tray

A colorful assortment of seasonal vegetables surrounding our homemade spinach-feta dip

Small \$35

Medium \$45

Large \$60

Cold Peeled Shrimp Tray

Fresh peeled jumbo shrimp with cocktail sauce in a hollowed red cabbage

Small (3 lb) \$75

Medium (5 lb) \$125

Large (8 lb) \$190

Mediterranean Tray

An authentic taste of the Mediterranean with hummus, babaganoush, feta cheese, Kalamata olives and stuffed grape leaves with pita wedges for dipping

Small \$49

Medium \$75

Large \$105

Smoked Salmon Platter

Thinly sliced Nova Salmon served with a garnish of sliced tomatoes, red onions, capers and assorted bagels and cream cheese

\$10 a person – minimum of 10

Bruschetta Tray

Seasoned toasted baguette rounds topped with pesto, fresh mozzarella and fresh homemade tomato basil

\$20 dozen – minimum of 2 dozen

Mexican Bruschetta Tray

We put a new twist on tradition with fresh guacamole, queso fresco (Mexican cheese), black bean puree on toasted baguette rounds

\$20 dozen – minimum of 2 dozen

Assorted Sandwich Tray

A delectable assortment of our most popular sandwiches on a variety of breads and wraps including turkey, roast beef, chicken salad, tuna salad, ham and cheese, fresh mozzarella and tomato, and grilled vegetables on a fresh baguette

\$6.95 per sandwich

Assorted Hoagie Tray

Assortment of our hoagies on soft hoagie rolls & French baguettes. Choose from the following: Turkey, Ham & Cheese, Roast Beef, Italian, Chicken Salad, Tuna Salad, Fresh Tomato & Mozzarella and Hummus with sprouts & roasted red peppers.

\$7.95 per hoagie

Assorted Wrap Tray

\$7.95 per wrap

Gourmet Pinwheel Wrap Tray

As beautiful as it is delicious, this tray features whole wheat, spinach and sun-dried tomato wraps, each cut into 7 pieces and filled with an assortment of the following:

Curry Chicken Salad

Grilled Vegetables with Goat Cheese

Ham and Brie with Honey Mustard

Roast Beef with our Horseradish Mayo and Cheddar Cheese

White Albacore Tuna and Swiss Cheese

Turkey and Havarti with spicy Dijon Mustard

Minimum order of 28 pinwheels (4 whole wraps) at \$1.99 per pinwheel

Mini Croissant and Filet of Tenderloin Tray

Roasted Beef Filet on mini croissants with horseradish sauce. A truly elegant party tray.

Platter of 25 - \$95 Platter of 45 - \$170

Baby Brioche Sandwiches

Grilled Vegetables and Goat Cheese

Tuna Salad · Chicken Salad

Roast Beef with horseradish mayo

Smoked Salmon Cream Cheese & Cucumber
Grilled Chicken with Avocado & Sprouts
Ham and Cheese with Dijon · Cucumber and Boursin Cheese
 \$2.70 each – 2 dozen minimum

Mini Sandwich Tray
Roasted Turkey and Cranberry Sauce and Tangy Dijon Mustard
Ham and Sweet Honey Mustard
Tuna Salad · Chicken Salad
Fresh Mozzarella and Tomato · Roast Beef with horseradish mayo
 \$2.50 each - Minimum order of 20 sandwiches

Cold Hors D'oeuvres
 (Minimum of two dozen for each item)

Dijon Shrimp wrapped in Snow Peas	\$27 per dozen
Garlic Roast Beef Canapés	\$18 per dozen
Smoked Salmon Canapés	\$24 per dozen
Smoked Salmon w/ Dill Sour Cream on a Mini Potato Pancake	\$29 per dozen
Asparagus wrapped with Prosciutto	\$20 per dozen
Fresh Melon wrapped with Prosciutto	\$20 per dozen
Marinated Ciligene Mozzarella and Cherry Tomato Skewers	\$16 per dozen
Sliced Filet of Beef on crostini with Boursin cheese	\$24 per dozen

Stuffed Grape Leaves

A delicious Greek favorite, these imported grape leaves are stuffed with rice, herbs, olive oil and lemon and garnished with lemon slices
 \$8.99 per pound (approx. 16-18 pieces per pound)

Hot Hors D'oeuvres
 (Minimum of two dozen for each item)

Spanakopita Phyllo Triangles	\$20 per dozen
Spinach and feta with herbs and spices baked in a flaky pastry triangle	
Cheese Phyllo Triangles	\$20 per dozen
Feta and Ricotta cheeses baked in a flaky pastry triangle	
Assorted Mini Quiches	\$22 per dozen
Falafel Balls	\$9 per dozen
Served with tzatziki sauce & salsa verde	

Sirloin Beef Sliders 3 dozen minimum, 3 day notice	\$35 per dozen
Jumbo Coconut Shrimp Served with an apricot dipping sauce	\$28 per dozen
Shrimp wrapped in Bacon Served with a honey mustard dipping sauce	\$28 per dozen
Scallops wrapped in Bacon	\$28 per dozen
Mini Maryland Crab Cakes Served with cocktail sauce	\$22 per dozen
Cocktail Meatballs - 3 dozen minimum Choice of Italian or Sweet and Sour	\$10 per dozen
Stuffed Mushrooms - 3 dozen minimum Herb bread and mushroom stuffing	\$12 per dozen
Chicken Satay Skewered chicken served with a spicy peanut sauce	\$24 per dozen
Lollipop Lamb Chops - 3 dozen minimum Tender grilled lamb marinated in olive oil, lemon, garlic and oregano	\$42 per dozen
Vegetable Spring Rolls Filled with crunchy vegetables and oriental seasonings served with a plum dipping sauce	\$12 per dozen
Buffalo Chicken Spring Rolls Filled with chicken and a buffalo cheese sauce	\$20 per dozen
Crab Stuffed Mushrooms Stuffed with jumbo lump crabmeat	\$30 per dozen
Mini Hotdogs Pigs in a blanket – the traditional party finger food	\$12 per dozen
Pizza Rustica (cut into 48 slices, great for parties) Homemade pizza dough stuffed with spinach, prosciutto, mozzarella and provolone cheeses and roasted red peppers	\$48
Baked Brie in Pastry with Raspberry Sauce (serves 10-18)	\$40
Baked Spinach Artichoke Dip Creamy spinach dip with chunks of artichokes We suggest serving with sliced baguettes	Small (8" round) \$25 Large (9x13) \$50
Seven Layer Dip A festive vegetarian dip	(9x13 pan) \$43
Heavenly Hot Crab Dip We suggest serving with sliced baguette rounds	Small (8" round) \$40 Large (9x13) \$65
Homemade Quiches 10" Round (serves 6-8) Bacon Cheddar, Asparagus Cheddar, Ham & Brie, Broccoli Cheddar, Spinach Mushroom, and Mediterranean with roasted red peppers, spinach & feta	\$25

Entrees

Baked Dishes

	Small (serves 8-10)	Large (serves 16-20)
Cheese Lasagna	\$45	\$85
Lasagna Bolognese	\$55	\$100
Spinach and Wild Mushroom Lasagna	\$55	\$100
Buffalo Chicken Mac & Cheese	\$55	\$100
Spinach & Ricotta Stuffed Shells	\$45	\$90
Three Cheese Baked Ziti	\$45	\$90
Baked Ziti with Meat or Sausage	\$55	\$100
Eggplant Parmigiana <u>or</u> Rollatini	\$45	\$85
Chicken <u>or</u> Steak Fajita Bake	\$60	\$110
Shepherd's Pie	\$65	\$120
Penne Vodka	\$45	\$85
Macaroni & Cheese	\$40	\$75
Spanakopita	\$5.95 per piece	\$95
Moussaka	\$55	

Meats & Poultry

Chicken Breasts

(Minimum order of 6 pieces per dish)

All of the following chicken dishes are made with boneless, skinless chicken breasts and priced per piece

Chicken in a Creamy Garlic and White Wine Sauce – \$7.99

Chicken Marsala (mushrooms and a Marsala wine sauce) - \$8.99

Lemon Chicken – \$7.99

Grilled Chicken with Fresh Basil and Tomato – \$7.99

Greek Style Chicken with Lemon and Garlic - \$7.99

Chicken Madeira - \$7.99

Chicken Parmigiana - \$8.99

Stuffed Chicken Breast

A choice of spinach-ricotta, herbed bread or apricot & brie

\$8.99 each

Chicken Saltimbocca

Stuffed with spinach, provolone and prosciutto and served in a lemon wine sauce
\$9.99 each

Chile Lime Baked Chicken

A selection of legs, thighs and breasts
\$7.99 per pound – minimum 5 lbs.

Oriental BBQ Chicken

Legs, thighs and breasts
\$7.99 per pound - minimum 5 lbs.

Southern Fried Chicken

The best you've ever had
\$7.99 per pound - minimum 5 lbs.

Buffalo or Oriental Wings

\$7.99 per pound – minimum 5 lbs. (9-10 wings per lb)

Chicken Tenders

with ketchup or BBQ sauce - \$7.99 per pound – minimum 2 lbs.

Whole Roast Turkey

Great for family gatherings, this juicy American classic comes complete with seasoned stuffing and
gravy

Small (10-12 lbs.)	\$65
Medium (13-16 lbs.)	\$80
Large (17-20 lbs.)	\$95
Extra Large (21-25 lbs.)	\$115

Boneless Roast Turkey Breast

Filled with your choice of herb bread, fruit & nut or spinach and provolone stuffing
\$65.00 (minimum order one 5-6 lb breast) serves 5-8

Tenderloin of Beef with Merlot wine sauce
(minimum order of one 5-6 pound tenderloin)

\$165

Cajun Bistro Filet with Horseradish Sauce
(minimum order of 3 pound)

\$14.99 per pound

Beef Burgundy w/ egg noodles
A great choice for dinner!!

Large Pan (15-20 people) \$160

Grilled Steak, Asparagus & Mushrooms

9x13 Pan (8-10 people) \$75
Large Pan (15-20 people) \$145

Onion Brisket with gravy
(minimum order of a 3-4 pound piece)

\$15.99 per pound

Brown Sugar Glazed Ham
(minimum order one 4-5 lb. half ham) serves 8-10

\$65.00

Boneless Stuffed Pork Loin with wild mushrooms & baby spinach (minimum order one approx. 4 lbs. pork loin)	\$14.99 per pound
Boneless Pork Loin Roast with Apricots and Prune (minimum order of one 3-4 pound roast)	\$12.99 per pound
French Rack of Lamb with Crispy Dijon Crust or Greek style with lemon, garlic & olive oil (minimum order two racks)	\$29.99 per pound
Three Cheese Meatloaf (minimum – 1 whole meatloaf 4-5 lb)	\$8.99 per pound
Meat or Vegetarian Chili (minimum of 5 pounds) Best you've ever had!	\$9.99 per pound

Seafood

Whole Poached Salmon

Elegantly presented with a garnish of greenery and fresh flowers and served with a sour cream and dill sauce
(minimum order of one 9-12 pound fish)
\$22 per pound

Grilled Salmon

Your choice of cucumber dill sauce, bruschetta topping or plain
(minimum order of 6 servings)
\$12.95 per serving

Lobster Savannah

Lobster meat with mushrooms, red and green peppers in a sherry parmesan sauce
(Minimum order of 5 pounds – serves 10-14)
\$39 per pound

Greek-style Tilapia with lemon, olive oil and garlic

(minimum order of 6 servings)
\$10.95 per serving

Shrimp Scampi over Linguine

Large shrimp sautéed in garlic, olive oil and butter with a squeeze of lemon
Small (serves 8-10) - \$75 Large (serves 16-20) \$140

Homemade Maryland Crab Cakes

Made with jumbo lump crab meat and served with cocktail sauce
(minimum order of 6)
\$9.95 each

Spanish Paella

With chicken, shrimp and chorizo
Large (serves 16-20) - \$110.00 - 2 day notice

Pasta Dishes

	Half Pan	Full Pan
Penne Bolognese	\$50	\$100
Tortellini Pesto	\$45	\$90
Tortellini Pesto with Grilled Chicken	\$55	\$110
Tortellini with Prosciutto Ham & Pea	\$55	\$110
Penne with chicken and marinara	\$55	\$100
Capellini with Fresh Diced Tomato, Mozzarella and Basil	\$45	\$85
Mini Ravioli with broccoli and garlic	\$45	\$85
Penne with Grilled Chicken, Spinach, and Fresh Tomatoes in a Garlic Cream Sauce	\$55	\$100
Penne Roma – with Asparagus, Artichoke Hearts, Roasted Red Peppers, Kalamata Olives and Fresh Mozzarella		\$120
Penne with Fresh Mozzarella and Roasted Red Peppers	\$40	\$80
Penne with Grilled Chicken, Fresh Mozzarella and Roasted Red Peppers	\$50	\$100
Cheese Ravioli with Homemade Marinara Sauce	\$40	\$80

Side Dishes

Scalloped Potatoes	\$40 per tray
Corn Pudding	\$30 per tray
Sweet Potato Soufflé	\$35 per tray
Homemade Mashed Potatoes	\$35 per tray
Brown Rice with Steamed Vegetables	\$40 per tray

(There is a 3 pound minimum order for the following side dishes)

Wild Rice Pilaf	\$8 per pound
Herb Roasted Potatoes	\$6 per pound
Broccoli with Garlic and Olive Oil	\$7 per pound
Asparagus, Red Peppers and Cashews	market price
Green Beans, Almonds and Red Peppers	\$8 per pound
Stir Fried Assorted Vegetables	\$10 per pound

Balsamic Grilled Vegetables

A fresh assortment of seasonal vegetables grilled to perfection and tossed in a light balsamic glaze.

Delicious warm or cold, this side dish is available in a pan for warming or on a party platter

Served Hot (Minimum 3 Lbs.)

\$10 per pound

Served Cold

Small (serves 10-15) \$50

Medium (serves 16-25) \$75

Large (serves 30-40) \$100

Salads

Tossed Salad (with tomato, peppers and cucumber)
 Spring Mix (with balsamic or raspberry vinaigrette)
 Caesar Salad (with our homemade dressing and croutons)
 Classic Spinach and Mushroom with bacon
 Spinach Cranberry (with walnuts, blue cheese and orange balsamic vinaigrette)
 Spinach Strawberry (with walnuts & goat cheese)
 Small Bowl (4-6 people)
 Regular Bowl (8-12 people)
 Large Bowl (14-25 people)
 Deep Pan (25+ people)

(Minimum order of 2 pounds)

Grilled chicken with grilled vegetables in a balsamic vinaigrette \$10 lb.
 Cajun Chicken and Pasta \$10 lb.
 Chicken with Shrimp, Snow peas, and Cashews \$14 lb.
 Greek Shrimp and Pasta \$10 lb.
 Tuna Nicoise \$14 lb.
 Mexican Layer Salad – Sm. (serves 8-12)- \$45/ Lg. (serves 16-20)-\$75
 Super Salad \$12 lb.
 Roasted Edamame \$9 lb.
 Asian Health Slaw \$13 lb.
 Orzo with Vegetables \$10 lb.
 Ravioli with Bleu Cheese and Asparagus \$10 lb.
 Garden Chickpea \$8 lb.
 Asian Noodle \$7 lb.
 Green Bean, Mushroom and Walnut \$8 lb.
 Pasta with Vegetables \$8 lb.
 Greek Pasta Salad with Feta and Olives \$9 lb.
 Tomato & Cucumber Salad with Feta \$8 lb.
 Tabbouleh \$8.50 lb.
 Garden Lentil Salad \$8.50 lb.
 Broccoli with Bacon Salad \$9 lb.
 White Meat Chicken Salad \$10 lb.
 Curried Chicken Salad \$12 lb.
 Tuna Salad \$11 lb.
 Seafood Salad \$13 lb.
 Garden Potato Salad \$6 lb.
 Macaroni Salad \$6 lb.
 Coleslaw \$6 lb.
 Fresh Fruit Salad \$6.75 lb.

Desserts

	Half Pan (serves 10-14)	Full Pan (serves 18-25)
Chocolate Mousse (served in bowl)	\$40	\$70
Lemon Mousse (served in bowl)	\$40	\$70
Banana Split Pudding	\$40	\$90
Apple & Raisin Pudding	\$45	\$80
Tres Leches Cake	\$45	\$90
Tres Leches with Strawberries	\$50	\$100
Homemade Rice Pudding	\$6.99 per pound	
Caramel Flan	\$35	

Coffee Cakes

Our homemade coffee cakes are perfect for any small gathering or as the ending to your home or office party

\$12 each

Black and White Fudge ** Blueberry Crumb ** Glazed Lemon Pound
Banana Chocolate Chip ** Jewish Apple Cake

Mini Sweet Tray

This delicious arrangement of chocolate covered strawberries, mini cream puffs, cannoli's, macaroons, fudge squares, lemon bars, baklava and more will bring out the sweet tooth in everyone!

Small \$49

Medium \$79

Large \$105

Mini Cookie Tray

A beautiful spread of our butter cookies, biscotti, macaroons, and famous oversized chocolate chip and oatmeal cookies (all of our cookies are homemade!)

Plate (4-6 ppl)	X-Small (6-10) \$29	Small (10-15)	Medium (16-25)	Large (25-40) \$100
\$19		\$45	\$75	

Fresh Fruit Platter

A refreshing assortment of sliced seasonal fruits, grapes and assorted berries

Small (serves 8-10) \$35

Medium (serves 14-18) \$55

Large (serves 22-30) \$75

Birthday Cakes and Specialty Wedding Cakes

All of our cakes are made with all-natural ingredients. They are multi-layered and have a wide variety of filling and icing choices. Please refer to our in-store bakery department for cake specifications and don't forget to look at our photo album of past creations!