

# Olives

Good Food... Always.



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**Catering for all Occasions**

[www.olivesprinceton.com](http://www.olivesprinceton.com)

## Hors d'oeuvre and Party Trays

*Small (serves 10-15)*

*Medium (serves 15-25)*

*Large (serves 30-40)*

### **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 \$65*

*Medium \$90*

*Large \$130*

### **Domestic Cheese & Fruit Tray**

Assorted cubes of domestic cheese and seasonal fruit garnished with grapes and berries.

*Small \$70*

*Medium \$90*

*Large \$130*

### **Imported Cheese and Fruit Tray**

Elegant cheese display with Brie and other imported cheeses garnished with nuts, seasonal fresh & dried fruits

*Small \$79*

*Medium \$109*

*Large \$139*

### **Mediterranean Dip Platter**

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

*Medium \$85*

*Large \$110*

### **Cold Crudite Tray**

Assorted seasonal vegetables accompanied by our signature spinach feta dip

*Small \$39*

*Medium \$59*

*Large \$79*

### **Cold Peeled Shrimp Tray**

Steamed Jumbo Shrimp with Cocktail Sauce

*Small (3 lb) \$110*

*Medium (5 lb) \$198*

*Large (8 lb) \$299*

### **Mediterranean Tray**

Hummus, Feta Cheese, Kalamata Olives, & Stuffed Grape Leaves with pita wedges for dipping

*Small \$60*

*Medium \$85*

*Large \$110*

### **Fresh Fruit Platter**

Seasonal sliced Melon, Pineapple, Red & Green Grapes topped with Strawberries

*Small (serves 8-10) \$40*

*Medium (serves 14-18) \$60*

*Large (serves 22-30) \$80*

### **Smoked Salmon Platter**

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

*\$10.95 a person - minimum of 10*

### **Bruschetta Tray**

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

*\$23 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

*\$26 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  
*\$9.75 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.  
*\$10.75 per hoagie*

### Assorted Wrap Tray

Choose from the following: Turkey, Ham & Cheese, Roast Beef, Italian, Chicken Salad, Tuna Salad, Fresh Tomato & Mozzarella and Hummus with sprouts & roasted red peppers. Please ask about our Gluten Free Wraps  
*\$9.75 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 (+\$1 per pinwheel on gluten free wrap)*

### Mini Croissant and Filet of Tenderloin Tray

Roasted Beef Filet on mini croissants with horseradish sauce. A truly elegant party tray.  
*Platter of 25 Sandwiches - \$125* *Platter of 40 Sandwiches - \$200*

### 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  
*\$2.95 each – 2 dozen minimum, no substitutions please*

### 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  
*\$2.95 each - Minimum order of 20 sandwiches*

### Cold Hors D'oeuvres

(Minimum of two dozen for each item)

**Sliced Filet of Beef on crostini with  
Boursin Cheese**

\$30 per  
dozen

**Smoked Salmon Canapés**

\$24 per dozen

**Fresh Melon wrapped with  
Prosciutto**

\$24 per  
dozen

**Marinated Ciligene Mozzarella and  
Cherry Tomato Skewers**

\$18 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. *\$10.99 per pound (approx. 16-18 pieces per pound)*

## Hot Hors D'oeuvres

(Minimum of two dozen for each item)

<b>Spanakopita Phyllo Triangles</b> - Spinach and feta with herbs and spices baked in a flaky pastry triangle	\$24 per dozen
<b>Assorted Mini Quiches</b>	\$24 per dozen
<b>Falafel Balls</b> - Served with tzatziki sauce & salsa verde	\$12 per dozen
<b>Sirloin Beef Sliders</b> - 3 dozen minimum, 3 day notice	\$36 per dozen
<b>Jumbo Coconut Shrimp</b> - Served with an apricot dipping sauce	\$30 per dozen
<b>Mini Chicken Kebab</b> - Served with tzatziki sauce	\$26 per dozen
<b>Shrimp wrapped in Bacon</b> - Served with a honey mustard dipping sauce	\$30 per dozen
<b>Scallops wrapped in Bacon</b>	\$33 per dozen
<b>Mini Maryland Crab Cakes</b> - Served with cocktail sauce	\$36 per dozen
<b>Cocktail Meatballs</b> - Choice of <b>Italian</b> or <b>Sweet and Sour</b> . (3 dozen minimum)	\$15 per dozen
<b>Stuffed Mushrooms</b> - Herb bread and mushroom stuffing (3 dozen minimum)	\$16 per dozen
<b>Chicken Satay</b> - Skewered chicken served with a spicy peanut sauce	\$24 per dozen
<b>Lollipop Lamb Chops</b> - 3 dozen minimum Tender grilled lamb marinated in olive oil, lemon, garlic and oregano	\$46 per dozen
<b>Vegetable Spring Rolls</b> - Filled with crunchy vegetables and oriental seasonings served with a plum dipping sauce	\$12 per dozen
<b>Buffalo Chicken Spring Rolls</b> - Filled with chicken and a buffalo cheese sauce	\$22 per dozen
<b>Crab Stuffed Mushrooms</b> - Stuffed with jumbo lump crabmeat	Market Price
<b>Mini Hotdogs</b> - Pigs in a blanket - the traditional party finger food	\$18 per dozen
<b>Pizza Rustica</b> (cut into 48 slices, great for parties) - Delicious! Homemade pizza dough stuffed with spinach, prosciutto, mozzarella and provolone cheeses and roasted red peppers	\$60
<b>Baked Brie in Pastry with Raspberry Sauce</b> - (serves 10-18)	\$59
<b>Baked Spinach Artichoke Dip</b> Creamy spinach dip with chunks of artichokes. We suggest serving with sliced baguettes	Small (8" round) \$30 Large (9x13) \$50
<b>Seven Layer Dip</b> - A festive vegetarian dip	(9x13 pan) \$49
<b>Heavenly Hot Crab Dip</b> - We suggest serving with sliced baguette rounds	Small (8" round) \$45 Large (9x13) \$70
<b>Homemade Quiches</b> 10" Round (serves 6-8) Bacon Cheddar, Asparagus Cheddar, Ham & Brie, Broccoli Cheddar, Spinach Mushroom, and Mediterranean with roasted red peppers, spinach & feta	\$28

Prices subject to change v11.22v2

## Baked Dishes

**Small serves 8-10 / Large serves 16-20**

	<i>Small / Large</i>		<i>Small / Large</i>
Cheese Lasagna	\$50 / \$95	Vegan Black Bean & Rice Bake	\$55 / \$100
Lasagna Bolognese	\$60 / \$115	Macaroni & Cheese	\$40 / \$80
Spinach & Wild Mushroom Lasagna	\$60 / \$115	Spanakopita	\$6.95 each / \$100
Buffalo Chicken Mac & Cheese	\$55 / \$105	Moussaka	\$60 / n/a
Spinach & Ricotta Stuffed Shells	\$60 / \$115	Penne Vodka	\$50 / \$95
Three Cheese Baked Ziti	\$50 / \$95	Eggplant Parmigiana or Rollatini	\$55 / \$100

## 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 Marsala - \$9.99	Greek Style Chicken with Lemon and Garlic -\$8.99
Grilled Chicken with Fresh Basil and Tomato – \$8.99	Chicken Parmigiana - \$10.99
Chicken Sorrento \$9.99	

#### Stuffed Chicken Breast

A choice of spinach-ricotta, herbed bread or apricot & brie  
\$9.99 each

#### Chicken Tenders

with ketchup or BBQ sauce  
\$9.99 per pound minimum 2 lbs.

#### Chile Lime Baked Chicken

A selection of legs, thighs and breasts  
\$9.99 per pound – minimum 5 lbs.

#### BBQ Chicken

Legs, thighs and breasts  
\$9.99 per pound - minimum 5 lbs.

#### Southern Fried Chicken

\$9.99 per pound - minimum 5 lbs.

#### Buffalo or Oriental Wings

\$9.99 per pound – minimum 5 lbs. (9-10 wings per lb)

#### Chicken & Vegetable Kebab – with tzatziki sauce

\$7.95 each – minimum 1 dozen

## Meats

#### Tenderloin of Beef with Merlot wine sauce

(minimum order of one 5-6 pound tenderloin) – Market Price

#### Brown Sugar Glazed Ham

(minimum order one 4-5 lb. half ham) serves 8-10 \$65.00

#### Cajun Bistro Filet with Horseradish Sauce

(minimum order of 3 pound) \$18.99 per pound

#### Grilled Steakhouse Kebab

(minimum 1 dozen) \$9.95 each

#### Grilled Steak, Asparagus & Mushrooms

Large Pan (15-20 people) \$160

#### Sausage & Peppers

Small (serves 8-10) - \$65 Large (serves 16-22) \$120

#### Boneless Stuffed Pork Loin

(minimum order one pork loin approx. 4-5 lbs.)

choice of: wild mushrooms & baby spinach OR Italian style (roasted red pepper, spinach & provolone)

\$14.99 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) \$24 per pound*

### Homemade Maryland Crab Cakes

Made with jumbo lump crab meat.

Served with cocktail sauce

*(minimum order of 6) – Market Price*

### Greek-style Tilapia with lemon, olive oil and garlic

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

### Grilled Salmon

Your choice of cucumber dill sauce, bruschetta topping or plain

*(minimum order of 6 servings) \$15.95 per serving*

### Shrimp Scampi over Linguine

Large shrimp sautéed in garlic, olive oil and butter with a squeeze of lemon

*Small (serves 8-10) - \$95 Large (serves 16-20) \$175*

### Grilled Swordfish & Vegetable Kebab

*(minimum 1 dozen) \$14.95 each*

### Spanish Paella

With chicken, shrimp and chorizo

Large (serves 16-20) - \$140.00 - 2 day notice

## Pasta Dishes

	Half Pan (serves 8-12 ppl)	Full Pan (serves 16-20 ppl)
Penne Bolognese	\$60	\$115
Tortellini Pesto	\$60	\$115
Tortellini Pesto with Grilled Chicken	\$70	\$130
Penne with Chicken and Marinara	\$60	\$115
Capellini with Fresh Diced Tomato, Mozzarella and Basil	\$45	\$90
Mini Ravioli with Broccoli and Garlic	\$60	\$115
Penne with Fresh Mozzarella and Roasted Red Peppers	\$50	\$95
Penne with Grilled Chicken, Fresh Mozzarella and Roasted Red Peppers	\$60	\$115
Cheese Ravioli with Homemade Marinara Sauce	\$50	\$95

## Side Dishes

	Small Tray <i>Serves 10-15</i>	Large Tray <i>Serves 20-30</i>
Homemade Mashed Potatoes	\$35	\$70
Brown Rice with Steamed Vegetables	\$45	\$90
<i>(Priced per pound, 3 pound minimum)</i>		
Wild Rice Pilaf	\$8	Asparagus, Red Peppers and Cashews \$14
Herb Roasted Potatoes	\$7	Green Beans, Almonds & Red Peppers \$9
Broccoli with Garlic and Olive Oil	\$9	Stir Fried Assorted Vegetables \$12
Corn Moque Choux	\$9	

### 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.)

\$12 per pound

#### Served Cold

Small (serves 10-15) \$50

Medium (serves 16-25) \$75

Large (serves 30-40) \$100

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## Salads

	<b>Small Bowl</b> <small>(4-6 ppl)</small>	<b>Regular Bowl</b> <small>(8-12 ppl)</small>	<b>Large Bowl</b> <small>(14-25 ppl)</small>	<b>Deep Pan</b> <small>(25+ ppl)</small>
<b>Tossed Salad</b> – with tomato, peppers & cucumber	\$12	\$20	\$35	\$60
<b>Spring Mix</b> (with balsamic or raspberry vinaigrette)	\$18	\$30	\$60	\$80
<b>Spring Mix w/ Grilled Chicken</b> (balsamic or raspberry vinaigrette)	\$25	\$45	\$70	\$100
<b>Caesar Salad</b> –with homemade croutons and our house caesar	\$20	\$35	\$60	\$90
<b>Grilled Chicken Caesar Salad</b> – with grilled chicken strips, homemade croutons and our house caesar	\$25	\$50	\$70	\$100
<b>Cranberry-Spinach</b> – dried cranberries, bleu cheese, walnuts, fresh spinach leaves & shredded carrot	\$25	\$40	\$70	\$90
<b>Strawberry-Spinach</b> – strawberries, walnuts, goat cheese, fresh spinach leaves & shredded carrot	n/a	\$45	\$75	\$100
<b>Southwestern Chicken</b> – mixed field greens, roasted corn, avocado, pecans, tortilla strips, and grilled chicken tossed with lime- cilantro vinaigrette	n/a	\$59	\$85	\$114
<b>Lemon Chicken</b> – grilled chicken, mixed field greens tossed & walnuts in our famous lemon dressing	\$25	\$49	\$70	\$95
<b>Mandarin Chicken</b> – mandarin oranges, sesame seeds, mixed field greens, grilled chicken, tossed in raspberry vinaigrette	\$25	\$50	\$70	\$100

<i>Priced per pound, 2 lb. minimum</i>	
<p><b>Cajun Chicken and Pasta \$10 lb.</b></p> <p><b>Super Salad (Kale &amp; Quinoa Salad) \$13 lb.</b></p> <p><b>Roasted Edamame \$9 lb.</b></p> <p><b>Orzo with Vegetables \$10 lb.</b></p> <p><b>Garden Chickpea \$10 lb.</b></p> <p><b>Asian Noodle \$10 lb.</b></p> <p><b>Greek Pasta Salad with Feta and Olives \$12 lb.</b></p> <p><b>Tomato &amp; Cucumber Salad with Feta \$9 lb.</b></p> <p><b>Grilled Chicken, Grilled Vegetables in a Balsamic Vinaigrette \$10 lb.</b></p> <p><b>Green Bean, Mushroom and Walnut \$12 lb.</b></p>	<p><b>Tabbouleh \$10 lb.</b></p> <p><b>Garden Lentil Salad \$10 lb.</b></p> <p><b>White Meat Chicken Salad \$12 lb.</b></p> <p><b>Curried Chicken Salad \$14 lb.</b></p> <p><b>Tuna Salad \$14 lb.</b></p> <p><b>Seafood Salad \$14 lb.</b></p> <p><b>Garden Potato Salad \$6 lb.</b></p> <p><b>Macaroni Salad \$6 lb.</b></p> <p><b>Coleslaw \$6 lb.</b></p> <p><b>Fresh Fruit Salad \$10 lb.</b></p> <p><b>Pasta with Vegetables \$10 lb.</b></p>
<p><b>Mexican Layer Salad – Sm. (serves 8-12)- \$45/ Lg. (serves 16-20)-\$75</b></p>	

## Desserts

	Half Pan (serves 10-14)	Full Pan (serves 18-25)
<b>Chocolate Mousse (served in bowl)</b>	\$50	\$95
<b>Lemon Mousse (served in bowl)</b>	\$50	\$95
<b>Banana Split Pudding</b>	\$50	\$95
<b>Tres Leches Cake</b>	\$50	\$95
<b>Tres Leches with Strawberries</b>	\$55	\$105
<b>Homemade Rice Pudding</b>	\$7.50 per pound	
<b>Caramel Flan (serves 8-14 people)</b>	\$40 each	

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