

# olive events

## Event Menu

### Passed Hors D'oeuvres

Warm Cheddar, Bacon, Scallion filled New Potatoes  
Lamb Lollypops with Dried Cherry and Port Reduction

Presented on 60" round table with black linen & black Sheer Overlay

### Beef Tenderloin Cocktail Sandwiches

Peppercorn Rubbed Beef Tenderloin Sliced Thin on Egg Buns  
With Horseradish Cream & Bourbon Barbeque sauce

### Crudités

Fresh Asparagus with Nicoise Olive Vinaigrette and Parmesan Shards

### Duo of Dips

Warm Caramelized Onion & Roasted Garlic Dip with Lavosh  
West Indian Bean Dip with Marinated Olives and Feta Cheese with Toasted Pita

Garlic Crostini with Wild Mushroom Duxelle and Fontina

### Shrimp Cocktail

Shrimp with Citron Cocktail Sauce, Moroccan Tomato Jam and Cilantro and Scallion Pistou. Served with Fresh Lemon Wedges

Presented on 48" round table with black linen silver shimmer overlay

### Imported and Domestic Cheese Display

Wisconsin Cheddar, Smoked Gouda, Stilton, Goat Cheese and Basil Torte & Jam  
Covered Brie with Pecans  
Accompanied by Grapes, Zinfandel Poached Pears,  
Dried Fruit and Assorted Crackers

Action Station

Prepared to order by uniformed chef, at kitchen bar

Petite Lobster pot pies

Shot Glasses filled with warm lobster, Bacon and Roasted Butternut Squash, folded into a white wine cream Sauce, topped with house made chive Biscuit

Crab Cakes

Made to order Crab Cakes with Fresh Lemon, Spicy Red Pepper Sauce and Remoulade

**Passed to guests butler style**

Sweets

Petite Red Velvet Cup Cakes with Cream Cheese Frosting and Chocolate Curls  
Grand Marnier Truffle filled Chocolate Cups