

olive events

Dinner Menu

Summer

Passed Hors D'oeuvres

Garlic Crostini with Avocado Shmear & Wicked Green Sauce

Fizzy Fiery Gazpacho Shooters with Grilled Lobster

Soup

Smoky Shrimp, Bacon & Tortilla Soup with Chipotle Cream

Salad

Cucumber & Watermelon Salad with Hoisin-Lime Dressing

Local Bread & Whipped Butter

Entrée

Orange Salmon with Sesame & Ginger, banked alongside Wasabi Mashed Potatoes & Julienned Vegetables

Dessert

Raspberry Tartlets with Chocolate Ganache

Drinks: Serve with light Italian White & Red Wines, Imported & Domestic Bottled Waters, and Blended Vodka Daiquiris with Lime & Mint.