

## Canape Selection

Served amongst your guests during your drinks reception

Pricing below based on 60 persons

Although other amounts can be quoted accordingly

**Choose any 3 from £8.65 per Person**

**Choose any 4 from £10.25 per Person**

**Choose any 5 from £12.00 per Person**



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### From the Sea

Smoked Salmon, Soft  
Cheese and Chive Blinis

Smoked Haddock

Risotto Balls with Lemon  
Aioli

Smoked Haddock

Gougere

Salmon Crème Fraiche  
and Dill Tart

### From the Land

Slow Cooked Sticky Shortrib  
Yorkshire Pudding with  
Creamed Horseradish

Mini Chicken Leek and Ham  
Pie Cheddar Mash

Open Honey Roast Ham  
Sandwich with Sweet

Piccalilli

Honey Glazed Chorizo Sau-  
sages

Chicken Liver Pate en Croute  
with Golden Raisin Chutney  
and Soft herbs

Buttermilk Chicken

Burger Siracha Mayonnaise

Air Dried Ham, Soft Cheese

### Vegetarian and

#### Vegan

Brie Panna Cotta, Raisin  
Puree, Apple and Celery  
Pecorino Crumb (v)

Blush Tomato, Soft  
Cheese, Basil Pesto and  
Balsamic Caviar Tart (v)

Whipped Goats Cheese  
Tart, Pickled Beetroot, Dill  
and Candied Walnuts (v)

Smashed Avocado and  
Pineapple Salsa Blinis

Hi Olive Tree

“You guys were so amazing, thank you for everything!

The food was delicious on the day just as it was at the tasting and all our guests loved it! Thank you! I have to thank you personally for being so lovely, easy to talk to, accommodating of my requests, and responding to all communication quickly. You were fantastic!!

Peter and I will always be thankful to you and your team for perfecting what was our top priority- feeding our guests delicious food on our wedding day.

Thank you thank you thank you Take care”

Best wishes, Basma



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## Our Formal Menus

Pricing on all the formal menus is based on 60 persons and on one option per course. Less numbers can be catered for and quoted accordingly.

Dishes can be mixed across various menus if required for a bespoke quote.

All allergy requirements can also be catered for separately.

Potato and Vegetable accompaniments can be changed on request.

For example Dauphinoise potato can be served with any dish should you require an alternative option.

All Menu pricing once quoted will include, staff, cutlery and crockery.

Linen and depending on venue/location any ancillary equipment required will be discussed in advance and quoted separately on request.

*"In particular we really appreciated how you listened to our requirements and did such a great job in creating a bespoke menu for us"*

*Best wishes Zara & Tom*



*"Hello Olive Tree*

*Just a quick email to thank you and the whole team at Olive Tree. Honestly so many people have commented how AMAZING the food was!! From the canapes to the full meal, and even the pizza and pasta in the evening, everything was so beautifully presented and well served. I don't have the words to thank you, all your hard work in the lead up to the event, helping us select the menu, and everything you did on the day.*

*We are so overwhelmed and can't thank you enough.*

*Thank you a million times" Lauren & Lewis*

# Menu A

## From £57.55 pp

## Starters

### Soup.....Choose From:

Tomato and Basil, Leek, Spring Onion and Potato, Roasted Butternut Squash, Vegetable and Pearl Barley Broth, Pea, Mint and Pulled Ham or Try our Gazpacho with Focaccia Croutons

### Mezze

Mini Chorizo Sweet Potato Falafel, Humous, Olives, Tabbouleh and Baked Ciabatta (*dishes served to the table for guests to share*)

### Mozzarella, Tomato and Basil Bruschetta (v)

Mini Mozzarella Balls, Tomato, Rocket and Basil served with Rosemary Bruschetta and Balsamic Glaze

### Teriyaki Glazed Chicken

With Asian Salad, Soy and Ginger Dressing



“Leek and Potato Soup”

*“Now we are back from our honeymoon, we just wanted to say thank you so much for everything at our wedding. We were absolutely blown away with the food, and we have had some many emails and messages about how good it was, best wedding food ever!” You’ve made the whole process so easy, so thank you from the bottom of our hearts for contributing to our day being absolutely*

*perfect!”*

*Abbie and Matt*

## Mains

### Chicken with Dauphinoise

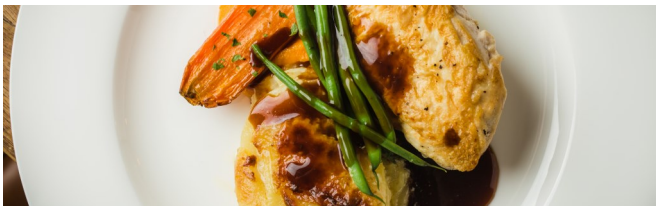
Oven roasted supreme of Chicken, served with a stack of creamy Dauphinoise Potato, seasonal Vegetables and Thyme infused Jus

### Hot Smoked Salmon Fillet

Butter Crushed New Potatoes with Spinach and Spring Onions, Steamed Greens, Cream and Soft Herb Reduction

### Maple Glazed Pork Rib Eye Steak

Summer Bean Cassoulet, Smoked Applewood Cheddar Mash, Tenderstem Broccoli



“Chicken Dauphinoise”



“Apple Flapjack Crumble Pie”

## Desserts

### Lemon Tart

Lemon Tart with Vanilla Ice Cream and Seasonal Berries

### Apple and Flapjack Crumble Pie

Sweet Pastry Tart with Caramel Apple Compote, Topped with Flapjack Crumble and Served with Vanilla Ice Cream and Crème Anglaise

### Cheesecake

Baked Vanilla New York Cheesecake with Wilted Strawberries and Raspberry Ripple Ice Cream

## Menu B

From £61.95 pp

### Starters

#### Caramelised Onion and Goats Cheese Tart (v)

Served with Chive Crème Fraiche and Dressed Leaves

#### Salmon and Dill Fishcake

Saffron Tartare Sauce, Wild Rocket, Watercress Salad, Pickled Cucumber, Sundried Cherry Tomatoes

#### Chicken Liver Parfait

Smooth Chicken Liver Parfait served with Plum and Apple Chutney and Toasted Focaccia

#### Tandoori Marinated Chicken

Onion Bhaji, Pineapple and Mango Chutney



“Goat’s Cheese Tart”

### Mains

#### Sticky Beef

24hr Braised Daube of Beef, Champ Potato, Seasonal Vegetables and a Rich Rioja and Redcurrant Jus

#### Chicken Wrapped in Prosciutto

With Fondant Potato, Butternut Squash Three Ways, Tenderstem Broccoli and Sage Butter Sauce

#### Roast Beef

With Carrot and Swede Mash, Roast Potatoes, Yorkshire Pudding, Green Beans and Rich Roasting Gravy

#### Panko and Garden Herb Crusted Sea Trout

With Smoked Salmon Arancini, Pickled Fennel Salad, Gem Lettuce Puree, Lemon and Dill Butter Sauce.



“Sticky Beef”



“Sticky Toffee Pudding”

### Desserts

#### Sticky Toffee Pudding

Our own recipe of moist Date Sponge served with a rich Toffee Sauce, Vanilla Ice Cream and Honeycomb

#### Chocolate and Sea Salted Caramel Mess

Belgian Chocolate Brownie and Chocolate Mousse, Sea Salted Dulce De Leche, Nibbed Hazelnuts, Vanilla Cream and Italian Meringue

#### Grown Up Brownie

Belgian Chocolate Brownie and Baileys Chocolate sauce served with smooth Vanilla Ice Cream

*‘The most amazing wedding food’ this is what we have been hearing from all our guests! The dauphinoise were divine but the fish and chip bar stole the show!’*

*The whole team were fantastic and so easy to work with, fully trusted them with our wedding day-thank you!*

*Mr and Mrs Mcgeever*

## Menu C

From £65.45 pp

### Starters

#### **Prosciutto, Pesto and Asparagus Salad**

Prosciutto Ham, Grilled Asparagus, Oven Roasted Tomato and Pecorino Shavings with a Rocket, Pesto, Toasted Pine Nut and Balsamic Salad

#### **Sweet Potato, Goats Cheese and Fire Roasted Pepper Tart (v)**

With Blush Tomato, Soft Herb Salad and Roquito Peppers

#### **Oriental Hoi Sin Duck**

Shredded Roasted Duck in Plum Sauce Crispy Wonton, Spring Onions, Cucumber and Hoi Sin

#### **Warm Smoked Haddock and Gruyere Tart**

Wild Rocket and Parmesan Salad, Chive Veloute



“Oriental Hoi Sin Duck”

### Mains

#### **Two Little Pigs**

Slow Cooked Crispy Pork Belly, Pork and Leek Sausage, with Caramelised Onion and Chive Mashed Potato, Maple Glazed Carrot, Steamed Tenderstem Broccoli and Red Wine Jus

#### **Spiced Lamb Rump**

Slow Cooked Shoulder Tagine, Zataar Spiced Courgette, Tomato Confit, Warm Lemon and Mint Cous Cous Salad

#### **Sticky Beef Feather Blade**

16 hour Slow Cooked Feather blade with Hand cut Chips, Roast Onion Puree, Crispy Onions, Creamed Portobello Mushroom Tart, Confit Plum Tomato and a Rich Red Wine Gravy

#### **Hay Smoked Chicken Breast and Pancetta.**

Chicken Supreme Smoked over a bed of Hay, with Crispy Pancetta, Chestnut mushrooms, Sticky Red Cabbage, Crispy Kale and Red Wine Jus



“Hay Smoked Chicken”



“Jammie Dodger” Cheesecake

### Desserts

#### **Jammie Dodger Cheesecake**

Crunchy Shortbread Biscuit topped with creamy Vanilla Cheesecake Baked with Real Jammie Dodgers served Raspberry Ripple Ice Cream

#### **Vanilla Crème Brulee**

With Lemon Shortbread and Fresh Raspberries

#### **Chocolate Orange and Crunchie Tart**

Belgian Chocolate Ganache topped with Terrys Chocolate Orange and Crunchie and Vanilla Ice Cream

#### **Boozy Raspberry Frangipane Tart**

A Warm Frangipane Tart Filled with Fresh Raspberry and Chambord Compote Clotted Cream Ice Cream and Crème Anglaise

*“Hi Olive Tree Team,*

*Wanted to message and say a HUGE thank you for our food and catering on Saturday. Everyone commented how great the food was and you were all so lovely, friendly and attentive to our guests. We’re still*

*reminiscing about how amazing the day was*

*Thanks again*

*Erin and Dave a.k.a Mr and Mrs Morris”*

## Menu D

From £71.55 pp

### Starters

#### Smoked Salmon and Nicoise Salad

Oak Smoked Salmon with a Salad of New Potato, Olives, Capers, Baby Plum Tomatoes and Crème Fraiche

#### Baked Camembert (v)

Oven Baked with Rosemary Focaccia and Spiced Plum Chutney

#### Gorgonzola and Pancetta Arancini,

With Creamed Portobello Mushrooms, Basil Pesto and Wild Rocket and Parmesan Salad

#### Caramelised Pear and Beetroot Salad

With Whipped Goats Cheese, Soft Herbs and Candied Walnuts



“Camembert”

### Mains

#### A Duo of Celtic Pride Sirloin and Sticky Beef Short Rib

Roast Sirloin and Slow Cooked Beef Short Rib with Black Cabbage, Girole Mushrooms, Caramelised Onions, Crispy Beef Fat Potatoes with Parmesan Truffle and Beef Jus

#### Roasted Loin of Cod

Paella Seasoned Roasted Loin of Cod with Chorizo, Sweet Potato, Steamed Tenderstem Broccoli, Confit Plum Tomato and Fire Roasted Paella Sauce

#### Pave of Welsh Lamb

With Mini Shepherd’s Pie, Buttered Green Beans, Maple Glazed Carrot and Lamb Jus

#### Handcrafted Homemade Pie

Choose one From: Slow Braised Lamb Shoulder and Merlot, Roast Chicken, Pancetta and Leek or Slow Braised Steak and Cheshire Pale Ale all made in Short Crust Pastry

With Creamy Mash, Glazed Carrots, Buttered Beans and Rich Gravy



“Sirloin and Sticky Beef Short Rib”

### Desserts

#### Black Forest Pavlova

Homemade Chocolate Meringue, Filled with Kirsch Cherry Compote. Vanilla Cream and Frozen Cherry Yoghurt

#### Strawberry and Prosecco Panna Cotta

Vanilla Cream Panna Cotta with Wilted Strawberry and Meringue

#### Assiette of Desserts

“Below we have a range of seasonal Trio’s “

#### Spring

Rhubarb and Custard Tart, Warm Honey and Stem Ginger Cake and White Chocolate, Coconut and Lime Mousse

#### Summer

Lemon Meringue Tart, Mini Swiss Roll and Strawberry and Lime Bavarois

#### Autumn

Boozy Cherry Frangipane Tart, Limoncello Drizzle Pudding and Raspberry and White Chocolate Mousse

#### Winter

Pear and Belgian Chocolate Tart, Sticky Toffee Pudding with Butterscotch Sauce and Salted Caramel Bavarois

## Themed Set From £56.00 pp

We have put together some classic set menus for those looking for something a little different. All menus can be adapted to suit dietary requirements and alternative options for vegan and vegetarians can be discussed and offered. Please enquire.....

## Italian

### Starter

#### To Share

Buratta Cheese, Blush Tomatoes, Olives, and Sliced Meats  
Selection of Baked Breads

### Main Course

#### Chicken Cacciatore

Roasted New Potatoes, Butternut Squash with Pancetta, and Steamed Green Beans

### Dessert

#### Tiramisu

Individual Coffee and Marsala Soaked Tiramisu with Mascarpone Cream and Chocolate

## French

### Starter

**Classic French Onion Soup**  
with Gruyere Crouton

Selection of Baked Breads

### Main Course

#### Beef Bourguignon

Slow Cooked Daube of Beef Featherbalde, Smoked Pancetta, Caramelised Onions, Chestnut Mushrooms, Creamy Mash and Buttered French Beans

### Dessert

#### Tarte au Citron

Lemon Tart with Vanilla Ice Cream and Seasonal Berries



"Your Own Roast"

## Best of British

### Sharing Starter

Pate, Carrot and Ginger Chutney, Breads, Honey Glazed Sausages, Watercress, Stilton and Blue Cheese Salad

### Your own Roast

(Served family style at your tables)

**Choose 1 x Meat (please enquire if you want more)**

Roast Chicken Breast, Roast Pork, Roast Beef, Roast Gammon, Roast Turkey Breast.

**All served With** Roast Potatoes cooked in Beef Dripping, Yorkshire Pudding, Gravy  
Then.....

**Choose 3 From-** Buttered New Potatoes, Carrot and Swede Mash, Steamed Green Beans, Steamed Broccoli, Sticky Red Cabbage, Cauliflower Cheese, Honey and Rosemary Roasted Parsnips, Roasted Root Vegetables, Buttered Carrots

### Desserts

**Choose 2 From -** Apple and Blackberry Crumble with Custard. Lemon & Blueberry Posset, Sticky Toffee Pudding and Toffee Sauce and Vanilla Ice Cream. Eton Mess, Bakewell Tart, English Trifle.

*All served in Mini Churns*



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## Our Tapas Menu

Below you will see a selection of Spanish Tapas style dishes. Select a range of starters and main course sharing dishes to create your own perfect bespoke menu. Let us serve you the traditional Tapas way, a few dishes at a time allowing your guests time to interact and share amongst themselves.

We guarantee a great atmosphere with this popular informal sharing option!

All pricing is subject to food choices, number of persons, venue and full day requirements

Pricing when quoted includes cutlery, crockery and staff.

Linen and ancillary equipment if required will be discussed and quoted separately

We recommend 2/3 Start options a Paella and 4/5 Sharing dishes + 2/3 dessert options.



*"Hi John,*

*I have been meaning to get in touch to say thank you so so much to you and all of your team, for making our wedding day so special. The food made it!! From the minute I met you I was at ease and knew that the food aspect of the day was in safe hands. Nothing to worry about. The food was exquisite; the staff on the day were just brilliant.*

*We were absolutely chuffed to bits. The guests were blown away with the tapas, they had 'never had such fabulous food at a wedding!' we had so many positive comments. Thank you so much. Happy New Year to you and all of your staff, I hope you have a good year ahead"*

*Laura & Matt*



# Tapas Menu

From £57.00 pp

## To Start.....

Rosemary Focaccia and Ciabatta Bread with Modena Balsamic Vinegar and Extra virgin Olive Oil.

Selection of Olives

Pita and Homemade Hummus

Vine Tomato, Red Onion and Ciabatta Bruschetta

A selection of Continental Cheeses

Prosciutto and Salami Milano

Feta, Vine Tomato and Crisp Leaf Salad



## To Share.....

### Paella Pans

Choose from Chicken and Chorizo, Seafood or vegetarian

Saffron Scented Rice, White Wine, Chilli and Smoked Paprika Served in Paella pans

### Lemon Thyme Chicken

Garlic and Lemon Thyme Flavoured Chicken Pieces

### Piri Piri Chicken

Piri Piri Marinated Chicken Thighs with Chilli and Coriander Crème Fraiche

### Patatas Bravas (V)

Crunchy Potato in a Spicy Tomato and Oregano Sauce with Garlic Aioli

### Basque Chicken

Tender Chicken Pieces in a White Wine, Tomato and Herb Stock

### Crunchy Halloumi (V)

Deep fried in Panko Breadcrumbs and Drizzled with Honey, Sesame and Fresh Oregano

### Beef Meatballs in Tomato and Paprika

Tender Beef Meatballs Oven Baked with a Tomato, Cream and Paprika Sauce

### Traditional Spanish Tortilla (V)

A Traditional Spanish Egg Potato and Onion Omelette, served with a Rapeseed Aioli

### Chorizo Bites

Chorizo Sautéed with Onion Peppers and Red Wine

## To Share.....

### Sticky Ox Cheek

Slow Braised in a rich Rioja Jus

### Glazed Sticky Pork Belly

Slow Cooked with Redcurrant and Orange

### Spiced Aubergine, Spinach and Chick Pea Stew (v)

Roast Aubergine, Chick Peas and Leaf Spinach with Cumin, Chilli and Coriander

### Baked Salmon with Pesto Crust

Oven Baked with Pesto Crumb Topping

### Chilli King Prawns

Pan fried with Chillies and Garlic Butter

### Salted Baked New Potato

With Fried Chorizo, Chorizo Mayonnaise and Watercress

### Arancini

Deep Fried Risotto Balls

Choose From Smoked Haddock Goats Cheese and Spinach, Serrano Ham and Manchego or Portobello Mushroom and Dolcelatte and Accompanying Dips

### Sweet Potato Falafel (V)

With Tahini and Coriander Yoghurt

## To Finish.....

### Eton Mess Bowls

Choose from Strawberry or Raspberry Eton Mess Bowls

### Belgian Chocolate Brownie

Served with Chocolate Sauce

### Salted Caramel Chocolate Pot

Served with Nut Praline

### Lemon Posset

Served with Berry Compote

### Panna Cotta Shot

Strawberry and Champagne,

### Sticky Toffee Pudding Squares

Served with Toffee Sauce

### Simply Strawberries

Served with Fresh Cream or Chocolate Sauce

Pick some of your favourite desserts  
Let us make smaller portion to share





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## Our BBQ Menu

Add some theatre to your event and Let our chefs serve up a real treat for you and your guests.

Our bespoke BBQ menus are table served so no need for your guests to queue let us BBQ outdoors and then bring the food in for your guests to share as they sit and socialise.

All our Menus Prices when quoted include crockery, cutlery, Chefs and waiter/waitress



*Hello John, Danny and team!*

*“Whilst we were lying on the beach today, we were discussing our wedding day and how amazing it all was, and I thought it best we drop you a line whilst it’s still all fresh in our minds! The level of service we received from day one of the booking process has been fantastic, all of you have been brilliant from day one! The staff on the day, were perfect, they were such a reassurance knowing they understood how we wanted everything! The food was to die for, and we’ve had compliment after compliment – even from the fussy ones with all their requirements, they were equally as impressed with how you accommodated them!*

*Having close friends as event managers and chefs, the catering choice for us needed to be impressive, and you guys really did blow all of them away! We can’t thank you enough,*

## Evening BBQ From £23.95 pp

*Dependent on Selections and number of persons + BBQ and Gas Hire £195*

We recommend 2 x Salads 2 x Accompaniments 3 x BBQ Options, 1 X Vegetarian

### Salads and Accompaniments

Dressed Mixed Salad

Homemade Coleslaw

Pasta, Pesto, Blush Tomato and Rocket Salad

Jacket Wedges

Roast new potatoes in garlic

Ketchup, Mayo, Mustard

### From the BBQ

Beef Burgers

Pork Sausage

## Bespoke BBQ From £56.45 pp

*Dependent on Selections and number of persons+ BBQ and Gas Hire £195*

We recommend 1-2 Salads, 4 x BBQ options 2/3 Accompaniments and 2/3

Desserts

### Salads and Accompaniments.

**Hand Cut**, Triple Cooked Chips

**New Potatoes** Roasted in Thyme, Garlic and Olive Oil.

Coleslaw

**Penne Pasta** and Sun blush Tomato Salad with Wild Rocket and Basil Pesto.

**Mixed Baby Leaf salad** of Vine, Cherry and Blush Tomatoes, Pickled Cucumber, Red onion and Corn kernels

*Choose from the following dips and*

*Sauces:*

Tomato Ketchup, BBQ, Mayonnaise.

### From the BBQ

**Flame Grilled Celtic Pride Burger** in

Pretzel or Brioche Bun with Monterrey Jack Cheese, Red onion Marmalade, Beef Tomato, Romaine Lettuce and

Pickle

**Honey Glazed** Mini Chorizo Sausages

**Pork and Leek Sausage**

**Cumberland Pinwheel Sausage**

**Tandoori** Chicken or Lamb Skewer

**Paella** Prawn Skewers

**Mini** BBQ Ribs

**Corn on the Cob** with Garlic and

Parsley Butter

**Halloumi Marinated** in Sweet Chilli,

Moroccan Spices and Nigella Seeds

**Sticky Pork Belly** Slow cooked in Honey, Orange, Redcurrant and

### Sharing Desserts

**Berry Eton Mess Bowls**

Seasonal Berry Eaton Mess Bowls

**Belgian Chocolate Brownie**

Served with Chocolate Sauce

**Salted Caramel Chocolate Pot**

Served with Nut Praline

**Lemon Posset**

Served with Blue Berry Compote

Strawberry and Champagne, Panna Cotta Shot

**Sticky Toffee Pudding Squares**

Served with Toffee Sauce

Pick some of your favourite desserts and Let us make smaller portion to





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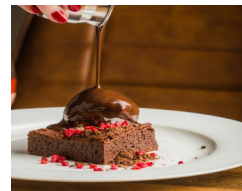
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## For the little ones..... £22.75 pp

Our Children's Menu offers a considered choice of dishes that have been made using quality Ingredients.

Dishes that will give you the peace of mind your younger guests will be eating food of the highest quality.

\* All dietary requirements can be catered for separately



### Starters

Tomato Soup and Bread Roll

Garlic Bread with Cheese

### Mains

Sausage and Mash

Hidden Vegetable Tomato Pasta (v)

Beef Meatballs and Pasta

Crispy Chicken, Chips and Peas

### Desserts

Vanilla Ice Cream with Raspberry Sauce

"Cheese and Biscuits" A light Raspberry Cheesecake served with Raspberry sauce and Mini Jammie Dodger Biscuits.

Popcorn Cookies Mini Popcorn style Cookie Pieces with Vanilla Ice Cream and Milk Chocolate Custard

Chocolate Brownie and Ice Cream

*"Dear Alison,*

*I wanted to send you a note from Carl and myself to thank you for catering our wedding on Friday.*

*We had a fantastic day, and so did all of our guests, and the food was excellent! We had some very picky eaters attend and received so many compliments on the food! Parents were also*





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## Our Vegan, Vegetarian and Gluten Free Menus

At Olive Tree we feel it's important to look after all our guests!

That's why we offer what we feel is a great selection of both Vegan and Vegetarian courses.

Most of our Dishes can be adapted to Suit Lactose, Gluten and any other Dietary Requirements.

If you are unsure please feel free to discuss with the Team!....

### Starters

#### **Leek and Potato Soup**

With Chive Oil

#### **Bruschetta**

Toasted Ciabatta, Wilted and Roasted Cherry Tomato with Toasted Pine Nuts, Rocket and Basil

#### **Tomato Salad**

Heritage and Roast Tomato Salad with Cucumber, Quinoa, Pomegranate and Toasted Pumpkin Seeds

#### **Avocado**

Smashed on Char grilled Ciabatta, with Rocket, Edamame Beans,

### Mains

#### **Paella (Vg)**

Saffron scented Arborio rice, Roasted Sweet Potato and Cauliflower Paella

#### **Chargrilled Vegetable Lasagne (Vg)**

Baby leaf and Blush Tomato Salad with Roasted Sweet Potatoes

#### **Hand Crafted Roast Squash and Caramelised Onion Pie (Vg)**

with Seasonal Vegetables and Gravy

#### **Spiced Butternut Squash and Toasted Chickpea Tagine (Vg)**

Served with Falafel and Tahini



### Desserts

#### **Sticky Toffee Pudding (Vg GF)**

With Vanilla Ice Cream and Toffee Sauce

#### **Chocolate Brownie (Vg GF)**

With Vanilla Ice Cream, Chocolate Sauce and Raspberries

#### **Cheesecake (Vg,GF)**

Vanilla Cheesecake and Seasonal Berries

#### **Summer Pudding (Vg)**

Mixed Summer Fruits and cassis, encased in sponge with Vanilla Ice Cream and raspberry coulis



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## Our Evening Selections

At **Olive Tree** we feel on occasions a need to offer your guests a lighter choice in the evening.

Our menus offer a range of popular food choices that will satisfy those still hungry towards the end of the evening.

All our evening selections are put together and served in front of your guests.

All prices pricing below is based on approx. 80 + guests and selecting one option only

Less numbers can be catered for but revised pricing would be offered

Any need for Equipment requirements would be advised in advance.

All options can be adapted to suit allergy and dietary requirements

**Note:** If you wish to add fries, chips or other items to some of the options please ask for additional cost.

### **Bake and Take £9.95**

*"Your Own Food Display Counter"*

Traditional; Pasties, Chicken and Ham Slices and Jumbo Sausage Rolls

Ketchup and Brown Sauce

*Vegetarian Options Available*

### **Bacon and Sausage Rolls £11.95**

Grilled Back Bacon and Succulent Pork Sausages served in a Fresh Roll Tomato and Brown Sauce

### **Fish Finger Buttie's £11.95**

Brioche Bun, Fish Fingers Served with Iceberg Lettuce, Ketchup and Tartare Sauce

### **BBQ Pulled Pork Roll £12.90**

Pulled Pork Served in a Fresh Roll with Cheese and Coleslaw

### **Dirty Fries £13.25**

Seasoned Fries, Selection of Meats  
Cheese, Onion, Tomato, Mayo and Chilli Sauce

### **Gourmet Hot Dogs £13.25**

12" Hot Dogs, Pulled Pork, Nacho Cheese Sauce  
Crispy Onions, Ketchup and Mustard



"Wow! even the fish and chips in the evening were better than our chippy"

### **Gourmet Beef Burger £14**

Pretzel Bun, ¼ Pound Beef Burger, Lettuce and Beef Tomato, Cheese Pickled Red Onion

### **Pizza, Pasta and Garlic Bread £14**

Selection of 3 Baked Pizzas served in Pizza Boxes  
Blush Tomato and Rocket Pasta,  
+ Garlic Bread Pizza

### **Chicken or Donner Kebab £14.25**

Chicken or Doner Meat,  
Flat Bread, Mixed Salad, Mint Yoghurt  
Sriracha Chilli Sauce, Garlic Mayo

### **Paella £15.55**

\* Charge for Large Paella Cooker and Stand  
Chicken and Chorizo Paella  
Flat Bread  
Vegetarian option Available

### **Proper Fish, Sausage and Chips £15.55**

\*Charge for Large fryer and Gas hire  
Served in Boxes **not cones!!**  
Hand Battered Fish , Jumbo Sausages  
Chips, Peas and Curry Sauce

