



CATERING MENU 2021

STARTERS & PLATTERS

C O L D

*ANTIPASTO

*Assorted Premium Cured Meats, Parmesan Cheese, Fresh Mozzarella, Marinated Cherry Tomatoes, Artichokes, Assorted Olives.
Served with Crostini.*

SMALL* \$55.99 LARGE* \$89.99

*CHEESE & CROSTINI

Assortment of Gourmet Cheeses, Crackers & Crostini.

SMALL* \$39.99 LARGE* \$75.99

*CHILLED SHRIMP COCKTAIL

Served with Cocktail Sauce & Wedged Lemons.

SMALL \$49.99 60pc ---

*VEGGIES & DIP

Celery, Baby Carrots, Broccoli, Cauliflower, Cucumbers, Bell Peppers and Cherry Tomatoes. Ranch & Hummus to Dip.

SMALL* \$32.99 LARGE* \$59.99

*FRESH FRUIT & YOGURT DIP

*A Colorful Display of Assorted Melon, Pineapple & Strawberries.
Vanilla Yogurt to Dip.*

SMALL* \$32.99 LARGE* \$59.99

*CAPRESE

Slices of Fresh Mozzarella, Tomatoes & Fresh Basil. Drizzled with EVOO & Balsamic Reduction.

SMALL* \$39.99 LARGE* \$75.99

*Items marked with asterisk require advance notice (min. 48 hrs.) as they are Not regular menu items.

Each order size is consistently the same however, each group is different.

Serving sizes will vary from one to the next for this reason.

Half pan serves approximately 8-10 (dinner/lunch)

Full pan serves approximately 18-24 (dinner/lunch)



CATERING MENU 2021

H O T

STROMBOLI

Slices Filled with Ham, Pepperoni & Mozzarella; Brushed with Garlic Butter & Sprinkled with Parm. Served with a Side of Pizza Sauce.

\$29.99 18pc \$54.99 36pc

SPINACH & ARTICHOKE DIP

Baby Spinach, Garlic & Artichoke Hearts Nestled in a Blend of Creamy Cheeses & Baked; Tortilla Chips.

SMALL* \$35.99 LARGE* \$65.99

W I N G S

1. Bone-In or Boneless

2. Spun in Sauce or Variety on Side.

(Sweet Chili Asian - Spicy Garlic – BBQ – Frank's Buffalo)

Served with Ranch & Blue Cheese to Dip.

\$39.99 40-45pc. \$75.99 90-95pc.

LOADED SPUD BOATS

AKA Potato Skins; Smothered in Colby Cheese & Bacon.

Served with Sour Cream & Ranch to Dip.

\$35.99 18pc

OLI'S CHEESY BREADSTICKS

Freshly Baked, Smothered in Mozzarella & Garlic Butter; Sprinkled with Parm. Served with Pizza Sauce on the Side.

SMALL \$25.99 48pc LARGE \$45.99 80pc

ORIGINAL GARLIC BREADSTICKS

Served with Pizza Sauce on the Side.

SMALL \$19.99 48pc LARGE \$35.99 80pc

*Items marked with asterisk require advance notice (min. 48 hrs.) as they are Not regular menu items.

Each order size is consistently the same however, each group is different.

Serving sizes will vary from one to the next for this reason.

Half pan serves approximately 8-10 (dinner/lunch)

Full pan serves approximately 18-24 (dinner/lunch)



CATERING MENU 2021

ENTRÉES

PASTA

Lasagna

*Layers of Ricotta, Mozzarella Cheese & Hearty Meat Sauce.
Smothered with Meat Sauce & Melted Mozzarella; Oven Baked.*

½ PAN 49.99 FULL PAN 84.99

Penne Vodka

Steamy Penne Pasta Tossed with our Vodka Cream Sauce.

½ PAN 39.99 FULL PAN 74.99

Penne Bolognese

Hearty Creamy Meat Sauce; Baked with Mozzarella

½ PAN 39.99 FULL PAN 74.99

Penne Alfredo

Steamy Penne Pasta Tossed with our Rich, Creamy Alfredo Sauce

½ PAN 39.99 FULL PAN 74.99

Fettuccine Jambalaya

*House-Made Italian Sausage Crumbles, Shrimp, Chicken, Red Pepper
Flakes & Cherry Tomatoes in our Zesty Tomato Sauce.*

½ PAN 59.99 -

*Items marked with asterisk require advance notice (min. 48 hrs.) as they are Not regular menu items.

Each order size is consistently the same however, each group is different.

Serving sizes will vary from one to the next for this reason.

Half pan serves approximately 8-10 (dinner/lunch)

Full pan serves approximately 18-24 (dinner/lunch)



CATERING MENU 2021

Pasta Rustica (Spaghetti)

*Zesty Garlic Cream Sauce with Red Pepper Flakes, Sautéed Spinach,
Cherry Tomatoes & Crumbled Italian Sausage.*

½ PAN 49.99 -

Pasta Guido (Spaghetti)

Our Signature Creamy Vodka Sauce, Sausage Crumbles & Spinach.

½ PAN 49.99 FULL PAN 79.99

SALADS

House Salad

Crisp Romaine, Cucumbers, Tomatoes, Red Onions & Croutons.

½ PAN 20.99 FULL PAN 32.99

Caesar Salad

*A Bed of Crisp Romaine Topped With Shaved Parm & our
Homemade Croutons.*

½ PAN 20.99 FULL PAN 32.99

Fiesta Taco Salad

*Shredded Iceberg, Tomatoes, Onions, Black Olives & a Layer of Tortilla
Chips. Topped with Homemade Taco Meat & Colby Cheese. Homemade
Salsa & Sour Cream on The Side.*

½ PAN 34.99 FULL PAN 55.99

*Items marked with asterisk require advance notice (min. 48 hrs.) as they are Not regular menu items.

Each order size is consistently the same however, each group is different.

Serving sizes will vary from one to the next for this reason.

Half pan serves approximately 8-10 (dinner/lunch)

Full pan serves approximately 18-24 (dinner/lunch)



CATERING MENU 2021

Oli's Ultimate Greens Salad

*Aka Blackened Chicken Salad, Without the Chicken.
A Bed of Mixed Greens, Corn, Dried Cranberries &
Feta Cheese. Suggestively Served with House Lemon
Vinaigrette & Ranch Dressings.*

½ PAN 30.99

FULL PAN 49.99

ADD-ON'S For your Pasta or Salad

(NOT available à la carte)

Grilled Chicken (sliced)	16.99	29.99
Blackened Chicken (sliced)	16.99	29.99
Shrimp 24pc 48pc	21.99	40.99
Salmon 6-4oz 10-4oz	27.99	44.99
Meatballs 12pc 24Pc	12.99	24.99

DINNER TIME

Serving sizes: ½ Pan = 8 / Full Pan = 20
Chicken Breasts = 6 oz. / Salmon Fillet = 8 oz.

Tuscan Chicken

*Marinated Grilled Chicken Breasts Topped with a Colorful Sauté
of Baby Spinach & Cherry Tomatoes; Melted Mozzarella.*

½ PAN 45.99

FULL PAN 80.99

*Items marked with asterisk require advance notice (min. 48 hrs.) as they are Not regular menu items.
Each order size is consistently the same however, each group is different.
Serving sizes will vary from one to the next for this reason.
Half pan serves approximately 8-10 (dinner/lunch)
Full pan serves approximately 18-24 (dinner/lunch)



CATERING MENU 2021

Chicken Marsala

Hand Pounded, Marinated Chicken Breasts, Coated in Flour & Sautéed.

Smothered with Our Mushroom- Marsala Wine Sauce.

½ PAN 45.99

FULL PAN 84.99

Chicken Parmigiana

Hand Pounded, Marinated Chicken Breasts, Breaded & Lightly Fried;

Smothered in Zesty Tomato Sauce (Or Meat Sauce); Baked with Mozzarella.

½ PAN 45.99

FULL PAN 84.99

Monterey Chicken

Marinated Grilled Chicken Breasts Topped with Sautéed Mushrooms,

Onions & Melted Mozzarella.

½ PAN 45.99

FULL PAN 80.99

Sicilian Grilled Chicken

Fresh, Hand-Trimmed Chicken Breasts, Marinated In EVOO,

Garlic, Parsley, Salt & Pepper; Grilled.

½ PAN 32.99

FULL PAN 64.99

Bourbon Glazed Salmon

Hand-cut Chilean Salmon Fillet (always fresh, never frozen) Grilled &

Glazed with our Bourbon BBQ Sauce.

½ PAN 75.99

FULL PAN 145.99

BBQ Ribs & Chicken

Grilled to Perfection; Brushed with Sweet Baby Ray's BBQ.

(1/3 rack & 1 chicken breast pp.)

½ PAN 95.99 (for 10)

FULL PAN 190.99 (for 20)

*Items marked with asterisk require advance notice (min. 48 hrs.) as they are Not regular menu items.

Each order size is consistently the same however, each group is different.

Serving sizes will vary from one to the next for this reason.

Half pan serves approximately 8-10 (dinner/lunch)

Full pan serves approximately 18-24 (dinner/lunch)



CATERING MENU 2021

SIDES

Baby Bakers	24.99	45.99
Corn	19.99	39.99
Green Beans	19.99	39.99
Asparagus	29.99	55.99
Garlic Smashed Potatoes	27.99	49.99
Rice Pilaf	19.99	39.99
Mozzarella Bread Sticks	25.99 (48pc.)	45.99 (80pc.)
Original Garlic Breadsticks	19.99 (48pc.)	35.99 (80pc.)

FAJITA BAR

(25 person minimum)

Slices of Grilled Chicken with Sautéed Peppers & Onions, Taco Meat, Refried Beans, Spanish Rice, Lettuce, Tomatoes, Colby Cheese, Onions, Sour Cream, Homemade Salsa, Tortilla Chips & Flour Tortillas. 10.95 pp.

*Items marked with asterisk require advance notice (min. 48 hrs.) as they are Not regular menu items.

Each order size is consistently the same however, each group is different.

Serving sizes will vary from one to the next for this reason.

Half pan serves approximately 8-10 (dinner/lunch)

Full pan serves approximately 18-24 (dinner/lunch)