



OLEA EVENT MENU

CANAPE SELECTION

MUSHROOM BRUSCHETTA – WHIPPED RICOTTA. TRUFFLE HONEY. ROSEMARY (V)	\$36/DOZEN
ZUCCHINI FRITTI – LEMON & CAPER AIOLI. PANKO (VG, DF)	\$36/DOZEN
SAFFRON ARANCINI–FIOR DI LATTE. ARRABIATA SAUCE. GRANA PADANO (V)	\$36/DOZEN
CHORIZO STUFFED DATES – MANCHEGO. VINCOTTO. BACON (GF)	\$42/DOZEN
STUFFED OLIVES – FENNEL SPICED PANKO. 'NDUJA (DF)	\$42/DOZEN
STUFFED PEPPERS – CONFIT TUNA. ALLIOLI. ROMESCO (GF, DF)	\$46/DOZEN
GRILLED PORK SKEWERS – SALSA VERDE. PICKLED ONION. ANDALUCIAN SPICES (GF, DF)	\$48/DOZEN
WAGYU MEATBALLS – BASIL. POMODORO. GRANA PADANO	\$48/DOZEN
BEEF TARTARE – CALABRIAN CHILES. GRANA PADANO. EGG YOLK. CAPERS. FOCACCIA	\$48/DOZEN
FRESH SHUCKED OYSTERS – MIGNONETTE. LEMON (GF, DF)	\$60/DOZEN

STATIONS

CHILLED MARINATED SHRIMP (GF, DF) – PICKLED CHILES. CILANTRO. CITRUS AIOLI	\$48
SEAFOOD CRUDO BOARD (GF, DF) – OLIVE OIL. APPROPRIATE ACCOMPANIMENTS	\$MP
CHARCUTERIE BOARD – LOCALLY SOURCED SALAMI. CHEESE. MUSTARD. PICKLES 20 PPL	\$1.80 FOR 20PPL
FLATBREAD & DIP (V, VG, DF) – ZA'ATAR SPICED FLATBREAD. ASSORTED DIPS	\$30 FOR 10PPL
VEGETABLE CRUDITE BOARD (V, VG, GF, DF) – RAW VEGETABLES. ASSORTED DIPS	\$30 FOR 10 PPL

(V) VEGAN | (VG) VEGETARIAN | (GF) GLUTEN FREE | (DF) DAIRY FREE
EVENT MENU DECEMBER 2024 | PRICES MAY BE SUBJECT TO CHANGE





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DINNER

\$65 PER PERSON | SERVED FAMILY-STYLE

FIRST COURSE:

GEM LETTUCE SALAD
HERB YOGURT. TAHINI. CHICKPEAS. PICKLED DATES. ORANGE. FENNEL

SECOND COURSE:

ALBERTA BEEF BRISKET
SHERRY BRAISED. CRUSHED CELERY ROOT. MARINATED CARROTS. SPANISH OLIVE TAPENADE

ROASTED CHICKEN
SALSA CATALANA. SAFFRON RICE. SEARED BRUSSELS SPROUTS. ALMOND PICADA

BAKED ICELANDIC COD
ACQUA PAZZA. ROASTED POTATOES. FENNEL. HERB PANGRATTATO

DESSERT:

SPICED PEAR CROSTATA
WITH SALTED CARAMEL. VANILLA GELATO

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DINNER

\$70 PER PERSON | PLATED DINNER

SALAD COURSE:

GEM LETTUCE SALAD
HERB YOGURT. TAHINI. CHICKPEAS. PICKLED DATES. ORANGE. FENNEL

SECOND COURSE:

ALBERTA BEEF BRISKET
SHERRY BRAISED. CRUSHED CELERY ROOT. MARINATED CARROTS. SPANISH OLIVE TAPENADE

OR

ROASTED CHICKEN
SALSA CATALANA. SAFFRON RICE. ALMOND PICADA

OR

BAKED ICELANDIC COD
ACQUA PAZZA. ROASTED POTATOES. FENNEL. HERB PANGRATTATO

DESSERT:

GREEK YOGURT PANNA COTTA
BLOOD ORANGE MARMALADE. ALMOND BISCOTTI

(V) VEGAN | (VG) VEGETARIAN | (GF) GLUTEN FREE | (DF) DAIRY FREE
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OLEA EVENT MENU

DINNER

\$85 PER PERSON | PLATED DINNER

FIRST COURSE. CHOICE OF:

GEM LETTUCE SALAD
HERB YOGURT. TAHINI. CHICKPEAS. PICKLED DATES. ORANGE. FENNEL

SEARED ALBACORE TUNA
CONFIT TUNA BELLY. FOCACCIA. LEMON & CAPER AIOLI

SECOND COURSE. CHOICE OF:

CAVATELLI
GUANCIALE. PECORINO ROMANO. TUSCAN KALE. SEASONAL VEGETABLES

OR

RIGATONI
SUNDRIED TOMATO PESTO. ALMONDS. ROASTED SQUASH. VINCOTTO. BASIL. MINT

THIRD COURSE. CHOICE OF:

GRILLED BEEF STRIPLOIN
6OZ CERTIFIED ANGUS BEEF. CRUSHED CELERY ROOT. ROASTED CARROTS. SHERRY JUS

OR

ROASTED CHICKEN
SALSA CATALANA. SA5RON RICE. ALMOND PICADA

OR

BAKED ICELANDIC COD
ACQUA PAZZA. ROASTED POTATOES. FENNEL. HERB PANGRATTATO

DESSERT:

OLIVE OIL CAKE
CARDAMOM POACHED PEAR. WHITE CHOCOLATE MOUSSE

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