



OLIVER FARMS

Special Events Menu

COCKTAIL HOUR APPETIZERS

Antipasto

Local Cured Meats, Cheeses, and Tapenades

**Roasted Peppers, Italian Olives, Olive Oil Poached Artichokes
and Sicilian Caponata, Sliced Italian Bread, Tomato Focaccia, Imported**

EVOO and Balsamic Vinegar

25 Serv \$297 | 50 Serv \$567 | 75-100 Serv \$754

Olive Oil Grilled Vegetables Balsamic Syrup

25 Serv \$297 | 50 Serv \$567 | 75-100 Serv \$754

Hummus, Grilled Pita Flatbreads, Tzatziki

25 Serv \$187 | 50 Serv \$341 | 75-100 Serv \$600

Crisp Vegetable Crudites Ranch Dressing

25 Serv \$187 | 50 Serv \$226 | 75-100 Serv \$341

Hot & Cold Appetizers

Bruschetta, Topped with Vine Ripe Ohio

Tomato & Aged Provolone Salad, Pickled Red Onions, Basil (seasonal)

25 Serv \$72 | 50 Serv \$116 | 75-100 Serv \$143

Sweet Ohio Melon wrapped in imported Prosciutto.

25 Serv \$116 | 50 Serv \$220 | 75-100 Serv \$297

Triple Lacquered Beef Short Rib Cubes Red Wine Glazed Pearl Onion

25 Serv \$187 | 50 Serv \$297 | 75-100 Serv \$506

Mini Crab Cakes Laced with Avocado, Cilantro Lime Aioli

25 Serv \$297 | 50 Serv \$567 | 75-100 Serv \$754

Swiss Mushroom Toast

25 Serv \$143 | 50 Serv \$226 | 75-100 Serv \$418

Moroccan Chicken Satays', Pineapple & Curry Coconut Dipping Sauces

25 Serv \$143 | 50 Serv \$264 | 75-100 Serv \$506

BUFFET

Buffet Includes your Choice of:

Two salads, a pasta dish, a carved item, a chicken and a fish selection, one starch, one vegetable, rolls, butter, coffee, tea, water - **\$44.50 per person**

Appetizer packages are bundled into buffet pricing as well as upcharge for additional items added to base buffet menu package.

Vegan, gluten free and Vegetarian options are available upon request.

SALAD STATION

Oliver Farms House Salad

Field Greens, Tomatoes, Carrots, Cucumbers, Pickled Red Onions, Choice of Dressings and Croutons

Iceberg Wedge Crisp

Wedges of Iceberg, Blue Cheese, Walnuts, Crisp Bacon, Green Onions, Grape Tomatoes, Blue Cheese Dressing and Balsamic Drizzle

Spinach & Mushroom Salad

Chopped Cooked Farm Eggs, Pickled Red Onions, Scallions and Hot Bacon & Mustard dressing

Classic Caesar Salad

Crisp Romaine Lettuce Hearts, Shaved Parmesan Cheese, Seasoned Croutons and Caesar Dressing

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PASTA STATION

Penne Pasta, Garden Vegetable

Cheese Tortellini Alfredo

Oliver Farms Meat & Cheese Lasagna Garden Vegetable Lasagna

Baked Penne Pasta "Quattro Formaggio" Pomodoro

CARVING STATION

Carved Angus Flank Steak, Mushrooms, Red Wine Sauce
and Horseradish Cream

Carved Tenderloin of Beef, Onion Mushroom Sauce (*\$7 up charge*)
and Horseradish Cream

Garlic Pepper Crusted Pork Loin and Honey Mustard Sauce

Carved Turkey Breast Cranberry and Dried Cherry Port Wine sauce

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MAIN ENTREES

CHICKEN

Chicken Breast Picante, lemon Caper Sauce

Roasted Chicken, Garlic Rosemary

Chicken Breast Parmesan

Chicken Breast Marsala, w Mushrooms

Chicken Breast Florentine (*Fresh Spinach Velouté*)

Sicilian Style Chicken, Sweet Peppers, Onions, Roasted Potatoes and Italian

Sweet Sausage

Grilled Pork Chops, Apples, Leeks in Apple Brandy Sauce

Beef Stroganoff, Buttered Amish Noodles

Chicken Pot Pie

FISH + SEAFOOD

Seared Salmon, Mango Coulis Baked White Fish, Lemon Dill Butter

Blackened Tilapia, Tomato Coulis

Broiled Flounder,

Champagne Cream, (*Add Shrimp or Crab \$3.50 Up charge*)

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VEGETABLES + STARCHES

Country Green Beans

Fresh Steamed Seasonal Vegetables, Herb Butter

Roast Broccoli, lemon & Olive Oil

Grilled Asparagus & Spring Onions

Buttered Carrots, Citrus & Coconut

Roasted Cauliflower, Cheddar Cheese Sauce

Roasted Root Vegetables

Baked Rice Pilaf

Buttermilk whipped Potatoes

Country Roasted Potatoes

Organic Brown Rice

DESSERTS

(Priced separately according to selections)

Our "Oliver Farms" Country Baked Pies Triple Chocolate Cake

Deep Dish Cobblers

Hand Dipped Strawberries in Belgium Chocolate Our Cookie Jar