



OLIVE & FINCH

CATERING MENU

please place orders online or catering@oliveandfinch.com

we deliver catering orders every day of the week

order by 10 a.m. for next day pick up or delivery



these symbols denote dish classifications

● BREAKFAST ●

INDIVIDUAL MEALS

**ADD: sausage, bacon or chorizo +2*
All sandwiches include a side of fruit

YOGURT & GRANOLA

yogurt paired with our blueberry compote, honey and house-made granola • 10



VEGAN OVERNIGHT OATS

overnight oats with chia seeds, muesli, and toasted quinoa • 11



BREAKFAST BURRITO*

scrambled eggs, cheese, green chile and potato, wrapped in a flour tortilla • 7+



BREAKFAST SANDWICH*

scrambled eggs, cheese and your choice of protein served on an english muffin • 7+
GF available +2

HIGH FIVE*

scrambled eggs, five-spice candied bacon, cheddar cheese, green onions, sriracha aioli on a brioche bun • 13.50
GF available +2

PAMPAS*

scrambled eggs, pastrami, chimichurri, spinach, red onion, garlic aioli on a plain bagel • 16
GF available +2

GREEN EGGS & SAM*

scrambled eggs, provolone, spinach, basil pesto and roasted tomatoes on focaccia • 14
 GF available +2

CITY FRENCH*

scrambled eggs, black forest ham, brie and red pepper aioli on a croissant • 13.50
GF available +2

BREAKFAST BOXES

boxes come with a side apple, mini pastry, napkins, condiments and utensils

BREAKFAST BURRITO BOX*

scrambled eggs, cheddar cheese, green chile and potato, wrapped in a flour tortilla • 12+



BREAKFAST SANDWICH BOX*

scrambled eggs, cheese served on english muffin • 11+
 GF available +2

CONTINENTAL BOX

choose from a croissant, everything bagel, or plain bagel, served with butter and jam and whipped cream cheese for bagels • 11
 GF available +2

SHAREABLE SIDES

serves 10-15 people as a shared side

YOGURT & GRANOLA

make your own parfait: house-made granola, seasonal berries and blueberry compote with yogurt • 120



VEGAN OVERNIGHT OATS

make your own vegan overnight oats: chia seeds, overnight oats, muesli, and toasted quinoa • 140



BAGELS WITH CREAM CHEESE TRIO

a dozen assorted (plain and everything) bagels and a trio of our house-made vegetable, blueberry and plain whipped cream cheese • 55

GF available +25



FRESH FRUIT TRAY

a selection of freshly cut seasonal fruit served with honey lime yogurt • 60



BLUEBERRY MUFFIN TRAY

a dozen of our gluten and dairy-free blueberry muffins, served with butter • 38



PASTRY TRAYS

a selection of freshly made pastries from our bakeshop

- assorted pastry tray, butter and fruit preserves • 50
- croissant and danish tray, honey whipped butter • 65
- gluten free pastry tray, butter and fruit preserves • 65



LOX & BAGELS

smoked salmon, an assortment of a dozen bagels with sliced tomatoes, capers, red onions, lemon, cucumber and whipped cream cheese • 125

GF available +25

FRESH WHOLE FRUIT

apples, bananas and oranges • 40



BUFFET STYLE

serves up to 10 people and comes with plates, napkins and plasticware

All hashes served with sliced baguette and fruit salad

BOGOTÁ HASH*

scrambled eggs, chorizo, roasted sweet and white potatoes, roasted red peppers, caramelized onions, cheddar cheese, kale • 195



GENOA HASH*

choice of salumi or scrambled tofu, scrambled eggs, mushrooms, roasted tomatoes, spinach, provolone cheese, basil pesto, potatoes, onions • 195



WILLIAMSBURG HASH*

scrambled eggs, pastrami, potatoes, bacon roasted cabbage, caramelized onions, scallions, dijonnaise • 195



QUICHE BREAKFAST

choice of florentine or lorraine quiche, roasted potatoes, mixed green salad with champagne vinaigrette, and fresh fruit salad • 265

GF available +45

BYO BREAKFAST TACOS*

choice of chorizo or mojo pulled pork, scrambled eggs, shredded cheddar cheese, roasted potatoes, black beans, salsa de mesa, pico de gallo, guacamole, crema, cotija, corn tortillas • 230



CLASSIC BREAKFAST*

choice of bacon or sausage patties, scrambled eggs with cheddar, roasted potatoes • 180



● LUNCH ●

SANDWICHES

INDIVIDUAL LUNCH BOX

includes your choice of sandwich, chips and a signature chocolate chip cookie

- choose from below

GF bread & cookie available +3 each

FAMILY-STYLE PLATTER

select your choice of sandwiches that are cut in half and plattered, family-style portions of chips accompany each tray. we suggest you order one sandwich per guest, pick as many sandwiches as you need

GF bread available +3 each

THE CLASSICS

TURKEY & SWISS

house-roasted turkey, swiss cheese, lettuce and tomato on baguette • 15

O&F CLUB

turkey, bacon, tomato, pickled onions, iceberg, bacon tarragon aioli, wheat bread • 12.50

CHICKEN & CHEDDAR

house-roasted chicken, cheddar cheese, lettuce and tomato on baguette • 15

HAM & BRIE

black forest ham, brie cheese, lettuce and tomato on baguette • 15

SLICK PIG

ham, cheddar, caramelized onion, dijonaise, baguette • 12.50

VEGETABLE & GOAT CHEESE

cucumber, roasted tomato, lettuce, caramelized onions and goat cheese on baguette • 15

SIGNATURES

POLLO CALIENTE

house-roasted chicken, ancho chile aioli, spinach, grilled onions and pickled jalapeños on baguette • 18.50

CASHMAN

house-roasted beef, caramelized onions, roasted tomatoes, roasted garlic, brie, arugula and aioli on baguette • 18.50

THE RACHAEL

house-roasted turkey, swiss cheese, coleslaw, O&F sauce on thick cut rye bread • 18.50

ANKARA

house-roasted turkey, brie, granny smith apples, arugula and garlic aioli on baguette • 18.50

COLD HEARTED REUBEN

pastrami, swiss, cabbage slaw, O&F sauce, thick cut rye bread • 18.50

BEEF ENCOUNTER

roast beef, swiss, tomato, pickled onions, horseradish aioli, on baguette • 18.50

WOODY WOOD

house-roasted turkey, bacon, smashed avocado, tomato, lettuce, swiss cheese, cranberry relish, tarragon aioli on ciabatta • 18.50

ASHBURY

herbed goat cheese, spinach, roasted garlic, pickled beets and roasted pepitas on ciabatta • 18.50 

LUCA

salame, prosciutto, capicola, ham, parmesan, provolone, red onions, roasted tomatoes, arugula, olive tapenade, crushed red chili and garlic aioli on baguette • 19

OLIVE YOU MUFFULETTA

salami, ham, provolone, giardiniera, yellow mustard. on baguette • 18.50

SOUTHWEST TOFU WRAP

chipotle marinated tofu, cilantro lime hummus, cabbage, carrots, pickled onions, corn, cotija, cilantro, wrapped in a tortilla • 12.50

VEGAN BANH MI WRAP

soy sesame marinated tofu, cucumber, pickled vegetables, jalapenos, sprouts, cilantro, wrapped in a tortilla • 12.50



SALADS

ADD: chicken, turkey +3 box +25 small + 50 large | tuna poke +30 small +60 large

INDIVIDUAL SALAD BOX

includes your choice of a salad and a signature chocolate chip cookie, with dressing served on the side

FAMILY-STYLE SALAD

- small salads serve up to 10 people as a side
- regular salads serve up to 20 people as a side
- dressings are served on the side

CAESAR

romaine lettuce, parmigiano-reggiano, house-made croutons and caesar dressing

- 19 box • 50 small • 75 regular

FARRO

kale, farro, carrots, chickpeas, feta cheese, tomatoes, golden raisins, granny smith apples and toasted sunflower seeds with apple cider vinaigrette • 19 box • 50 small • 85 regular



QUINOA

quinoa, honey roasted carrots, dried cranberries, goat cheese, arugula and almonds with citrus-herb vinaigrette • 19 box • 50 small • 85 regular



FRANKLIN

house-roasted turkey, bacon, avocado, onions, dried cranberries, tomatoes, spinach, romaine and croutons with tarragon vinaigrette

- 19 box • 75 small • 125 regular

THE MONTEREY

medley of greens, goat cheese, dried cranberries, red grapes, strawberries, candied walnuts, sunflower seeds with champagne vinaigrette

- 19 box • 55 small • 90 regular

FATTOUSH

romaine, cucumbers, tomatoes, red peppers, onion, mint, pickled turnips, toasted pita, parsley, za'atar and lemon with sumac vinaigrette

- 19 box • 60 small • 90 regular



BOWLS

bowls come with a signature Olive & Finch cookie with sauce served on the side

BUDDHA

chilled marinated tofu, wild rice, spinach, seasoned cucumbers, red peppers, cabbage, pickled jalapeños, carrots, bean sprouts, cilantro, spicy soy and peanut sauce

- 19 box | add tuna poke +6



LA JEFA

pulled pork, avocado, black beans, pico de gallo, pickled cabbage, jalapeños, wild rice, roasted pepitas, cotija cheese and creamy cilantro sauce • 19 box





● LUNCH & DINNER BUFFET ●

serves up to 10 people per order

BYO RICE BOWL

wild rice, pickled cabbage, pickled jalapeños, roasted chicken, roasted pulled pork, bean salad, pico de gallo, cotija cheese, creamy cilantro, garden salad with champagne vinaigrette, salsa de mesa

• 285 | add tuna poke +70 | crispy tofu +60

BURGER BAR

1/4 lb burgers, brioche buns, cheddar & swiss cheese, tomato, onion, pickles, ketchup, mayo, mustard, kettle chips, garden salad with champagne vinaigrette • 290

GARLIC ROASTED CHICKEN

slow-roasted half chicken, crispy sweet and red potatoes, braised cabbage, wild rice, garden salad with champagne vinaigrette • 310

STEAK BAR

hanger steak, whipped potatoes, bordelaise sauce, schug, crispy garden vegetables, green romesco, baguette and butter, garden salad with champagne vinaigrette • 395

BUCATINI

tomato sugo, whipped ricotta, basil, spicy breadcrumbs, garden salad with champagne vinaigrette, baguette and butter

• 225 | add chicken parm style +70



DAN DAN NOODLES

choice of spicy pork or crispy tofu, chinese wheat noodles, mushrooms, kale, cucumbers, roasted peanuts, sesame, sichuan peppercorns, scallions, garden salad with champagne vinaigrette • 285

TACO BAR

choice of 1 protein: roasted mojo pork, roasted chicken or braised beef, served with fajita vegetables, corn tortillas, lime wild rice, black bean salad, onions, tomatoes, guacamole, cotija, sour cream, salsa, limes, garden salad with champagne vinaigrette • 300 | sub carne asada +60

LITTLE FINCHERS BUFFET

serves up to 10 kids per order

CHICKEN TENDERS

ketchup, ranch, choice of crudité or kettle chips, fresh fruit salad • 125

QUESADILLA

cheddar cheese, flour tortilla, sour cream, choice of crudité or kettle chips, fresh fruit • 115 | add chicken +30



ADD ON SIDES

as sides for 8-10 people

DELI SALADS

ADD: chicken, turkey +35 / tuna poke +50

BLACK BEAN QUINOA SALAD

hearty black beans, corn, roasted red peppers, onion, jalapeños and cilantro tossed with quinoa in a light, spicy vinegar dressing • 55



CURRIED CHICKPEA SALAD

garbanzo beans, carrots, onions, raisins, celery, cilantro and a blend of spices • 55



DILL POTATO SALAD

red potatoes, celery, red onions, dill and our secret sauce make this fantastic potato salad • 55



MEDITERRANEAN PASTA SALAD

penne pasta, cucumbers, tomatoes, onions kalamata olives, tossed with spinach, feta cheese and an herb vinaigrette • 55



FRENCH POTATO SALAD

red potatoes, dijon, champagne vinaigrette, fresh parsley and tarragon • 55



PESTO PASTA SALAD

penne pasta, spinach, fresh basil leaves and cherry tomatoes tossed in a house-made pesto • 55



SAVORY PLATTERS

ARTISAN CHEESE

an assortment of artisan cheeses and trimmings, served with crostinis • 85

| GF available

ARTISAN CHEESE & CURED MEAT

an assortment of artisan cheeses & cured meats, trimmings, served with crostini • 125

GF available

CRUDITE & DIPS

a selection of garden fresh vegetables including peppers, cucumbers, tomatoes, served with a trio of our house made dipping sauces: green romesco, hummus, olive tapenade • 60



CHEF SELECTION CURED MEAT

an assortment of artisan cured meats, trimmings, served with crostini • 95

GF available

MEDITERRANEAN

house-made hummus, baba ganoush, stuffed grape leaves, olives & pita bread • 80



BYO CURRY BIRD

curried chicken salad, mini croissants and crostini • 95

BYO TOMATO TARTINE

sun-dried, roasted & fresh tomato, herbed goat cheese, toasted quinoa & basil, rosemary-garlic bread • 100

| GF available

SAVORY DIP

hummus, french onion dip, baba ganoush, carrots, celery, cucumbers, crostini, crispy pita, kettle chips • 65

| GF available

• DRINKS •

HOT BEVERAGES

selection of italian roasted coffee or hot tea,
served in a 96oz container with cups and sides

- fresh brewed coffee • 35 | serves 5-7 people
- organic hot tea • 30 | serves 5-7 people

INDIVIDUAL BEVERAGES

selection of saratoga still water, coke,
diet coke, sprite and Saratoga flavored sparkling
water • 3.50

SARATOGA SPARKLING WATER

bottle • 6

ICED TEA & BLUEBERRY LEMONADE

served with 10 cups and lemons
1 gallon of O&F signature unsweetened iced tea

- 40
- house-made blueberry lemonade
- 50

COLD-PRESSED JUICE

CLASSIC GREEN

apple, celery, cucumber, spinach, kale, parsley,
ginger, lemon

12oz bottle • 10 | gallon • 80

DEEPLY ROOTED

carrot, beet, apple, lemon

12oz bottle • 10 | gallon • 80

IMMUNITY BOOST

orange, carrot, lemon, turmeric, ginger

12oz bottle • 10 | gallon • 80

SPIRULINA BOOST

filtered water, lemon, mint, honey, blueberry,
lavender, blue spirulina

12oz bottle • 12 | gallon • 90

JUST ORANGE

100% cold-pressed valencia and navel oranges

12oz bottle • 10 | gallon • 80

DESSERTS

DESSERT PLATTER

an assortment of house-made bars & brownies
arranged on a tray, includes gluten free options
serves 10-15 people • 60

DOUBLE CHOCOLATE BROWNIE PLATTER

these sweet treats are the perfect combination of
cakey on the outside and fudgy in the middle
serves 10-15 people • 55

PETIT FOUR PLATTER

lemon meringue tart, red velvet, carrot,
chocolate fudge and strawberry (GF) cakes
serves 10-15 people • 95

COOKIE BOXES

choice of a dozen

- mini chocolate chip • 24
 - gluten free peanut butter • 32
 - choice of a dozen large salted chocolate chip,
toffee butterscotch, or snickerdoodle • 65
- [GF available](#)

FRENCH MACARONS

a selection of macarons, three of each flavor:
lemon, raspberry, chocolate and pistachio • 35

• EVERYTHING ELSE •

DISPOSABLE PACKAGES

6" plate, fork & napkin • 1.25 per person
10" dinner plate, fork, knife & napkin • 1.50 per person
10" plate, 6" plate, fork, knife, spoon & napkin • 1.75 per person
hot pack kit • 45 each

NOTE ON ALLERGENS

please inform your catering specialist of any food allergies in your party before placing your order
we can provide gluten-friendly versions of many dishes for those with gluten allergies
*consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk
of food-borne illness

PLACE AN ORDER

to place an order online visit: www.oliveandfinch.com
if you would like your order to be delivered there is a 50.00 minimum before tax and delivery fee
please place orders by 10am for next day delivery and pickup
we deliver catering orders monday – sunday: 7am – 6pm

DELIVERY CHARGES AND FEES

delivery fee = 25.00 within 5 miles | 50.00+ outside metro area
10% equitable fee added to every order

CANCELLATION POLICY

please call us at 720-257-4763 to cancel your order at your earliest convenience
cancellations must be made 48 hours prior to pick up/delivery to avoid being fully charged for order
cancellations made with less than 24 hours notice will not be refunded

OLIVE & FINCH 

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