

OLIVE & FINCH

CATERING MENU

please place orders online or catering@oliveandfinch.com
we deliver catering orders everyday of the week
order by 10am for next day pick up or delivery







these symbols denote dish classifications



INDIVIDUAL MEALS

*ADD: sausage, bacon or chorizo +2 | roasted vegetables +1.50

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 chili 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

HIGH FIVE

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

PAMPAS

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

GREEN EGGS & SAM*

scrambled eggs, provolone, spinach, basil pesto and roasted tomatoes on focaccia • 14



CITY FRENCH

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

BREAKFAST BOXES

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

BREAKFAST BURRITO BOX*

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



BREAKFAST SANDWICH BOX*

scrambled eggs, cheese served on english muffin • 11+



CONTINENTAL BOX

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



SHAREABLE SIDES-

YOGURT & GRANOLA

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

serves 10-15 people as a shared side



VEGAN OVERNIGHT OATS

make your own vegan overnight oats: chia seeds, overnight oats, muesli, and toasted quinoa • 140 serves 10-15 people as a shared side

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



FRESH FRUIT TRAY

a selection of freshly cut seasonal fruit served with honey lime yogurt • 60 serves 10-15 people



BLUEBERRY MUFFIN TRAY | GF, DF

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 serves
 10-20 people as a shared side



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 serves 10-15 people



BUFFET STYLE —

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

CLASSIC BREAKFAST

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

BOGOTA HASH

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



GENOA HASH

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



QUICHE BREAKFAST

individual florentine or lorraine quiches, roasted potatoes, served with mixed green salad, with champagne vinaigrette and fresh whole fruit · 265 GF available +45

WILLIAMSBURG HASH

scrambled eggs, pastrami, potatoes, bacon roasted cabbage, sliced baguette, caramelized onions, scallions, diionaisse • 195



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





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

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

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 horseradish aioli on baguette • 18.50

THE RACHAEL

house-roasted turkey, swiss cheese, coleslaw on rye bread • 18.50

ANKARA

house-roasted turkey, brie, granny smith apples, arugula and walnut 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

SALADS-

ADD: chicken, turkey +3 box +25 small + 50 large | poke tuna +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
- regular salads serve up to 20 people
- 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 citrusherb 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 dressing 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 poke tuna +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 +70 | 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 vegetable, corn tortillas, lime wild rice, black bean salad, onions, tomatoes, guacamole, cotija, sour cream, salsa, limes, garden salad with champagne vinaigrette • 300 | add carne asada +60

LITTLE FINCHERS BUFFET

serves up to 10 kids per order

CHICKEN TENDERS

ketchup, ranch, kettle chips, fresh fruit salad • 125

QUESADILLA

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

ADD ON - SHAREABLE DELI SALADS

ADD: chicken, turkey +35 | poke tuna +50 | salads feed 10-12 people

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

platters feed 8-10 people

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 guinoa & basil, rosemary-garlic bread • 100



SAVORY DIP

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



HOT BEVERAGES

selection of italian roast 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 arrowhead flavored sparkling water • 3.50

SARATOGA SPARKLING WATER

bottle • 6

ICED TEA & BLUEBERRY LEMONADE

served with 10 cups and lemons

- one gallon of teakoe signature unsweetened iced tea
 40
- housemade 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

TART & CAKE PLATTER

lemon meringue tart, red velvet, carrot, chocolate fudge and strawberry (gf) cake slices 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



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