



# OLIVE STREET CAFE



Monday Through Sunday  
6:30 am to 2:30 pm

## Catering Menu Options

### BOXED LUNCH SALADS

*Our Salads include: Choice of Dessert, Bread and Butter, Utensils, Napkin \$11.95 unless otherwise noted*

#### Blackened Sirloin Steak House Salad

Blackened Sirloin Steak, Baby Spinach, Candied Peppered Bacon, Tomatoes, Cucumbers, Forest Mushrooms, Roasted Peppers, Tobacco Onions, Grilled Asparagus \$13.95

#### Baby Spinach, Kale and Watercress

Topped with fresh Berries, Grilled Pineapple, Grapes, Tomatoes, Feta Cheese, Edamame, Radish Sprouts, and Spiced Pistachios

#### Grilled Chicken Caesar

*Substitute Top Sirloin, Wild Salmon, Crab Cake, Shrimp*

#### Baby Spinach, Kale and Watercress

Topped with fresh Berries, Grilled Pineapple, Grapes, Tomatoes, Feta Cheese, Edamame, Radish Sprouts, and Spiced Pistachios  
*Add Shrimp | Chicken Breast | Crab Cake | Wild Salmon | Top Sirloin*

#### Barbecued Chicken Salad

Mixed Greens, Roasted Corn, Black beans, Grilled Chicken, Diced Tomatoes, Scallions, Cheddar Cheese, Barbecue Sauce, Crispy Corn Tortilla

#### Chef Salad

Mixed Greens, Ham, Turkey, Swiss, Cheddar, Hard Boiled Egg, Tomato, choice of House Made Dressing

#### Caprese Salad

Assorted Tomatoes, Fresh Mozzarella Cheese, Basil, Candied Onions, Herb Balsamic Vinaigrette

#### Greek Salad

Field Greens, Kalamata Olives, Cucumber, Tomatoes, Pepperoncini with Lemon Oregano Feta Vinaigrette

#### Cashew Chicken

Tender Slices of Chicken, Sesame Ginger Dressing, Noodles, Peppers, Onions, Broccoli, Cashews, Carrots

#### Fresh Fruit Plate

Fresh Seasonal Fruit with a side of a Berry Yogurt Dipping Sauce

#### Italian

Mixed Greens, Genoa Salami, Grape Tomatoes, Provolone Cheese, Artichokes, Pepperoncini

#### Honey Habanero Chicken

Mixed Greens with Grilled Chicken with a Honey Habanero Glaze, Grilled Peppers, Onions, Tomato and Marinated Cheddar Cheese, Fresh Guacamole, Chipotle Sour Cream

### SIDE SALAD CHOICES

*A La Carte \$3.50 Each*

Fresh Fruit  
Creamy Herby Slaw  
Vinaigrette Slaw  
Mustard Potato Salad  
Mixed Green, Tomato Cucumber Artichoke  
Roasted Corn & Bean Salad  
Pasta Salad, no meat  
Grilled Vegetable, Balsamic Glaze  
Mixed Grain Salad  
House made Barbecue Potato Chips  
Tequila Strawberry – Add \$.50

### DESSERT CHOICES

*A La Carte \$1.50 Each*

Apple Pie Pop Dipped in White Chocolate  
Brownie, House Made, Not Nuts  
Chocolate Dipped Strawberries  
Tequila Strawberries, Tequila Lime Zest Simple syrup  
Mini Snicker Cheesecake, Mini, Raspberry Cheesecake, Mini Dream Sickle  
Chocolate  
Goopy Butter Cake  
Almond Chocolate Dipped Macaroon  
Chocolate Chip Cookie  
Carrot Cake Ball Dipped in White Chocolate

### BOX LUNCHES – SANDWICHES

*Sandwiches include choice of Side Salad and Dessert \$11.95 unless otherwise noted*

#### Cobb Sandwich

Honey Wheat Bread, Grilled Chicken Breast, Candied Peppered Bacon, Fresh Guacamole, Cheese, Sliced Tomato, Shredded Lettuce, Balsamic Vinaigrette

#### Smoked Pork Tenderloin

Apple and Hickory Wood Smoked Pork Tenderloin, Creamy Herb Slaw, Apple Butter on a Toasted Ciabatta Bun

#### Grilled Vegetable Wrap

Avocado Ranch Dipping Sauce, Whole Wheat Tortilla

#### Chicken Caesar

with Brown Rice, Spinach Wrap

#### Blackened Sirloin

Wild Mushroom and Spinach Wrap with Candied Red Onions, White Cheddar, Sun dried Tomatoes, Horseradish Dipping Sauce \$12.95

#### Chicken Salad Croissant

Tender Diced Chicken Breast, Grapes, Honey, Celery Mayonnaise on a Soft Croissant  
*Tuna and Shrimp Salad Available*

#### Italian Chicken

Grilled Chicken Breast, Candied Red Onions, Basil, Mayonnaise, Fresh Mozzarella, Fresh Focaccia Roll, Olive Relish

#### Roasted Turkey and White Cheddar

on Honey Wheat Bread with Candied Peppered Bacon

#### Muffalatas

Oven Roast Herb Focaccia, Turkey, Maple Ham, Mortabella, Genoa Salami, Provolone Cheese, Tomato Marmalade, Olive Relish, Basil Mayo

#### Beef and Onion Wrap

Sliced Tender Roast Beef, Swiss Cheese, French Onion Dip, Shredded Lettuce, Sun dried Tomato Horsey Dipping Sauce

#### Sushi Plate

Wild Salmon, Shrimp, Tuna Crab and Avocado, Vegetable Roll (6 Pieces)  
Light Soy Sauce, Wasabi, Pickled Ginger, Fortune Cookie

#### Hickory and Applewood Smoked Beef Tenderloin

Tomato Horseradish Sauce, Candied Red Onion, Oven Roasted Wild Mushroom Salad \$13.50

#### Lox Plate

Lightly Smoked Nova Lox, Cream Cheese, Sliced Tomato and Red Onion, Caper and Crispy Bagel Chips \$14.95

#### Grilled wild Salmon Filet

Mixed Grain Salad, Grilled Asparagus with a Choice of Tomato Horseradish Sauce or Honey Miso Dressing \$12.95

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## COLD TRAY OPTIONS

### Gilled Vegetable Tray

Asparagus, Zucchini, Yellow Squash, Red and Yellow Bell Peppers, Oven Roasted Forest Mushrooms, red Onion, Carrots with a side of Balsamic Vinaigrette  
\$2.50 per person

### Seafood Platter

Shrimp Cocktail, Grilled Shrimp, Smoked Rainbow Trout, Smoked Salmon with Cocktail and Chipotle Mayo, Caper, Red Onion, Crostinis  
\$10.00 per person

### Spicy Chicken

Grilled Chicken Breast, Corn and Black Bean Salad, Grilled Honey Habanero, Asparagus, Pineapple, Roasted Pepper, Chipotle Sour Cream, Fresh Salsa, Scallions, Corn Tortilla Chips  
\$3.00 Per Person

### Antipasto Platter

Genoa Salami, Mortadella, Prosciutto, Artichokes, Olives, Roasted Mushrooms, Grilled Asparagus, Pepper, Fresh Mozzarella with Grape Tomato tossed in Pesto Oil, Side of Crostinis  
\$5.00 per person

### Assorted Dip Platter

Hummus with Pita Chips, French Onion Dip with Fresh Potato Chips and Olive Tapenade, Crostinis with Carrot and Celery Sticks  
\$3.00 per person

### Sliced Fruit Tray

Watermelon, Cantaloupe, Honedew, Pineapple, Grapes, Raspberry, Strawberry, Black Berries, Kiwi with a Vanilla Berry Yogurt Dipping Sauce and a Peach Mango Sauce  
\$3.50 Per Person

### Sweet and Spicy Shrimp or Chicken

Corn Starch Dusted, Fried and Tossed in a Sweet and Spicy Chili Sauce  
Shrimp \$2.50 Each  
Chicken \$1.50 Each

### Assorted Sliders

served on Vanilla Dollar Rolls, Sauces on the side  
*Price per each, can also be wraps*  
\$3.00 Each

### Surf & Turf

Smoked Beef Tenderloin, Tomato Horseradish Sauce, Grilled Basil Shrimp, Sambal Dipping Sauce, Roasted Corn and Black Bean Salad  
3 oz. Tenderloin, 1 Shrimp \$8.00 Per Person

### Sushi Platter

Salami, Tuna, Crab, Vegetable, Shrimp, Rolls, Your Choice of Pickled Ginger, Lite Soy Sauce, Wasabi

## APPETIZERS

*Can Be Hot or Ready To Heat or Served Cold*

### Hot/Cold

#### Grilled Veggie and Boursin Filled Mushroom

or Artichoke Bottom \$1.25 Each

### Cold

#### Shrimp Cocktail

Cocktail Sauce \$2.50 Each

### Jumbo Lump Crab Cake

Chipotle Mayo \$3.25 Each

### Cold

#### Spring Rolls

with Chicken or Shrimp and Julienne Veggies  
*(served cold)*

Sesame Ginger Dressing, Miso Vinaigrette Dipping Sauce  
\$1.50 Each

### Cold

#### Fresh Fruit Skewer

Berry Vanilla Berry Yogurt Dipping Sauce  
\$1.25 Each

#### Crab and Boursin Filled with Pancetta Wrapped Shrimp

\$3.00 Each

### Crab and Herb Cheese

#### Stuffed Mushrooms

\$1.25 Each

### Grilled Shrimp

Chipotle Mayo \$2.50 Each

### Hot/Cold

#### Grilled Vegetable Skewers

Herb Balsamic Vinaigrette \$1.25 Each

### Cold

#### Smoked Trout

on European Cucumber, Herb Cream Cheese, Dill  
Lox also available, add Caper \$2.50 Each

### Bacon Wrapped Scallop

Tossed in a Sweet Soy and Sesame Sauce \$3.00 Each

### Chicken Wings

Blue Cheese or Ranch \$1.25 Each

### Cold

#### Caprese Skewer Baby Mozzarella

Grape Tomato, Genoa Salami \$1.50 Each

### Honey Habanero Chicken Wings

Avacado Ranch Dipping Sauce \$1.50 Each

### Cold

#### Sushi Rice Cake

with Seared Ahi Tuna, Wasabi Mayo, Pickled Ginger,  
Lite Soy Dipping Sauce \$2.00 Each

### Baby Back Ribs

Traditional or Honey Habanero \$2.00 Each

### Mini New Zealand Lamb Chops

Mint Demi Glaze \$3.50 Each

## HOT SIDE OPTIONS

### Vegetable

Grilled Vegetables  
Country Style Green Beans  
Green Bean Almondine  
Stir Fry Vegetables  
Mixed Vegetables  
Grilled Asparagus, Tomato Marmalade, Asiago Cheese

### Starch

Oven Roasted Red Potatoes with Garlic and Herbs  
Mini Twice Baked Potatoes  
Risotto – *any flavor*  
Grain Medley  
Baked Beans  
Ranch Cheddar Augratin  
French Onion with Asiago Fingerling, Oven Roasted  
Penne Pasta Basil Pesto, Sun dried tomatoes, Asiago Cheese

## HOT BUFFET ENTREES \$12.95

### Meat Lasagna

Ground Beef, Italian Sausage, Ricotta and Five Cheese Blend, Marinara Sauce

### Beef Cannelloni

with Marinara, Five Cheese Blend

### Chicken Marsala

Sautéed Chicken Breast, Rich Marsala Mushroom Glaze, Orzo

### Grilled Vegetable Lasagna

Asparagus, Bell Pepper, Onions, Roasted Mushrooms, Spinach, Squash, Ricotta and Five Cheese Blend

### Roast Pork Tenderloin Filets

Wrapped in Bacon, Spicy Black Bean Sauce, Red Pepper Coulis, Oven Roasted Potatoes

### Beef, Chicken or Shrimp Kabobs

Peppers, Red Onion, Mushrooms served over Rice Pilaf

### Greek Chicken

Grilled Chicken Breast over Saffron Orzo, Olive Relish, Garlic Lemon Glace

### Italian Chicken

Sautéed Chicken Breast, Tomato Marmalade, Fresh Mozzarella, Basil Cream, Ratatouille

### Seafood Bouillabaisse Pasta

Penne Pasta, Shrimp, Scallops, Clams, Mussels, Tomato Saffron Broth

### Pepper jack Chicken

Grilled Chicken Breast Served over Spanish Rice, Topped with Pepper Jack Cheese and Creamy Red Pepper Coulis

### Beef Stew

Tender Angus Beef, Onions, Carrots, Celery put in a Rich Brown Sauce, Served with a Bread Bowl on the side

### Grilled Salmon

Dill Sauce, Mixed Grain Pilaf

### Chicken or Shrimp & Crawfish Étouffée

Served over Brown Rice Pilaf

### Short Rib Raviolis

Tender Short Ribs, Ravioli with Roasted Mushrooms, Caramelized Onions in a Horseradish Brown Sauce

### House made Meatloaf

Tomato Glaze, Brown Sauce, Whipped Potatoes, Tobacco Onions

### Pulled Pork or Pulled Chicken

Smothered in a Sweet Baby Rays Barbecue Sauce and Served with a Side of Vanilla Dollar Rolls

### Beef Roulade

Black Angus Top Round and Sliced Wafer Thin, Filled with Stone Ground Mustard, Dill Pickle, Onion and Rye Bread, Braised and Served with a Mustard Brown Sauce over Rosemary Spaetzle

### Penne Primavera

Penne Pasta, Seasonal Vegetable, Basil Olive Oil, Shredded Asiago

## SALAD CHOICES

Mixed Green

Caesar

Baby, Spinach, Kale and Watercress

Cobb – Add \$1.00

Barbecued Chicken Salad – Add \$1.00

Blackened Sirloin – Add \$3.00

Capers – Tomato, Fresh Mozzarella and Basil, Balsamic Glaze

## DRESSING CHOICES

Herb Balsamic Vinaigrette

Creamy Avocado Ranch

Honey Miso Vinaigrette

Caesar

Mayfair

Creamy Blue Cheese

## SOUPS

\$12 Quart, comes with Crackers

Soups are made fresh daily, or you can request any soup including Chili