



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, Proscuitto, 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