



OLIVE GROVE CAFE

CATERING MENU

LOCATION

150 Progress, Suite 125
Irvine, CA 92618

CONTACT

Auryon French, Chef Manager
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WEBSITE

olivegrove.catertrax.com

MORNING

BREAKFAST

Continental Assorted mini pastries, danishes & fresh fruit	15	Classic Hot Breakfast Cafe-free scrambled eggs & home fries with choice of: bacon or turkey bacon	18
Avocado Toast Sourdough, smashed avocado, sliced tomato, mozzarella cheese, olive oil dressed arugula & balsamic glaze	15	Add French Toast	+5
Add Hard Boiled Egg	+2	Add Sliced Fruit	+3
Fruit & Yogurt Bar Greek vanilla yogurt, assorted berries & honey granola	16	Breakfast Burritos Served with salsa roja & salsa verde with choice of: Bacon, egg, cheese & potato on flour tortilla or Potato, egg & cheese on spinach tortilla (v)	12

A LA CARTE

Assorted Muffins	24/dz	Croissant Sandwiches	
Assorted Danish	24/dz	Egg, sausage & cheese	12/ea
Assorted Bagels	28/dz	Egg, tomato, bacon & avocado	14/ea
Individual Yogurt Parfait	8	Egg, cheese & tomato (v)	11/ea
Fruit Platters		Frittatas	12/ea
Small (serves 10-15)	40	Bacon and cheddar	
Medium (serves 20-25)	70	Egg, potato, vegetables and herbs (v)	
Large (serves 35-40)	110		

Priced per person. Minimum of 10 guests. (v) vegetarian

DELI

BOXED LUNCHES

Sandwich Boxed Lunch 18
Pick from any of our Signature Sandwiches
Includes a bag of chips, cookie and a beverage
Add Avocado +2

Salad Boxed Lunch 18
Pick from any of our Signature Salads
Includes a cookie and a beverage

Add Protein:
Vegan Protein (vg) +4
Fire Roasted Chicken Breast +4
Marinated Steak +6
Salmon +7
Avocado +2

SIGNATURE SALADS

Kale Caesar Salad
Seasonal Salad
Mixed Greens Salad
Strawberry Spinach Salad
Pasta Salad
Potato Salad

PLATTERS

Signature Sandwich Platter 17
Selection of three sandwiches or wraps,
chips and cookie

Signature Salad Platter
Small (serves 10-15) 50
Medium (serves 20-25) 95
Large (serves 35-40) 150

Graze Platter 24
Mixed greens, power grains (black rice &
quinoa), couscous, roasted vegetables,
assorted dressings with choice of two proteins
(**add third protein +7**): Tri-tip, chicken, salmon

SIGNATURE SANDWICHES & WRAPS

Choice of Sandwich, Wrap or Gluten Free Wrap

Grilled Vegetable & Avocado
Steak Chimichurri
Classic Tuna
Turkey and Havarti
Chicken BLT
Muffuletta

Add Bacon or Avocado +2

Any substitutions will incur an additional charge.
Boxed lunches and sandwich platters are priced
per person. Minimum of 10 guests.

(vg) vegan (v) vegetarian

CREATE

Comes with one choice of salad from the Signature Salads menu.

CHEF'S TABLE

Fingerling potatoes, seasonal vegetables, classic dinner roll & choice of two proteins: rosemary chicken, braised short ribs, grilled fish or **truffle baked mac & cheese (v) +\$5**

30

ALL AMERICAN BBQ

Roasted herb potatoes, creamy coleslaw, seasonal vegetables, corn muffins with honey butter and choice of two proteins: BBQ tofu (vg), BBQ grilled chicken, smoked tri tip or shredded pork

28

MEDITERRANEAN

Saffron rice, za'atar roasted vegetables, red pepper hummus, tzatziki & pita bread with choice of two proteins: falafel (vg), beef kofta or lemon & herb grilled chicken

28

TACO CANTINA

Spanish rice, jalapeno black beans, pico de gallo salsa roja , salsa verde , sour cream, flour and corn tortillas with choice of two proteins: baked chipotle tofu (vg), carne asada or pollo asada

26

Add Guacamole

+3

ASIAN STIR FRY

Stir fried rice, seasonal vegetables with choice of two proteins: teriyaki chicken, sweet chili shrimp, beef bulgogi or soy ginger sesame tofu (vg)

27

TUSCAN

Seasonal tuscan vegetables & garlic bread with choice of one pasta: lasagna (v), penne & marinara (v) or **penne & bolognese +3** and choice of one protein: Tuscan chicken or eggplant parmesan (v)

28

Priced per person. Minimum 10 guests.
(v) vegetarian (vg) vegan

SMALL BITES

SWEETS

	1/2 Dz	1 Dz
Cookies	15	22
Brownies	18	30
Dessert Bars	18	30
Cupcakes	20	36
Donuts	20	36

FLATBREADS

Margherita Fresh mozzarella, sliced tomatoes topped with basil & pesto	11	Sausage & Mushroom Sausage, mushroom, red onion & parmesan cheese	12
Chorizo & Poblano Chorizo, poblano, pickled onions & cilantro	12	Fig & Goat Cheese (v) Figs, herbed goat cheese, arugula & balsamic glaze	12

THEMED BREAKS

Wellness Bread (vg) Vegetable crudité, creamy ranch dressing, dried fruit & nuts	10	Fruit & Cheese with Crostini (v) Assorted cheeses, fresh fruit & crostini	10
Artisan Cheese Board Domestic & imported cheeses, fresh & dried fruits, mixed nuts, artisan crackers & bread Add chef selection of charcuterie	11 +8	Chips & Salsa Bar (vg) Add Guacamole	8 +3
Mediterranean Graze (vg) Assorted raw vegetables, kalamata olives, grilled artichokes, traditional hummus, tzatziki & grilled flatbread	11	Soft Pretzels & Beer Cheese (v)	10

Priced per person. Minimum 10 guests.
(v) vegetarian (vg) vegan

HORS D'OEUVRES

THE SKY

Chicken Potstickers with ponzu sauce	6
Chicken Samosa with yellow curry	7
Chicken Waldorf in endive cups	7
Turkey Meatballs with sweet & sour sauce	6

THE LAND

Beef & Blue Cheese Cream on a crostini	7
Mini Beef Taquitos with salsa & cotija cheese	7
Beef Bulgogi Lettuce Cups with peperonata	7
Beef Skewers with chimichurri	7
Bacon Wrapped Scallops with balsamic glaze	8
Chorizo Empanada with cilantro lime crema	7

THE SEA

Shrimp Ceviche Cups	7
Seared Ahi on Crispy Wonton with wasabi cream	7
Coconut Shrimp Skewer with sweet chili sauce	7
Smoked Salmon Crostini with dill cream cheese & fried capers	8

VEGETARIAN

Charred Corn Crostini (v) with chipotle mayo & corn salsa	7
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VEGAN

Vegetable Spring Rolls (vg) with sweet & sour sauce	6
Bruschetta (vg) with balsamic glaze	6
Jackfruit "Crab Cakes" (vg) with dill oil	7
Cauliflower "Buffalo Wings" (vg)	7

SLIDERS

All American Beef patty, American cheese, thousand island & sliced pickle Add grilled onion	8 +2
BBQ Pork BBQ pork, coleslaw	8
Nashville Buffalo Chicken Breaded chicken, buffalo sauce & sliced pickle	8
Meatball & Marinara Meatball, marinara & provolone cheese	8
Turkey Cranberry Turkey breast, mayo, cranberry chutney & alfalfa sprouts	8
Beef Brisket & Slaw Braised BBQ beef brisket & coleslaw	8
Pork Bao Buns Hoisin braised pork belly, pickled vegetables & sriracha drizzle	8
Southwestern Beef patty, crispy shallot, pickled jalapeno & American cheese	8

24 piece minimum. Price reflects cost per piece. 72 hour notice required for all special events menu orders. Prices listed above do not include tax.

BEVERAGES

OPEN BAR PACKAGE

Assorted beers, wines (house red, white and sparkling) and soft drinks.

Per Hour/Per Person 15

DRINK TICKETS

Assorted beers, wines (house red, white and sparkling).

Per Ticket 9

MAKE IT HOT

Coffee Service

Regular (Decaf upon request)

Includes: Creamer pods and assorted sugars

Half Day / Until 11:00am 5

Full Day / Until 2:30pm 10

Coffee Pot

Regular (Decaf upon request)

Includes: Creamer pods & assorted sugars

Small (serves 8-10) 25

Large (serves 15-20) 40

Upgrades:

Half & Half carafe +.25

Flavored Syrup +.25

Choice of one: vanilla, caramel or hazelnut

Dairy Free Upgrades:

Oat +.50

Almond +.50

Coconut +.50

Hot Tea Service

Includes: Assorted tea bags, honey & lemon

Half Day / Until 11:00am 5

Full Day / Until 2:00pm 10

MAKE IT COOL

Canned Soda 2

Bottled Water 3

Bottled Juice 4

Bottled Tea 4

Spa Water Dispenser (serves 10-15) 15

Iced Tea Dispenser (serves 10-15) 35

Priced per person unless noted by servings.



POLICIES

HOW IT WORKS

Catering service hours are 7:00 AM to 3:00 PM, Monday through Friday, except Federal holidays. Please contact the catering manager regarding service outside these hours. Catering orders will include all necessary plates, utensils, napkins and condiments in quantities consistent with your order. We also supply all food & beverage equipment needed to ensure food is served properly. China and linen service can be rented for your event at an additional charge. Our catering attendants will deliver, set-up and clean up your event at your requested location — excluding boxed item orders, which will be dropped off and set up only. Any after hours labor will be quoted at a rate of \$45 per hour for all events/meal functions. After hours labor begins at 3:00 PM and ends one hour after your event.

LAST MINUTE ORDERS

We ask for a 48 hour notice for catering orders but understand that last minute needs do arise. Please contact the catering office for your last minute needs and we will make every effort to accommodate them. All last minute orders will incur a \$50 rush fee once approved.

CUSTOM CATERING

Contact our Catering Manager and we will develop a customized menu that fits your needs.

ADDITIONAL SERVICE

If you are hosting an important all-day event or a large scale meeting that requires more attention than just a set up, delivery and pick up, we can arrange for you to have a catering attendant to attend to any immediate needs that arise. Speak to our catering manager to schedule a catering attendant to make sure your event is a success.

SPECIAL EVENTS

Are you looking to host a seated dinner or cocktail reception? We can plan and execute your event. Set up a meeting with our Catering Manager to go over your ideas.

CANCELLATIONS

Catering orders are made specifically for your meeting, therefore cancellations must be made 24 hours in advance. A 50% cancellation fee will be applied to cancellations made less than 24 hours in advance.

DELIVERY

A \$25 delivery fee will be assessed for all on campus deliveries. A \$45 delivery fee will be assessed for delivery within a 5-mile radius. A \$55 delivery fee will be assessed for delivery within a 5-10 mile-radius.