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Breakfast Fare Buffets

OUR BREAKFAST FARE MENUS INCLUDE OUR COMPLIMENTARY HIGH GRADE DISPOSABLE PACKAGE AND BUFFET LINENS. BREAKFAST FARE BREAKFASTS INCLUDE FRESHLY BREWED PJ’S REGULAR AND DECAFFEINATED COFFEE AS WELL AS AN ASSORTMENT OF SELECT TEAS SERVED WITH HOT WATER.

FOR FORMAL BREAKFAST MEETINGS, WE SUGGEST THE ADDITION OF CHINA AND ATTENDANTS; CHARGES MAY APPLY. PRICING IS BASED ON A MINIMUM OF 15 GUESTS.

Uptown Early Riser
Assortment of Breakfast Pastries and Fresh Seasonal Fruit Tray.

The Graduate
Assortment of Petite Scones, Breakfast Bread with Honey Whipped Cream Cheese, and Layered Yogurt and Berry Trifle with Oat Bran Granola Crumble.

St. Charles Sunrise
Scrambled Eggs, Choice of Bacon, Sausage or Turkey Sausage, Choice of Creamy Grits or Hash Brown Potatoes, and Assorted Pastries of the Day. Chilled Assorted Juices Accompany the St. Charles Sunrise Breakfast.

Healthy Breakfast
Hard Boiled Egg Halves; Fresh Grape Bundles, Strawberries, Sliced Pineapple, Reduced Fat Muffins and Steel Cut Oatmeal with Assortment of Sides: Toasted Nuts, Granola, Dried Fruit, and Brown Sugar.

Tulane Breakfast Reception
Assorted Petite Quiche; Tea Bread Fingers with Honey Whipped Cream Cheese; House Made Granola Bar Bites and Plattered Pineapple Slices, Fresh Grapes and Strawberries.
A La Carte Breakfast Selections

Baked Goods:
- Einstein’s Bagels served with Cream Cheese, Butter and Jam
- Assorted Muffins
- Danish – Fruit and Cheese
- Krispy Kreme Donuts
- Breakfast Breads served with Butter
- Croissants served with Butter and Jam
- Freshly Baked Scones served with Butter
- House Made Granola Bars
- Biscotti

Breakfast Selections:

Sausage, Turkey Sausage, Bacon or Honey Ham Biscuits
- Warm Cinnamon Roll Biscuits
- Mini Croissants
  - Ham and Cheddar, Sausage and Cheddar
  - Bacon and Cheddar or Egg and Cheddar
- Breakfast Frittatas (one pan serves 10 guests)
  - Honey Ham and Swiss Frittata
  - Cheddar and Mushroom Frittata
- Savory Breakfast Turnovers
  - Mushroom, Jumbo Lump Crab and Brie
  - Sausage, Apple and Cheddar
- Cheese Blintz with Strawberry Coulis and Honey Butter
- Breakfast Strudel
  - Choice of: Ham and Gruyere, Smoked Bacon and Cheddar or Wild Mushroom
- Cochon Bar
  - Selection of Applewood Smoked Bacon, Andouille, and Smoked Sausages

Steal Cut Oatmeal with Brown Sugar, Toasted Walnuts, Raisins, Dried Fruit, and Cream
- Assorted Cereals with Milk
- Fresh Whole Apples, Navel Oranges and Bananas
- Seasonal Fruit Tray
- Fresh Melon Salad with Yogurt and Mint
- Individual Low Fat and Fat Free Yogurt
- Greek Yogurt with Local Honey
- Build Your Own Yogurt Parfaits
- Nutrigrain and Granola Bars
- Kashi Breakfast Bars
- Kind Breakfast Bars
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Refreshment Breaks

**Beverage Refreshment Break**
- Coffee and Decaffeinated Coffee
- Select Teas Served with Hot Water
- Chilled Water Service
- Assorted Canned Sodas

**Southern Hospitality Break**
- Assorted Finger Sandwiches
- Zapp’s Potato Chips
- Fudge Brownies
- Arnold Palmer

**Healthy Break**
- Grape Bundles and Fresh Strawberries
- Yogurt Covered Pretzels
- Mixed Nuts
- Citrus Water Station

**Olive Blue Trail Mix Bar**
*Build your own Signature Trail Mix Concoction from our Display of Wholesome Snacks:*
- Roasted Nuts, Dried Fruits, Sesame Snacks
- Grape Bundles
- Citrus Water

**Sweet and Salty Break**
- Fresh Fruit and Cheese with Assorted Crackers
- Pretzel Snack Mix
- Gourmet Cookies
- Assorted Canned Sodas and Bottled Water

**Green Wave Snack Pack**
- Selection of Packaged Snacks – Chips, Crackers, 100 Calorie Packs, Cookies, and Nuts
- Whole Fresh Fruit
- Assorted Canned Sodas and Bottled Water
Lunch Time! Sandwiches

OUR LUNCH TIME! SANDWICHES ARE SERVED PLATTERED FOR AN INFORMAL BUFFET; PRICING IS BASED ON A MINIMUM OF 10 GUESTS. PLEASE CHOOSE A MINIMUM OF 3 SANDWICHES FROM UP TO FIVE SANDWICH CATEGORIES. LUNCH TIME! SANDWICHES MAY ALSO BE PRESENTED AS A BOXED MEAL OR PRESET CHINA COLD PLATE; ADDITIONAL CHARGES APPLY. PRICING INCLUDES POTATO CHIPS AND YOUR CHOICE OF COOKIE, BROWNIE OR FRESH SEASONAL CUT FRUIT. OUR SIGNATURE SIDE SALADS CAN BE ADDED TO YOUR MEAL AT AN ADDITIONAL COST; CHOOSE OUR HOUSE PASTA SALAD, FRESH SEASONAL FRUIT SALAD OR POTATO SALAD.

**Harvest Chicken Salad**
Chunks Of Roasted Chicken Breast are Combined with Red Seedless Grapes, and Toasted Sliced Almonds in a Curry Mayonnaise Served on Natural Grain Bread with Leaf Lettuce and Vine Ripened Tomato

**Tuscan Chicken on Focaccia**
Garlic Roasted Chicken Breast, sliced and served with Pesto Mayonnaise, Leaf Lettuce, Tomato and Provolone Cheese on Focaccia Bread

**Chicken Caesar Wrap**
Tortilla Wrap is Stuffed with Tender Chicken Breast, Creamy Parmesan Cheese Spread, Romaine Lettuce and Caesar Dressing on the side for Dipping

**Bruschetta Chicken Sandwich**
Balsamic Roasted Chicken Breast sliced and served on Wheat Roll with Bruschetta Topping and Parmesan Garlic Dijon Spread

**Baja Turkey Flatbread**
Roasted Turkey Piled on Thin Flat Bread with Chili Lime Spread, Leaf Lettuce and Tomato

**Turkey Cobb Baguette**
Roasted Turkey is served on a French Baguette with Crisp Bacon, Fresh Avocado, Leaf Lettuce, Tomato and a Bleu Cheese Spread

**Po’Boy Sandwich**
*Choice of:* Olive Blue Signature Po’ Boy - Shrimp Remoulade with Avocado and Cabbage Slaw; Ham; Turkey or Roast Beef dressed with Shredded Lettuce, Mayonnaise and Tomato

**Black and Bleu Flatbread**
Rare Roast Beef is served with Caramelized Onion, Bleu Cheese Spread, Leaf Lettuce and Tomato on Crispy Flatbread

**Brazilian Flank Steak**
Grilled Flank Steak on a Baguette with Cream Havarti, Mesclun, Roasted Sweet Red Pepper, Caramelized Onion and Chimichurri

**Honey Ham and Brie**
Honey Ham and Brie on Toasted Flatbread Served with Honey Mustard, Leaf Lettuce and Tomato

**Muffaletta**
A New Orleans Tradition! Buttery Italian Bread filled with Layers of Cured Italian Meats, Cheese, Tangy Olive Salad and Fresh Herbs

**Tuna Salad**
Tuna Salad combined with Cucumber, Capers, Fresh Herbs and Low Calorie Mayonnaise Spread on Wheat Roll and topped with Mesclun Greens

**Portobello Rustico**
Balsamic Grilled Portobello on Rustic Wheat Roll with Fresh Spinach, Fresh Mozzarella, Basil Chiffonade and Roma Tomatoes

**Executive Lunches**
Our Executive Lunches are served with Chef’s Selection of Half Sandwiches from our Lunch Time! Sandwiches served with a Hearty Side Salad Portion of our Signature Spinach Salad with Dried Cranberries, Mandarin Orange Slices, Honey Balsamic Vinaigrette and a Fresh Baked Cookie or Whole Fresh Fruit
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Lunch Time! Salads

OUR LUNCH TIME! SALADS ARE SERVED PLATTERED FOR AN INFORMAL BUFFET; PRICING IS BASED ON A MINIMUM OF 10 GUESTS. LUNCH TIME! SALADS MAY ALSO BE PRESENTED AS A BOXED MEAL OR PRESET CHINA COLD PLATE; ADDITIONAL CHARGES APPLY. PRICING INCLUDES A DINNER ROLL WITH BUTTER AND YOUR CHOICE OF COOKIE, BROWNIE OR FRESH SEASONAL CUT FRUIT. OUR SIGNATURE SIDE SALADS CAN BE ADDED TO YOUR MEAL AT AN ADDITIONAL COST – CHOOSE OUR HOUSE PASTA SALAD, FRESH SEASONAL FRUIT SALAD OR POTATO SALAD.

Chef Salad
A Bed of Mixed Greens is topped with Julienne Ham and Turkey, Cheddar Cheese Wedges, Hard Boiled Egg, Roma Tomato Wedges, Sliced Cucumber and Honey Mustard Dressing

Caesar Salad
Fresh Cut Romaine Lettuce is topped with Shredded Parmesan Cheese, House Made Croutons and Caesar Dressing (Add Grilled Chicken Breast Strips or Grilled Portobello Strips for an Additional Charge)

Chicken Club Salad
Romaine and Leaf Lettuce is topped with Herb Grilled Chicken Breast Strips, Vine Ripened Tomato, Apple Wood Smoked Bacon and Sharp Cheddar Cheese and Green Goddess Dressing

Louisiana Cobb Salad
Blackened Chicken Breast tops Romaine and Mesclun Greens with Avocado, Plum Tomatoes, Chopped Egg, Bleu Cheese, Cheddar Cheese and Red Pepper Ranch Dressing

Olive Blue Spinach Salad
Our Signature Spinach Salad is topped with Dried Cranberries, Mandarin Orange Slices and Honey Balsamic Vinaigrette (Add Grilled Chicken Breast Strips or Filet of Wild Salmon for an Additional Charge)

Mediterranean Chicken Salad
Moroccan Grilled Chicken Breast is served atop Baby Spinach with Lemory Chickpea Salad, Fresh Orange Quarters, Pita Wedges and Creamy Mediterranean Dressing

Steakhouse Salad
Blackened Steak is served atop Crisp Romaine Salad Greens and Topped with Tomatoes, Bleu Cheese, Crumbled Bacon, House Made Croutons and Blue Cheese Dressing

Thai Noodle Salad with Hoisin Steak
Asian Noodles are topped with Matchstick Vegetables, Cucumber, Hoisin Grilled Steak, Asian Peanut Dressing, Edamame and Frizzled Rice Noodles

Nicoise Salad
Gulf Yellowfin Tuna is served with Seasonal Mesclun Mix, Fresh Green Beans, Sliced Cooked Egg, Plum Tomatoes, Kalamata Olives and Balsamic Dressing

Mediterranean Roasted Vegetable Salad
Roasted Seasonal Vegetables are served atop Mesclun Greens with Black Olives, Seasoned Pasta, Cucumber, Feta Cheese and a Pesto Vinaigrette
Entertaining Buffets

THE FOLLOWING BUFFETS HAVE BEEN CREATED WITH DISTINCTIVE THEMES FOR YOUR EVENT PLANNING CONVENIENCE. BUFFET LINEN SERVICE AND OUR HIGH GRADE DISPOSABLE SERVICE IS PROVIDED COMPLIMENTARY.

WE SUGGEST THE ADDITION OF CHINA AND ATTENDANTS FOR MORE FORMAL OCCASIONS.

PRICING IS BASED ON A MINIMUM GUEST COUNT OF 25 GUESTS UNLESS SPECIFIED OTHERWISE.

Butcher Block Deli
Sliced Roast Beef, Ham, Turkey, American, Swiss and Provolone Cheeses, Grilled Portobello Strips, Relish Tray with Lettuce, Tomato, Onion and Pickles, Condiments, Potato Chips, Selection of Cookies or Brownies and Assorted Sodas and Bottled Water. Choose Potato Salad or Our House Pasta Salad to accompany your meal. MINIMUM GUEST COUNT OF 15

1834 Bistro Meal
Select your choice of one or two Entrees from our Daily Offering. The Bistro Meal is served with Garden Tossed Salad of the day with Dressing Selection, Rolls with Butter, Dessert of the day, Iced Tea and Water. One Vegetable and Starch Selection will accompany your Buffet from our Daily Offering. MENU IS OFFERED M-F. MINIMUM GUEST COUNT OF 15

Southern Traditions
Crisp Mixed Salad Greens served with Ranch and Italian Dressings, Traditional Cole Slaw, Cajun Fried Chicken Quarters, Dirty Rice, Local Greens, Cornbread with Butter, Peach Cobbler, Iced Tea and Water

Bayou Traditions
Muffaletta Salad, Bourbon Molasses Glazed Pork Loin, Shrimp or Crawfish Etouffee, Corn Maque Choux, Sautéed Green Beans, Sliced Batard with Butter, Bananas Foster Bread Pudding, Iced Tea and Water

Tuscan Harvest
Caesar Salad with Garlic Croutons and Caesar Dressing, Caprese Platter, Asiago Bruschetta Pasta Bowl, Chicken Balsamico, Broccoli with Lemon Shallot Sauce, Parmesan Focaccia with Herb Olive Oil, Tiramisu, Iced Tea and Water

Backyard Barbeque
Quarter Pound Hamburgers and all Meat Hot Dogs served with Buns, Condiments and Relish Tray of Lettuce, Tomato, Onions and Pickles, Sliced Cheese Tray, Potato Chips, Fudge Brownies, Iced Tea and Water. Choose Potato Salad or our house Pasta Salad to accompany your Barbecue!

Tailgate Barbeque
Beef Steak Tomatoes with Vinaigrette, Roasted Sweet Potato Bar, Pulled Barbequed Pork, Barbequed Chicken Quarters, Corn on the Cob, Baked Beans, ‘Smores Bread Pudding, Iced Tea and Water

Southwestern Fiesta
Taco Buffet is served with Spiced Chicken, Carne Asada Flank Steak, Spanish Rice, Spicy Black Beans and Crisp Tortilla Shells. Toppings of Shredded Lettuce, Diced Tomatoes, Diced Onion, Sour Cream, Shredded Cheddar and Salsa. Tortilla Chips with Salsa and Spiced Mexican Brownies, Iced Tea and Water

Garden’s Bounty Buffet
Baby Spinach with Sliced Pear, Sun Dried Cranberries and Toasted Hazelnuts, Grilled Seasonal Vegetable Platter, Gulf Fish with Black Olives, Capers and Olives, Mashed Potato and Goat Cheese Gratin, Whole Grain Bread and Toasted Flat Bread, and Seasonal Fruit Crisp with Coconut Crisp; Iced Tea and Water
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Party Packages

OUR PARTY PACKAGE MENUS INCLUDE OUR COMPLIMENTARY HIGH GRADE DISPOSABLE PACKAGE AND BUFFET LINENS. PLEASE SPECIFY IF YOU WILL REQUIRE LINENS FOR GUEST DINING TABLES WHEN PLACING YOUR ORDER. PRICES ARE BASED ON A MINIMUM OF 25 GUESTS.

The Undergraduate
Crudités with Herb Dip
Domestic Cheese with Crackers
Cajun Chicken Bites with Honey Mustard
Assorted Quesadillas

The Quad
Parmesan Encrusted Artichokes
Grilled Mushroom Tray
Brie Napoleon
Warm Spinach Artichoke Dip with Toast Points
Petite Pinwheel Sandwiches

Zydeco Station
Po Boy Selection
Petite Portions of Roast Beef and Debris; Shrimp; and Ham; dressed and served with Zapps’ Potato Chips
Gumbo
Chicken and Sausage or Seafood Crawfish Pies
**Hot Hors d’ oeuvres**

A HORS D’ OEUVRES RECEPTION IS AN EXCELLENT OPTION FOR SERVING YOUR GUESTS IN EITHER A CASUAL OR FORMAL ENVIRONMENT. OUR HORS D’ OEUVRES CAN BE SET UP AS A STATIONARY BUFFET, OR OUR CATERING COORDINATOR CAN ASSIST YOU WITH SELECTIONS THAT ARE APPROPRIATE FOR A BUTLERED RECEPTION. WE RECOMMEND OFFERING YOUR GUESTS 5-8 PIECES OF FOOD PER GUEST FOR A LIGHT RECEPTION, AND 12 – 18 PIECES OF FOOD PER GUEST FOR A HEAVY RECEPTION.

(25 PIECES PER ORDER)

**Chicken**
- Spicy Cajun Chicken Bites with Creole Mustard
- Tempura Sesame Chicken Bites, Orange Marmalade
- Coconut Chicken Tenders with Mango Chutney
- Fried Chicken Tenders, Honey Mustard Sauce
  - Chicken Sate with Teriyaki Glaze
  - Chipotle Glazed Chicken Brochettes
- Chicken Pot Sticker with Sesame Soy Vinaigrette

**Beef and Lamb**
- Mini Cocktail Meatballs
- Choice of Swedish, Barbecue or Sweet & Sour
  - Beef Saté with Sweet & Spicy Sauce
  - Lamb Lollipops with Chimichurri
- Mini Beef Wellingtons with Creolaise Sauce
- Beef Brochettes

**Pork**
- Mixed Sausage Grill
- Pork and Chive Dumplings
- Asian 5 Spice Pork Wonton
- Mini Egg Rolls with Sweet and Spicy Sauce
- Assorted Mini Quiche

**Vegetarian**
- Spanakopita
- Vegetable Quesadillas, Guacamole
- Mushroom Puff
- Warm Spinach and Artichoke Dip served with Tortilla Chips
- Spinach and Artichoke Stuffed Mushrooms
- Vegetarian Spring Rolls with Plum Sauce

**Seafood**
- New Orleans Barbecued Shrimp served with Garlic Croutons
- Mini Crab Cakes with Remoulade
- Bacon Wrapped Gulf Shrimp with Pepper Jelly Dipping Sauce
- Smoked Trout Bruschetta with Horseradish Crème’ Fraiche
- Crawfish and Goat Cheese Bouchée
Cold Hors d’ oeuvres

A HORS D’ OEUVRES RECEPTION IS AN EXCELLENT OPTION FOR SERVING YOUR GUESTS IN EITHER A CASUAL OR FORMAL ENVIRONMENT. OUR HORS D’ OEUVRES CAN BE SET UP AS A STATIONARY BUFFET, OR OUR CATERING COORDINATOR CAN ASSIST YOU WITH SELECTIONS THAT ARE APPROPRIATE FOR A BUTLERED RECEPTION. WE RECOMMEND OFFERING YOUR GUESTS 5-8 PIECES OF FOOD PER GUEST FOR A LIGHT RECEPTION, AND 12 – 18 PIECES OF FOOD PER GUEST FOR A HEAVY RECEPTION.

(25 PIECES PER ORDER)

Assorted Finger Sandwiches

**Bruschetta**
*Dice Tomatoes, Basil and Onion; White Bean and Fresh Herb; and Edamame served with Garlic Crostini on the Side*

Mini Muffaletta Sandwiches

Mini Pinwheel Sandwiches
*Ham, Swiss and Dijon; Turkey, Havarti and Dill Cream Cheese; and Vegetable Kaleidoscope*

**Assorted Petite Po Boys**
*Choice of Ham, Turkey or Roast Beef dressed with Shredded Lettuce, Mayonnaise and Tomato*

Brie and Cherry Compote Bouchée

Prosciutto Wrapped Asparagus

Antipasto Kabobs

Fruit Kabobs with Berry Yogurt Dip

Asparagus Spears Wrapped with Parmesan Puff Pastry

Caprese Skewers with Balsamic Syrup

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Party Essentials

Hot Dips
(one order serves 25 guests)
- Warm Spinach Artichoke Dip with Tortilla Chips
- Chipotle Chili Con Queso with Tortilla Chips
- Warm Crab and Brie Dip with Garlic Toast Points
- Warm Cheese Fondue with Pretzel Bites

Cold Dips
(one order serves 25 guests)
- Seven Layer Dip with Tortilla Chips
- Hummus with Pita Chips
- Tortilla Chips with Guacamole and Salsa
- Olive Blue Hummus Bar
  Traditional Hummus served with
  “Stir-In” Sides and Toasted Pita Wedges
  Kalamata Olives, Feta Cheese, Roasted Garlic, Diced Tomato,
  Red Onion, Pine Nuts and Extra Virgin Olive Oil
- White Bean Dip with Crudité Dippers
- Famous Blue Cheese Scallion Dip with House Made
  Potato Chips

Chilled Displays
(priced per guest)
- Fresh Vegetables with Ranch Dip
- Grilled Vegetables Drizzled Herb Olive Oil
- Seasonal Fresh Fruit Display
- Domestic Cheeses with Crackers
  **Brie Napoleon**
  Whole Brie Wheel Stuffed with Dried Fruit and
  Granola and Drizzled with Organic Honey,
  served with Carr’s Biscuits for Cheese
- Imported Cheeses with Artisan Breads
  Smoked Salmon Display with
  Sea Salted Bagel Chips
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**Carving Selections**

ALL CARVING SELECTIONS ARE CARVED BY OUR UNIFORMED CHEF AND SOLD BY THE WHOLE PIECE.
EACH SELECTION IS ACCOMPANIED BY DOLLAR ROLLS AND CONDIMENTS.
BUFFET LINEN SERVICE AND OUR HIGH GRADE DISPOSABLE SERVICE ARE PROVIDED COMPLIMENTARY.
CHINA SERVICE IS RECOMMENDED FOR MORE FORMAL OCCASIONS AT AN ADDITIONAL CHARGE.

Roast Breast of Turkey
Roast Beef Tenderloin
Honey Glazed Ham
Roast Prime Rib of Beef
Roast Pork Loin
Roast Top Round of Beef
Seasonal Whole Gulf Fish

*All selections served with miniature rolls and appropriate condiments*
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Chef Creations
LET OUR CHEF’S DAZZLE YOUR GUESTS WITH SMALL PLATE ACTION STATIONS. CHEF CREATIONS ARE A PERFECT ACCOMPANIMENT TO YOUR RECEPTION PACKAGE. BUFFET LINEN SERVICE AND OUR HIGH GRADE DISPOSABLE SERVICE IS PROVIDED COMPLIMENTARY. CHINA WARES ARE RECOMMENDED FOR MORE FORMAL OCCASIONS AND CAN BE PROVIDED FOR A NOMINAL FEE. PLEASE NOTE, THERE IS A MINIMUM OF 50 GUESTS FOR EACH CHEF CREATIONS STATION.

Wall of Greens
Our Chefs will prepare personal selections from our famous Wall of Greens:
Choose 10 of your favorite Wall of Greens toppings:
- Baby Spinach, Mesclun Mix, Romaine or Bibb Lettuce
- Shredded Carrots, Cherry Tomatoes, Green Pepper, Garbanzo Beans, Broccoli, Cauliflower, and Onion
- House Made Croutons, Sesame Seeds, Chow Mein Noodles, Toasted Almonds
- Chopped Bacon, Sautéed Shrimp, Grilled Chicken Breast

Includes: Assorted Dressings, Breads, Rolls and Flat Breads served with Butter

Ya Ka Mein
Spiced Chicken, Beef and Shrimp are Flash Fried and served with Noodles in a Spiced Fragrant Broth; Topped with Peanuts and Scallions

Louisianan Comfort Carvings
Carved Cajun Fried Chicken Breast or Meatloaf
Dirty Mashed Potatoes
Corn Maque Choux

French Fry Bar
Shoestring and Sweet Potato Fries
Twice Fried and served in Cones

Choice of Fry Flavors:
- Classic, Parmesan, Garlic, Rosemary or Feta, Oregano and Lemon

Assorted Sauces:
- Roasted Garlic Aioli, Rosemary Mayo
- Southern Comfort Ketchup, Spicy Sour Cream

Ravioli Bar
An assortment of Fresh Ravioli to include vegetarian and seasonal selections sautéed and served with Caesar Salad and Garlic Croutons
Meeting Essentials

All Day on Campus
THE ALL DAY ON CAMPUS PACKAGE INCLUDES ALL THE ESSENTIALS TO MAKE YOUR MEETING A SUCCESS!
THE ALL DAY ON CAMPUS PACKAGE INCLUDES OUR HIGH GRADE DISPOSABLE SERVICE WARES. WE SUGGEST
THE ADDITION OF CHINA AND WAITER SERVICE FOR MORE FORMAL MEETINGS AT AN ADDITIONAL CHARGE.
PLEASE NOTIFY OUR SALES COORDINATOR IF YOU NEED LINENS FOR GUEST SEATING AND DINING TABLES.
THE ALL DAY ON CAMPUS PACKAGE IS SPECIALLY VALUE PRICED FOR GROUPS WITH A MINIMUM OF 15 GUESTS.

Continental Breakfast
An Assortment of Danish and Muffins served with Butter,
Fresh Seasonal Fruit Tray, Freshly Brewed Coffee,
Decaffeinated Coffee, and Select Teas with Hot Water
Spa Water Refreshment Station

Mid-Morning Break
Freshly Brewed Coffee, Decaffeinated Coffee,
and Select Teas with Hot Water
Spa Water Refreshment Station
Assorted Sodas

Afternoon Snack
Bakery Platter Break:
Assorted Cookies, Dessert Bars and Brownies
Freshly Brewed Coffee, Decaffeinated Coffee,
and Select Teas with Hot Water
Spa Water Refreshment Station
Assorted Sodas

Choice Of Lunch Buffet:
(add soup for an additional $3 per guest)

1834 EXPRESS LUNCH BUFFET
Savory Daily Selections Prepared by our
Award-Winning Chef. Buffet includes Entrée Selection,
Fresh Vegetable and Sides. Served with Tossed Garden Salad,
Dressing Selection, Rolls with Butter,

BUTCHER BLOCK DELI
Sliced Roast Beef, Ham, Turkey, American, Swiss
and Provolone Cheeses, Grilled Portobello Strips,
Relish Tray with Lettuce, Tomato, Onion and Pickles,
Condiments, Potato Chips, Selection of Cookies or
Brownies and Assorted Sodas and Bottled Water. Choose
Potato Salad or our Pasta Salad to Accompany your Meal.

Half Day on Campus
THE HALF DAY ON CAMPUS PACKAGE INCLUDES YOUR CHOICE OF CONTINENTAL BREAKFAST OR AFTERNOON SNACK
AS WELL AS LUNCH BUFFET (CHOOSE 1834 EXPRESS LUNCH OR BUTCHER BLOCK DELI). PRICES INCLUDE OUR HIGH GRADE
DISPOSABLE SERVICE WARE; WE SUGGEST THE ADDITION OF CHINA AND WAITER SERVICE FOR MORE FORMAL MEETINGS AT AN
ADDITIONAL CHARGE. THE HALF DAY ON CAMPUS PACKAGE IS VALUE PRICED FOR GROUPS WITH A MINIMUM OF 15 GUESTS.
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Refreshment Breaks

**Beverage Refreshment Break**
- Coffee and Decaffeinated Coffee
- Select Teas served with Hot Water
- Chilled Water Service
- Assorted Canned Sodas

**South of the Border Break**
- 7 Layer Dip with Tortilla Chips
- Cheese Queso Dip with Tortilla Chips
- Lemonade

**Power Surge**
- Roasted Almonds
- Asparagus, Carrots and Broccoli Crowns with Lemon and Parsley Bean Dip
- Yogurt Shots with Fresh Berries
- Spa Water

**Dean's Reception**
- Fresh Fruit and Cheese with Assorted Crackers
- Assorted Mini Yeast Roll Sandwiches
- Potato Chips with French Onion Dip
- Arnold Palmer

**Bakery Platter Break**
- Assorted House Made Cookies
- Dessert Bars
- Brownies
- Iced Tea and Water

**Bistro Table**
- Select Cheeses served with Crackers,
- Flatbread, Dried Fruit and Mixed Nuts
- Crudité with Lemon Tarragon Dip,
- Vegetable Escabeche
- Tapenade; Bruschetta; and Red Pepper,
- Almond and Mint Salad served with Pita Chips,
- Crackle Bread and Crostini
- Sparkling Water with Fresh Fruit Slices

**Cupcake Corner**
- Yummy!
- Chocolate and Vanilla Cupcakes
- Bruff Specialty Cupcake of the Day
- Candies, Fruit and Sprinkle Toppings
- Lemonade and Iced Water

**Rent the Spunk Mobile**
- Mmmmmmmmm Warm Cookies!
- You’ve seen it; you’ve tasted it… now you can rent it!
- Warm cookies served outside of your event in the Otis Spunkmeyer Cart served with Cold Milk!
Sweet Snacks

- Brownies
- Turtle Brownies
- Assorted Dessert Bars
- Lemon Bars
- Blondies
- Marshmallow Krispies
- Miniature Cheesecakes
- Assorted Candy Bars

**Assorted Cookies**
Chocolate Chip, Oatmeal Raisin, Peanut Butter Drop, Sugar and Chocolate Chocolate Chip
Butter Tea Cookies
Cup Cake Assortment

**Sheet Cakes**
Decorated Full or Half Sheet Cake – Discuss your cake needs with our Sales Coordinator

Savory Snacks

- Buttered Popcorn
- Potato Chips
- Wavy Potato Chips with French Onion Dip

**Snack Mix**
Confetti Zesty Snack Mix
American Pretzel Snack Mix
California Trail Mix

**Gourmet Popcorn**
Sweet and Salty, Garlic Truffle Parmesan and Mexican Spiced
Tortilla Chips with Salsa
Pretzels
Mixed Nuts
Goldfish
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Beverages

Hot Beverages
Freshly Brewed PJ’s Coffee and Decaffeinated Coffee
Select Teas served with Hot Water
Hot Cocoa Served by Gallon or Cup
Spiced Cider

Chilled Beverages
Freshly Brewed Iced Tea
Lemonade
Arnold Palmer
Bottled Water
Canned Soft Drinks
Bottled Juice
Chilled Water Service
Milk – ½ Pints – Low Fat, Skim, Whole, Chocolate and Soy

Party Punch
Tulane Citrus Punch
Sparkling Cranberry Punch