

CATERING – OLIVE LEAF BISTRO

Please Call for Pricing and Availability

812-913-1252

Racks and sterno available for additional charge

1/2 tray serves 8-10

Full tray serves 15-20

Minimum For Delivery (based on availability)

www.Olive Leaf Bistro.com

812-913-1252

like us on Facebook

Prices subject to change without notice

Please inquire if you would prefer something specific

Hors d 'Oeuvre

(individually Priced)

Bruschetta

Roasted red pepper, tomato, onion & basil on baguette

\$1.00 ea

Bruschetta

with artichoke puree, fresh tomato and parmigiana

Endivia boats

with herbed goat cheese

\$2.00 ea.

Santa Lucia Arancini

Sicilian crumbs coated rice balls filled with spinach and feta, Arrabiata sauce

\$3.00 ea.

Mozzarella in Carrozza

\$1.50 ea.

Crab Cake

\$3.25 ea.

Jumbo Shrimp Cocktail

\$2.00 ea.

Coconut Shrimp

with citrus mustard sauce

\$2.00ea

Oyster's Gratin or Rockefeller

With spinach and cheese

\$3.00 ea.

Sea Scallop

wrapped with bacon with Brandy mustard sauce

\$3.50 ea.

Clams Oreganata

Baked clams with oregano, bread crumbs & olive oil

\$1.50 ea.

Spanakopita – Greek Spinach Pie

Spinach, feta cheese & onion baked in a crispy flaky crust.

1 oz. \$1.00/ 3 oz. \$3.00

Stuffed mushrooms

with spinach and goat cheese, crab meat, ground meat or vegetables

\$2.00 ea.

Grilled rack of lamb

\$3.50 ea.

Meatballs

\$2.00 ea.

Grilled chicken and vegetables skewer (kebab)

\$4.00 ea.

Appetizers

Antipasto Misto

Assorted Italian cold cuts, provolone, mozzarella, olives, roasted red peppers
1/2 tray - \$45.00 Full tray - \$80.00

Caprese

Fresh mozzarella, tomato, and basil
1/2 tray - \$35.00 Full tray - \$65.00

Caprona

Fresh mozzarella and roasted red peppers
1/2 tray - \$40.00 Full tray - \$70.00

Spanakopita – Greek Spinach Pie

Spinach, feta cheese & onion baked in a crispy flaky crust.
1/2 tray - \$40.00 Full tray - \$70.00

Bruschetta

Roasted red pepper, tomato, onion & basil on baguette
1/2 tray - \$35.00 Full tray - \$70.00

Roasted Pepper Garlic or Avocado Hummus

1/2 tray - \$40.00 Full tray - \$75.00

Falafel, Mediterranean salad & pita

Garbanzo bean pattys, tahini sauce, fresh Mediterranean salad & pita
1/2 tray - \$40.00 Full tray - \$75.00

Baba Ghanoush

Smoky, roasted eggplant seasoned with tahini, garlic, lemon, & olive oil.
1/2 tray - \$40.00 Full tray - \$75.00

Dolma

Stuffed grape leaf with rice, minced vegetables, onion, herbs, spices & olive oil.
1/2 tray \$35.00 Full tray - \$65.00

Grilled Vegetables

Grilled mixed vegetables marinated with balsamic vinegar and herbs
1/2 tray \$35.00 Full tray - \$65.00

Tuna or salmon

Tuna tartare salmon tartar
6 people - \$40.00 / 12 people - \$75.00 / 18 people - \$105.00

Asparagus

Grilled asparagus topped with oven roasted shitakee mushrooms & parmigiana

1/2 tray \$42.00 full tray \$75.00

Moules ala Provençale

Steamed mussels in white wine, butter, shallots & fresh herbs.

1/2 tray \$30.00 Full tray - \$55.00

Melanzane al Formaggio

Baked eggplant rollatini with ricotta cheese and marinara

1/2 tray - \$40.00 Full tray - \$70.00

Fried Zucchini

1/2 tray - \$35.00 Full tray - \$60.00

Fried Calamari

with marinara sauce

1/2 tray - \$50.00 Full tray - \$90.00

Mussels al Pomodoro

Mussels in a white wine, herbs, fresh tomato

1/2 tray - \$40.00 Full tray - \$70.00

Vongole Provençale style

Little Neck clams with a medium spicy tomato sauce Provençale style (white wine sauce)

dozen \$15.00

Salads

Feta cheese salad

Feta crumble, tomatoes, cucumbers, Mediterranean spices, extra virgin olive oil & mint

1/2 tray - \$35.00 Full tray - \$60.00

Insalata di Cesare

Caesar salad

1/2 tray - \$30.00 Full tray - \$60.00

Mediterranean Greek Salad

1/2 tray - \$30.00 Full tray - \$50.00

Quinoa Tabbouleh

Quinoa salad with tomatoes, cucumber, green onions, and carrots tossed in lemon vinaigrette

1/2 tray - \$40.00 Full tray - \$70.00

Squid Salad

Calamari, olives, capers, lemon preserve & tomatoes, Tossed in lemon vinaigrette.

1/2 tray - \$60.00 Full tray - \$110.00

Carciofini

Avocado, baby artichokes, arugula, and shavings of parmigiana cheese

1/2 tray - \$35.00 Full tray - \$60.00

St. Tropez

Crab meat, shrimp, heart of palm, avocado, grapefruit, tomato, organic mix greens, and citrus-dijon vinaigrette

1/2 tray - \$53.00 Full tray - \$100.00

Olive Leaf Cobb

Romaine, chicken, tomatoes, gorgonzola, avocado, bacon, and eggs with honey mustard vinaigrette

1/2 tray - \$45.00 Full tray - \$80.00

Tricolore

Arugula, radicchio, and endivia with shaved parmigiana

1/2 tray - \$32.00 Full tray - \$50.00

Della Casa

Arugula with roasted red peppers, black olives, buffalo mozzarella, and shavings of parmigiano

1/2 tray - \$40.00 Full tray - \$75.00

Insalata Mista

Mixed greens with cucumber, red onions, tomatoes, and carrots

1/2 tray - \$30.00 Full tray - \$50.00

Olive Leaf Salad

Organic greens, walnuts, dried cranberries, tomato, fresh mozzarella & orange vinaigrette

1/2 tray - \$30.00 Full tray - \$50.00

Barbabetole

Roasted red beets, fresh orange, artichoke hearts, and walnut, crumbled goat cheese with a Sherry wine vinaigrette.

1/2 tray - \$60.00 Full tray - \$100.00

Chickpea salad

Red bell pepper, garlic, fresh herbs & red wine vinaigrette Chickpeas, red onion,

1/2 tray - \$30.00 Full tray - \$50.00

Pasta

Lobster, Shrimp & Crab Ravioli

Tender lobster, shrimp & crab-stuffed ravioli, green peas in a delicate pink vodka sauce.

1/2 tray-\$80.00 full tray-\$150.00

Tortellini alla Michelangelo

Tiny ringlets of pasta, porcini mushrooms, pancetta, parmesan & peas in light cream sauce

1/2 tray-\$50.00 full tray-\$85.00

Lasagna Bolgnese

Classic lasagna with bolognese sauce

1/2 tray - \$40.00 Full tray - \$75.00

Lasagna Vegetarian

Fresh mixed seasonal vegetables, tomato sauce, ricotta and mozzarella cheese

1/2 tray-\$40.00 full tray-\$75.00

Farfalle

Bow ties with eggplant in a plum tomato sauce with basil and ricotta salata

1/2 tray \$40.00 full tray-\$75.00

Penne in Salsa Rosa

Short pasta in a vodka sauce with peas, shrimp, and crab meat

1/2 tray - \$55.00 Full tray - \$100.00

Orecchiette

Shell pasta with sausage, broccoli and fresh tomatoes in a garlic olive oil sauce

1/2 tray - \$40.00 Full tray - \$75.00

Penne alla Vodka

In a delicate pink vodka sauce, mushrooms & peas

1/2 tray - \$40.00 Full tray - \$75.00

Ravioli ai Porcini

Porcini mushrooms ravioli in a walnut and white truffle sauce

1/2 tray - \$75.00 Full tray - \$135.00

Rigatoni Arrabbiata

Cognac, black olives, garlic, hot red pepper, cream, and parmigiana

1/2 tray - \$40.00 Full tray - \$70.00

Penne al Forno

Baked ziti with ricotta and mozzarella cheese in a tomato basil sauce

1/2 tray - \$45.00 Full tray - \$80.00

Fusilli

Whole wheat pasta with roasted cauliflowers, garlic, and bread crumbs with pecorino cheese

1/2 tray - \$50.00 Full tray - \$85.00

Mediterranean Mac

Artichokes, sundried tomatoes, olives, house made cheese, macaroni, crunchy topping

1/2 tray - \$35.00 Full tray - \$65.00

Rigatoni & Sausage

Roasted sausage, vodka sauce & crunchy cheese crust

1/2 tray - \$45.00 Full tray - \$75.00

Penne Filetto di Pomodoro

Short pasta with prosciutto, onions, and tomato sauce

1/2 tray - \$35.00 Full tray - \$65.00

Rigatoni Bolognese

Short pasta in a meat sauce

1/2 tray - \$40.00 Full tray - \$75.00

Fusilli Fruitti Di Mare

Fusilli pasta, Sautee shrimps, mussels & scallops, with Asparagus, fresh tomatoes, garlic

1/2 tray - \$60.00 Full tray - \$110.00

Farfalle Primavera

Bow ties with fresh vegetables in a garlic and olive oil sauce or in a pink sauce

1/2 tray - \$40.00 Full tray - \$75.00

Ravioli alla Cream con Il Pesto

Ricotta cheese ravioli, sun dried tomatoes with a pesto cream sauce

1/2 tray - \$50.00 Full tray - \$90.00

Linguine Con Pollo

linguini, grilled chicken, broccoli, shiitake mushrooms, olive oil garlic sauce

1/2 tray \$50 Full tray - \$95.00

Sandwich and Panini Platters

Half tray feed approximately 7-10 guests

Full tray 15-20 guests

All sandwiches on ciabatta bread, panini or pugliese

Olive Leaf

Prosciutto di Parma, mozzarella, arugola, and fresh tomatoes, *drizzled with extra- virgin olive oil.*

1/2 tray - \$35.00 Full tray - \$65.00

Gamberetti

Shrimp, avocado, cucumber, and tomato

1/2 tray - \$42.00 Full tray - \$70.00

Italian Sub

Salami, ham, capicola, provolone, lettuce, tomato & onion

1/2 tray - \$40.00 Full tray - \$75.00

Portabella Panini

Grilled portabella, sundried tomato spread, caramelized red onion, goat cheese

1/2 tray - \$40.00 Full tray - \$75.00

Hummus Flatbread

Garlic hummus, roasted red peppers, red onion, asparagus, feta, diced cucumber garnish

1/2 tray - \$40.00 Full tray - \$75.00

Gyro

Beef or chicken gyro meat, red onion, tomato, tzatiki sauce, wrapped in pita with fries

1/2 tray - \$45.00 Full tray - \$80.00

Thyme Chicken Panini

Chicken, Mozzarella, artichoke, scallions, & tomato with a cilantro mayonnaise and fries.

1/2 tray - \$40.00 Full tray - \$75.00

Vegetarian hummus wrap

Hummus, roasted eggplant, zucchini, peppers & onions wrapped in a wheat tortilla with fries.

1/2 tray - \$35.00 Full tray - \$65.00

Caprese Panini

Fresh mozzarella, tomato, pesto, & basil on Italian bread with fries. *drizzled with extra- virgin olive oil.*

1/2 tray - \$35.00 Full tray - \$65.00

Calabrese

Soppressata, provolone, red onions and romaine

1/2 tray - \$40.00 Full tray - \$70.00

Turkey

Smoked turkey, romaine, tomato, brie, and mustard
1/2 tray - \$39.00 Full tray - \$65.00

SOUPS

Shrimp Bisque

A smooth, creamy shrimp soup
12 people - \$50.00 24 people - \$100.00

Lobster Bisque

A smooth, creamy lobster soup
12 people - \$60.00 24 people - \$110.00

Minestrone

Vegetables soup
12 people - \$40.00 24 people - \$70.00

Zuppa di Funghi

Cream of wild mushrooms soup
12 people - \$45.00 24 people - \$90.00

Pasta e Fagioli

Beans and pasta soup
12 people - \$35.00 24 people - \$70.00

Broccoli & cheddar

Cream of broccoli & cheddar soup
12 people - \$35.00 24 people - \$70.00

Poultry

Cacciatore

Chicken on the bones hunter style
1/2 tray - \$55.00 Full tray - \$95.00

Francese

Eggs battered, white wine lemon sauce
1/2 tray - \$55.00 Full tray - \$95.00

Piccata

White wine, lemon, and capers
1/2 tray - \$55.00 Full tray - \$95.00

Marsala

Mushrooms and marsala wine sauce

1/2 tray - \$55.00 Full tray - \$95.00

Paillard

Grilled thin chicken with arugula, red onions, fresh tomato, and shaved parmigiano salad

1/2 tray - \$55.00 Full tray - \$95.00

Parmigiana

Breaded cutlets, mozzarella, and tomato sauce

1/2 tray - \$55.00 Full tray - \$95.00

Chicken Sorrentino

Layers of chicken, eggplant, prosciutto, fresh Marinara sauce, mozzarella with pasta

1/2 tray - \$60.00 Full tray - \$100.00

Chicken Rollatini

Chicken stuffed with spinach, roasted peppers, and fresh mozzarella cheese in a marsala wine sauce

1/2 tray - \$60.00 Full tray - \$105.00

Pollo con Salsiccia

Chicken and sausage with hot cherry peppers and onions in a balsamic vinegar sauce

1/2 tray - \$55.00 Full tray - \$105.00

Pollo Ripieno Valdostana

Chicken stuffed with fontina cheese and prosciutto di Parma in a Brandy sauce

1/2 tray - \$55.00 full tray - \$105.00

Pollo al Limone

Chicken breast with a white wine lemon sauce, julienne of vegetables and sweet peas

1/2 tray - \$60.00 Full tray - \$110.00

Veal

Veal & Shrimp Extravaganza

Sautéed veal Scaloppini with shrimp, mushrooms, & brandy cream sauce

1/2 tray - \$90.00 Full tray - \$175.00

Riviera

Veal scaloppini in a red wine herbs sauce with sun dried tomatoes and portobella

1/2 tray - \$70.00 Full tray - \$125.00

Francese

Eggs battered scaloppini in a white wine lemon sauce

1/2 tray - \$65.00 Full tray - \$115.00

Veal scaloppini au Poivre Vert

Sautéed in red wine, green peppercorn sauce with wild mushroom risotto.

1/2 tray - \$90.00 Full tray - \$175.00

Marsala

Veal scaloppini with mushrooms in a marsala wine sauce

1/2 tray - \$65.00 Full tray - \$115.00

Parmigiana

Breaded veal cutlets with mozzarella and tomato sauce

1/2 tray - \$65.00 Full tray - \$115.00

Valdostana

Veal scaloppine in a cognac sauce with fontina cheese and prosciutto

1/2 tray - \$70.00 Full tray - \$125.00

Ossobuco

Braised veal shank

6 pcs - \$115.00 12 pcs - \$225.00

Specialty Meats

Costine di Manzo

Braised boneless short ribs of beef

1/2 tray - \$90.00 Full tray - \$170.00

Polpette di Carne al sugo

Classic meatballs in tomato sauce

1/2 tray-\$50.00 full tray-\$95.00

Rack of Lamb

Grilled rack of lamb with herb

24 pcs - \$70.00 48 pcs - \$115.00 72 pcs - \$210.00

Lamb Osso Buco

Braised sherry wine lamb shank

12 pcs - \$145.00 24 pcs - \$255.00

Pork Chops

Grilled pork chops with peppers, onions, and mushrooms

1/2 tray - \$55.00 Full tray - \$95.00

Sausage and peppers

Grilled sausage, onions and roasted red peppers in marinara

1/2 tray-\$50.00 Full Tray- \$95.00

Fish

Moroccan Grilled Salmon

Marinated in lemon, yogurt, garlic, spices & seasonal greens.

Half tray 75.00 Whole salmon-\$120.00

Tilapia with Mediterranean Salsa

Kalamata olives, tomato, basil, & capers on saffron rice.

1/2 tray-\$55.00 Full Tray- \$100.00

Shrimp Kebab

Grilled herb shrimp skewers, & Basmati rice pilaf.

1/2 tray - \$80.00 Full tray - \$150.00

Paella Del Mar

Shrimp, sea scallop, calamari, mussels, saffron rice, red bell pepper, green peas & saffron *aioli*.

1/2 tray - \$90.00 Full tray - \$170.00

Fra'Diavolo

Jumbo shrimp, calamari, and scallops in a spicy tomato sauce

1/2 tray - \$90.00 Full tray - \$170.00

Sogliola alla Francese

Filet of sole or shrimp, eggs battered in a white wine lemon sauce

1/2 tray - \$70.00 Full tray - \$122.00

Sogliola con Granseola

Filet of sole stuffed with crab meat in a mustard sauce

1/2 tray - \$75.00 Full tray - \$135.00

Poached Salmone

Poached salmon in a dill sauce

Half tray -\$75.00 Whole salmon-\$120.00

Gamberoni alla Mostarda

Jumbo shrimp in a cognac mustard sauce with sun dried tomatoes and hazelnuts
\$35 dozen

Shrimp Scampi

*Shrimp in white wine, garlic, and lemon, herbs with Artichokes, sundried tomato
, & spinach chiffonade over linguini pasta*
\$35 dozen

Scallops

Sea scallops in a Provençale sauce
1/2 tray - \$70.00 Full tray - \$125.00

Red Snapper

Red snapper in a tomato herbs sauce with capers and olives.
1/2 tray-\$90.00 full tray-\$170.00

Aragosta

Fresh lobster in a fra diavolo sauce, steamed or broiled
Market price

Salmon al Ferri

Grilled salmon lemon sauce with artichokes, caper and olives
1/2 tray - \$70.00 Full tray - \$135.00

Shrimp Francaise

\$35 a dozen

Side Dishes

Spinach

Creamy sautéed spinach with diced tomato and pinoli nuts
1/2 tray - \$33.00 Full tray - \$50.00

Patate al Forno

Potatoes au gratin
1/2 tray - \$33.00 Full tray - \$50.00

Zucchini al Forno

Zucchini au gratin

1/2 tray - \$33.00 Full tray - \$50.00

Greek Style potatoes

Red potatoes, feta cheese, Kalamata olives, oregano and olive oil

1/2 tray - \$30.00 Full tray - \$50.00

Patate Dolci al Forno

Sweet potatoes gratin

1/2 tray - \$33.00 Full tray - \$50.00

Patate al Rosmarino

Roasted potatoes with rosemary

1/2 tray - \$23.00 Full tray - \$40.00

Green Beans

French string beans, toasted almonds and shallots

1/2 tray - \$35.00 Full tray - \$65.00

Green Bean Casserole

green beans, cream of mushroom soup, fried onions.

1/2 tray - \$35.00 Full tray - \$65.00

Cavolfiore al Forno

Roasted cauliflowers, raisins and pinoli nuts

1/2 tray - \$40.00 Full tray - \$75.00

Broccoli and cheese

Broccoli with cheddar and bacon

1/2 tray - \$30.00 Full tray - \$50.00

Cavoletto di Brussels

Roasted Brussels sprouts, onions and potatoes

1/2 tray - \$40.00 Full tray - \$75.00

Dessert

Tiramisu` (serves)

4-6 - \$25.00

12-16 - \$45.00

18-24 - \$55.00

30-35 - \$90.00

Strawberry short cake

4-6 - \$25.00
12-16 - \$45.00
18-24 - \$55.00
30-35 - \$85.00

Chocolate mousse cake

4-6 - \$25.00
12-16 - \$45.00
18-24 - \$55.00
30-35 - \$90.00

Fresh fruit tarte

12-14 people - \$40.00

Torte di Ricotta

Ricotta cheese cake
6 pcs - \$30.00 12 pcs - \$60.00

Frutta Fresca

Fresh mixed fruit platter
1/2 tray - \$40.00 Full tray - \$80.00

Baklava

Rolled Honey and Lemon Three-Nut Baklava

4-6 - \$20.00
12-16 - \$45.00
18-24 - \$55.00
30-35 - \$90.00

Cannoli

Cannoli shell filled with a ricotta cheese & Chocolate Chips.

4-6 - \$25.00
12-16 - \$45.00
18-24 - \$55.00
30-35 - \$90.00

French chocolate croissants

3 Oz each \$2.50 each

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