



Menu

olivebaptist.org/catering



Wedding Packages

Olive catering offers, on or off premise, elegant full service plated, catering, or elaborately displayed buffet, or butler passed service (a 20% catering service charge will be added.) We also offer simple, drop off service with all disposable serving pieces. All pricing is determined by style of service.

Essentials Package (\$10.95 PER GUEST)

Wedding Cake, punch, nuts, mints and disposable ware.

Olive Package (\$14.95 PER GUEST)

Wedding Cake, punch, nuts, mints, finger sandwiches, olives, fruit & cheese display, and disposable ware.

Deluxe Olive Package (\$22.95 PER GUEST)

Wedding Cake, Groom's cake, punch, nuts, mints, Olives, Fruit & cheese display, and 3 items from Starter Menu.

Ice Sculptures (\$395)

Hand carved with chain saw and carving tools, presented in an illuminated display.

Wedding Cakes (\$3.50 PER GUEST)

Made from scratch wedding cakes.

Seated Wedding Banquets and Rehearsal Dinners

Allow us to create a menu for your event. (see Banquet Menus)



Action Stations

(average \$3.95 per station per guest, plus culinary team and catering service fees apply on attended stations)

Grilled Shrimp & Grits Station

21-25 peeled and cleaned Gulf Shrimp & Andouille Sausage cooked in front of guests, with our award winning Roasted Tomato grits and Parmigiano Reggiano grits.

Crab Cakes Station

Gulf Blue Crab with no fillers simply lemon, melted butter, shaved onion, sea salt and pepper rolled in Japanese bread crumbs, cooked in front of guests on a flat griddle and topped with remoulade.

Mashed Potato Bar

Buttermilk Mashed potatoes and Sweet potato mash with fresh crumbled bacon, green onions, brown gravy, cheddar cheese, marshmallows, cinnamon sugar, and brown sugar.

Fresh Seafood Station

Grilled & Chilled Gulf Shrimp, Marinated Crab Claws, and Shucked Oysters. (market upcharge)

Italian Pasta Station

Creamy Alfredo and Homemade Marinara, with penne and tortellini, sautéed with spinach, zucchini, tomato, green onions and served with Parmigiano Reggiano.

Burger Slider Station

2 bite Angus burgers cooked in front of guests on homemade buns with Dijon, Spicy Ketchup, Herbed Mayo, baby gherkin pickles and homemade sea salt potato chips.

Smoked Pork Slider Station

Our house smoked prime pork shoulder on homemade buns, with scratch made baked beans, our bbq sauce and choice of slaws or potato salad.

Emerald Coast Shrimp Boil

Easy peel Gulf Shrimp, fresh corn, red potatoes, and Andouille sausage



Banquet Menu (\$10.95 - \$48.00. Pricing is determined by style of service.)

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Entree Items

Fish

Fresh Gulf Snapper, Grouper, Flounder, Trigger fish, Gulf Lobster tails or Maine Lobster, Grilled Shrimp, Oysters or Clams Casino, Crab Cakes, homemade seafood roulade, Gulf Seafood Crepes, Alabama trout, Southern Fried Catfish

Poultry

Tangelwood Farms organic Chicken, stuffed Chicken breast, Southern fried chicken, Grilled Caribbean Chicken, Bbq Chicken, Mexican style chicken, Grilled lemon and herb chicken, Thai Chicken, Chinese 5 spice chicken, Roasted Turkey, Smoked Turkey

Game and Exotics

Cornish game hen, stuffed Quail, Roasted Duck, Peking Duck, Venison, Lamb, wild boar, antelope, frog legs

Pork

Smoked Pork Shoulder, Roasted Pork Loin, Stuffed Pork loin, grilled or smoked Pork Tenderloin, Cuban style pork shoulder, Carnitas

Beef

Aged Ribeye steak, New York Strip, Beef Shoulder tenderloin, Angus beef Filet, Slow braised pot roast, chopped sirloin steak



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Side Items

Salads

Classic Garden Salad, Farmers Market organic greens salad, Spinach Salad (with onion, egg, mushrooms and bacon), Caesar Salad, Pasta Salad, Potato Salad, Cole Slaw, Marinated crispy slaw, grilled & chilled vegetable salad, cold Asian noodle salad, Southern Black-eyed pea salad, fresh green pea salad, 5 bean salad, macaroni salad

Vegetables

Grilled vegetable medley, Farmers Market green beans, Steamed vegetable medley, green bean almandine, classic ratatouille, Southern Black-eyed peas, Collard greens, Turnip greens, pinto beans, white butter beans, baby lima beans, Fried okra, Okra & tomato, stewed tomatoes & garlic, succotash, grilled corn on the cob, steamed corn on the cob, broccoli casserole, squash casserole, green bean casserole

Carbs

Classic Mashed potatoes, buttermilk mashed potatoes, smashed red skin potatoes, cheesy potato casserole, rosemary roasted potatoes, baked potatoes, stuffed potatoes, potato gratin, sweet potato mash, roasted sweet potatoes, sweet potato casserole, dauphine potatoes, duchesses potatoes, mac and cheese, parmesan grits, roasted tomato grits

Scratch Made Bread

yeast rolls, honey wheat rolls, French bread, Focaccia bread, southern buttermilk biscuits, cheese biscuits, corn bread, corn pones, Mexican cornbread



Starter Menu (average \$2.25 per selection)

- Miniature Beef Wellingtons
- Seared Scallops & Citrus Butter (market)
- Grilled & Chilled Scallops citrus vinaigrette (market)
- Smoked Pork Tenderloin on Corn Cakes
- Lolly Pop Chops (Lamb) & Merlot Jam
- "The Best" Crab Cakes on cucumber with remoulade
- Crab and Corn Chowder Shots
- Clams Casino "Old School"
- Grilled Clams, Oysters and Mussels*(upcharge)
- Grilled Shrimp & Roasted Tomato Grits
- Fried Butterflied Shrimp & Oysters (market)
- Grilled Chicken Brochettes
- Caribbean Jerk Chicken Skewers
- Southern Fried Chicken Tenderloins
- Twice Baked New Potatoes w/Newski bacon
- Spicy Pollo Quesadillas
- Spinach and Artichoke Dip
- Lobster and Crab Dip
- Stuffed Mushrooms
- Watermelon Pickles Wrapped in Smoked Bacon
- Hand Crafted Quichettes
- BBQ Pork on Mini Buns
- 2 Bite Burgers
- Andouille Sausage & Alligator Brochettes
- Grilled Quail (bite sized portions)
- Warm Duck Confit on Risotto Cakes
- Cold seafood galantine with cucumber sauce
- Grilled and Chilled Shrimp (market upcharge)
- Shrimp Salad in Thumb Tomatoes
- Crab Salad in Thumb Tomatoes
- Lobster Salad in Focaccia Cups
- Chicken Salad in Thumb Tomatoes
- Seared Scallops and Citrus Vinaigrette & Micro Greens
- Seared Yellowtail Tuna (market upcharge)
- Crab Claws
- Hand Crafted Salmon Pastrami on Rye Toast
- Organic Pork Galantines
- Salad Brochettes



Starter Menu (average \$2.25 per selection)

- Stuffed Organic Chicken Eggs
- New Potatoes Stuffed w/ Potato Salad
- Endive Petals with Hand Made Herb Cheese & Nuts
- Gazpacho Shots
- Grilled and Chilled Organic Vegetables
- Roma Tomato Filled Vegetable Basket
- Hand Crafted Cheeses on Cedar Boards
- Organic Fruits In Season
- Variety of Small Sandwiches; Micro BLTs , Roasted Turkey on Cranberry Orange Bread, Chicken Salad on homemade Croissants, Pimento Cheese Sliced Wraps

Desserts (average \$3.50 per person)

- Red Velvet Cake
- Carrot Cake
- Strawberry Cake
- Italian Cream Cake
- Chocolate Roulade
- Chocolate Fudge Pie
- Pecan Pie
- Lemon Chess Pie
- Pumpkin Pie
- Sweet Potato Pie
- Apple Pie
- Cheese Cake
- Cookies & Brownies
- Lemon Bars
- Chess Bars
- Chocolate Cream Cheese Bars
- Apple Cobbler
- Peach Cobbler
- Banana Pudding



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