

Catering Menu

Platters/Appetizers

Charcuterie Platter: (3) assorted Italian meats and (3) Imported cheeses, crostini, pickles/or nuts

(12)PPL \$95 (24)ppl \$190

Cheese Platter: artisan cheeses, fruits, toast points or crackers

(12)PPL \$70 (24)ppl \$140

Vegetable Crudite Platter: cucumber, grape tomatoes, mini sweet peppers, celery and carrots served with dill ranch dipping sauce **(12)ppl \$48 (24)ppl \$96**

Hummus Platter: grilled or fried pita, roasted red pepper hummus, cucumbers, carrots, olives **(12)ppl \$48 (24)ppl \$96**

Smoked Salmon Platter: smoked salmon, cucumbers, sliced tomatoes, red onion, chopped egg and dill cream cheese served with mini cocktail rye bread

(12)ppl \$90 (24)ppl \$180

Hot Appetizers

Fried Mini Meat Chebureki: beef and pork meat pies

(12)pcs \$48 (24)pcs \$96

Mini Crab Cakes: served with roasted pepper sauce

(16)pcs \$48 (32)pcs \$96

Pulled Pork Sliders: bbq pulled pork, caramelized onions and cheddar cheese on a slider brioche bun

(12)pcs \$36 (24)pcs \$72

Short Rib Sliders: slow roasted short rib, caramelized onions and porcini garlic aioli on a slider brioche bun

(12)pcs \$48 (24)pcs \$96

Our Signature Meatballs: ground filet and chorizo

(12)pcs \$30 (24)pcs \$60

Stuffed Crepes: choice of chicken, mushroom, or short rib add \$2/each

(12)pcs \$50 (24)pcs \$100

Chicken Tenders: bbq, peppercorn parmesan, teriyaki or sweet chili dipping sauce

(12)pcs \$30 (24)pcs \$60

Grilled BBQ Chicken Skewers:

(12)pcs \$36 (24)pcs \$72

Cold Appetizers

Smoked Salmon Crepe Rolls/Crepe Sushi Roll: cream cheese, cucumber, egg, red caviar: **\$12/each**

Olesia's Deviled Eggs: sweet pickles, dijon mustard, mayo and dill **(12)pcs \$15 (24)pcs \$30**

Mozzarella, Tomato and Basil Skewers: balsamic and olive oil drizzle **(12)pcs \$18 (24) \$36**

Jumbo Shrimp Cocktail: served with spicy cocktail sauce **\$3.50 per piece/12 min/**

Mini Bruschetta: tomatoes, peppers, fresh herbs, parmesan, balsamic **(12)pcs \$20 (24pcs) \$40**

Salads: Half/Full Pan

House Salad: mixed greens, tomato, cucumber, red onion and carrots **30/60**

Greek Salad: mixed greens, tomato, cucumber, red onion, kalamata olives and feta cheese **36/72**

Tomato, Mozzarella and Basil Salad: mixed greens, grape tomatoes, pearl mozzarella and fresh chopped basil **40/80**

Caesar Salad: romaine lettuce, homemade Caesar, croutons, parmesan **35/70**

Roasted Beet Salad: arugula, salted roasted beets, orange segments, honey goat cheese with honey pomegranate dressing **40/80**

Strawberry Spinach Salad: honey goat cheese, candied pecans **40/80**

Grilled Vegetable Salad: spinach, tomatoes, grilled red onions, zucchini, squash, asparagus, parmesan cheese, balsamic **40/80**

Soups Quart serves 3-4, Gallon Serves 12-16.

Borscht: potatoes, carrots, onions, cabbage, red beets, fresh herbs and spices, a little sweet and a little sour, Olesia's recipe **11/44**

Chicken Paprikash Stew: everyone's favorite **15/60**

Olesia's Famous Lobster and Crab Bisque: loaded with chunks of meat, creamy rich, delicious **20/80**

Chicken Entrees: Half/Full Pan

Grilled Chicken Thighs: lemon, thyme garlic sauce	48/96
Chicken Marsala: red wine mushroom sauce	50/100
Grilled Chicken Kabob with Salsa	50/100
Chicken Parmesan: breaded, tomato sauce, mozzarella	60/120
Olesia's Chicken Schnitzel: with mushroom sauce	60/120
Chicken Piccata caper, lemons and white wine sauce	60/120
Spinach, Mushroom, Cheese Stuffed Chicken: white cream sauce	60/120
Chicken Caprese: breaded, tomato, mozzarella, spinach, basil	60/120
Olesia's Chicken Paprikash: over egg noodles or mashed potatoes	55/110

Beef Entrees Half/Full Pan

Stuffed Cabbage Rolls carrots, onions, beef and rice topped with tomato or mushroom sauce	65/130
Braised Short Rib with Mashed Potatoes and Crispy Onions:	120/240
Beef Stroganoff: braised short rib, mushroom wine sauce, egg noodles	60/120
Grilled Ribeye Steak	market price
Grilled Beef Kabob	market price

Pork Entrees Half/Full Pan

Kielbasa and Kraut: smoked garlic kielbasa, onions	50/100
Olesia's Pork Tenderloin Schnitzel: with mushroom sauce	70/140
Pork Caprese: breaded pork tenderloin, fried, finished in the oven with tomato, fresh mozzarella and fresh herbs	70/140
Breaded Stuffed Pork Tenderloin: spinach, mushrooms, cream cheese, mushroom sauce	75/150
Grilled BBQ Pork Chops: seasonal chutney, homemade BBQ sauce	110/220
Sausage, Peppers and Onion Pasta	50/100

Lamb Entrees Half/Full Pan

Lamb Rice Pilaf: onions, garlic, carrots, ground lamb, rice, fresh herbs	75/150
Lula Kabob: ground lamb, pork and beef, fresh mint, onions and spices, grilled, homemade tzatziki sauce /one week notice	90/180

Fish and Seafood Entrees Half/Full Pan

Lemon Caper Salmon: grilled, caper-dill, lemon and white wine sauce	95/190
Blackened Salmon: house blend spices, lemon wedges	95/190
Beer Battered Cod: homemade tartare, lemon wedges	75/150
Stuffed Salmon: with crab cake and topped with lobster sauce	130/260
Parmesan Crusted Sea Bass: panko crusted, pan seared, finished in the oven with butter, lemon wedges	market price
Seafood Risotto: shrimp, scallops, salmon, chardonnay, tomato-cream sauce, parmesan cheese	160/320
Seafood Pasta: shrimp, scallops, salmon, tomatoes, spinach, house made tomato or Alfredo sauce	160/320

Pierogis/dozen/ with Onions, Sour Cream

Potato and Cheese pierogis	\$22/dozen
Mushroom and Cheese pierogis /1 week notice/	\$26/dozen
Sauerkraut pierogis/1 week notice/	\$22/dozen
Award Winning Short Rib pierogis/1 week notice/	\$36/dozen

Olesia's Sides Half/Full Pan

Homemade Yukon Gold Mashed Potatoes	40/80
Roasted Potatoes with Garlic , Cream and Dill	40/80
Kraut and Kielbasa	45/90
Pasta with Tomato Sauce	36/72
Pasta with Alfredo Sauce	45/90
Truffle Mac and Cheese	45/90
Asparagus with Mushroom Sauce	50/100
Grilled Vegetables/zucchini, squash, red onion, pepper/	45/90
Steamed Fresh Seasonal Vegetables	45/90
Parmesan Roasted Cauliflower	45/90
Garlic Butter Green Beans	40/80