Olaf's
BY 3R FARMS

CATERING MENU

Option 1

MEXICAN CUISINE

APPETIZERS
Choose 2

Guacamole
Chips and Queso
Chips and Salsa
Ceviche (comes with chips)

MAIN
Fajitas
(Steak, Chicken, Shrimp or Combo)

Served with the following:

Spanish Rice
Charro Beans
Cotija/Cheddar
Sour Cream
Pico or Cilantro and Onions
Sautéed Onions & Bell Peppers
Tortillas (Corn, Flour, or Combo)

SWEET ENDINGS
Tres Leches (Any Flavor)

Option 2

ITALIAN CUISINE

APPETIZERS
Choose 2

Mozzarella Fritz
Fried Ravioli
Caprese Skewers (small)
Meatballs

MAIN
Choose 1

Lasagna
Chicken Alfredo
Spaghetti and Meatballs
Ragu Bolognese

Served with Garlic Bread

SWEET ENDINGS
Choose 1

Tiramisu
Italian Creme Cake
Lemon Berry Mascarpone Cake

Option 3

BARBECUE

APPETIZERS
Choose 2

Cornbread Muffins
with Whipped Butter
Dinner Rolls with Cinnamon Butter
Stuffed Bacon Wrapped Jalapeños
Cowboy Caviar

MAIN
Brisket, Pulled Pork, Baked Chicken

Served with the following:

Mac N Cheese
Potato Salad
Baked Beans
Coleslaw

SWEET ENDINGS
Choose 1

Peach Cobbler
Pecan Cobbler
Banana Pudding

Option 4

CAJUN CUISINE

APPETIZERS
Choose 2

Crybaby Cornbread Muffins
Red Beans and Rice
Boudin Balls (Fried)
Crab Cakes (Mini)

SALAD
Cajun House Salad

MAIN
Choose 1

Cajun Chicken Pasta
Jambalaya
(Chicken, Shrimp, Sausage)
Gumbo (Chicken, Shrimp, Sausage)

SWEET ENDINGS
Choose 1

Texas Bread Pudding
King Cake

UPSCALE

COCKTAIL HOUR APPETIZERS

BLACK ANGUS WAGYU NEW YORK STRIP CROSTINI
Creamy Horseradish Sauce, Sweet Caramelized Onions,
Balsamic Glaze, Chives, Toasted Baguette
or
BEEF WELLINGTON BITES
Beef Tenderloin wrapped in a crispy, flaky Puff Pastry
with Sherry and Mushrooms Duxelles

SALAD

GOLDEN HOUR HARVEST SALAD
Grilled Peaches, Fresh Blueberries, Candied Bacon, Sprinkled Feta,
on Spring Mix & Micro Onion tossed in a Garlic Honey Vinaigrette

ENTRÉE

PROTEINS
Salmon | Chicken | Steak (Filet) | Wagyu Roast

VEGETABLES
Green Beans, Broccolini, Asparagus, Rainbow Carrots, Fried Brussels Sprouts
Roasted Vegetable Medley (Spinach, Cherry Tomatoes, Zucchini, Squash)

STARCHES
Scalloped Potatoes, Herbed Garlic Creamy Potatoes, Mediterranean Rice Pilaf,
Parmesan Truffle Smashed Potatoes, Baked 5 Cheese Mac N Cheese,
Sweet Potato Hash

SWEET ENDINGS

Crème Brûlée – Vanilla Bean or Dutch Chocolate
Chocolate Cake – Raspberries, Chantilly Cream, Chocolate Drizzle
Cheesecake – Berry Compote, Fresh Berries, Fresh Mint

Option 5

JUST THE APPS

Meatballs

Goat Cheese Truffles

Caprese Flatbread

Pepperoni Flatbread

Sliders

Chips and Queso

Chips and Salsa

Ceviche

Cowboy Caviar

Charcuterie Board

Crab Cakes

Beef Wellington Bites

Steak Crostini

Stuffed Bacon Wrapped Jalapeños

Option 6

CHARCUTERIE BOARD SPREADS

Assorted Deli Meats

Assorted Gourmet Cheeses

Pickled Grapes

Berry Jam

Mixed Nuts

Cranberry Jalapeño Cream Cheese Dip

Goat Cheese Truffles

Berries | Melons | Grapes

Assorted Crackers

Whole Grain Mustard

Blue Cheese Stuffed Olives

Veggies with Dips

Cream cheese stuffed Mini Peppers with Everything Bagel Seasoning

Optional: Assorted Desserts/Candies

Book Us

ALL YEAR LONG

EMAIL US:

JenD@olafsrestaurant.com

CALL US:

(254) 268-8880

FIND US:

215 W 3rd St.

Clifton, TX 76634

HOURS OF OPERATION:

Thursday 3:00 pm – 9:00 pm
Friday 3:00 pm – 9:00 pm
Saturday 11:00 am – 9:00 pm
Sunday 10:00 am – 2:00 pm

Our farm to table approach is made possible with 3R Farms.

3R Farms

3R Farms is Locally Owned & Operated in Clifton, TX specializing in Wagyu/Black Angus Beef, which is raised free of antibiotics & growth hormones.

olafsrestaurant.com

(254) 268-8880