



FIG & OLIVE CATERING



Free Delivery within 5 blocks Radius- Minimum Order of \$100 – Order the Day before until 5pm –Sales Taxes Not Included – 50% Deposit Required upon Order

808 LEXINGTON AVENUE (62ND-63RD STREET)
TEL: (212) 207 4555

| Olive Mix | | 8-10 people |
|---|--|--------------------|
| Olive Nicoise Herbs Provence, Verdial Olives Thyme Laurel, Olives de Nyons, Arberquina Olives | | \$28 (\$8/pers) |

| Italian & Spanish Cured Meat Platter | | 4-5 people | 8-10 people |
|--|--|--------------------|--------------------|
| Prosciutto, Bresaola, Jamon Serrano, Saucisson Sec, Figs , Olive Nicoise | | \$36 (\$8/pers) | \$68 (\$8/pers) |

served with our freshly baked fougasse bread

| Mediterranean Cheese Platter | | 4-5 people | 8-10 people |
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| Six Cheeses: Crotin de Chavignol, Lingo du Bercy, Gorgonzola Dolce, Parmesan Reggiano, Delice de Lincet, Manchego. Dried Figs, Fig & Olive & Walnut Tapenade, Fig Bread | | \$36 (\$8/pers) | \$68 (\$8/pers) |

served with our freshly toasted crostini bread

| Marinated Vegetable Platter | | 4-5 people | 8-10 people |
|---|--|--------------------|--------------------|
| Artichoke Thyme and Parmiggiano, Roasted Bell Pepper Herbs de Provence, Bell Pepper Pimenton Pine Nuts Olives, Fennel Lemon Rosemary, Olives Nicoises, Verdial Olives | | \$36 (\$8/pers) | \$68 (\$8/pers) |

served with our freshly baked fougasse bread

| Crostini Tasting Platter | | 4-5 people | 8-10 people |
|---|--|--------------------|--------------------|
| <i>served on our freshly toasted crostini bread</i> 12pieces for SML and 24 for LG | | \$36 (\$8/pers) | \$68 (\$8/pers) |

Bresaola, Goat Cheese, Olive Tapenade
Eggplant Caviar, Red Bell Pepper
Shrimp, Avocado, Cilantro, Tomato

Manchego, Sundried Tomato

Prosciutto, Ricotta, F&O Walnut Tapenade

Tuna, fresh Herbs, Caperberries, Tomatoes



| Crostini Italian Platter | | 4-5 people | 8-10 people |
|---|--|--------------------|--------------------|
| Prosciutto , Ricotta, F&O walnut Tapenade Bresaola , Goat Cheese, Olive Tapenade Eggplant , Caviar Red Bell Pepper <i>with nicoise olives</i> | | \$36 (\$8/pers) | \$68 (\$8/pers) |

| Crostini Spanish Platter | | 4-5 people | 8-10 people |
|---|--|--------------------|--------------------|
| Tuna , Fresh Herbs, Caperberries, Tomatoes Shrimp , Avocado, Cilantro, Tomato Eggplant Caviar, Red Bell Pepper <i>with verdial olives</i> | | \$36 (\$8/pers) | \$68 (\$8/pers) |

| Tartines | 4-5 people | 8-10 people |
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| FIG & OLIVE Open Face Sandwiches Choose 10(SML)-20(LG) tartines below for plater or See (*) for Price per Individual Serving | \$48 (\$10/pers) 10 pieces | \$86 (\$10/pers) 20 pieces |
| Tartine Poulet Brasie Aux Herbes rosemary & thyme chicken breast, avocado, tomato, fennel, scallion, cilantro dressing - basil olive oil | | \$9.50* |
| Tartine Saumon Marine Aux Agrumes marinated salmon, avocado, ricotta cheese, citrus fruits, tomato, cilantro, scallion - moulin baussy olive oil | | \$13.50* |
| Bruchetta Fig Ricotta Prosciutto prosciutto, figs, ricotta cheese, walnut tapanade, balsamic fig vinegar - taggiasca mosto olive oil | | \$12.50* |
| Tartine Crevette Et Tapenade D'Avocat shrimp, avocado tapenade, scallion, tomato, lemon dill & chive dressing - domaine castelas olive oil | | \$13.50* |
| Bruschetta Tomato Mozzarella tomato, mozzarella di buffalo, fresh basi - basil olive oil | | \$12.50* |

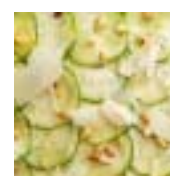
| Salads | 6-8 people | |
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| Salade Nicoise bonito tuna, egg, tomato, olive nicoise, bell pepper - moulin baussy olive oil | \$84 (\$12/pers) | \$13.00* |
| FIG & OLIVE Salad figs, olives, tomato, walnuts, manchego, goat, gorgonzola cheese, balsamic fig vinegar - koroneiki olive oil | \$70 (\$10/pers) | \$12.00* |
| Pollo De Jaen Salad rosemary & thyme chicken breast, avocado, fennel, walnuts, orange, tangerine dressing - aguibal arbequina olive oil | \$84 (\$12/pers) | \$14.00* |
| Salade Di Mare shrimp, calamari, avocado, citrus fruits, tomato, cilantro, lemon dill & chive dressing - moulin baussy olive oil | \$90 (\$13/pers) | \$15.00* |
| Greek Mediterranean Salad feta cheese, tomato, black olives, bell pepper - koroneiki olive oil | \$56 (\$8/pers) | \$10.00* |

(*) IS PRICE PER INDIVIDUAL SERVING

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| Penne Pasta Salad penne, mozzarella, tomato, pine nuts, fresh basil basil olive oil | | 6-8 people \$56 (\$8/pers) \$10.00* |
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| Grilled Vegetable Platter grilled asparagus, eggplant, zucchini, tomato, portobello | 4-5 people \$40 (\$10/pers) | 8-10 people \$80 (\$10/pers) \$12.00* |
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| Carpaccio & Tasting Plates | 4-5 people | 8-10 people |
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| Saumon Marine Aux Trois Agrumes marinated raw salmon, lemon-orange-grapefruit, chive, cilantro - moulin baussy olive oil | \$40 (\$10/pers) | \$80 (\$10/pers) \$12.00* |
| Zucchini Capaccio zucchini capaccio, olive oil, lemon, pine nuts, parmesan - taggiasca olive oil | \$36 (\$8/pers) | \$66 (\$8/pers) \$10.00* |
| Fig Jamon Goat Cheese Carpaccio 18 month cured spanish ham, figs, goat cheese - aguibal arbequina olive oil | \$40 (\$10/pers) | \$80 (\$10/pers) \$12.00* |

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| Jamon Serrano 14 month cured spanish ham, pan con tomato - aguibal arbequina olive oil | \$40 (\$10/pers) | \$80 (\$10/pers) \$12.00* |
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| Anitpasti Platter prosciutto, eggplant caviar-tomato, marinated artichoke, parmesan - taggiasca olive oil | \$52 (\$12/pers) | \$96 (\$11/pers) \$14.00* |
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| Spanish Platter tuna & herb, marinated verdial olives with thyme & laurel, manchego - aguibal arbequina olive oil | \$52 (\$12/pers) | \$96 (\$11/pers) \$14.00* |
|---|---------------------|---------------------------------|

(*) IS PRICE PER INDIVIDUAL SERVING

MAIN COURSES PREPARED & SERVED WITH SELECTED OLIVE OILS

FIG & OLIVE Roasted Organic Chicken

organic roasted chicken breast, fresh herb tapenade, verdial, scallions, served with pumpkin mashed potato - aguibal arbequina & picual olive oil *per person \$19.00*

Papillote De Sole

steamed sole fillet in papillote with zucchini, eggplant, fennel, tomato, thyme served with homemade mashed potato & chives - moulin baussy olive oil *per person \$24.00*

Grilled Lamb Skewers

grilled lamb on rosemary skewers, bell peppers, served with greek yogurt & honey and a couscous with figs, red onion, tomato - koroneiki olive oil *per person \$20.00*

Tilapia with Mashed Potato & Spinach

grilled talapia fillet, homemade mashed potato & chives & spinach balsamic vinegar - aguibal arbequina olive oil *per person \$19.00*

Verdura Cotta I Portobella

grilled asparagus, eggplant, zucchini, endive, tomato and portobello - domaine castelas olive oil *per person \$16.00*

Penne Funghi Tartuffo

penne, mushrooms, parmesan, parsley & dill - truffle olive oil *per person \$15.00*

Ravioli - Spinach & Ricotta

with tomato, thyme, parsley, garlic, chardonnay - castelas olive oil *per person \$13.00*

Penne Frutti Di Mare

calamari, baby clams, sweet paprika. Tomato, garlic, oregano - basil olive oil *per person \$17.00*

Hot Entrées Prices are per person (minimum order is for 20 people), Set-up as Buffet. Price do not include Staff (minimum of one FIG & OLIVE staff to set-up and pick-up at \$150 for 2 to 4 hours), and do not include tableware rental and sales taxes, Contact us to receive proposals for Catering events with hot food for 20 peoples or more.



FIG & OLIVE LUNCH DESSERTS

Plater of Homemade Fig & Walnut Biscotti and Honey-Lavender Madeleines *4-5 people 8-10 people*

\$24 (\$5/pers) \$48 (\$5/pers)

Assortment/Choice of Mini Cakes: Chocolate Brownies, Fig Cake, Orange Cake

\$24 (\$5/pers) \$48 (\$5/pers)

Assortment/ Choice of Tartlets: Tiramissu, Blue Berries, Fig & Vanilla

5 tartlets 10 tartlets \$30 (\$6/pers) \$60 (\$6/pers)



Contact us for Proposal on Dinner Desserts

FIG & OLIVE DRINKS

Hot Beverage: Coffee or Tea *4-5 people 8-10 people \$14 \$28*

Orange Juice *8-10 people \$20 (Half Gallon)*

Soft Drinks *Per unit \$3.50 \$2.00*
Mineral Waters: San Pellegrino or Panna Aqua 500ml
Coke, Diet Coke, Sprite Can