



# OLVER'S CCKKTAIL GATHERING 

\$35.00 Per Person for Food
Wine \& Spirits Based on Consumption • Minimum 20 People
SELECTION OF ROMAN STYLE PINSA
OLIVER'S MEATBALLS
CLAMS OREGANATA
CROSTINI TOSCANI

## ADD-ON FAMILY-STYE APPETIZERS

Minimum 20 People
HOT
CRISPY BRUSSELS SPROUTS with Truffle \& Guanciale \$5 per person

CALAMARI FRITTI with Red Sauce
\$8 per person

COLD
EGGPLANT DIP Fresh-Baked Pinsa Pieces
\$5 per person
ITALIAN CHARCUTERIE PLATTER with Meats, Cheese, and Accoutrement
$\$ 9$ per person
WHIPPED RICOTTA Local Honey, Artisan Ciabatta
\$8 per person

# OLVER'S PICOLO UNGH BUFFET 

\$35.00 Per Person • Minimum 15 People

SALADS<br>MIXED BABY LETTUCE SALAD WITH VINAIGRETTE<br>TUSCAN KALE CAESAR SALAD

## MAINS

VARIETY OF ROMAN-STYLE PIZZA

## SELECTIONS OF ITALIAN FINGER SANDWICHES:

Meatball, Charcuterie, \& Chicken Parmesan

## SIDES

## ARTISAN CIABATTA BREAD

## DESSERT

## ASSORTED COOKIES \& SWEETS

## ADDITIONS

Priced per person

POLENTA \$5

## OLVVER'S CLASSIC BUFFET

\$45.00 Per Person • Minimum 20 People, Maximum 60 Full Restaurant Buyouts Also Available

MIXED BABY LETTUCE SALAD WITH VINAIGRETTE ARTISAN CIABATTA BREAD

CHICKEN LIMONE MEATBALLS \& POLENTA ITALIAN ROASTED POTATOES RIGATONI WITH VODKA SAUCE BROCCOLINI

## SELECTION OF SWEETS

## OLVER'S PREMIUM BUFFET

\$55.00 Per Person • Minimum 20 People, Maximum 60 Full Restaurant Buyouts Also Available

BRUSSELS SPROUTS \& PEAR SALAD
FRESH MOZZARELLA CAPRESE
CHARCUTERIE PLATTER
ARTISAN CIABATTA BREAD
PESTO ROASTED SALMON
CHICKEN LIMONE
RIGATONI WITH VODKA SAUCE
BROCCOLINI

## SELECTION OF SWEETS

## ADDITIONS

## Pricedper person

## DINER PACKAGE \#|

\$63.00 Per Person • Minimum 20 People, Maximum 35 Full Restaurant Buyouts Also Available A four-course sit down dinner with shared appetizers for the table.

Custom buffets can be created for larger parties.

## Please choose one at the time of booking:

INSALATA DELLA CASA
BLACK KALE CAESAR

## FAMILY-STYLE APPETIZERS

## A SELECTION OF ROMAN-STYLE PIZZAS

CALAMARI FRITTI Red Sauce \& Hot Cherry Peppers

## ENTRÉES <br> Please choose three at the time of booking.

PESTO SALMON Charred Broccolini \& Lemon Butter
CHICKEN SALTIMBOCCA Mushroom Fricassee, Prosciutto, Hearth-Roasted Potato POTATO GNOCCHI Italian Sun-Dried Tomato Pesto and Zucchini (GF)

SPICY VODKA PASTA Rigatoni, Smoked Chili Sauce

DESSERT
Please choose one at the time of booking.
BLOOD ORANGE OLIVE OIL CAKE
CANNOLO SCOMPOSTO
TIRAMISU

## ADDITIONS

Priced per person

PASTA MARINARA \$7
SAUTÉED GREENS \$6

## DINER PACKAGE \#2

\$75.00 Per Person • Minimum 20 People, Maximum 35 Full Restaurant Buyouts Also Available

A four-course sit down dinner with shared appetizers for the table.
Custom buffets can be created for larger parties.

## Please choose one at the time of booking:

INSALATA DELLA CASA
BLACK KALE CAESAR

## FAMILY-STYLE APPETIZERS

## A SELECTION OF ROMAN-STYLE PIZZAS

CALAMARI FRITTI Red Sauce \& Hot Cherry Peppers
BURRATA CHEESE Fresh Basil, Heirloom Tomato, Aged Balsamic

## ENTRÉES <br> Please choose three at the time of booking:

BISTECCA 12-Ounce Angus Ribeye, Roasted Garlic Clove, Arugula Salad VEAL MILANESE Charred Lemon Warm Potato Salad PESTO SALMON Charred Broccolini \& Lemon Butter

PASTA CARBONARA Guanciale, Cracked Pepper
POTATO GNOCCHI Italian Sun-Dried Tomato Pesto and Zucchini (GF)

## DESSERT

## Please choose one at the time of booking:

## RAW/ BAR

\$25 Per Hour Per Person • Minimum 20 People
Let our oyster shuckers entice your guests with the freshest seafood available!

## EAST \& WEST COAST OYSTERS

FRESHLY-SHUCKED EAST COAST LITTLE NECK CLAMS JUMBO GULF SHRIMP COCKTAIL

INSALATA DI MARE

## CœKTAIL AND WINE PACKAGES

All of our wine, cocktail and beer pricing is based upon consumption. We customize every event and help you choose the best offerings for your party from specialty cocktails to curated wines.

## Private Party Cै vent Information

## WHAT DOES A FOOD \& BEVERAGE MINIMUM CONSIST OF?

A food and beverage minimum goes towards any food and beverage spending for your event. If this minimum amount is not met, the remainder is considered a room charge. It's helpful to keep in mind that minimums vary based on the day of the week, time of year, space requested, and group size. This does not include the SGH fee, service charges, sales tax, and gratuity.

## WHAT IS THE DIFFERENCE BETWEEN THE 4.25\% SERVICE CHARGE \& GRATUITY?

Gratuity is the amount that goes toward the team who executes your event.. As always, gratuits is determined solely by you and can be changed from $20 \%$ upon your request. The Service Charge pays for any associated operating costs.

For events with a food and beverage minimum exceeding $\$ 10,000$ or full restaurant buyouts, where the restaurant is closed to the public, A deposit will also apply. Please speak to your a manager for details.

## HOW DO I CONFIRM MY EVENT RESERVATION?

After your dedicated Event Manager sends the online event agreement, please sign and return within three calendar days.

## WHEN DO I SUBMIT MY FOOD \& BEVERAGE SELECTIONS?

Please submit food and beverage options to your Events Manager two weeks prior to your event. This will help ensure product is ordered and delivered on time.

## WHEN DO I PROVIDE MY FINAL GUEST COUNT?

Please share your final guest count three calendar days before the event. If your guests are not able to confirm their attendance in time, we will work off the original guest count included in the agreement. If the guest count is higher than the number included in the agreement, we will do our best to accommodate the increase.

## WHAT HAPPENS IF I CANCEL MY EVENT?

We understand that life doesn't always go to plan and that you may need to cancel your event. To avoid cancellation fees, make sure cancellation occurs two weeks prior to the event date. This same term doesn't apply for restaurant buyouts.

## WHAT ARE CANCELLATION FEES?

If you cancel within two weeks of your event, $50 \%$ of the food and beverage minimum will be charged. Cancellations that occur less than 24 hours out from the event will result in a $100 \%$ charge of the food and beverage minimum.

Different cancellation polices apply for group reservations in a main dining room or full restaurant buyouts. If this applies to your event, please ask your Event Manager for more information. Cancellation fees are not transferable.

## WHAT HAPPENS IF I'M LATE TO MY EVENT?

If you are more than 30 minutes late without a phone call, we have the right to Release the space. This will be considered a cancellation and fees will apply.

## ARE DECORATIONS ALLOWED?

We love when guests make our space their own by adding special touches. Centerpieces, candies, balloons attached to weights, and table runners are all great ways to customize the space. In order to ensure future guests can have the same custom experience, we don't allow anything that will stick around any longer than your event. These include, but are not limited to, feathers, confetti, adhesives on any surfaces, loose balloons, and, of course, glitter.

## WHAT HAPPENS TO MY CREDIT CARD INFORMATION?

In order to secure the reservation, we do require a credit card on file for cancellation purposes or possible event deposits if applicable. The numbers and information are encrypted for your security, so you will also need to have this card (or whichever card you'd like) with you at the conclusion of the event.

## HOW DOES FINAL PAYMENT WORK?

Final payment is due at the end of your event and one check will be presented; we do not offer separate checks for group events. The total cost includes food, beverage, sales tax, service charge, and gratuity.

## Oliver: 1 Pouch

Please never hesitate to ask for what you're looking for whether it be a backyard barbecue, a Caribbean themed cocktail party, a top-notch wedding reception or anything else you can think of.

Our mission is to provide you the best-in-class service and food for your event.

