



Come visit us at  
1490 Clove Road, Staten Island, NY

for more information please call  
718.816.1700  
Email: [olivetree906.com](mailto:olivetree906.com)

[www.olivetreemarketplace.com](http://www.olivetreemarketplace.com)



# A La Carte Menu

Half Tray Feeds 8 to 10 People • Full Tray Feeds 18 to 20 People

## Hot Buffet

**\$15.99 Per Person (Plus Tax) Minimum 20 People**

Hot Buffet Includes: Olive Tree Salad, Grated Cheese, Dinner Rolls, Butter, Chips, Extra Sauce, Plates, Forks, Knives, Spoons, Napkins, Serving Spoons, Stereo Racks and Water Pans  
(Deposit Refundable Upon Return of Racks and Water Pans)

Choice of **ONE** Pasta, **ONE** Vegetable and **THREE** Entrees

Substitute a Fish, Veal or Gluten Free Option for \$3.99 Extra Per Person

## Deluxe Hot Buffet

**\$18.99 Per Person (Plus Tax) Minimum 20 People**

Deluxe Hot Buffet Includes: Olive Tree Salad, Grated Cheese, Dinner Rolls, Butter, Chips, Extra Sauce, Plates, Forks, Knives, Spoons, Napkins, Serving Spoons, Stereo Racks and Water Pans  
(Deposit Refundable Upon Return of Racks and Water Pans)

Choice of **TWO** Pastas, **ONE** Vegetable, **THREE** Entrees and **ONE** Side Dish

Substitute a Fish, Veal or Gluten Free Option for \$2.99 Extra Per Person

## Pasta

	Half Tray	Full Tray
Macaroni and Cheese .....	40.00	70.00
Parmesan cream sauce topped with melted cheddar cheese and seasoned bread crumbs		
Stuffed Shells .....	50.00	90.00
Fresh marinara sauce and shredded mozzarella and parmesan cheeses.		
Creamy Baked Ziti .....	50.00	90.00
Seasoned ricotta, mozzarella and parmesan cheeses.		
Lasagna .....	50.00	90.00
Lasagna noodles layered with seasoned creamy ricotta, parmesan cheese and fresh mozzarella. Your choice of plain, seasoned, ground beef or roasted seasonal vegetables.		
Rigatoni di Pomodoro .....	40.00	70.00
Fresh chopped tomato sauce.		
Pasta Primavera .....	40.00	70.00
Seasonal vegetables tossed in a pink tomato cream sauce.		
Bow Tie Pasta .....	40.00	70.00
Hearty eggplant and sundried tomato sauce.		
Penne Pasta .....	40.00	70.00
Broccoli rabe in a light garlic and white wine sauce.		

	Half Tray	Full Tray
Rigatoni Bolognese .....	50.00	90.00
Seasoned ground beef and fresh marinara sauce.		
Orecchiette Pasta .....	50.00	90.00
Broccoli rabe and Italian sweet/spice sausage in a light garlic and white wine sauce.		
Linguini and Candied Garlic .....	50.00	90.00
Extra virgin olive oil.		
Penne alla Vodka .....	40.00	70.00
Vodka infused pink tomato and cream sauce topped with shredded parmesan cheese.		
Pasta Siciliano .....	40.00	70.00
Gaeta olives, onions and a sweet tomato reduction tossed with al dente tortalle pasta		
Fettuccini Alfredo .....	40.00	70.00
Savory cream and parmesan cheese sauce.		
Linguini in Long Island Clam Sauce .....	50.00	90.00
Your choice of red or white wine sauce.		

## Vegetable Selections

	Half Tray	Full Tray
Roasted Potatoes .....	40.00	60.00
Extra virgin olive oil and fresh herbs		
Stuffed Half Zucchini .....	40.00	70.00
Seasoned bread crumbs and parmesan cheese.		
Rice Pilaf .....	40.00	60.00
Onions, celery, herbs and spices.		
Ratatouille .....	40.00	70.00
Assorted roasted seasonal vegetables with herbs Provencale and extra virgin olive oil.		
Tempura Vegetables .....	40.00	70.00
Assorted seasonal vegetables beer battered and deep fried to crispy perfection then drizzled with orange sesame sauce.		
Broccoli Oreganato .....	40.00	70.00
Seasoned bread crumbs in a light garlic and white wine sauce.		
Baby Carrots in Butter Sauce .....	40.00	70.00
String Beans Almondine .....	40.00	70.00
Sautéed Peas and Mushrooms .....	40.00	70.00
Light garlic and white wine sauce.		
Broccoli Rabe .....	40.00	70.00
Roasted Peppers Siciliano .....	45.00	80.00
Tossed with toasted pignoli nuts, raisins, garlic, olive oil and topped with seasoned oreganato bread crumbs.		

	Half Tray	Full Tray
Broccoli Florets and Garlic Confit .....	40.00	70.00
Tossed with toasted pignoli nuts, raisins, garlic, olive oil and topped with seasoned oreganato bread crumbs.		
Panko Crusted Eggplant .....	50.00	90.00
Wrapped around fresh mozzarella cheese and sautéed spinach.		
Zucchini Lasagna .....	50.00	90.00
Layers of grilled zucchini, ricotta cheese, fresh spinach, marinara and melted fresh mozzarella.		
Asparagus Almondine .....	40.00	70.00
Stuffed Peppers .....	50.00	90.00
Juicy red bell peppers, seasoned ground beef and rice with a touch of tomato and basil reduction.		
Eggplant Carrozza .....	50.00	90.00
Panko crusted eggplant and fresh mozzarella cheese, coated with egg and fried to perfection. Candied garlic slices and extra virgin olive oil.		
Eggplant Rollatini .....	50.00	90.00
Panko crusted eggplant stuffed with seasoned ricotta cheese, zesty marinara sauce and fresh mozzarella cheese.		
Eggplant Parmesan .....	50.00	90.00
Thin sliced eggplant crusted with panko bread crumbs and fried to golden perfection, then layered with our homemade marinara sauce and melted fresh mozzarella cheese. Served with marinara dipping sauce on the side.		



## Beef Selections

	Half Tray	Full Tray
Tenderloin Pepper Steak.....	60.00	110.00
Rainbow bell peppers sautéed in garlic and white wine.		
Beef Sirloin and Broccoli.....	60.00	110.00
Garlic hot sin sauce.		
Homemade Meatballs and Marinara.....	60.00	100.00
Roast Beef.....	60.00	110.00
Caramelized onions and mushrooms in brown gravy.		
Beef Teriyaki.....	60.00	110.00
Tender strips of beef flank steak marinated in our homemade teriyaki sauce.		

	Half Tray	Full Tray
Tripe in Sauce.....	60.00	100.00
Tender chunks of beef tripe, tomato and basil sauce with new potatoes and peas.		
Beef Stew.....	60.00	100.00
Tender tenderloin and seasonal root vegetables in a brown gravy. Butted egg noodles.		
Grilled Skirt Steak over Rice.....	80.00	120.00
Steak Pizzaiola.....	80.00	120.00
Sweet tomato and basil reduction.		
Beef Roulade.....	80.00	120.00
Beef pounded thin and rolled around bacon, asparagus and fontina cheese. Herb infused brown sauce.		

## Veal Selections

	Half Tray	Full Tray
Veal Cutlet Parmesan.....	70.00	130.00
Veal cutlets crusted in panko bread crumbs, marinara sauce and melted mozzarella.		
Veal Marsala.....	70.00	130.00
White mushroom slices in a light Marsala wine sauce.		
Veal Francaise.....	70.00	130.00
Light lemon, butter and white wine sauce.		
Veal Sorrentino.....	70.00	130.00
Savory eggplant and sliced fresh mozzarella cheese sautéed in an herb infused brown sauce.		
Veal Piccata.....	70.00	130.00
Lemon, capers and white wine sauce.		
Veal Saltimbocca.....	70.00	130.00
Prosciutto and provolone cheese in a sage, brown butter and white wine sauce.		
Veal Milanese.....	70.00	130.00
Breaded in seasoned panko bread crumbs and topped with arugula and red onions in a lemon vinaigrette.		
Olive Tree Milanese.....	70.00	130.00
Melted provolone cheese, thin string beans, black olives and pine nuts.		
Veal Angelica.....	70.00	130.00
Asparagus and provolone cheese, crispy fried and served with mushroom and red wine reduction.		
Veal and Eggplant.....	70.00	130.00
Fresh mozzarella finished with sautéed mushrooms and a wine infused marinara sauce.		

## Pork Selections

	Half Tray	Full Tray
Pork Cutlet Parmesan.....	50.00	90.00
Marinara sauce and melted mozzarella cheese.		
Sweet Fennel Sausage and Broccoli Rabe.....	50.00	90.00
Candied garlic and extra virgin olive oil.		
Pork Marsala.....	50.00	90.00
Tender sautéed pork cutlets with sliced white mushrooms in a light Marsala wine sauce.		
Cajun Pork over Yellow Rice, Peas and Beans.....	50.00	90.00
Spiced rubbed pork butt slow roasted.		
Sweet Italian Sausage and Rainbow Peppers.....	50.00	90.00
Pork Marsala.....	50.00	90.00
Wild mushroom sauce.		
Pork Medallions Portobello.....	50.00	90.00
Caramelized shallots, portobello mushrooms, hot cherry peppers and light brown sauce.		
Stuffed Pork Loin.....	50.00	90.00
Garlic infused broccoli rabe, prosciutto and parmesan cheese. Brandy infused brown sauce.		
BBQ Ribs.....	50.00	90.00
Homemade bbq sauce.		
Slow Roasted BBQ Pulled Pork.....	50.00	90.00
Homemade bbq sauce.		
Pork Fontina.....	50.00	90.00
Spinach, prosciutto and fontina cheese.		

## Chicken Selections

	Half Tray	Full Tray
Chicken Breast Portobello.....	50.00	90.00
Caramelized shallots, portobello mushrooms, hot cherry peppers and light brown sauce.		
Chicken Fingers.....	40.00	80.00
Ketchup and honey mustard on the side.		
Chicken Oreganato.....	50.00	90.00
Seasoned bread crumbs in a garlic and white wine sauce.		
Chicken and Broccoli.....	50.00	90.00
Garlic hot sin sauce.		
Chicken Scampi.....	50.00	90.00
Garlic infused white wine broth with sundried tomatoes and whole wheat penne pasta.		
Chicken Breast Cacciatore.....	50.00	90.00
Chicken Fontina.....	50.00	90.00
Baby spinach, imported prosciutto and fontina cheese. Served in classic brown sauce.		
Chicken Milano.....	50.00	90.00
Roma tomatoes, basil, garlic and capers in a balsamic and Dijon sauce.		
Olive Tree Lemon Chicken.....	50.00	90.00
Lemon butter sauce and topped with fresh sliced lemons.		
Cajun Spiced Chicken.....	50.00	90.00
Dirty rice and black beans.		

	Half Tray	Full Tray
Chicken Cordon Bleu.....	50.00	90.00
Virginia ham and Swiss cheese, then crusted in panko bread crumbs and pan fried.		
Chicken Francaise.....	50.00	90.00
Light lemon, butter and white wine sauce.		
Chicken Marsala.....	50.00	90.00
Sliced white mushrooms in a light Marsala wine sauce.		
Chicken Cutlet Parmesan.....	50.00	90.00
Marinara sauce and melted fresh mozzarella cheese.		
Herb Chicken Breast and Grilled Vegetables.....	50.00	90.00
Chicken and Artichokes.....	50.00	90.00
Garlic sauce.		
Captain Crunch Chicken Fingers.....	50.00	90.00
Captain Crunch cereal crumbs fried to perfection. Cherry bbq dipping sauce on the side.		
Goat Cheese Stuffed Chicken Breast.....	50.00	90.00
Roasted fig reduction.		
Chicken Sorrentino.....	50.00	90.00
Thin sliced eggplant and smoked ham topped with fresh mozzarella in a cognac sauce.		



## Seafood Selections

	Half Tray	Full Tray		Half Tray	Full Tray
Zuppa di Mussels..... P.E.I. mussels, marinara sauce.	60.00	100.00	Calamari Marinara .....	70.00	120.00
Tilapia Oreganato .....	60.00	100.00	Calamari Fra Diavolo .....	70.00	120.00
Bread crumbs and linguini served in a garlic, butter and white wine sauce.			Butterflied Shrimp in Butter Sauce.....	70.00	120.00
Shrimp Oreganato .....	70.00	120.00	Light butter and parsley sauce.		
Linguini in a garlic, butter and white wine sauce.			Chili Glazed Atlantic Salmon over Rice.....	80.00	140.00
Tilapia and Escarole .....	60.00	100.00	Sweet Thai chili glaze and sautéed. Rice pilaf.		
Lemon pepper oil.			Crab Meat Stuffed Filet of Sole.....	80.00	140.00
Tilapia Francaise.....	60.00	100.00	Lemon butter sauce and garnished with thin-sliced lemons.		
Lemon butter and white wine sauce.			Shrimp Parmesan .....	80.00	140.00
Tuscan Calamari.....	70.00	120.00	Marinara sauce.		
Garlic infused broccol rabe, sundried tomatoes and cannellini beans in a white wine sauce and balsamic reduction.			Crab Meat Stuffed Shrimp .....	80.00	140.00
Panko Crusted Shrimp.....	70.00	120.00	Pineapple salsa and topped with tangy aioli.		
Marinara sauce and lemon wedges.			Atlantic Salmon Oreganato.....	80.00	140.00
			Garlic infused white wine sauce. Served over rice pilaf.		

## Salad Selections

	Half Tray	Full Tray		Half Tray	Full Tray
Olive Tree Salad .....	30.00	45.00	Spinach Salad.....	40.00	65.00
Romaine lettuce, black olives, grape tomatoes, sliced red onions and shredded carrots. House white balsamic dressing.			Baby spinach, goat cheese, blueberries and caramelized shallots. Honey balsamic reduction.		
Caesar Salad .....	30.00	45.00	Asian Salad.....	40.00	65.00
Romaine lettuce, shaved parmesan cheese and homemade croutons. Creamy caesar dressing.			Iceberg and savoy cabbage, mandarin orange slices, scallions, sliced walnuts and red bell pepper. Orange ginger dressing.		
Arugula Salad .....	35.00	50.00	Greek Salad .....	40.00	65.00
Baby arugula, gorgonzola cheese, granny smith apples and toasted walnuts. Sherry wine vinaigrette.			Tomatoes, black olives, cucumbers, red onions, green bell pepper and feta cheese. Red wine and oregano vinaigrette.		

## Gluten-Free Menu

### Gourmet Pasta Dishes

	Half Tray	Full Tray
Penna alla Vodka.....	55.00	85.00
Pink tomato and cream sauce then topped with shredded parmesan cheese.		
Rigatoni Pesto .....	55.00	85.00
Homemade pesto sauce, toasted pine nuts, sun-dried tomatoes and fresh basil		
Baked Ziti .....	60.00	90.00
Seasoned ricotta, parmesan cheese and marinara. Finished with more fresh mozzarella cheese and baked to golden perfection.		
Spaghetti and Meatballs .....	60.00	90.00
Marinara sauce then topped with shredded parmesan cheese.		
Penne Alfredo Pesto .....	55.00	85.00
Homemade basil pesto and cream sauce, topped with sun-dried tomatoes, chopped basil and shredded parmesan cheese.		

### Entrees

	Half Tray	Full Tray
Sausage and Peppers .....	65.00	110.00
Our homemade sweet italian sausage, caramelized onions and green bell peppers.		
Chicken Parmesan .....	65.00	110.00
Marinara sauce with melted fresh mozzarella cheese.		
Chicken Francaise .....	65.00	110.00
Light lemon butter sauce with fresh parsley.		
Chicken Marsala .....	65.00	110.00
Light Marsala wine sauce, cremini mushrooms butter sauce.		
Shrimp Scampi over Rice Pilaf .....	65.00	110.00
Light butter and lemon sauce, lightly tossed over rice pilaf.		
Fresh Tilapia Oreganato .....	65.00	110.00
Extra virgin olive oil with gluten-free bread crumbs and white wine.		
Asian Marinated Grilled Skirt Steak.....	65.00	110.00
Sesame seeds and chopped scallions.		
Beef Flank Steak and Broccoli.....	65.00	110.00
Marinated in our homemade teriyaki sauce, broccoli florets.		

## Vegetable & Side Dishes

	Half Tray	Full Tray		Half Tray	Full Tray
Crispy Roasted Potatoes .....	45.00	75.00	Asparagus Risotto .....	45.00	75.00
Extra virgin olive oil and fresh herbs.			Creamy Italian risotto with tender chunks of asparagus and parmesan.		
Eggplant Parmesan .....	45.00	75.00	Sautéed Broccoli Rabe .....	45.00	75.00
Gluten-free bread crumbs and fried, layered with our zesty marinara sauce and fresh mozzarella.			Candied garlic slices and extra virgin olive oil.		



## Cold Platters

*All Platters are Large Size and Feed 16-18 People Per Platter*

### Garden Fresh Crudité Platter.....65.00

Delicately arranged fresh cut seasonal vegetables served with ranch dipping sauce

### Hummus and Pita Platter .....65.00

Ground boiled chickpeas, creamed tahini sauce, lemon juice, garlic and a touch of olive oil, fresh toasted pita chips with az'atar herbs.

### Caprese Platter .....80.00

Thin, sliced, fresh mozzarella cheese, heirloom tomatoes and fresh basil leaves. Coarse ground sea salt and extra virgin olive oil.

### Bruschetta Platter .....70.00

Diced tomatoes, red onion and fresh basil, marinated, over homemade crostini.

### International Cheese Platter .....80.00

A fine selection of the best quality imported and domestic cheeses, beautifully arranged with fresh grapes, strawberries and Carr's gourmet crackers.

### Fruit Platter .....small 40.00 medium 70.00 large 90.00

Seasonal fruit platter.

### Stuffed Mushrooms .....80.00

Fresh cremini mushrooms stuffed with chopped spinach, seasoned bread crumbs and gorgonzola cheese, then roasted to perfection.

### Silver Dollar Sandwich Platter.....80.00

Choose any 3 combinations of cold cuts or salads on silver dollar sandwich rolls, with appropriate condiments.

### Assorted Wrap Platter.....80.00

Your choice of any 3 combinations of cold cuts or salads on assorted tortilla wrap, served with appropriate condiments.

### Olive Tree Panini Platter .....80.00

Choose any 3 combinations of the following options pressed on seasoned flat bread.

- A) Panko chicken, roasted peppers and fresh mozzarella cheese.
- B) Grilled fresh seasonal vegetables with provolone cheese and balsamic glaze.
- C) Italian salami, prosciutto, fresh mozzarella cheese and roasted peppers with pesto sauce.
- D) Roast beef, swiss cheese and horseradish sauce.
- E) Grilled chicken with goat cheese and balsamic grilled vegetables.
- F) Cuban-style slow roasted pulled pork, with pickles and Swiss cheese.

### Herb Crusted Focaccia Platters .....80.00

Choose any 3 combinations of the following options pressed on our homemade herb focaccia bread

- A) Panko chicken, roasted peppers and fresh mozzarella cheese
- B) Grilled fresh seasonal vegetables, provolone cheese and balsamic glaze.
- C) Italian salami, prosciutto, fresh mozzarella cheese and roasted peppers with basil pesto sauce.
- D) Roast beef, swiss cheese and horseradish sauce.
- E) Grilled chicken with goat cheese and balsamic grilled vegetables.
- F) Cuban-style slow roasted pulled pork, with pickles and Swiss cheese.

### Grilled Vegetable Platter .....70.00

An array of marinated & grilled vegetables drizzled with homemade balsamic glaze.

### Cold Antipasto Platter .....80.00

Five roasted peppers, marinated olives, marinated mushrooms, mozzarella bocconcini, hot and sweet dried sausage and pepperoni.

### Shrimp Cocktail Platter .....90.00

Delicately poached jumbo shrimp with lemon wedges and our homemade cocktail sauce.

## Hot Platters

*All Platters are Large Size and Feed 16-18 People Per Platter*

### Spinach and Artichoke Dip.....65.00

Fresh baby spinach and marinated artichoke hearts blended together with asiago and parmesan cheeses along with savory spices. Served with our herb crusted crostini.

### Crispy Wings Platter .....70.00

Savory seasoned and fried chicken wings smothered in your choice of our homemade tangy bbq sauce or buffalo sauce.

### Mini Fried Finger Food Platters.....80.00

An array of all your favorite mini fried goodies; rice balls, potato croquettes, prosciutto balls, mozzarella sticks and fried ravioli. Marinara dipping sauce.

### Miniature Quesadilla Platter.....80.00

An assortment of chicken, steak and vegetable quesadillas served with sour cream, guacamole and pico de gallo.

### Stuffed Mushroom Platter .....80.00

Tender cremini mushrooms stuffed with our homemade crabmeat stuffing.

### Chicken Satay.....80.00

Tender strips of Asian marinated and grilled chicken breast on bamboo skewers. Sesame teriyaki sauce.

### Olive Tree en Carrozza Platter.....80.00

Bite sized sandwiches stuffed with smoked mozzarella cheese, and crispy eggplant. Battered, then fried to golden brown. Marinara dipping sauce.

### Coconut Crusted Shrimp Platter .....90.00

Homemade sesame orange sauce.

### Asian Beef Satay .....90.00

Thin sliced flank steak, marinated in teriyaki sauce and grilled to perfection. Sesame dipping sauce.

### Roasted Filet Mignon with Horseradish Cream Sauce...90.00

Rare tenderloin, sliced thin, with our homemade horseradish cream sauce and herb crusted crostini.



# Gourmet Heroes

Hero Platters Serves 10-12 People

Also available are Number and Letter heroes

We offer Sympathy, Get Well Soon, Happy Birthday and Man More Cards

## Vegetarian Delight .....59.95

Sautéed broccolini, eggplant, fresh mozzarella cheese and fire roasted peppers. Oil and balsamic vinegar on the side.

## All American Hero.....69.95

Our homemade, thin sliced roasted beef, Virginia ham, yellow American and Swiss cheeses. Topped with green leaf lettuce and tomatoes. Mayonnaise and mustard on the side.

## Eggplant Hero.....59.95

Crispy panko crusted eggplant, thin sliced fresh mozzarella cheese, fire roasted peppers and shredded lettuce. Homemade honey balsamic reduction on the side.

## Chicken Cutlet Hero .....64.95

Crispy panko crusted chicken cutlets topped with thin sliced fresh mozzarella cheese, fire roasted peppers and baby field greens. Oil and vinegar on the side.

## Grilled Chicken Hero.....64.95

Herb marinated and grilled chicken breast, sliced thin and topped with fresh mozzarella cheese and fire roasted peppers, Homemade honey balsamic reduction.

## Italian Hero .....69.95

Layers of thin sliced Genoa salami, mortadella, pepperoni, ham, capicola, provolone and fresh mozzarella cheese. Topped with fire roasted peppers and baby field greens.

## Kickin' Buffalo Hero.....64.95

Crispy breaded chicken cutlet, smothered in our homemade spicy buffalo sauce, with shredded iceberg lettuce. Drizzled with bleu cheese dressing.

## The Beast Hero.....69.95

Tender homemade roast beef with caramelized onions, sliced mushrooms and provolone cheese. Homemade horseradish cream sauce.

## Veal Saltimbocca Hero .....74.95

Panko crusted veal cutlet topped with crispy prosciutto, provolone cheese and green leaf lettuce. Caramelized onions and sage remoulade.

## Specialty Sausage Hero .....69.95

Our homemade sweet Italian sausage, caramelized sliced garlic, kalamata olives and sautéed broccolini with melted fresh mozzarella cheese.

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## Hot Breakfast Buffet

**\$13.95 Per Person** Minimum 20 People

Scrambled Eggs, Home Fries

Pancakes or French Toast

Bagels, Butter & Jelly,

Cream Cheese, Maple Syrup,

Coffee, Juice, Fruit or Muffins,

Paper Goods and Cutlery

Smaller Sizes Available

### ***Mission Statement:***

At Olive Tree Marketplace, our mission is integrity, courtesy, and complete customer satisfaction. We select only the finest quality products and ingredients to create the most unique and distinctive gourmet cuisine.

We pride ourselves and delivering outstanding service along with unsurpassed creativity, consistency and professionalism to each and every one our customers.