

► BEVERAGES

Served by the gallon.

Fresh-Brewed Tea (Sweet and Unsweet)

7.99

Lemonade

7.99

Peach Tea

9.99

Raspberry Tea

9.99

► DESSERTS

Chocolate Chip Cookies

12.00/dozen

Brownies

15.00/dozen

Un-chain Yourself *From Ordinary.*

Oliveto's flavorful catering options set us apart from the big chain restaurants. Whether you've got a party of 10 or 500, our catering team will make sure every detail is just right, including:

- a menu that fits your specific needs.
- the right amount of food, to minimize waste.
- timely, accurate, hot and fresh delivery.

All catered entrées are served with warm breadsticks.

Serving utensils available for purchase upon request.

25.00 minimum delivery fee for all catering deliveries.

10% gratuity applied to orders exceeding 1,000.00.

Menu items and prices may be updated at any time. TULSA • 6/24 ©2024 Oliveto, LLC



Catering Menu

918-994-7000

8922 S. Memorial Dr.

24-hour notice preferred but not required



Sign up for our email
club at [olivetobistro.com](mailto:club@olivetobistro.com)



▶ APPETIZERS

Serves up to 10 people

➤ Spinach Dip ^{GF} 5 portions

Spinach, artichoke hearts, jalapeño bacon, roasted peppers, onions, Asiago and toasted breadcrumbs. Served with focaccia.

50.00

➤ Bruschetta “Sundae” ^{GF} 4 portions

Marinated tomatoes, olive oil, balsamic glaze, garlic, fresh basil and Asiago, with artisan bread.

38.00

▶ HOUSE SALADS

Serves up to 10 people

House Salad ^{GF}

House mix with grape tomatoes, jalapeño bacon, diced eggs, parmesan croutons and choice of dressing.

33.00

Caesar Salad ^{GF}

Romaine lettuce, Asiago, Caesar dressing and parmesan croutons.

33.00

Dressings:

Caesar / Ranch / Bleu Cheese / Greek Vinaigrette / Honey Mustard
Lite Balsamic Vinaigrette / Thousand Island / Sun-dried Tomato Vinaigrette

▶ SIGNATURE SALADS

Serves up to 10 people

➤ Greek ^{GF}

Romaine lettuce, roasted peppers, red onions, grape tomatoes, Kalamata olives, capers, feta, toasted nuts, Greek vinaigrette and parmesan croutons.

42.00

➤ Market Cobb Salad ^{GF}

Our house salad mix blended with a creamy sun-dried tomato dressing and topped with ham, bacon, grilled chicken, onions, tomatoes, avocados, diced eggs and shredded cheeses.

54.00

▶ SPECIALTY PASTA

Serves up to 10 people

Lasagna

Beef, Italian sausage, ricotta, mozzarella, provolone and meat sauce.

92.00

Ravioli Red & White

Classic ravioli stuffed with four cheeses and served with both marinara and Alfredo sauces side by side.

67.00

All catered entrées are served with warm breadsticks.

^{GF} This menu item can be made gluten-free for a slight upcharge.

➤ House favorite

▶ PASTA YOUR WAY

Serves up to 10 people

Choose your favorite pasta topped with one of our signature sauces.

50.00

Choose one pasta:

Angel Hair / BowTie / Spaghetti / Rigatoni / ^{GF} Gluten-free Pasta

Choose one sauce:

Meat / Pesto / Marinara / Spicy Tomato Cream / Asiago Alfredo

Add one meat:

^{GF} Sliced Chicken 12.50 / ^{GF} Sautéed Shrimp 20.00 / ^{GF} Sausage 10.00

▶ PASTA

Serves up to 10 people

Chicken Alfredo ^{GF}

Sliced chicken breast, mushrooms, green onions and Asiago Alfredo sauce with thin spaghetti.

68.00

Spaghetti with Meatballs

Served with our homemade meat sauce.

64.00

➤ Asiago Spinach Chicken

Sliced chicken, artichoke hearts, Asiago, creamed spinach, jalapeño bacon and tomatoes, with bow tie pasta.

68.00

Chicken Primavera

Sliced chicken breast, zucchini, yellow squash, red peppers, tomatoes, mushrooms, onions, Kalamata olives, garlic, pepper flakes, fresh basil, Asiago, lemon garlic butter and bow tie pasta.

68.00

Caliente Chicken ^{GF}

Sliced chicken breast, onions, jalapeño bacon, tomatoes, cheddar, jalapeños, spicy tomato cream sauce with thin spaghetti.

68.00

Shrimp Scampi

A traditional shrimp scampi with tender sautéed shrimp, diced Roma tomatoes and fresh lemon juice served with angel hair pasta in a delicious garlic butter sauce.

79.00

Chicken Parmesan

Milanese chicken breast, melted mozzarella, Asiago and provolone cheese with marinara sauce, served on thin spaghetti.

82.00

Shrimp Alfredo

Shrimp, mushrooms, green onions and Asiago Alfredo sauce with thin spaghetti.

79.00

Rigatoni Rustica

We begin this baked pasta by sautéing onions, garlic, jalapeño bacon and sun-dried tomatoes, then add shrimp, chicken, Alfredo sauce and a hint of marsala wine, toss with rigatoni pasta and top everything with Asiago cheese.

80.00

Mac n' Cheese n' Cheese n' Cheese

Three cheeses, jalapeño bacon, red onions, bow tie pasta and crispy breadcrumbs.

53.00

Add sliced chicken: 12.50

Add shrimp: 20.00

Shrimp Marsala

Sautéed shrimp with mushrooms, onions, tomatoes, and marsala wine sauce with angel hair pasta.

82.00