

► SPECIALTY PASTA

Serves up to 10 people

Lasagna

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

82.00

Ravioli Red & White

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

63.00

► BEVERAGES

Served by the gallon.

Fresh-Brewed Tea (Sweet and Unsweet)

7.99

Lemonade

7.99

Peach Tea

8.99

Raspberry Tea

8.99

► DESSERTS

Cheesecake with Strawberry-Amaretto Coulis

Decadent traditional cheesecake made even better with an Amaretto-enhanced strawberry sauce and a cloud of whipped cream.

Whole Cake (14 slices) 55.00

Half 28.00

Chocolate Chip Cookies

10.00/dozen

Brownies

18.00/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. TYLER • 7/24 ©2024 Oliveto, LLC

oliveto®

Italian Bistro

Catering Menu

903-581-2678

3709 Troup Hwy.

24-hour notice preferred but not required

ez cater



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



▶ APPETIZERS

Serves up to 10 people

Spinach Dip 5 portions

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

45.00

➤ **Bruschetta “Sundae”** ^{GF} 4 portions

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

36.00

▶ 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.

34.00

Caesar Salad ^{GF}

Romaine lettuce, Asiago, Caesar dressing and parmesan croutons.

34.00

Dressings:

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

▶ 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

▶ PIZZA

Mix & Match 10 pizzas for 90.00 / 10" Pizzas Cut Into 6 Slices Each

Artisan dough made in house daily, topped with whole milk cheeses, then hearth baked in our Woodstone® brick oven.

Margherita ^{GF}

Olive oil, fresh mozzarella, diced tomatoes, garlic, fresh basil and toasted herbs.

Amoré ^{GF}

Tomato sauce, pepperoni, Italian sausage, roasted red peppers, caramelized onions, mozzarella and provolone.

*Oliveto will include Parmesan and red pepper flake packets.
Each gluten-free pizza 2.00 more.*

Portofino ^{GF}

Pesto garlic Alfredo sauce, sliced chicken, mozzarella, provolone, Asiago, caramelized onions, mushrooms and fresh basil

Florentino

Asiago creamed spinach, sliced chicken, jalapeño bacon, tomatoes, artichokes, jalapeños, green onions, mozzarella, provolone and cheddar.

Bistro Q ^{GF}

BBQ sauce, sliced chicken, jalapeño bacon, mozzarella, provolone, cheddar, caramelized onions and pepperoncinis

Greek ^{GF}

Olive oil, mozzarella, provolone, roasted red peppers, Kalamata olives, red onions, pepperoncinis and feta cheese.

▶ 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 / Bow Tie / Spaghetti / Rigatoni / ^{GF} Penne

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 / Meatballs 18.00

▶ PASTA

Serves up to 10 people

Chicken Alfredo ^{GF}

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

64.00

Spaghetti with Meatballs

Served with our homemade meat sauce.

62.00

➤ **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.

64.00

Caliente Chicken ^{GF}

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

67.00

Chicken Parmesan

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

78.00

Shrimp Alfredo ^{GF}

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

74.00

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.

75.00

Pepperoni Chicken

Bow tie pasta in a spicy marinara sauce tossed with grilled chicken, pepperoni, black olives, mushrooms, red peppers, onions and mozzarella cheese.

65.00

Shrimp Scampi ^{GF}

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.

73.00

Shrimp Marsala

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

78.00

All catered entrées are served with warm breadsticks.

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

➤ House favorite

Pizza Reheating Instructions

Oven Method: Preheat oven to 350 degrees. Place pizzas on a cookie sheet or a pizza stone. Bake for 10 minutes. Remove and serve.

Cooking Range Method: Heat non-stick skillet on range to 250 degrees with burner on low setting. Once pan is heated, place pizza on pan and cook 5-10 minutes.