

OLIVE & FINCH

CATERING

Please place orders with 48 hour notice.
We deliver catering orders Monday - Sunday: 7am - 5pm.

**CLICK HERE TO ORDER AT
OLIVEANDFINCH.COM**

Breakfast

INDIVIDUAL MEALS

BURRITO BOX

Scrambled eggs, cheese, green chili and potato with your choice of protein wrapped in a white tortilla. Served with an apple and hot sauce packet.

| 10.50 |

Allergens: Eggs, Dairy, Gluten

SANDWICH BOX

Scrambled eggs, cheese and your choice of protein served on your choice of bread. Served with apple.

| 10.50 |

Allergens: Eggs, Dairy, Optional Gluten

CONTINENTAL BOX

Your choice of pastry and side. Served with butter and jam and whipped cream cheese for bagels.

| 9.50 |

Allergens: Eggs, Dairy, Gluten, Tree Nuts

YOGURT & GRANOLA

Yogurt paired with our blueberry compote, strawberries, honey and house made granola.

| 9.00 |

Allergens: Dairy, Tree Nuts

BREAKFAST BURRITO

Scrambled eggs, cheese, green chili and potato with your choice of protein wrapped in a white tortilla.

| 7.00 |

Allergens: Eggs, Dairy, Gluten

CLASSIC BREAKFAST SANDWICH

Scrambled eggs, cheese and your choice of protein served on your choice of bread.

| 7.00 |

Allergens: Eggs, Dairy, Optional Gluten

GREEN EGGS & SAM

Provolone, spinach, basil pesto, roasted tomatoes and scrambled eggs on focaccia. Gluten free option available.

| 13.00 |

Allergens: Eggs, Dairy, Optional Gluten

CITY FRENCH

Scrambled eggs, black forest ham, brie and red pepper aioli on a croissant. Gluten Free option available.

| 13.00 |

Allergens: Eggs, Dairy, Optional Gluten

SHAREABLE MEALS

YOGURT & GRANOLA

Make your own Parfait! House made granola and berry compote with yogurt.

| 100.00 |

Serves 11-15 people as a side

Allergens: Dairy, Tree Nuts

SEASONAL FRESH FRUIT TRAY

A selection of freshly cut seasonal fruit.

| 55.00 |

Serves 11-15 people as a side

Allergens: None

PASTRY TRAYS

A selection of freshly made pastries from our bakeshop.

Assorted Pastry Tray | 50.00 |

Croissant and Danish Tray | 65.00 |

Gluten Free Pastry Tray | 44.00 |

Serves 11-15 people as a side

Allergens: Eggs, Dairy, Gluten, Tree Nuts

A DOZEN MUFFIN TRAY

A tray of our gluten-free/dairy-free blueberry muffins.

| 30.00 |

12 pieces

Allergens: Eggs

BAGELS WITH CREAM CHEESE TRIO

A dozen assorted bagels and a trio of our house made vegetable, blueberry and plain whipped cream cheese.

| 40.00 |

Allergens: Dairy, Gluten,

BAGELS WITH SMOKED SALMON

Smoked salmon, an assortment of a dozen bagels with romaine lettuce, sliced tomatoes, capers, red onions and whipped cream cheese.

| 175.00 |

Allergens: Dairy, Gluten, Fish

BREAKFAST BUFFET

Scrambled eggs with cheddar, roasted potatoes, and choice of bacon or sausage patties. Comes with plates, napkins and plastic ware.

| 150.00 |

Serves 10-12 people

Allergens: Eggs, Dairy,

Lunch

INDIVIDUAL MEALS

LUNCH BOX SANDWICH

Includes your choice of sandwich, chips and a signature Olive & Finch cookie. Condiments are served on the side.
| Starting at 15.00 |

LUNCH BOX SALAD

Includes your choice of salad and a signature Olive & Finch Cookie. Salad dressing is served on the side.
| Starting at 15.00 |

SHAREABLE SANDWICHES

SANDWICH TRAYS

Please select your choice of six or more sandwiches. Family style portions of chips accompany each tray. Gluten Free options available. We suggest you order one sandwich per guest.
| Starting at 78.00 for six sandwiches |

Bennett | Signature | *Allergens: Dairy, gluten*

Basil goat cheese pesto, roasted vegetables, olive tapenade, red onions & spinach on ciabatta.

Ankara | Signature | *Allergens: Eggs, dairy, gluten, nuts*

House roasted turkey, brie, granny smith apples, arugula & a walnut aioli on baguette.

Luca | Signature | *Allergens: Eggs, dairy, gluten*

Salame, prosciutto, capicola, ham, parmesan, provolone, red onions, roasted tomatoes, arugula, olive tapenade, crushed red chili's & garlic aioli on baguette.

Vegetable & Goat Cheese | Classic | *Allergens: Dairy, gluten*

Cucumber, roasted tomato, lettuce, caramelized onion & goat cheese on baguette.

Ham & Brie | Classic | *Allergens: Dairy, gluten*

Black forest ham, brie, lettuce & tomato on baguette.

Woody Wood | Signature | *Allergens: Eggs, dairy, gluten*

House roasted turkey, avocado, bacon, tomato, lettuce, Swiss cheese, cranberry relish & tarragon aioli on ciabatta.

Bun Me | Signature | *Allergens: Eggs, gluten, soy*

House roasted chicken, cucumbers, jalapeno, cilantro, romaine, pickled vegetables, garlic aioli & soy on a baguette.

Cashman | Signature | *Allergens: Eggs, dairy, gluten*

House roasted beef, caramelized onions, roasted tomato, roasted garlic, brie, arugula, horse radish aioli on baguette.

Turkey & Swiss | Classic | *Allergens: Dairy, gluten*

House roasted turkey, Swiss, lettuce & tomato on baguette.

Chicken & Cheddar | Classic | *Allergens: Dairy, gluten*

House roasted chicken, cheddar, lettuce & tomato on baguette.

SHAREABLE SALADS

● Small salads serve 4-8 people as an accompaniment side. ● Regular salads serve 9-14 people as an accompaniment side.

CAESAR SALAD

Romaine lettuce, imported white anchovies, parmigiano-reggiano and house made croutons.
Served with caesar dressing on the side.

| S 42.00 | R 65.00 |

Allergens: Eggs, dairy, gluten, fish

CHICKEN CAESAR SALAD

Roasted chicken, romaine lettuce, imported white anchovies, parmigiano-reggiano and house made croutons. Served with caesar dressing on the side.

| S 52.00 | R 85.00 |

Allergens: Eggs, dairy, gluten, fish

FARRO SALAD

Kale, farro, carrots, chickpeas, feta cheese, grape tomatoes, golden raisins, granny smith apples and toasted sunflower seeds.
Served with apple cider vinaigrette on the side.

| S 45.00 | R 80.00 |

Allergens: Dairy, gluten, seeds

QUINOA SALAD

Quinoa, honey roasted carrots, dried cranberries, goat cheese, arugula and almonds.
Served with citrus herb vinaigrette on the side.

| S 45.00 | R 80.00 |

Allergens: Dairy, tree nuts

MAMA PHAMS SALAD

House roasted chicken breast, spinach, cabbage, onions, cilantro, carrots, bean sprouts, cucumbers, roasted peanuts and sesame tuile.

Served with sesame vinaigrette on the side.

| S 58.00 | R 105.00 |

Allergens: Dairy, gluten, tree nuts, soy

FRANKLIN SALAD

House roasted turkey, bacon, avocado, onions, dried cranberries, tomatoes, spinach, romaine and house made croutons.

Served with tarragon vinaigrette on the side.

| S 58.00 | R 105.00 |

Allergens: Dairy, gluten

THE MONTEREY SALAD

A medley of greens, goat cheese, dried cranberries, red grapes, strawberries, candied walnuts and sunflower seeds.
Served with champagne vinaigrette on the side.

| S 45.00 | R 80.00 |

Allergens: Dairy, tree nuts

SHAREABLE DELI SALADS

● Salads serve 10-12 people as an accompaniment side.

BLACK BEAN QUINOA SALAD

Hearty black beans, corn, roasted red peppers, onion, jalapenos and cilantro tossed with quinoa in a light, spicy vinegar dressing.

| 50.00 |

Allergens: None

CURRIED CHICKPEA SALAD

Garbanzo beans, carrots, onions, raisins, celery, cilantro and a blend of spices.

| 50.00 |

Allergens: Eggs

DILL POTATO SALAD

Red potatoes, celery, red onions, dill and our secret sauce make this fantastic potato salad.

| 50.00 |

Allergens: Eggs, Dairy

FRENCH POTATO SALAD

Red potatoes, dijon, champagne vinaigrette, fresh parsley and tarragon.

| 50.00 |

Allergens: None

MEDITERRANEAN PASTA SALAD

Penne pasta, cucumbers, tomatoes, onions and kalamata olives, tossed with spinach, feta cheese and an herb vinaigrette.

| 50.00 |

Allergens: Dairy

PESTO PASTA SALAD

Penne pasta, spinach, fresh basil leaves and cherry tomatoes tossed in a house-made pesto.

| 50.00 |

Allergens: Dairy

Snack Platters

● All platters serve 9-14 people as an accompaniment side. ● Gluten-free bread options available at an extra cost.

CHEESE PLATTER

An assortment of artisan cheeses served with crostini.

| 70.00 |

Allergens: Dairy, gluten, tree nuts

CURED MEAT PLATTER

An assortment of artisan cured meats served with crostini.

| 85.00 |

Allergens: Gluten, tree nuts

CHEESE & CURED MEAT PLATTER

An assortment of housemade artisan cheeses & cured meats served with crostini.

| 95.00 |

Allergens: Dairy, gluten, tree nuts

MEDITERRANEAN PLATTER

House made hummus, baba ghanouj, stuffed grape leaves, olives & pita bread.

| 70.00 |

Allergens: Gluten

CRUDITE PLATTER

A selection of garden fresh vegetables including peppers, cucumbers, tomatoes, served with a trio of our house made dipping sauces: tarragon aioli, red pepper aioli & bleu cheese.

| 45.00 |

Allergens: Dairy

ROASTED VEGETABLE PLATTER

Zucchini, yellow squash, eggplants, whole garlic cloves, mushrooms and tomatoes. Served with our house made dipping sauces: tarragon aioli, red pepper aioli & bleu cheese.

| 65.00 |

Allergens: Dairy

Drinks

HOT BEVERAGES

Selection of our Organic Sumatra coffee or Teakoe Tea Bags. Served in a 96 oz container and served with cups and sides.

Fresh Brewed Coffee | 30.00 | Serves 5-7 people

Organic Hot Tea | 30.00 | Serves 5-7 people

Large Group Brewed Coffee | 175.00 |

Serves up to 70 people

FRESH FRUIT JUICES

One Gallon Orange Juice | 38.00 |

ICED TEA & BLUEBERRY LEMONADE

One Gallon of Teakoe Signature Iced Tea or house made Blueberry Lemonade. Served with 10 cups and lemons.

Signature Iced Tea | 25.00 |

House Made Blueberry Lemonade | 30.00 |

INDIVIDUAL BEVERAGES

Selection of O&F bottled water, Coke and LaCroix canned and bottled products. | 2.00 |

TEAKOE CANNED TEA

Selection of Denver based Teakoe tea flavors. | 3.50 |

SAN PELLEGRINO

Selection of a San Pellegrino canned and bottled products.

Cans | 3.00 | Bottles | 4.00 |

Desserts

DESSERT PLATTER

A variety of our bars & brownies arranged on a tray.

| 50.00 |

24 pieces

Allergens: Eggs, Dairy, Gluten, Tree Nuts

DOUBLE CHOCOLATE BROWNIE PLATTER

These sweet treats are the perfect combination of cakey on the outside and fudgy in the middle.

| 40.00 |

24 pieces

Allergens: Eggs, Dairy, Gluten

BOWL OF APPLES

Apple a day... A bowl of 12 Granny Smith apples.

| 18.00 |

COOKIE BOX

Choice of a dozen Chocolate Chip or Gluten Free Peanut Butter.

| 18.00 |

Gluten Free | 20.00 |

12 pieces

Allergens: Eggs, Dairy, Optional Gluten

FRENCH MACARON SLEEVE

A selection of 12 Macarons: Three of each flavor. Lemon, Raspberry, Chocolate, and Pistachio.

Gluten-Free. | 35.00 |

12 each in a sleeve.

Allergens: Eggs, Dairy, Tree Nuts

Extra Serving Items

CUPS & ICE

12 ounce cold cups for 10 | 1.50 |

12 ounce hot cups for 10 | 1.50 |

Ice for 10 | 5.00 |

PLATES & SILVERWARE

Small plates | 0.15 a piece |

Large plates | 0.15 a piece |

Fork and knife | 0.15 a piece |

Spoons | 0.15 a piece |

Napkins | 0.15 a piece |

Yogurt Cup | 0.10 a piece |

EXTRAS

Individual chip bag | 2.00 |

Bowl of bread | 12.50 |

Bowl of pita | 15.00 |

Hot pack kit | 20.00 |

Service | 40.00 an hour |

Granny Smith apple | 1.50 a piece |

NOTE ON ALLERGENS

*These items are served raw, undercooked, or cooked to order. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.

Before placing your order, please inform your catering specialist if a person in your party has a food allergy.

For gluten allergies, gluten-friendly versions of many of our dishes are available.

PLACE AN ORDER

To place an order online visit: www.oliveandfinch.com.

If you would like your order to be delivered there is a \$50.00 minimum before tax and delivery fee.

Please place orders with 48-hour notice.

We deliver catering orders Monday - Sunday: 7am - 5pm.

CANCELLATION POLICY

Please call us at 720-257-4763 to cancel your order at your earliest convenience.

Cancellations must be made 24 hours prior to pick up/delivery to avoid being fully charged for order.

Orders cancelled less than 24 hours are subject to a 50% charge of the total order price.

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