

urban olive & vine



URBAN OLIVE & VINE
HUDSON, WISC.

to go



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ALL ITEMS ARE MADE FRESH PER YOUR ORDER. WHILE WE WILL TRY TO MEET YOUR IMMEDIATE NEED, PLEASE CONSIDER ALLOWING AT LEAST 24 HOURS FOR YOUR CATERING ORDER TO INSURE WE ARE PROVIDING YOU THE BEST QUALITY AND EXPERIENCE.

Croissant Sandwiches

\$45 select single or assortment - 18 cold cocktail croissants serves 12-18 (all ingredients are GF -GF bread option available)

CRANBERRY TURKEY SWISS

Turkey, Swiss cheese, dried cranberries, cranberry aioli, mixed greens

TUSCAN SALAMI

Italian salami, Provolone cheese, sundried tomatoes, Pesto aioli, mixed greens

ROAST BEEF & CHEESE

Roast beef slices, Provolone cheese, caramelized onions, garlic aioli, mixed greens

HONEY, HAM & GOAT CHEESE

Ham slices, goat cheese, honey, mixed greens

PORTABELLA VEGGIE (VEGETARIAN)

Roasted portabellas mushrooms, roasted red peppers, provolone cheese, caramelized onions, mixed greens

Wraps

\$45 select single or assortment - 12 individual wrap portions serves 12 (all ingredients are GF -GF tortilla option available)

CHICKEN CAESAR

Romaine lettuce, rotisserie chicken, tomato, parmesan cheese, caesar dressing in a spinach tortilla (vegetarian option available)

SPICY ASIAN CHICKEN

Romaine lettuce, cabbage, rotisserie chicken, cilantro, roasted red peppers, spicy Thai peanut sauce wrapped in a spinach tortilla (vegetarian option available)

AVOCADO BLT

Romaine lettuce, crumbled bacon, tomato, red onion, avocado aioli wrapped in a spinach tortilla (vegetarian option available)

Warm

serves 12- 18 (refundable deposit on warmers)
Requires 48 hr advance notice

BARBECUE PORK OR CHICKEN COCKTAIL SANDWICHES

House made slow roasted pork with barbecue sauce served with cocktail whole wheat or white cocktail buns (GF ingredients) Flavors include traditional BBQ and Chipotle BBQ \$45

MUSHROOM STUFFED RAVIOLI

Ravioli stuffed with portabella & crimini mushrooms, Ricotta, Parmesan, garlic and spices on top of fresh spinach. Topped with Chad's mushroom caramelized onion & brie soup and shredded parmesan. \$54

TOMATO FLORENTINE RAVIOLI

Ravioli stuffed with spinach, ricotta, Parmesan and garlic on top of fresh spinach. Topped with UO&V's Tomato Basil Bisque and shredded parmesan \$54

Soup

Select from a variety of our housemade signature soups or soup of the day. 1 qt serves 4. Each quart includes 1/2 fresh baguette.

TOMATO BASIL -GF

Tomatoes, basil blended into a creamy base. Contains dairy \$14

MUSHROOM BRIE

Loaded with mushrooms, caramelized onions in a brie cheese creamy soup base. Contains dairy. \$14

SOUP DU JOUR

Variety changes by day \$14

Beverages

CANNED SODAS 1.25

ICED TEA

1 gallon - select from our variety of housemade brews.

COFFEE

includes cups, cream, sugars

Salads

All salads serve 12- includes fresh baguette . Dressing sent separately

FRESH GARDEN SALAD

Mixed greens with tomato, cucumbers, carrots, \$29

CAESAR SALAD- GF

Romaine iceberg blend topped with fresh parmesan cheese, croutons and truffle balsamic glaze- GF without croutons \$34

SIGNATURE SALADS

Select from any of our signature salads accompanied with our house made dressings \$36

QUINOA SALAD - GF

Select from our variety of quinoa salads

Black Bean & Feta
Asparagus Cashew
Seasonal Variety \$36

Appetizers

serves 12- Refundable deposit on warmers - GF ingredients - GF cracker or bread options available

BRIE

Triple cream brie served warm and topped with a variety of flavors, served fresh baguette (ask for current flavor variety) available warm or cold Medium (serves 6) \$20 Large (serves 12) \$35 (in house only)

GOAT CHEESE W/ FIG

Warm goat cheese topped with fig jam , served with fresh baguette \$25

JUMBO STUFFED PRETZELS

Select 3 from our variety of Spinach & Feta or Jalapeno Cheddar options \$24

GOURMET FLATBREADS

8 pcs each variety listing \$9.5 - \$10.5

CAPRESE SKEWERS

Like a caprese salad on a stick, fresh mozzarella, heirloom cherry tomatoes and spinach, fresh basil, drizzled with basil olive oil, balsamic glaze and seasonings. \$24

BLACK BEAN & FETA QUINOA WITH TORTILLA CHIPS - GF

Red quinoa with black beans, roasted red peppers, feta cheese, fresh cilantro, scallions tossed with chili lime cilantro salsa and served with blue tortilla chips. \$24

HUMMUS PLATTER - GF

your choice of housemade hummus flavors (traditional, basil, kalamata, sundried tomato) served with crostini - GF cracker option available 1 flavor - \$122 flavors - \$163 flavors - \$184 flavors - \$24

NIBBLE PLATTER- GF

Mixed olives, olive tapenade, sundried tomato tapenade, basil pesto w/ fresh parmesan, goat cheese served with baguette. GF cracker option available \$36

TUSCAN BITES - GF

A medly of Tuscan flavors -Fresh Mozzarella, roasted garlic, olives, sundried tomatoes, fresh parmesan with garlic olive oil and fresh baguette GF cracker option available \$36

CHEESE TRAY- GF

Assortment of either Wisconsin or European cheeses & crackers- GF cracker option available Wisconsin Cheeses - \$36European Cheeses - \$38Add Salami - \$12

Desserts

48 hr advance notice required Cakes serve 14 people .

LIMONCELLO MASCARPONE CAKE

Layers of Limoncello infused cake with sweet Italian Mascarpone cheese \$38

FLOURLESS CHOCOLATE CAKE - GF

Rich, decadent \$38

DESSERT VARIETY TRAY

A variety of mini's - Cream cheese puffs with fruit garnish, brownies, cake bites . Serves 12-18 people \$36

Brunch

QUICHE - GF

8 pcs - made with hash brown crust , flavor varieties vary. Please allow 48 hr notice for special requests. \$5 refundable glass plate deposit added to all orders. \$28

SCONES

12 -a variety of our housemade scones or scruffins \$24

COFFEE CAKE

Our signature oatmeal, coconut pecan coffee cake - serves 12 \$25

BREAKFAST CROISSANTS

Egg, ham & cheese - 18 mini croissants serves 12-18 \$45

Dining accessories (bowls, plates, eating utensils are available for \$.50 -\$.2.00 per person depending on variety of items selected. Serving assistance is also available who will set up, serve and clean up your event (additional charge)