

# OLIVER'S

## FINE FOODS

EXCLUSIVELY DESIGNED FOR VILLAGIO RESORTS

### SCHEDULING YOUR PRIVATE TASTING

Ensuring that you are 100% satisfied with your menu selections; we offer a complimentary private tasting. You may bring up to 4 people for the tasting and try up to 4 entrees, 4 sides, 4 appetizers and 3 salads. Simply Call Oliver's at 682.518.6339 for available tasting appointments. All Tastings are performed at the Villagio Resorts.

### GUEST COUNT & RECEPTION AGENDA

From the moment you make your reservation at the Villagio Resorts; you are assigned your very own catering manager to help answer and coordinate all your cuisine, beverage and bar needs. Designing your reception timeline with the appropriate start times for the dinner hour and cake cutting will help your event flow perfectly. After your private tasting; we will prepare a price proposal for cuisine and bar services that must be finalized with your guest count no later than 30 days prior to your event date.

LAST MODIFIED: 3.21.17

[WWW.VILLAGIORESORTS.COM](http://WWW.VILLAGIORESORTS.COM)



**PLUSH  
HORS D' OEUVRES**

**\$5<sub>pp</sub>**

+ 6.25% Sales Tax & Gratuity

**SERVED BY  
WAITSTAFF**

Tuna wontons, Asian slaw, wasabi cream, sesame seeds

Tenderloin crostini, pumpernickel fig bacon jam, JH sweet mustard

Salmon puff pastry squares, dried tomato cheese, capers

Louisiana shrimp grits spoons, crumbled bacon, Scallions, hot sauce drizzle

Veracruz Shrimp Shooter, avocado pico, transparent lime, candied jalapenos

Jalapeno shrimp wrapped with bacon, spicy remoulade

Mini crab cakes, chipotle sauce

Bacon cheddar grilled and tomato bisque soup shots

Pork tenderloin crustini, goat cheese, caramelized onions, jalapeno mayo

**DISPLAYS &  
PLATTERS**

**\$4<sub>pp</sub>**

+ 6.25% Sales Tax & Gratuity

**STATIONARY**

European and domestic cheese and cracker presentation

Seasonal fruit and berry tray

Antipasti display, cured meats, pickled vegetables, cheeses, olives, and crackers

Vegetable arrangement with a duet of dipping sauces

**COLD  
HORS D' OEUVRES**

**\$3<sub>pp</sub>**

+ 6.25% Sales Tax & Gratuity

**SERVED BY  
WAITSTAFF**

Tomato balsamic bruschetta

Grilled pear and goat cheese bruschetta

Jalapeno mango canapes, candied jalapenos

Turkey pinwheels, cream cheese, spinach, red peppers

Spicy tomato hummus spoons, pita crisp, feta cheese, fried capers

**HOT  
HORS D' OEUVRES**

**\$3<sub>pp</sub>**

+ 6.25% Sales Tax & Gratuity

**SERVED BY  
WAITSTAFF**

Coconut chicken nuggets, Brazos honey mustard

Chicken and biscuits, essence of honey

Asian meat balls

Chicken and Waffle Bites, honey butter, maple syrup, hot sauce

Pecan crusted chicken skewers, honey mustard

**SALADS**

**\$3<sub>pp</sub>**

+ 6.25% Sales Tax & Gratuity

**STATIONARY DISPLAY**

Spinach, roasted peach, Gorgonzola salad with a balsamic rosemary vinaigrette and candied pecans

Traditional Caesar Salad

Mandarin orange strawberry salad with mango vinaigrette

Texas Ranch salad tossed with iceberg, pico, cucumbers, tortilla spiced croutons, eggs, and Dublin cheddar

**BEVERAGE  
STATIONS**

**\$6<sub>pp</sub>**

+ 6.25% Sales Tax & Gratuity

**STATIONARY**

**Italian Soda Bar**  
(Orange Vanilla, Hibiscus, Black Cherry, Passion Fruit, Mango Ginger)

**Hot Chocolate Bar**  
(Fresh Hot Cocoa, Whipped Cream, Mint Sticks)

**Coffee Station \$2.95**  
(with creamers)

**CHILDREN'S  
MENU**

**\$12<sub>pp</sub>**

+ 6.25% Sales Tax & Gratuity

**STATIONARY**

Chicken Tenders served with a creamy Ollie's Mac & Cheese

Ham and Cheese Sandwich on White Bread with Cured Ham, American Cheese and Mayonnaise.

Spaghetti & Meat Sauce served with tender noodles with a beef tomato sauce.

**BRIDAL PARTY  
LUNCH MENU**

**\$12<sub>pp</sub>**

+ 6.25% Sales Tax & Gratuity

**SERVED IN SUITE**

(20 orders are already Included)  
Italian grinders, turkey ciabatta, ham and swiss, chicken, egg or tuna salad on a croissant

**Choose Two Salads**

Fruit salad  
Strawberry mango salad  
Caesar salad  
Ranch salad

Served with Ice Tea, Lemons and Sweetners

**PRESET SALAD  
CHARGE**

**\$500**

+ 6.25% Sales Tax & Gratuity

**ADDITIONAL STAFF**  
Salad preset on tables for all guests

**EXTRA BAR SETUP  
CHARGE**

**\$350**

+ 6.25% Sales Tax & Gratuity

**EXTRA BARTENDER**  
Additional Bar Location

## VILLAGIO COMMONS

TIER 1

\$22<sup>pp</sup>

+ 6.25% Sales Tax  
& Gratuity

**SERVED BUFFET STYLE**  
((\$28pp IF SERVED PLATED))

Pecan Crusted Chicken, Brazos  
honey mustard sauce

Asiago Chicken, Tuscan  
artichoke red pepper lemon  
caper sauce

Parmesan Crusted Tilapia,  
bruschetta tomato butter  
sauce

Pesto grilled chicken, sautéed  
artichoke, peppers,  
mushrooms and arugula, basil  
cream

Ollie's grilled chicken topped  
with spinach, mushrooms,  
sundried tomatoes, bruschetta  
beurre blanc

Marinated and Grilled flank  
steak with a chimichurri sauce

Parmesan Chicken over bowtie  
tossed with mushrooms,  
artichokes, red peppers, basil  
and an alfredo sauce

Eggplant parmesan,  
traditionally done

Chicken fried steak with a  
chorizo gravy

Chicken and beef fajitas,  
sautéed peppers and onions,  
guacamole, cheese, lettuce,  
pico, sour cream, flour tortillas

Homestyle BBQ  
(Choose 2)

Smoked Brisket, Pulled Pork,  
Smoked Chicken, Sausage

## LA ELEGANTE

TIER 2

\$29<sup>pp</sup>

+ 6.25% Sales Tax  
& Gratuity

**SERVED BUFFET STYLE**  
((\$36pp IF SERVED PLATED))

Florence Chicken Cordon Bleu  
filled with asparagus, prosciutto  
and fontina, roma tomato  
artichoke sauce

Texas stuffed pork loin  
wrapped with bacon, filled with  
sausage, chipotle sauce

San Antonio Carved Sirloin,  
hatch chili demi

Pistachio crusted snapper,  
artichoke tapenade, pinot  
grigio lemon sauce

Grilled Salmon, mango relish,  
simple sauce

Carved roasted prime rib, au  
jus, chipotle horseradish sauce

Fig glazed roasted pork loin,  
balsamic demi

### VILLAGIO COMMONS SIDE SELECTION

#### Sides (choose two)

Green beans with tomatoes

Glazed Carrots

Sautéed squash

Roasted potatoes

Garlic mashed potatoes

Sweet pea and carrot rice

Refried or Borracho beans

cilantro or Spanish rice

Chips and salsa

Mac and cheese

Cole slaw

Pork and Pablano beans

Potato salad

## VILLAGIO ACTION STATIONS

\$39<sup>pp</sup>

+ 6.25% Sales Tax  
& Gratuity

**3 CHEF ACTION STATIONS**  
+ 3 PASSED APPETIZERS

**Street Taco Bar** (Choose 2)

**Braised Brisket** with an  
avocado salsa verde, Queso  
fresco, and cilantro

**Baja Shrimp** tacos with citrus  
pepper salsa, picci pachu  
sauce and pepper jack cheese

**Chipotle rubbed chicken** with  
a roasted vegetable pico,  
marinated cheese Served on  
flour tortillas

#### Slider Station

(choose one, one per person)  
Avocado burger with chipotle  
sauce and pepper jack cheese

Pulled pork with cole slaw,  
pickles and BBQ sauce  
Parmesan chicken with tomato  
sauce and provolone cheese

#### Mac and Cheese Station

Accompanied with cheddar  
cheese, crispy chicken, bacon,  
jalapenos and bacon

#### Shrimp and Grits

Choice of Louisiana BBQ or  
East coast shrimp, creamy  
cheese grits, marinated basil  
tomatoes, crispy onions, butter  
and scallions

#### Potini Station

Russet baked potatoes served  
with whipped butter, sour  
cream, scallions, bacon,  
cheddar cheese, and a choice  
of smoked shredded brisket or  
diced grilled chicken

**Chicken & Waffles**, served  
with Honey Butter, chorizo  
Gravy and Maple Syrup

## LA EXTRAVAGANZA

TIER 3

\$49<sup>pp</sup>

+ 6.25% Sales Tax  
& Gratuity

**SERVED BUFFET STYLE**  
((\$58pp IF SERVED PLATED))

#### ENTREES (choice of 1)

Searched Chilean Seabass,  
artichoke pico, lemon beurre  
blanc

Lobster stuffed Filet, balsamic  
demi

Carved Chateau Briand, wild  
mushroom truffle demi

Goat cheese crusted rack of  
lamb, red onion comfitierre,  
reduction

### LA ELEGANTE & LA EXTRAVAGANZA SIDE SELECTION

#### Sides (choose two)

Asparagus and grilled  
vegetables

Creamed spinach

Penne, vodka sauce

Garlic mashed potatoes

Green beans

Roasted Cauliflower

Roasted garlic saffron risotto

Boursin scalloped potatoes

#### Pasta Toss Station (Choose 2)

- Penne pasta with spinach,  
caramelized onions, red  
peppers, & artichokes in a  
pesto cream sauce

- Bowtie pasta tossed with  
mushrooms and grilled  
chicken in an Alfredo sauce

- Cheese tortellini in vodka  
sauce with bacon, scallions,  
and cheese

# ALCOHOLIC BEVERAGE SERVICE OPTIONS

\$30<sup>pp</sup>  
4 HOURS

## ELITE BAR SERVICE [ 3 BEERS, 3 WINES, 5 SPIRIT, CHAMPAGNE INCLUDED ] (\$37<sup>pp</sup> - 5 HOURS)

\*Wines can be selected from both the Wine and Elite Wine lists\*

**WINE:** Sycamore Lane Pinot Grigio, Sycamore Lane Chardonnay, Sycamore Lane Merlot, Sycamore Cabernet, Woodbridge Moscato, J. Roget Brut

**ELITE WINE:** Estancia Chardonnay, 14 Hands Merlot, 14 Hands Cabernet, Nobilo Sauvignon Blanc, Cupcake Moscato

**BEER:** Bud Light, Miller Lite, Coors Light, Dos XX, Shiner Bock, Michelob Ultra

\*Spirits can be selected from both the Spirit, Premium Spirit and Elite Spirit lists\*

**SPIRIT:** Pinnacle Vodka, Jim Beam Bourbon, Giro Tequila, Ron Rio Silver Rum, New Amsterdam Gin

**Premium Spirit:** Jack Daniel's Bourbon, Crown Royal Whiskey, Tito's Vodka, Malibu Coconut Rum, Captain Morgan Spiced Rum, Beefeater Gin, 1800 Tequila

**ELITE SPIRIT:** Grey Goose Vodka, Maker's Mark Bourbon, Patron Tequila, Hennessy Cognac, 10 Cane Rum, Glenlivet 12, Bombay Sapphire Gin

**MIXERS:** Pineapple juice, cranberry juice, orange juice, grapefruit juice, sweet and sour, lime juice, grenadine, margarita mix, soda water, and tonic water. Sodas: Coke, Diet Coke, Sprite & Dr. Pepper

## PREMIUM SPIRITS [ 3 BEERS, 3 WINES & 5 SPIRITS ] (\$30<sup>pp</sup> - 5 HOURS)

**WINE:** Sycamore Lane Pinot Grigio, Sycamore Lane Chardonnay, Sycamore Lane Merlot, Sycamore Cabernet, Woodbridge Moscato, J. Roget Brut

**BEER:** Bud Light, Miller Lite, Coors Light, Dos XX, Shiner Bock, Michelob Ultra

\*Spirits can be selected from both the Spirit and Premium Spirit lists\*

**SPIRIT:** Pinnacle Vodka, Jim Beam Bourbon, Giro Tequila, Ron Rio Silver Rum, New Amsterdam Gin

**PREMIUM SPIRIT:** Jack Daniel's Bourbon, Crown Royal Whiskey, Tito's Vodka, Malibu Coconut Rum, Captain Morgan Spiced Rum, Beefeater Gin, 1800 Tequila

**MIXERS:** Pineapple juice, cranberry juice, orange juice, grapefruit juice, sweet and sour, lime juice, grenadine, margarita mix, soda water, and tonic water. Sodas: Coke, Diet Coke, Sprite & Dr. Pepper

\$20<sup>pp</sup>  
4 HOURS

## SPIRITS BAR [ 3 BEERS, 3 WINES & 4 SPIRITS ] (\$25<sup>pp</sup> - 5 HOURS)

**WINE:** Sycamore Lane Pinot Grigio, Sycamore Lane Chardonnay, Sycamore Lane Merlot, Sycamore Cabernet, Woodbridge Moscato, J. Roget Brut

**BEER:** Bud Light, Miller Lite, Coors Light, Dos XX, Shiner Bock, Michelob Ultra

**SPIRIT:** Pinnacle Vodka, Jim Beam Bourbon, Giro Tequila, Ron Rio Silver Rum, New Amsterdam Gin

**MIXERS:** Pineapple juice, cranberry juice, orange juice, grapefruit juice, sweet and sour, lime juice, grenadine, margarita mix, soda water, and tonic water. Sodas: Coke, Diet Coke, Sprite & Dr. Pepper

\$16<sup>pp</sup>  
4 HOURS

## ESSENTIAL BAR [ 3 BEERS, 3 WINES & NO SPIRITS ] (\$20<sup>pp</sup> - 5 HOURS)

**WINE:** Sycamore Lane Pinot Grigio, Sycamore Lane Chardonnay, Sycamore Lane Merlot, Sycamore Cabernet, Woodbridge Moscato, J. Roget Brut.

**BEER:** Bud Light, Miller Lite, Coors Light, Dos XX, Shiner Bock, Michelob Ultra

\$11<sup>pp</sup>  
4 HOURS

## BEER BUFFET [ 4 BEERS, NO WINES & NO SPIRITS ] (\$14<sup>pp</sup> - 5 HOURS)

**BEER:** Bud Light, Miller Lite, Coors Light, Dos XX, Shiner Bock, Michelob Ultra

\*In order to hire our services, we require that you have the appropriate security staff at your event. Remember that you are ultimately responsible for your guest's well-being. Our TABC certified bartenders must be hired to service all bars and nobody is allowed to serve themselves while our staff is under contract. All bars require a setup deposit that begins with the Beer and Wine option. Deposits must be paid in full 30 days prior to event. A guaranteed number of guests is due before deposit is paid. Bars include ice, mixers, garnishes, and disposables. We are not responsible for anything not stated in your estimate. Alcohol amounts are not unlimited.

## CASH BAR OPTION & BYOB PACKAGES



<p><b>CASH BAR OPTION</b></p> <p>(Mixers are \$100 per 50 guests)</p> <hr/> <p><b>\$320 BAR SETUP FEE + \$240 PER BARTENDER</b></p> <p><b>PRICING RULES:</b> 1 Bartender per 50 guests for a Full Bar</p> <p>1 Bartender per every 100 guests for Beer, Wine &amp; Champagne</p>	<p><b>CHAMPAGNE TOAST</b></p> <p><b>\$5pp</b> + 6.25% Sales Tax &amp; Gratuity</p> <p>Includes passed champagne in champagne flutes for all your guests. Does not count as a wine selection.</p>	<p><b>ITALIAN SODA BAR</b></p> <p><b>\$6pp</b> + 6.25% Sales Tax &amp; Gratuity</p> <p><b>FLAVORS</b></p> <p>Vanilla Salted Carmel Raspberry Strawberry</p>	<p><b>BYOB FULL BAR</b></p> <p><b>\$350</b> + 6.25% Sales Tax &amp; Gratuity</p> <p><b>PRICING RULES:</b> 1 Bartender per 50 guests for a Full Bar</p>	<p><b>BYOB BEER &amp; WINE</b></p> <p><b>\$250</b> + 6.25% Sales Tax &amp; Gratuity</p> <p><b>PRICING RULES:</b> 1 Bartender per every 100 guests for Beer, Wine &amp; Champagne</p>
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## PRICING RULES FOR MENU CUSTOMIZATION

PRICING GUIDE FOR COMBINING TWO ENTREES or SIDES FROM DIFFERENT MENU TIERS

- ✓ **VILLAGIO COMMONS MENU DUET: \$23pp**  
Combine any two entrees from the Villagio Commons Menu.
- ✓ **VILLAGIO COMMONS & LA ELEGANTE MENU DUET: \$29pp**  
Combine (1) Entree from the Villagio Commons and (1) from the La Elegante Menu.
- ✓ **VILLAGIO COMMONS & LA EXTRAVAGANZA MENU DUET: \$33pp**  
Combine (1) Entree from the Villagio Commons and (1) from the La Elegante Menu.
- ✓ **LA ELEGANTE MENU DUET: \$34pp**  
Combine (2) Entrees from the La Elegante Menu.
- ✓ **LA ELEGANTE & LA EXTRAVAGANZA MENU DUET: \$41pp**  
Combine (1) Entree from the La Elegante Menu and (1) from the La Extravaganza.
- ✓ **LA EXTRAVAGANZA MENU DUET: \$54pp**  
Combine (2) Entrees from the La Extravaganza Menu.
- ✓ **UPGRADE FROM A VILLAGIO COMMONS SIDE TO A ELEGANTE OR EXTRAVAGANZA (+\$2)**



**CHEF TODD BUSH**  
(682) 518-6339  
catering@oliversfinefoods.com

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