

# OLI'S

— ITALIAN EATERY —

*catering menu*

**- APPETIZERS -**

**BUFFALO CHICKEN TENDERS**

(60) Lightly breaded chicken tenders tossed in buffalo sauce - \$50

**BBQ CHICKEN TENDERS**

(60) Lightly breaded chicken tenders tossed in BBQ sauce - \$50

**MINI MEATBALLS**

(70) Homemade meatballs, marinara sauce - \$50

**MINI MEATBALLS & SAUSAGE**

(35 Each) Homemade meatballs & sliced sausage, marinara sauce - \$50

**VEGGIE DIP**

Seasonal vegetables served with vegetable sour cream dip - \$45

**SAUSAGE, PEPPERS & ONIONS**

Full pan - \$45

**RISOTTO BALLS**

(25) Arborio risotto tossed with a blend of four cheeses and prosciutto, lightly breaded and fried golden brown served with a zesty marinara dipping sauce with shaved asiago cheese - \$50

**TOMATO BRUSCHETTA (Cold)**

(25) Garlic crostinis topped with sliced tomatoes, fresh buffalo mozzarella, basil and olive oil - \$45

**- SALADS -**

**SMALL** .....(Serves 8-12) - \$30

**LARGE** .....(Serves 14-20) - \$60

**CALIFORNIA SALAD**

Romaine & mesclun blend, diced chicken, almonds, apples, sun-dried cranberries, apple cider vinaigrette

**MEDITERRANEAN SALAD**

Garden salad with feta cheese, pita croutons, and a homemade lemon-mint olive oil dressing

**CAPRESE SALAD**

Mesclun greens with grape tomatoes, pita croutons, cucumbers, red onions and fresh buffalo mozzarella in a homemade balsamic vinaigrette

**CHOPPED SALAD**

Romaine and Iceberg mix, chopped with red onions, cucumbers, tomatoes and bacon with crumbled blue cheese with a creamy balsamic vinaigrette

**CAESAR SALAD**

**APPLE PECAN SALAD**

Fresh spinach, sun dried cranberries, goat cheese crumbles, pecans, sliced apples, apple cider vinaigrette

**HOUSE GARDEN SALAD**

**OLI'S FAMOUS ANTIPASTO**

Small ..... \$40 Large ..... \$75

**ADD GRILLED CHICKEN** - \$5 (Per Breast)

**ADD GRILLED SHRIMP** - \$5 (4 Shrimp)

**- PASTA DISHES -**

EACH PAN SERVES 8-10

**CHICKEN & BROCCOLI**

Sauteed chicken filets and broccoli florets tossed with penne pasta, crushed red pepper and parmesan cheese in an olive oil & garlic sauce - \$60

**TORTELLINI MATTHEW**

Sautéed chicken filets and fresh spinach tossed in a cracked black peppercorn and tomato cream sauce with cheese filled tortellini - \$75

**PENNE CARBONARA**

Sautéed chicken fillets, peas, bacon, mushrooms, alfredo, cheese tortellini - \$65

**PENNE TRAY**

With marinara sauce or tossed with olive oil and garlic - \$30

**VEGETARIAN PENNE PRIMAVERA**

Sautéed seasonal vegetables in an olive oil/ garlic sauce with crushed red pepper tossed with parmesan cheese and penne pasta - \$45

\*\*With Grilled Chicken - \$65

**CHEESE TORTELLINI OR RAVIOLI**

With marinara or tossed with olive oil and garlic - \$45

**HOMEMADE LASAGNA**

Meatball and Sausage .....\$60  
Cheese.....\$55  
Vegetable .....\$60

**PENNE ASHLEY**

Stewed tomatoes, fresh basil, olive oil and garlic, tossed with parmesan cheese and penne pasta - \$45

\*\*With Grilled Chicken - \$65

MENU AVAILABLE ONLINE AT  
**OLISEATERY.COM**

**- PASTA DISHES CONT'D -**

**CHICKEN MARSALA**

Sautéed chicken filets with mushrooms in a marsala wine butter sauce tossed with penne pasta - \$65

**TORTELLINI & BROCCOLI ALFREDO**

Sautéed broccoli florets and cheese tortellini tossed in a creamy alfredo sauce with cracked black peppercorn - \$65

**FIRE & ICE RAVIOLI**

Sautéed chicken filets with mushrooms, black olives, sun dried tomatoes seasoned with fresh basil, garlic and crushed red pepper in a white wine butter sauce tossed with spinach ravioli and topped with crumbled feta cheese - \$75

**EGGPLANT PARMESAN**

Lightly breaded eggplant, layered with marinara, mozzarella and parmesan cheese - \$55

**PASTA BOLOGNESE**

Slowly simmered, veal, pork and beef, tomato sauce, parmesan cheese with penne pasta - \$65

**- ENTREES -**

EACH PAN SERVES 8-10

**CHICKEN PICCATA**

Sautéed boneless chicken breast topped with mushrooms and capers in a white wine lemon butter sauce - \$70

**CHICKEN FONTINA**

Crispy breaded chicken cutlets topped with prosciutto ham, fontina cheese, sauced with a roasted garlic lemon cream sauce - \$75

**BEEF TIPS**

Grilled tenderloin tips with sauteed mushrooms and onions in a marsala wine butter sauce. Served over rice pilaf - \$75

**SHRIMP SCAMPI**

Sautéed shrimp with diced tomatoes in a classic scampi butter sauce served over rice pilaf - \$75

**CHICKEN PARMESAN**

Lightly breaded chicken breast topped with mozzarella cheese and marinara sauce baked to perfection - \$70

**CHICKEN SINATRA**

Sautéed boneless breasts of chicken topped with an eggplant crouton, mushrooms, melted sharp provolone cheese and marinara sauce in a white wine butter sauce - \$75

**BAKED HADDOCK**

Topped with ritz cracker crumbs and garlic butter - \$75

**BAKED SALMON**

Topped with dill garlic butter - \$75

**- SOUPS & SAUCES -**

- Italian Wedding Soup.....\$15
- Lobster Corn Chowder.....\$20
- Marinara.....Pt..\$6      Qt.....\$12
- Salad Dressing.....Pt. \$6      Qt.....\$12
- 3 Meatballs with Pint of Marinara.....\$15
- 6 Meatballs with Quart of Marinara.....\$30

**- SIDES -**

EACH PAN SERVES 8-10

**TRADITIONAL RISOTTO** \$30

**ROASTED POTATOES** \$25

**SAUTEED ROASTED VEGETABLES** \$30

**RICE PILAF** \$25

**- PACKAGE DEALS -**

SERVES 35+ PEOPLE

**APPETIZER PACKAGE**

1 pan buffalo tenders, 1 pan risotto balls, 1 pan mini meatballs, 1 pan tomato bruschetta - \$195

**ITALIAN BUFFET**

Large Caesar salad, 1 pan chicken parmesan, 1 pan cheese lasagna, 1 pan chicken marsala, 2 quarts Italian wedding - \$260

**- PIZZA -**

**WEST BOYLSTON'S BEST**

**THIN CRUST PIZZA** .....\$17

**BUILD YOUR OWN** .....\$2 Per topping

- |              |                      |
|--------------|----------------------|
| Pepperoni    | Grilled Chicken      |
| Meatball     | -BBQ or Buffalo +\$3 |
| Sausage      | Caramelized onions   |
| Bacon        | Sliced tomato        |
| Extra cheese | Spinach              |
| Black olives | Broccoli             |
| Ricotta      | Mushrooms            |
| Feta         | Red peppers          |



**CALL 508.854.1500 TO PLACE YOUR ORDER!**

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