FIG & OLIVE

EVENTS
MELROSE PLACE

figandolive.com

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OUR CUISINE & PHILOSOPHY

FIG & OLIVE is about passion for the best olive oils, flavors and cuisine from the Riviera and coastal regions of the South of France, Italy and Spain. It is a full-service restaurant featuring lunch, brunch and dinner menus. The exceptional wine list includes over 30 wines offered by the glass or bottle from Italy, France and Spain. FIG & OLIVE's menu philosophy is based on the notion of clean, healthy and sophisticated ingredients and dishes, each prepared or finished with unique olive oils.

OUR LOCATION

The first FIG & OLIVE opened in New York City in 2005 and, in March 2011, FIG & OLIVE opened a new location on Melrose Place in West Hollywood. This spacious 8,000 square foot venue located in the heart of West Hollywood has become a favorite destination for media conferences, post-award ceremonies, political and corporate functions, hotel launches, bar and bat mitzvahs, weddings, fundraisers, birthdays, and anniversaries.

FIG & OLIVE Melrose Place centers around its delicious authentic Mediterranean cuisine from the South of France, Italy, and Spain. This space enables you to host a variety of events including fully-booked private events for up to 200 to 800 guests.

THE ORCHARD DINING ROOM

Simply breathtaking 1,500 square foot space with candlelight while two giant olive trees make a dramatic centerpiece surrounded by planters filled with fresh rosemary, lavender and sage. Giant hanging glass chandeliers and an olive oil collection display add to the warmth and elegance this space provides. Casual chic elegance transports you to the French Riviera where you will experience exquisite Mediterranean dishes. For semi-private dining, this room can seat up to 120. Conjoined with our White Atrium we can seat 190 guests. Furniture can be removed for larger events creating a wide-open atmosphere connected to the lounge area.

Dining: 120 | Reception: 450 | Square Footage: 1,500 | Dimensions: 30'W x 50'L | Ceiling Height: 23'H

THE ATRIUM

Our Atrium brings you the ultimate FIG & OLIVE experience with three huge skylights that allow that natural sunlight to flood the room. Decorated with Italian style cobble stone tile floors and a gorgeous fireplace as its centerpiece this private space is perfectly situated just of the Orchard Dining Room but is separated from the rest of the dining room with glass walls and doors with beautiful white drapes that can close it off from the rest of the space. Perfect room for brunch/ lunch events, bridal / baby showers / private dinner parties and pharmaceutical dinners where presentations are required.

Dining: 60 | Reception: 50 | Square Footage: 750 | Dimensions: 25'W x 32'L | Ceiling Height: 9'H

THE RIVIERA BALCONY

This space is on our second floor and overlooks the Orchard Dining Room. It has a beautifully designed full bar, private restrooms and private staircase. Accented with wrought iron banister, rich green velvet banquets and gorgeous wood tables. We can comfortably seat 75 for dinner, but it also the perfect space for a big king's table for 20–30. Also the perfect location for private cocktail party for up to 80. Consider this our VIP lounge for full venue buyouts. Table setup for large parties is four long tables.

Dining: 75 | Reception: 80 | Square Footage: 1,125 | Dimensions: 25'W x 45'L | Ceiling Height: 9'H

THE GARDEN ROOM

The Garden Room is perfect for that smaller gathering of friends or associates that requires complete privacy. Designed with a hedge wall full of twinkle lights, a beautiful Italian designed King's Table that seats up to 18 and accented with wrought iron gate doors that are adorned with sheer white drapes for privacy and/or black out curtains for presentations. Plenty of room for additional table set up for wine tastings, gift tables or additional guests. Whether you are celebrating a birthday, hosting a shower or needing a room for a business presentation the Garden Room is the perfect option for you at FIG & OLIVE Melrose Place.

Dining: 24

THE ROSÉ TERRACE

Dine al fresco with us in the beautifully adorned terrace located outside on Melrose Place. The back wall is decorated with green hedging covered with pink peonies, florals and a pink neon sign the reads "Rosé all day". White marble tables and multi-colored cafe chairs makes this space the perfect outdoor setting charming baby shower, a wedding shower, a wine and cheese party, a Rosé Soiree or any type of gathering. Very Instagramable!

Dining: 36

THE PROVENCE COURTYARD

A fresh look at an outdoor special event celebration. This is an empty space that can be transformed into what ever you desire. Perfect for Red Carpet Arrivals, Post Awards show celebrations, Weddings, Car showcasing, Private dinners or Cocktail Parties, Bar/Bat Mitzvahs, holiday parties. Connected to our restaurant through the White Atrium and combined with our entire restaurant we can accommodate up to 800 for a reception. Alone this space can seat up to 250 for dinner and 400 for cocktail reception. A very versatile space. Can be completely enclosed in case of rain.

Dining: 200-250 / Reception: 400 |Square Footage: 3,500 / Dimensions: 35'W x 100'L |Ceiling Height: 22'H

OUR MENU

FIG & OLIVE's signature dishes embody our passion for the best olive oils and cuisine from the Mediterranean region. Guests can gather at the bar and lounge to enjoy tasting dishes and shareable small plates such as the Beef Carpaccio and the Prosciutto di Parma & Melon alongside an assortment of Crostinis, Crudos and imported charcuterie.

Main dishes include the Riviera Shrimp & Salmon Salad, Organic Lemon Chicken, Paella Noir, Branzino a la Plancha, and the FIG & OLIVE Marinated Lamb Chops. Desserts include the Pot de Crème and the Brûléed Cheesecake.

The exceptional wine list includes over 30 varietals from the South of France, Italy, and Spain that are offered by the glass, along with full bottles and champagne.

PRIX FIXE BRUNCH $48

Saturday or Sunday

Crostini

Chef's Choice.

Forest Mushroom
Truffle & Artichoke

Manchego
Fig & Marcona almond

Burrata
Tomato & Pesto

Goat Cheese
Caramelized Onion

Gorgonzola
Apple, Red Pepper Marmalade

Beef Tartar*
Spicy Mustard Aioli, Pickled Chilies, Micro-Herb Salad

Marinated Shrimp
Meyer Lemon & Micro-Cilantro

Smoked Salmon
Crème Fraîche

Prosciutto
Olive, Ricotta & Walnut

APPETIZER

Please Choose 3

Mushroom Croquette
Truffle Aioli, Parmesan.

FIG & OLIVE Salad
Manchego, Gorgonzola Dolce, Fig, Apple, Tomato, Olive, Scallion, Walnut.

Granola with Fresh Fruits
Almonds, Served with Yogurt or Milk.

Chocolate Croissant

MIMOSA & BELLINI SERVICE

Please enjoy a customizable experience $45 per bottle

Purées

Blood Orange | Peach | Raspberry

Garnishes

(Choose Three)

Orange
Strawberry
Green Apple
Raspberry
Pomegranate Seeds
Blackberry

MAIN COURSE

Please Choose 3

French Omelet
Fines Herbes, Goat Cheese, Mediterranean Fries, Mixed Greens

Truffle Mushroom Fontina
Scrambled Eggs, Cremini Mushroom, Scallion

Provençal Breakfast
Two Farm Fresh Eggs, Crisp Hash Brown, Chicken Apple Sausage, Pancetta, Stuffed Kumato Tomato.

French Toast
Mixed Berries, Vermont Maple Syrup with Lavender, Vanilla Whipped Cream

Primavera Risotto
Asparagus, Fresh Peas, Pea Tendrils & Grana Padano.

Grilled Hanger Steak
Baby Kale, Arugula, Pine Nut, Romesco Sauce with Almond & Hazelnut

Riviera Salmon
Asparagus, Braised Fennel, Pea Purée, Basil Olive Oil.

DESSERT

Seasonal Sorbet
Green Apple & Orange Sorbets Paired with Olive Oil, Citrus & Micro-Basil.

Pot de Crème
Milk & White Chocolate Crème, Meringue Crisp, Hazelnut Praline.

*Eating raw or undercooked fish, shellfish, eggs, or meat increases the risk of foodborne illness. Although efforts will be made to accommodate food allergies, we cannot guarantee meeting your needs. If you have a food allergy, please speak to the manager, chef or your server.

BRUNCH ENHANCEMENTS

Upgrade Packages for Events

Chef's Selection

$15 per person

Duck Confit
Green Apple, Cornichon, Pearl Onion

Jamón Ibérico
Smoked Tomato Concasse

Truffle
Artichoke, Parmesan, Macerated Truffle Dressing

FOR THE TABLE

Cheese Board – $24 / Board
Gorgonzola Dolce, Caprifeuille, Langa Rocchetta, Robiola, Manchego
Serves 2–3 People

Charcuterie Board – $24 / Board
Bresaola, Coppa Ham, Crespone Sausage, Serrano Ham, Prosciutto, Salami
Serves 2–3 People

Bread & Viennoiseries
Choice of Multigrain Bread, Baguette, Bagel, Croissant, Chocolate Croissant
or an Assortment Served with Housemade Fig Jam, Olive Oil Honey
and Choice of Strawberry or Orange Jam
$10 per person

FAMILY STYLE SIDES

Serves 2 People

Skinny Fries 6

Truffle Fries 10
Parmesan

Granola with Fresh Fruits 14
Almonds, Served with Yogurt or Milk

Asparagus 9.5
Lemon Zest, Garlic & Shallot

Organic Mushrooms 9.5
Rosemary, Garlic Emulsion, Fresh Herbs

Sautéed Spinach 9.5
Fig, Garlic, Almond

TAKE AWAY TREAT

$6 per Person

Pair of Chocolate Chip Fig Cookies made with mission figs

BRUNCH BAR

$35 per person for 3 hours

Brunch Cocktails (Mimosa, Bellini or Americano) plus Soft Drinks & Juices

CHAMPAGNE TOAST
+$20 Per Guest
Add one glass of Veuve Clicquot Cuvée Reserve Champagne

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PRIX FIXE LUNCH $40

Crostini Tasting for $10 Supplement

Crostini

$10 Supplement

Chef's Choice.

Forest Mushroom
Truffle & Artichoke

Manchego
Fig & Marcona almond

Burrata
Tomato & Pesto

Goat Cheese
Caramelized Onion

Gorgonzola
Apple, Red Pepper Marmalade

Beef Tartar*
Spicy Mustard Aioli, Pickled Chilies, Micro-Herb Salad

Marinated Shrimp
Meyer Lemon & Micro-Cilantro

Smoked Salmon
Crème Fraîche

Prosciutto
Olive, Ricotta & Walnut

APPETIZER

Your guests can choose Soup or Salad

Carrot Ginger Soup
Turmeric, Orange, Olive Oil Crouton.

FIG & OLIVE Salad
Manchego, Gorgonzola Dolce, Fig, Apple, Tomato, Olive, Scallion, Walnut.

MAIN COURSE

Please Choose 3

Chicken Paillard Salad
Arugula, Brussels Sprout, Haricot Vert, Red Bell Pepper, Pickled Red Onion, Almond, Lemon.

Wild Mushroom Rigatoni
Porcini Truffle Mascarpone, Cremini Mushrooms, Forest Mushrooms, Chives.

Riviera Salmon
Asparagus, Braised Fennel, Pea Purée, Basil Olive Oil.

Grilled Hanger Steak
Baby Kale, Arugula, Pine Nut, Romesco Sauce with Almond & Hazelnut

DESSERT

Seasonal Sorbet
Green Apple & Orange Sorbets Paired with Olive Oil, Citrus & Micro-Basil.

Pot de Crème
Milk & White Chocolate Crème, Meringue Crisp, Hazelnut Praline.

PRIX FIXE LUNCH $62

Crostini

Chef's Choice. Served Family Style.

Forest Mushroom
Truffle & Artichoke

Manchego
Fig & Marcona almond

Burrata
Tomato & Pesto

Goat Cheese
Caramelized Onion

Gorgonzola
Apple, Red Pepper Marmalade

Beef Tartar*
Spicy Mustard Aioli, Pickled Chilies, Micro-Herb Salad

Marinated Shrimp
Meyer Lemon & Micro-Cilantro

Smoked Salmon
Crème Fraîche

Prosciutto
Olive, Ricotta & Walnut

APPETIZER

Mushroom Croquette
Truffle Aioli, Parmesan.

Prime Beef Carpaccio*
Truffle Oil, Grana Padano, Micro-Arugula & Cured Heirloom Cherry Tomato.

Hamachi Crudo*
Preserved Orange, Basil Olive Oil.

MAIN COURSE

Please Choose 3

Grass Fed Filet Mignon (8 oz)
Potato Purée, Haricot Vert Sauté, Olive Oil Emulsion.

Branzino a la Plancha
Haricot Vert, Yellow Wax Beans, Roasted Potato
Green Harissa Sauce

Organic Lemon Chicken
L'Orange Spice Rub, Purple Potato Purée, Grilled Citrus, Braised Cabbage & Raisin Sauté.

Truffle Risotto
Organic Wild Mushroom, Arancini, Parmesan Crisp, Macerated Truffle Dressing.

Paella del Mar
Saffron Rice, Scallop, Black Tiger Shrimp, Calamari, Clams.

DESSERT

Apple Tart
Thinly Sliced Granny Smith Apples, Crisp Puff Pastry, Cider Glaze, Apple Chip, Vanilla Ice Cream.

Chocolate Obsession
Truffle Ganache, Chocolate Obsession Cake, Raspberry & Chocolate Glaze.

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PRIX FIXE DINNER $75

Crostini

Chef's Choice.

Forest Mushroom
Truffle & Artichoke

Manchego
Fig & Marcona almond

Burrata
Tomato & Pesto

Goat Cheese
Caramelized Onion

Gorgonzola
Apple, Red Pepper Marmalade

Beef Tartar*
Spicy Mustard Aioli, Pickled Chilies, Micro-Herb Salad

Marinated Shrimp
Meyer Lemon & Micro-Cilantro

Smoked Salmon
Crème Fraîche

Prosciutto
Olive, Ricotta & Walnut

APPETIZER

Option One

Your guests can choose Soup or Salad

Carrot Ginger Soup
Turmeric, Orange, Olive Oil Crouton.

FIG & OLIVE Salad
Manchego, Gorgonzola Dolce, Fig, Apple, Tomato, Olive, Scallion, Walnut.

Quinoa Tabbouleh
Baby Kale, Dried Turkish Fig, Mint, Parsley, Pickled Onion, Preserved Lemon, Spicy Kumquat & Citrus Dressing.

Or

Option Two

Served Family Style to Share

Mushroom Croquette
Truffle Aioli, Parmesan.

Mosaic of Vegetables
Golden Beets & Baby Carrot Carpaccio, Ricotta, Lemon Thyme, Micro Cilantro, Pistachio, Picholine Dressing.

Roasted Cauliflower
Roasted Cauliflower topped with Pine Nuts & Garlic Emulsion.

MAIN COURSE

Please Choose 3

Riviera Salmon
Asparagus, Braised Fennel, Pea Purée, Basil Olive Oil.

Organic Lemon Chicken
L'Orange Spice Rub, Purple Potato Purée, Grilled Citrus, Braised Cabbage & Raisin Sauté.

Primavera Risotto
with grilled chicken add 9, salmon add 9, scallops add 11 or shrimp skewer add 9
Asparagus, Fresh Peas, Pea Tendrils & Grana Padano.

Wild Mushroom Rigatoni
Porcini Truffle Mascarpone, Cremini Mushrooms, Forest Mushrooms, Chives.

DESSERT

Seasonal Sorbet
Green Apple & Orange Sorbets Paired with Olive Oil, Citrus & Micro-Basil.

Pot de Crème
Milk & White Chocolate Crème, Meringue Crisp, Hazelnut Praline.

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PRIX FIXE DINNER $85

Crostini

Chef's Choice.

Forest Mushroom
Truffle & Artichoke

Manchego
Fig & Marcona almond

Burrata
Tomato & Pesto

Goat Cheese
Caramelized Onion

Gorgonzola
Apple, Red Pepper Marmalade

Beef Tartar*
Spicy Mustard Aioli, Pickled Chilies, Micro-Herb Salad

Marinated Shrimp
Meyer Lemon & Micro-Cilantro

Smoked Salmon
Crème Fraîche

Prosciutto
Olive, Ricotta & Walnut

APPETIZER

Option One

Your guests can choose Soup or Salad

Carrot Ginger Soup
Turmeric, Orange, Olive Oil Crouton.

FIG & OLIVE Salad
Manchego, Gorgonzola Dolce, Fig, Apple, Tomato, Olive, Scallion, Walnut.

Quinoa Tabbouleh
Baby Kale, Dried Turkish Fig, Mint, Parsley, Pickled Onion, Preserved Lemon, Spicy Kumquat & Citrus Dressing.

Or

Option Two

Served Family Style to Share

Mushroom Croquette
Truffle Aioli, Parmesan.

Hamachi Crudo*
Preserved Orange, Basil Olive Oil.

Prime Beef Carpaccio*
Truffle Oil, Grana Padano, Micro-Arugula & Cured Heirloom Cherry Tomato.

MAIN COURSE

Please Choose 3

Grass Fed Filet Mignon (8 oz)
Potato Purée, Haricot Vert Sauté, Olive Oil Emulsion.

Branzino a la Plancha
Haricot Vert, Yellow Wax Beans, Roasted Potato
Green Harissa Sauce

Organic Lemon Chicken
L'Orange Spice Rub, Purple Potato Purée, Grilled Citrus, Braised Cabbage & Raisin Sauté.

Wild Mushroom Rigatoni
Porcini Truffle Mascarpone, Cremini Mushrooms, Forest Mushrooms, Chives.

DESSERT

Please Choose 2

Seasonal Sorbet
Green Apple & Orange Sorbets Paired with Olive Oil, Citrus & Micro-Basil.

Apple Tart
Thinly Sliced Granny Smith Apples, Crisp Puff Pastry, Cider Glaze, Apple Chip, Vanilla Ice Cream.

Pot de Crème
Milk & White Chocolate Crème, Meringue Crisp, Hazelnut Praline.

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PRIX FIXE DINNER $99

Crostini

Chef's Choice.

Forest Mushroom
Truffle & Artichoke

Manchego
Fig & Marcona almond

Burrata
Tomato & Pesto

Goat Cheese
Caramelized Onion

Gorgonzola
Apple, Red Pepper Marmalade

Beef Tartar*
Spicy Mustard Aioli, Pickled Chilies, Micro-Herb Salad

Marinated Shrimp
Meyer Lemon & Micro-Cilantro

Smoked Salmon
Crème Fraîche

Prosciutto
Olive, Ricotta & Walnut

APPETIZER

Option One

Your guests can choose Soup or Salad

Carrot Ginger Soup
Turmeric, Orange, Olive Oil Crouton.

FIG & OLIVE Salad
Manchego, Gorgonzola Dolce, Fig, Apple, Tomato, Olive, Scallion, Walnut.

Or

Option Two

Served Family Style to Share | Please Choose 3

Burrata
Dandelion Greens, Pickled Pear Slice, Provençal Spiced Nuts, Smoked Chickpeas, Candied Kumquat, Tarragon Dressing.

Diver Scallops
Pan Seared Diver Scallops with Caramelized Leek Purée, Citrus Sherry Vinaigrette.

Hamachi Crudo*
Preserved Orange, Basil Olive Oil.

Prime Beef Carpaccio*
Truffle Oil, Grana Padano, Micro-Arugula & Cured Heirloom Cherry Tomato.

MAIN COURSE

Please choose 3

Grass Fed Filet Mignon (8 oz)
Potato Purée, Haricot Vert Sauté, Olive Oil Emulsion.

Marinated Lamb Chops
Rosemary Garlic Marinade, Eggplant Caponata, Roasted Cipollini Onions, Eggplant Licorice Purée.

Chilean Sea Bass
Roasted Sunchoke, Rapini, Romesco-Mascarpone Sauce with Almond & Hazelnut

Paella del Mar
Saffron Rice, Scallop, Black Tiger Shrimp, Calamari, Clams.

Lobster Ravioli
Brazilian Lobster Tail, Artichoke Barigoule, Basil Pesto, Fried Artichoke

Truffle Risotto
Organic Wild Mushroom, Arancini, Parmesan Crisp, Macerated Truffle Dressing.

DESSERT

Please choose 2

Dessert "Crostini"
Mixed Berries, Prosecco Syrup & Whipped Mascarpone

Brûléed Cheesecake
Amarena Cherry, Cookie Crumble & Cherry Syrup

Apple Tart
Thinly Sliced Granny Smith Apples, Crisp Puff Pastry, Cider Glaze, Apple Chip, Vanilla Ice Cream.

Pot de Crème
Milk & White Chocolate Crème, Meringue Crisp, Hazelnut Praline.

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CHEF SELECTION FAMILY STYLE $58

Crostini

Chef's Choice.

Forest Mushroom
Truffle & Artichoke

Manchego
Fig & Marcona almond

Burrata
Tomato & Pesto

Goat Cheese
Caramelized Onion

Gorgonzola
Apple, Red Pepper Marmalade

Beef Tartar*
Spicy Mustard Aioli, Pickled Chilies, Micro-Herb Salad

Marinated Shrimp
Meyer Lemon & Micro-Cilantro

Smoked Salmon
Crème Fraîche

Prosciutto
Olive, Ricotta & Walnut

MAIN COURSE

Served Family Style to Share | Please Choose 3

Primavera Risotto
Asparagus, Fresh Peas, Pea Tendrils & Grana Padano.

Wild Mushroom Rigatoni
Porcini Truffle Mascarpone, Cremini Mushrooms, Forest Mushrooms, Chives.

Riviera Salmon
Asparagus, Braised Fennel, Pea Purée, Basil Olive Oil.

Paella del Mar
Saffron Rice, Scallop, Black Tiger Shrimp, Calamari, Clams.

FIG & OLIVE Salad with Chicken
$10 Supplement
Manchego, Gorgonzola Dolce, Fig, Apple, Tomato, Olive, Scallion, Walnut.

DESSERT

Served Family Style to Share

Mini Dessert "Crostini"
Mixed Berries, Prosecco Syrup & Whipped Mascarpone

Mini Seasonal Sorbet
Green Apple & Orange Sorbets Paired with Olive Oil, Citrus & Micro-Basil.

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CHEF SELECTION FAMILY STYLE $91

Crostini

Chef's Choice.

Forest Mushroom
Truffle & Artichoke

Manchego
Fig & Marcona almond

Burrata
Tomato & Pesto

Goat Cheese
Caramelized Onion

Gorgonzola
Apple, Red Pepper Marmalade

Beef Tartar*
Spicy Mustard Aioli, Pickled Chilies, Micro-Herb Salad

Marinated Shrimp
Meyer Lemon & Micro-Cilantro

Smoked Salmon
Crème Fraîche

Prosciutto
Olive, Ricotta & Walnut

APPETIZER

Served Family Style to Share | Please Choose 3

FIG & OLIVE Salad
Manchego, Gorgonzola Dolce, Fig, Apple, Tomato, Olive, Scallion, Walnut.

Mushroom Croquette
Truffle Aioli, Parmesan.

Burrata
Dandelion Greens, Pickled Pear Slice, Provençal Spiced Nuts, Smoked Chickpeas, Candied Kumquat, Tarragon Dressing.

Diver Scallops
Pan Seared Diver Scallops with Caramelized Leek Purée, Citrus Sherry Vinaigrette.

Prime Beef Carpaccio*
Truffle Oil, Grana Padano, Micro-Arugula & Cured Heirloom Cherry Tomato.

Mosaic of Vegetables
Golden Beets & Baby Carrot Carpaccio, Ricotta, Lemon Thyme, Micro Cilantro, Pistachio, Picholine Dressing.

MAIN COURSE

Served Family Style to Share | Please Choose 3

Truffle Risotto
Organic Wild Mushroom, Arancini, Parmesan Crisp, Macerated Truffle Dressing.

Paella del Mar
Saffron Rice, Scallop, Black Tiger Shrimp, Calamari, Clams.

Organic Lemon Chicken
L'Orange Spice Rub, Purple Potato Purée, Grilled Citrus, Braised Cabbage & Raisin Sauté.

Riviera Salmon
Asparagus, Braised Fennel, Pea Purée, Basil Olive Oil.

Marinated Lamb Chops
Rosemary Garlic Marinade, Eggplant Caponata, Roasted Cipollini Onions, Eggplant Licorice Purée.

Chilean Sea Bass
add 10
Roasted Sunchoke, Rapini Tossed with Garlic, Romesco-Mascarpone Sauce with Almond & Hazelnut.

DESSERT

Served Family Style to Share | Please Choose 2

Mini Dessert "Crostini"
Mixed Berries, Prosecco Syrup & Whipped Mascarpone

Mini Apple Tart
Thinly Sliced Granny Smith Apples, Crisp Puff Pastry, Cider Glaze, Apple Chip, Vanilla Ice Cream.

Mini Pot de Crème
Milk & White Chocolate Crème, Meringue Crisp, Hazelnut Praline.

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FIVE COURSE HOLIDAY DINNER $160

FIRST COURSE

Served with Piscine upon arrival

Tray Passed Hors D'oeuvres
Lobster Samosa
Crab Cake
Gogonzola Stuffed Fig Wrapped in Proscuitto
Salmon Crudo* with Pomegranate

SECOND COURSE

Served with Domaine de Tonnellerie, Sancerre
Please Choose One

Carrot Ginger Soup
Turmeric, Orange, Olive Oil Crouton.

FIG & OLIVE Salad
Manchego, Gorgonzola Dolce, Fig, Apple, Tomato, Olive, Scallion, Walnut.

THIRD COURSE

Served with Smoke Tree, Chardonnay or Miraval, Rosé

Primavera Risotto
Asparagus, Fresh Peas, Pea Tendrils & Grana Padano.

FOURTH COURSE

Served with Cabernet Sauvignon, VINDICATED, Napa Valley
or Hartford Court Chardonnay, Russian River Valley
Please Choose One

Chilean Sea Bass
Roasted Sunchoke, Rapini Tossed with Garlic, Romesco-Mascarpone Sauce with Almond & Hazelnut.

Grass Fed Filet Mignon (8 oz)
Potato Purée, Haricot Vert Sauté, Olive Oil Emulsion.

Marinated Lamb Chops
Rosemary Garlic Marinade, Eggplant Caponata, Roasted Cipollini Onions, Eggplant Licorice Purée.

Balsamic Glazed Short Rib
Crispy Polenta, Frisée, Lardons of Smoked Bacon, Sherry Bacon Vinaigrette

FIFTH COURSE

Served with Lambrusco 'Dolce Fiore' Bertolani
(raspberry, rose petals, tannins)

Chocolate Obsession
Whipped Truffle Ganache, Chocolate Obsession Cake, Raspberry & Chocolate Glaze.

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ENHANCEMENTS
Upgrade Packages for Events

Chef's Selection

$15 per person

Duck Confit
Green Apple, Cornichon, Pearl Onion

Jamón Ibérico
Smoked Tomato Concasse

Truffle
Artichoke, Parmesan, Macerated Truffle Dressing

CHEESE & CHARCUTERIE

Jamón Ibérico – $28 / Board

Cheese Board – $24 / Board
Served with Fig Jam, F&O Tapenade, Marcona Almond & Toast

Nettle Meadow Three Sisters
Mix of milk from cow, goat & sheep from New York state

Drunken Goat
Goat milk from Spain aged in red wine

Bayley Hazen Blue*
A sharp blue cheese made with raw cow milk from Vermont

Brie Sheep D'Affinois Brebis
Creamy, soft cheese made from sheep's milk from France

Fresh Ricotta
Drizzled with honey and pierre poivre

Charcuterie Board – $24 / Board
Served with Cornichons, Pickled Carrot, Pickled Red Onion
Whole Grain Mustard & Toast

Saucisson Sec
15 Month Aged Serrano Ham
Toscano Fennel Salame
Duck Rillette

TRUFFLE SHAVINGS
Plated Dinner Only

$19 per person (available seasonally)

RESERVE WINE & SPIRITS

Please inquire about our selection of wines and spirits from our Reserve List.

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FIG & OLIVE OPEN BAR PACKAGES

STANDARD WINE & BEER PACKAGE

SPARKLING WINE:
Loxarel, Cava, Spain

WHITE WINE:
Sauv. Blanc/Semillon/Muscadelle – Tetre de Launay
Chardonnay – Tormaresca, Italy

RED WINE:
Pinot Noir – Ambo, Italy
Tempranillo – Valserrano, Crianza, Spain

ROSÉ WINE:
Grenache/Zinfandel/Carignan – Smoke Tree, California.

BEER:
Stella Artois
Heineken Light
Peroni
Negra Modelo

SOFT DRINKS, JUICES, COFFEE AND TEA

PRICING PER GUEST
$35 / 2 hours
$45 / 3 hours
$55 / 4 hours

INTERNATIONAL PREMIUM WINE & BEER PACKAGE

SPARKLING WINE:
Loxarel, Cava, Spain

WHITE WINE:
Pinot Grigio – Abbazia di Novacella, Italy
Chardonnay – Joseph Drouhin, St. Veran, France

RED WINE:
Garnacha/Carinena/Cabernet – Bluegray, Priorat
Cabernet Sauvignon – Vindicated, California

ROSÉ WINE:
Grenache/Zinfandel/Carignan – Smoke Tree, California.

BEER:
Stella Artois
Heineken Light
Peroni
Negra Modelo

SOFT DRINKS, JUICES, COFFEE AND TEA

PRICING PER GUEST
$60 / 2 hours
$70 / 3 hours
$80 / 4 hours

Country themed premium packages also available:

FRANCE, SPAIN, ITALY AND CALIFORNIA

Prices above are subject to change and do not include sales tax, suggested gratuity, or planning fee.

FIG & OLIVE OPEN BAR PACKAGES

PREMIUM SPIRITS OPEN BAR

SPIRITS

Grey Goose
Bombay Sapphire
Patron Silver
Jack Daniels
Johnnie Walker Black
Bacardi

CLASSIC COCKTAILS

FIG & OLIVE SPECIALTY COCKTAILS:

EL MATADOR
Spicy and bold with an herbaceous finish
Mezcal, Basil, Mint, Cilantro, Jalapeño & Lime Juice

ROSSELLINI
Tart and sweet with a perfect balance
Passion Fruit Vodka, Blood Orange Juice, Lime Juice

CHAMPS DE FRAISES
Classic & elegant champagne cocktail with bursts of strawberry flavor
Sparkling Wine with Strawberry Confiture, Elderflower Liqueur,
Citrus Bitters & Earl Grey Tea

CUCUMBER COSMO
Refreshing and smooth with a floral finish
Organic Cucumber Vodka, Elderflower Liqueur,
Cucumber Purée, Lime Juice

THE SOULFLOWER
A cocktail nostalgic to the gardens in Provence, France
Gin, Rosemary, Honey, Lemon Juice, Aquafaba Foam & Lavender Bitters

ALSO INCLUDES ALL ITEMS LISTED FOR
WINE & BEER PACKAGE

PRICING PER GUEST WITH STANDARD WINE & BEER PACKAGE	**PRICING PER GUEST WITH PREMIUM WINE & BEER PACKAGE**
$50 / 2 hours	$70 / 2 hours
$65 / 3 hours	$85 / 3 hours
$75 / 4 hours	$95 / 4 hours

Prices above are subject to change and do not include sales tax, suggested gratuity, or planning fee.

BEVERAGE PACKAGE ADD ONS

CHAMPAGNE TOAST

Add one glass of Veuve Clicquot Cuvée Reserve Champagne

+$20 PER GUEST

CHAMPAGNE ADD ON

Veuve Clicquot, Cuvée Reserve

Add to any wine package

PRICING PER GUEST
+$30 / 2 hours
+$40 / 3 hours
+$45 / 4 hours

ROSÉ ADD ON

Cinsault/Grenache – Coeur de Rosé, Reserve,
Provence, France

Add to any wine package

PRICING PER GUEST
+$8 / 2 hours
+$10 / 3 hours
+$15 / 4 hours

BOTTLED WATER ADD ON

Evian Still Water & Badoit Sparkling Water

Add to any wine package

+$5 PER GUEST

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PRIVATE BUY-OUT MENUS

FIG & OLIVE PRIVATE BUY-OUT & COCKTAIL RECEPTION

TRAY-PASSED HORS D'OEUVRES

POULTRY & MEAT

PRIME BEEF CARPACCIO*
Truffle Oil, Grana Padano, Micro Arugula & Cured Heirloom Cherry Tomato

BEEF TENDERLOIN SKEWER
with Chimichurri Sauce

MARINATED LAMB CHOP
with Harissa Aioli & Charmoula

***BEEF MEATBALLS**
Braised in Tomato Sauce

BEEF SLIDERS
with Pickled Onions, Thyme, Gorgonzola Tomato, Shallot Mayonnaise

BEEF SHORT RIB SLIDERS
Fontina Cheese, Horseradish Cream, Green Apple & Caramelized Onions Served on Brioche.

BEEF TARTAR CROSTINI*
Spicy Mustard Aioli, Pickled Chilies, Micro-Herb Salad

PROSCIUTTO CROSTINI
Olive, Ricotta & Walnut

CHICKEN SAMOSA
Cilantro Mayonnaise, Chili Pepper Filament

CHICKEN SKEWER
with Cherry Tomato & Shallot

CHICKEN CROQUETTE
with Pine Nut

SEAFOOD & FISH

SALMON CRUDO*
Pomegranate, Grapefruit Segment Pink Peppercorn, Citrus Dressing

DIVER SCALLOPS
Pan Seared Diver Scallops with Caramelized Leek Purée, Citrus Sherry Vinaigrette.

***LOBSTER SAMOSA**
with Mango Chutney

SHRIMP SKEWER
with Cherry Tomato & Shallot

HAMACHI CRUDO*
Preserved Orange, Basil Olive Oil

SMOKED SALMON CROSTINI
Crème Fraîche

MARINATED SHRIMP CROSTINI
Meyer Lemon, Micro-Cilantro

***SMOKED SALMON ROLL**
with Cream Cheese, Lemon Zest, Chive & Dill

TUNA TARTAR*
on Crispy Wonton Chip

CAVIAR & CRÈME FRAÎCHE TARTLET

LOBSTER SLIDERS

POTATO BLINI
with Smoked Fish, Sour Cream & Chive

HAMACHI SLIDER
with Chipotle Mayo

* Items only available for parties of 50 or more

*Eating raw or undercooked fish, shellfish, eggs, or meat increases the risk of foodborne illness. Although efforts will be made to accommodate food allergies, we cannot guarantee meeting your needs. If you have a food allergy, please speak to the manager, chef or your server.

FIG & OLIVE PRIVATE BUY-OUT & COCKTAIL RECEPTION

TRAY-PASSED HORS D'OEUVRES

VEGETARIAN

TOMATO BISQUE SOUP
with Mini Grilled Cheese

MUSHROOM CROQUETTE
Truffle Aioli, Parmesan

FIG GORGONZOLA TARTLET
Walnut, Arugula, Tomato on Thin Puff Pastry

TRUFFLE RISOTTO
Organic Wild Mushroom, Parmesan Crisp
Macerated Truffle Dressing

MINI TOMATO TART
Herbes de Provence & Niçoise Olives

***F&O TRUFFLE MAC & CHEESE**
Macaroni, Gruyere & Parmesan
Nutmeg, Truffle Olive Oil

TRUFFLE ARANCINI
Served with Truffle Aioli & Grated Ricotta Salata

BURRATA CROSTINI
Tomato & Pesto

MANCHEGO CROSTINI
Fig, Marcona Almond

GOAT CHEESE CROSTINI
Caramelized Onion

SKINNY FRIES
Served with Truffle Olive Oil

POLENTA FRIES

PURPLE POTATO CHIP
with Burrata, Caviar & Chive

TRUFFLE CROSTINI
Warm Goat Cheese, Honey, Chive

DEVILED EGGS
Smoked Paprika

PRICE PER PERSON

per person, per hour

Choice of 6 / $24 for One Hour, $48 for Two Hours
Choice of 8 / $28 for One Hour, $52 for Two Hours
Choice of 10 / $32 for One Hour, $60 for Two Hours

* Items only available for parties of 50 or more

FIG & OLIVE PRIVATE EVENTS
COCKTAIL RECEPTION ENHANCERS STATION

OPTION ONE
$18 PER PERSON

MEDITERRANEAN MEZZE STATION

Olive Tapenade
Hummus
Grilled Summer Squashes
Glazed Eggplant
Roasted Cauliflower
Roasted Pequillo Peppers
Focaccia Bread
Feta Cheese
Marcona Almonds

or

CHARCUTERIE & CHEESE STATION

Charcuterie

SERVED WITH CORNICHONS, PICKLED CARROT, PICKLED RED ONION
WHOLE GRAIN MUSTARD & TOAST

Saucisson Sec
15 Month Aged Serrano Ham
Toscano Fennel Salame
Duck Rillette

$3 UP-CHARGE FOR IBÉRICO HAM AS AN OPTION

Cheese Board

SERVED WITH FIG JAM, F&O TAPENADE, MARCONA ALMOND & TOAST

Nettle Meadow Three Sisters
Mix of milk from cow, goat & sheep from New York state

Drunken Goat
Goat milk from Spain aged in red wine

Bayley Hazen Blue*
A sharp blue cheese made with raw cow milk from Vermont

Brie Sheep D'Affinois Brebis
Creamy, soft cheese made from sheep's milk from France

Fresh Ricotta
Drizzled with honey and pierre poivre

OPTION TWO
$29 PER PERSON

RAW BAR & SEAFOOD STATION

Local Oysters
Jumbo Shrimp
Brazilian Lobster Tail
Sherry Mignonette
Tarragon Aioli
F&O Cocktail Sauce

OPTION THREE
$13 PER PERSON

CROSTINI STATION

Forest Mushroom
Manchego
Burrata
Goat Cheese
Gorgonzola
Marinated Shrimp
Smoked Salmon
Beef Tartar*
Prosciutto

OPTION FOUR
$10 PER PERSON

DESSERT STATION

Dessert "Crostini"
Pot de Crème
Crunchy Praline
Miniature Apple Tart
Chocolate Obsession

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FIG & OLIVE BUY-OUT MENUS FOR PRIVATE EVENTS

CHOICE A

WHOLE BAKED RIVIERA SALMON FILET
Marinated Salmon, Sautéed Seasonal Vegetables
with Herbs & Lemon Juice

LEG OF LAMB CARVING STATION
Marinated with Herbes De Provence, Goat Cheese, Chive Gnocchi
Roasted Honey Thyme Eggplant

FILET MIGNON CARVING STATION
Fig Chutney with Aged Raspberry Balsamic Vinegar, Haricot Vert
Sautéed Cremini Mushroom with Thyme, Shallot & Roasted Fingerling Potato

CHOICE B

PAELLA DEL MAR
Saffron Rice, Scallop, Black Tiger Shrimp, Calamari, Clams.

WILD MUSHROOM RIGATONI
Porcini Truffle Mascarpone, Cremini Mushrooms, Forest Mushrooms, Chives

TRUFFLE RISOTTO
Organic Wild Mushroom, Arancini, Parmesan Crisp,
Macerated Truffle Dressing

PRIMAVERA RISOTTO
Asparagus, Fresh Peas, Pea Tendrils & Grana Padano.

BRANZINO A LA PLANCHA
Haricot Vert, Yellow Wax Beans, Roasted Potato, Green Harissa Sauce

BALSMIC GLAZED SHORT RIB
Crispy Polenta, Frisée Salad, Lardons of Smoked Bacon, Sherry Bacon
Vinaigrette

ORGANIC LEMON CHICKEN
L'Orange Spice Rub, Purple Potato Purée, Grilled Citrus, Braised Cabbage &
Raisin Sauté

FIG & OLIVE TRUFFLE MAC AND CHEESE
Macaroni, Gruyere & Parmesan, Nutmeg
Truffle Olive Oil

FIG & OLIVE BUY-OUT MENUS FOR PRIVATE EVENTS

Continued

SALAD STATION

Please choose 2:

FIG & OLIVE SALAD
Manchego, Gorgonzola Dolce, Fig, Apple, Tomato, Olive, Scallion, Walnut

QUINOA TABBOULEH
Baby Kale, Manchego Cheese, Marcona Almonds, Pickled Onion, Dried Cranberries, Oranges, Lemon Dijon Dressing

CAESAR SALAD
Romaine Hearts, Croutons, Parmesan, Anchovy, Caesar Dressing

BURRATA
Butternut Squash, Kabocha Squash with Honey & Za'atar, Roasted Delicata Squash, l'Orange Vinaigrette, Fresh Chives

DESSERT STATION

Dessert "Crostini"
Chocolate Obsession
Pot de Crème
Crunchy Praline
Mini Apple Tarts

MAIN COURSE STATIONS PRICING

2 hours, choice of 3 stations minimum

2 Choice A plus 1 Choice B = $90
1 Choice A plus 2 Choice B = $80
3 Choice B = $75

Additional Station A = $25
Additional Station B = $20

All prices per person

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FIG & OLIVE BRUNCH BUFFET STATIONS

Selection of three choices from Stations 1 thru 4

STATION ONE

$18 PER PERSON

GRANOLA WITH FRESH FRUIT
Housemade Granola, Fresh Fruit, Mint, Yogurt
or Choice Of Milk

FRENCH TOAST
Mixed Berries, Vermont Maple Syrup with Lavender,
Vanilla Whipped Cream

STATION TWO

$18 PER PERSON FOR ONE CHOICE
$22 PER PERSON FOR TWO CHOICES

SCRAMBLED EGGS

FRENCH
Olive Oil Infused Goat Cheese, Herbes de Provence
Asparagus, Scallion, Tarragon, Chive

ITALIAN
Gorgonzola Dolce Cheese, Mushroom
Tuscan Ham, Scallion, Sun-Dried Tomato

SIDES
Seasoned Mediterranean Potatoes with a Choice Of:

Apple Chicken Sausage
or
Italian Chorizo Sausage
or
Pancetta
or
Smoked Salmon

STATION THREE

$18 PER PERSON

PAELLA DEL MAR
Saffron Rice, Scallop, Black Tiger Shrimp, Calamari, Clams.

and

FIG & OLIVE SALAD
Manchego, Gorgonzola Dolce, Fig, Apple, Tomato, Olive,
Scallion, Walnut

STATION FOUR

$20 PER PERSON

CARVING STATION
Choose one

ROASTED LEG OF LAMB*
PARMA COTTO ROSEMARY HAM
FILET MIGNON*
SKIRT STEAK
*5 UPGRADE PRICE

CHOICE OF ONE SIDE:
Roasted Potato
Grilled Asparagus with Lemon Zest
Sautéed Spinach, Fig, Garlic & Marcona Almond
Olive Oil Chive Mashed Potato
Truffle Skinny Fries

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FIG & OLIVE BRUNCH BUFFET

BRUNCH ENHANCER OPTIONS

JUICE BAR
$10 PER PERSON
Orange, Pineapple, Grapefruit, Cranberry & Apple Juice

BRUNCH BAR
$50 PER PERSON FOR 4 HOURS
Brunch Cocktails (Mimosa, Bellini, Sangria or Americano)
Soft Drinks, Juices

OPTION ONE
$10 PER PERSON

BREAD & VIENNOISERIES
Choice of Multigrain Bread, Baguette, Bagel, Croissant, Chocolate Croissant or an Assortment Served with Housemade Fig Jam, Olive Oil Honey and Choice of Strawberry or Orange Jam

OPTION TWO
$18 PER PERSON

CHARCUTERIE
Bresaola, Coppa Ham, Crespone Sausage, Serrano Ham
Prosciutto, Salami
*$3 UPCHARGE FOR IBÉRICO AS AN OPTION

IMPORTED CHEESES
Gorgonzola Dolce, Caprifeuille, Langa Rocchetta, Robiola, Manchego

ASSORTED OLIVES

FRESH BREADS

OPTION THREE
$10 PER PERSON

DESSERT
Dessert "Crostini"
Pot de Crème
Crunchy Praline
Miniature Apple Tart
Chocolate Obsession

CONTACT US

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