FIG & OLIVE

EVENTS
HOUSTON

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 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 Croquette Tasting and the Seasonal Burrata alongside an assortment of Crostinis, Crudos, and imported charcuterie.

Main dishes include the Riviera Shrimp and Salmon Salad, Provence Roasted Chicken, Paella Noir, Sea Bass, and the FIG & OLIVE New Zealand Rack of Lamb. Desserts include the Pot de Crème and the Caramelized Apple Tart.

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 $42

Saturday or Sunday

Signature Crostini

Chef's Choice
Served on a Choice of Zucchini or Focaccia

Forest Mushroom Truffle & Artichoke
Manchego Fig, Marcona Almond
Burrata Tomato & Pesto
Goat Cheese Caramelized Onion
Marinated Shrimp Meyer Lemon & Micro-Cilantro
Smoked Salmon Crème Fraîche & Caviar
Marinated Tenderloin Citrus, Herbs & Olive Oil
Prosciutto Olive, Ricotta & Walnut

Chef's Selection

add 5 each

Foie Gras | Fig Jam, Orange Zest
Truffle | Artichoke, Parmesan, Macerated Truffle Dressing
Jamón Ibérico | Smoked Tomato Concasse

APPETIZER

Option One

Your guests can choose Soup or Salad

Heirloom Tomato Gazpacho
Grilled Shishito Peppers, Pickled Watermelon Rind, European Cucumbers and a little spice

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

Or

Option Two

Served Family Style to Share | Please Choose 3

Croquette Tasting
Trio of Prosciutto di Parma, Mushroom & Artichoke Croquettes with Truffle, Basil, and Pimenton Aioli.

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

Hamachi Crudo*
Preserved Orange, Basil Olive Oil.

Roasted Cauliflower
Tri-colored Cauliflower topped with Pine Nuts & Garlic Emulsion.

MAIN COURSE

Please Choose 3

French Omelet
Asparagus, Goat Cheese, Mediterranean Fries, Mixed Greens.

Truffle Mushroom Fontina
Scrambled Eggs, Cremini Mushroom, Scallion

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

F&O Burger
tomato, pickled onion, choice of cheese, brioche bun chef's sauce

F&O Chicken Club
tomato, romaine, fontina, prosciutto, toasted, focaccia tarragon aioli

Riviera Salmon
Citrus Glazed Scottish Salmon, Cauliflower Couscous with Raisin & Fresh Mint, Fennel, Parsley Salad, Marcona Almond Dust & Preserved Lemon Purée.

DESSERT

Olive Oil Cake
Soaked in Moroccan Syrup, Blood Orange Olive Citrus Mascarpone & Dehydrated Orange

Pot de Crème
Milk & White Chocolate, 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.

PRIX FIXE BRUNCH $50

Saturday or Sunday

Signature Crostini

Chef's Choice
Served on a Choice of Zucchini or Focaccia

Forest Mushroom Truffle & Artichoke
Manchego Fig, Marcona Almond
Burrata Tomato & Pesto
Goat Cheese Caramelized Onion
Marinated Shrimp Meyer Lemon & Micro-Cilantro
Smoked Salmon Crème Fraîche & Caviar
Marinated Tenderloin Citrus, Herbs & Olive Oil
Prosciutto Olive, Ricotta & Walnut

Chef's Selection

add 5 each

Foie Gras | Fig Jam, Orange Zest
Truffle | Artichoke, Parmesan, Macerated Truffle Dressing
Jamón Ibérico | Smoked Tomato Concasse

APPETIZER

Option One

Your guests can choose Soup or Salad

Heirloom Tomato Gazpacho
Grilled Shishito Peppers, Pickled Watermelon Rind, European Cucumbers and a little spice

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

Or

Option Two

Served Family Style to Share | Please Choose 3

Croquette Tasting
Trio of Prosciutto di Parma, Mushroom & Artichoke Croquettes with Truffle, Basil, and Pimenton Aioli.

Beef Carpaccio*
Grass-fed Beef with Spiced Tomato Compote, Parmesan, 18 Year Balsamic, Arbequina Oil.

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

Hamachi Crudo*
Preserved Orange, Basil Olive Oil.

MAIN COURSE

Please Choose 3

French Omelet
Asparagus, Goat Cheese, Mediterranean Fries, Mixed Greens.

Truffle Mushroom Fontina
Scrambled Eggs, Cremini Mushroom, Scallion

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

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

Fettuccine Shrimp Mascarpone
grilled shrimp, San Marzano tomato, cherry tomato, scallion micro-basil, harissa, mascarpone infused with rosemary

Riviera Salmon
Citrus Glazed Scottish Salmon, Cauliflower Couscous with Raisin & Fresh Mint, Fennel, Parsley Salad, Marcona Almond Dust & Preserved Lemon Purée.

DESSERT

Olive Oil Cake
Soaked in Moroccan Syrup, Blood Orange Olive Citrus Mascarpone & Dehydrated Orange

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

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BRUNCH ENHANCEMENTS

Upgrade Packages for Events

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 house-made 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

Brussels Sprouts 9
hazelnut, grapes, balsamic vinegar

Organic Mushrooms 9
rosemary, garlic emulsion, fresh herbs

Sautéed Spinach 9
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

Please choose between Crostini or Appetizer as the first course

Signature Crostini

Chef's Choice
Served on a Choice of Zucchini or Focaccia

Forest Mushroom Truffle & Artichoke
Manchego Fig, Marcona Almond
Burrata Tomato & Pesto
Goat Cheese Caramelized Onion
Marinated Shrimp Meyer Lemon & Micro-Cilantro
Smoked Salmon Crème Fraîche & Caviar
Marinated Tenderloin Citrus, Herbs & Olive Oil
Prosciutto Olive, Ricotta & Walnut

Chef's Selection

add 5 each

Foie Gras | Fig Jam, Orange Zest
Truffle | Artichoke, Parmesan, Macerated Truffle Dressing
Jamón Ibérico | Smoked Tomato Concasse

Or

APPETIZER

Please Choose 1

Heirloom Tomato Gazpacho
Grilled Shishito Peppers, Pickled Watermelon Rind, European Cucumbers and a little spice

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

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

MAIN COURSE

Please Choose 3

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

Fettuccine Shrimp Mascarpone
grilled shrimp, San Marzano tomato, cherry tomato, scallion micro-basil, harissa, mascarpone infused with rosemary

Riviera Salmon
Citrus Glazed Scottish Salmon, Cauliflower Couscous with Raisin & Fresh Mint, Fennel, Parsley Salad, Marcona Almond Dust & Preserved Lemon Purée.

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

DESSERT

Olive Oil Cake
Soaked in Moroccan Syrup, Blood Orange Olive Citrus Mascarpone & Dehydrated Orange

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

PRIX FIXE LUNCH $58

Signature Crostini

Chef's Choice
Served on a Choice of Zucchini or Focaccia

Forest Mushroom Truffle & Artichoke
Manchego Fig, Marcona Almond
Burrata Tomato & Pesto
Goat Cheese Caramelized Onion
Marinated Shrimp Meyer Lemon & Micro-Cilantro
Smoked Salmon Crème Fraîche & Caviar
Marinated Tenderloin Citrus, Herbs & Olive Oil
Prosciutto Olive, Ricotta & Walnut

Chef's Selection

add 5 each

Foie Gras | Fig Jam, Orange Zest
Truffle | Artichoke, Parmesan, Macerated Truffle Dressing
Jamón Ibérico | Smoked Tomato Concasse

APPETIZER

Option One

Your guests can choose Soup or Salad

Heirloom Tomato Gazpacho
Grilled Shishito Peppers, Pickled Watermelon Rind, European Cucumbers and a little spice

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

Or

Option Two

Served Family Style to Share | Please Choose 3

Croquette Tasting
Trio of Prosciutto di Parma, Mushroom & Artichoke Croquettes with Truffle, Basil, and Pimenton Aioli.

Beef Carpaccio*
Grass-fed Beef with Spiced Tomato Compote, Parmesan, 18 Year Balsamic, Arbequina Oil.

Hamachi Crudo*
Preserved Orange, Basil Olive Oil.

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

MAIN COURSE

Please Choose 3

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

Fettuccine Shrimp Mascarpone
grilled shrimp, San Marzano tomato, cherry tomato, scallion micro-basil, harissa, mascarpone infused with rosemary

Moroccan Free Range Chicken
Tajine Spiced Half Roasted Amish Chicken, Savory Broth, Baby Vegetables, Marcona Almond, Harissa, Couscous.

Paella Noir
Squid Ink Rice, Diver Scallop, Jumbo Shrimp, Clams, Spanish Chorizo, Artichoke & Fennel Salad, Saffron Aioli.

Grass Fed Filet Mignon (6oz)
haricot vert, olive oil mashed potato, olive oil béarnaise

DESSERT

Apple Tart
Granny Smith Apple Tart, Puff Pastry, Cider Glaze, Apple Chip

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

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PRIX FIXE DINNER $72

Signature Crostini

Chef's Choice
Served on a Choice of Zucchini or Focaccia

Forest Mushroom Truffle & Artichoke
Manchego Fig, Marcona Almond
Burrata Tomato & Pesto
Goat Cheese Caramelized Onion
Marinated Shrimp Meyer Lemon & Micro-Cilantro
Smoked Salmon Crème Fraîche & Caviar
Marinated Tenderloin Citrus, Herbs & Olive Oil
Prosciutto Olive, Ricotta & Walnut

Chef's Selection

add 5 each

Foie Gras | Fig Jam, Orange Zest
Truffle | Artichoke, Parmesan, Macerated Truffle Dressing
Jamón Ibérico | Smoked Tomato Concasse

APPETIZER

Option One

Your guests can choose Soup or Salad

Heirloom Tomato Gazpacho
Grilled Shishito Peppers, Pickled Watermelon Rind, European Cucumbers and a little spice

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

Or

Option Two

Served Family Style to Share

Croquette Tasting
Trio of Prosciutto di Parma, Mushroom & Artichoke Croquettes with Truffle, Basil, and Pimenton Aioli.

Beef Carpaccio*
Grass-fed Beef with Spiced Tomato Compote, Parmesan, 18 Year Balsamic, Arbequina Oil.

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

Roasted Cauliflower
Tri-colored Cauliflower topped with Pine Nuts & Garlic Emulsion.

MAIN COURSE

Please Choose 3

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

Fettuccine Shrimp Mascarpone
grilled shrimp, San Marzano tomato, cherry tomato, scallion micro-basil, harissa, mascarpone infused with rosemary

Riviera Salmon
Citrus Glazed Scottish Salmon, Cauliflower Couscous with Raisin & Fresh Mint, Fennel, Parsley Salad, Marcona Almond Dust & Preserved Lemon Purée.

Moroccan Free Range Chicken
Tajine Spiced Half Roasted Amish Chicken, Savory Broth, Baby Vegetables, Marcona Almond, Harissa, Couscous.

DESSERT

Olive Oil Cake
Soaked in Moroccan Syrup, Blood Orange Olive Citrus Mascarpone & Dehydrated Orange

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

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PRIX FIXE DINNER $80

Signature Crostini

Chef's Choice
Served on a Choice of Zucchini or Focaccia

Forest Mushroom Truffle & Artichoke
Manchego Fig, Marcona Almond
Burrata Tomato & Pesto
Goat Cheese Caramelized Onion
Marinated Shrimp Meyer Lemon & Micro-Cilantro
Smoked Salmon Crème Fraîche & Caviar
Marinated Tenderloin Citrus, Herbs & Olive Oil
Prosciutto Olive, Ricotta & Walnut

Chef's Selection

add 5 each

Foie Gras | Fig Jam, Orange Zest
Truffle | Artichoke, Parmesan, Macerated Truffle Dressing
Jamón Ibérico | Smoked Tomato Concasse

APPETIZER

Option One

Your guests can choose Soup or Salad

Heirloom Tomato Gazpacho
Grilled Shishito Peppers, Pickled Watermelon Rind, European Cucumbers and a little spice

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

Or

Option Two

Served Family Style to Share

Croquette Tasting
Trio of Prosciutto di Parma, Mushroom & Artichoke Croquettes with Truffle, Basil, and Pimenton Aioli.

Beef Carpaccio*
Grass-fed Beef with Spiced Tomato Compote, Parmesan, 18 Year Balsamic, Arbequina Oil.

Hamachi Crudo*
Preserved Orange, Basil Olive Oil.

Burrata & Heirloom Tomato
Watermelon, Gala Apple Dressing, F&O Tapenade.

MAIN COURSE

Please Choose 3

Fettuccine Shrimp Mascarpone
grilled shrimp, San Marzano tomato, cherry tomato, scallion micro-basil, harissa, mascarpone infused with rosemary

Moroccan Free Range Chicken
Tajine Spiced Half Roasted Amish Chicken, Savory Broth, Baby Vegetables, Marcona Almond, Harissa, Couscous.

Roasted Sweet Corn Risotto
Grilled Fresh Corn, Spiced Popcorn, Fava Beans, Pea Shoots.

Balsamic Glazed Short Rib
crispy polenta, frisée, lardons of smoked bacon sherry bacon vinaigrette

Grass Fed Filet Mignon (8oz)
Potato Purée, Asparagus Gratin, Olive Oil Emulsion.

DESSERT

Please Choose 2

Apple Tart
Granny Smith Apple Tart, Puff Pastry, Cider Glaze, Apple Chip

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

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PRIX FIXE DINNER $95

Signature Crostini

Chef's Choice
Served on a Choice of Zucchini or Focaccia

Forest Mushroom Truffle & Artichoke
Manchego Fig, Marcona Almond
Burrata Tomato & Pesto
Goat Cheese Caramelized Onion
Marinated Shrimp Meyer Lemon & Micro-Cilantro
Smoked Salmon Crème Fraîche & Caviar
Marinated Tenderloin Citrus, Herbs & Olive Oil
Prosciutto Olive, Ricotta & Walnut

Chef's Selection

add 5 each

Foie Gras | Fig Jam, Orange Zest
Truffle | Artichoke, Parmesan, Macerated Truffle Dressing
Jamón Ibérico | Smoked Tomato Concasse

APPETIZER

Option One

Your guests can choose Soup or Salad

Heirloom Tomato Gazpacho
Grilled Shishito Peppers, Pickled Watermelon Rind, European Cucumbers and a little spice

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

Or

Option Two

Served Family Style to Share | Please Choose 3

Diver Scallops
Pan Seared Diver Scallops with Caramelized Leek Purée, Citronella Sherry Vinegar Dressing.

Hamachi Crudo*
Preserved Orange, Basil Olive Oil.

Beef Carpaccio*
Grass-fed Beef with Spiced Tomato Compote, Parmesan, 18 Year Balsamic, Arbequina Oil.

Burrata & Heirloom Tomato
Watermelon, Gala Apple Dressing, F&O Tapenade.

MAIN COURSE

Please choose 3

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

Paella Noir
Squid Ink Rice, Diver Scallop, Jumbo Shrimp, Clams, Spanish Chorizo, Artichoke & Fennel Salad, Saffron Aioli.

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

Grass Fed Filet Mignon (8oz)
Potato Purée, Asparagus Gratin, Olive Oil Emulsion.

Balsamic Glazed Short Rib
crispy polenta, frisée, lardons of smoked bacon
sherry bacon vinaigrette

DESSERT

Please choose 2

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

Olive Oil Cake
Soaked in Moroccan Syrup, Blood Orange Olive
Citrus Mascarpone & Dehydrated Orange

Apple Tart
Granny Smith Apple Tart, Puff Pastry, Cider Glaze, Apple Chip

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

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CHEF SELECTION FAMILY STYLE $55

Signature Crostini

Chef's Choice
Served on a Choice of Zucchini or Focaccia

Forest Mushroom Truffle & Artichoke
Manchego Fig, Marcona Almond
Burrata Tomato & Pesto
Goat Cheese Caramelized Onion
Marinated Shrimp Meyer Lemon & Micro-Cilantro
Smoked Salmon Crème Fraîche & Caviar
Marinated Tenderloin Citrus, Herbs & Olive Oil
Prosciutto Olive, Ricotta & Walnut

Chef's Selection

add 5 each

Foie Gras | Fig Jam, Orange Zest
Truffle | Artichoke, Parmesan, Macerated Truffle Dressing
Jamón Ibérico | Smoked Tomato Concasse

MAIN COURSE

Served Family Style to Share | Please Choose 4

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

Fettuccine Shrimp Mascarpone
grilled shrimp, San Marzano tomato, cherry tomato, scallion micro-basil, harissa, mascarpone infused with rosemary

Riviera Salmon
Citrus Glazed Scottish Salmon, Cauliflower Couscous with Raisin & Fresh Mint, Fennel, Parsley Salad, Marcona Almond Dust & Preserved Lemon Purée.

Paella Noir
Squid Ink Rice, Diver Scallop, Jumbo Shrimp, Clams, Spanish Chorizo, Artichoke & Fennel Salad, Saffron Aioli.

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

DESSERT

Served Family Style to Share

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

Olive Oil Cake
Soaked in Moroccan Syrup, Blood Orange Olive Citrus Mascarpone & Dehydrated Orange

CHEF SELECTION FAMILY STYLE $86

Crostini

Chef's Choice
Served on a Choice of Zucchini or Focaccia

Forest Mushroom Truffle & Artichoke
Manchego Fig, Marcona Almond
Burrata Tomato & Pesto
Goat Cheese Caramelized Onion
Marinated Shrimp Meyer Lemon & Micro-Cilantro
Smoked Salmon Crème Fraîche & Caviar
Marinated Tenderloin Citrus, Herbs & Olive Oil
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.

Croquette Tasting
Trio of Prosciutto di Parma, Mushroom & Artichoke Croquettes with Truffle, Basil, and Pimenton Aioli.

Burrata & Heirloom Tomato
Watermelon, Gala Apple Dressing, F&O Tapenade.

Diver Scallops
Pan Seared Diver Scallops with Caramelized Leek Purée, Citronella Sherry Vinegar Dressing.

Beef Carpaccio*
Grass-fed Beef with Spiced Tomato Compote, Parmesan, 18 Year Balsamic, Arbequina Oil.

Mosaic of Vegetable
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 Noir
Squid Ink Rice, Diver Scallop, Jumbo Shrimp, Clams, Spanish Chorizo, Artichoke & Fennel Salad, Saffron Aioli.

Moroccan Free Range Chicken
Tajine Spiced Half Roasted Amish Chicken, Savory Broth, Baby Vegetables, Marcona Almond, Harissa, Couscous.

Riviera Salmon
Citrus Glazed Scottish Salmon, Cauliflower Couscous with Raisin & Fresh Mint, Fennel, Parsley Salad, Marcona Almond Dust & Preserved Lemon Purée.

New Zealand Rack of Lamb
Rosemary Garlic Marinated Lamb Chops, Eggplant Caponata, Roasted Cipollini Onions, Eggplant Licorice Purée.

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

DESSERT

Served Family Style to Share | Please Choose 2

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

Apple Tart
Granny Smith Apple Tart, Puff Pastry, Cider Glaze, Apple Chip

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

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PRIVATE BUY-OUT MENUS

FIG & OLIVE PRIVATE BUY-OUT & COCKTAIL RECEPTION

TRAY-PASSED HORS D'OEUVRES

POULTRY & MEAT

BEEF CARPACCIO
Grass-fed Beef with Spiced Tomato Compote, Parmesan, 18 Year Balsamic, Arbequina Oil

***PROSCIUTTO GRISSINI**
parmesan grissini wrapped with prosciutto

CHICKEN SAMOSA
cilantro mayonnaise, chili pepper filament

CHICKEN SKEWER
with cherry tomato & shallot

CHICKEN CROQUETTE
with pine nut

***BROILED BEEF SHORT RIBS**
with chive mashed potato

BEEF TENDERLOIN SKEWER
with heirloom tomato & shallot

MARINATED LAMB CHOP
with harissa aioli and charmoula

***BEEF MEATBALLS**
braised in tomato sauce

PROSCIUTTO & MELON SKEWER
with prosciutto di parma

BEEF SLIDERS
with pickled onions, thyme, gorgonzola tomato, shallot mayonnaise

PROSCIUTTO CROQUETTE

MARINATED TENDERLOIN CROSTINI
citrus, herbs & olive oil

PROSCIUTTO CROSTINI
olive, ricotta & walnut

SEAFOOD & FISH

SALMON CRUDO*
pomegranate, grapefruit segment
pink peppercorn, citrus dressing

DIVER SCALLOPS
Pan Seared Diver Scallops with Caramelized Leek Purée, Citronella Sherry Vinegar Dressing.

SALMON SLIDER
tomato, avocado, dill & caper mayonnaise

***LOBSTER SAMOSA**
with mango chutney

SHRIMP SKEWER
with cherry tomato & shallot

***SMOKED SALMON ROLL**
with cream cheese, lemon zest, chive & dill

HAMACHI CRUDO*
preserved and fresh orange, basil oil

MARINATED SHRIMP CROSTINI
meyer lemon & micro-cilantro

SMOKED SALMON CROSTINI
crème fraîche & caviar

* Items only available for parties of 50 or more

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FIG & OLIVE PRIVATE BUY-OUT & COCKTAIL RECEPTION

TRAY-PASSED HORS D'OEUVRES

VEGETARIAN

HEIRLOOM TOMATO GAZPACHO
Grilled Shishito Peppers, Pickled Watermelon Rind, European Cucumbers and a little spice

ZUCCHINI CARPACCIO
lemon, pine nut, parmesan

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

***SPANISH TORTILLA**
warm potato with eggs, pimenton mayo

CAPRESE SKEWER
heirloom tomato, mozzarella, basil, fig balsamic glaze

***F&O TRUFFLE MAC & CHEESE**
macaroni, gruyere & parmesan nutmeg, truffle olive oil

SKINNY FRIES
served with truffle olive oil

POLENTA FRIES

TRUFFLE ARANCINI

ARTICHOKE CROQUETTE

BURRATA CROSTINI
tomato & pesto

MANCHEGO CROSTINI
fig, marcona almond

FOREST MUSHROOM CROSTINI
truffle & artichoke

GOAT CHEESE CROSTINI
caramelized onion

PRICE PER PERSON

per person, per hour

Choice of 6 / $20 for One Hour, $35 for Two Hours
Choice of 8 / $24 for One Hour, $45 for Two Hours
Choice of 10 / $28 for One Hour, $55 for Two Hours

* Items only available for parties of 50 or more

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, and roasted fingerling potato

CHOICE B

PAELLA NOIR
Squid Ink Rice, Diver Scallop, Jumbo Shrimp, Clams, Spanish Chorizo, Artichoke & Fennel Salad, Saffron Aioli.

FETTUCCINE SHRIMP MASCARPONE
grilled shrimp, San Marzano tomato, cherry tomato, scallion
micro-basil, harissa, mascarpone infused with rosemary

TRUFFLE RISOTTO
organic wild mushroom, arancini, parmesan crisp, macerated truffle dressing

ROASTED SWEET CORN RISOTTO
Grilled Fresh Corn, Spiced Popcorn, Fava Beans, Pea Shoots.

CHILEAN SEA BASS
Roasted Sunchoke, Rapini, Romesco-Mascarpone Sauce with Almond & Hazelnut

MOROCCAN FREE RANGE CHICKEN
Tajine Spiced Half Roasted Amish Chicken, Savory Broth, Baby Vegetables, Marcona Almond, Harissa, Couscous.

BALSAMIC GLAZED SHORT RIB
crispy polenta, frisée, lardons of smoked bacon
sherry bacon vinaigrette

FIG & OLIVE TRUFFLE MAC & 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.

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

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

BURRATA & HEIRLOOM TOMATO
Watermelon, Gala Apple Dressing, F&O Tapenade.

DESSERT STATION
Dessert "Crostini"
Pot de Crème
Mini Apple Tart
Cheesecake
Crunchy Praline
Olive Oil Cake

MAIN COURSE STATIONS PRICING
2 hours, choice of 3 stations minimum

2 Choice A plus 1 Choice B = $85
1 Choice A plus 2 Choice B = $75
3 Choice B = $70

Additional Station A = $20
Additional Station B = $15

All prices per person

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

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 Truffle & Artichoke
Manchego Fig, Marcona Almond
Burrata Tomato & Pesto
Goat Cheese Caramelized Onion
Marinated Shrimp Meyer Lemon & Micro-Cilantro
Smoked Salmon Crème Fraîche & Caviar
Marinated Tenderloin Citrus, Herbs & Olive Oil
Prosciutto Olive, Ricotta & Walnut

OPTION FOUR
$10 PER PERSON

DESSERT STATION

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

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sales tax, suggested gratuity, or planning fee.

*Eating raw or undercooked fish, shellfish, eggs, meat, cheese or unpasteurized cheese 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 OPEN BAR PACKAGES

STANDARD WINE & BEER PACKAGE

SPARKLING WINE:
Loxarel, Cava, Spain

WHITE WINE:
Sauvignon Blanc – Château de la Roche, France
Chardonnay – Tormaresca, Italy

RED WINE:
Pinot Noir – Ambo, Italy
Grenache Blend – Domaine la Guintrandy

BEER:
Stella Artois
Heineken Light
Amstel Light
Allagash White Hefferveisen
Sierra Nevada Torpedo IPA

SOFT DRINKS, JUICES, COFFEE AND TEA

PRICING PER GUEST
$40 / 2 hours
$50 / 3 hours
$60 / 4 hours

INTERNATIONAL PREMIUM WINE & BEER PACKAGE

SPARKLING WINE:
Loxarel, Cava, Spain

WHITE WINE:
Pinot Grigio – Abbazia di Novacella, Italy
Chardonnay – Henri Perrusset, Macon Village, France

RED WINE:
Tempranillo – Valserrano, Crianza, Rioja, Spain
Cabernet Sauvignon – Vindicated, California

BEER:
Stella Artois
Heineken Light
Amstel Light
Allagash White Hefferveisen
Sierra Nevada Torpedo IPA

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
Patrón Silver
Jack Daniels
Johnnie Walker Black
Bacardi

CLASSIC COCKTAILS

FIG & OLIVE SPECIALTY COCKTAILS:

EL MATADOR
Spicy and bold with an herbaceous finish
Tequila, Rum, Lime Juice, Cilantro Syrup, Muddled Jalapeño

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, St-Germain
Citrus Bitters & Earl Grey Tea

RIVIERA PUNCH
Our dramatic punch reminiscent of sitting on a Mediterranean Beach
Light & Dark Rum, Velvet Falernum, Luxardo Maraschino, Grenadine, Lime
Pineapple Juice, Orange Juice & Angostura Bitters

THE SOULFLOWER
A cocktail nostalgic to the gardens in Provence, France
Gin, Rosemary Honey, Lemon, Lavender Bitters with Aquafaba
Foam Garnished with Bitter Design & Lavender Sprig

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

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

CONTACT US

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