



# CATERING MENUS

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828 Anastasia Blvd,  
St. Augustine, FL 32080

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[purple-olive.com](http://purple-olive.com)



Thank you for considering Purple Olive Catering Company for your event. Within these pages are sample buffet and plated catering menus. These menus are recommended combinations designed to make your planning easy and convenient.

Choose one, and you're done!

**OR**

Our chef can consult with you to create the perfect menu unique to your event with your preferences and budget in mind.



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## ABOUT US



Founded as an extension of the Purple Olive restaurant in St. Augustine Beach, Purple Olive Catering Company has grown to become one of the premier catering services in St. Augustine. Established in 2004 by owner Peter Kenney, the company has expanded from a humble one-man operation to a bustling business with a full-time catering manager, a staff of over forty, and two catering trailers equipped with mobile kitchens. Despite this growth, Peter Kenney remains a hands-on owner-operator, dedicated to ensuring every event is executed flawlessly.

### Our Founder

Peter Kenney's culinary journey began on Cape Cod, where he was born before moving to St. Augustine as a child. Despite his relocation, Kenney spent his summers on Cape Cod, heeding his father's advice: "If you work in restaurants, you will always have a job, can work anywhere, and you'll always have something to eat." This guidance led Kenney to start working in restaurants as soon as he was able. His diverse culinary experiences ranged from high-volume diners to vegetarian and fine dining establishments. His most formative professional experience was serving as Chef De Cuisine under Ned Pollack at Gypsy Cab Company.

### Our Culinary Influence

Catering in a destination location like St. Augustine requires a deep understanding of regional and international tastes and traditions. Chef Kenney's extensive travel has been a significant influence on the menus he curates. A transformative trip to Tuscano, Italy, inspired the opening of his restaurant, while his travels throughout the Caribbean introduced him to the vibrant flavors of Island and Latin cuisine. Kenney's passion for surfing has also seen him traveling across the South and East Coast in his camper van, exploring local eateries and drawing inspiration from the diverse culinary landscapes.

At Purple Olive Catering Company, we bring this wealth of experience and cultural diversity to every event we cater, ensuring a unique and memorable dining experience for our clients.

# TASTE OF PURPLE OLIVE BUFFET

## Butler Passed Appetizers: (One Each Per Person)

- Beef Empanadas with Rico Sauce
  - Blackened Ahi Tuna on Cucumber with Sweet Chili Hot Mustard
  - Tomato Basil Tarts with Balsamic Reduction
  - Crispy Parmesan Chicken Bites with Lemon Herb Butter
- 

## Plated Salad Course:

- Artisanal Mixed Greens, Cucumber, Tomato, Red Bell Pepper, Hearts of Palm, Chickpeas and Sherry Vinaigrette
  - Artisanal Bread and Butter Basket
- 

## Entrees: (served as a buffet)

- Chicken Marsala with Mushrooms, Sun Dried Tomatoes, and Basil
  - Shrimp, Artichoke, Spinach, Roasted Garlic Cloves, Cavatappi Pasta tossed with Chardonnay Parmesan Cream
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## Accompaniments:

- Mashed Potatoes
- Herb Roasted Vegetables



# ELEVATED TASTE OF PURPLE OLIVE BUFFET

## Butler Passed Appetizers:

- Charleston Style Crabcakes with Remoulade Sauce
  - Beef Empanadas with Rico Sauce
  - Blackened Ahi Tuna on Cucumber with Sweet Chili Hot Mustard
  - Tomato Basil Tarts with Balsamic Reduction
  - Crispy Parmesan Chicken Bites with Lemon Herb Butter
  - Baked Brie Bites with Raspberry and Almonds
- 

## Plated Salad Course:

- Artisanal Mixed Greens, Cucumber, Tomato, Red Bell Pepper, Hearts of Palm, Chickpeas and Sherry Vinaigrette
  - Artisanal Bread and Butter Basket
- 

## Entrees: (served as a buffet)

- Chicken Marsala with Mushrooms, Sun Dried Tomatoes, and Basil
  - Shrimp, Artichoke, Spinach, Roasted Garlic Cloves, Cavatappi Pasta tossed with Chardonnay Parmesan Cream
- 

## Carving Station:

- Slow Roasted Prime Rib with Au Jus and Horseradish Cream Sauce
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## Accompaniments:

- Mashed Potatoes
- Herb Roasted Vegetables



# TASTE OF PURPLE OLIVE PLATED SERVICE

## Butler Passed Appetizers:

- Crab Cakes with Remoulade Sauce
  - Beef Empanadas
  - Blackened Ahi Tuna on Cucumber with Sweet Chili Hot Mustard
  - Tomato Basil Tart with Balsamic Glaze
  - Parmesan Chicken Bites with Lemon Herb Butter
  - Baked Brie Bites with Raspberry Dijon and Toasted Almonds
- 

## Plated Salad Course:

- Chopped Salad with Artisanal Mixed Greens, Hearts of Palm, Chickpeas, Cucumber, Tomatoes, and Red Bell Peppers with Sherry Vinaigrette
  - Assorted Artisan Bread and Butter Basket
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## Plated Entrées Choices:

Grilled Beef Filet Mignon with Brandy Peppercorn Sauce over Mashed Potatoes and Roasted Asparagus

OR

Blackened Mahi finished with Roasted Garlic Spinach Sauce served with Mashed Potatoes and Roasted Asparagus

OR

Spinach and Herbed Boursin Stuffed Chicken finished with Pinot Grigio Herb Sauce served with Mashed Potatoes and Roasted Asparagus

OR

Crispy Tofu finished with Hoisin Sesame Glaze served with Jasmine Rice and Wok Seared Vegetables



# TASTE OF ITALY BUFFET

## Butler Passed Appetizers: (One Each Per Person)

- Antipasto Skewers with Smoked Provolone, Artichoke Heart, Olives, and Grape Tomatoes
  - Beef and Gorgonzola on Crostini
  - Tomato Basil Tarts with Balsamic Reduction
  - Crispy Parmesan Chicken Bites with Marinara
- 

## Plated Salad Course:

- Artisanal Mixed Greens with Carrots, Cucumbers, Grape Tomatoes, and Olives and Creamy Parmesan Herb Dressing
  - Artisanal Bread and Butter Basket
- 

## Entrees: (served as a buffet)

- Grilled Chicken with Lemon, Basil and Sundried Tomatoes
  - Mediterranean Seafood Orzo with Fish, Shrimp and Clams
- 

## Accompaniments:

- Mashed Potatoes
- Herb Roasted Vegetables



# ELEVATED TASTE OF ITALY BUFFET

## **Butler Passed Appetizers: (One Each Per Person)**

- Wild Mushroom and Asiago Crostini
  - Prosciutto Wrapped Shrimp
  - Antipasto Skewers with Smoked Provolone, Artichoke Heart, Olives, and Grape Tomatoes
  - Beef and Gorgonzola in Puff Pastry
  - Tomato Basil Tarts with Balsamic Reduction
  - Crispy Parmesan Chicken Bites with Marinara
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## **Plated Salad Course:**

- Artisanal Mixed Greens with Carrots, Cucumbers, Grape Tomatoes, and Olives and Creamy Parmesan Herb Dressing
  - Artisanal Bread and Butter Basket
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## **Entrees: (served as a buffet)**

- Chicken Breast Stuffed with Prosciutto, Sage, and Provolone finished with Pinot Grigio Demi Sauce
  - Shrimp, Artichoke, Spinach, Roasted Garlic, and Cavatappi Pasta tossed with Chardonnay Cream
  - Chianti Braised Short Ribs with Mushrooms
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## **Accompaniments:**

- Rosemary and Garlic Roasted Red Potatoes
- Herb Roasted Vegetables

# TASTE OF ITALY PLATED SERVICE

## Butler Passed Appetizers:

- Antipasto Skewers with Smoked Provolone, Artichoke Heart, Olives, and Grape Tomatoes with Basil Pesto and Balsamic Reduction
  - Wild Mushroom Marsala Confit with Truffle Oil and Asiago Cheese
  - Beef and Gorgonzola on Crostini
  - Tomato Basil Tart With Balsamic Glaze
  - Artichoke and Crab Bruschetta
  - Parmesan Chicken Bites with Marinara
- 

## Plated Salad Course:

- Artisanal Mixed Greens with Carrot, Cucumber, Grape Tomato, and Olive with Creamy Parmesan Herb Dressing
  - Ciabatta Bread and Butter Basket
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## Plated Entrées Choices:

Chianti Braised Short Ribs with Mushroom Gorgonzola Demi-Glace served with Mashed Potatoes and Seasonal Vegetables

OR

Prosciutto and Provolone Stuffed Chicken Breast finished with Sage Demi-Glace served with Mashed Potatoes and Seasonal Vegetables

OR

Pan Seared Mahi with Spinach Roasted Garlic Cream Sauce Served with Mashed Potatoes and Seasonal Vegetables

OR

Grilled Stuffed Eggplant with Basil Pesto Gnocchi and Seasonal Vegetables

# TASTE OF THE ISLANDS BUFFET

## **Butler Passed Appetizers: (One Each Per Person)**

- Pressed Cuban Slider
  - Beef Empanadas with Rico Sauce
  - Coconut Fried Shrimp
  - Seasonal Fruit and Cheese Skewer
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## **Plated Salad Course:**

- Artisanal Mixed Greens with Cucumber, Tomato, Hearts of Palm, Chickpeas, Red Bell Pepper with Cuban Vinaigrette
  - Artisanal Bread and Butter Basket
- 

## **Entrees: (served as a buffet)**

- Mojo Grilled Chicken with Romesco Sauce (Contains Nuts)
  - Cuban Roast Pork with Sofrito
- 

## **Accompaniments:**

- Rice and Black Beans
- Herb Roasted Vegetables



# ELEVATED TASTE OF THE ISLANDS BUFFET

## Butler Passed Appetizers:

- Shrimp and Chorizo Skewers
  - Crab and Avocado in Corn Cups
  - Beef Empanadas with Rico Sauce
  - Pressed Cuban Sliders
  - Coconut Chicken Bites
  - Seasonal Fruit and Cheese Skewers
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## Plated Salad Course:

- Artisanal Mixed Greens with Cucumber, Tomato, Hearts of Palm, Chickpeas, Red Bell Pepper with Cuban Vinaigrette
  - Artisanal Bread and Butter Basket
- 

## Entrees: (served as a buffet)

- Mojo Grilled Chicken with Romesco Sauce (Contains Nuts)
  - Grilled Skirt Steak with Chimichurri Sauce
  - Macadamia Crusted Salmon with Mango Vanilla Rum Butter
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## Accompaniments:

- Plantains
- Rice and Black Beans
- Herb Roasted Vegetables



# TASTE OF THE ISLANDS PLATED SERVICE

## Butler Passed Appetizers:

- Shrimp and Chorizo Skewers
  - Crab and Avocado in Corn Cups
  - Mojo Chicken on Tostones
  - Beef Empanadas
  - Guava and Brie Puff with Toasted Almonds
  - Pressed Cuban Sliders
- 

## Plated Salad Course:

- Romaine Lettuce with Cucumber, Tomato, Green Olives, Red Onion and Red Bell Pepper with Cuban Vinaigrette
  - Assorted Breads with Butter
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## Plated Entrées Choices:

Grilled Marinated Skirt Steak finished with Chimichurri Sauce served with Black Beans, Rice, and Plantains

OR

Mojo Grilled Chicken finished with Romesco (Contains Almonds) Sauce served with Black Beans, Rice and Plantains

OR

Macadamia Crusted Mahi finished with Mango Vanilla Rum Butter served with Black Beans, Rice, and Plantains

OR

Coconut Crusted Tofu finished with Mango Chutney served with Black Beans, Rice and Plantains



# TASTE OF THE SOUTH BUFFET

## Butler Passed Appetizers: (One Each Per Person)

- Crab Cakes with Remoulade Sauce
  - Buttermilk Chicken Bites with Maple Tabasco Glaze
  - Smoked Pulled Pork with Peach BBQ on Crostini
  - Watermelon, Feta, and Mint Skewers
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## Plated Salad Course:

- Artisanal Mixed Greens with Cucumber, Tomato, Corn, Black-Eyed peas, Red Bell Pepper tossed with Apple Cider Vinaigrette
  - Miniature Cornbread Muffins and Butter Basket
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## Entrees: (served as a buffet)

- Chicken Breast Stuffed with Corn Bread, Cheddar Cheese with Etouffee Sauce
  - Sweet Tea Brined Pork Loin with Datil Peach Chutney
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## Accompaniments:

- Mashed Red Potatoes
- Green Beans with Caramelized Vidalia Onions



# ELEVATED TASTE OF THE SOUTH BUFFET

## Butler Passed Appetizers:

- Crab Cakes with Remoulade Sauce
  - Shrimp and Andouille Sausage Skewers
  - Fried Green Tomatoes with Herbed Boursin and Datil Pepper Jelly
  - Buttermilk Chicken Bites with Maple Tabasco Glaze
  - Smoked Pulled Pork with Peach BBQ on Crostini
  - Watermelon, Feta, and Mint Skewers
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## Plated Salad Course:

- Romaine Lettuce, Cucumber, Tomato, Carrots, Red Cabbage Cheddar Cheese, Buttermilk Ranch Dressing
  - Miniature Cornbread Muffins and Butter Basket
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## Entrees: (served as a buffet)

- Chicken Breast Stuffed with Corn Bread Stuffing with Etouffee Sauce
  - Pecan Crusted Salmon with Orange Bourbon Cream
  - Sweet Tea Brined Pork Loin with Datil Chutney
- 

## Accompaniments:

- Mac and Cheese
- Mashed Potatoes
- Green Beans with Caramelized Vidalia Onions



# TASTE OF THE SOUTH PLATED SERVICE

## Butler Passed Appetizers:

- Crab Cakes with Remoulade Sauce
  - Shrimp and Andouille Sausage Skewers
  - Fried Green Tomatoes with Herbed Boursin and Datil Peach Chutney
  - Buttermilk Chicken Bites with Maple Tabasco Glaze
  - Smoked Pulled Pork with Peach BBQ on Crostini
  - Cheese Beignets with Sea Salt
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## Plated Salad Course:

- Romaine Lettuce, Cucumber, Tomato, Carrots, Red Cabbage, Cheddar Cheese, Buttermilk Ranch Dressing
  - Miniature Cornbread Muffins and Butter Basket
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## Plated Entrées Choices:

Filet Mignon Medallions finished with Caramelized Vidalia Onion and Bourbon Demi Glaze served with Mashed Potatoes and French Green Beans

OR

Chicken Breast Stuffed with Corn Bread Stuffing finished with Etouffee Sauce served with Mashed Potatoes and French Green Beans

OR

Pecan Crusted Salmon with Orange Bourbon Cream served with Mashed Potatoes and French Green Beans

OR

Blackened Tofu finished with Datil Peach Chutney served with Mashed Potatoes and Green Beans



# ELEVATED TASTE OF THE PACIFIC RIM BUFFET

## Butler Passed Appetizers: (One Each Per Person)

- Coconut Fried Shrimp with Chili Glaze
  - Cashew Chicken with Katsu Sauce
  - Ginger Soy Braised Short Rib on Won Ton Crisp
  - Ahi Tuna Poke on Wonton Crisp
  - Crab, Avocado, and Mango Salad on Spoon
  - Vegetable Spring Roll with Sweet Chili Glaze
- 

## Plated Salad Course:

- Artisanal Mixed Greens with Napa Cabbage, Red Cabbage, Broccoli, Red Bell Pepper, Carrots, Cucumber, and Onion with Sesame Cilantro Vinaigrette
- 

## Entrees: (served as a buffet)

- Sesame Crusted Chicken Breast with Ginger Soy Glaze
  - Cilantro Ginger Cashew Crusted Salmon with Miso Glaze
  - Hoisin Sesame Braised Short Ribs wit Crispy Garlic
  - Thai Curried Tofu and Vegetables
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## Accompaniments:

- Jasmine Rice
- Wok Seared Seasonal Vegetables



# TASTE OF THE PACIFIC RIM PLATED SERVICE

## Butler Passed Appetizers:

- Coconut Fried Shrimp with Chili Glaze
  - Cashew Chicken with Katsu Sauce
  - Vegetable Spring Roll
  - Ginger Soy Braised Short Rib on Won Ton Crisp
  - Blackened Ahi Tuna on Cucumber with Sweet Chili Hot Mustard
  - Vegetable Dumpling with Ginger Soy Sauce
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## Plated Salad Course:

Artisanal Mixed Greens with Napa Cabbage, Red Cabbage, Broccoli, Red Bell Pepper, Carrots, Cucumber, and Almonds with Sesame Cilantro Vinaigrette

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## Plated Entrées Choices:

Hoisin Sesame Short Ribs served with Jasmine Rice and Wok Seared Vegetables

OR

Cilantro Ginger Cashew Crusted Salmon with Miso Glaze and Cucumber Slaw served with Jasmine Rice and Wok Seared Vegetables

OR

Pineapple Grilled Chicken finished with Teriyaki Sauce served with Jasmine Rice and Wok Seared Vegetables

OR

Sesame Tofu finished with Ginger Tamari Sauce served with Jasmine Rice and Wok Seared Vegetables



# TASTE OF THE MEDITERRANEAN (VEGAN) BUFFET

## Butler Passed Appetizers:

- Vegetable Samosa with Mint Sambal
  - Miso Walnut Pate on Crostini
  - Hummus bi Tahini on Vegetable Chips
  - Zucchini with Cashew Basil “Ricotta” with Cherry Tomato
  - Seasonal Fruit Skewers
  - Crispy Cauliflower with Garlic Ginger Sauce
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## Plated Salad Course:

- Chopped Salad with Artisanal Lettuce Mix, Cucumber, Radishes, Tomatoes, Red Onion, Mint, Oregano, Parsley, Tossed with Citrus Spiced Vinaigrette
  - Grilled Herbed Naan Bread
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## Entrees: (served as a buffet)

- Falafel with Tahini Sauce
  - Vegetarian Potato and Chickpea Kibbe with Chimichurri Sauce
  - Coconut Curried Cauliflower, Peppers, Onions and Sweet Potatoes
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## Accompaniments:

- Green Beans with Caramelized Onions and Toasted Almonds
- Spiced Basmati Rice



# EXTRAS TO ENHANCE YOUR EXPERIENCE

## **Antipasto Display**

Prosciutto, Soppressata, Capicola, Smoked Provolone, Fresh Mozzarella, Reggiano Parmigianino, Olives, Bruschetta Tomatoes, Grilled Zucchini, Marinated Roasted Red Bell Peppers, Caponata, and Ciabatta Bread

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## **Grazing Table**

Assorted Cured Meats, Assorted Cheeses, Assorted Dips, Fruit, Grilled and Pickled Vegetables, Candied Nuts, Dried Fruit, Crackers, Pretzel Sticks, Naan Bread, and Ciabatta Bread

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## **Seasonal Fruit and Cheese Display**

Assorted Cheeses, Seasonal Fruit Skewers, Candied Walnuts, Dried Fruit, and Assorted Crackers

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## **Shrimp and Grit Station**

Creamy Stone Ground Grits, Blackened Shrimp, Cheddar Cheese, Crispy Bacon, and Green Onions -Served in Stemless Martini Glasses

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## **Prime Rib Carving Station**

Slow Roast Prime Rib with Horseradish Cream, Au Jus, and Potato Rolls

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## **Filet Mignon Carving Station**

Herb Grilled Whole Beef Tenderloin served with Brandy Peppercorn Sauce, and Potato Rolls

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## **Sweet Tea Brined Pork Loin**

Sweet Tea and Herb Crusted Pork Loin served with Datil Peach Chutney and Potato Rolls

## **Mac and Cheese Station**

Creamy Mac and Cheese served with BBQ Pulled Pork, Bacon, Cheddar Cheese, and Green Onions served in Stemless Martini Glasses

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## **Taco Station**

Chili Lime Grilled Chicken, Birria Beef, Tortillas, Cheddar Cheese, Sour Cream, Salsa, Shredded Lettuce, and Guacamole

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## **Seafood Station**

Oysters on the Half Shell with Mignonette, Chilled Poached Jumbo Shrimp, and Crackers, Lemon, Cocktail Sauce, and Assorted Hot Sauces

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## **Flambe Doughnut Station**

Glazed Doughnuts Sauteed in Sweet Cream Butter and Flambéed with Overproof Rum Accompanied by Vanilla Bean Ice Cream, Berries, Bananas, Chocolate Sauce and Raspberry Sauce

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## **Coffee Station**

Regular Coffee, Decaf Coffee, Assorted Sweeteners, Creamer, and Coffee Cups

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## **Beverage Station**

Filtered Drinking Water and Sweet Tea served in Decorative Urns with Lemons and Water Goblets



## LATE NIGHT SNACKS

### Soft Pretzels

with Ale Cheese Sauce

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### Fried Tender Chicken Sliders

Buttermilk Fried Chicken Tender, Potato Roll, Pickle, and BBQ Aioli

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### Pressed Cuban Sliders

Mojo Roast Pork, Ham, Swiss Cheese, Pickles, Dijon Lime Mayonnaise, Pressed Cuban Bread

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### Guacamole and Queso

Made to order Guacamole, Green Chili Queso Dip, and Corn Chips

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### Slider and Tot Basket

100% Angus Beef Slider with American Cheese, Steamed Onions, Pickles, and Mustard on Soft Potato Rolls and Tater Tots

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### BBQ Slider

Smoked Pulled Pork, Datil Peach BBQ, Sauce, Cabbage Slaw on Potato Roll

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### Grilled Cheese

Buttered Sour Dough Bread, Cheddar Cheese, and Provolone

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### Grilled Pizzas

- Fresh Mozzarella, Garlic, Basil, and San Marzano Tomato Sauce
  - Prosciutto, Asiago, Provolone, San Marzano Tomato Sauce, and Arugula
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### Loaded Tot Basket-"Totchos"

Crispy Tater Tots, Cheddar Cheese Sauce, Crumbled Bacon, Diced Tomatoes, Green Onions

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### Chicken and Waffle Sliders

Chicken Tender, Waffle, Maple Tabasco Glaze

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### New England Lobster Roll

Toasted Bun, Lobster Claw and Knuckle Meat, Celery, and Mayonnaise



## IMPORTANT INFORMATION AND POLICIES

- Prices are subject to change.
- Prices do not include Labor. Labor is charged by the hour per staff member and will be quoted individually per event.
- Prices do not include Rentals. Rentals of China, Flatware and Glassware are available and will be quoted individually per event.
- We do not charge Gratuity. All gratuities received will be split equally among all catering staff that worked your event. The Catering Manager is responsible for disbursing the gratuities.
- We do not charge cake cutting fees or other service fees.
- Once a menu is selected, tastings are available by appointment at Purple Olive Restaurant Wednesdays to Saturdays at 3:00 pm. Tastings are \$25 per person.
- Once under contract, your menu may be modified up to 21 days prior to the event.
- Plated service is not available at all venues.
- Once the menu and terms are agreed upon you will receive a contract and invoice for the 25% deposit via email. Online payment is available by either ACH (no charge) or credit card (a 3% service fee will be charged).
- Payment of the deposit constitutes a binding contract.
- Your date cannot be guaranteed until the contract has been signed and a deposit of 25% is received.



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