

THREE BASIC WAYS TO ORDER

1 BUILD A WRAP \$8

Build your wrap by selecting a protein. We wrap your choice in a whole wheat flat bread with lettuce, marinated tomato, feta, rice, pickled red onion & tzatziki sauce. Served with a choice of one small bite

2 BUILD YOUR FAVORITE SALAD

SIMPLE SALADS \$6

with Protein

LUNCH \$8.85
DINNER \$10.85

Village Salad "Horiatiiki"

Tomato, cucumber, feta, kalamata olive, red onion, sweet pepper, caper, extra virgin olive oil & oregano

Garden Salad

Field greens, cucumber, marinated tomato, carrot, crouton, kefalotiri cheese, red onion & sherry wine vinaigrette

Mediterranean Salad

Field greens, feta, kalamata olive, marinated tomato, cucumber, red onion & balsamic vinaigrette

Rocka Salad

Baby arugula, Fuji apple, pumpkin seed, pickled red onion, gorgonzola cheese & balsamic vinaigrette

Caesar Salad

Baby romaine, crouton, Parmesan & House made Caesar dressing

Nicoise Salad

Field greens, roasted pepper, artichoke, green bean, egg, olive, marinated tomato, potato & lemon thyme vinaigrette

Cobb Salad

Field greens, gorgonzola, marinated tomato, egg, green bean, bacon & creamy-red wine vinaigrette

3 ENTRÉE PLATES \$11

Create your entrée plate in two easy steps

1. Select one grilled Protein
2. Select two small bites of your choice

We finish your meal with a green olive pesto and pita bread

Olive Pit GRILLED PROTEINS

- a la carte \$5.85 each -

Homemade Lamb Sausage

Falafel	Lamb Gyro
Rare Ahi Tuna	Flat Iron Steak
Salmon	Chicken Breast
Shrimp	Crispy Calamari

SMALL BITES

- a la carte \$3.85 each -

Dandelion Greens "Horta"
with Lemon & Extra Virgin Olive Oil

Fava	Tabouleh
Hummus	Stewed Green Beans with Tomato & Basil
Tzatziki	Roasted Artichoke Hearts
Olivada	Grilled Vegetables
Melitzanosalata	Roasted Mushrooms
Garden Salad	Oven Roasted Potatoes
Rocka Salad	Steamed Basmati Rice
Caesar Salad	Potato Frites
Mediterranean Salad	

Olive Pit CLASSICS

Spaghetti	 \$8
Homemade turkey meatballs & Parmesan	
Pastitsio	 \$8
"Greek Style Lasagna" with stewed ground beef, pasta, béchamel, tomato sauce & kefalotiri cheese	
Moussaka	 \$9
Potato, ground lamb, eggplant & béchamel	
Roasted Half Chicken	 \$13
With garlic sauce & choice of two small bites	
Lamb Chops - With choice of two small bites	 \$18

KABOBS

- Served with your choice of two small bites -

Chicken Kabob	 \$12
Pork Kabob	 \$13
Steak Kabob	 \$14
Lamb Kabob	 \$14
Shrimp Kabob	 \$14

 = Chef Yianni's Childhood Favorites

MEZETHES~THINGS to SHARE

Avgolemeono Soup	8oz bowl \$3.85
Chicken, rice & lemon soup	
Vegetable & Bean Soup	8oz bowl \$3.85
Garden vegetable & white bean soup spiced up with a basil-garlic purée	
Spanakopites	 \$3.85
Spinach & feta cheese pie wrapped in phyllo	
Grilled Saganaki	 \$4.25
Kefalograviera cheese with lemon & oregano	
Calamari	5.5 oz \$6.25
Crispy & served with a lemon-garlic aioli	
Dolmades (or vegetarian)	3 ea \$5.85
Grape leaf stuffed with turkey, rice, almond, currant, dill, topped with a sweet lemon sauce	
Fried Cheese Ravioli	 \$3.85
Lightly breaded & served with house tomato sauce	
Fried Zucchini	 \$3.85

HOMEMADE DIPS WITH PITA BREAD

Single Dip	Three Dip Combo
\$3.85	\$8.85

Hummus

Purée of garbanzo bean with tahini paste, garlic & lemon

Fava

Purée of yellow fava bean, lemon, caper, red onion and extra virgin olive oil

Taramosalata

"Greek Style" caviar dip with lemon & potato

Melitzanosalata

Eggplant dip with walnuts, tahini paste & extra virgin olive oil

Tzatziki

Greek yogurt, cucumber, garlic & extra virgin olive oil

Olivada

Olive dip with potato, kalamata olive, green olive, parsley & extra virgin olive oil

Spicy Cheese

Cheese dip with a blend of five cheeses, chili & oregano

KIDS ENTRÉE \$5

-For children under 12-

Select one Protein & add one Small Bite to complete your kid's meal

KIDS PIATO me PASTA \$5

Spaghetti

With tomato sauce & Parmesan or
Homemade turkey meatball & Parmesan

Olive Pit FAMILY VALUE MEALS

- 1 **WHOLE ROASTED CHICKEN** \$19
- With two small bites 2 to 3pp
- 2 **TWO WHOLE ROASTED CHICKEN** \$29
- With three small bites 4 to 6pp
- 3 **ONE WHOLE ROASTED CHICKEN & FOUR KABOBS** \$31
- With three small bites 4 to 6pp

SWEET STUFF \$3

Bougatsa

Semolina & vanilla bean custard wrapped in phyllo

Baklava

Phyllo dough stuffed with almond, walnuts, pistachio, cinnamon & drizzled with a honey-citrus syrup

Tiramisu

With shredded phyllo dough, mascarpone, espresso & grated chocolate



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olivepitgrill.com

Olive Pit catering

COMBO MEZEDES		10 to 15pp	\$40
12ea	Spanakopites		
12ea	Dolmades (or vegetarian)		
21ea	Fried Cheese Ravioli		

COMBO OF HOMEMADE DIPS & PITA BREAD		10 to 15pp	\$45
1pt	Hummus		
1pt	Fava		
1pt	Taramosalata		
1pt	Melitzanosalata		
1pt	Tzatziki		
1pt	Olivada		

SIMPLE SALADS		10 to 15pp	\$30
	Garden Salad		
	Mediterranean Salad		
	Rocka Salad		
	Caesar Salad		

SMALL BITES		10 to 15 pp	
	Steamed Basmati Rice		\$20
	Grilled Vegetables		\$30
	Oven Roasted Potatoes		\$25
	Roasted Artichoke Hearts		\$35
	Stewed Green Beans with Tomato & Basil		\$30
	Roasted Mushrooms		\$35

WHOLE WHEAT FLAT BREAD WRAP		10 to 15pp	
	Grilled Salmon		\$50
	Grilled Shrimp		\$60
	Grilled Chicken Breast		\$50
	Flat Iron Steak		\$55
	Grilled Rare Ahi Tuna		\$65
	Falafel		\$50
	Lamb Gyro		\$50
	Homemade Lamb Sausage		\$55

PIATO me PASTA		10 to 15pp	
	Spaghetti		\$60
	Homemade turkey meatballs & Parmesan		
	Pastitsio		\$60
	"Greek Style Lasagna" with stewed ground beef, béchamel tomato sauce, pasta & kefalotiri cheese		
	Moussaka		
	Potato, ground lamb, eggplant & béchamel		\$70

OLIVE PIT KABOBS		10 to 15pp	
	Chicken Breast Kabob		\$75
	Homemade Lamb Sausage Kabob		\$75
	Pork Kabob		\$80
	Steak Kabob		\$85
	Lamb Kabob		\$90
	Shrimp Kabob		\$95
	Rare Ahi Tuna Kabob		\$95

SWEET STUFF		10 to 15pp	\$35
	Bougatsa		
	Baklava		
	Tiramisu		

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BEVERAGES

Fountain Drinks	\$1.85
Shangri La Iced Tea & Green Jasmine Tea	\$1.85
Hot Tea	\$1.85
Hot Colombian blend Coffee	\$1.85
Hot Greek Coffee	\$1.85
Frappe "Greek Style" Ice Coffee	\$2.25
Fiji - Bottled water - 375 ml	\$1.85
VOSS - bottled water - 375 ml	\$2.85
VOSS - sparkling water - 375 ml	\$2.85

BEER

Mythos - Greek Lager	\$3
Moretti - Italy	\$3
Woodchuck Pear Cider - Vermont	\$3
Franziskaner Hefeweisse - Germany	\$3
Corona - Mexico	\$3
Michelob Ultra Lite - St. Louis, MO	\$3
Amstel Light - Amsterdam	\$3
Chimay Premiere Red - Belgium	\$7

WINES

\$5 Glass / \$18 Bottle

Chardonnay - Stone Cellars - California	
Pinot Grigio - Mezzacorona - Italy	
Cabernet Sauvignon - Walnut Crest - Chile (Organic)	
White Zinfandel - Fetzer - California	
Merlot - Trinity Oaks - California	

\$7 Glass / \$25 Bottle

Dry Riesling - Pacific Rim - California	
Pinot Noir - Red Truck - California	
Sauvignon Blanc - Dancing Bull - Sonoma County, California	
Zinfandel - Gnarly Head - California	
Petite Sirah - Bogle	

\$8 Glass / \$29 Bottle

Chardonnay - Chateau St. Michelle - Washington State	
Moschofilero - Greece	
Pinot Grigio - Zenato - Italy	
Sauvignon Blanc - Joel Gott - California	
Malbec - Trivento - Argentina	
Red Blend - Heron Sexto - Spain	
Merlot - Rodney Strong - Sonoma County, California	
Cabernet Sauvignon - Chateau St. Jean - Napa California	
Pinot Noir - Aquinas Napa - California	