

LEMONS AND OLIVES

Weddings



ABOUT US

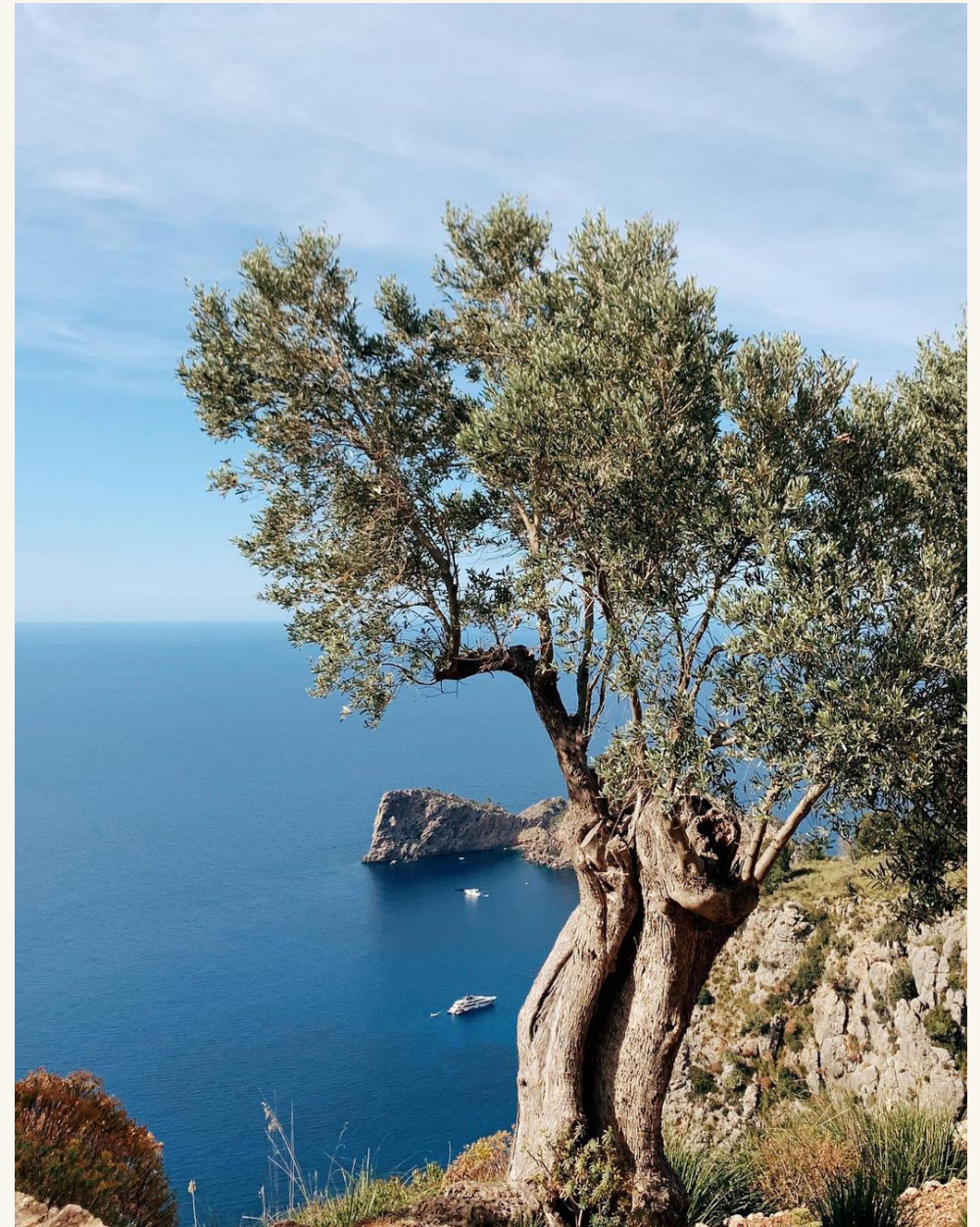
Lemons and Olives is a lifestyle food and catering brand created by natural-born hosts. We believe in magic that happens when we gather around food.

Whether we cook for 10 or 1,000 – for us, food is just an excuse to bring us all together.

OUR NAME

The inspiration for our name comes from endless summers spent in Greece.

The beauty of lemon and olive trees, the big blue sea, the old-world life of simplicity and genuine warmth, as well as the bursting flavors of local food, is what inspires us, to this day.





OUR FOOD

Our food is not precious.

Our food is not art.

Our food is not trying hard.

Our food is real, down-to-earth and easy
to fall in love with.

We let the flavors speak in their purest,
most natural form.

We cook from the heart, without too
much fuss.

OUR SERVICE

For us, a feel-good experience is just as important as great eats.

We are

PROFESSIONAL
PERSONABLE
APPROACHABLE
RESPECTFUL
PROBLEM SOLVERS
WELCOMING
INCLUSIVE
ACCOMMODATING
ACCURATE
QUICK TO RESPOND



SAMPLE MENU



COCKTAIL HOUR

ZUCCHINI BLOSSOM LATTE (seasonal)
with young ginger, turmeric & coconut cream

EGGPLANT PARM
fried eggplant, burrata, sundried tomato & basil

SMOKED TROUT RILLETTES
creme fraiche, pickled red onion and mustard seeds on rye crisp

GARLIC SHRIMP SPIEDINI
with Calabrian chili

SESAME CRUSTED CHICKEN SCHNITZEL BITES
with beet yogurt dip

SMOKED BEEF TARTARE
with cheddar, horseradish & yuca chip

FAMILY STYLE DINNER

FIRST COURSE

PRASINI SALAD
butter lettuce, scallion, cucumber, dill & Meyer lemon

SALT-BAKED BEETS
with coconut yogurt and pistachio

PASTA COURSE

TROFIE VONGOLE
littleneck clams, roasted garlic, olive oil, Calabrian chili and parsley

BUCATTINI ALLA GRICIA
fresh pappardelle served with guanciale, cipollini onion and pecorino

ENTREES

BRANZINO EN PAPILOTE
Sea Bass baked in a parchment paper pouch with lemon & oregano with a side of baby potatoes and Swiss chards

WHOLE PIRI-PIRI CHICKEN
with sage, tarragon and roasted lemon with a side of smashed fingerling potatoes

DESSERT BAR

OPERA CAKE

BROKEN CANOLLI

LEMON MERINGUE TARTLET
with fresh strawberries

SALTED VEGAN CHOCOLATE MOUSSE
with nuts and seeds

PRICING

COCKTAIL HOUR

\$25pp

Your choice of 5 passed hors d'oeuvres

STATIONS

\$20pp +

Interactive or not, we love creating them. Expect an abundant display of cheese, charcuterie, seasonal fruits, and vegetables. Raw bar, risotto stations or a whole pig on a spit? Let us know!

DINNER

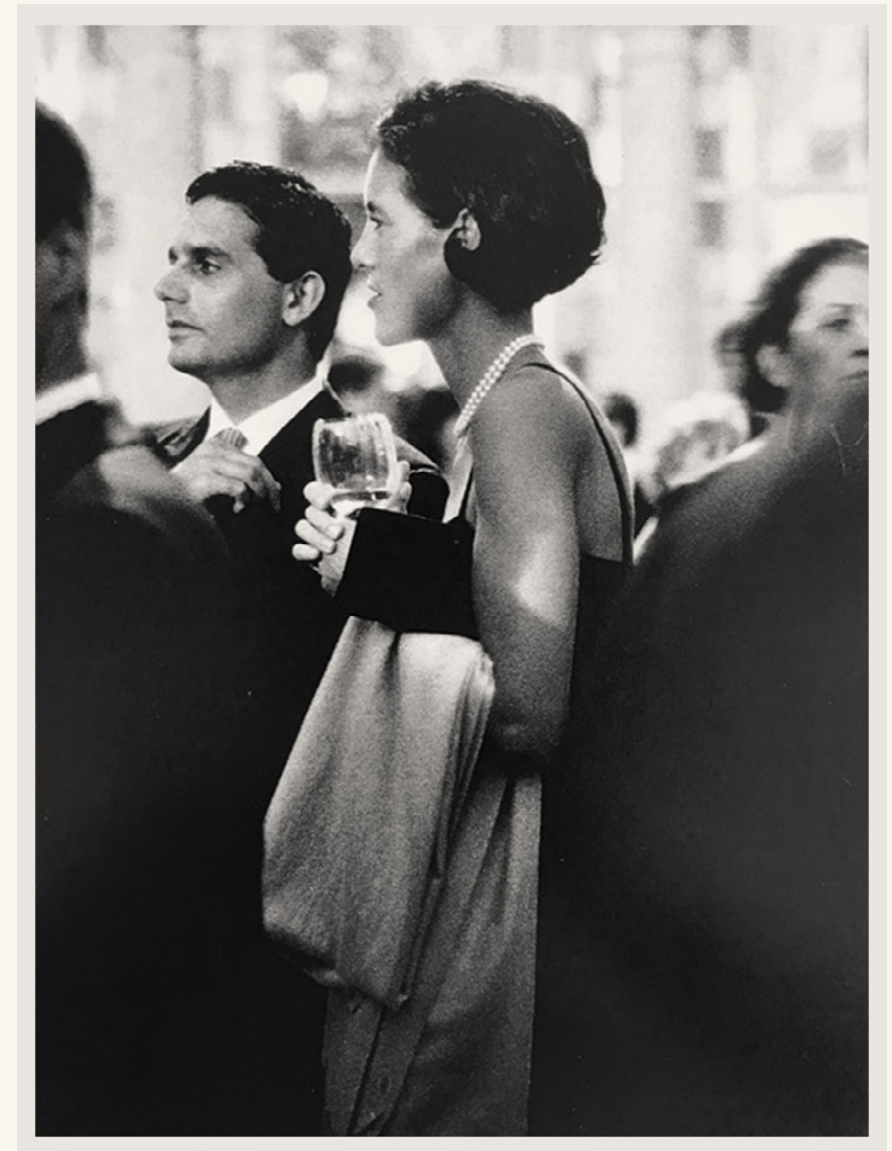
\$75pp

Our seasonal dinner menu starts at \$75pp and includes two appetizers and two entrees with sides.

DESSERT BAR

\$18pp

Choice of 3 desserts + coffee and tea.



PRICING

FOOD TRUCKS

\$750*

Our state-of-the-art food trucks act as mobile kitchens, providing clients with a restaurant style experience and savings on rentals!

*
Within New York City. For the Hamptons, Upstate New York, Connecticut, New Jersey, the fee is \$1500.



PRICING

MOBILE ARTISANAL BRICK OVEN

Price on request



PRICING

BAR / Based on 5 hours of consumption

BASIC BAR

\$45pp

Beer, wine, prosecco, soft drinks, garnishes, ice.

EXTRA BAR

\$55pp

Two specialty cocktails, beer, wine, prosecco, soft drinks, garnishes, ice.

FULL BAR

\$65pp

Premium liquors, wine, beer, prosecco, specialty mixers for cocktails, soft drinks, garnishes, ice.

NON ALCOHOLIC BEVERAGE

\$25pp

Water, sparkling water, soft drinks, specialty mixers for cocktails, garnishes, ice.

LIQUOR LIABILITY

\$500

This applies if you choose to provide your own alcohol but use our bartenders.



PRICING

THE REST

RENTALS

\$35pp +
Rentals depend on what is available at the venue, your creative needs, your menu. Our service includes consultation, creating and editing a cart, coordinating delivery and pick up.

LABOR

\$50pp +
We carefully select and train our staff to provide premium service to our clients. Pricing varies but you can expect that it starts at about \$50 per person.

TRAVEL + DELIVERY

This includes staff travel time and transportation of food and staff to the venue.

KIDS MEALS

\$35pp +

VENDOR MEALS

\$35pp

TAX

8.875%

ADMINISTRATIVE FEE

15%

Among other things, this fee covers all the planning, menu selection, walkthrough, consultations, rental organization.





WHAT'S NEXT?

Reach out. We'd love to put together an estimate and a customized menu for you.

events@lemonsandolives.com

