



# OLLIE & SOUS

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CRAFTED EVENTS



# BASE PACKAGES

Our prices start at

\$1000 for 30 person Pizza  
(tax & 18% service charge not included above)

\$1000 for 30 person Pasta  
(tax & 18% service charge not included above)

\$1100 for 30 person Beverage  
(tax & 18% service charge not included above)

\$890 for 30 person Gelato  
(tax & 18% service charge not included above)

\$890 for 30 person Crepes  
(tax & 18% service charge not included above)

\$1000 for 4 h DJ Truck (dj excluded)  
(tax & 18% service charge not included above)

For larger groups and custom, a la carte experiences, please refer to our menu and dont forget to request a quote!



# MENU

powered by

*dōma*

FOOD & WINE MIAMI WYNWOOD





# HORS D'OUVRES

starting at \$18 pp

Choose 1 Salad \$10pp

Choose 3 (0 premium items) \$18pp

Choose 3 (1 premium item) \$20pp

Choose 3 (2 premium items) \$25pp

Choose 4 (2 premium items) \$30pp

- Tuna tartar (citrus gel, avocado puree, micro cilantro)
- Fusion Tuna tartar (Ahi, truffle soy vinaigrette, cilantro, parmigiano)
- Traditional Beef Tartar (Filetto, Aioli and toasted Brioche crumb)
  
- Caesar Salad (focaccia croutons, rosemary panko, parmigiano reggiano) (v)
- Panzanella Salad (focaccia croutons, heirloom tomato, cucumber, scallion, balsamic) (v)
- Tonno Salad (Cannellini, Preserved Ventresca Tuna, Scallion, Cherry tomato, Basil,)
- Watermelon Salad (heirloom tomato, feta, basil, mint, chive, evoo) (v)
  
- Pane e salame (baguette, chorizo, salame nostrano, white wine, cilantro aioli)
- Beef/Veal Meatball w/ Pomarola, Ricotta and Rosemary Focaccia

## \*\*Premium Menu Items

- Arancini (Saffron or Asparagus/mint or Truffle) \*\* (V)
- Tuna Slider (brioche bun, ahi patty, ginger mayo, heirloom tomato) \*\*
- Kobe Slider (brioche bun, heirloom tomato, smoked gouda, truffle aioli) \*\*
- Lamb Slider (brioche bun, heirloom tomato, tzatziki, mint, chives) \*\*
- Kansas City BBQ Shrimp Tacos (Mango Salsa, Crema, Cotija, Cilantro) \*\*

(v) : Vegetarian





# PIZZA

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starting at \$25 pp

- Regina margherita (v)
- Pepperoni (sopressata) + burrata
- Mushroom + truffle + parsley (v)
- Cacio e pepe (v)
- Sausage + friarielli (broccolini)
- Purple Potato and garlic cream, Chorizo, Fennel Pollen
- Cherry tomato, Parmigiano and arugula (v)
- Prosciutto Cotto, Mushrooms, arugula, teggiasca olives
  - Mortadella, Burrata, Pistacchio Flour
  - Red tropea Onion and Preserved Tuna
  - Hawaiian (Prosciutto cotto, Pineapple)
- New York Style (San Marzano, Mozzarella, Organic Dehydrated Garlic, Evoo)
  - San Marzano, Oregano, Teggiasca Olives, Basil, evoo (v)
  - Nutella (v)

(v) : Vegetarian



# PASTA / RAVIOLI / RISOTTO

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pop up station starting at \$20 pp

piaggio pasta truck starting at \$28 pp

- Rigatoni cacio e pepe
- Rigatoni all'Arrabbiata and Pecorino
  - Rigatoni alla Carbonara
  - Rigatoni all' Amatriciana
  - Rigatoni alla Bolognese
- Rigatoni w/ Chorizo and Saffron Ragu
  - Rigatoni w/ Black Truffle
- Spinach Ricotta Ravioli w/ butter and sage
  - Pear Ravioli w/ taleggio and asparagus
- Risotto ai funghi
- Risotto Saffron
  - Risotto Asparagus Mint
  - Risotto Rose Champagne

(v) : Vegetarian





# GRILL / CARVING STATION

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starting at \$35 pp  
choose 2 at \$40 pp

- Organic Spatchcock Chicken grilled whole (al mattone)
  - Churrasco Steak
  - Argentinian Chorizo
    - Berkshire Ribs
    - Assorted Skewers

## SIDES

- Garlic & Rosemary roasted potatoes
- Caponnata (Pepper, Zucchini, Eggplant)
  - Truffle french fries
- Arugula Salad (Parmigiano, Evoo/balsamic dressing, cherry tomato)

(v) : Vegetarian





# GELATO

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starting at \$13 pp

- Vanilla
- Chocolate
- Nocciola
- Pistacchio
- Greek Yogurt
- Strawberry
  - Mango
  - Coconut
- Banana Split
- Mint Chocolate Chip
  - Tiramisu
- Cookies and Cream

Includes assorted Cones, toppings and Syrup



# DESSERT CREPES

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Starting at \$13 pp

- Citrus Ricotta & Raspberry Preserve
- Banana & Nutella
- Butter, Sugar & Lemon
- Mixed Berry & Whipped Cream

# SARRASIN CREPES

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Starting at \$18 pp

2 Dessert Crepes & 2 Sarrasin at \$28 pp

- Ham & Cheese
- Mushrooms, Sausage, Provolone & Parsley
- Prosciutto, Truffle Cream, Arugula
- Mozzarella, Tomato & Basil
- Chicken, Guac & Cotija





# DRAFT TRUCK

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Starting at \$30 pp

- Watermelon Basil Mule
  - Mojito
- Pineapple Sage Margarita
- Rosemary Lemon Gin + Tonic
  - Aperol Spritz
  - Negroni Sbagliato
  - Bellini
  - Prosecco
  - Beer
- Wine (Red, White, Rose)



# DJ TRUCK

Starting at \$1000 (DJ excluded)

## THE DJ TRUCK

- Sound System: 2 RCF EVOX J8
- 2 VF Volcano vertical fog/light machines
  - 1 Hurricane Fog Machine
- 4 Focus Spot 4Z Pearl 200W LED moving-head spot light
  - 2 Recessed Strobe lights
  - 2 Neon LED facade frames
  - Neon "Come Fly With Me"

\$1000 FOR 4H TRUCK RENTAL

DJ RANGING \$100-200 X H

(tax & 18% service charge not included above)