



OLLIE & SOUS

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 don't 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) **

(v) : Vegetarian





PIZZA

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

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

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

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

SIDES

- Garlic & Rosemary roasted potatoes
- Caponnata (Pepper, Zucchini, Eggplant)
- Truffle or Plain French Fries
- Arugula Salad (Parmigiano, Evoo/balsamic dressing, cherry tomato)

(v) : Vegetarian



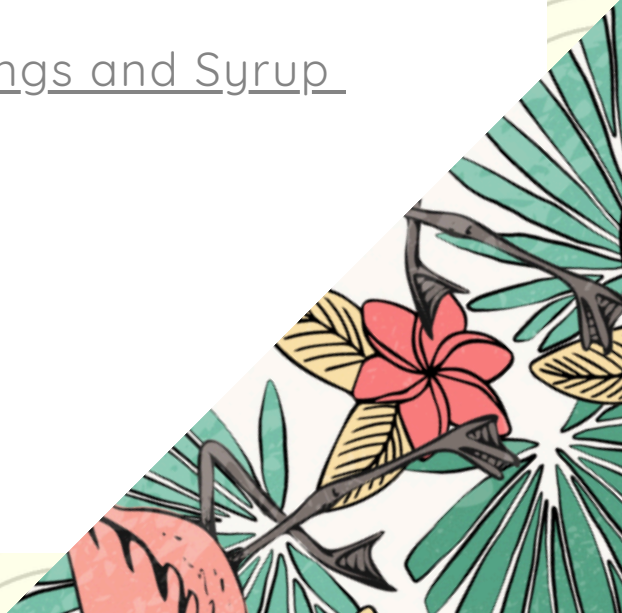


GELATO

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

Starting at \$13 pp

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

SARRASIN CREPES

Starting at \$18 pp

2 Dessert Crepes & 2 Sarrasin Combo at \$26 pp

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

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DRAFT TRUCK

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)