



Overtoom 239 HS

1054 HV Amsterdam

06 431 77 443

info@olivity.nl

www.olivity.nl

OUR CATERING: delicious, healthy, unique

Since 2011, we choose top quality ingredients to prepare wonderful food for your event, whether it is for a small group or a larger gathering.

All our products are made with extra virgin, Greek olive oil.

To make our food even healthier, we don't fry any of our dishes.

Our delicacies are either cooked on the stovetop or baked in the oven. This results in lighter dishes and amazing flavor.

We need three days' notice to prepare a menu for up to 20 people.

For larger groups, we need a week's notice.

We are happy to discuss the various options for the menu and give you suggestions, so that you and your guests are happy with the final result.

We can create a selection destined for omnivores, vegetarians, vegans, but also lactose- or gluten intolerants. Please let us know whether there are some specific dietary requirements that need to be taken into consideration.

You don't feel like hosting your event at your own home?

Our store is also available for booking for groups of 6 to 25 guests, either for around-the-table private dining (6-12 guests) or for buffet-style private gatherings (15-25 guests), for occasions as:

- casual dining with your friends
- birthday/anniversary celebrations
- team building
- baby showers

You are most welcome to discuss with us the possibilities available.

Καλή όρεξη! (Enjoy!)



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CATERING MENU

PIES/QUICHES

Filo pastry, filled with:

- feta cheese
- spinach-herbs (vegan friendly)
- aubergine-sundried tomato-bulgur (vegan friendly)
- spinach-feta
- beetroot-feta
- mushroom-paprika
- chicken-leek
- minced meat (beef)

per baking tray of 28 x 38 cm € 49,00

Filo rolls, filled with:

- feta cheese
- spinach-feta
- spinach-herbs (vegan friendly)
- aubergine-sundried tomato-bulgur (vegan friendly)
- mushroom-paprika

per roll € 3,90

(minimum order 6 rolls)

Pitákia (filo triangles), filled with feta, spinach-herbs, spinach-feta, mushroom-paprika or aubergine

per triangle € 2,20

(minimum order 10 mini pies)

Quiche Greek-style filled with:

- figs-caramelized onions-feta
- cherry tomatoes-feta
- spinach-anthotyro cheese
- sweet potato-corn-feta
- beetroot-feta
- salmon-cream cheese-dill

- leek-chicken

per large quiche € 44,00

per mini quiche (7 cm) € 2,90

NIBBLES

Mini savory muffins, savory, fluffy muffins, made with:

- Feta
- Spinach-feta
- Sundried tomatoes-olives
- Ham-onion
- Dried figs-onion-feta

per baking tray of 24 pieces € 26,00

Greek-salad skewers, the classic Greek salad on a skewer, drizzled with a dressing of balsamic glaze and olive oil

per skewer € 1,90

Grilled veggie skewers, drizzled with olive oil and balsamic glaze and baked in the oven

per skewer € 1,90

Chicken nuggets, tender, breaded, oven-baked chicken-thigh filet, perfect for children, but also an adult favorite

per nugget € 1,40

Hummus shots, with cucumber, carrot and bell pepper sticks

per shot € 1,70

WRAPS

A silky flour tortilla, lined with one of our dips, filled with crispy salad, fresh tomato and:



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Goat cheese	€ 6,90
Grilled aubergine (vegan friendly)	€ 6,90
Grilled aubergine-feta	€ 7,30
Sweet potato-feta	€ 7,30
Cheese-ham	€ 7,50
Chicken-cucumber	€ 7,70
Cream cheese-salmon	€ 7,90
Avocado-tomato (vegan friendly)	€ 6,90

- Please note that wraps can be also **sliced** (2-3 slices per wrap), then poked with a bamboo skewer, to make nibbles for your event

DIPS

Except for tzatziki, all our dips are vegan friendly. Also, all of them are gluten free.

- Dried fig-olive tapenade
- Spicy aubergine-tomato paste
- Beetroot-walnut-thyme
- Hummus
- Dill dip
- Tzatziki
- Fava (yellow split peas) with caramelized onions and capers

per 250 gr pot	€ 5,80
per 500 gr pot	€ 11,00

To accompany your dip:

Cucumber, carrot & paprika sticks	
per large box	€ 4,70
Bread crisps (baked thin bread slices)	
per large bag	€ 4,50

SALADS

"Rainbow" green salad with iceberg lettuce and green salad leaves, shredded carrot, sliced cucumber, sliced paprika, sunflower- and

pumpkin seeds, and olive oil-balsamic glaze dressing

Tabbouleh, parsley-tomato-mint salad, with quinoa or bulgur (350 gr portion)

Choriátiki (Greek salad): the Greek classic, made with tomato, cucumber, paprika, onions, parsley, feta and Kalamata olives

Quinoa Greek-style, with tomato, cucumber, paprika, capers, parsley, Kalamata olives and, of course, feta (350 gr portion)

Potato salad with tomato, Kalamata olives, paprika, drizzled with mustard-olive oil dressing. (450 gr portion)

per portion € 10,50

SOUPS

Most of them are gluten- and dairy free, as well as vegan friendly.

Minimum order → 4 portions of the same sort of soup

- Pumpkin-white beans
- Chickpeas-sweet potato-carrot
- Lentils-vegetables
- Carrot-paprika
- Aush (Persian soup with legumes, spinach and spaghetti)
- *Trahaná* with chicken (traditional Greek pasta grains) with vegetables and chicken
- *Avgolémmono* soup: a classic of the Greek cuisine; made with vegetables, potatoes, rice, a lemon-egg sauce, and chicken

per 0,5 L pot (one large bowl)	€ 6,50
per 1 L pot (for 2-3 people)	€ 12,00

MAIN COURSES

Vegetarian

Moussaka, the Greek classic main course: layers of grilled aubergine and potato, layers of



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mushroom sauce, topped with a layer of béchamel cream, sprinkled with breadcrumbs, then baked in the oven.
per aluminum tray of 23 X 29 cm € 48,00
(enough for 6-8 people as a main course, for up to 12 people as a buffet dish)

Pastizzio, the ultimate Greek comfort food: pasta, mixed with mushroom sauce, topped with a layer of béchamel cream, sprinkled with breadcrumbs, then baked in the oven.
per baking tray of 23 X 29 cm € 48,00
(enough for 6-8 people as a main course, for up to 12 people as a buffet dish)

Gemistá, the summer classic of Greece: rice-stuffed bell peppers, baked in the oven.
per large stuffed pepper € 6,50
(enough for 1 person as a main course, for 2 –cut in half, as a buffet dish)
(minimum order 6 bell peppers)

Fasolákia laderá: green beans, cooked in tomato sauce and olive oil
per portion € 12,00
(enough for 1 person as a main course, for up to 3 people as a side dish)

Bamies laderés: okra, cooked in tomato sauce and olive oil
per portion € 13,00
(enough for 1 person as a main course, for up to 3 people as a side dish)

Revythia me spanaki: tender spinach, carrots and celery, combined with chickpeas for a filling, yet light dish
per portion € 12,00
(enough for 1 person as a main course, for up to 3 people as a side dish)

Revythia me melitzanes: velvety aubergine, combined with chickpeas for an unexpected, delicious dish
per portion € 13,00
(enough for 1 person as a main course, for up to 3 people as a side dish)

Gígentes sto forno: oven-baked “giant” beans, in a delicious sauce of tomato, carrots, celery and, of course, olive oil
per portion € 13,00
(enough for 1 person as a main course, for up to 3 people as a side dish)

Meat/Chicken

Moussaka, the Greek classic main course: layers of grilled aubergine and potato, layers of beef minced meat, topped with a layer of béchamel cream, sprinkled with breadcrumbs, then baked in the oven.
per baking tray of 23 x 29 cm € 52,00
(enough for 6-8 people as a main course, for up to 12 people as a buffet dish)

Pastizzio, the ultimate Greek comfort food: pasta, mixed with beef minced meat, topped with a layer of béchamel cream, sprinkled with breadcrumbs, then baked in the oven.
per baking tray of 23 x 29 cm € 52,00
(enough for 6-8 people as a main course, for up to 12 people as a buffet dish)

Yiouvetsi me kotópoulo: Oven-baked orzo with chicken thigh filet, in a light tomato sauce
per baking tray of 23X 29 cm € 52,00
(enough for 6-8 people as a main course, for up to 12 people as a buffet dish)

Chicken thigh filet with orange & rosemary:



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Tender chicken thigh filets, cooked in an orange-rosemary sauce, served with rice or potatoes

per baking tray of 23 X 29 cm € 52,00
(enough for 6-8 people as a main course, for up to 12 people as a buffet dish)

Chicken skewers with garlic & lemon:

marinated with crushed garlic, lemon, oregano, then baked in the oven

per skewer € 2,10
(minimum order 15 skewers)

Keftedákia (meatballs): oven-baked, made with veal minced meat and **oatmeal**, suitable for those who don't eat wheat

per meatball € 1,20
(minimum order 20 meatballs)

Soutzoukakia smyrnéika

meatballs, made with veal minced meat, **oatmeal** (suitable for those who don't eat wheat), red wine, garlic and cumin, then cooked in tomato sauce

per meatball € 1,30
(minimum order 20 meatballs)

CAKES

***Dairy and egg free, suitable for vegans**

***With glazing**

***Bundt cake or 12 normal-sized muffins**

- Apple-cinnamon
- Lemon-poppy seed
- Banana
- Carrot
- Fig-orange
- Blueberry-oat

large Bundt cake € 37,00

12 muffins € 35,00

OTHER DESSERTS

- Baklava (sugar- & lactose free)

per 28 x 38 cm baking tray (24 medium-sized pieces) € 52,00

- Galaktoboureko (custard dessert with filo, drizzled with syrup)

per 28 x 38 cm baking tray (24 medium-sized pieces) € 48,00

- Karydópita (walnut cake, lactose free)
- Revaní (coconut cake, lactose free)

per 28 x 38 cm baking tray (24 medium-sized pieces) € 46,00

- Portokalópita (orange pie)

per 28 x 38 cm baking tray (24 medium-sized pieces) € 48,00

- Coffee dream layer cake
- Yogurt-lime layer cake

per cake € 44,00

- Mini mousse with dark chocolate and Greek yogurt
- Mini mousse with white chocolate and Greek yogurt

per shot € 2,30



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CATERING PACKAGES

LUNCH

Choose among individual portions or buffet-style.

Individual portions:

-sandwich-soup

-soup-salad,

-sandwich-salad,

-wrap-salad

For buffet-style, we can discuss the options with you and send you an offer.

From € 15,00 p.p.

BORREL

Choose among our various nibbles, such as: mini pies with filo, mini soufflés, salad skewers, meatballs, chicken skewers, and our large assortment of dips.

From € 13,00 p.p.

DINNER (Buffet style)*

Choose among: various nibbles (pies, mini soufflés, savory muffins, salads), followed by classic Greek main courses such as moussaka (vegetarian or meat), pastizzio (oven-baked pasta with minced meat, topped with béchamel cream), yiouvetsi (oven baked orzo with chicken), gemistá (rice-stuffed paprikas).

From € 22,00 p.p.

*for seated dinners (private dining) or buffet-style at the store, please ask us

- We can create a selection destined for omnivores, **vegetarians**, **vegans**, but also **lactose-** or **gluten intolerants**. Please let us know if specific dietary requirements need to be taken into consideration.