OUR CUISINE & PHILOSOPHY

FIG & OLIVE is about passion for the best olive oils, flavors and cuisine from the Riviera and coastal regions of the South of France, Italy and Spain. It is a full-service restaurant featuring lunch, brunch and dinner menus. The exceptional wine list includes over 30 wines offered by the glass or bottle from Italy, France and Spain. FIG & OLIVE’s menu philosophy is based on the notion of clean, healthy and sophisticated ingredients and dishes, each prepared or finished with unique olive oils.
The first FIG & OLIVE opened in New York City in 2005 and, in December of 2013 FIG & OLIVE opened a dramatic 12,000 square foot restaurant on the coast of California. The restaurant is surrounded by olive trees and a beautiful rose garden. The open floor plan accommodates up to 330 guests and offers both indoor and outdoor dining. FIG & OLIVE provides a wide range of personalized experiences for diners, ranging from intimate private to restaurant buy-outs.
THE LOUNGE
The entry to FIG & OLIVE, Newport Beach captivates with a high ceiling and warm wood beams. The 60-person lounge embraces a casual sophisticated feel, with comfortable lounge couches and chairs. A mix of pendant light and table lamps provide a soft light accompanied by travertine tile. This space is semi-private.

Accommodates up to 60 people
THE WHITE ROOM

This dining space for up to 80 guests is illuminated by three skylights and five large windows, which feature an expansive view of our olive trees. An ironwork chandelier provides ambient lighting for the room. The room features a mix of built-in banquettes and stand-alone tables, accented with white leather chairs and throw pillows. This space is completely enclosed and private.

Accommodates up to 80 people seated
THE GARDEN TERRACE
The 2,646 square-foot Garden Patio offers seating for up to 128 guests. A large outdoor fireplace in the center of the room provides the perfect centerpiece for any event! With a flexible floorplan, this room offers a mix of banquettes, stand-alone tables, and lounge couches. The space also features a country tile floor, rosemary planters, an open-air bar, and a retractable roof. This space can be either semi-private or completely private.

Accommodates up to 128 people seated
THE ORCHARD ROOM
Accommodating up to 90 guests, this central dining area offers rustic leather armchairs and a mix of banquets and booths. Accenting the room is, two olive trees and an expansive wall of 400 olive oils. This room is semi-private.

Accommodates up to 90 people seated
THE WINE ROOM
With two skylights and floor to ceiling windows, this room offers a casual space for any event. The room is accented by our wine collection featured on one wall. With a flexible floor plan, this room can offer a private space at the bar or be divided to create a privatized space.

Accommodates up to 50 people seated
OUR MENU

FIG & OLIVE’s signature dishes embody our passion for the best olive oils and cuisine from the Mediterranean region. Each meal begins with a taste of three distinct extra virgin olive oils with the restaurant’s freshly-baked rosemary olive oil fougasse bread. Guests can gather at the bar and lounge to enjoy tasting dishes and shareable small plates such as the Zucchini Carpaccio and the Fig Gorgonzola Tartlet alongside an assortment of Crostini, Crudos, Cicchetti and Fritti, and imported charcuterie.

Main dishes include the Riviera Shrimp and Salmon Salad, Octopus a la Gallega, Primavera Risotto, Paella del Mar, Branzino a la Plancha, and the FIG & OLIVE Rosemary Lamb Chops. Desserts include the Crème Brulée Cheesecake and the Caramelized Apple Tart.

The exceptional wine list includes over 30 varietals from the South of France, Italy, and Spain that are offered by the glass, along with full bottles and champagne.
## APPETIZER

### Option One

Your guests can choose Soup or Salad

- **Tomato Watermelon Gazpacho** | squash seeds, basil olive oil
- **FIG & OLIVE Salad** | manchego, gorgonzola dolce, fig, apple, tomato, olive scallion, walnut

### Option Two

Served Family Style to Share

- **Prosciutto di Parma & Melon** | fresh ricotta, arugula, hazelnut pesto
- **Mushroom Croquette** | truffle aioli, parmesan
- **Salmon Tartare** | avocado, dill, citrus dressing, pea tendrils

## MAIN COURSE

Please Choose 3

- **French Omelet** | asparagus, goat cheese, Mediterranean fries, mixed greens
- **Truffle Mushroom Fontina** | scrambled eggs, cremini mushroom, scallion
- **French Toast** | fig cinnamon jam, seasonal fruits, vanilla whipped cream
- **Primavera Risotto** | asparagus, green pea, parmesan, pea shoot
- **Grilled Hanger Steak Salad** | baby kale, arugula, pine nut, romesco sauce
- **Riviera Salmon** | asparagus, braised fennel, pea purée, basil olive oil

## DESSERT

- **Caramelized Apple Tart** | crisp puff pastry with caramelized apples & vanilla ice cream
- **Chocolate Pot de Crème** | crunchy hazelnut praline & vanilla cream

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*Eating raw or undercooked fish, shellfish, eggs, or meat increases the risk of foodborne illness. Although efforts will be made to accommodate food allergies, we cannot guarantee meeting your needs. If you have a food allergy, please speak to the manager, chef or your server.*

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**PRIX FIXE BRUNCH $44**

Saturday or Sunday
PRIX FIXE BRUNCH $50
Saturday or Sunday
INCLUDES ONE BRUNCH COCKTAIL OR FRESH JUICE | Choice of Bellini, Mimosa, Bloody Mary, or Sangria

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Crostini
Chef’s Choice

- Pea | asparagus, ricotta, lemon
- Mushroom | artichoke, truffle, parmesan
- Burrata | tomato, pesto, balsamic
- Goat Cheese | caramelized onion, chive
- Gorgonzola | apple, red pepper marmalade
- Manchego | fig, marcona almond
- Octopus | hummus, pimenton
- Shrimp | avocado, cilantro, tomato
- Prosciutto | ricotta, fig, olive, walnut

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APPETIZER

Option One
Your guests can choose Soup or Salad

- Tomato Watermelon Gazpacho | squash seeds, basil olive oil
- FIG & OLIVE Salad | manchego, gorgonzola dolce, fig, apple, tomato, olive, scallion, walnut

Option Two
Served Family Style to Share

- Prosciutto di Parma & Melon | fresh ricotta, arugula, hazelnut pesto
- Mushroom Croquette | truffle aioli, parmesan
- Salmon Tartare* | avocado, dill, citrus dressing, pea tendrils

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MAIN COURSE
Please Choose 3

- French Omelet | asparagus, goat cheese, Mediterranean fries, mixed greens
- Truffle Mushroom Fontina | scrambled eggs, cremini mushroom, scallion
- French Toast | fig cinnamon jam, seasonal fruits, vanilla whipped cream
- Primavera Risotto | asparagus, green pea, parmesan, pea shoot
- Grilled Hanger Steak Salad | baby kale, arugula, pine nut, romesco sauce
- Riviera Salmon | asparagus, braised fennel, pea purée, basil olive oil

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DESSERT

- Caramelized Apple Tart | crisp puff pastry with caramelized apples & vanilla ice cream
- Chocolate Pot de Crème | crunchy hazelnut praline & vanilla cream

Ice Tea, Arnold Palmers, American Coffee & Hot Tea Included

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PRIX FIXE LUNCH $40
Please choose between Crostini or Appetizer as the first course

Crostini
Chef’s Choice

- **Pea** | asparagus, ricotta, lemon
- **Mushroom** | artichoke, truffle, parmesan
- **Burrata** | tomato, pesto, balsamic
- **Goat Cheese** | caramelized onion, chive
- **Gorgonzola** | apple, red pepper marmalade
- **Manchego** | fig, marcona almond
- **Octopus** | hummus, pimenton
- **Shrimp** | avocado, cilantro, tomato
- **Prosciutto** | ricotta, fig, olive, walnut

Or

APPETIZER
Please Choose 1

- **Tomato Watermelon Gazpacho** | squash seeds, basil olive oil
- **FIG & OLIVE Salad** | manchego, gorgonzola dolce, fig, apple, tomato, olive scallion, walnut

MAIN COURSE
Please Choose 3

- **Chicken Paillard** | Brussels sprout, haricot vert, red bell pepper, lemon
- **Penne Funghi** | cremini mushroom, parmesan, truffle olive oil
- **Riviera Salmon** | asparagus, braised fennel, pea purée, basil olive oil
- **Grilled Hanger Steak Salad** | baby kale, arugula, pine nut, romesco sauce

DESSERT

- **Caramelized Apple Tart** | crisp puff pastry with caramelized apples & vanilla ice cream
- **Chocolate Pot de Crème** | crunchy hazelnut praline & vanilla cream

Ice Tea, Arnold Palmers, American Coffee & Hot Tea Included
PRIX FIXE LUNCH $58

Crostini
Chef’s Choice

- **Pea** | asparagus, ricotta, lemon
- **Mushroom** | artichoke, truffle, parmesan
- **Burrata** | tomato, pesto, balsamic
- **Goat Cheese** | caramelized onion, chive
- **Gorgonzola** | apple, red pepper marmalade
- **Manchego** | fig, marcona almond
- **Octopus** | hummus, pimenton
- **Shrimp** | avocado, cilantro, tomato
- **Prosciutto** | ricotta, fig, olive, walnut

**APPETIZER**

**Option One**
Your guests can choose Soup or Salad

- **Tomato Watermelon Gazpacho** | squash seeds, basil olive oil

- **FIG & OLIVE Salad** | manchego, gorgonzola dolce, fig, apple, tomato, olive scallion, walnut

**Option Two**
Served Family Style to Share | Please Choose 3

- **Mushroom Croquette** | truffle aioli, parmesan

- **Prosciutto di Parma & Melon** | fresh ricotta, arugula, hazelnut pesto

- **Beef Carpaccio*** | 18 year balsamic, tomato, parmesan, micro arugula white truffle olive oil

- **Tuscan Eggplant Tapenade** | roasted garlic, capers, parsley

**MAIN COURSE**
Please Choose 3

- **Truffle Risotto** | cremini mushroom, parmesan

- **Paella del Mar** | saffron rice, black tiger shrimp, calamari, mussel

- **FIG & OLIVE Tajine** | chicken, vegetables, almond, couscous, harissa

- **Branzino a la Plancha** | haricot vert, yellow wax beans, roasted potato, green harissa sauce

- **Beef Filet Mignon (6oz)** | haricot vert, mashed potato, olive oil béarnaise

**DESSERT**

- **Caramelized Apple Tart** | crisp puff pastry with caramelized apples & vanilla ice cream

- **Chocolate Pot de Crème** | crunchy hazelnut praline & vanilla cream

Ice Tea, Arnold Palmers, American Coffee & Hot Tea Included

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PRIX FIXE DINNER $72

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### Crostini

**Chef’s Choice**

- **Pea** | asparagus, ricotta, lemon
- **Mushroom** | artichoke, truffle, parmesan
- **Burrata** | tomato, pesto, balsamic
- **Goat Cheese** | caramelized onion, chive
- **Gorgonzola** | apple, red pepper marmalade
- **Manchego** | fig, marcona almond
- **Octopus** | hummus, pimenton
- **Shrimp** | avocado, cilantro, tomato
- **Prosciutto** | ricotta, fig, olive, walnut

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### APPETIZER

#### Option One

**Your guests can choose Soup or Salad**

- **Tomato Watermelon Gazpacho** | squash seeds, basil olive oil
- **FIG & OLIVE Salad** | manchego, gorgonzola dolce, fig, apple, tomato, olive scallion, walnut

#### Option Two

**Served Family Style to Share**

- **Mushroom Croquette** | truffle aioli, parmesan
- **Zucchini Carpaccio** | lemon, pine nut, parmesan
- **Tuscan Eggplant Tapenade** | roasted garlic, capers, parsley

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### MAIN COURSE

**Please Choose 3**

- **Riviera Salmon** | asparagus, braised fennel, pea purée, basil olive oil
- **FIG & OLIVE Tajine** | chicken, vegetables, almond, couscous, harissa
- **Primavera Risotto** | asparagus, green pea, parmesan, pea shoot
- **Provençal Crusted Scallop Linguine** | red wine tomato sauce, olive-caper crusted scallops

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### DESSERT

- **Caramelized Apple Tart** | crisp puff pastry with caramelized apples & vanilla ice cream
- **Chocolate Pot de Crème** | crunchy hazelnut praline & vanilla cream

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**Ice Tea, Arnold Palmers, American Coffee & Hot Tea Included**

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PRIX FIXE DINNER $83

**Crostini**

**Chef’s Choice**

- Pea | asparagus, ricotta, lemon
- Mushroom | artichoke, truffle, parmesan
- Burrata | tomato, pesto, balsamic
- Goat Cheese | caramelized onion, chive
- Gorgonzola | apple, red pepper marmalade
- Manchego | fig, marcona almond
- Octopus | hummus, pimenton
- Shrimp | avocado, cilantro, tomato
- Prosciutto | ricotta, fig, olive, walnut

**APPETIZER**

**Option One**

_Your guests can choose Soup or Salad_

- **Tomato Watermelon Gazpacho** | squash seeds, basil olive oil
- **FIG & OLIVE Salad** | manchego, gorgonzola dolce, fig, apple, tomato, olive scallion, walnut

**Option Two**

_Served Family Style to Share_

- **Mushroom Croquette** | truffle aioli, parmesan
- **Salmon Tartare** | avocado, dill, citrus dressing, pea tendrils
- **Prosciutto di Parma & Melon** | fresh ricotta, arugula, hazelnut pesto

**MAIN COURSE**

_Please Choose 3_

- **Penne Funghi** | cremini mushroom, parmesan, truffle olive oil
- **Provence Roasted Chicken** | herbes de Provence, fingerling potato, sautéed mushroom
- **Branzino a la Plancha** | haricot vert, yellow wax beans, roasted potato, green harissa sauce
- **Beef Filet Mignon (8oz)** | haricot vert, mashed potato, olive oil béarnaise

**DESSERT**

_Please Choose 2_

- **Strawberry Vacherin** | strawberry marmalade, strawberry sorbet, thyme meringue crème Chantilly
- **Caramelized Apple Tart** | crisp puff pastry with caramelized apples & vanilla ice cream
- **Chocolate Pot de Crème** | crunchy hazelnut praline & vanilla cream

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_Ice Tea, Arnold Palmers, American Coffee & Hot Tea Included_
PRIX FIXE DINNER $99

Crostini
Chef’s Choice

- Pea | asparagus, ricotta, lemon
- Mushroom | artichoke, truffle, parmesan
- Burrata | tomato, pesto, balsamic
- Goat Cheese | caramelized onion, chive
- Gorgonzola | apple, red pepper marmalade
- Manchego | fig, marcona almond
- Octopus | hummus, pimenton
- Shrimp | avocado, cilantro, tomato
- Prosciutto | ricotta, fig, olive, walnut

APPETIZER

Option One
Your guests can choose Soup or Salad

- Tomato Watermelon Gazpacho | squash seeds, basil olive oil
- FIG & OLIVE Salad | manchego, gorgonzola dolce, fig, apple, tomato, olive scallion, walnut

Option Two
Served Family Style to Share | Please Choose 3

- Burrata & Heirloom Tomato | watermelon, basil, apple cider dressing
- Sea Scallops | honey roasted carrot, orange segment, citrus, charmoula
- Hamachi Crudo* | preserved orange, basil olive oil
- Beef Carpaccio* | 18 year balsamic, tomato, parmesan, micro arugula white truffle olive oil

MAIN COURSE
Please choose 3

- Truffle Risotto | cremini mushroom, parmesan
- Paella del Mar | saffron rice, scallop, black tiger shrimp, calamari, mussel
- Chilean Sea Bass | roasted smoky sunchoke, rapini, toasted hazelnut romesco-mascarpone sauce
- Beef Filet Mignon (8oz) | haricot vert, mashed potato, olive oil béarnaise
- Rosemary Lamb Chops | ricotta gnocchi, braised honey eggplant

DESSERT
Please choose 2

- Dessert “Crostini” | Amarena cherry, mascarpone, pistachio, shortbread
- Strawberry Vacherin | strawberry marmalade, strawberry sorbet, thyme meringue crème Chantilly
- Caramelized Apple Tart | crisp puff pastry with caramelized apples & vanilla ice cream
- Chocolate Pot de Crème | crunchy hazelnut praline & vanilla cream

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CHEF SELECTION FAMILY STYLE $50

Crostini

Chef’s Choice

- Pea | asparagus, ricotta, lemon
- Mushroom | artichoke, truffle, parmesan
- Burrata | tomato, pesto, balsamic
- Goat Cheese | caramelized onion, chive
- Gorgonzola | apple, red pepper marmalade
- Manchego | fig, marcona almond
- Octopus | hummus, pimenton
- Shrimp | avocado, cilantro, tomato
- Prosciutto | ricotta, fig, olive, walnut

MAIN COURSE
Served Family Style to Share | Please Choose 4

- Primavera Risotto |
  asparagus, green pea, parmesan, pea shoot

- Penne Funghi |
  cremini mushroom, parmesan, truffle olive oil

- Riviera Salmon |
  asparagus, braised fennel, pea purée, basil olive oil

- Paella del Mar |
  saffron rice, scallop, black tiger shrimp, calamari, mussel

- FIG & OLIVE Salad with Chicken|
  manchego, gorgonzola dolce, fig, apple, tomato, olive scallion, walnut

DESSERT
Served Family Style to Share

- Dessert “Crostini” |
  Amarena cherry, mascarpone, pistachio, shortbread

- Caramelized Apple Tart |
  crisp puff pastry with caramelized apples & vanilla ice cream

Ice Tea, Arnold Palmers, American Coffee & Hot Tea Included
Crostini
Chef’s Choice

- **Pea** | asparagus, ricotta, lemon
- **Mushroom** | artichoke, truffle, parmesan
- **Burrata** | tomato, pesto, balsamic
- **Goat Cheese** | caramelized onion, chive
- **Burrata** | apple, red pepper marmalade
- **Manchego** | fig, marcona almond
- **Octopus** | hummus, pimenton
- **Shrimp** | avocado, cilantro, tomato
- **Prosciutto** | ricotta, fig, olive, walnut

**APPETIZER**
Served Family Style to Share | Please Choose 3

- **FIG & OLIVE Salad**
  manchego, gorgonzola dolce, fig, apple, tomato, olive
  scallion, walnut

- **Mushroom Croquette**
  truffle aioli, parmesan

- **Prosciutto di Parma & Melon**
  fresh ricotta, arugula, hazelnut pesto

- **Sea Scallops**
  honey roasted carrot, orange segment, citrus, charmoula

- **Beef Carpaccio**
  18 year balsamic, tomato, parmesan, micro arugula
  white truffle olive oil

**MAIN COURSE**
Served Family Style to Share | Please Choose 3

- **Truffle Risotto**
  cremini mushroom, parmesan

- **Paella del Mar**
  saffron rice, scallop, black tiger shrimp, calamari, mussel

- **Provence Roasted Chicken**
  herbes de Provence, fingerling potato, sautéed mushroom

- **Branzino a la Plancha**
  haricot vert, yellow wax beans, roasted potato
  green harissa sauce

- **Rosemary Lamb Chops**
  ricotta cheese gnocchi, braised honey eggplant

**DESSERT**
Served Family Style to Share | Please Choose 2

- **Dessert “Crostini”**
  Amarena cherry, mascarpone, pistachio, shortbread

- **Caramelized Apple Tart**
  crisp puff pastry with caramelized apples & vanilla ice cream

- **Chocolate Pot de Crème**
  crunchy hazelnut praline & vanilla cream

Ice Tea, Arnold Palmers, American Coffee & Hot Tea Included

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FIG & OLIVE OPEN BAR PACKAGES

STANDARD WINE & BEER PACKAGE

SPARKLING WINE:
Loxarel, Cava, Spain

WHITE WINE:
Sauv. Blanc/Semillon/Muscadelle – Tetre de Launay  
Chardonnay – Tormaresca, Italy

RED WINE:
Pinot Noir – Ambo, Italy  
Tempranillo - Valserrano, Crianza, Spain

BEER:
Stella Artois  
Heineken Light  
Peroni  
Negra Modelo

SOFT DRINKS, JUICES, COFFEE AND TEA

PRICING PER GUEST
$35 / 2 hours  
$45 / 3 hours  
$55 / 4 hours

INTERNATIONAL PREMIUM WINE & BEER PACKAGE

SPARKLING WINE:
Loxarel, Cava, Spain

WHITE WINE:
Pinot Grigio - Abbazia di Novacella, Italy  
Chardonnay – Joseph Drouhin, St. Veran, France

RED WINE:
Garnacha/Carinena/Cabernet – Bluegray, Priorat  
Cabernet Sauvignon - Vindicated, California

BEER:
Stella Artois  
Heineken Light  
Peroni  
Negra Modelo

SOFT DRINKS, JUICES, COFFEE AND TEA

PRICING PER GUEST
$60 / 2 hours  
$70 / 3 hours  
$80 / 4 hours

Country themed premium packages also available:
FRANCE, SPAIN, ITALY AND CALIFORNIA

Prices above are subject to change and do not include sales tax, suggested gratuity, or planning fee.
PREMIUM SPIRITS OPEN BAR

SPIRITS
Belvedere
Grey Goose
Bombay Sapphire
Patrón Silver
Jack Daniels
Johnnie Walker Black
Bacardi

CLASSIC COCKTAILS

FIG & OLIVE SPECIALTY COCKTAILS:

EL MATADOR
Spicy and bold with an herbaceous finish
Tequila, Rum, fresh lime juice, cilantro syrup, muddled jalapeño

ROSSELLINI
Tart and sweet with a perfect balance
Passion Fruit Vodka, blood orange juice, fresh lime juice, served straight up

PISCINE
Classic & elegant drink from the South of France
Sparkling Wine served on ice with fresh strawberries

SUMMER IN PROVENCE
A botanical elegance with a touch of herbs
Gin, hose made rosemary thyme syrup, muddled blackberries, lime juice

ROSE OLD FASHIONED
The Old Fashioned made new with a smooth floral finish
Bourbon, angostura bitters, rose syrup, orange

ALSO INCLUDES ALL ITEMS LISTED FOR SELECTED WINE & BEER PACKAGE

<table>
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<th>PRICING PER GUEST WITH PREMIUM WINE &amp; BEER PACKAGE</th>
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Prices above are subject to change and do not include sales tax, suggested gratuity, or planning fee.
BEVERAGE PACKAGE
ADD ONS

CHAMPAGNE TOAST
Add one glass of Veuve Clicquot Cuvée Reserve Champagne
+$20 PER GUEST

CHAMPAGNE ADD ON
Veuve Clicquot, Cuvée Reserve
Add to any wine package

PRICING PER GUEST
+$30 / 2 hours
+$40 / 3 hours
+$45 / 4 hours

ROSÉ ADD ON
Cinsault/Grenache - Coeur de Rosé, Reserve, Provence, France
Add to any wine package

PRICING PER GUEST
+$8 / 2 hours
+$10 / 3 hours
+$15 / 4 hours

BOTTLED WATER ADD ON
Evian Still Water & Badoit Sparkling Water
Add to any wine package
+$5 PER GUEST

Prices above are subject to change and do not include sales tax, suggested gratuity, or planning fee.
PRIVATE BUY-OUT MENUS
POULTRY & MEAT

BEEF CARPACCIO
with parmesan and truffle oil

*PROSCIUTTO GRISSINI
parmesan grissini wrapped with prosciutto

CHICKEN SAMOSA
cilantro mayonnaise, chili pepper filament

CHICKEN SKEWER
with cherry tomato & shallot

CHICKEN CROQUETTE
with pine nut

*BROILED BEEF SHORT RIBS
with chive mashed potato

BEEF TENDERLOIN SKEWER
with heirloom tomato & shallot

MARINATED LAMB CHOP
with harissa aioli and charmoula

*BEEF MEATBALLS
braised in tomato sauce

PROSCIUTTO & MELON SKEWER
with prosciutto di parma

BEEF SLIDERS
with pickled onions, thyme, gorgonzola
tomato, shallot mayonnaise

VEGETARIAN

TOMATO WATERMELON GAZPACHO
squash seeds, basil olive oil

ZUCCHINI CARPACCIO
lemon, pine nut, parmesan

MUSHROOM CROQUETTE
truffle aioli, parmesan

FIG GORGONZOLA TARTLET
walnut, arugula, tomato on thin puff pastry

PRIMAVERA RISOTTO
asparagus, green pea, parmesan, pea shoot

TRUFFLE RISOTTO
cremini mushroom, parmesan

MINI TOMATO TART
herbes de Provence & Niçoise olives

*SPANISH TORTILLA
warm potato with eggs, pimenton mayo

CAPRESE SKEWER
heirloom tomato, mozzarella, basil, fig balsamic glaze

*F&O TRUFFLE MAC & CHEESE
macaroni, gruyere & parmesan, nutmeg, truffle olive oil

SKINNY FRIES
served with truffle olive oil

* Items only available for parties of 50 or more
Crostini
$5 Per hour per person

- Pea | asparagus, ricotta, lemon
- Mushroom | artichoke, truffle, parmesan
- Burrata | tomato, pesto, balsamic
- Goat Cheese | caramelized onion, chive
- Gorgonzola | apple, red pepper marmalade
- Manchego | fig, marcona almond
- Octopus | hummus, pimento
- Shrimp | avocado, cilantro, tomato
- Prosciutto | ricotta, fig, olive, walnut

SEAFOOD & FISH

- SALMON TARTARE*
  avocado, dill, citrus dressing, pea tendrils
- *SMOKED SALMON ROLL
  with cream cheese, lemon zest, chive & dill
- SEARED SCALLOPS
  with Breeze spice, carrot-orange purée
- SALMON SLIDER
  tomato, avocado, dill & caper mayonnaise
- *LOBSTER SAMOSA
  with mango chutney
- SHRIMP SKEWER
  with cherry tomato & shallot

PRICE PER PERSON

per person, per hour

Choice of 6 / $20 for One Hour, $36 for Two Hours
Choice of 8 / $24 for One Hour, $48 for Two Hours
Choice of 10 / $28 for One Hour, $56 for Two Hours

* Items only available for parties of 50 or more

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OPTION ONE
$15 per person

CHARCUTERIE & CHEESE STATION

CHARCUTERIE
Breseola, Coppa Ham, Crespone Sausage, Serrano Ham, Prosciutto, Salami
$3 up-charge for Iberico Ham as an option

IMPORTED CHEESES
Dolce Gorgonzola, Caperfuille, Langha Rocchetta, Robiola, Machego

Assorted Olives
FIG & OLIVE Olive Oils
Fresh Artisan Breads
Fig Jam

OPTION TWO
$10 per person

DESSERT STATION
Dessert “Crostini”
Praline Chocolate Cake
Chocolate Pot De Crème
Crunchy Praline
Mini Apple Tarts

Prices above are subject to change and do not include sales tax, suggested gratuity, or planning fee.
FIG & OLIVE BUY-OUT MENUS
FOR PRIVATE EVENTS

CHOICE A

WHOLE BAKED RIVIERA SALMON FILET
Marinated salmon, sautéed seasonal vegetables
with herbs & lemon juice

LEG OF LAMB CARVING STATION
Marinated with Herbes de Provence, goat cheese, chive gnocchi
roasted honey thyme eggplant

FILET MIGNON CARVING STATION
Fig chutney with aged raspberry balsamic vinegar, haricot vert
sautéed cremini mushroom with thyme, shallot, and roasted fingerling potato

CHOICE B

PAELLA DEL MAR
Black tiger shrimp, sea scallop, calamari, mussel, saffron rice with green pea
red bell pepper, artichoke saffron aioli, pimenton, oregano

PENNE FUNGHI TARTUFO
Cremini and truffle mushroom, parmesan, parsley scallion
Truffle Olive Oil

TRUFFLE RISOTTO
Arborio rice, cremini mushroom, parmesan, scallion, parsley
Truffle Olive Oil

PRIMAVERA RISOTTO
Asparagus, green pea, parmesan, pea shoot

BRANZINO A LA PLANCHA
Haricot vert, yellow wax beans, roasted potato, green harissa sauce

PROVENCE ROASTED CHICKEN
Chicken marinated with Herbes de Provence, rosemary
garlic, lemon, sautéed mushroom, heirloom potato confit
Tarragon aioli

FIG & OLIVE TAJINE
Chickens, vegetables, almond, couscous, harissa

FIG & OLIVE TRUFFLE MAC AND CHEESE
Macaroni, gruyere & parmesan, nutmeg
Truffle Olive Oil
SALAD STATION
Please choose 2:

FIG & OLIVE SALAD
Manchego, gorgonzola dolce, fig, apple, tomato, olive scallion, walnut

QUINOA SALAD
red cabbage, squash, pomegranate, orange, Brussels sprout
sunflower seed, citrus dressing

CAESAR SALAD
Romaine hearts, croutons, parmesan, anchovy, caesar dressing

DESSERT STATION
Dessert “Crostini”
Praline Chocolate Cake
Chocolate Pot De Crème
Crunchy Praline
Mini Apple Tarts

MAIN COURSE STATIONS PRICING
2 hours, choice of 3 stations minimum

2 Choice A plus 1 Choice B = $90
1 Choice A plus 2 Choice B = $80
3 Choice B = $75

Additional Station A = $20
Additional Station B = $15

All prices per person

Prices above are subject to change and do not include sales tax, suggested gratuity, or planning fee.
PLATED BUY-OUT DINNER
$99 per person

MAIN COURSE
Please Choose 3

Primavera Risotto |
asparagus, green pea, parmesan, pea shoot

Paella del Mar |
saffron rice, scallop, black tiger shrimp, calamari, mussel

Chilean Sea Bass |
roasted smokey sunchoke, rapini, toasted hazelnut romesco-mascarpone sauce

Beef Filet Mignon (8oz) |
haricot vert, mashed potato, olive oil béarnaise

DESSERT
Please Choose 2

Dessert “Crostini” |
Amarena cherry, mascarpone, pistachio, shortbread

Strawberry Vacherin |
strawberry marmalade, strawberry sorbet, thyme meringue crème Chantilly

Caramelized Apple Tart |
crisp puff pastry with caramelized apples & vanilla ice cream

Chocolate Pot de Crème |
crunchy hazelnut praline & vanilla cream

Ice Tea, Arnold Palmers, American Coffee & Hot Tea Included

*Eating raw or undercooked fish, shellfish, eggs, or meat increases the risk of foodborne illness. Although efforts will be made to accommodate food allergies, we cannot guarantee meeting your needs. If you have a food allergy, please speak to the manager, chef or your server.
FIG & OLIVE BRUNCH BUFFET STATIONS
Selection of three choices from Stations 1 thru 4

STATION ONE
$15 per person

GRANOLA WITH FRESH FRUIT
House-made granola, fresh fruit, mint, yogurt or choice of milk

FRENCH TOAST
Brioche, fig & cinnamon jam, seasonal fruits and vanilla whipped cream

STATION TWO
$15 per person for one choice
$20 per person for two choices

SCRAMBLED EGGS

FRENCH
Olive oil infused goat cheese, Herbes de Provence asparagus, scallion, tarragon, chive

ITALIAN
Dolce gorgonzola cheese, mushroom Tuscan ham, scallion, sun-dried tomato

SIDES
Seasoned Mediterranean Fries with a choice of:

- Apple Chicken Sausage
- Italian Chorizo Sausage
- Pancetta
- Cured Salmon

STATION THREE
$18 per person

PAELLA DEL MAR
Black tiger shrimp, sea scallop, calamari, mussel saffron rice with green pea, red bell pepper artichoke saffron aioli, pimenton, oregano

FIG & OLIVE SALAD
Manchego, gorgonzola dolce, fig, apple tomato walnut, olive, romaine, mesclun scallion, fig balsamic

STATION FOUR
$20 per person

CARVING STATION
Choose one

ROASTED LEG OF LAMB*
PARMA COTTO ROSEMARY HAM
FILET MIGNON*
SKIRT STEAK
*5 upgrade price

CHOICE OF ONE SIDE:
Roasted Potato
Grilled Asparagus with Lemon Zest
Sautéed Spinach, Fig, Garlic & Marcona Almond
Olive Oil Chive Mashed Potato
Truffle skinny fries

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BRUNCH ENHANCER OPTIONS

JUICE BAR
$10 per person
Orange, pineapple, grapefruit, cranberry and apple juice

BRUNCH BAR
$50 per person for 4 hours
Brunch Cocktails (mimosa, bellini, sangria or americano)
Soft Drinks, Juices

OPTION ONE
$10 per person
BREAD & VIENNOISERIES
Choice of multigrain bread, baguette, bagel, croissant, chocolate croissant
or an assortment served with house-made fig jam, olive oil honey
and choice of strawberry or orange jam

OPTION TWO
$15 per person
CHARCUTERIE
Breseola, Coppa Ham, Crespone Sausage, Serrano Ham, Prosciutto, Salami
* $3 upcharge for Iberico as an option
IMPORTED CHEESES
Gorgonzola Dolce, Caperfuille, Langha Rocchetta, Robiola, Manchego
ASSORTED OLIVES
FRESH BREADS

OPTION THREE
$10 per person
DESSERT
Dessert “Crostini”
Chocolate Pot de Crème
Crunch Praline
Miniature Apple Tart
CONTACT US

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