



FIG & OLIVE



EVENTS & CATERING | NEWPORT BEACH

figandolive.com



CONTENTS

Our Cuisine & Philosophy 2

Our Location 4

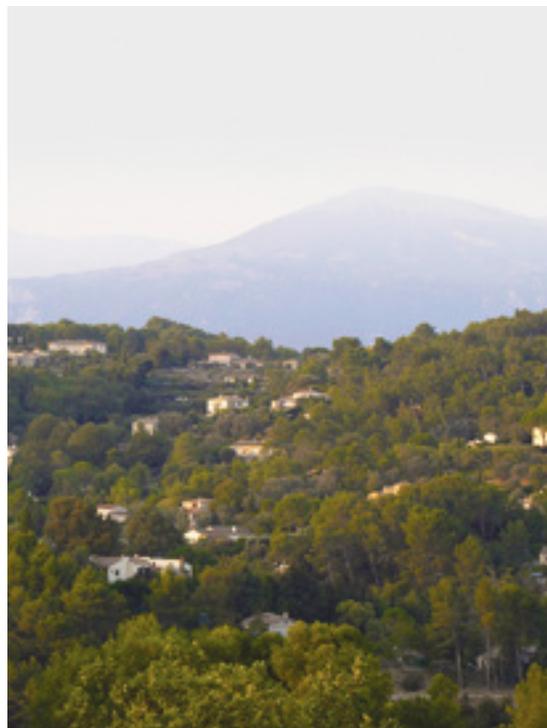
Our Menus 11

Our Beverage Packages 22

Contact Us 34

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.



OUR LOCATION

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 banquettes 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 Crostinis, 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.



PRIX FIXE BRUNCH \$44

Saturday or Sunday

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

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

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

PRIX FIXE BRUNCH \$50

Saturday or Sunday

INCLUDES ONE BRUNCH COCKTAIL OR FRESH JUICE | *Choice of Bellini, Mimosa, Bloody Mary, or Sangria*

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

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

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.

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

*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.

PRIX FIXE DINNER \$72

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

Zucchini Carpaccio |
lemon, pine nut, parmesan

Tuscan Eggplant Tapenade |
roasted garlic, capers, parsley

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

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 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

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

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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 smokey 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

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

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

CHEF SELECTION FAMILY STYLE \$89

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

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

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

FIG & OLIVE OPEN BAR PACKAGES

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, house 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

PRICING PER GUEST WITH STANDARD WINE & BEER PACKAGE

\$50 / 2 hours
\$65 / 3 hours
\$75 / 4 hours

PRICING PER GUEST WITH PREMIUM WINE & BEER PACKAGE

\$70 / 2 hours
\$85 / 3 hours
\$95 / 4 hours

FIG & OLIVE OPEN BAR PACKAGES

BEVERAGE PACKAGE ADD ONS

CHAMPAGNE TOAST

Add one glass of Veuve Cliquot Cuvée Reserve Champagne

+\$20 PER GUEST

CHAMPAGNE ADD ON

Veuve Cliquot, 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



PRIVATE BUY-OUT
MENUS



FIG & OLIVE PRIVATE BUY-OUT
& COCKTAIL RECEPTION
TRAY-PASSED HORS D'OEUVRES

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

FIG & OLIVE PRIVATE BUY-OUT
& COCKTAIL RECEPTION
TRAY-PASSED HORS D'OEUVRES

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, pimenton
- 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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FIG & OLIVE PRIVATE EVENTS COCKTAIL RECEPTION ENHANCERS STATION

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, Macheogo

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

Chicken, vegetables, almond, couscous, harissa

FIG & OLIVE TRUFFLE MAC AND CHEESE

Macaroni, gruyere & parmesan, nutmeg
Truffle Olive Oil

FIG & OLIVE BUY-OUT MENUS FOR PRIVATE EVENTS

Continued

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

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sales tax, suggested gratuity, or planning fee.*

PLATED BUY-OUT DINNER

\$99 per person

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

PLEASE CHOOSE 3

Tomato Watermelon Gazpacho |
squash seeds, basil olive oil

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

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

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

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

or

Italian Chorizo Sausage

or

Pancetta

or

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

and

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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FIG & OLIVE BRUNCH BUFFET

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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