



Olive Q Lucy's
KITCHEN TABLE

Catering Menu

Closed on Mondays

LUNCH

Tuesday - Saturday, 11:30am-2:30pm

DINNER

Tuesday - Thursday, 5-9pm Friday & Saturday, 5-10pm
Sunday, 4-8pm

When Dining In, BYOB

52 Speedwell Avenue., Morristown, NJ 07960
973-998-8333 www.olivelucys.com

CATERING

Appetizers

Short Rib Ravioli

Crispy Ravioli topped with wild mushrooms, caramelized onions, and finished with crispy onions \$45

Homemade Fried Meatballs

Tender homemade meatballs served in sweet marinara sauce, topped with shaved reggiano and freshly grated Pecorino Romano cheeses \$40

Mussels Portuguese *

Portuguese style in a zesty jalapeno and cilantro Salsa Verde \$40

Baked Clams

Clams on the half shell stuffed with fresh cod, shrimp, and lobster. Topped with Lucy's parmesan breadcrumbs and drizzled with chive beurre blanc sauce \$45

Stuffed Button Mushroom

Stuffed with sweet ground sausage, baby spinach, pecorino romano, gouda cheese, and sprinkled with Lucy's parmesan breadcrumbs \$40

Brandy Chorizo Flambé *

Grilled chorizo, fresh cilantro and grape tomatoes flamed with a spiced brandy \$60

Chicken Empanadas

Stuffed with slow cook pulled chicken, herbs and spices, and mascarpone cheese, in a crispy shell \$35

Crispy Calamari Balsamico

Pickled long hot peppers, shallots, and balsamic glaze \$50

Lobster Mac & Cheese

Fresh macaroni in a Gouda cheese sauce, sprinkled with Lucy's parmesan breadcrumbs \$55

Fried Coconut Shrimp

Battered and dipped in coconut flakes with a Rumchata dipping sauce \$45

Duck Empanadas

Stuffed with duck bacon, sweet corn and cream cheese, in a crispy shell \$40

Crab Fritters

Fresh crabmeat with homemade bread crumbs and served with citrus dill mayo and sweet chili sauce \$40

Pasta

Portuguese Chorizo and Clams **

Spicy chorizo and fresh clams served over capellini tossed in a white wine sauce with roasted garlic, fennel, grape tomatoes \$55

Rigatoniodka **

Tossed in a vodka cream sauce with crumbled sweet sausage. Topped with fresh spinach and shaved reggiano cheese \$50
add \$6 for gluten free penne

Chipotle Shrimp Ravioli

Ravioli stuffed with shrimp, mascarpone cheese, and fresh herbs and tossed with fresh spinach, topped with shrimp and champagne cream sauce \$55

Linguine Fra Diavolo **

Mussels, Shrimp and clams in a spicy homemade marinara sauce tossed with egg linguine and finished with fresh basil \$55

Wild Mushroom Ravioli

Basil truffle butter cream sauce topped with crispy mushrooms and shaved Reggiano \$45

Seafood Fra Diavolo

Mussels, clams, and crabmeat in a homemade spicy marinara, served over fresh linguini \$60

Manicotti

Fresh homemade pasta with ricotta, parmesan and parsley and house marinara \$40

Rigatoni Pomodoro

Rigatoni tossed in a light fresh tomato sauce with garlic and fresh herbs \$35

Spaghetti & Meatballs

With Homemade sweet marinara topped with shaved reggiano and pecorino romano \$45

Cheesy Meat Lasagna

Layers of cheese and meat, and sauce and herbs \$50

Salads

Baby Spinach and Avocado Salad *

Fresh avocado, fire roasted tomatoes, red onions, cucumbers, bacon, cranberries and gorgonzola cheese tossed in house Greek vinaigrette with a balsamic drizzle \$40

Mediterranean Salad *

Mixed greens, Mediterranean olives, grape tomatoes, apricots, feta cheese, caramelized apples with a peach vinaigrette \$40

Caprese Salad *

Fresh mozzarella, grape tomatoes, roasted bell peppers, marinated olives, baby arugula tossed in a balsamic vinaigrette and finished with balsamic glaze \$40

Baby Beet Salad *

Goat cheese, dried apricots, cranberries, mixed greens, caramelized walnuts and granola, with sherry vinaigrette \$40

Burgundy Poached Pear Salad *

Shaved Fennel, caramelized walnuts, grape tomatoes, baby arugula tossed in Raspberry vinaigrette and finished with balsamic glaze \$40

House Salad *

Crispy Romaine lettuce, grape tomatoes, red onions, cucumber, and drizzled with a balsamic vinaigrette \$30

Frutti di Mare *

Italian mixed seafood salad made with calamari, shrimp, scungilli, mussels and scallops tossed in a citrus vinaigrette with fresh herbs \$60

Hearts of Romaine *

Crisp romaine, garlic croutons, Caesar dressing topped with reggiano and sprinkled with grated Pecorino Romano \$35

Entrees

*Other fish preparations available upon request***

Steamed Basa *

Basa in a saffron butter with shrimp, mixed vegetables \$40

Paella Valenciana *

Saffron rice, seared chicken, chorizo, fresh clams, mussels, shrimp \$75

Mediterranean Salmon

Topped with a homemade sweet marinara with Mediterranean olives, grape tomatoes, capers, roasted garlic, basil and white wine \$50

Stuffed Blackened Basa

Lobster and Crabmeat stuffed Basa, served with a garlic lemon butter sauce \$60

Chicken Giabotta

Sweet sausage, mushroom, potatoes, peppers, onions in a marsala demi reduction \$50

Braised Short Rib **

House braised tender short ribs topped with peppers rustica, mushrooms, and a savory demi burgundy reduction, finished with frizzled onions \$65

Lucy's Veal Rollatini

Stuffed with prosciutto, roasted peppers, spinach, jalapenos, parmigiana cheese, served with a mushroom cream sauce \$60

Crispy Skin Pan Seared Salmon

Drizzled with a sweet coconut and lemongrass sauce \$50

Figs Chicken Barolo *

French Chicken breast, prosciutto, fontina cheese with a sweet fig Barolo sauce \$55

Chicken Francese

Lemon white wine sauce sun-dried tomatoes \$50

Chicken Murphy

Mushroom, onions, potatoes, peppers, and pickled cherry peppers \$50

Sausage, Peppers, and Potatoes

Sauteed bell peppers, onions, potatoes, and garlic in homemade sweet marinara \$55

Veal Marsala

Tender veal with marsala demi glaze with wild mushroom \$60

Veal Piccata

White wine, butter, lemon sauce served with capers \$60