



FIG & OLIVE



EVENTS & CATERING | MELROSE PLACE

figandolive.com



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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 March 2011, FIG & OLIVE opened a new location on Melrose Place in West Hollywood. This spacious 8,000 square foot venue located in the heart of West Hollywood has become a favorite destination for media conferences, post-award ceremonies, political and corporate functions, hotel launches, bar and bat mitzvahs, weddings, fundraisers, birthdays, and anniversaries.

FIG & OLIVE Melrose Place centers around its delicious authentic Mediterranean cuisine from the South of France, Italy, and Spain. This space enables you to host a variety of events including fully-booked private events for up to 200 to 800 guests.



THE ORCHARD DINING ROOM

Simply breathtaking 1500 square foot split-level space with candlelight, a giant Olive Tree centerpiece surrounded by fresh rosemary planters. Hanging basket lamps and an olive oil collection display add to the warmth and elegance this space provides. Casual chic elegance transports you to the French Riviera where you will experience exquisite Mediterranean dishes. For semi-private dining this room can seat up to 130. Conjoined with our White Atrium we can seat 190 guests. Furniture can be removed for larger events creating a wide open atmosphere connected to the lounge area.

Dining: 130 | Reception: 450 | Square Footage: 1,500 | Dimensions: 30'W x 50'L | Ceiling Height: 23'H





THE WHITE ATRIUM

Our White Atrium brings you the ultimate FIG & OLIVE experience with three huge skylights that allow that natural sunlight to flood the room. Decorated with all white furnishings and olive colored walls, this private space is perfectly situated just off the Orchard Dining Room but is separated from the rest of the dining room with glass walls and doors that close it off from the rest of the space. Perfect room for brunch/ lunch events, bridal / baby showers / private dinner parties and pharmaceutical dinners where presentations are required.

Dining: 60 | Reception: 50 | Square Footage: 750 | Dimensions: 25'W x 32'L | Ceiling Height: 9'H





THE RIVIERA BALCONY

This space is on our second floor and overlooks the Orchard Dining Room. It has a beautiful full bar, private restrooms and private staircase. Accented with wrought iron banister, comfy white furniture and white linen tablecloths. We can comfortably seat 80 for dinner, but it also the perfect space for a big kings table for 20–30. Also the perfect location for a private cocktail party for up to 80. Consider this our VIP lounge for full venue buy outs.

Dining: 80 | Reception: 80 | Square Footage: 1,125 | Dimensions: 25'W x 45'L | Ceiling Height: 9'H





THE PROVENCE COURTYARD

A fresh look at an outdoor special event celebration. This is an empty space that can be transformed into what ever you desire. Perfect for Red Carpet Arrivals, Post Awards show celebrations, Weddings, Car showcasing, Private dinners or Cocktail Parties, Bar/Bat Mitzvahs, holiday parties. Connected to our restaurant through the White Atrium and combined with our entire restaurant we can accommodate up to 800 for a reception. Alone this space can seat up to 250 for dinner and 400 for cocktail reception. A very versatile space. Can be completely enclosed in case of rain.

Dining: 200-250 / Reception: 400 | Square Footage: 3,500 / Dimensions: 35'W x 100'L | Ceiling Height: 22'H







OUR MENU

FIG & OLIVE's signature dishes embody our passion for the best olive oils and cuisine from the Mediterranean region. Guests can gather at the bar and lounge to enjoy tasting dishes and shareable small plates such as the Zucchini Carpaccio and the Prosciutto di Parma & Melon alongside an assortment of Crostinis, Crudos and imported charcuterie.

Main dishes include the Riviera Shrimp & Salmon Salad, Provence Roasted Chicken, Paella del Mar, Branzino a la Plancha, and the FIG & OLIVE Rosemary Lamb Chops. Desserts include the Chocolate Pot de Crème and the 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

Kabocha Squash | pickled mushroom, pear

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

Carrot & Ginger Soup |

turmeric, orange, olive oil crouton

FIG & OLIVE Salad |

manchego, gorgonzola dolce, fig, apple, tomato, olive scallion, walnut

Or

Option Two

SERVED FAMILY STYLE TO SHARE | PLEASE CHOOSE 3

Beef Carpaccio* |

18 year balsamic, tomato, parmesan, micro arugula white truffle olive oil

Mushroom Croquette |

truffle aioli, parmesan

Salmon Tartare* |

avocado, dill, citrus dressing, pea tendrils

Zucchini Carpaccio |

lemon, pine nut, parmesan

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

Kabocha Squash Risotto |

roasted kabocha, pumpkin seed, fried sage, parmesan

Grilled Hanger Steak Salad |

baby kale, arugula, pine nut, romesco sauce with almond & hazelnut

Riviera Salmon |

roasted cauliflower, swiss chard, piquillo olive caper tapenade

DESSERT

Olive Oil Cake |

arbequina infused olive oil cake, whipped citrus mascarpone pistachio

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 BRUNCH \$50

Saturday or Sunday

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

Crostini

CHEF'S CHOICE

Kabocha Squash | pickled mushroom, pear

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

Carrot & Ginger Soup |

turmeric, orange, olive oil crouton

FIG & OLIVE Salad |

manchego, gorgonzola dolce, fig, apple, tomato, olive scallion, walnut

Or

Option Two

SERVED FAMILY STYLE TO SHARE | PLEASE CHOOSE 3

Beef Carpaccio* |

18 year balsamic, tomato, parmesan, micro arugula white truffle olive oil

Mushroom Croquette |

truffle aioli, parmesan

Salmon Tartare*

avocado, dill, citrus dressing, pea tendrils

Zucchini Carpaccio |

lemon, pine nut, parmesan

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

Kabocha Squash Risotto |

roasted kabocha, pumpkin seed, fried sage, parmesan

Grilled Hanger Steak Salad |

baby kale, arugula, pine nut, romesco sauce with almond & hazelnut

Riviera Salmon |

roasted cauliflower, swiss chard, piquillo olive caper tapenade

DESSERT

Olive Oil Cake |

arbequina infused olive oil cake, whipped citrus mascarpone pistachio

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

Kabocha Squash | pickled mushroom, pear

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

Carrot & Ginger Soup |

turmeric, orange, olive oil crouton

FIG & OLIVE Salad |

manchego, gorgonzola dolce, fig, apple, tomato, olive scallion, walnut

Zucchini Carpaccio |

lemon, pine nut, parmesan

MAIN COURSE

PLEASE CHOOSE 3

Chicken Paillard Salad |

arugula, brussels sprout, haricot vert, red bell pepper almond, lemon

Penne Funghi |

cremini mushroom, parmesan, truffle olive oil

Riviera Salmon |

roasted cauliflower, swiss chard, piquillo olive caper tapenade

Grilled Hanger Steak Salad |

baby kale, arugula, pine nut, romesco sauce

DESSERT

Olive Oil Cake |

arbequina infused olive oil cake, whipped citrus mascarpone pistachio

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

Kabocha Squash | pickled mushroom, pear

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

Carrot & Ginger Soup |

turmeric, orange, olive oil crouton

FIG & OLIVE Salad |

manchego, gorgonzola dolce, fig, apple, tomato, olive scallion, walnut

Or

Option Two

SERVED FAMILY STYLE TO SHARE | PLEASE CHOOSE 3

Mushroom Croquette |

truffle aioli, parmesan

Octopus Carpaccio |

sliced octopus, piquillo pepper purée, warm heirloom potatoes
black olive dust, pimenton dressing

Beef Carpaccio* |

18 year balsamic, tomato, parmesan, micro arugula
white truffle olive oil

Tuscan Eggplant Tapenade |

anchovy, roasted garlic, capers, parsley

MAIN COURSE

PLEASE CHOOSE 3

Truffle Risotto |

organic mushrooms, parmesan

Bouillabaisse |

grilled scallop, Chilean sea bass, mussels, lobster bisque
shaved fennel

FIG & OLIVE Tajine |

chicken, vegetables, almond, couscous, harissa

Branzino a la Plancha |

haricot vert, yellow wax beans, roasted potato
green harissa sauce

Grass Fed Filet Mignon (6oz) |

haricot vert, mashed potato, olive oil béarnaise

DESSERT

Apple Tart |

granny smith apple tart, puff pastry, cider glaze, apple chip

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

Crostini

CHEF'S CHOICE

Kabocha Squash | pickled mushroom, pear

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

Carrot & Ginger Soup |

turmeric, orange, olive oil crouton

FIG & OLIVE Salad |

manchego, gorgonzola dolce, fig, apple, tomato, olive scallion, walnut

Or

Option Two

SERVED FAMILY STYLE TO SHARE

Mushroom Croquette |

truffle aioli, parmesan

Zucchini Carpaccio |

lemon, pine nut, parmesan

Tuscan Eggplant Tapenade |

anchovy, roasted garlic, capers, parsley

MAIN COURSE

PLEASE CHOOSE 3

Riviera Salmon |

roasted cauliflower, swiss chard, piquillo olive caper tapenade

FIG & OLIVE Tajine |

chicken, vegetables, almond, couscous, harissa

Kabocha Squash Risotto |

roasted kabocha, pumpkin seed, fried sage, parmesan

Fettuccine Shrimp Mascarpone |

grilled shrimp, San Marzano tomato, cherry tomato, scallion micro-basil, harissa, mascarpone infused with rosemary

DESSERT

Olive Oil Cake |

arbequina infused olive oil cake, whipped citrus mascarpone pistachio

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

Kabocha Squash | pickled mushroom, pear
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

Carrot & Ginger Soup |

turmeric, orange, olive oil crouton

FIG & OLIVE Salad |

manchego, gorgonzola dolce, fig, apple, tomato, olive scallion, walnut

Or

Option Two

SERVED FAMILY STYLE TO SHARE

Mushroom Croquette |

truffle aioli, parmesan

Salmon Tartare* |

avocado, dill, citrus dressing, pea tendrils

Beef Carpaccio* |

18 year balsamic, tomato, parmesan, micro arugula white truffle olive oil

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

Grass Fed Filet Mignon (8oz) |

haricot vert, mashed potato, olive oil béarnaise

DESSERT

PLEASE CHOOSE 2

Pumpkin Vacherin |

pumpkin ice cream, caramelized butternut squash bourbon vanilla cream, ginger snap

Apple Tart |

granny smith apple tart, puff pastry, cider glaze, apple chip

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

Kabocha Squash | pickled mushroom, pear

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

Carrot & Ginger Soup |

turmeric, orange, olive oil crouton

FIG & OLIVE Salad |

manchego, gorgonzola dolce, fig, apple, tomato, olive scallion, walnut

Or

Option Two

SERVED FAMILY STYLE TO SHARE | PLEASE CHOOSE 3

Burrata Heirloom Beet |

red apple, radicchio di Treviso, hazelnut, dill 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, mussels

Chilean Sea Bass |

roasted sunchoke, rapini, romesco-mascarpone sauce with almond & hazelnut

Grass Fed Filet Mignon (8oz) |

haricot vert, mashed potato, olive oil béarnaise

Rosemary Lamb Chops |

New Zealand rack of lamb, crisp chickpea panisse organic wild mushrooms, tomato confit, rosemary smoke

DESSERT

PLEASE CHOOSE 2

Dessert "Crostini" |

Amarena cherry, mascarpone, pistachio, shortbread

Pumpkin Vacherin |

pumpkin ice cream, caramelized butternut squash bourbon vanilla cream, ginger snap

Apple Tart |

granny smith apple tart, puff pastry, cider glaze, apple chip

Chocolate Pot de Crème |

crunchy hazelnut praline & vanilla cream

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

CHEF SELECTION FAMILY STYLE \$55

Crostini

CHEF'S CHOICE

Kabocha Squash | pickled mushroom, pear
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

Kabocha Squash Risotto |

roasted kabocha, pumpkin seed, fried sage, parmesan

Penne Funghi |

cremini mushroom, parmesan, truffle olive oil

Riviera Salmon |

roasted cauliflower, swiss chard, piquillo olive caper tapenade

Paella del Mar |

saffron rice, scallop, black tiger shrimp, calamari, mussels

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

Olive Oil Cake |

arbequina infused olive oil cake, whipped citrus mascarpone pistachio

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

CHEF SELECTION FAMILY STYLE \$89

Crostini

CHEF'S CHOICE

Kabocha Squash | pickled mushroom, pear

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

Burrata Heirloom Beet |

red apple, radicchio di Treviso, hazelnut, dill apple cider dressing

Sea Scallops |

honey roasted carrot, orange segment, citrus, charmoula

Beef Carpaccio* |

18 year balsamic, tomato, parmesan, micro arugula white truffle olive oil

Zucchini Carpaccio |

lemon, pine nut, parmesan

MAIN COURSE

SERVED FAMILY STYLE TO SHARE | PLEASE CHOOSE 3

Truffle Risotto |

organic mushrooms, parmesan

Paella del Mar |

saffron rice, scallop, black tiger shrimp, calamari, mussels

Provence Roasted Chicken |

herbes de Provence, fingerling potato, sautéed mushroom

Riviera Salmon |

roasted cauliflower, swiss chard, piquillo olive caper tapenade

Rosemary Lamb Chops |

New Zealand rack of lamb, crisp chickpea panisse organic wild mushrooms, tomato confit, rosemary smoke

Chilean Sea Bass |

ADD 10

roasted sunchoke, rapini, romesco-mascarpone sauce with almond & hazelnut

DESSERT

SERVED FAMILY STYLE TO SHARE | PLEASE CHOOSE 2

Dessert "Crostini" |

Amarena cherry, mascarpone, pistachio, shortbread

Apple Tart |

granny smith apple tart, puff pastry, cider glaze, apple chip

Chocolate Pot de Crème |

crunchy hazelnut praline & vanilla cream

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

FIVE COURSE HOLIDAY DINNER \$160

FIRST COURSE

Served with Piscine upon arrival

Tray Passed Hors D'oeuvres

Lobster Samosa

Crab Cake

Gogonzola Stuffed Fig Wrapped in Proscuitto

Salmon Crudo* with Pomegranate

SECOND COURSE

Served with Domaine de Tonnellerie, Sancerre

PLEASE CHOOSE ONE

Carrot & Ginger Soup

turmeric, orange, olive oil crouton

FIG & OLIVE Salad

manchego, gorgonzola dolce, fig, apple, tomato, olive, scallion, walnut

THIRD COURSE

Served with Smoke Tree, Chardonnay or Miraval, Rosé

Kabocha Squash Risotto

roasted kabocha, roasted pumpkin seeds, fried sage, parmesan

FOURTH COURSE

*Served with Cabernet Sauvignon, VINDICATED, Napa Valley
or Hartford Court Chardonnay, Russian River Valley*

PLEASE CHOOSE ONE

Chilean Sea Bass

roasted sunchoke, rapini, romesco-mascarpone sauce with almond & hazelnut

Grass Fed Filet Mignon (8oz)

haricot vert, mashed potato, olive oil béarnaise

Rosemary Lamb Chops

New Zealand rack of lamb, crisp chickpea panisse, organic wild mushrooms
tomato confit, rosemary smoke

Moullard Magret Duck Breast

stewed red cabbage, sautéed potato, pistachio granola, onion purée

FIFTH COURSE

*Served with Lambrusco 'Dolce Fiore' Bertolani
(raspberry, rose petals, tannins)*

Praline Layer Chocolate Cake

candied pine nuts & vanilla ice cream

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

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ENHANCEMENTS

Upgrade Packages for Events

Chef's Selection

\$15 per person

Duck Confit |
green apple, cornichon, pearl onion

Jamón Ibérico |
smoked tomato concasse

Truffle |
artichoke, parmesan, macerated truffle dressing

CHEESE & CHARCUTERIE

Jamón Ibérico – \$28 / Board

Cheese Board – \$24 / Board

SERVED WITH FIG JAM, F&O TAPENADE, MARCONA ALMOND & TOAST

Nettle Meadow Three Sisters
Mix of milk from cow, goat & sheep from New York state
Drunken Goat
Goat milk from Spain aged in red wine
Bayley Hazen Blue*
A sharp blue cheese made with raw cow milk from Vermont
Brie Sheep D’Affinois Brebis
Creamy, soft cheese made from sheep’s milk from France
Fresh Ricotta
Drizzled with honey and pierre poivre

Charcuterie Board – \$24 / Board

SERVED WITH CORNICHONS, PICKLED CARROT, PICKLED RED ONION
WHOLE GRAIN MUSTARD & TOAST

Saucisson Sec
15 Month Aged Serrano Ham
Toscana Fennel Salame
Duck Rilette

TRUFFLE SHAVINGS

PLATED DINNER ONLY

\$19 per person (available seasonally)

RESERVE WINE & SPIRITS

Please inquire about our selection of wines and spirits from our Reserve List.

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

CARROT & GINGER SOUP

turmeric, orange, olive oil crouton

ZUCCHINI CARPACCIO

lemon, pine nut, parmesan

MUSHROOM CROQUETTE

truffle aioli, parmesan

FIG GORGONZOLA TARTLET

walnut, arugula, tomato on thin puff pastry

KABOCHA SQUASH RISOTTO

roasted kabocha, pumpkin seed, fried sage, parmesan

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

Kabocha Squash | pickled mushroom, pear

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

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

***SMOKED SALMON ROLL**

with cream cheese, lemon zest, chive & dill

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

*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 PRIVATE EVENTS

COCKTAIL RECEPTION ENHANCERS STATION

OPTION ONE

\$15 PER PERSON

CHARCUTERIE & CHEESE STATION

Charcuterie

SERVED WITH CORNICHONS, PICKLED CARROT, PICKLED RED ONION
WHOLE GRAIN MUSTARD & TOAST

Saucisson Sec

15 Month Aged Serrano Ham

Toscana Fennel Salame

Duck Rilette

\$3 UP-CHARGE FOR IBÉRICO HAM AS AN OPTION

Cheese Board

SERVED WITH FIG JAM, F&O TAPENADE, MARCONA ALMOND & TOAST

Nettle Meadow Three Sisters

Mix of milk from cow, goat & sheep from New York state

Drunken Goat

Goat milk from Spain aged in red wine

Bayley Hazen Blue*

A sharp blue cheese made with raw cow milk from Vermont

Brie Sheep D’Affinois Brebis

Creamy, soft cheese made from sheep’s milk from France

Fresh Ricotta

Drizzled with honey and pierre poivre

OPTION TWO

\$10 PER PERSON

DESSERT STATION

Dessert “Crostini”

Chocolate Pot de Crème

Crunchy Praline

Miniature Apple Tart

Praline Chocolate Cake

Olive Oil Cake

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

*Eating raw or undercooked fish, shellfish, eggs, meat, cheese or unpasteurized cheese 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 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

Saffron rice, black tiger shrimp, scallop, calamari, mussels

PENNE FUNGHI

Cremini and truffle mushroom, parmesan, parsley scallion
Truffle Olive Oil

TRUFFLE RISOTTO

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

KABOCHA SQUASH RISOTTO

Roasted kabocha, pumpkin seed, fried sage, parmesan

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

BURRATA HEIRLOOM BEET

red apple, radicchio di Treviso, hazelnut, dill
apple cider dressing

DESSERT STATION

Dessert "Crostini"

Praline Chocolate Cake

Chocolate Pot De Crème

Crunchy Praline

Mini Apple Tarts

Olive Oil Cake

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

Crostini

CHEF'S CHOICE

Kabocha Squash | pickled mushroom, pear

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

Carrot & Ginger Soup |
turmeric, orange, olive oil crouton

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

Burrata Heirloom Beet |
red apple, radicchio di Treviso, hazelnut, dill
apple cider dressing

Sea Scallops |
honey roasted carrot, orange segment, citrus, charmoula

Octopus Carpaccio |
sliced octopus, piquillo pepper purée, warm heirloom potatoes
black olive dust, pimenton dressing

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

MAIN COURSE

PLEASE CHOOSE 3

Kabocha Squash Risotto |
roasted kabocha, pumpkin seed, fried sage, parmesan

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

Chilean Sea Bass |
roasted sunchoke, rapini, romesco-mascarpone sauce with
almond & hazelnut

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

DESSERT

PLEASE CHOOSE 2

Dessert "Crostini" |
Amarena cherry, mascarpone, pistachio, shortbread

Pumpkin Vacherin |
pumpkin ice cream, caramelized butternut squash
bourbon vanilla cream, ginger snap

Apple Tart |
granny smith apple tart, puff pastry, cider glaze, apple chip

Chocolate Pot de Crème |
crunchy hazelnut praline & vanilla cream

Olive Oil Cake |
arbequina infused olive oil cake, whipped citrus mascarpone
pistachio

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 THREE

\$18 PER PERSON

PAELLA DEL MAR

Saffron rice, black tiger shrimp, scallop, calamari
mussels

and

FIG & OLIVE SALAD

Manchego, gorgonzola dolce, fig, apple, tomato, olive
scallion, walnut

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

Gorgonzola dolce 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 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

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

FIG & OLIVE BRUNCH BUFFET

BRUNCH ENHANCER OPTIONS

JUICE BAR

\$10 PER PERSON

Orange, pineapple, grapefruit, cranberry & 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

Bresaola, Coppa Ham, Crespone Sausage, Serrano Ham
Prosciutto, Salami

*\$3 UPCHARGE FOR IBÉRICO AS AN OPTION

IMPORTED CHEESES

Gorgonzola Dolce, Caprifeuille, Langa Rocchetta, Robiola, Manchego

ASSORTED OLIVES

FRESH BREADS

OPTION THREE

\$10 PER PERSON

DESSERT

Dessert "Crostini"
Chocolate Pot de Crème
Crunchy Praline
Miniature Apple Tart
Praline Chocolate Cake
Olive Oil Cake



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