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OLIVE & SHAE

rooted catering

W E L C O M E T O

OLIVE & SHAE

Olive & Shae is a creative, handcrafted, full-service caterer for the ultimate foodie couples. Located just outside of Philadelphia, Olive & Shae sources from local small businesses, farms and community purveyors for their fresh and vibrant ingredients. Every dish has been carefully designed to make the perfect compliment to your wedding day. Olive & Shae designs the menu to have bold flavors, eye catching presentation and world-class cuisine all with the flexibility to make it uniquely yours.

Olive & Shae is co-owned by Chelsea Shae & Mario Oliveto. The couple blended their passions for food, art & experience into each aspect of the company. Thus, Olive & Shae Rooted Catering is more about the people and where their roots stem from and the beauty that blooms when intertwined.

Olive & Shae is committed to sparking conversation with each bite, designing a simple and fun planning experience and detailed oriented professionalism makes them one of the most desired wedding caterer.

T H E E X C L U S I V E E X P E R I E N C E

When selecting Olive & Shae we developed a simple, straightforward approach to your wedding planning process

1 . C R E A T I O N

From the moment you reach out we will be creating your dream wedding! First step is to develop a wedding menu that fits your palate. In the pages to follow we offer our signature menu, naturelle duets, recommended vendors and more! All which guide you to a perfect wedding day! We are open to create and customize menus if you are looking for something extra!

2 . P L A N N I N G

At this point you have locked in Olive & Shae and now it's time to work one on one with Chelsea to plan all of the fun stuff! She is here to guide you through vendor selections, setting up your complimentary tasting and schedule in person detail meetings to review your personalized wedding questionnaire. In addition O&S handles all of the rental ordering, timeline coordination and final development of seating charts and menu selections.

3 . E X E C U T I O N

The day has arrive and Olive & Shae is right by your side prepping your details, working side by side with the Locust Hall team and freshly preparing your meal! O&S handles your rehearsal all the way to your cake cutting! We make sure every detail is attended to and your guests are enjoying their time!

H O W W E D O F O O D

S I G N A T U R E D I N N I N G

Our signature menu allows your guests to have the option to enjoy traditional menu items and contemporary flavor bursts!

The menu highlights a choice of passed hors, two experience based stations (select one for cocktail hour & one to go station), a sit-down dinner with seasonal chef curated sides, dessert while dancing and more!

N A T U R E L L E D U E T S

Not interested in spending more time counting entree orders?

Naturelle Duets make the planning process that much easier. Offering a fun way to give each guest the perfectly paired dinner plate that includes two proteins and two sides. Let's have fun and combine your favorite pairings into one!

Vegetarian and dietary restrictions are easily accommodated.

Additional costs apply

C U S T O M

Have a set menu in mind? No problem, lets create it! Our Chef is happy to work you through the process of developing a personalized menu for you!

Additional costs apply.



*If you see an Olive Branch on the menu it indicates it's a
Signature Olive & Shae menu item.*

T H E S I G N A T U R E

Below outlines our most popular package

S i g n a t u r e M e n u

Cocktail Hour

Passed (six selections)

Experiential Station (one selection)

Dinner Menu

Flavor Burst

(seasonal bite at each guest seat)

Salad (one selection)

Two Main selections (+ chef curated vegetarian dish)

Seasonally Paired Sides (one starch and one vegetable)

Dancing Dessert (one selection)

Wedding Cake (Included through Sweet T's Bakery)

Non Alcoholic Bar Set Ups, Coffee & Tea Station

2024 Packages Range from 165-195pp

T a b l e T o p & R e n t a l s

Polyester Linens

Vintage Mix Match China

Glassware

Silver Flatware

Catering Kitchen

D e s i g n &
M o r e

Custom Event Planning Team

*Professional and Highly
Trained Waitstaff*

*Entertainment Supplied by
DJ's Available*

M E N U

Cocktail Hour

P a s s e d

Bite sized with bold flavor profiles

Select six

C H I C K E N

Nashville Chicken and Waffle, Bourbon Maple

Mini Buttermilk Fried Chicken Biscuit, Maple Mayo
and Hot Strawberry Jam

Buffalo Chicken Rangoon, Spiced Plum Sauce

B E E F

Classic Philly Cheesesteak Spring Roll with Spicy
Ketchup

Beef and Blue Cheese Wellington Bite, Creole
Mustard

Filet and Cheddar Mini Cheesesteak Pierogie,
Melted Onion, French Onion Dip

V E G

Crispy Mozzarella en Carozza, San Marzano
Fondue

Portabello-Asiago Arancini (Rice Ball), Truffle-Brie
Fondue

Toasted Brioche, Sweet Ricotta and Strawberry
Tartine, Truffle Honey

Fire Cracker Deviled Egg Wasabi Whip, Maldon,
Japanese & Spice, Pop Rock

P O R K

Classic Beef Frank in Blanket,
Spicy Ketchup, Golden
Mustard

Reuben Cuban Empanada
Pastrami Cured Fresh Ham,
Pickle, Swiss, Honeycup
Mustard

Cajun Pig Puff Wrapped
Andouille, Zatarain's Creole
Mustard

S E A F O O D

Spicy Blackened Fish Taco,
Chipotle Mayo

Spicy Tuna Tartar, Sushi Rice
Cake, Spicy Aioli

Miami Salmon Croquette
Slider, Saffron-Chipotle Aioli

House Cut Chip, Aji Amarillo
Cream Cheese, House Smoked
Salmon

M E N U

Cocktail Hour

Stationary

Spanning from comfort food favorites to outside the box small plates our stationary items are always sure to create a buzz! You are able to select two stations for your wedding. The most popular combo is to have one station at cocktail hour and one station as a to go option opening up 45 minutes before the event ends! Stations that have a * next to them indicates that they are cocktail hour only!

L o t s a T o t s

Select Three

Buffalo Tots, Franks Dry Hot Sauce with Blue Cheese Drizzle

Disco Tots with Wisconsin Cheddar Curds and Truffle Gravy

Garlic-Parmesan Butter

Tots Parm, House Sauce and Mozzarella

General Tso Tsots with Crispy Broccoli, Wasabi Aioli

Thai Tots, Thai Sweet Chili Toss, Lemongrass Drizzle

Mexicali Tots Nachos with Scallion, Pico de Gallo, Beef Picadillo, Jalapeños and Guacamole Mayo

Freedom Tots with Shaved Black Truffle, Brie and Cultured Butter

Spanish Brava Tots with Peppers, Spicy Paprika Mayo, Scallion and Manchego

Krabby Tots with Crabmeat, Bacon Butter and Old Bay Seasoning

Tots Arrabiata with Parmesan and Fried Basil

Cajun Spiced Tots with Andouille and Cajun Whiz

Umami Tots with Red Miso Powder, Wasabi Drizzle and Furikake (Rice Seasoning)

S l i d e r S t a t i o n

Select Two

House Blend Beef Slider with Cheddar

Moroccan Spiced Salmon Burger

Miami Frita Slider

Chipotle Pork Barbacoa

Mini Brioche Slider Buns

Skewered Lettuce, Tomato, Pearl Onion & Cornichon Pickles, Ketchup, Ballpark Mustard, Corn Chow Chow and Jersey Tomato Smoked Bacon Jam

M E N U

Cocktail Hour

S t a t i o n a r y

T a c o B a r *

Select Three

Korean Beef with Caramelized Kimchee

Smoked Wing "Suadero" Taquito, Pepitas, Crushed Lime,
Salsita

Slow Cook Pastor Pork with Roasted Pineapple Salsa

Late Night Krunchwrap with Seasoned Beef and Chipotle
Cheese Melt

Lobster Tempura Taco with Siracha Aoili Chayote

The Perfect Fish Taco with Seasonal Slaw

Salsa Verde, Salsa Rojo, Pickled Jalapeño, Lime, Radish,
Pickled Red Onion, Cilantro
*Veg on Request

S p u d B a r

Sweet Potato Brûlée
Smashed Purple Potato
Whipped Sweet Butter Russets

Lux Add +2.25pp
Maine Lobster Mash

Suggested Mains

Select One

Roman Style Short Rib Ragout

Chipotle Sloppy Joe

Bourbon Beef Bites

Pulled Smoked Turkey Wing Suadero

Flaked Blackened Salmon

Garlicky Crispy Chicken Morsels

Toppings

Smoked Benton Bacon, Sliced Grilled
Scallions, Crumbled Moody Blue
Cheese, Shoestring Fries Fritos, Sweet
Chili Roast Brussels Sprout, Buttermilk
Ranch-Chive Sour Cream, Sharp
Cheddar

M E N U

Sit-down Dinner

S i t - d o w n D i n n e r

Our packages include a seasonal flavor burst, selection of a salad, two entrees and a chef curated vegetarian option. Each main entree option is paired with a starch and seasonal vegetable creating a perfect flavor profiling. Our catering team ensures all menu offerings are customized to your unique dietary & allergy specifications.

F l a v o r B u r s t

Chef Curated welcome bites at each guest place. The menu selection pairs with the season and the couple!

S a l a d

Select One



O & S

Signature
Doughnut
Panzanella
Johnson's Farm Cider
Doughnut Croutons,
Crunchy Squash, Pickle
Red Onion, Torn Spinach
Apple Cider-squash
Dressing, Glazed Pecan

B a b y R o a s t B r i e & A p p l e

Organic Kale-Spinach Blend,
Candied Pecan, Roast
Johnson Farm Apples (in
season) & Baby Brie Pastry
Pillow, Creamy Cider and
Maple Vinaigrette

+2.50pp

M e d i t e r r a n e a n C a e s a r

Spears of Crisp Romaine
Heart, Black Olive Croutons,
Shaved Manchego, Creamy
Chickpea Caesar and
Pancetta Crisp

G r i l l e d W e d g e

Grilled Gem Wedge, Benton
Bacon Lardons, Chopped Egg,
Dessert Tomato, Creamy
Buttermilk Local Bleu Dressing,
Crispy Tobacco Onions

F r i s e e a n d B a c o n

Baby Frisee, Smoked Bacon
Lardons, Hazelnuts, Diced
Quince Paste, Wisconsin
Moody Blue Cheese and
Smoky Hazelnut Vinaigrette

S u m m e r W a t e r m e l o

Summer Watermelon,
Watercress, Pistachio Brittle,
Watermelon-Pink Grapefruit
Vinaigrette, Shaved Beemster
Gouda (seasonal)

M E N U

Sit-down Dinner

M a i n s

*This is a small sampling of our
menu options*

C h i c k e n

Euro Cut Breast, Feta Brine, Roast with Pine, Greek Spices, Lemon Drizzle and Pine Nuts paired with a Seasonal Risotto

Pancetta Wrapped Breast, Fennel and Cracked Olive Jus paired with a Fava and Pearl Couscous "Risotto"

H a n g e r

Char Grilled, Roast Jalapeño Chimichurri paired with a Crispy Green Plantain Tostones, Garlic Mojo

Pan Seared, Smoked Moody Blue, Shallot Confit, Zinfandel Demi paired with a Melted Leek and Sour Cream Smashed Bliss

P o r k

Cider Brined, Smoked Loin, Grilled with Johnson Farm Apple Butter paired with a Mushroom and Chestnut Risotto

A t l a n t i c S a l m o n

Sesame Crusted General Tso, Charred Wild Mushroom and Scallion, Spiced Oil paired with a Lilliy Fried Rice

Roast Applewood Smoked Bacon Wrapped, Braised Vegetable, Softened Chard Butter paired with Red wine and Horseradish Mash

B e e f T e n d e r l o i n

Grilled, Porcini Dust, Truffle Porcini Demi paired with a Sea Salt Roasted Tiny Potatoes

Butter Roast, Herbed Bacon Crust, Madeira paired with a Red Wine and Horseradish Whipped Idaho

Pepperoni-Fontina Stuffed, Marsala and Fig Glaze paired with a Crispy Roestii Potato

L o c a l T u n a

Classic Sesame Sear, Wasabi Aioli, Smoked Sriracha Mayo, Fried Scallion and Sweet Soy paired with a Szechuan Fried Rice with Ketjib Manis

S c a l l o p s

Cumin Seed Crusted, Ruby Red Grapefruit Mojo paired with a Mashed Sweet Plantain Fufu with Hard Smoked Bacon and Slow Melted Onion +8.00pp

Seared, Passionfruit Mojo, Green Plantain Nest paired with a Mashed Caribbean Roots with Roast Garlic +7.00pp

V E N D O R S

Our Favorite Team

D r e a m T e a m

Each of the vendors below are professional, talented and the best in their field. We love them and think you will love them just as much!

I n c l u d e d : D J ' s A v a i l a b l e E n t e r t a i n m e n t

Each package includes a Dj and set up for your wedding day. The ceremony onsite set up is also included in your package. Once you book your wedding with Olive & Shae we recommend to start planning your custom entertainment with DJ's Available Entertainment.

Tina Durbano- Event Specialist
856-273-8787
www.djsavailable.com

R e c o m m e n d e d :

M a r i o O l i v e t o P h o t o g r a p h y

Mario Oliveto
856-759-2958
www.marioolivetophotography.com
[@marioolivetophotography](https://www.instagram.com/marioolivetophotography)

J o n A r d i t o E n t e r t a i n m e n t

Jon Ardito
610-804-2960
www.jaelive.com

A M G B e a u t y B a r

amgbeautybar@gmail.com
610-496-7735
www.amgbeautybar.com

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