

Oly GRAZERS

CHARCUTERIE & CATERING

MENU & PACKAGES



BEST
of SOUTH SOUND
The Olympian
2025 WINNER

BEST
of SOUTH SOUND
The Olympian
2024 WINNER


Hey there WE ARE Oly GRAZERS

At Oly Grazers, we're passionate about delivering bold flavors, stunning presentation, and custom catering experiences that leave a lasting impression. Whether you're hosting a wedding, corporate gathering, baby shower, celebration of life or an intimate celebration, our luxury charcuterie and catering menus are designed to impress.

We pride ourselves on using the freshest ingredients and offering flexible, inclusive options for every guest. Oly Grazers is proud to be a locally owned, Olympia-based business rooted in community and quality. We've been honored as Best Catering in the South Sound for both 2024 and 2025, a testament to our dedication to exceptional service and unforgettable food. Serving Olympia and the surrounding areas, we're here to make every celebration effortlessly beautiful and delicious.

We can't wait to serve you!

 Servicing the South Sound

 Contact: +1 (564) 233-8405

 Email: olygrazers@gmail.com

 Website: www.olygrazers.com



Charcuterie PLATTERS &



TAKE HOME BOARDS		BOXES	
Wooden Boards - crackers on the side		White box with window - crackers on the side	
10x10 in. Square Take Home Board		Small Box	
Serves up to 6	\$85	Serves up to 2-3	\$65
variety of meats, cheeses, fresh and dried fruits, olives and/or pickles, nuts and sweets.		variety of meats, cheeses, fresh and dried fruits, olives and/or pickles, nuts and sweets.	
16x16 in. Square Take Home Board		Medium Box	
Serves up to 8-10	\$175	Serves 6-8	\$105
variety of meats, cheeses, fresh and dried fruits, olives and/or pickles, nuts, sweets, spread or jam		variety of meats, cheeses, fresh and dried fruits, olives and/or pickles, nuts, sweets, spread or jam	
21x14 in. Take Home Board		XL Box	
Serves up to 12-15	\$235	Serves up to 12-15	\$235
variety of meats, cheeses, fresh and dried fruits, olives or pickles, nuts, chocolate spread & jams		variety of meats, cheeses, fresh and dried fruits, olives and/or pickles, nuts, chocolate spread & jams	
PERSONAL SIZE ITEMS		CRUDITE'S & FRUIT	
		Wooden Boards	
Charcuterie Cups	\$13/each	16x16 in. Square Crudit� Board	
Min order of 10 cups		Serves up to 8	\$95
Serves 1		variety of fresh cut vegetables and choice of 1 or 2 dips (ranch, hummus or both)	
Mini Boxes	\$20/each	16x16 in. Square Fruit Board	
Min order of 5 boxes		Serves up to 8	\$95
Serves 1-2		variety of fresh cut fruit beautifully styled	
Charcuterie Domes	\$15/each	21x14 in. Crudit�s Board	
Min order 10 domes		Serves 12-15	\$135
Serves 1		variety of fresh cut vegetables and choice of 1 or 2 dips (ranch, hummus or both)	
Charcuterie Cones	\$13/each	21x14 in. Fruit Board	
Min order 10 cones		Serves 12-15	\$135
Serves 1		variety of fresh cut fruit beautifully styled	
Ask for custom options including: Brunch Cups, Cocoa Cups, Coffee-cuterie Cups, Dessert cups and more!			

Catering TIERS

These are our meal portion catering tiers, we can also do a custom a la carte menu and we offer completely customized menus tailored to your specific event, just ask!



TIER 1: CLASSIC ELEGANCE (BUDGET-CONCIOUS)

\$25-30 pp

- Appetizers (Choose 2)
- Main Course (Choose 1)
- Side Dish (Choose 1)
- Dessert:
- Assorted cookie platter



TIER 2: REFINED INDULGENCE (MID-RANGE)

\$35-45 pp

- Appetizers (Choose 3)
- Main Course (Choose 2)
- Side Dishes (Choose 2)
- Dessert (Choose 1)



TIER 3: LUXE EXPERIENCE (PREMIUM)

\$60-75 pp

- Appetizers (Choose 4)
- (Ask about grazing table instead of appetizers!)
- Main Course (Choose 2)
- Side Dishes (Choose 3)
- Dessert (Choose 2)



MEAL PORTION TRADITIONAL GRAZING TABLE

\$30+ pp

Flat Lay Graze Meal Portion:

Pricing begins at \$30 per person with a minimum of \$900.

Intended for groups of 30 or more only.

Elevated Graze Meal Portion:

Pricing begins at \$33 per person with a minimum of \$990

Intended for groups of 30 or more only.

Any of our menu items can be added onto or on the side of your charcuterie graze! Sandwiches, salads, desserts and appetizers are great add ons!

Snacking PACKAGES

These are our snacking portion catering tiers, we can also do a custom a la carte menu and we offer completely customized menus tailored to your specific event, just ask!



Tier 1: LITE BITES (Budget-Friendly) \$18+ pp

- Appetizers (choose 4)



Tier 2: THE GATHERING (Mid-Range) \$22+ pp

-Appetizers (Choose 3)
-1/2 Sandwiches pp
(choose 2 types)
-Desserts (Choose 1)



Tier 3: GORMET GATHERING (Premium) \$28+ pp

-Appetizers (Choose 4)
-1/2 Sandwiches pp (choose 2 types)
-Dessert (Choose 2)

Any of our charcuterie boards, single serve charcuterie, fruit platters, crudites platters or desserts can be added onto your snacking package. If you would like suggestions, let us know and we can help!



SNACKING PORTION TRADITIONAL GRAZING TABLE \$25+ pp

Flat Lay Graze:

Pricing begins at \$25 per person with a minimum of \$750.

Intended for groups of 30 or more only.

Elevated Graze Meal Portion:

Pricing begins at \$28 per person with a minimum of \$840

Intended for groups of 30 or more only.

Any of our menu items can be added onto or on the side of your charcuterie graze! Sandwiches, salads, desserts and appetizers are great add-ons!

COLD

APPETIZERS & HORS D'OEUVRES

(25 guest minimum per item)

\$4.00 PER PERSON:

- **Roasted Red Pepper Hummus** - served with fresh veggies, mini naan & crackers **V, GF, VG**
- **Deviled Eggs** - A classic appetizer of hard-boiled eggs that are cut in half & stuffed with a yolk filling then topped with bacon and chives **GF**
- **Bruschetta Canapé** - Crostini bread topped with classic bruschetta (tomato, basil, olive oil) and drizzled with balsamic glaze **V, GF, VG**
- **Hummus and Red Pepper Canapé** - Crostini bread topped with hummus, roasted red peppers and feta cheese **V, GF, VG**
- **Pesto and Sundried Tomato Canapé** - Crostini bread topped with a whipped garlic and herb spread, pesto and sundried tomatoes **V, GF, VG**
- **Fresh Fruit and Brie Canapé** - Crostini bread topped with fresh sliced seasonal fruit, Brie cheese and honey **V, GF**
- **Brie and Berry Canapé** - Crostini bread topped with brie, berry compote and candied pecans **V, GF**
- **Honey Whipped Ricotta** - Crostini bread topped with a honey whipped ricotta spread, walnuts, honey drizzle and garnish **V, GF**

\$5.00 PER PERSON:

- **Antipasto Skewers** - skewered meat, marinated cheese, olives, artichokes, tortellini, tomatoes & basil **GF**
- **Smoked Salmon Dip** - with mini naan and chips **GF**
- **Smoked Lox Cucumber Bites** - Slices of cucumber topped with cream cheese, smoked salmon (lox) and sprinkled with everything bagel seasoning **GF**
- **Greek Salad Skewers** - Skewered cucumber, tomato, feta and olives with a drizzle of olive oil and oregano **GF, V**
- **Caprese Skewers** - Skewered cherry tomatoes, fresh basil and marinated mozzarella balls drizzled with a sweet balsamic glaze **GF, V**
- **Caprese** - A beautiful arrangement of fresh mozzarella, fresh basil and tomatoes drizzled with a sweet balsamic glaze **GF, V**



\$6.00 PER PERSON:

- **Shrimp Cocktail** - with cocktail sauce **GF**
- **Vietnamese Fresh Veggie Spring Rolls** - A variety of fresh vegetables rolled in rice paper served with a peanut sauce (shrimp add-in optional) **GF, V, VG**
- **Melon Prosciutto Skewers** - Skewered cantaloupe melon balls, fresh basil, mozzarella balls and prosciutto drizzled with a sweet balsamic glaze **GF**
- **Shrimp Tartlet** - Mini tart shells filled with a cream cheese mixture, topped with seafood sauce and shrimp
- **Peanut Chicken Wonton Cups** - Tender shredded rotisserie chicken tossed in a spicy-sweet peanut sauce, stuffed in a crispy wonton shell, and topped with bright, colorful, and crunchy veggies

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HOT APPETIZERS & HORS D'OEUVRES

(25 guest minimum per item)

\$5.00 PER PERSON:

- **Lil' smokies** - Mini all beef smoked sausages in a sweet BBQ sauce **GF**
- **Garlic butter pigs in a blanket** - Mini all beef sausages wrapped in puff pastry and baked, then tossed in a garlic butter sauce
- **Bacon Wrapped Hot Links** - Bacon wrapped hot link pieces in a brown sugar sauce **GF**
- **Soft Baked Pretzels** - Soft baked pretzel bits with nacho cheese and whipped cream cheese dips **V**
- **Hot French Onion Dip** - A caramelized onion and tangy cheddar dip with crostini bread for dipping **GF, V**
- **Hot Spinach and Artichoke Dip** - with mini naan and chips **GF, V**
- **Meatballs** - BBQ, Teriyaki or Sweet Basil Marinara **GF**

\$5.50 PER PERSON:

- **Stuffed Mushrooms** - Mushrooms stuffed with sausage and cheese and topped with a cheesy breadcrumb crust and baked **GF, V**
- **Baked Buffalo Chicken Dip** - Served with celery, carrots and potato chips **GF**
- **Bacon Wrapped Jalapeños** - Jalapeños stuffed with a cream cheese filling, wrapped in bacon and baked **GF**
- **Mini Quesadillas** - Grilled flour tortillas filled with cheese and chicken, served with salsa and sour cream **GF, V**
- **Crispy Fried Ravioli** - Breaded cheese ravioli, fried golden, served with marinara dipping sauce **GF, V**
- **Loaded Potato Skins** - Potato halves loaded with cheddar, bacon, and green onions, served with sour cream **GF, V**

\$6.00 PER PERSON:

- **Mini Crab Cakes** - Bite-sized crab cakes served with lemon aioli **GF**
- **Philly Cheesesteak Sliders** - Thin-sliced beef, peppers, onions, and cheese on slider buns **GF**
- **Mini Chicken and Waffles** - Waffle quarters topped with a crispy boneless chicken wing served with a vial of maple syrup **GF**
- **Pulled Pork Sliders** - Tender pulled pork in a sweet BBQ sauce topped with a fresh creamy coleslaw on slider buns **GF**
- **Baked Chicken Party Wings** - Classic (plain), BBQ or Buffalo served with bleu cheese or ranch **GF**



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Mains

SURF, TURF, AIR GARDEN &

(25 guest minimum per item)

TURF:

PORK-

- **Herb Crusted Pork Loin**- Pork loin seasoned with an herb and parmesan crust then baked **GF**
- **Pulled Pork**- BBQ style or Mexican Carnitas Style **GF**

BEEF-

- **Herb-Crusted Ribeye Steak**- Grilled ribeye with a chimichurri sauce **GF**
- **Beef Tenderloin Medallions**: Sliced tenderloin with a creamy peppercorn sauce **GF**
- **Prime Rib Roast**- with Au Jus & horseradish sauce for dipping (Add \$5 per guest) **GF**
- **Classic Meatloaf** – Seasoned ground beef loaf served with house sauce **GF**

TURF

SURF:

- **Baked Salmon with Dill Cream Sauce OR Herb Butter Sauce**- Local PNW salmon baked and then finished with a savory dill cream sauce or herbed butter sauce **GF**
- **Cajun Blackened Salmon**-
Boldly seasoned salmon filets pan-seared and served with a fresh herb garnish and lemon wedges **GF**
- Garlic Butter Shrimp** - Tender shrimp sautéed in a rich garlic butter sauce with a touch of lemon and herbs **GF**
- Baked Cod**- Flaky, wild-caught cod fillets baked to perfection with a golden herb and garlic breadcrumb crust, finished with a drizzle of lemon butter and fresh parsley **GF**
- Lemon Pepper Halibut**-
Oven-roasted halibut fillets finished with a lemon pepper crust and topped with a dollop of garlic herb butter. **GF**



AIR:

CHICKEN-

- **Southern Fried Chicken**- Breaded with a blend of spices and fried until golden brown & crispy
- **Herb Roasted Chicken Breast**- Marinated and then seasoned with our blend of herbs and spices then baked **GF**
- **Teriyaki Chicken Thighs**- Marinated chicken thighs that are sautéed, sliced and tossed with a house made teriyaki sauce **GF**
- **Garlic and Herb Baked Chicken Thighs**- Whole bone-in chicken thighs marinated in a house made garlic and herb marinade and then baked **GF**

AIR

GARDEN:

- **Stuffed Sweet Potatoes**- Roasted sweet potatoes filled with black beans, corn, and avocado-lime crema (vegan version with dairy-free crema) **GF, V, VG**
- **Eggplant Parmesan**- Thinly sliced, breaded eggplant rounds layered with rich house-made marinara, mozzarella, and Parmesan cheeses, then baked until bubbling and golden **GF, V**
- **Stuffed Bell Peppers** - Colorful bell peppers filled with a hearty mix of roasted vegetables, black beans, quinoa, and savory spices, then roasted to perfection (optional melted cheesy topping) **GF, V, VG**

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Mains

PASTA

(25 guest minimum per item)

HOT PASTAS



Spaghetti with Meatballs-

Tender spaghetti twirled in a rich, savory marinara sauce, crowned with juicy, hand-rolled meatballs, and finished with a sprinkle of fresh Parmesan and parsley **GF**

Spaghetti with Meat Sauce-Perfectly cooked spaghetti embraced by a hearty, slow-simmered meat sauce infused with herbs and spices **GF**

Alfredo Pasta with Optional Protein Add-Ons (Shrimp or Chicken)-

Decadent and creamy, this fettuccine Alfredo boasts a velvety Parmesan sauce, finished with a touch of garlic and herbs **GF, V**

Shrimp Scampi Pasta-Al dente linguine coated in a buttery, garlic white wine sauce, topped with plump, seared shrimp and a hint of zesty lemon **GF**

Pesto Pasta Optional Protein Add-Ons (Shrimp or Chicken) - This basil pesto pasta combines tender noodles with a bright, herby sauce, finished with toasted pine nuts, juicy cherry tomatoes, and shaved parmesan **GF, V, VG**

Mushroom Stroganoff Pasta-

A vegetarian delight: wide noodles tossed in a creamy stroganoff sauce with sautéed mushrooms, onions, and a touch of paprika **GF, V**

Baked Ziti-Penne pasta swimming in a luscious marinara sauce, generously layered with ground beef, Italian herb ricotta, parmesan and ooey-gooey mozzarella, then baked until golden **GF**

Baked Mac and Cheese-

Creamy and dreamy, this mac and cheese is a crowd-pleaser with perfectly cooked elbow macaroni smothered in a rich blend of cheddar, gouda, and cream cheese, baked to form a crispy, golden crust **GF, V**

Lobster Mac and Cheese-

An elevated take on comfort food, featuring succulent lobster bites mingled with our signature creamy macaroni and topped with a golden breadcrumb crust **GF**

Ravioli with Sage Butter-

Delicate pockets of pasta stuffed with a blend of cheese, served in a fragrant sage butter sauce with a sprinkle of toasted walnuts **GF, V**

Three-Cheese Tortellini-Pillowly tortellini filled with a blend of three cheeses-served in a rich, creamy sauce **GF, V**

Pasta alla Vodka-A velvety tomato-cream sauce with a splash of vodka coats penne or rigatoni, finished with freshly grated Parmesan **GF, V**

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Mains

SOUP

(25 guest minimum per item)



SOUPS

Broccoli and Cheese Soup—Velvety and rich, this creamy broccoli and cheese soup is a perfect blend of tender broccoli florets and melted sharp cheddar, delivering warmth and comfort in every spoonful **GF, V**

Zuppa Toscana—A Tuscan treasure! This hearty soup combines crumbled Italian sausage, tender potatoes, and kale in a flavorful broth enriched with a touch of cream for a truly indulgent experience **GF**

Chicken with Homestyle Noodles—Classic comfort food made fresh: juicy, shredded chicken paired with thick, homestyle noodles swimming in a savory, golden chicken broth—just like grandma used to make **GF**

Vegetable Beef Soup—Bursting with goodness, this robust soup is loaded with tender chunks of beef, fresh vegetables, and hearty potatoes simmered in a rich, tomato-based broth **GF**

PNW Clam Chowder with Bacon—A Pacific Northwest favorite, this creamy clam chowder is brimming with fresh clams, tender potatoes, and smoky bacon, seasoned with herbs to transport your taste buds seaside **GF**

Tomato Bisque—Silky and smooth, this tomato bisque is a refined classic made with ripe tomatoes, a touch of cream, and subtle hints of garlic and basil for a perfectly balanced flavor **GF, V, VG**

Vegan Vegetable Soup—A wholesome medley of garden-fresh vegetables including carrots, celery, zucchini, and potatoes, simmered to perfection in a flavorful vegetable broth, infused with aromatic herbs and spices. A nourishing, heartwarming dish that's entirely plant-based and bursting with vibrant flavors **GF, V, VG**

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Sides

POTATOES, RICE VEGETABLES &

(25 guest minimum per item)

POTATOES

Classic Mashed Potatoes—Smooth, creamy, and perfectly seasoned, these classic mashed potatoes are made with buttery Yukon Golds, real butter and a touch of cream. **GF, V, VG**

Loaded Mashed Potatoes—These velvety mashed potatoes are blended with shredded cheddar cheese, crispy bacon bits, sour cream, and green onions **GF, V**

Garlic Mashed Potatoes—Creamy mashed potatoes whipped to perfection with roasted garlic, butter, and a hint of cream **GF, V**

Herb-Roasted Potatoes—Golden and crispy roasted potatoes seasoned with rosemary, thyme, and garlic, finished with a sprinkle of sea salt. **GF, V, VG**

Scalloped Potatoes—Layers of thinly sliced potatoes baked in a rich and creamy sauce with melted cheddar and Parmesan, topped with a golden crust. **GF, V**

Twice-Baked Potatoes—Hearty potato skins filled with creamy mashed potato, mixed with sour cream, cheese, and bacon bits, then baked for crispy gold topping **GF, V**

Potato Gratin—Thinly sliced potatoes layered with creamy cheese sauce, baked until bubbly and beautifully browned. **GF, V**

Sweet Potato Casserole—Mashed sweet potatoes blended with butter and brown sugar, topped with toasted pecans and a caramelized marshmallow layer. **GF, V**

Potato Salad—Classic potato salad with chunks of tender potatoes, hard-boiled eggs, celery, onions and dill pickle mixed with a creamy mayonnaise-based dressing and a touch of mustard. **GF, V**

Baked Potatoes with All the Fixings—Perfectly baked russet potatoes with crispy, golden skins and fluffy centers, served with a buffet of delicious toppings including butter, sour cream, shredded cheddar, crispy bacon bits & chives **GF, V**



RICE

Classic Fried Rice—Rice stir-fried with a medley of peas, carrots, green onions, and scrambled eggs, seasoned with soy sauce for a savory favorite.

Add chicken, shrimp, bacon or tofu for a personalized twist. **GF, V, VG**

Spanish Rice (Mexican Rice)—A flavorful side dish featuring fluffy rice cooked with tomatoes, onions, garlic, and a hint of cumin, making it a perfect pairing for Mexican-inspired meals. **GF, V, VG**

Jambalaya—A Cajun classic where rice is mixed with a hearty combination of smoky andouille sausage, shrimp, chicken, bell peppers, and spices for a bold, one-pot meal or delicious add on to your meal! **GF**

Dirty Rice—A Southern favorite: rice flavored with bold Cajun spices and mixed with ground beef or pork, peppers, and onions for a rich, flavorful side. **GF**

Paella—A Spanish masterpiece: saffron-infused rice cooked with a vibrant mix of seafood, chicken, chorizo, and colorful bell peppers, creating a symphony of flavors in one pan. **GF**

VEGETABLES

Charred Rainbow Carrots—

Roasted with maple glaze, fresh thyme & flaky sea salt **GF, V, VG**

Balsamic Roasted Brussels Sprouts—

Finished with pomegranate seeds & toasted pecans **GF, V, VG**

Grilled Asparagus Spears— topped with lemon zest and shaved parmesan

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Salads

GREEN, PASTA

OTHER &

(25 guest minimum per item)

GREEN SALAD

Sweet n' Tangy Thai Crunch Salad- Cabbage, cucumbers, red bell pepper, carrots, and peanuts all tossed in a creamy citrus peanut dressing (optional add-on of chicken or shrimp) **GF, V, GF**

Mediterranean Chopped Salad- Chopped romaine lettuce, cherry tomatoes, Persian cucumbers, chickpeas, kalamata olives and fresh parsley tossed in a tangy vinaigrette and topped with feta cheese **GF, V, VG**

Classic House Salad- Greens, tomato, cucumber, carrot, purple cabbage with 2 dressing choices (ranch, 1000 island, Caesar, balsamic vinaigrette, Italian dressing, honey mustard) **GF, V, VG**

Berry Burrata Salad- Fresh greens, seasonal berries, burrata & strawberry vinaigrette **GF, V**

Stone Fruit Salad (only available spring/summer)- A bed of fresh arugula, peaches, cherries, heirloom tomatoes and burrata with a sweet balsamic dressing **GF, V**

Beetroot & Orange Salad- Fresh greens mix, mandarin oranges, apples, roasted beets, walnuts, feta & citrus vinaigrette **GF, V, VG**

Strawberry Spinach Salad- Spinach, greens mix, fresh strawberries, walnuts and poppyseed dressing **GF, V, VG**

Southwest Salad- Romaine lettuce, cherry tomatoes, black beans, bell peppers, red onion, fresh corn, tortilla strips, chipotle ranch salad dressing **GF, V, VG**

Summer Cobb Salad- Fresh romaine, tomatoes, roasted sweet corn, egg, avocado, cucumber, red onion, feta cheese & a sweet n' tangy dressing or avocado ranch **GF, V**

Charcuterie Green Salad- A lush mix of baby greens topped with crumbled chèvre (goat cheese), seasonal berries, sliced pear, candied pecans, prosciutto and Italian dry salami—like a grazing board in salad form, finished with a sweet honey vinaigrette. **GF, V**



PASTA SALAD

Chickpea and Seasonal Vegetable Bowtie Pasta Salad- Bowtie pasta, chickpeas and seasonal fresh vegetables tossed in a lemon vinaigrette dressing **GF, V, VG**

Chicken Caesar Bowtie Pasta Salad- Bowtie pasta with hand pulled rotisserie chicken, grated parmesan cheese, spinach and sundried tomatoes tossed in a creamy parmesan Caesar dressing **GF**

Italian Pasta Salad- Tri-colored pasta, cherry tomatoes, olives, green and red bell pepper, red onion, mini mozzarella balls, salami and pepperoni (can be made vegetarian without the added meats), fresh parsley topped with Parmesan cheese **GF, V**

Garlic Pasta Salad- Penne pasta with a garlic dressing, broccoli, sundried tomatoes, parmesan cheese and green onions **GF, V**

OTHER

Broccoli Salad- Fresh broccoli florets, shredded cheese, dried cranberries, fresh fried bacon bits, sunflower seeds, red onion and cubed ham **GF, V**

Greek Salad- Cucumbers, tomato, red onions, green bell pepper, olives and feta cheese with a vinaigrette **GF, V, VG**

Fresh Fruit Salad- Strawberries, blueberries, mandarin oranges, kiwi, pineapple, red grapes and mango tossed with a honey lime dressing **GF, V, VG**

Classic Potato- Potatoes, hard boiled eggs, mayo, buttermilk, mustard, dill pickle, celery & onion and topped with green onion and paprika **GF, V**

Loaded Potato Salad- Creamy red potatoes tossed with crispy bacon, sharp cheddar, green onions, and a tangy sour cream dressing **GF**

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Sandwiches

TEA SANDWICHES

WRAPS &

(25 guest minimum per item)

SANDWICHES

Croissant -Deli ham or turkey with lettuce, tomato, mayo & cheese **GF**

Turkey Pesto-Turkey, arugula, marinated tomato, pesto aioli on sourdough bread **GF**

Caprese- Fresh mozzarella, arugula, marinated tomato, pesto aioli and balsamic glaze on ciabatta bread **GF, V**

Ham and Cheese Sliders-Ham, cheddar cheese, lettuce, tomato and mayo on slider rolls **GF**

Italian Sub Sandwich-Pepperoni, salami, ham, onions, tomatoes, shredded lettuce, pepperoncini, provolone, mayo, oil and vinegar on sub rolls **GF**

Hummus and Veggie Sandwich-Mixed greens, microgreens, cucumber, bell pepper, tomato, onions, avocado spread and hummus on a sourdough bread **GF, V, VG**

Club Sandwich-Triple layered white bread with deli ham, turkey, bacon, lettuce, tomato, cheddar cheese and mayo **GF**

Chicken Pimento Sandwich-Shredded deli chicken, lettuce, pimento cheese, sweet n' spicy pickles and hot honey drizzle **GF**

Herbed Chicken Salad- Croissant with an herbed chicken salad filling using fresh herbs and pulled whole roasted chicken **GF**

The Charcuterie Sandwich-Prosciutto and rich Brie layered with crisp apple slices, baby arugula, and a layer of fig jam on ciabatta bread. **GF**

Mediterranean Charcuterie Sandwich-Italian dry salami, roasted red peppers, creamy provolone, and bold olive tapenade on toasted focaccia **GF**

Mediterranean Veggie-A Mediterranean medley of veggies, olives, and vegan feta and finished with a creamy tahini drizzle on flat bread **V, VG**



WRAPS

Turkey, Bacon & Ranch Wrap-Shredded deli turkey, bacon, lettuce, ranch spread wrapped in a flour tortilla **GF**
California Style Chicken Wrap-Chicken, lettuce, tomato, cucumber, avocado spread, onion wrapped in a spinach flour tortilla **GF**

Chicken Salad Wrap-Our signature herbed chicken salad made with hand pulled rotisserie chicken and fresh herbs with lettuce wrapped in a flour tortilla **GF**

Chicken Pesto Wrap-Hand pulled rotisserie chicken, pesto, garlic and herb spread, sundried tomatoes, mixed greens, feta cheese wrapped in a flour spinach tortilla **GF**

Fresh Veggie Wrap-Mixed greens tossed in olive oil and vinegar, carrots, sprouts, cucumber, bell pepper, tomatoes, hummus, avocado and pickled red onions wrapped in a whole wheat tortilla **GF, V, VG**

Turkey Pinwheels- Turkey, lettuce, tomato, cheese and a cranberry cream cheese spread wrapped in tortilla and cut into pinwheels **GF**

Italian Pinwheels- Salami, pepperoni, lettuce, tomato, provolone cheese and an Italian herb cream cheese spread wrapped in tortilla and cut into pinwheels **GF**

TEA SANDWICHES

Cucumber Dill- White bread with thinly sliced cucumbers and a creamy fresh cucumber dill filling **GF, V, VG**

Herbed Chicken Salad- White bread with an herbed chicken salad filling using fresh herbs and pulled whole roasted chicken. **GF**

Egg Salad- White bread with egg salad filling **GF**

Ham & Cheese- White bread with Black Forest ham and cheddar cheese with a mayo and mustard spread **GF**

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Desserts

(25 guest minimum per item)

All of our desserts are naturally vegetarian. The desserts labeled gluten-free can be modified if requested. Additional charge may apply.

Fresh Baked Cookies:

\$20/dozen min 2 dozen

Chocolate Chunk **GF**

Peanut Butter **GF**

Oatmeal Raisin **GF**

White Chocolate Macadamia Nut

Double Chocolate Chunk **GF**

Sugar **GF**

Brownies GF

\$28 for 25 pieces

Fresh Fruit Tart

\$4.50 each

Tart shell filled with a vanilla pastry cream filling and topped with fresh fruits **GF**

Chocolate Tart

\$4.50 each

Tart shell filled with a chocolate pastry cream filling and topped with chocolate shavings **GF**

Macarons: GF

\$30/dozen

Vanilla

Chocolate

Cookies and Cream

Lemon

Pistachio

Caramel

Raspberry

Strawberry

White Chocolate

Lemon Bars GF

\$28 per 25 pieces

Mousse Cups: GF

\$3.50 each

Chocolate or

Cheesecake

(fruit filling options: lemon, strawberry, peach, raspberry, blackberry)



Churros

\$20/dozen min 2 dozen

Mini Cheesecake Bites-variety GF

\$30/dozen min 2 dozen

Cheesecake-whole (16 slices) GF

\$55

Mini Fruit Pies

\$3.50 each

Chocolate covered Desserts:

One dozen min add-on only

Chocolate Covered Strawberries GF

Regular: \$40 per dozen

Cheesecake Stuffed: \$55 per dozen GF

Custom decorated berries: \$50+ per dozen. Price varies based on design **GF**

Chocolate Covered Giant Pretzels:

\$20 per dozen

Chocolate Covered Oreos: \$20 per dozen GF

Chocolate Dipped Rice Krispy Treats:

\$30 per dozen **GF**

Chocolate Dipped Madeline Cookies:

\$20 per dozen **GF**

GF: Gluten-free. This diet excludes gluten-containing grains such as wheat, barley, and rye.

V: Vegetarian. This diet excludes animal products such as meat, poultry, fish, and dairy.

VG: Vegan. This diet excludes all animal products, including meat, poultry, fish, dairy, eggs, and honey.

Food Allergies are considered, however Oly Grazers will not guarantee any allergy free items. We are mindful of dietary restrictions, but all items are prepared in a kitchen that also prepares nuts, gluten, dairy etc. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.

Beverage PACKAGES

(25 guest minimum per item)



Hot Beverage Package | \$3.50pp

Regular coffee, decaf coffee, assorted hot teas, hot chocolate

Juice Package | \$1.50pp

Cranberry, Orange, Apple

Soda & Water Package | \$2.50pp

Coke, Diet Coke, Ginger Ale, Sprite, bottled water, sparkling flavored water

Iced Tea & Lemonade | \$2.50pp

(Served with simple syrup for sweetening)

Iced Tea, Lemonade

All packages include water pitchers, the appropriate accompaniments for the beverages i.e. napkins, stir sticks, creamers, sweeteners, etc.

Ordering

EVENT INFO

FAQ &



HOW TO ORDER:

To place your catering order, please fill out our inquiry form at www.OlyGrazers.com or email us directly at olygrazers@gmail.com. Please include your event date, time, event location, guest count, and any dietary restrictions or special requests.

A minimum of 7 days' notice is recommended for all catering orders. For events with 40+ guests or custom packages, we recommend booking a minimum of 2-4 weeks in advance to ensure availability.

SERVICE FEES & GRATUITIES:

20% Service Fee is applied to all catering events. This covers administrative time, event planning, supplies, and prep labor.

18% Gratuity is added to all events to support our hardworking staff who assist in kitchen prep, set up, deliveries & clean up.

Additional delivery or setup fees may apply depending on distance and complexity.

FREQUENTLY ASKED QUESTIONS:

Q: Is there a guest minimum?

Yes. Most items have a 25-guest minimum per selection for catering.

Q: Do you offer gluten-free, dairy-free, vegetarian, or vegan options?

Absolutely! We specialize in inclusive catering and can tailor menus to most dietary needs. Please notify us at the time of booking. Our menus list items that can easily be made with common dietary needs in mind.

Q: Can I customize my package?

Yes! Our packages are a starting point. We're happy to build a custom menu to suit your event vision and budget.

Q: Do you require a deposit?

Yes. A 50% deposit is required to confirm your order, with the balance due 1 week before your event.

Q: What areas do you serve?

We are based in Olympia, WA and proudly serve the entire South Sound. Delivery outside of this range may be available with an additional fee. We travel for larger catering events.

Q: What is your cancellation policy?

Orders canceled more than 7 days in advance may be eligible for a partial refund. Cancellations within 7 days of the event are non-refundable due to custom ordering, prep and schedule changes. 50% deposits are non-refundable but can be used towards a future event if rescheduling more than 7 days advance and the date requested is available.

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