



ARIZONA

Queen Creek Olive Mill Tour Meal Menu



Antipasto Brochettes

Choose from any of the following :

- Carica, Chicken and Fontina Cheese
- Roasted Artichoke, Red Pepper and Fontina
- Salami, Red Pepper and Provolone
- Salami, Sundried Tomato Olive and Provolone

Serving size 2 Brochettes
Price Per Serving\$2.29

Desserts

Each of our desserts are made using unique recipes and our very own oils.

- Olive Oil Cake \$17.59 Each
- Blood Orange
- Mexican Lime
- Meyer Lemon
- Vanilla Bean

- Olive Oil Cup Cakes \$17.99 per dozen
- Blood Orange
- Mexican Lime
- Meyer Lemon
- Vanilla Bean
- Chocolate

- Cannolis \$16.99 per dozen
- Variety Pack
(Hazelnut, Peanut, Chocolate Chip and Pistacho)

Bruschetta

Toasted baugette loaded with mouth watering fresh vegetables, cheeses and our very own tepanades and classic ingredients

Choose from any of the following :

- Mushroom Comfort
- Classic
- Caprese
- Green Apple and Chardonnay

Serving size 3 Bruchetta
Price Per Serving\$5.29

Sandwiches

Celabrate you event with our decadent sandwiches. Featuring house roasted turkey, gourment cured salami, fresh vegetables and cheeses served with our house Aoli and Cremas.

Choose from any of the following :

- Lucca
- Kalamata
- Grappolo

Serving size 2 Pieces
Price Per Serving.....\$8.29

Salads

Choose from any of the following :

- Caesar
- Florentine
- Seasonal Green
- Caprese
- Greek
- Pesto Pasta
- Artichoke and Tomato
- Mushroom Comfort

Serving size 6oz
Price Per Serving.....3.99

Wines

Compliment you meal with our exclusive selection of wines. Hand picked and selected for their quality, these wines will make any occasion special.

Choose from any of the following :

- Antonio Sanguinetti's Chianti
- Cepas Del Zoro Sangiovese
- Benvolio Pinot Grigio
- Indepent Producers Chardonnay
- Peach Champagne
- Raspberry Champagne
- Almond Champagne

Price Per Bottle.....\$13.00