

CATERING · CAFE · CAKES

205-871-2060 2838 Culver Road • Mountain Brook, AL 35223 www.olexas.com

APPETIZERS

Warm Bruschetta

Roma Tomato, Olive Tapenade, Artichoke Hearts, Pesto and Goat Cheese served atop warm slices of buttery baguette.

French Boursin Cheese

A delightful portion of our house made boursin served with buttery crackers. Pair this creamy herbed cheese with a glass of wine and you'll think you are in a courtyard in France!

Warm Chicken Salad Pleaser

A warm scoop of our savory smoked almond OR caramelized cranberry pecan chicken salad served with pita crisps.

8.99 Shrimp & Lobstertini

A delicious blend of shrimp and lobster tossed with our house made Louie dressing and served in a martini glass with lemon and shrimp garnish.

5.99 Savory Sampling

11.99

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Our two chicken salads, dill caper pasta, loaded baked potato salad, pimento cheese, corn and black bean salad, cranberry bacon pecan slaw and seafood louie salad.

Parmesan Avocado Bake 899

9.99

Fresh avocado, roma tomato, red onion, cilantro and garlic, topped with chipotle, melted parmesan and bacon served with buttered baguette slices.

SOUP OF THE DAY 5.25 cup/7.50 bowl

Our housemade soup served with buttery warm french baguette slices. -C83=

THE SAVORY TRIO

Our weekly selection of a 1/2 grilled Signature Panini, specialty salad, and your choice of soup

SAVORY CREPES

served with a strawberry mandarin side salad with caramelized walnuts and our house balsamic vinaigrette dressing.

Seafood Crepes 14.99 Lobster and shrimp in a savory sherry cream sauce

Chicken Crepes 13.99 Tender chicken in a savory sherry cream sauce

QUICHE OF THE DAY

A flaky butter crust filled with savory egg custard and choice fillings.

with Salad 12.99

with Fruit 13.99

with Soup 14.99

Spring mix salad with our house made balsamic vinaigrette, a mini muffin and your choice of quiche

muffin and your choice of quiche

Seasonal chilled fresh fruit, a mini Your choice of soup, balsamic vinaigrette dressed spring mix salad, mini-muffin and your choice of quiche

SIDES

\$2.75

Creamy Dill & Caper Pasta Salad Corn & Black Bean Salad Loaded Baked Potato Salad Cranberry Bacon Pecan Slaw

Side Caesar Salad ...add \$3.75 Spring Mix Salad with balsamic vinaigrette and caramelized walnuts Seasonal Fresh Fruit Salad add ...\$1.50

HOT PANINI SIGNATURE SANDWICHES

All sandwich plates served with chips or spring mix salad with our house made balsamic vinaigrette and a complimentary taste of one of our signature salads; dill caper pasta, corn and black bean or loaded baked potato salad. Substitute Caesar Salad...add \$3.00 Substitute Cup of Soup...add \$2.50

Turkey Parmesan Panini

Sliced oven roasted turkey breast with marinated artichoke hearts, roma tomato, Parmesan cheese and our special sauce on grilled focaccia.

Smokey Turkey Panini

12.99

Smoked turkey, pecanwood smoked bacon, smoked gouda cheese, caramelized sweet onion, roasted red peppers and smoked mayonnaise on golden grilled sourdough.

Turkey Crunch

Smoked Turkey, melted provolone, cranberry bacon pecan slaw, with a zesty sweet vidalia honey mustard sauce on golden grilled sourdough.

Open Faced Ham & Asparagus

A slice of grilled sourdough bread topped with our special sauce, ham, asparagus and melted monterey jack cheese served Parisian style.

Beef & Cheddar Chipotle Panini

Tender sliced roast beef, melted cheddar cheese, red onion and a creamy chipotle sauce on golden grilled sourdough.

Portabello and Smoked Gouda Panini 11.99

Marinated portabello mushrooms with caramelized onions, roasted red pepper and smoked Gouda cheese with our cheddar chardonnay sauce on focaccia.

Spinach and Tomato Veggie Panini 10.99

Spinach, roma tomato, red onion, marinated artichoke, goat cheese and our special sauce on golden grilled sourdough.

Bistro Grilled Chicken Panini

Grilled chicken breast topped with melted provolone, crispy bacon, lettuce, tomato, red onion and our special sauce served on golden grilled sourdough.

Chicken and Pesto Provolone Panini 11.99

Grilled chicken, roasted red peppers, caramelized onion, pesto aioli on grilled focaccia.

Beef. Bacon & Swiss Panini

Roast beef, pecanwood smoked bacon, swiss cheese and smoked mayonnaise on grilled focaccia.

BISTRÒ FAVORITE SANDWICHES

The "Ultimate" Grilled Cheese

Chicken Salad Croissant

and tomato on a buttery croissant.

Choose our savory smoked almond OR our

caramelized pecan chicken salad with lettuce

12.99

13.99

Golden grilled sourdough with sharp cheddar and monterey jack cheeses, pesto and our special sauce paired with our tomato basil bisque and your choice of chips or salad.

Seafood Salad Croissant

13.99

Shrimp, crab and lobster in our house made Louie dressing, lettuce and tomato served on a buttery croissant.

The "Ultimate" BLT

10.99

Pecanwood smoked bacon, cheddar cheese, lettuce, tomato and smoked mayonnaise on golden grilled sourdough.

10.99

French Country Club

13.99

Smoked turkey, granny smith apple, avocado, red onion, provolone, spinach and tomato with a tangy sauce served on a buttery croissant.

Smoked turkey, honey ham, bacon, swiss, cheddar,

lettuce, tomato, smoked mayonnaise on your choice

Grilled Pimento Cheese

French Dip

Cafe Club

of white or wheat.

Tender sliced roast beef, provolone, caramelized onion, sauteed mushrooms and creamy horseradish on french baguette with a warm Au Jus.

Homemade pimento cheese, lettuce, tomato, on golden grilled sourdough. add bacon...\$1.50

The Savory Trio

Our weekly selection of a 1/2 grilled Signature Panini, specialty salad, and your choice of soup

Chicken Salad Signature

1299

Strawberry Mandarin

12.99

Your choice of our smoked almond OR caramelized pecan chicken salad, basil roma tomato and egg wedges on a bed of spring mix and our house made balsamic vinaigrette dressing.

Chicken Salad Special

12.99

Your choice of our savory smoked almond OR caramelized pecan chicken salad with fresh fruit and a mini muffin.

Chicken Salad Sampler

12.99

Delightful portions of our house made smokehouse almond OR caramelized pecan chicken salad, dill caper pasta salad, loaded baked potato salad and corn and black bean salad roma tomato, and egg wedges on a bed of spring mix dressed with our house made balsamic vinaigrette.

Baby Spinach

11.99

Fresh baby spinach, granny smith apple slices, crumbled bleu cheese, caramelized walnuts and dried cranberries served with a sweet vidalia onion dressing. Roast Beef 2.99 Add Grilled Chicken or Smoked Turkey 2.79 Smoked Almond OR Caramelized Pecan Chicken Salad 3.79

Chicken Tomato Bacon Caesar

Chilled crisp romaine tossed & topped with shaved parmesan cheese, tender chopped chicken, crumbled bacon, diced tomato and seasoned croutons served with a creamy caesar dressing.

Walnut & Goat Cheese

Creamy goat cheese, olive tapenade, basil pesto and roma tomato on a bed of spring mix topped with caramelized walnuts and served with our house made balsamic vinaigrette dressing.

Roast Beef 2.99 Add Grilled Chicken or Smoked Turkey 2.79 Smoked Almond OR Caramelized Pecan Chicken Salad 3.79

Fresh strawberry slices, mandarin oranges, bleu cheese and caramelized walnuts on spring mix dressed in our housemade balsamic vinaigrette.

Roast Beef 2.99 Add Grilled Chicken or Smoked Turkey 2.79 Smoked Almond OR Caramelized Pecan Chicken Salad 3.79

Seafood Louie

15.99

A delicious blend of shrimp and lobster tossed in our housemade Seafood Louie dressing served with delightful portions of dill caper pasta salad and loaded baked potato salad on a bed of spring mix and garnished with basil roma tomato, egg slices and lemon.

Southwest

12.99

Corn and Black bean salad, Monterey jack cheese, basil roma tomato, fresh cilantro and red onion on spring mix served with both our house made balsamic vinaigrette and creamy chipotle dressings.

Add Grilled Chicken or Smoked Turkey 2.79

Roast Beef 2.99

California Cobb

Our rendition of the famous... tender chopped chicken, crumbled bacon, blue cheese, diced red onion, egg and tomato served with ranch dressing, our house balsamic, and a side of guacamole.

Cheddar Chardonnay

10.99

Basil roma tomato, cheddar cheese, green onion, egg wedges on Spring Mix with both a wine and cheese dressing and our house balsamic vinaigrette dressing. Roast Beef 2.99 Add Grilled Chicken or Smoked Turkey 2.79 Smoked Almond OR Caramelized Pecan Chicken Salad 3.79

Black & Blen

Tender sliced roast beef, crumbled bleu cheese, red onion and basil roma tomato on a bed of spring mix served with our house made balsamic vinaigrette dressing.

BEVERAGES

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Soft Drinks	2.79	MIXED	
Iced Tea	2.79	Absolut Bloody Mary	9.99
Lemonade	2.79	Absolut Vodka/Bloody Mix/ Olive Tapenade/Antipasta Skewer	
Coffee	2.79	Bacardi Berry Picker	10.99
Hot Tazo Tea	2.79	Mixed Berries/Fresh Mint/Lime/ Bacardi Rum/Raspberry Lemonade	
Perrier	2.79	White Peach Bellini	9.99
Bottled Water	2.79	Prosecco/Peach Nectar/Pinot Grigio	0.00
Organic Low-Fat Milk 8oz	2.79	Sangria Rouge	10.99
Orange Juice	3.99	Pinot Noir/Black Cherry/Citrus Fruit/OJ	
WINE by the glass		Pretty in Pink Lemonade	10.99
Rodney Strong Chardonnay	9.99	Absolut Vodka/Lemon/Strawberries/ Berry Lemonade/Spritz/Sugar Rim	
Cielo Pinot Grigio	8.99	The Frenchman	10.99
Cielo Pinot Noir	8.99	Jack Daniels/Spritz/Lime/ Fresh Mint/On The Rocks	
SPARKLING		The French Riviera	12.99
Brut Cristalino 9	.99/36	Bacardi Rum/Coconut and Pineapple Pu	
Cielo Prosecco 9	.99/36	Fresh Lime/Heavy Cream/Spritz/French M.	lacaron
Mimosa	8.99	BEER by the bottle	1/5
		Domestic/Imported	4/5

SPECIALTY BEVERAGES BY THE CARAFE

Raspberry Iced Tea 8.99 or Raspberry Lemonade 8.99 serves 1-2 with lemon slices, mixed berries and fresh rosemary

TAKE OUT	80z. 160z.
Smoked Almond OR Caramelized Pecan Chicken Salad	6.99 12.99
Seafood Louie Salad	7.99 15.99
Creamy Dill Caper Pasta Salad	3.99 6.99
Corn & Black Bean Salad	3.99 6.99
Loaded Baked Potato Salad	4.99 8.99
Pimento Cheese	6.99 12.99
Cranberry Bacon Pecan Slaw	4.99 9.99
French Boursin Cheese	9.99 19.99
House Balsamic Vinaigrette Dressing	6.99 bottle
Sweet Vidalia Onion, Chipotle, Caesar or Cheddar Chardonnay Dressing	5.99 bottle
Caramelized Walnuts/Sugar Spiced Pecans	13.99 bag
Happy Crunch	9.99 bag
Whole Quiche of the day	22.00
Soup by the quart	15.99

DESSERT

Warm French Vanilla Buttercreme Cake	5.99	
Served warm with a berry garnish		
Warm Chocolate Fudge Buttercreme Cake	5.99	
Served warm with a berry garnish Add a Topping (Pecan Peanut Butter, Chocolate Ganache, Fresh Berry)	1.50	
A la mode	3.50	
Add a scoop of vanilla ice cream to any dessert		

Chocolate Fudge Cloud Nine

Brownie Bite Sundae

6.99

Our famous chocolate buttercreme cake folded with clouds of real whipped creme and topped with ganache and fresh berry. ganache, real whipped cream and caramelized walnuts.

Warm brownie bite, vanilla ice cream, chocolate

Warm White Chocolate Chunk

French Vanilla Cloud Nine

699

Bread Pudding

7.99

Our famous vanilla buttercreme cake folded with clouds of real whipped creme and served with fresh strawberries.

Served with real whipped creme, butter rum sauce and topped with caramelized walnuts...a house favorite!

COOKIES AND MUFFINS FRESH BAKED

Orange Cranberry Mini Muffins

.85 Cookies 3.25

Morning Glory Mini Muffins

White Chocolate Chunk Macadamia Toffee Heath Crunch .85

Chocolate Chunk

Moist Peanut Butter

Oatmeal Raisin

Double Chocolate

Sugar Cookie

CHILDREN'S MENU

Peanul Butter & Jam

7.50

Grilled Cheese

7.50

On white or wheat bread served with chips and a mandarin orange cup.

On white or wheat bread served with chips and a mandarin orange cup.

Turkey or Ham and Cheddar 7.50

Grilled Chicken Strips

7.50

On white or wheat bread with chips and a mandarin orange cup.

Grilled chicken strips served with chips and a mandarin orange cup.



I am grateful to God and to my parents for the opportunity of Olexa's. My mother, Marilyn, has been my source of inspiration as she has given her recipes and endless hours of help in the kitchen. It is my father, Russell, who keeps it all running smoothly. We hope you will find a refreshing spirit in this place as well as delicious food. To our customers, I thank you.