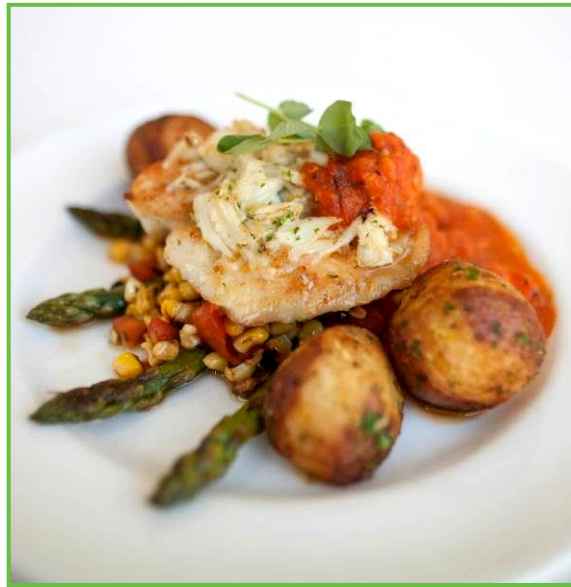




OLYMPIA

Catering | Events

WEDDINGS



Events: 813.251.8225

Fax: 813.251.8764

Email: info@olympiacatering.com

2201 N Howard Ave Tampa, FL 33607

www.olympiacatering.com

[f /olympiacatering](#) [@olympiacatering](#) [olympiacatering](#)

Table of Contents

Our Menu

Hors d'oeuvres	4-6
Entrees	7-8
Stations	9-11
Wedding Cakes	12-13

Plated

Classic Plated Menu	14
Deluxe Plated Menu	16
Imperial Plated Menus	19-20
Grand Imperial Sample Menu	23

Buffet

Classic Buffet Menu	15
Deluxe Buffet Menu	17
Imperial Buffet Menu	21

Stations

Deluxe Stations Menu	18
Imperial Stations Menus	22

Customize Your Menu

Custom Sample Plated Menu	24
Custom Sample Stations Menu	25

Upgrade Your Event

Rental Packages	26
A la Carte Event Amenities	27

Thank you for considering Olympia Catering for your wedding. We pride ourselves on being an award winning wedding caterer in the Tampa Bay Area, family owned since 1924.

We work directly with you, our client, to carry out the vision for your grand event. We love to customize each event to meet your needs, offering as much or as little guidance and accompaniments as needed.

The following menus serve as a starting point to give you an idea of what we can provide. If you have a particular menu item in mind that is not listed, our skilled culinary team will work to meet your requests.

The package menu prices include serving staff, china, silverware, water goblets, and floor length linen for any food tables. As an added bonus, we include a wedding cake from our on-site bakery. If you decide to have your cake delivered from another vendor, we never charge a cake cutting fee.

At each level there are also suggested rental upgrades that can be added to any menu. These packages and additional event amenities are listed on pages 24-25. If you are looking for something that is not listed, please ask.

Once you have looked through these packages, contact a member of our catering sales team to create a customized quote, schedule a consultation, and set-up a tasting appointment.

Hot Passed Hors d'oeuvres



Beef, Pork, and Lamb

Shredded Mojo Pork, Grilled Onion, Melted Pepper Jack Quesadillas with Mango-Papaya Salsa
Almond Stuffed Dates Wrapped in Bacon
Bleu Cheese Stuffed Dates Wrapped in Bacon with Port Wine Glaze
Piccadillo & Cheese Stuffed Fried Empanadas Served with Hot Sauce
Onion-Leek Tartlets, Melted Fontina and Crispy Prosciutto
Beef Satay with a Peanut-Coconut Dipping Sauce
Hoisin Braised Flank Mini Tacos with Scallions
Mini Beef Wellington with a Mushroom Duxelle
Petite Croque Monsieur with Country Dijon Mustard
Beef Sliders with Garlic Aioli, Roma Tomato, and Greens
Japanese Pork Potstickers with an Apricot-Ginger Dipping Sauce
Zucchini Wrapped Lamb Meatballs with Cranberry Glaze & Mint Jelly
Lamb Sliders with Chipotle Aioli and Baby Greens
Prosciutto Wrapped Melted Mozzarella with Balsamic Drizzle
Cranberry-Dijon Glazed Rack of Lamb 'Lollipops'
Melted Horseradish Havarti on Beef Tenderloin Crostini
Filet Oscar Crostini with Crabmeat and Béarnaise
Moroccan Curried Mini Lamb Kebabs with Tzatziki
Fried Alligator Tail with Spicy Remoulade
BBQ Pulled Pork Slider on a Sweet Potato Biscuit

Seafood

Crab Stuffed Fried Empanadas Served with Hot Sauce
Petite Crabcakes with a Chipotle Aioli
Scallops Wrapped in Bacon with Chopped Basil
Prosciutto Wrapped Jumbo Shrimp
Shrimp Satay with a Peanut-Coconut Dipping Sauce
Shrimp Al Ajillo with Fresh Lemon Juice
Fried Coconut Shrimp with an Orange Marmalade Dip
Grilled Shrimp Skewer with a Blood Orange and Cilantro Glaze
Petite Fried Calamari with Spicy Tomato Garlic Aioli
Conch Fritters with Chipotle Shallot Remoulade
Seared Scallop on Ginger and Herb Ricecake with Spicy Aioli
Sesame Seared Diver Scallop on Crispy Wonton and Asian Slaw
Crab and Corn Chowder Soup Shot with Garlic Crouton
Fried Catfish & Yucca Fries with Tamarind Ketchup in Banana Leaf Cones
Southern Style Grits n' Three Chili Rubbed Shrimp

Poultry

Sesame-Coconut Crusted Chicken Skewers with Thai Chili Dip
Chicken Teriyaki Skewers
Curried Yogurt Chicken Skewers with Date and Apricot Chutney
Jamaican Jerk Chicken Skewers with Mango Salsa
Duck Pot Stickers, Sweet Chili Dipping Sauce
Mini Yucatan Chicken Tacos, Cotija Cheese, Lime Crème
BBQ Chicken Slider on a Sweet Potato Biscuit
Tamarind Chicken Skewer with Grilled Pineapple and Green Curry Sauce

Hot Passed Hors d'oeuvres (Con't)

Spinach and Feta Spanakopita with Tzatziki
 Tiropita with Feta in Phyllo
 Sun-Dried Tomato and Goat Cheese Phyllo Triangle
 Chianti Stained Risotto Stuffed Crimini Mushrooms with Gorgonzola
 Melted Brie on Crostini with Fresh Strawberries
 Raspberry and Brie Wonton Purses
 Vegetarian Egg Rolls with a Plum Dipping Sauce
 Grilled Cheese and Tomato Soup Shots
 Fried Cheese Stuffed Ravioli with Marinara
 Melted Brie, Granny Smith Apple, and Caramelized Onions Quesadilla
 Tomato Tartlets with Melted Gruyere and Micro Greens
 Herbed Fried Goat Cheese with Tomato Jam
 Goat Cheese Tartlets with Apricot-Orange Marmalade
 Roasted Peppers, Onions, Kalamatas, and Portobellos on a Goat Cheese Pastry
 Cornmeal Dusted Fried Green Tomatoes, Spicy Paprika Aioli
 Sautéed Crimini, Shiitake, and Portobello Mushrooms on Garlic Infused Crostini

Vegetarian



Cold Passed Hors d'oeuvres

Lump Crabmeat & Avocado Mousse Crostini
 Bruschetta with a Fresh Tomato-Basil Salsa
 Roasted Asparagus, Tomato, and Feta Bruschetta
 Goat Cheese and Basil Stuffed Piquillo Peppers
 Crabmeat & Feta Tortilla Spirals with a Mango-Papaya Salsa
 "Dancing" Jumbo Gulf Shrimp with Avocado and Roasted Corn Salsa
 Jewelry Box Cucumber Tuna Sushi Roll with Wasabi Cream
 Seedless Watermelon Cube, Greek Feta, and Balsamic Glaze
 Maple Glazed Duck Breast on Sweet Potato Chips
 Seared Beef Tenderloin on French Bread Rounds with Chimichurri
 Shrimp Cocktail Shooters with Wasabi Guacamole and Cocktail Sauce
 Fresh Crudités 'Shooters' with a Roasted Pepper-Herb Dip
 Snow Crab Claws in Spicy Gazpacho Soup Shots
 Caprese Spiedini, White Balsamic Reduction
 Fresh Mozzarella and Roma Tomato Caprese on Grilled Italian Bread
 Tropical Fresh Fruit Skewers with an Amaretto Apricot Dip
 Smoked Salmon with Tomato, Cheese, and Capers on Toast Points
 Balsamic and Soy Glazed Tuna Tartar Served in an Edible Wasabi-Sesame Spoon
 Sesame Seared Tuna Spears with Soy Citrus Syrup
 Spicy Andalusian Gazpacho Soup Shots
 Prosciutto Wrapped Melon Ball 'Lollipops'
 Pancetta Wrapped Prawn on Orange Coulis Glazed English Cucumber Round
 Diamond Polenta Crostini with Goat Cheese, Sun-Dried Tomato, & Olive Tapenade
 Apple Cider Dijon Deviled Eggs with Fresh Tarragon
 Chorizo and Manchego Cheese Tapa with Quince Paste

Cold Passed Hors d'oeuvres



Table Presented Hors d'oeuvres



Table Presented Hors d'oeuvres

Hot Artichoke and Crabmeat Dip with Gourmet Crackers
 Hot Artichoke, Sun-Dried Tomato, and Goat Cheese Dip with Crostini
 Imported and Domestic Cheese Board with Gourmet Crackers
 Market-Fresh Vegetable Vases with Roasted Red Pepper Dip
 Blanched Vegetable Display with Champagne-Dill Vinaigrette
 Tropical Fresh Fruit Display with Kahlua Cream Dip
 Warm Macadamia Nut and Cheese Terrine with Gourmet Crackers and Breads
 Sliced Chicken Breast, Watercress, Smoked Gouda, and Sun-Dried Tomato Aioli on Croissant
 Sesame Chicken Tenders with Ginger-Teriyaki Glaze
 Tortilla Crusted Chicken Tenders with Spicy Fresh Salsa
 Italian Sausage and Parmesan Stuffed Mushroom Caps
 Basil Pesto and Roasted Pepper Torta Accompanied by Crackers and Crostini
 Shitake Mushroom and Roasted Asparagus Torta Accompanied by Crackers and Crostini
 Spanish Tapas Board with Chorizo, Queso Manchego, Jamón Serrano, Marinated Olives, and Marcona Almonds
 Greek Salad Spiedini Skewer of Kalamata, Feta, Cucumber, & Grape Tomato
 Plantain 'Ribbon Chips' with Mango Salsa
 Housemade Sweet Potato Chips
 Tuscan Roulades with Sun-Dried Tomato and Goat Cheese Wrapped
 Grilled Baby Eggplant
 Juicy Meatballs in a Chipotle Sauce
 Gourmet Pizza with Fresh Tomatoes, Basil, and Melted Mozzarella
 Gourmet White Pizza with Ricotta, Red Onions, Fresh Spinach Leaves, and Melted Mozzarella
 Fresh Raspberry Filling Baked Brie en Croute with Gourmet Crackers
 Mediterranean Hummus with Olive Tapenade, Roasted Peppers, Basil and Garlic Pita Chips
 Poached Salmon Display with Dill-Cream, Onions, Capers, and Pumpnickel Toast Points
 Smoked Salmon Display with Chopped Hard Boiled Eggs, Capers, Onions, and Toast Points

A note about food options...

We are more than happy to switch out items on our package menus or create an entirely custom menu for you. Some choices in the same categories will be priced differently based on ingredients, seasonality, and difficulty of execution.

Additionally, you are not limited to the items in this list.

Have a favorite family recipe? Just ask and we will consult with our culinary team to prepare your desired dish.

Warning: Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.

Entrees

Poultry

Beef, Veal, & Pork

Seafood

Pasta & Vegetarian



- Olympia's Signature Cheese and Herb Stuffed Chicken Breast with Citrus Demi-Glace
- Prosciutto, Spinach, and Provolone Stuffed Chicken Breast Milan with a Princess Sauce
- Chicken Breast Marsala with Sautéed Mushrooms
- French Cut Chicken Breast with Herbed Cheese Stuffing and a Roasted Pepper Nage
- Marinated Grilled Boneless Skinless Chicken Breast with a Watermelon-Cucumber Salsa
- Free Range Chicken Breast, Seasoned with Herb de Provence, Lightly Floured, Pan Seared, and Served with a Dijon Mustard and Shallot Demi-Glace
- Sautéed Breast of Chicken with a Basil, Mushroom and Sun-Dried Tomato Cream Sauce
- Chianti Bordelaise Chicken with Roasted Peppers, Pesto and Asiago Cheese
- Pesto Stuffed Chicken Breast with a Fire Roasted Tomato Demi-Glace
- Yogurt, Olive Oil, Lime Juice, and Garlic Marinated Char-Grilled Chicken Breast
- Spinach and Feta Stuffed Chicken Breast with Red Pepper Cream
- Sautéed Breast of Chicken with a Fresh Tomato Bruschetta
- Medallions of Pecan Crusted-Chicken Breast Scaloppini with Parmesan Cream
- Honey Glazed Grilled Chicken topped with a Peach and Red Onion Jam
- Black Angus Filet with Merlot-Pomegranate Reduction and Crispy Shallots
- Seared Filet Mignon with a Caramelized Onion Demi-Glace
- Andalusian Adobo Rubbed New York Strip with Cilantro Pesto and Horseradish Sauce
- Herb-Crusted Carved Beef Tenderloin with Horseradish Sauce and Cilantro Pesto
- Seared Beef Tenderloin with Béarnaise & Horseradish or with a Merlot Reduction & Shallots
- Bourbon Glazed Carved Beef Tenderloin with Bacon-Horseradish Pan Gravy
- Grilled Beef Tenderloin Medallions with a Merlot Reduction
- Filet of Beef with a Mushroom Duxelle Wrapped in a Delicate Puff Pastry with Demi-Glace
- Herb Crusted Prime Rib Served with Au Jus
- Veal Medallions in a Champagne Pink Peppercorn Sauce
- Slow-Braised Short Ribs with Balsamic Vinegar, Red Wine, Tomatoes, Onions and Garlic
- Roasted Whole Loin of Pork Served with a Vidalia Onion-Apple Compote and Demi-Glace
- Carved Beef Brisket with House Made BBQ Sauce
- Pan-Seared Grouper or Mahi Filet in a Lemon Beurre Blanc
- Pan-Seared Sea Bass Picatta in a Lemon, White Wine Butter Sauce with Capers and Shallots
- Pan-Seared Arctic Char, Rosemary and Citrus Beurre Blanc
- Panko Crusted Halibut in a Thai Coconut Kaffir Lime Broth
- Macadamia Nut-Crusted Mahi Filet with Citrus Miso Cream
- Pan-Seared Honey and Coriander Spiced Salmon with Tomato-Basil Compote
- Filet of Salmon Wrapped in Delicate Puff Pastry and Stuffed with a Wild Mushroom Duxelle
- Sautéed Key West Pink Shrimp, with Chile, Lemon, and Garlic Seasonings
- Gulf Shrimp and Penne Pasta Tossed with Spinach, Pinenuts, Mushrooms, and Garlic Aioli
- Pan Seared Sea Scallops with Fresh Corn, Bacon, and Scallions with a Caribbean Sauce
- Cavatappi, Gruyere, Extra Sharp Cheddar, Lobster Mac n' Cheese with a Brûléed Cracker Topping
- Beef Bolognese Stuffed Ravioli with Roasted Tomato Marinara
- Sweet Corn Mascarpone and Polenta Filled Beef Ravioli with Basil Pesto Alfredo
- Goat Cheese Ravioli with a Mushroom, Toasted Pinenut, and Cream Sauce
- Squash Ravioli with Sage Cream Sauce
- Penne Pasta with Eggplant, Onions, Tomatoes, Garlic, Red Wine, and Smoked Mozzarella
- Ricotta and Herb Stuffed Manicotti with Basil Marinara and Melted Mozzarella
- Eggplant Parmigiana with Melted Mozzarella Cheese
- Roasted Vegetable and Tofu Stuffed Portobello Mushroom
- Chick Pea Stuffed Portobello Mushroom with Roasted Vegetables, Basil, and Parmesan



Pasta & Vegetarian

Grilled Seasonal Vegetables with a Mushroom Duxelle Wrapped in a Delicate Puff Pastry
Cous Cous Stuffed Green Pepper
Zucchini, Eggplant and Bell Peppers Layered Terrine with a House Made Tomato Sauce, Served with Crispy Polenta and a Balsamic Drizzle

Hierloom Tomato, Watermelon, and Feta with Arugula and White Balsamic Vinaigrette

Arugula and Field Greens Salad with Grilled Peaches, Pecans, Goat Cheese and Creamy Balsamic

Asian Greens with Crispy Noodles, Toasted Almonds, and Oriental Vinaigrette

Mixed Greens with Dried Cranberries, Feta, Sugared Pecans, and Balsamic Vinaigrette

Spinach, Mushrooms, Raisins, Cherry Tomatoes, Chopped Bacon, Hard Eggs with Bleu Cheese and Olive Oil and Vinegar Dressings

Mixed Greens with Jicama, Roasted Corn, Bell Peppers, Tomatoes, and Spicy Ranch

Iceberg Wedge with Applewood Smoked Bacon, Maytag Bleu Cheese, Sliced Almonds, Tomatoes and Balsamic Vinaigrette

Mixed Greens with Toasted Pumpkin Seeds, Dried Cherries, Smoked Gouda, and Honey-Lemon Vinaigrette

Spring Mix Greens With Oregon Bosc Pears, Maytag Bleu, Walnuts, and Tawny Port Wine Vinaigrette

Boston Bibb Lettuce, Micro Greens, Braised Onions, and Diced Tomatoes with a Warm Bacon-Black Eyed Pea Vinaigrette

Radicchio and Romaine Salad with Shaved Parmesan, Sliced Almonds and Cherry Tomatoes in Lemon Vinaigrette



Salads

Yukon Gold Mascarpone Mashed Potatoes

Truffled-Parmesan Mashed Potatoes

Rosemary Yukon Gold Potato Tart

Coriander, Cumin and Garlic Rubbed Fried Potatoes with Fresh Herbs

Fresh Rosemary & Thyme Rubbed Roasted Parsnips, Fingerling Potatoes, and Sweet Potatoes

Purple Peruvian, Ruby Crescent and French Fingerling Potatoes Roasted with Garlic & Parsley

Medley of Oven Roasted Sweet, Yukon Gold and Red Bliss Potatoes

Lemon-Scented Extra Long-Grain Basmati Rice

Cracked Olive and Roasted Tomato Israeli Cous Cous

Lemon Garlic Orzo with Chopped Scallions

Cheese Tortellini with Creamy Alfredo

Tri-Color Cheese Stuffed Tortellini with Basil Pesto, Sun-Dried Tomatoes, and Shaved Parmesan

Creamy Italian Risotto

Sweet Corn Polenta with Fresh Herbs

Maple-Brown Sugar Roasted Acorn Squash

Grilled Peppers, Zucchini, Squash, and Eggplant

Blistered Petite Carrots, Haricot Verts, and Patty Pan Squash

Haricot Verts with Cracked Pepper and Sea Salt

Whole Roasted Asparagus with Cracked Pepper, Olive Oil, and Fleur de Sel

Sautéed Mushrooms in a Mark West Pinot Noir Reduction



Sides



Children

Fried Chicken Tenders with French Fries

Macaroni and Cheese

Penne Pasta Marinara

Cheese Pizza



Action Stations

Traditional

Pasta Station

Bow-Tie and Tri-Color Tortellini with Basil Marinara and Parmesan Alfredo Sauces; Accompanied by Sliced Mushrooms, Shredded Parmesan, Sun-Dried Tomatoes, Sliced Olives, Chopped Basil, and Rosemary Asiago Breadsticks

Deluxe Pasta Station

Penne and Tri-Color Tortellini with Basil Marinara, Parmesan Alfredo, and Butter White Wine Sauces; Sautéed Shrimp, Scallops and Bluecrab Clawmeat; Accompanied by Pinenuts, Sliced Mushrooms, Shredded Parmesan, Sun-Dried Tomatoes, Sliced Olives, Chopped Basil, and Rosemary Asiago Breadsticks

Carving Station

Pepper Charred Roast Beef, Grilled Tenderloin of Beef, Cracked Peppercorn Rubbed Sirloin of Beef, Prime Rib Au Jus, Honey-Dijon Lacquered Turkey Breast, Pecan Praline Glazed Baked Ham, Mojo Marinated Roasted Pork, Whole Roasted Luau Pig, Cranberry-Dijon Coated Rack of Lamb, Olive Oil, Lemon, and Garlic Rubbed Leg of Lamb
Accompanied by an Assortment of Freshly Baked Rolls and Condiments

'Mashed Potato Martini' Station

Roasted Garlic Mash, Sweet Potato Mash, Red-Skinned Potato Mash; Accompanied by Shredded Cheddar, Crispy Applewood Bacon Bits, Chopped Green Onions, Sour Cream, Brown Sugar, Whipped Butter, and Brown Gravy

Shrimp and Grits Station

Spicy Sautéed to order Gulf Shrimp, Bob's Red Mill Cheddar Grits, Diced Tomatoes, Chives, Bacon, Hot Sauce, Grated Cheddar, and Tasso Ham Gravy

Scampi Station

Jumbo Gulf Shrimp and Bay Scallops Sautéed in Butter, Olive Oil, Garlic, Red Pepper Flakes and Fresh Lemon Juice

Macaroni and Cheese Bar

Elbow Pasta Wisconsin Cheddar Macaroni and Cheese, and Cavatappi Pasta Monterrey Jack, Goat and Parmesan Macaroni and Cheese. Served with a Toppings Bar of Chopped Bacon, Green Onions, Bread Crumbs, and Jalapeno Peppers

Salad Station

Caesar Salad with Shredded Parmesan, Homemade Croutons, Creamy Caesar Dressing
Spring Mix Salad with Strawberries, Goat Cheese, Pecan, and Honey Tarragon Vinaigrette

'Salad Martini' Station

'Grilled Chicken and Caesar Salad Martini', 'Endive and Green Apple Salad Martini', and 'Cranberry and Spring Mix Martini'

Fresh Seafood Station

Jumbo Gulf Shrimp, Snow Crab Claws, Stone Crab Claws (seasonal availability), & Oysters Served with Fresh Lemon Wedges and Cocktail Sauce on a Lighted Ice Sculpture Display

Antipasto Station

Prosciutto, Sopressatta, Genoa Salami, Provolone, Grilled Vegetables, Marinated Mushrooms and Artichokes, Italian Olives Assortment, Marinated Bocconcini and Grape Tomato Salad, Aged Balsamic Vinegar, Extra Virgin Olive Oil, and Parmesan Breadsticks

Sautéed Mushroom Station

Assorted Shitake, Crimini, Chanterelle, Oyster, and Button Mushrooms Sautéed to Order with Cognac Cream Sauce and a California Chardonnay and Garlic Sauce

Mini Hot Dog and Sliders Station

Petite Hot Dogs and Hamburgers Grilled Tableside and Presented on Mini Buns with Tamarind Ketchup and Spicy Dijon Mustard

Action Stations

Breakfast

Omelet Station

Cooked to Order with Choice of Ham, Cheese, Peppers, Onions, Tomatoes, Bacon Bits, and Mushrooms

Waffle Station

Belgian Style Waffles Hot Off the Iron Served with Fresh Berries, Whipped Cream, and Maple Syrup

French Toast Station

Texas Style Cinnamon Battered French Toast Cooked Tableside and Served with Powdered Sugar and Hot Maple Syrup

International Stations

Sushi Station

Prepared Tableside by Sushi Chef- an Assortment of Tuna, Salmon, California, Mexican, Eel, and Vegetable Maki and Nigiri; Accompanied by Pickled Ginger, Wasabi, Soy, and Seaweed Salad

Tempura Station

Tempura Battered Assortment of Jumbo Shrimp, Broccoli, Peppers, Mushrooms, and Sweet Potatoes Wok-Fried Tableside Served with Soy and Hoisin Sauces

Fajita Station

Seasoned Grilled Shrimp, Beef, and Chicken with Sautéed Onions and Peppers, Prepared Tableside. Accompanied by Guacamole, Sour Cream, Shredded Jack, Salsa, Lettuce, Tomatoes, Cilantro, Lime Wedges, and Hot Sauce with Steamed Flour Tortillas

Quesadillas Station

Seasoned Grilled Shrimp, Beef, and Chicken with Sautéed Onions, Peppers, and Melted Pepper Jack in Crispy Grilled Flour Tortilla Accompanied by Cilantro Sour Cream and Mango-Papaya Salsa

'Risotto Martini' Station

Arborio Rice Cooked in a Rich Chicken Stock with Sautéed Zucchini, Squash, and Mushrooms with Asiago; Arborio Rice Cooked in a Lobster Broth with Sautéed Three Chili Rubbed Gulf Shrimp

Pad Thai Station

Rice Stick Noodles Sautéed to Order with Chicken, Beef, or Shrimp, Oriental Vegetables, Peanuts, and Egg, Topped with Additional Peanuts, Bean Sprouts, Cilantro Leaves, and Lime Wedges

Mardi Gras Station

Red Beans and Rice, Chicken and Andouille Gumbo, Jambalaya, and Chili Shrimp and Grits

Asian Stir-Fry Station

Chicken, Beef, and Shrimp Stir Fry with Bok Choy, Napa Cabbage, Bean Sprouts, Carrots, Onions, Peppers, Baby Corn, Scallions, Bamboo Shoots, and Water Chestnuts Cooked Tableside in Szechwan and Teriyaki Sauces Served with Steamed Rice

Kebab/Satay Station

Marinated Mini Grilled Lamb Kebabs with Onions & Peppers, Brushed with Olive Oil, Garlic, and Lemon Juice. Served with Almond Scented Basmati Rice; Chili and Coconut Milk Marinated Chicken Satay Grilled Tableside with a Peanut-Coconut Dipping

Paella Station

Saffron and Seafood Infused Arborio Rice with Shrimp, Chorizo, Pork, Mussels, and Clams Cooked Tableside in a Saffron Sherry Broth and Decorated with Peas, Pimientos and White Asparagus

Action Stations

Dessert & Beverage

Coffee Station

Freshly Brewed Coffee Station with Whipped Cream, Chocolate Chips, and Cinnamon Sticks

Cappuccino Station

Espresso, Cappuccino, Mochachino, and Café con Leche Prepared to Order with Cinnamon, Chocolate Shavings, Rock Candy, Cream, Sugar, and Sweet N Low

Hot Tea Station

An Assortment of Herbal, Orange Pekoe, Earl Grey, English Breakfast, and Darjeeling Teas with Hot Water, Cream, Lemon, Sugar Cubes, Sweet n Low, and Honey

White Tea Station

Three Varieties of Premium White Peony Tea Leaves Perfectly Steeped in Very Hot Water Accompanied by Cream, Sugar Cubes, and Sweet n Low Served with Assorted Tea Cookies and Pastries

Caribbean Smoothie Station

Strawberry-Banana, Mango-Peach, and Pina-Colada Smoothies Blended Tableside and Presented in a Daiquiri Glass with an Umbrella and Fresh Fruit Garnish

Beignet and Chicory Coffee Station

New Orleans Style Beignets Fried On-Site and Dusted with Powdered Sugar Accompanied by Chicory Coffee and Steamed Milk

Crepe Station

Delicate French Crepes Stuffed with Bananas Foster, Cherries Jubilee, and Strawberries Romanoff Served with or without Premium Vanilla Ice Cream

'Trinity of Fried Sinful Delights' Station

Deep-Fried Twinkies, Oreos, and Snickers with a 'Raspberry Redemption Sauce'

Ice Cream Sundae Station

Vanilla, Chocolate, and Strawberry Premium Ice Creams Served with Hot Fudge, Caramel, Strawberry Sauce, Chopped Nuts, Whipped Cream, Chocolate Chips, Cherries, Candy Sprinkles and Crushed Oreos

Made from Scratch Pie Bar

Slices of Blueberry, Cherry or Apple Pie from 9" Pies with Ice Cream and Whipped Cream Or 3" Mini Pies with Flavors to include S'mores, Key Lime, Strawberry Cream, Coconut Cream, Banana Cream or Bourbon Pecan

Wedding Cakes

Olympia Bakery has been creating beautiful and delicious wedding and grooms cakes for over 85 years. Using only the finest ingredients, our bakers and decorators can create a wedding cake to fit every bride's needs.

Standard wedding cake is included in each of our wedding packages and the size of the cake is determined by guest count.



Wedding Cakes

Cake Flavors

White, Yellow, Chocolate, Marble, **Crème Cake, Orange Crème Cake, Lemon Crème Cake, Red Velvet, Carrot Cake, Cheese Cake, Cassata, Spice**

Liquor Soak

Amaretto, Grand Marnier, Frangelico (Hazelnut), Kahlua, Godiva Chocolate, and Chambord

Fillings

Buttercream, Strawberry, Guava, Pineapple, Lemon, Custard, Chocolate Custard, Marshmallow, **Raspberry, Cherry, Almond, Nuts, Raspberry Chocolate, Raspberry Chambord, Cream Cheese, Chocolate Fudge**

Mousses: Chocolate Mousse, Raspberry Mousse, Passion Fruit Mousse, Mango Mousse, Peach Mousse, Strawberry Mousse, Godiva Chocolate Mousse, Amaretto Mousse, Grand Marnier Mousse

Fresh Fruits: Strawberry, Banana and Pineapple

Icing

Buttercream, Chocolate Buttercream, Marshmallow, **Fondant, Chocolate Fudge, and Whipped (limited availability)**

Bolded Items Denote Higher Pricing

Our Most Popular Combinations

White Raspberry

White Cake with Raspberry Mousse Filling and Buttercream Icing

Amaretto Crème

Crème Cake with Amaretto Mousse Filling and Buttercream Icing

Lemon Custard Crème

Lemon Crème Cake with Custard Filling and Buttercream Icing

Red Velvet

Red Velvet Cake with Cream Cheese Filling and Buttercream Icing

Strawberry Shortcake

Yellow Cake with Strawberry Filling and Whipped Icing

Chocolate Marble

Marble Cake with Chocolate Mousse Filling and Buttercream Icing

Chocoholic

Chocolate with Chocolate Buttercream Filling and Buttercream Icing



OLYMPIA

Catering | Events

Classic Plated Menu Includes

Basic China

Water Goblet

Stainless Flatware

Linen Napkins

Four Hours
of Event Time

Professional,
Uniformed Staff

Experienced
Banquet Captain

Classic Plated Menu

Passed Hors d'oeuvres (Choose Three)

Stuffed Mushroom Caps with Crabmeat, Spinach, or Sausage, and Cheese
Bruschetta with a Fresh Tomato-Basil Salsa
Melted Brie on Crostini with Fresh Strawberries
Japanese Pork and Vegetable Potstickers with an
Apricot-Ginger Dipping Sauce
Spinach and Feta Spanakopita with Tzatziki
Chicken Satay with a Peanut-Coconut Dipping Sauce

Plated Dinner Selections

Salad Course (Choose One)

Tossed Garden Salad with Italian Vinaigrette
Spanish Salad with Stuffed Olives, Tomatoes, and Parmesan Cheese
with a Vinaigrette Dressing

Starch (Choose One)

Oven-Roasted Red Potatoes with Parsley and Pimientos
Rosemary Red-Skinned Roasted Potatoes
Herbed Rice Pilaf
Roasted Garlic Mash
Bowtie Pasta with Marinara or Alfredo Sauce

Entrée (Choose One)

Chicken Marsala with Sautéed Mushrooms
Chicken Breast with Basil, Mushroom, and Sundried Tomato Cream Sauce
Marinated Grilled Boneless Chicken Breast with Watermelon-Cucumber
Salsa
Pan-Seared Chicken Breast with a Lemon-Caper Sauce
Vegetarian Plates on Request
*All choices served with steamed vegetable medley,
freshly baked rolls, and butter*

Dessert

Olympia's Famous Wedding Cake

Beverage

Chilled Water Service

Suggested Classic Upgrades

Standard Floor Length Linens for all Guest Tables
Standard Floor Length Linens for Cake, Guest Sign-in, Escort Card,
Gift, Head, and DJ Tables

- additional upgrades listed on page 26 -

Classic Buffet Menu

Hors d'oeuvres (Table Presentation, Choose Three)

Tropical Fruit Display Featuring an Assortment of the Season's Freshest Fruits
Market-Fresh Vegetable Basket with a Roasted Red Pepper Dip
Imported & Domestic Cheeses Served with Gourmet Crackers
Spinach and Feta Spanakopita with Tzatziki
Bruschetta with a Fresh Tomato-Basil Salsa
Hot Artichoke Dip with Crabmeat & Jalapenos

Dinner Buffet Selections

Salads (Choose One)

Tossed Garden Salad with Italian Vinaigrette
Spanish Salad with Stuffed Olives, Tomatoes, and Parmesan Cheese
with a Vinaigrette Dressing

Starch (Choose One)

Oven-Roasted Red Potatoes with Butter, Parsley, and Pimentos
Rosemary Red-Skinned Roasted Potatoes
Herbed Rice Pilaf
Roasted Garlic Mash
Penne Pasta with Marinara or Alfredo Sauce

Entrée (Choose One)

Chicken Marsala with Sautéed Mushrooms
Chicken with Basil, Mushroom, and Sun-Dried Tomato Cream
Marinated Grilled Boneless Chicken Breasts
with Watermelon-Cucumber Salsa
Pan-Seared Chicken Breast with a Lemon-Caper Sauce
Pepper Charred Carved Roast Beef with Horseradish Sauce
*All Choices Served with Medley of Steamed Vegetables,
Freshly Baked Rolls, and Butter*

Dessert

Olympia's Famous Wedding Cake

Beverage

Chilled Water Service



OLYMPIA

Catering | Events

Classic Buffet Menu Includes

Basic China

Water Goblet

Stainless Flatware

Linen Napkins

Floral & Décor
for Buffet

Floor Length Linens
for Food Tables

Four Hours
of Event Time

Professional,
Uniformed Staff

Experienced
Banquet Captain

Suggested Classic Upgrades

Standard Floor Length Linens for all Guest Tables
Standard Floor Length Linens for Cake, Guest Sign-in, Escort Card,
Gift, Head, and DJ Tables

- additional upgrades listed on page 26 -



OLYMPIA

Catering | Events

Deluxe Plated Menu Includes

Basic China

Water Goblet

Stainless Flatware

Linen Napkins

Four Hours
of Event Time

Professional,
Uniformed Staff

Experienced
Banquet Captain

Deluxe Plated Menu

Passed Hors d'oeuvres (Choose Four)

Stuffed Mushroom Caps with Crabmeat, Spinach, or Sausage, and Cheese
Melted Brie on Crostini with Fresh Strawberries
Mojo Pork Quesadilla with Mango Papaya Salsa
Beef Tenderloin on Crostini with Chimichurri
Spinach and Feta Spanakopita with Tzatziki
Sesame Coconut Chicken Skewer with Thai Chili Dip

Plated Dinner Selections

Salad Course (Choose One)

Spring Mix with Goat Cheese, Strawberries, Pecans, and Honey
Tarragon Vinaigrette
Watercress and Romaine Salad with Mandarin Oranges, Walnuts,
and Poppy Seed Dressing
Caesar Salad with Herbed Crouton and Parmesan Cheese

Starch (Choose One)

Oven-Roasted Red Potatoes with Parsley and Pimentos
Rosemary Red-Skinned Roasted Potatoes
Yukon Gold Mascarpone Mashed Potatoes
Cracked Olive and Roasted Tomato Cous Cous
Penne Pasta with Marinara or Alfredo

Dual Entrée Plate

Entrée One (Choose One)

Chicken Napoli Stuffed with Pesto, Red Peppers, and Asiago with Chianti Bordelaise
Signature Chicken with Cheese and Fine Herbs with Citrus Demi-Glace
Olympian Chicken with Spinach, Feta, and Red Pepper Cream
Chicken Milan with Spinach, Prosciutto, and Provolone

Entrée Two (Choose One)

Petite Filet Mignon with a Merlot Reduction
Pan-Seared Salmon Filet with Dill Cream Sauce
Pan-Seared Mahi Mahi with Lemon Basil Butter
Balsamic Braised Short Ribs
Vegetarian Plates on Request

All choices served with steamed vegetable medley, freshly baked rolls, & butter

Dessert

Olympia's Famous Wedding Cake

Beverage

Chilled Water Service

Suggested Deluxe Upgrades

Standard Floor Length Linens for all Guest Tables
Chair Covers and Sashes or White Wooden Folding Chairs
Standard Floor Length Linens for Cake, Guest Sign-in, Escort Card,
Gift, Head, and DJ Tables

- additional upgrades listed on page 26 -

Deluxe Buffet Menu

Passed Hors d'oeuvres (Choose Four)

Stuffed Mushroom Caps with Crabmeat, Spinach, or Sausage, and Cheese
Melted Brie on Crostini with Fresh Strawberries
Mojo Pork Quesadilla with Mango Papaya Salsa
Beef Tenderloin on Crostini with Chimichurri
Spinach and Feta Spanakopita with Tzatziki
Sesame Coconut Chicken Skewer with Thai Chili Dip

Dinner Buffet Selections

Salads (Choose One)

Spring Mix Salad with Strawberries, Goat Cheese, Pecans, and Honey
Tarragon Vinaigrette
Watercress and Romaine Salad with Mandarin Oranges, Poppy Seed Dressing
Caesar Salad with Herbed Crouton and Parmesan Cheese

Starch (Choose One)

Oven-Roasted Red Potatoes with Butter, Parsley, and Pimentos
Rosemary Red-Skinned Roasted Potatoes
Yukon Gold Mascarpone Mashed Potatoes
Cracked Olive and Roasted Tomato Cous Cous
Penne Pasta with Marinara or Alfredo

Entrée One (Choose One)

Chicken Napoli Stuffed with Pesto, Red Peppers, and Asiago with Chianti Bordelaise
Signature Chicken with Cheese and Fine Herbs with Citrus Demi-Glace
Olympian Chicken with Spinach, Feta, and Red Pepper Cream
Chicken Milan with Spinach, Prosciutto, and Provolone

Entrée Two (Choose One)

Pepper-Charred Carved Roast Beef Served with Horseradish and Cilantro Pesto
Pan-Seared Mahi Mahi with Lemon Basil Butter
Baked Ham with Pecan Praline Glaze
Honey-Roasted Turkey Breast with Cranberry Mayonnaise and Dijon Mustard
Mojo Roasted Pork Loin Served with Mango-Papaya Salsa
Pasta Station with Penne and Tricolor Tortellini Served with Basil Marinara and Creamy Alfredo Sauces

*All choices served with steamed vegetable medley,
freshly baked rolls, and butter*

Dessert

Olympia's Famous Wedding Cake

Beverage

Chilled Water Service



OLYMPIA

Catering | Events

Deluxe Buffet Menu Includes

Basic China

Water Goblet

Stainless Flatware

Linen Napkins

Floral & Décor
for Buffet

Floor Length Linens
for Food Tables

Four Hours
of Event Time

Professional,
Uniformed Staff

Experienced
Banquet Captain

Suggested Deluxe Upgrades

Standard Floor Length Linens for all Guest Tables
Chair Covers and Sashes or White Wooden Folding Chairs
Standard Floor Length Linens for Cake, Guest Sign-in, Escort Card,
Gift, Head, and DJ Tables

- additional upgrades listed on page 26 -

www.olympiacatering.com
813.251.8225



OLYMPIA

Catering | Events

Deluxe Stations Menu Includes

Basic China
Water Goblet
Stainless Flatware
Linen Napkins
Floral & Décor
for Food Stations
Floor Length Linens
for Food Tables
Four Hours
of Event Time
Professional,
Uniformed Staff
Experienced
Banquet Captain

Deluxe Stations Menu

Passed Hors d'oeuvres (Choose Two)

Stuffed Mushroom Caps with Spinach, Crab, or Sausage and Cheese
Mini Yucatan Chicken Tacos
Greek Salad Spiedini
Beef Tenderloin on Crostini with Melted Horseradish White Cheddar
Miniature BBQ Pulled Pork Sliders

Hors d'oeuvres Station (Choose Three)

Tropical Fruit Display Featuring an Assortment of the Season's Freshest Fruits
Market-Fresh Vegetable Vases with a Roasted Red Pepper Dip
Imported & Domestic Cheeses Served with Gourmet Crackers
Hot Artichoke Dip with Crabmeat & Jalapenos
Basil Pesto Torta with Gourmet Crackers

Salad Station (Choose Two)

Watercress and Romaine Salad with Mandarin Oranges, Poppy Seed Dressing
Caesar Salad with Herbed Crouton and Shaved Parmesan Cheese
Spring Mix Salad with Strawberries, Goat Cheese, Pecans, and Honey
Tarragon Vinaigrette

Carving Station (Choose One)

Pepper-Charred Carved Roast Beef Served with Horseradish and Cilantro Pesto
Honey-Roasted Turkey Breast with Cranberry Mayonnaise and Dijon Mustard
Mojo Roasted Pork Loin Served with Mango-Papaya Salsa
All Choices Include:
Oven-Roasted Red Potatoes with Butter, Parsley, and Pimentos
Freshly Baked Rolls and Butter

Pasta Station

Penne and Tricolor Tortellini with Shrimp and Scallops
Served with Homemade Basil Marinara and Creamy Alfredo Sauces
Accompanied by Shredded Parmesan, Sliced Mushrooms, Sun-Dried Tomatoes, Sliced Black Olives, and Fresh Garlic
Freshly Baked Focaccia Bread

Dessert

Olympia's Famous Wedding Cake

Beverage

Chilled Water Service

Suggested Deluxe Upgrades

Standard Floor Length Linens for all Guest Tables
Chair Covers and Sashes or White Wooden Folding Chairs
Standard Floor Length Linens for Cake, Guest Sign-in, Escort Card, Gift, Head, and DJ Tables

- additional upgrades listed on page 26 -

Imperial Plated Menu

Passed Hors d'oeuvres (Choose Four)

Chorizo and Manchego Cheese Tapa with Quince Paste
Mini Yucatan Chicken Tacos
Classic Crabcakes with Chili-Lime Aioli
Jumbo Shrimp 'Shooters' Served in Shot Glasses with Wasabi
Guacamole and Cocktail Sauce
Curried Yogurt Chicken Skewers with Date and Apricot Chutney
Pulled Pork, Chicken, or Beef Sliders

Plated Dinner Selections

Salad Course (Choose One)

Mixed Greens with Dried Cranberries, Crumbled Feta, Sugared Pecans, and Balsamic Vinaigrette
Mixed Greens with Toasted Pumpkin Seeds, Dried Cherries, Smoked Gouda and Honey-Lemon Vinaigrette
Mixed Greens with Oregon Bosc Pears, Maytag Bleu Cheese, Walnuts, and Tawny Port Wine Vinaigrette

Starch (Choose One)

Yukon Gold Rosemary Potato Tart
Rosemary Red-Skinned Roasted Potatoes
Yukon Gold Mascarpone Mashed Potatoes
Tortellini Alfredo

Dual Entrée Plate

Entrée One (Choose One)

French Cut Chicken Breast with Herbed Ricotta Filling and a Red Pepper Nage
Chicken Milan with Spinach, Prosciutto, and Provolone
Signature Chicken with Cheese and Fine Herbs with Citrus Demi-Glace
Olympian Chicken with Spinach and Feta with Red Pepper Cream

Entrée Two (Choose One)

Petite Filet Mignon with a Merlot Reduction
Pan-Seared Salmon Filet with Dill Cream Sauce
Balsamic Braised Short Rib
Macadamia Nut Crusted Mahi with Watermelon-Cucumber Salsa
Grilled Jumbo Gulf Shrimp with Cajun Spices
Served with steamed asparagus and petite carrots, freshly baked rolls, and butter

Dessert

Olympia's Famous Wedding Cake

Beverages

Freshly Brewed Coffee Station with Cream, Sugar, and Sweet N Low
Chilled Water Service



OLYMPIA

Catering | Events

Imperial Plated Menu Includes

Basic China

Water Goblet

Stainless Flatware

Premium Linen Napkins

Linen for Coffee Station

Four Hours of Event Time

Professional, Uniformed Staff

Experienced Banquet Captain

Suggested Imperial Upgrades

Premium Floor Length Linens for all Guest Tables

Chiavari Chairs with Cushions

Premium Floor Length Linens for Cake, Guest Sign-in, Escort Card, Gift, Head, and DJ Tables

- additional upgrades listed on page 26 -

www.olympiacatering.com
813.251.8225



OLYMPIA

Catering | Events

Imperial II Plated Menu Includes

Basic China

Water Goblet

Stainless Flatware

Premium Linen Napkins

Linen for Hors d'oeuvres
& Coffee Station

Floral & Décor for Hors
d'oeuvres Table

Four Hours
of Event Time

Professional,
Uniformed Staff

Experienced
Banquet Captain

Imperial II Plated Menu

Passed Hors d'oeuvres

Mini Yucatan Chicken Tacos, Lime Crème
Petite Caprese Swords, White Balsamic Reduction
Tea Rubbed Ahi Tuna, Wonton Bouchee, Flying Fish Caviar

Stationary Hors d'oeuvres

Mediterranean Olives Assortment
Manchego, Port Salut, Brie, Gorgonzola, Fontina
Grissini, Flatbreads, Gourmet Crackers
Vegetable Vases with Roasted Pepper Dip

Plated Dinner Selections

1st Course

Heirloom Tomatoes, Shaved Manchengo Cheese, Arugula, Sherry
Wine Vinaigrette

2nd Course

Intermezzo-Hibiscus Granita

3rd Course

Black Angus Filet with Caramelized Onion Demi, Mascarpone
Mashed Potatoes, Blistered Baby Carrots and Asparagus
Or

Pan-Seared Organic Salmon Filet, Dill Cream, Lemon Scented
Basmati Rice, Blistered Baby Carrots and Asparagus

Vegetarian Plates on Request

4th Course

Bananas Foster Flambé, Delicate French Crepes, and
Premium Vanilla Ice Cream

Dessert

Olympia's Famous Wedding Cake

Beverages

Freshly Brewed Coffee Station with Cream, Sugar, and Sweet N Low
Chilled Water Service

Suggested Imperial Upgrades

Premium Floor Length Linens for all Guest Tables

Chiavari Chairs with Cushions

Premium Floor Length Linens for Cake, Guest Sign-in, Escort Card,
Gift, Head, and DJ Tables

- additional upgrades listed on page 26 -

Imperial Buffet Menu

Passed Hors d'oeuvres (Choose Four)

Chorizo and Manchego Cheese Tapa with Quince Paste
Mini Yucatan Chicken Tacos
Classic Crabcakes with Chili-Lime Aioli
Jumbo Shrimp 'Shooters' Served in Shot Glasses with Wasabi
Guacamole and Cocktail Sauce
Curried Yogurt Chicken Skewers with Date and Apricot Chutney
Pulled Pork, Chicken, or Beef Sliders

Dinner Buffet Selections

Salads (Choose One)

Mixed Greens with Dried Cranberries, Crumbled Feta, Sugared Pecans, and Balsamic Vinaigrette
Mixed Greens with Toasted Pumpkin Seeds, Dried Cherries, Smoked Gouda and Honey-Lemon Vinaigrette
Mixed Greens with Oregon Bosc Pears, Maytag Bleu Cheese, Walnuts, and Tawny Port Wine Vinaigrette

Starch (Choose One)

Oven-Roasted Red Potatoes with Butter, Parsley, and Pimentos
Rosemary Red-Skinned Roasted Potatoes
Rosemary Yukon Gold Potato Tart
Israeli Cous Cous with Tomatoes and Cracked Olives
Roasted Root Vegetable with Fresh Herbs and Olive Oil

Entrée One (Choose One)

Chicken Asiago with Ricotta, Sun-Dried Tomatoes, and Fresh Basil
Chicken Milan with Spinach, Prosciutto, and Provolone
Signature Chicken with Cheese and Fine Herbs with Citrus Demi-Glace
Olympian Chicken with Spinach and Feta with Red Pepper Cream

Entrée Two (Choose One)

Seared Beef Tenderloin with Horseradish and Béarnaise Sauce
Mojo Roasted Pork Loin Served with Mango-Papaya Salsa
Pasta Station with Penne and Tricolor Tortellini, Shrimp and Scallops, Served with Basil Marinara and Alfredo Sauces

All choices served with steamed asparagus and petite carrots, freshly baked rolls & butter

Dessert

Olympia's Famous Wedding Cake

Beverages

Freshly Brewed Coffee Station with Whipped Cream, Chocolate Chips, and Cinnamon Sticks
Chilled Water Service



OLYMPIA

Catering | Events

Imperial Buffet Menu Includes

Basic China
Water Goblet
Stainless Flatware
Premium Linen Napkins
Floral & Décor for Buffet
Floor Length Linens for Food Tables
Four Hours of Event Time
Professional, Uniformed Staff
Experienced Banquet Captain

Suggested Imperial Upgrades

Premium Floor Length Linens for all Guest Tables
Chiavari Chairs with Cushions
Premium Floor Length Linens for Cake, Guest Sign-in, Escort Card, Gift, Head, and DJ Tables

- additional upgrades listed on page 26 -

www.olympiacatering.com
813.251.8225



OLYMPIA

Catering | Events

Imperial Stations Menu Includes

Basic China

Water Goblet

Stainless Flatware

Premium Linen Napkins

Floral & Décor
for Food Stations

Floor Length Linens
for Food Tables

Four Hours
of Event Time

Professional,
Uniformed Staff

Experienced
Banquet Captain

Imperial Stations Menu

Passed Hors d'oeuvres (Choose Three)

Chorizo and Manchego Cheese Tapa with Quince Paste
Mini Yucatan Chicken Tacos
Classic Crabcakes with Chili-Lime Aioli
Jumbo Shrimp 'Shooters' Served in Shot Glasses with Wasabi
Guacamole and Cocktail Sauce
Curried Yogurt Chicken Skewers with Date and Apricot Chutney
Pulled Pork, Chicken, or Beef Sliders

Antipasto Station

An Antipasto Display of Prosciutto, Sopressatta, Genoa Salami, Provolone, Grilled Vegetables, Marinated Mushrooms and Artichokes, Assortment of Italian Olives, Salad of Marinated Bocconcini and Grape Tomatoes, Aged Balsamic Vinegar, Extra Virgin Olive Oil, and Parmesan Breadsticks

Entrée Station (Choose Two)

Pepper-Charred Carved Roast Beef Served with Horseradish Cream and Cilantro Pesto
Signature Chicken with Cheese and Fine Herbs with Citrus Demi-Glace
Andalusian Adobo Rubbed New York Strip with Horseradish Cream and Cilantro Pesto
Honey-Roasted Turkey Breast with Cranberry Mayonnaise and Dijon Mustard
Mojo Roasted Pork Loin Served with Mango-Papaya Salsa
Served with Oven-Roasted Red Potatoes with Butter, Parsley, and Pimentos,
Blistered Carrots and Asparagus, and Freshly Baked Rolls and Butter

Pasta Station

Penne and Tricolor Tortellini with Shrimp and Scallops
with Basil Marinara and Creamy Alfredo Sauces
Accompanied by Sun-Dried Tomatoes, Sliced Mushrooms,
Shredded Parmesan, Sliced Black Olives, and Pine Nuts
Served with Freshly Baked Focaccia Bread

Choice of Salad:

Mixed Greens with Dried Cranberries, Crumbled Feta, Sugared Pecans,
and Balsamic Vinaigrette
Mixed Greens with Toasted Pumpkin Seeds, Dried Cherries, Smoked Gouda
and Honey-Lemon Vinaigrette
Mixed Greens with Oregon Bosc Pears, Maytag Bleu Cheese, Walnuts,
and Tawny Port Wine Vinaigrette

Sushi Station

Freshly Rolled Sushi including Tuna, Shrimp, Mahi, and California Types
Served with Wasabi, Pickled Ginger, and Soy Sauce

Dessert

Olympia's Famous Wedding Cake

Beverages

Freshly Brewed Coffee Station with Whipped Cream,
Chocolate Chips, and Cinnamon Sticks
Chilled Water Service

Suggested Imperial Upgrades

Premium Floor Length Linens for all Guest Tables

Chiavari Chairs with Cushions

Premium Floor Length Linens for Cake, Guest Sign-in, Escort Card,
Gift, Head, and DJ Tables

- additional upgrades listed on page 26 -

Grand Imperial Plated Menu

Passed Hors d'oeuvres (Choose Four)

Jewelry Boxes with Cucumber Tuna Sushi Roll & Wasabi Cream
Maple Glazed Duck on a Sweet Potato Chip
Ahi Tuna Tartar with Spicy Aioli on an Edible Sesame-Wasabi Spoon
Mini Crabcake Gallette, Key Lime Aioli, Black Salt
Prosciutto Wrapped Prawns, Fresh Basil Chiffonade
Goat Cheese and Sun-Dried Tomato & Olive Tapenade on Polenta Crostini

Hors d'oeuvres Table Presentation

Ginger-Mint Fruit 'Martini' with Vanilla Tuiles
Manchego, Port Salut, Brie, Gorgonzola, and Fontina with Savory Breadsticks

Plated Dinner Selections (Sample Custom Menu)

1st Course

Bisque Tasting Chaud-Froid, Asparagus Cream, Roasted-Peach Champagne
Freshly Baked Breads, Coffee, Iced Tea, and Water

2nd Course

Early Harvest Greens, Dried Blueberries and Currants, Local Strawberries and
Satsuma Tangerines, Crumbled Blu Cheese, and Honey Cardamom Dressing

3rd Course

Intermezzo-Hibiscus Granita

4th Course

Petite Filet Mignon, Flash Roasted Key West Pink Shrimp, Mascarpone Mashed
Potatoes, Spring Vegetables, Orange Blossom Demi-Glace

or

Supreme of Roasted Free Range Chicken, Farmstead Ricotta, Savory Bread
Pudding, Red Pepper Garlic Nage, Garlic Confit, Rapini

or

Macadamia Nut-Crusted Mahi with Citrus Miso Cream, Lemon Scented
Jasmine Rice, Sautéed Julienne Zucchini, Squash, Carrots, and Peppers

5th course

Wedding Cake Torte Presented on Painted Plates with a Chocolate Baton

Viennese Dessert Station

Éclairs, Cream Puffs, Fruit Cheesecakes, Carrot Cake, Cannoli,
Napoleons, Truffles, and Other Delicacies

Beverages

Freshly Brewed Coffee Station with Cream, Sugar, and Sweet N Low
Chilled Water Service



OLYMPIA

Catering | Events

Grand Imperial Plated Menu Includes

Upgraded China
Water Goblet
Sterling Silver Flatware
Premium Linen Napkins
Linen for Hors d'oeuvres &
Coffee Station
Floral & Décor for Hors
d'oeuvres Table
Five Hours
of Event Time
Professional,
Uniformed Staff
Experienced
Banquet Captain

Suggested Grand Imperial Upgrades

Premium Floor Length Linens for all Guest Tables
Gold or Silver Charger Plates
Dinner Wine Glasses
Chiavari Chairs with Cushions
Premium Floor Length Linens for Cake, Guest Sign-in, Escort Card,
Gift, Head, and DJ Tables

- Additional upgrades listed on page 26 -

www.olympiacatering.com
813.251.8225

Customize Your Menu

Now that you have looked through some of our wedding packages, please know that you are not limited to the specific menu options listed. We will happily customize any menu to fit your palate, event feel, venue style, theme and budget. Whether it's choosing to mix and match different options from our menu, or sharing a favorite recipe for us to recreate, the possibilities are endless. We are here to make your wedding menu personal!

Here are a few examples of custom menus we have created for past clients:



– SAMPLE CUSTOM MENU – *Plated Wedding Dinner*

Passed Hors d'oeuvres

Grilled Shrimp Satay
Blood Orange and Cilantro Glaze
Bacon Bon Bon
Bleu Cheese Stuffed Dates wrapped in Bacon with Port Wine Glaze
Wild Mushroom, Caramelized Onion and Goat Cheese Quesadillas
Drizzled with a Balsamic Reduction
Balsamic and Soy Glazed Tuna Tartar
Served in an Edible Wasabi-Sesame Spoon

Salad Course

Radicchio and Romaine Salad
Shaved Parmesan, Sliced Almonds and Cherry Tomatoes in Lemon Vinaigrette
Assorted Freshly Baked Rolls and Butter

Dual Entrée Course

Pesto and Parmesan Stuffed Chicken Breast with a Fire Roasted Tomato Sauce
Paired with Balsamic Braised Short Ribs
Creamy Basil Asiago Risotto
Haricot Verts with Cracked Pepper and Sea Salt

Dessert

Wedding Cake

Beverage

Chilled Water Service



– SAMPLE CUSTOM MENU –

"Southern Style" Stations Wedding Dinner

Hors d'oeuvres, PASSED

Mini BBQ Pulled Pork Slider
on House Made Biscuit with Jicama Slaw
Cornmeal Dusted Fried Green Tomatoes
Spicy Paprika Aioli
Apple Cider Dijon Deviled Eggs with Fresh Tarragon

First Course, PLATED

Boston Bibb Lettuce, Micro Greens, Braised Onions and Diced Tomatoes
tossed in a Warm Bacon-Black Eyed Pea Vinaigrette
Freshly Baked Dinner Rolls and Butter

Dinner, STATIONS

South Carolina Land and Sea Station

Carved Beef Brisket with House Made BBQ Sauce
Spicy Sautéed Shrimp with Tasso Ham Gravy
Served with Bob's Red Mill Cheddar Grits and a Toppings Bar of Crispy Fried Onion
Strings, Diced Tomatoes and Hot Sauce

Macaroni and Cheese Bar

Elbow Pasta Wisconsin Cheddar Macaroni and Cheese
Cavatappi Pasta Monterey Jack, Goat and Parmesan Macaroni and Cheese
Served with a Toppings Bar of Chopped Bacon, Green Onions, Bread Crumbs, and Jalapeno Peppers

Down Home Dinner at Grandma's Station

Honey Glazed Grilled Chicken topped with a Peach and Red Onion Jam
Red Skinned Mashed Potatoes
Southern Style Green Beans

Dessert

6" Bride and Groom Cutting Cake

Made from Scratch Pie Bar

Sliced to Order Blueberry Pie, Pecan Pie or Apple Pie
Served with Vanilla Bean Ice Cream and Fresh Whipped Cream

Beverages

Chilled Water Service

Coffee Station

Freshly Brewed Coffee with Whipped Cream, Chocolate Chips, and Cinnamon Sticks

Upgrade Your Event

These suggested rental packages can be added to any menu



Classic Upgrades

Standard Floor Length Linens for all Guest Tables

Standard Floor Length Linens for Cake, Guest Sign-in, Escort Card, Gift, Head, and DJ Tables



Deluxe Upgrades

Standard Floor Length Linens for all Guest Tables

Chair Covers and Sashes or White Wooden Folding Chairs

Standard Floor Length Linens for Cake, Guest Sign-in, Escort Card, Gift, Head, and DJ Tables



Imperial Upgrades

Premium Floor Length Linens for all Guest Tables

Chiavari Chairs with Cushions

Premium Floor Length Linens for Cake, Guest Sign-in, Escort Card, Gift, Head, and DJ Tables

Grand Imperial Upgrades

Premium Floor Length Linens for all Guest Tables

Gold or Silver Charger Plates

Dinner Wine Glasses

Chiavari Chairs with Cushions

Premium Floor Length Linens for Cake, Guest Sign-in, Escort Card, Gift, Head, and DJ Tables

A La Carte Event Amenities



Table Accessories

Chargers (Gold or Silver)
Specialty Chargers
Rose at each Place Setting or in Chair Bow
Specialty Napkin Folds
Table Numbers and Stands - depending on style
Menu Cards - depending on style
Buffet Item Signs



Glassware

Champagne Flutes
Strawberry Spear, Blueberries or Raspberries in Flutes
Bar Glassware



Chairs

Chiavari* with Ivory, White, or Black Pads
Specialty Chiavari Chair Pads
Padded Wooden Folding, Black or White*
Padded Wooden Folding, Mahogany*
White Plastic Folding*
Chair Covers w/ Sashes, Installation & Removal

**Delivery, Set-up, and Take-Down Additional*



Tables

6' and 8' Banquets
30", 48", and 60" Rounds
30" High Cocktail Tables
Heart Shaped or 1/2 60" Round
4'x8' Feasting Tables



Linens

90", 108", 120" 132" Rounds
Standard poly/cotton blends and hundreds of specialty linens

Depends on fabric

Specialty Items

Color Coordinated Candy Buffet
Glass Table Top Display
Ice Carvings
Wrought Iron Gazebo w/ Draped Fabric
Curly Willow Tree



2201 N Howard Ave
Tampa, FL 33607
813.251.8225
info@olympiacatering.com
www.olympiacatering.com