



# OLYMPIA

*Catering | Events*

## BBQ MENUS

Events: 813.251.8225

Fax: 813.251.8764

Email: [info@olympiacatering.com](mailto:info@olympiacatering.com)

2201 N Howard Ave Tampa, FL 33607

[www.olympiacatering.com](http://www.olympiacatering.com)

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# BBQ MENUS

**Olympia Catering & Events** adheres to the highest standards of food preparation and presentation, using only first quality, seasonal foods. Since our founding in 1924, Olympia has served individuals and businesses by upholding the highest quality standards. We strive to be as versatile as the season allows and to assure a great impression for your guests and colleagues.

**Barbeque Meals Include** attractive disposable serviceware, linen covered food stations, all necessary serving utensils, and warming equipment. Service personnel is not included in per person price.

**Professional Service Personnel** will be available at all times to ensure flawless guest service. Please allow for 1 server per 50 guests when using disposable serviceware, plus one captain for groups larger than 75 guests.

**Service Charge and Tax:** Please add 11% service charge and 7% Florida sales tax to all invoices.

**Deposits and Payments:** A \$500 deposit is required to secure a date and is non-refundable. The final guest count and payment is due 7 days prior to the event.

**Seasonal or Large Group Pricing:** Please inquire for special seasonal pricing and discounts for groups of 300+





## *Blue Ribbon Barbecue*

### **Quarter Pound All Beef Hamburgers**

Grilled to Order with American Cheese, Lettuce, Sliced Tomatoes, Ketchup, Mustard, Mayonnaise and Hamburger Buns

### **All Beef Hot Dogs**

Grilled to Order with Freshly Baked Buns, Ketchup, Mustard, and Relish

### **Assorted Individually Bagged Potato Chips**

### **Sliced Watermelon**

### **Fresh Baked Assorted Cookies**

### **Cold Beverage Station with Water, Lemonade, and Tea**



## *New Millennium Barbecue*

### **BBQ Chicken**

Slow-Cooked Eight-cut BBQ Chicken

### **Pulled BBQ Pork**

Marinated Slow-Roasted Pulled Pork with our Secret Recipe BBQ Sauce

### **All Beef Hot Dogs**

Grilled to Order with Freshly Baked Buns, Ketchup, Mustard, and Relish

### **Classic Potato Salad or Chopped Zesty Cole Slaw**

### **Assorted Individually Bagged Potato Chips**

### **Sliced Watermelon**

### **Fresh Baked Assorted Cookies and Signature Fudge Brownies**

### **Cold Beverage Station with Water, Lemonade, and Tea**





## *All American Celebration*

### **Galactic Grilled Chicken**

Grilled Chicken Marinated in Citrus Juices, Brown Sugar, Soy Sauce, and a Hint of Chipotle

### **Quarter Pound All Beef Hamburgers**

Grilled to Order with American Cheese, Lettuce, Sliced Tomatoes, Ketchup, Mustard, Mayonnaise and Hamburger Buns

### **All Beef Hot Dogs**

Grilled to Order with Freshly Baked Buns, Ketchup, Mustard, and Relish

### **Barbecued Baked Beans with Molasses & Brown Sugar**

### **Corn on the Cob with Melted Butter**

### **Assorted Individually Bagged Potato Chips**

### **Sliced Watermelon**

### **Fresh Baked Assorted Cookies**

### **Cold Beverage Station with Water, Lemonade, and Tea**



## *Longhorn Barbecue*

### **Smoked Brisket**

Moist & Flavorful Slow-Smoked Over Hardwood

### **BBQ Chicken**

Slow-Cooked Eight-cut BBQ Chicken with our Secret Recipe BBQ Sauce

### **All Beef Hot Dogs**

Grilled to Order with Freshly Baked Buns, Ketchup, Mustard, and Relish

### **Fresh Baked Rolls and Butter**

### **Macaroni and Cheese with Melted Cheddar Cheese**

### **Barbecued Baked Beans with Molasses & Brown Sugar**

### **Chopped Zesty Cole Slaw**

### **Sliced Watermelon**

### **Fresh Baked Assorted Cookies and Signature Fudge Brownies**

### **Cold Beverage Station with Water, Lemonade, and Tea**







# BBQ THEMES

Looking to add a themed twist to your Barbeque? Check out some of these regional themes with menu suggestions. All menus can be completely customized for your event.

## *New Orleans*

Louisiana Hot Sausage

Red Beans with Dirty Rice

New Orleans Creole  
BBQ Spiced Shrimp

## *Southwestern*

Grilled Chicken  
Sandwiches  
with Chili Mayo and  
Pepper Jack Cheese

Assorted Salsa Bar  
with Tortilla Chips

Southwestern Corn Salad  
with Cilantro and Avocado

## *Hawaiian Luau*

Luau Whole Roast Pork  
with Hawaiian Rolls & Butter

Pineapple Teriyaki Glazed  
Chicken

Pineapple Upside-Down  
Cake & Pina Colada  
Bars



# EXTRAS

Let us handle the extra details for your next BBQ event, suggestions include:

## *Specialty Treats*

Snow Cone Machines  
Cotton Candy Machines  
Frozen Beverages

## *Entertainment*

DJs & Live Music  
Bounce Houses & Obstacle Courses  
Face Painting & Balloon Twisting

