



OLYMPIA

Catering | Events

DELIVERY & PICK-UP MENU





OLYMPIA

Catering | Events

A Professional Full Service Catering and Event Company

All Types of Events and Celebrations

- Open House Events
- Corporate Events
- Conferences and Seminars
- Holiday Parties
- Themed Events
- Weddings, Anniversaries
and **More!**

Orders 813.251.8225

Fax 813.251.8764

Email Info@OlympiaCatering.com

Business Office and Production Facility:

2201 North Howard Avenue
Tampa, Florida 33607

MFA Café

255 Beach Dr. NE
Saint Petersburg, FL 33701
727-822-1032

Olympia offers delivery service throughout the Tampa Bay area

- Central Tampa \$30
- Carrollwood, Brandon, USF, TnC. \$35
- New Tampa, Lutz, Riverview, Valrico,
Apollo Beach, St. Petersburg Gateway. . . . \$40
- Downtown St. Petersburg \$45
- Pasco and other Pinellas Call for Price
- Equipment Pick up \$10 – \$25

Delivery Hours

- Tuesday to Friday. 6:30 AM to 4:00 PM
- Saturday. 6:30 AM to 2:00 PM
- Special delivery times can be pre-arranged.

Checks, Cash, Visa, M/C, Amex & Discover
accepted.

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View our Full Service Menus On-line . . .

OlympiaCatering.com

Breakfast & Brunch

Deluxe Continental Breakfast

Olympia's Special Blend Coffee
 Florida Fresh Orange Juice
 Continental Variety Tray with an Assortment of Fresh Baked Bagels, Muffins, Croissants, Turnovers, Banana-Nut Bread Slices and Other Assorted Delicacies
 Sweet Butter, Cream Cheese and Jams
 Tropical Fruit Display
 \$7.99

Southern Living Breakfast

Olympia's Special Blend Coffee
 Florida Fresh Orange Juice
 Fluffy Scrambled Eggs
 Southern Style Grits
 Homemade Biscuits with Sausage Gravy
 Grilled Hashbrowns
 Applewood Bacon and Grilled Sausage
 \$9.49

American Breakfast

Florida Fresh Orange Juice
 Fluffy Scrambled Eggs
 Applewood Bacon and Grilled Sausage
 Potatoes O'Brien with Onions and Peppers
 Tropical Fresh Fruit Platter
 \$8.29

Downtown Breakfast

Florida Fresh Orange Juice
 Quiche Lorraine
 Tropical Fresh Fruit Platter
 Assorted Muffins and Turnovers
 \$6.50

Express Continental Breakfast

Olympia's Special Blend Coffee
 Florida Fresh Orange Juice
 Continental Variety Tray with an Assortment of Fresh Baked Bagels, Muffins, Croissants, Turnovers, Banana-Nut Bread Slices and other Assorted Delicacies
 Sweet Butter, Cream Cheese and Assorted Jams
 \$5.69

Harbor Breakfast

Florida Fresh Orange Juice
 Fluffy Scrambled Eggs
 Applewood Bacon and Grilled Sausage
 Potatoes O'Brien with Onions and Peppers
 Pancakes with Hot Syrup
 \$7.79

East Breakfast

Florida Fresh Orange Juice
 Assorted Breakfast Sandwiches
 Fresh Fruit Salad
 \$5.59

Palmetto Breakfast

Florida Fresh Orange Juice
 Fluffy Scrambled Eggs
 Potatoes O'Brien with Onions and Peppers
 Applewood Bacon
 Grilled Sausage
 \$7.29

Prices listed are per person, based on groups of 10+ guests. Attractive acrylic disposable service ware and disposable napkins included. Warming trays and serving utensils are available for an additional charge.

A La Carte

Serves	Small (10-14)	Medium (20-25)	Large (30-35)		
Quiche	\$31.99	n/a	\$59.99	Continental Variety Tray	Per Person \$4.50
Available in Lorraine, broccoli cheddar or tomato, spinach, and mushroom				Apple turnovers, pound cake slices, assorted bagels, muffins, croissants, banana nut bread and our special fruit Danish.	
Fresh Fruit Tray	\$27.99	\$41.99	\$53.99	Latin Variety	Per Person \$4.50
An assortment of the season's freshest fruits, sliced and attractively presented on a tray.				Guava pastels, cheese pastels, guava and cheese, peccadillo (meat) pastels and banana nut bread.	
				Breakfast Sandwiches	Each \$2.59
				Flaky croissant sandwiches with egg, cheese, and your choice of ham, sausage, bacon or meatless.	

Prices subject to change without notice

Lunch & Dinner

Savona Buffet

Caesar Salad with Herbed Croutons
and Parmesan Cheese
Sautéed Chicken Breast Bruchetta
Cheese Tortellini with Creamy Alfredo
Grilled Zucchini, Squash, and Peppers
Focaccia and Garlic Bread
Chocolate Almond Torte
\$14.50

New Mexico Buffet

Tossed Mixed Greens with Jicama, Roasted Corn,
Bell Peppers, Tomatoes, Spicy Guacamole
Ranch Dressing
Chicken & Beef Fajitas Accompanied by Soft Flour
Tortillas, Cheddar Cheese, Sour Cream and Salsa
Black Beans & Southwestern Style Rice
Chocolate Kahlua Pie
\$15.50

7th Avenue Buffet

Spanish Salad with Cheese, Olives, Tomatoes,
and Vinaigrette Dressing
Mojo Marinated Roast Sliced Pork
with a Garlic Demi-Glaze
Fluffy Yellow Rice and Authentic Black Beans
Ripe Fried Plantains
Cuban Bread and Butter
Yellow and Chocolate Cupcakes
\$11.95

MacDill Buffet

Spring Mix Salad with Goat Cheese, Strawberries,
Pecans, and a Honey Tarragon Vinaigrette
Sautéed Chicken Breast Marsala
Rosemary Roasted Potatoes
Seasonal Steamed Vegetable Medley
Assorted Rolls and Butter
Assortment of Mini French Pastries
\$13.95

Oriental Buffet

Iceberg, Watercress and Red
Pepper Salad with Miso Dressing
Chicken Stir-Fry
Szechwan Beef with Bok Choy and Broccoli
Oriental Fried Rice and Vegetable Stir-Fry
Gingered Custard Mandarin Bavarian Torte
\$15.75

Mediterranean Buffet

Watercress and Romaine Salad
with Poppy Seed Dressing
Spinach and Feta Stuffed Chicken Breast
with Red Pepper Cream
Pan-Seared Honey and Coriander
Spiced Salmon with Tomato-Basil Compote
Oven-Roasted Red Potatoes with Parsley
Medley of Fresh Steamed Vegetables
Assortment of Freshly Baked Bread and Butter
Carrot Cake
\$18.25

Deli Buffet

Tossed Garden Salad with Italian Vinaigrette
Pasta Salad with Roasted Eggplant and Peppers
Roast Beef, Smoked Turkey Breast and
Honey Ham, Tuna Salad,
Sliced Tomatoes, Lettuce, Dill Pickles,
Sliced Swiss Cheese and Wisconsin Cheddar
Assorted Breads: Deli Rolls, Rye, White,
Pumpernickel and Whole Grain
Mustard, Mayonnaise and Creamed Horseradish
Assorted Freshly Baked Cookies
\$14.95

Kennedy Buffet

Tossed Mixed Greens with Tomatoes, Cucumber,
Carrots, and Ranch Dressing
Grilled Chicken Breast with a Balsamic Reduction,
Chopped Tomatoes and Scallions
Wild Rice Blend
Fire-Roasted Vegetables
Assorted Rolls and Butter
Assortment of Cookies
Gourmet Brownies
\$11.95

Lois Buffet

Romaine, Chopped Cucumbers, Tomatoes,
Crumbled Bleu Cheese, Sliced Almonds,
and a Balsamic Vinaigrette
Chicken Italiano Topped with Basil Marinara,
Spinach, and Provolone
Bow-Tie Pasta with Creamy Alfredo Sauce
Whole Green Beans with Garlic and Lemon
Mini Chocolate Éclairs
\$13.95

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Davis Buffet

Tossed Mixed Greens with Cucumbers, Carrots,
Tomatoes and Ranch Dressing
Sautéed Chicken Breast Marsala
Red Roasted Rosemary Potatoes
Medley of Fresh Steamed Vegetables
Freshly Baked Rolls and Butter
Assorted Freshly Baked Cookies
\$9.75

Bayshore Buffet

Spring Mix Salad with Cherry Tomatoes, Feta Cheese,
Cucumbers, Olives, and Balsamic Vinaigrette
Sliced Grilled Chicken over Creamy Alfredo Pasta
Freshly Baked Rolls and Butter
Assorted Mini French Pastries
\$9.00

Livorno Buffet

Tossed Mixed Greens with an Italian Vinaigrette
Chicken Breast or Eggplant Parmigiana
with Melted Mozzarella
Linguini Pasta with Marinara Sauce
Focaccia Bread
Gourmet Fudge Brownies
\$11.50

Town Buffet

Romaine, Carrots, Olives, Celery, Croutons,
and Creamy Parmesan
Beef Burgundy with Egg Noodles
Freshly Baked Rolls and Butter
Gourmet Fudge Brownies
\$9.25

Lincoln Buffet

Romaine, Carrots, Olives, Celery, Croutons
and Creamy Parmesan
Baked Ziti with Parmesan Cheese
Focaccia Bread
Gourmet Fudge Brownies
\$8.25

West Buffet

Spanish Salad with Olives, Cheese, Tomatoes,
and a Vinaigrette Dressing
Meat Lasagna with Parmesan Cheese
Cuban Bread and Butter
Gourmet Fudge Brownies
\$9.00

Temple Buffet

Assorted Wrap Sandwiches
Tri-Color Italian Style Rotini Salad
Assorted Mini French Pastries
\$8.25

Port Buffet

Caesar Salad with Herbed Croutons
Mediterranean Pasta with Grilled Chicken,
Spinach, Feta, Tomatoes, Garlic and Olive Oil
Focaccia Bread
Freshly Baked Cookies
\$8.75

Wesley Buffet

Grilled Chicken Caesar Salad
Fresh Fruit Salad
Freshly Baked Focaccia Bread
Assorted Cookies and Gourmet Brownies
\$8.75

Brandon Buffet

Fancy Cocktail Sandwiches on Assorted Breads
Potato Chips
Assorted Freshly Baked Cookies
\$7.25

Hyde Park Buffet

Tossed Mixed Greens with Cucumbers, Carrots,
Tomatoes and Italian Vinaigrette Dressing
Grilled Chicken Breast with Mango Salsa
Rice Pilaf and Steamed Broccoli
Freshly Baked Rolls and Butter
Cookies & Gourmet Fudge Brownies
\$10.25

Busch Buffet

Spanish Salad with Olives, Cheese, Tomatoes,
and a Vinaigrette Dressing
Ham and Chorizo Stuffed Boliche
Saffron Rice and Black Beans
Ripe Fried Plantains
Cuban Bread and Butter
Freshly Baked Cookies
\$11.75

**2 day prior notice required for Boliche*

Westshore Buffet

Caesar Salad with Herbed Croutons
Chicken Monterrey with Bacon, BBQ Sauce
and Melted Cheddar
Mexican Rice and Steamed Vegetable Medley
Freshly Baked Rolls and Butter
Freshly Baked Cookies
\$11.50

Tampa Buffet

Spanish Salad with Olives, Cheese, Tomatoes
and a Vinaigrette Dressing
Yellow Rice and Chicken
Authentic Cuban Black Beans
Cuban Bread and Butter
Gourmet Cookies and Guava Pastries
\$9.75

Prices listed are per person, based on groups of 10+ guests. Attractive acrylic disposable service ware and disposable napkins included. Warming trays and serving utensils are available for an additional charge.

Festive Bag Lunches

Minimum order of 10 of each kind

All Wrapped Up \$8.89

Turkey, roast beef, ham, tuna salad, chicken salad or club, with cheese, lettuce, and tomato wrapped in a variety of flavored tortilla shells. Mustard and mayonnaise on the side. Bag of chips and a freshly baked cookie.

Ooh La La \$9.89

Choice of chicken salad, tuna salad or turkey club on a flaky croissant with lettuce and tomato. Mustard and mayonnaise on the side. Bag of chips and a freshly baked cookie.

Cuban Mix \$8.39

Honey ham, roast pork, Genoa salami and Swiss cheese on authentic Cuban bread with pickles, lettuce, and tomatoes. Mustard and mayonnaise on the side. Bag of chips and a freshly baked cookie.

Full House Club \$8.99

Turkey, ham, and crisp bacon piled high on wheat bread with Swiss cheese, lettuce, and tomatoes. Mustard and mayonnaise on the side. Bag of chips and a freshly baked cookie.

Crowd Pleaser \$8.29

Half a turkey, ham, roast beef or chicken salad sandwich on an assortment of fresh baked bread with assorted cheese, lettuce, and tomatoes. Mustard and mayonnaise on the side. Bag of chips and a freshly baked cookie.

Salads

Prices listed are per person. Minimum order 10.

Spring Mix Salad and Strawberries \$3.39

With Goat Cheese, Pecans, and Honey Tarragon Vinaigrette

Spring Mix Salad with Cherry Tomatoes \$3.39

With Feta Cheese, Cucumbers, Olives and Balsamic Vinaigrette

Romaine and Watercress \$2.69

With Mandarin Oranges, Walnuts, and Poppy Seed Dressing

Spanish Salad \$2.29

With Olives, Cheese, Tomatoes, and Vinaigrette Dressing

Caesar Salad \$2.29

Herbed Croutons and Parmesan Cheese

Tossed Mixed Greens \$2.39

With Ranch or Italian Vinaigrette

Sandwich Platters

Price Per Person, Minimum order of 10

Authentic Cuban Sandwiches \$5.29

Thinly sliced ham, marinated roast pork, Genoa salami and Swiss cheese on freshly baked Cuban bread with mustard, mayonnaise, pickles, lettuce and tomatoes. Cut in quarters and arranged on a tray.

Fancy Cocktail Sandwiches \$5.39

Honey ham, roast turkey, and juicy roast beef with Swiss cheese, leaf lettuce, tomato and dijonaise on an assortment of white, wheat, and rye bucket breads. Cut in quarters and displayed on a tray.

Wrap Sandwiches \$6.79

Assorted meats, cheese, dijonaise, lettuce and tomato, all wrapped up in assorted flavored tortillas, cut in half and attractively displayed on a tray.

Sides

Prices listed are per person. Minimum order 10.

Potato Chips, Individual Bags	\$.50
Steamed Broccoli	\$2.00
Steamed Vegetable Medley	\$2.00
Ripe Fried Plantains	\$1.95
Whole Green Beans, Garlic and Lemon	\$2.00
Grilled Vegetables	\$2.75
Classic Fruit Salad	\$2.99
Potato Salad	\$1.79
Tri-Color Rotini Salad	\$1.25

Thirst Quenchers

Assorted Sodas	12 oz	\$.99 each
Bottled Water	10 oz	\$.99 each
Iced Tea		\$ 10.00 gallon
Special Blend Coffee		\$18.99 gallon
Served hot with cream, sugar, Sweet N' Low, foam cups and stirrers.		
Orange Juice		\$12.99 gallon
Chilled Florida fresh orange juice.		



Prices subject to change without notice

Hors d'oeuvres Menus

Minimum 20 Guests

Mercury Hors d'oeuvres

Tropical Fruit Display Featuring an Assortment of the Season's Freshest Fruits
Imported and Domestic Cheeses Served with Gourmet Crackers
Juicy Meatballs in a Spicy Tomato Sauce
Gourmet Pizza Bites
with Fresh Tomatoes, Basil and Mozzarella
Sesame Chicken Tenders with a Ginger-Teriyaki Dipping Sauce
\$9.49

Hercules Hors d'oeuvres

Tropical Fruit Display Featuring an Assortment of the Season's Freshest Fruits Sliced
Accompanied by a Kahlua Mousse
Market-Fresh Vegetable Basket with a Roasted Red Pepper Dip
Imported and Domestic Cheeses
Served with Gourmet Crackers
Bruchetta with a Fresh Tomato-Basil Salsa
Hot Artichoke Dip with Crabmeat and Parmesan
\$8.29

Mini Devil Crabs

Mini claw crabmeat stuffed croquettes, deep-fried until golden brown. Served with hot sauce.

25 piece platter \$24.49
50 piece platter \$44.99

Mini Ham Croquettes

Delicately seasoned ham filling stuffed croquettes, deep fried until golden brown. Served with hot sauce

25 piece platter \$19.79
50 piece platter \$37.49

Mini Stuffed Potatoes

Piccadillo beef stuffed potato balls, deep-fried until golden brown. Served with hot sauce

25 piece platter \$19.79
50 piece platter \$37.49

Mini Authentic Cuban Sandwich Platter

Party size sandwiches with smoked ham, salami, swiss cheese, pickles, and mustard on Cuban bread.

25 piece platter \$17.49
50 piece platter \$34.49

Sciachatta

Authentic Sicilian bread pizza made with our homemade meat sauce and topped with Parmesan and Romano cheeses. Served at room temperature.

40 piece platter \$17.99
80 piece platter \$31.99
40 piece boxed \$15.00
80 piece boxed \$29.00

Pastelitos

Party size, flaky pastries filled with your choice of Picadillo (beef), guava, and/or cheese.

25 piece platter \$21.79
50 piece platter \$39.49

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.

Tantalizing Platters

Disposable 6" acrylic plates, utensils, and napkins are provided at \$.50 per person.



Serves	Small (10-15)	Medium (20-25)	Large (30-35)
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Chicken Tenders \$29.99 \$46.99 \$62.99
Golden fried, boneless chicken strips served with your choice of BBQ, sweet and sour or honey mustard sauce.

Empanadas \$32.49 \$47.49 \$62.49
Delicious fried turnovers stuffed with homemade beef or beef and cheese fillings using the finest ingredients. Served with hot sauce.
Crabmeat Empanadas \$32.99 \$54.99 \$74.99

Hummus Platter \$19.99 \$24.99 \$29.99
Homemade hummus with lots of lemon and garlic, served with pita triangles & crackers.

Fresh Vegetable Tray \$24.99 \$35.99 \$45.99
The market's freshest selection of carrots, celery, broccoli, squash and cherry tomatoes with our signature roasted red pepper dip.

Italian Meatballs n/a n/a \$38.50
Delicious cocktail size meatballs, available with your choice of BBQ, sweet and sour or Swedish style sauce.

Sesame Chicken Tenders \$29.99 \$46.99 \$62.99
Golden fried, boneless chicken strips with a sesame batter. Served with a ginger-teriyaki dipping sauce.

Artichoke & Crabmeat Dip n/a \$44.99 n/a
Hot dip with melted parmesan and accompanied by gourmet crackers.

Serves	Small (10-15)	Medium (20-25)	Large (30-35)
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Jumbo Shrimp Platter \$49.49 \$74.49 \$99.49
Jumbo gulf shrimp peeled, de-veined with tail-on, ready to eat. Served with cocktail sauce and lemon wedge garnish.

Cheese Tray \$28.99 \$39.99 \$49.99
Imported and domestic cheeses to include: provolone, Swiss, pepper jack, Wisconsin cheddar & smoked gouda with assorted gourmet crackers.

Deli Meat Tray \$28.99 \$39.99 \$59.99
Thinly sliced honey ham, roasted turkey and roast beef neatly arranged on a platter with Swiss & cheddar cheeses. Accompanied by mayonnaise & mustard. Add deli rolls for \$6 per dozen.

Mini Croissant Sandwiches \$28.99 \$39.99 \$52.99
Petite croissants filled with sliced turkey, Swiss cheese and dijonaise.

Olympian Deviled Eggs \$21.99 \$29.99 \$41.99
An hors d'oeuvres classic.

Seasonal Fresh Fruit Tray \$27.99 \$41.99 \$53.99
An assortment of the season's freshest fruits, sliced and attractively presented on a tray.

Finger Sandwiches \$24.99 \$29.49 \$39.49
Available in tuna, egg, ham, chicken and cheese spreads on assorted American breads.

Chicken Drummers or Hot Wings \$24.99 \$37.99 \$49.99
Tyson's golden fried chicken, available with hot n' spicy, BBQ or sweet and sour dipping sauce.



The Sweeter Side

Assorted Cookie Tray \$11.40 per dozen
Freshly baked oatmeal raisin, chocolate chip, peanut butter and white chocolate macadamia cookies attractively arranged on a tray.

Gourmet Fudge Brownies Tray \$11.99 per dozen
Our signature moist brownies loaded with chopped nuts and topped with fudge icing. They're so good you'll swear you're in heaven!

French Pastry Tray \$13.99 per dozen
An assortment of French pastries including éclairs, cream puffs, mini cheesecakes, carrot cake slices and other delicacies fresh from our baker's oven.

Cannoli Tray \$17.99 per dozen
Mixture of ricotta cheese, cherries, chocolate chips, powdered sugar and cinnamon oil in a flaky cannoli shell.

Pineapple Upside-down Cake \$47.97 each
Golden cake topped with pineapple rings, cherries, and melted brown sugar topping. Half-sheet cake to serve 30-40 guests.

Strawberry Shortcake Cup \$2.79 each
Moist golden cake with Bavarian crème, strawberry filling, whipped cream, and decorated with a fresh strawberry.
Minimum 10 cups

10" Cheesecake \$31.99
New York style cheesecake, cut in 14 or 16 slices.

10" Cheesecake with Fruit Topping \$37.99
Choice of Strawberry or Cherry Topping

Custom Made Specialty Cakes for Any Occasion

Size	Servings	Price
10"	Serves 15 to 20	\$23.99
1/4 Sheet	Serves 15 - 20	\$23.99
1/2 Sheet	Serves 30 - 40	\$43.99
Full Sheet	Serves 80 - 100	\$82.99
Cupcakes	Minimum 10	\$ 1.25

Prices include your choice of Filling:

Buttercream Filling
Yellow or Chocolate Cake
Buttercream Icing

Other Fillings available, for an additional charge include:

Strawberry, Raspberry, Cherry, Pineapple, Guava, Almond, Marshmallow, Custard, Chocolate Fudge, Chocolate Custard
Fresh Fruit
Raspberry Mousse, Kahlua Mousse

Custom cake designs are our specialty!

Bring us your photos, designs, drawings, etc.

If you can envision it, we can make it.

Prices subject to change without notice



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