



## SAMPLE MENUS



# OLYMPIA

Catering | Events





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*Catering | Events*

Thank you for considering Diehl Farms for your event.

Olympia Catering is honored to be the exclusive event caterer at Diehl Farms. 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.

Once you have looked through these packages, contact our dedicated catering sales manager, Sherri Salsbury, to create a custom quote and schedule a consultation.

**Sherri Salsbury**

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# BBQ MENUS

*summer celebration*

**Homestyle Grilled Chicken with Mr. C's Sassy Barbecue Sauce**

**Quarter Pound All Beef Hamburgers**

with American Cheese on Sesame and Plain Buns

**All Beef Hot Dogs**

**All the Trimmings**

Diced Onions, Lettuce, Sliced Tomatoes, Sweet Relish, Ketchup, Mustard, and Mayonnaise

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

**Chilled Salads *(choice of two)***

Southwestern Potato Salad | Classic Potato Salad | Primavera Pasta Salad

Chopped Zesty Cole Slaw | New Mexico Four Bean Salad

Tossed Garden Greens with Creamy Ranch Dressing

**Potato Chips**

**Sliced Watermelon *(seasonal)***

**Cookies & Brownies**

**Lemonade Service with Fresh Lemon Wedges**

Menu Price Includes the Above Featured Menu with:

Acrylic Plates, Flatware, and Disposable Napkins

Professionally Set-Up Buffet with Floor Length Linens and Décor

Floor Length Linens for All Guest Tables and Any Auxiliary Tables

Professional Service Staff Members

four



**OLYMPIA**  
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# BBQ MENUS



## *backyard barbeque*

### **St. Louis Style Pork Ribs**

Smoked, then Grilled on Site

### **Homestyle Grilled Chicken with Mr. C's Sassy Barbecue Sauce**

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

### **Chilled Salads *(choice of two)***

Southwestern Potato Salad | Classic Potato Salad | Primavera Pasta Salad  
Chopped Zesty Cole Slaw | New Mexico Four Bean Salad  
Tossed Garden Greens with Creamy Ranch Dressing

### **Bakery Fresh Rolls & Butter**

### **Sliced Watermelon *(seasonal)***

### **Cookies & Brownies**

### **Lemonade Service with Fresh Lemon Wedges**

Menu Price Includes the Above Featured Menu with:  
Acrylic Plates, Flatware, and Disposable Napkins  
Professionally Set-Up Buffet with Floor Length Linens and Décor  
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Professional Service Staff Members





# BRUNCH

## *southern hospitality brunch*

**Traditional Caesar Salad**

**Spiral Cut Ham**

with Pecan Praline Glaze

**Grilled Asparagus**

**Chicken n' Waffles**

with Apricot Maple Syrup

**Savory Tomato, Mushroom, and Spinach Quiche**

**Oven Roasted Red Potatoes**

**Fresh Fruit Salad**

**Banana Nut, Carrot, and Cranberry Breakfast Breads**

with Sweet Butter

**Chilled Florida Orange Juice**

**Freshly Brewed Coffee with Cream and Sweeteners**

Menu Price Includes the Above Featured Menu with:

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Professionally Set-Up Buffet with Floor Length Linens and Décor  
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Professional Service Staff Members



# HORS D'OEUVRES



## *table presented hors d'oeuvres*

### **The Horseshoe Hors d'oeuvres Menu**

Spinach and Feta Spanakopita with Tzatziki  
Havarti Tenderloin Crostini with Horseradish Crème  
Shrimp Cocktail Shooters with Bloody Mary Cocktail Sauce and Lemon  
Mojo Marinated Pork Quesadillas with Cilantro Sour Cream  
Plantain Ribbon Chips with Mango Salsa  
Sesame-Coconut Chicken Skewers with Thai Chili Dip

Menu Price Includes the Above Featured Menu with:  
Acrylic Plates, Flatware, and Disposable Napkins  
Professionally Set-Up Stationary Food Display with Floor Length Linens and Décor  
Floor Length Linens for All Guest Tables and Any Auxiliary Tables  
Professional Service Staff Members

### **The Silver Spur Hors d'oeuvres Menu**

Spanish Tapas Board with Chorizo, Queso Manchego, Jamon Serrano,  
Marinated Olives, and Marcona Almonds  
Chips & Dips to include Mediterranean Hummus, Spicy Avocado Goat Cheese Dip,  
Sweet Onion and Herb Dip, Housemade Crostini, Seasoned Pita Crisps  
Fresh Fruit Display with Coconut Mandarin Crème Dip  
Garden Fresh Vegetable Vases with Roasted Red Pepper Dip  
Italian Sausage and Red Onion Flatbread  
Scallops Wrapped in Bacon with Fresh Basil  
BBQ Chicken Sliders with Jicama Slaw  
Herbed Gourmet Turkey Meatballs and Cranberry BBQ Compote

Menu Price Includes the Above Featured Menu with:  
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Professionally Set-Up Stationary Food Display with Floor Length Linens and Décor  
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# WEDDINGS

## *sample buffet menu*

### **Table Presented Hors D'oeuvres**

Imported and Domestic Cheeses, Gourmet Crackers  
Gourmet Pizza with Tomatoes and Basil  
Tropical Fresh Fruit Display with Kahlua Crème Dip  
Chipotle Cream Meatballs

### **Dinner Buffet Selections**

Spring Mix Salad with Strawberries, Goat Cheese, Pecans, and Honey Tarragon Vinaigrette  
Herbed Cheese Stuffed Chicken Breast with a Citrus Demi-Glace  
Pepper Charred Carved Roast Beef with Horseradish Sauce and Cilantro Pesto  
Oven Roasted Rosemary Potatoes  
Seasonal Vegetable Medley  
Freshly Baked Rolls and Butter

### **Dessert**

Olympia's Famous Wedding Cake

### **Beverages**

Chilled Water with Lemon  
Freshly Brewed Coffee with Cream and Sweeteners

Menu Price Includes the Above Featured Menu with:

China, Flatware, Water Goblet and Linen Napkins

Floor Length Linens and Décor for Buffet and Coffee Station

Standard Floor Length Linens for All Guest Tables and Any Auxiliary Tables

Professional Service Staff Members





# WEDDINGS



## *sample barbeque buffet menu*

### **Passed Hors D'oeuvres**

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

### **Dinner Buffet Selections**

Mixed Greens, Braised Onions, Diced Tomatoes, and Warm  
Bacon-Black Eyed Pea Vinaigrette  
Honey Glazed Grilled Chicken Topped with a Peach and Red Onion Jam  
Carved Beef Brisket with House Made BBQ Sauce  
Red Skinned Mashed Potatoes  
Southern Style Collard Greens  
Creamy Macaroni and Cheese  
Freshly Baked Dinner Rolls and Butter

### **Coffee Station**

Freshly Brewed Coffee with Whipped Cream, Chocolate Chips,  
Cream, Sugar, and Sweet N' Low

### **Dessert**

6" Bride and Groom Cutting Cake

### **Made From Scratch Pie Bar**

Sliced to Order Blueberry Pie, Pecan Pie or Apple Pie,  
Served Fresh Whipped Cream

Menu Price Includes the Above Featured Menu with:  
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Floor Length Linens and Décor for Buffet and Coffee Station  
Standard Floor Length Linens for All Guest Tables and Any Auxiliary Tables  
Professional Service Staff Members





# WEDDINGS

## *sample plated menu*

### **Passed Hors D'oeuvres**

Melted Brie Crostini with Fresh Strawberries  
Scallops Wrapped in Bacon with Fresh Basil  
Beef Sliders with Garlic Aioli, Roma Tomato, and Greens  
Chicken Bocconcini Bite with Tomato, Mozzarella, and Balsamic Drizzle

### **Salad Course**

Mixed Greens with Dried Cranberries, Sugared Pecans, Feta Cheese & Balsamic  
Assorted Dinner Rolls and Butter

### **Dual Entrée Course**

Pan Seared Chicken Breast with Basil, Mushroom and Sundried Tomato Cream Sauce  
Sweet Onion Balsamic Braised Beef Short Rib with Red Wine Jus  
Roasted Garlic Mashed Potatoes  
Steamed Asparagus and Petite Carrots

### **Dessert**

Olympia's Famous Wedding Cake

### **Beverages**

Chilled Water with Lemon  
Freshly Brewed Coffee with Cream and Sweeteners

Menu Price Includes the Above Featured Menu with:  
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Professional Service Staff Members



# WEDDINGS



## *sample stations menu*

### **Passed Hors D'oeuvres**

Pear and Gorgonzola Flatbread Pizza with Toasted Walnuts,  
Caramelized Onions, and Honey Balsamic Glaze  
Petite Crab Cakes with a Chipotle Aioli  
Picadillo and Cheese Empanadas with Fiery Sauce

### **Dinner Stations**

#### **The Salad Bar**

*Shaken to Order by Our 'Salad Tender', Served in Martini and Margarita Glasses*

The Cosmo: Field Greens, Goat Cheese, Sugared Almonds, Dried Cranberries, Cranberry Vodka Vinaigrette  
The Margarita: Shredded Romaine, Diced Tomato, Pepper Medley, Cilantro, Tortilla Strips, Tequila-Lime Dressing  
The Appletini: Granny Smith Apples, Baby Field Greens, Sugared Walnuts, Red Onion, Apple Cider Vinaigrette

#### **Southwest Station**

Tequila-Lime Grilled Chicken and Garlic Spiced Baby Shrimp  
Corn and Flour Blend Tortillas  
Housemade Salsa Bar: Fresh Pico De Gallo, Chipotle Orange Salsa, Roasted Corn Avocado Salsa  
Toppings Bar: Shredded Monterey Jack Cheese, Shredded Cheddar Cheese,  
Green Onions, Fresh Lime Wedges, Coarse Sea Salt  
Spanish Rice and Cilantro Cumin Black Beans

#### **Carving Station**

Carved Herb Crusted Sirloin Strip with Roasted Shallot Garlic Infused Demi and Creamy Horseradish  
Freshly Baked Rolls and Butter

#### **Macaroni and Cheese Station**

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

#### **Coffee Station**

Freshly Brewed Coffee with Whipped Cream, Chocolate Chips,  
Cream, Sugar, and Sweet N' Low

#### **Dessert**

Olympia's Famous Wedding Cake

Menu Price Includes the Above Featured Menu with:

China, Flatware, Water Goblet and Linen Napkins

Floor Length Linens and Décor for all Stations

Standard Floor Length Linens for All Guest Tables and Any Auxiliary Tables

Professional Service Staff Members





Events: 813.634.5455

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