



OLYMPIA

Catering | Events

CORPORATE MENU PACKAGES

813.251.8225

2201 N Howard Ave Tampa, FL 33607

www.olympiacatering.com

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OLYMPIA
Catering | Events

PROFESSIONALS, MEET PROFESSIONALS

When you're having a corporate meeting, client appreciation, or celebrating a milestone, turn to Olympia Catering to handle your catering needs. We're a team of professional caterers with high quality menus and extraordinary service.

Experience our full service catering and let us provide everything needed for your occasion. We customize each menu to meet your vision, offering as much or as little guidance and accompaniments as needed.

Contact us today at 813.251.8225 or info@olympiacatering.com to receive a custom quote for your event.



TABLE PRESENTED HORS D'OEUVRES

table presented hors d'oeuvres menus include:

disposable acrylic plates, acrylic utensils, disposable napkins, decor and linen for hors d'oeuvres table

CENTRAL HORS D'OEUVRES PRESENTATION

Hot Artichoke and Crabmeat Dip, Gourmet Crackers
Tomato Basil Bruschetta, House Made Crostini
Beef Empanadas, Fiery Hot Sauce
Almond, Brie and Raspberry Phyllo Roll
Chorizo, Queso Manchego and Quince Skewer
Chicken Enchilada Pinwheels

CAPITAL HORS D'OEUVRES PRESENTATION

Sesame Chicken Tenders, Ginger-Teriyaki Dipping Sauce
Spinach and Feta Spanakopita, Tzatziki
Petite Challah Bites with Black Pepper Roast Beef, Herbed Cheese, Arugula
Imported and Domestic Cheeses, Gourmet Crackers
Tropical Seasonal Fresh Fruit Display

DISTRICT HORS D'OEUVRES PRESENTATION

BBQ Chicken Dip with Scallions, Cilantro, House Made Crostini
Crabmeat and Parmesan Stuffed Mushrooms
All Beef Buffalo Style Meatballs, Crumbled Blue Cheese, Diced Scallions
Imported and Domestic Cheeses, Gourmet Crackers
Tropical Seasonal Fresh Fruit Display

TABLE PRESENTED HORS D'OEUVRES

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METRO HORS D'OEUVRES PRESENTATION

Black and White Sesame Seed Crusted Snow Pea Wrapped Scallops, Yuzu Basil Glaze

Greek Salad Spiedini, Olive, Feta, Cucumber, Grape Tomato, Greek Dressing

Beef Tenderloin Crostini, Horseradish Cream Sauce, Micro Greens

Bacon Wrapped Chorizo Stuffed Dates

Jumbo Shrimp Cocktail, Bloody Mary Cocktail Sauce, Lemon Wedges

Edamame Potstickers, Citrus Soy Dip

Curried Chicken Salad Cucumber Cups, Raisins, Fresh Cilantro

MIDTOWN HORS D'OEUVRES PRESENTATION

Shrimp Cocktail Shooters, Wasabi-Guacamole, Cocktail Sauce

Sundried Tomato Croquettes, Parmesan Béchamel

Chicken Lemon Grass Potstickers, Citrus Soy Dip

Philly Cheesesteak Flatbread

Basil Pesto Torta, Gourmet Crackers

Fresh Vegetable Display, Signature Roasted Red Pepper Dip

PASSED HORS D'OEUVRES

HIGH RISE PASSED HORS D'OEUVRES

Seared Scallop on Ginger and Herb Rice Cake, Spicy Aioli
Petite Pita Chicken Souvlaki, Pickled Onion, Diced Tomato, Tzatziki
Avocado, Pomegranate and Feta Cheese Crostini, Scallions, Lime Blossom Honey
Lobster, Toasted Garlic and Brie Quesadillas, Cilantro-Avocado Crema
Bacon Wrapped Beef Tenderloin Bites, Gorgonzola Cheese
Mini Stilton Savory Cheesecakes, Honey Drizzle, Micro Greens
Lamb "Lollipops", Cranberry Dijon Glaze

DOWNTOWN PASSED HORS D'OEUVRES

Petite Crab Cakes, Chipotle Aioli
Maple Glazed Duck Breast on Sweet Potato Chip, Snipped Chive
Pea and Potato Samosa, Cilantro-Mint Chutney
"Dancing" Jumbo Gulf Shrimp, Avocado-Corn Salsa
Pulled Beef Short Rib Shooters

PASSED AND TABLE PRESENTED HORS D'OEUVRES

passed and table presented hors d'oeuvres menus include:

disposable acrylic plates, acrylic utensils, disposable napkins, decor and linen for hors d'oeuvres table

CITY HORS D'OEUVRES

PASSED

Petite Crab Cakes, Chipotle Aioli

Sesame Coconut Chicken Skewers, Thai Chili Dip

TABLE PRESENTED

Scallops Wrapped in Bacon

Black Pepper Goat Cheese and Florida Citrus Crostini, Basil Chiffonade

Chipotle Cream Meatballs

Imported and Domestic Cheeses, Gourmet Crackers

Tropical Seasonal Fresh Fruit Display

URBAN SMOKED AND CURED HORS D'OEUVRES

PASSED

Balsamic-Soy Glazed Tuna Tartare, Edible Wasabi-Sesame Spoons

Mini Stilton Savory Cheesecakes, Honey Drizzle, Micro Greens

TABLE PRESENTED

Smoked Salmon, Prosciutto, Sopressata, Chorizo, Capicola, Pickled Onions,

Chopped Hard Eggs, Capers, Cracked Olives, Dried Medjool Dates

Dill Crème Fraiche, Whole Grain Mustard, Walnut Preserves, Espresso Butter, White Truffle Olive Oil

Fresh Baguette Slices, House Made Crostini, Pumpernickel Toast Points

Petite Wild Mushroom Tart, Fresh Thyme

Bacon Wrapped Shrimp Casino Skewers

Wasabi Chicken Salad Cucumber Cups, Black Sesame Seeds, Daikon

Caprese Spiedini, Garden Basil, Cherry Tomato, Fresh Mozzarella, Balsamic Reduction

BUFFET MENUS

buffets include: disposable acrylic plates, acrylic utensils, disposable napkins, decor and linen for buffet tables

REEF AND BEEF DUO BUFFET PRESENTATION

PASSED HORS D'OEUVRES

Chicken Spanakopita Meatball with Tzatziki
Chianti Stained Gorgonzola and Risotto Mushrooms

BUFFET PRESENTATION

Spring Mix Salad, Florida Strawberries, Pecans, Goat Cheese, Honey Tarragon Vinaigrette
Pan Seared Mahi with Lemon Buerre Blanc
Carved NY Strip Loin
Yukon Gold Mascarpone Mashed Potatoes
Steamed Vegetable Medley
Assortment of Freshly Baked Rolls and Butter

DESSERT

Chocolate Mousse Shooters and Strawberry Shortcake Shooters

FARM AND FOWL DUO BUFFET PRESENTATION

PASSED HORS D'OEUVRES

Roasted Corn, Black Bean and Chicken Quesadilla, Cilantro Sour Cream
Edamame Potstickers, Citrus Soy Dip

BUFFET PRESENTATION

Radicchio and Romaine Salad, Sliced Almonds, Shaved Parmesan, Cherry Tomatoes, Lemon Vinaigrette
Chicken with Basil, Mushroom and Sun-Dried Tomato Cream
Balsamic Braised Short Ribs
Roasted Red Potatoes with Fresh Parsley
French Style Green Beans with Sea Salt and Cracked Black Pepper
Assortment of Freshly Baked Rolls and Butter

DESSERT

French Pastry Assortment

PLATED MENUS

plated menus include: china, flatware, water goblet and dinner napkins

PRIME PLATED DINNER MENU

PASSED HORS D'OEUVRES

Chorizo and Manchego Cheese Tapa with Quince Paste
Korean BBQ Short Rib Taco, Cabbage Scallion Slaw, Citrus Soy-Sriracha Vinaigrette
Feta Cheese and Sun-Dried Tomato Stuffed Phyllo Triangles

SALAD COURSE

Cranberry, Bleu Cheese, and Sugared Pecans Spring Mix Salad, Honey Tarragon Vinaigrette
Assorted Dinner Rolls and Butter

DINNER COURSE

Signature Chicken with Cheese and Fine Herbs with Citrus Demi-Glace
Rosemary Roasted Potatoes
Blistered Asparagus and Baby Top Carrots

DESSERT COURSE

Dark Chocolate Ganache Torte

POST PLATED DINNER MENU

PASSED HORS D'OEUVRES

Sundried Tomato Croquette with Parmesan Béchamel
BBQ Pulled Chicken Slider, Sweet Potato Biscuit
Tuna Maki Rolls, Sriracha Aioli

SALAD COURSE

Spring Mix Salad, Florida Strawberries, Pecans, Goat Cheese, Honey Tarragon Vinaigrette
Assorted Dinner Rolls and Butter

DINNER COURSE

Balsamic Braised Short Ribs
Key West Pink Shrimp Skewer, Chili-Lime-Garlic Butter
Yukon Gold Potato Tart
Blistered Asparagus and Baby Top Carrots

DESSERT COURSE

Red Velvet Cheesecake, White Chocolate Drizzle, Fresh Whipped Cream

STATIONS MENUS

station menus include:

disposable acrylic plates, acrylic utensils, disposable napkins, decor and linen for stations

SKYWAY STATIONS MENU

PASSED HORS D'OEUVRES

Caprese Spiedini, Garden Basil, Cherry Tomato, Fresh Mozzarella, Balsamic Reduction
Almond Stuffed Dates Wrapped in Bacon

SALAD MARTINI STATION

Spring Mix-Romaine Salad, Dried Cherries, Walnuts, Crumbled Blue Cheese, Champagne Vinaigrette
Traditional Caesar Salad, Herbed Croutons, Shaved Parmesan

PASTA STATION

Shrimp Cavatappi, Basil Pesto, Snipped Asparagus Spears, Chopped Tomatoes
Roasted Chicken Rigatoni, Caramelized Onions, Mushrooms, Marsala Cream Sauce
Accompanied by Shredded Parmesan

CARVING STATION

Brown Sugar-Lager Lacquered Brisket, Caramelized Onion Lager Sauce
Assorted Dinner Rolls and Butter

DESSERT STATION

Bite Size Assorted Tartlets - Bourbon Pecan, Lemon Curd, Strawberry Cream, Key Lime

STATIONS MENUS

station menus include:

disposable acrylic plates, acrylic utensils, disposable napkins, decor and linen for stations

SOCIAL STATIONS MENU

PASSED HORS D'OEUVRES

Grouper Slider, Micro Arugula, Key Lime Aioli, Roasted Tomato Jam
Lamb "Lollipops" with a Cranberry Dijon Glaze

POLENTA MARTINI STATION

Creamy Mascarpone Polenta
Pinot Blanc-Garlic Sautéed Shrimp, Crispy Pancetta, Chopped Parsley
Mushroom-Black Garlic Braised Chicken, Frizzled Shallots, Chopped Scallions

YUCATAN TACO BAR

Grilled Mahi Taco with Sriracha Candied Bacon, Papaya Slaw and Ginger Emulsion
Hoisin Braised Flank Mini Tacos with Scallions
Plantain Ribbon Chips, Mango Salsa

ARTISAN STEAKHOUSE SMALL PLATE STATION

Herb Crusted New York Strip, Caramelized Cipollini Onion Demi-Glace,
Duck Fat Roasted Fingerlings, Cauliflower Creamed Spinach

DESSERT STATION

Delicate Assorted Flavor Macarons

LUNCHEON MENUS

luncheon menus include:

disposable acrylic plates, acrylic utensils, disposable napkins, decor and linen for buffets

FIESTA BOWL LUNCHEON

Make Your Own Burrito Bowl

Yellow Pepper Pulled Chicken

Southwestern Beef Brisket

Scallion Rice, Vegetarian Black Beans

Sour Cream, Guacamole, Pico de Gallo, Shredded Cheddar, Romaine Chiffonade

Chips and Salsa

Mexican Chocolate Cupcakes with Cinnamon Dusted Cocoa-Cream Cheese Frosting

COASTAL LUNCHEON

Caesar Salad, Herbed Croutons, Shaved Parmesan, House Made Caesar Dressing

Chilled Balsamic Glazed Atlantic Salmon Platter, Bruschetta Topping

Orzo Salad, Pine Nuts, Cherry Tomatoes, Basil, Lemon Vinaigrette

Green Bean Salad, Roasted Red Pepper, Scallions, Parsley, Red Wine Vinaigrette

Mini Cannoli

LUNCHEON MENUS

luncheon menus include:

disposable acrylic plates, acrylic utensils, disposable napkins, decor and linen for buffets

LATIN TWIST LUNCHEON

Spanish Salad, Stuffed Olives, Tomatoes, Grated Parmesan, Vinaigrette

Mojo Marinated Grilled Chicken Breast with Mango Salsa

Sweet Plantain and Potato Hash

Cuban Bread and Butter

Tres Leches Cake Squares, Whipped Topping, Maraschino Cherry

GOURMET WRAP LUNCHEON

Wrap Sampler to Include:

Rice Wine Vinaigrette Red Pepper–Scallion Chicken Salad, Toasted Almonds, Cilantro,
Shredded Cabbage–Carrot Mix, Flour Tortilla Wrap, Avocado-Lime Mayo

Grilled Zucchini, Eggplant, Red Pepper, Pine Nuts, Baby Spinach Leaves, Fresh Mint, Whole
Wheat Tortilla, Roasted Garlic Hummus

Grilled Buffalo Chicken Caesar, Romaine Lettuce, Shaved Parmesan, Sun-dried Tomato Tortilla,
House Made Caesar Dressing

Individual Bags of Terra Chips

Assorted Freshly Baked Cookies

BREAKFAST AND BRUNCH MENUS

breakfast and brunch menus include:

disposable acrylic plates, acrylic utensils, disposable napkins, decor and linen for buffets

HERE COMES THE SUN BREAKFAST

Omelets Cooked-To-Order with Choice of Ham, Bacon, Caramelized Onions, Sautéed Mushrooms, Scallions, Red Peppers, Spinach, Chopped Tomatoes and House Blend of Shredded Cheese

Applewood Smoked Bacon Strips and Sausage Patties

O'Brien Breakfast Potatoes with Peppers and Onions

Tropical Fresh Fruit Display

French Toast Breakfast Bake with Powdered Sugar

HEALTHY START BREAKFAST

Scrambled Eggs with Sundried Tomatoes, Spinach, and Feta

All Natural Turkey Sausage

Individual Greek Yogurts

Tropical Fresh Seasonal Fruit Display

Bran Raisin Muffin

ALL OCCASSION 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

PERSONNEL

Professional service personnel will be available at all times to insure flawless guest service including set-up, on-site cooking, clearing, and guest accommodations. Based on your menu, timeline, and the logistics of the event venue, a member of our sales team will help guide you in determining the amount of staff needed.

ACRYLIC SERVICeware VS. CHINA SERVICE

All menus that include acrylic serviceware can be upgraded to china plates and stainless utensils for an additional charge. Pricing depends on the final menu and typically ranges from \$1.75 - \$4.50 per person.

ECO-FRIENDLY

When not using china service Olympia is pleased to offer, upon request, the option of serving all food on attractive eco-friendly plates and accompanying bio-degradable utensils for a charge of \$3.00 per person.

EVENT PRODUCTION FEE, TAX, AND FACILITY CHARGES

Please add 11% Event Production Fee and 7% Florida Sales Tax to all invoices. Facility fees may be additional depending on final event location.

BOOKING FEE AND PAYMENTS

A \$500 booking fee is required to confirm and reserve your event date and is non-refundable. Final guest count and payment of the balance will be due to Olympia seven days prior to your event. Increases in guest count are accommodated up to 72 hours prior to event.

DELIVERY

Delivery fee from \$25-\$100 will be added to all contracts. Fee depends on location of event. Please inquire with sales associate for exact amount.