



OLYMPIA

Catering | Events

MENU



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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 Tartelettes, 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
- Braised Oxtail with a Rich Jus topped with a Sunny Side Up Quail Egg on Crostini
- BBQ Pulled Pork Slider on a Sweet Potato Biscuit

Seafood

- Crab Stuffed Fried Empanadas Served with Hot Sauce
- Petite Crabcakes with a Chipotle Aioli
- Grilled Swordfish on Jalapeno Ricecakes with Cilantro 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
- Lobster and Brie Quesadillas
- 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
- Quail Eggs with Red Caviar and Crème Fraiche
- Florida Rock Shrimp, Key Lime Butter
- Fried Catfish & Yucca Fries with Tamarind Ketchup in Banana Leaf Cones
- Southern Style Grits n' Three Chili Rubbed Shrimp
- Lobster 'BLT', Butter Poached Lobster, Applewood Bacon, Micro Greens, & Tarragon Aioli

Poultry

- Chicken Satay with a Peanut-Coconut Dipping Sauce
- 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)



Vegetarian

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 Tartlettes with Melted Gruyere and Micro Greens
 Herbed Fried Goat Cheese with Tomato Jam
 Goat Cheese Tartlettes with Kumquat Jam
 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

Cold Passed Hors d'oeuvres



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
 Mango-Wasabi Crabstacks
 "Dancing" Jumbo Gulf Shrimp with Avocado and Roasted Corn Salsa
 Bourbon Glazed Game Sausage, Baguette Crisp, French Country Mustard
 Jewelry Box Cucumber Tuna Sushi Roll with Wasabi Cream
 Guava Glazed Pork Tenderloin Medallions on Plantain Chips with Mango Salsa
 Seedless Watermelon Cube, Greek Feta, and Balsamic Glaze
 Rosemary Roasted Fingerling Potatoes with Crème Fraiche and Salmon Caviar
 Maple Glazed Duck Breast on Sweet Potato Chips
 Mediterranean Hummus with Tomato Jam on Black Sesame Crackers
 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
 Belgium Endive with Salmon Mousse
 Caprese Spiedini, White Balsamic Reduction
 Fresh Mozzarella and Roma Tomato Caprese on Grilled Italian Bread
 Grilled Swordfish on Jalapeno Ricecakes with Cilantro Aioli
 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
 Tea Rubbed Ahi Tuna, Wonton Bouchee, Flying Fish Caviar
 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

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 Pumpernickel 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

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



Beef, Veal, & Pork

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



Seafood

Pan-Seared Grouper or Mahi Filet in a Lemon Beurre Blanc with Wilted Spinach and Garlic
 Pan-Seared Sea Bass Picatta in a Lemon, White Wine Butter Sauce with Capers and Shallots
 Pan-Seared Arctic Char, Rosemary and Citrus Buerre Blanc, Crispy Shallots
 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



Pasta & Vegetarian

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

Heirloom Tomato Salad with Shaved Manchego Cheese, Arugula, and Sherry Wine Vinaigrette
Fresh Bocconcini Mozzarella, Cherry Tomatoes, Fresh Basil, and Olive Oil Greens with Shaved Baby Artichokes, Avocado, Parmesan and Lemon Vinaigrette
Heirloom Tomato, Watermelon, and Feta with Arugula and White Balsamic Vinaigrette
Arugula and Field Greens Salad with Grilled Peaches, Pecans, Goat Cheese and Creamy Balsamic



Salads

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
Mediterranean Marinated Vegetable Salad with Artichokes, Olives, Feta, Cucumbers, Onions, Tomatoes and Oregano Vinaigrette
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



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



Sides

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 Basil Asiago Risotto
Creamy Italian Risotto with Red Pepper Strips and Shaved Parmesan
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



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, Anson Mills Cheddar Grits, Diced Tomatoes, Chives, Bacon, Hot Sauce, Grated Cheddar, and Tasso Ham Gravy

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

Scampi Station

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

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

*International***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, Pimentos and White Asparagus

Breakfast

Omelet Station

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

French Toast Station

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

Waffle Station

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

Dessert & Beverage

Coffee Station

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

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'

Beignet and Chicory Coffee Station

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

Cappuccino Station

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

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

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

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 Apple, 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