



# OLYMPIA

*Catering | Events*

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## 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.

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**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