



OLYMPIA

Catering | Events

WEDDING CATERING MENUS



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OLYMPIA

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Thank you for considering Olympia Catering for your wedding. We are recognized as an award winning wedding caterer in the Tampa Bay Area, family owned since 1924. We pride ourselves on our history and experience, and continue to challenge the industry with creativity and innovation.

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, just ask! Challenge us to create your dream culinary menu.

The package menu prices include china, silverware, water goblets, linen napkins, and floor length linen for any food tables. Service personnel including on-location chefs will be added based on menu, guest count, and event location.

Olympia does not charge a cake cutting fee or a champagne pouring fee.

At each level there are also suggested rental upgrades that can be added to any menu. These packages and additional event amenities are listed on pages 26-28. If you are looking for something that is not listed, please ask.

Once you have looked through these packages, contact a member of our catering sales team to create a customized quote, schedule a consultation, and set-up a tasting appointment.



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FULL MENU LISTING



BEEF | PORK | LAMB

HORS D'OEUVRES

Seared Beef Tenderloin on Fresh French Bread Rounds with Chimichurri
 Beef Tenderloin Crostini with Horseradish Cream Sauce and Micro Greens
 Mini Beef or Beef and Cheese Stuffed Empanadas with Fiery Hot Sauce
 Shredded Beef Quesadilla with Cilantro Sour Cream
 Mini Beef Wellington with a Mushroom Duxelle
 'Pulled' Cabernet Braised Beef Short Rib Shooters with Artisan Stone Ground Grits
 Twice Baked Yukon Gold Baby Potatoes with Shredded House Braised BBQ Brisket
 Filet Oscar Crostini with Crabmeat, Bearnaise, and a Snipped Asparagus
 Beef Tenderloin Bites, Bacon Wrapped with Gorgonzola Cheese
 Braised Osso Bucco Shooters with Mascarpone Mashed Potatoes
 Cranberry-Dijon Glazed "Lollipop" Lamb Chops
 Zucchini Wrapped Lamb Meatballs with Cranberry Glaze
 Chorizo, Manchego Cheese and Quince Paste Skewers
 Almond Stuffed Dates Wrapped in Bacon
 Prosciutto Wrapped Mozzarella with Balsamic Drizzle
 Shredded Mojo Pork Quesadillas with Mango-Papaya Salsa
 Cuban Quesadilla with Ham, Mojo Pork, Salami, Swiss Cheese and Honey Mustard
 Onion Leek Tartlets with Melted Fontina, Crispy Prosciutto
 French Onion Phyllo Tartlets with Caramelized Onions, Fresh Thyme and Swiss
 Pinot Grigio Blanched Asparagus Wrapped in Italian Prosciutto with Balsamic Glaze
 Crispy Prosciutto & Thyme Flatbread Drizzled with Fontina Cream Sauce
 Linguica Flatbread with Caramelized Onions and Manchego Cheese
 Philly Cheese Steak Flatbread with Shaved Steak, Peppers, Onions, and Provolone
 Petite Challah Roast Beef Sandwich with Herbed Cheese and Arugula **TP**
 Buffalo Sauce Meatballs with Crumbled Bleu Cheese and Diced Scallions **TP**



POULTRY

HORS D'OEUVRES

Lemon Chicken Bocconcini Skewer Drizzled with a Balsamic Reduction
 Chicken Enchilada Pinwheels with Cilantro and Green Onion
 Curried Chicken Salad Bouchee with Diced Mango
 Buffalo Chicken Spring Roll with a Celery Blue Cheese Dip
 Chicken Lemongrass Potsticker with a Citrus Soy Dip
 Roasted Corn, Black Bean, and Chicken Quesadillas with Cilantro Sour Cream
 Chicken Spanakopita Meatballs with a Cucumber Yogurt Sauce
 Fried Chicken and Waffle Bites with Apricot Maple Syrup
 Jamaican Jerk Chicken Skewers with Mango Salsa
 Cucumber Cups with Curried Chicken Salad, Raisins, Fresh Cilantro
 Cucumber Cups with Grilled Wasabi Chicken Salad and Daikon
 Petite Pita Chicken Souvlaki with Pickled Onion, Diced Tomato and Tzatziki
 Sesame-Coconut Chicken Skewers with Thai Chili Dip
 Mini Chicken Pot Pies
 Duck Pot Stickers with Sweet Chili Dipping Sauce
 Sour Cherry Glazed Duck Breast on a Thyme Wild Rice Pancake
 Maple Glazed Duck Breast on a Sweet Potato Chip
 Tender Duck, Apricot Preserves and a Brandy Reduction in a Phyllo Beggars Purse
 BBQ Chicken Dip with Chopped Cilantro and House Made Crostini **TP**
 Caribbean Coconut Boneless Chicken Tenders with a Thai Chili Dip **TP**



TP denotes items that must be presented on a table

FULL MENU LISTING



SEAFOOD

HORS D'OEUVRES

"Dancing" Jumbo Gulf Shrimp with Avocado and Roasted Corn Salsa
 Shrimp Cocktail Shooters with Wasabi-Guacamole and Cocktail Sauce
 Applewood Smoked Bacon Wrapped Shrimp Casino Skewers
 Fried Coconut Shrimp with an Orange Marmalade Dip
 Grilled Shrimp Satay with a Blood Orange and Cilantro Glaze
 Southern Style Cheddar Grits n' Three Chili Rubbed Shrimp
 Balsamic and Soy Glazed Tuna Tartare Served in an Edible Wasabi-Sesame Spoon
 Seared Black Sesame Crusted Ahi Tuna Spears with Citrus Soy Syrup
 Yellow Fin Tuna Ceviche with Crispy Tostaditas
 Coriander-Ginger Seared Tuna on a Sweet Potato Cake with Caramelized Onion Relish
 Snow Crab Claw in a Spicy Gazpacho Soup Shot
 Lump Crab and Sweet Corn Chowder 'Shots' with Garlic Crouton
 Crabmeat and Parmesan Stuffed Mushroom Caps
 Petite Crab Cakes with a Chipotle Aioli
 Fried Catfish and Yucca Fries with Tamarind Ketchup in Bamboo Cone
 Sesame Seed Crusted Snow Pea Wrapped Scallops with Yuzu Basil Glaze
 Sea Scallops Wrapped in Bacon
 Sesame Seared Diver Scallop with Asian Slaw on a Crispy Wonton
 Scallop Ceviche with a Red Pepper Mignonette
 Fried Petite Calamari with Spicy Tomato-Garlic Aioli
 Cornet of Salmon Tartare with Sweet Red Onion and Creme Fraiche
 Lobster Bisque Shooter with Snipped Chive and Creme Fraiche
 Lobster, Toasted Garlic & Brie Quesadillas with Cilantro-Avocado Crema
 Mini Lobster 'BLT'-Butter Poached Lobster with Tarragon Aioli
 Fresh Oysters with Hot Sauce, Horseradish, Lemon Wedges, and Shallot Mignonette **TP**
 Hot Artichoke and Crabmeat Dip with Gourmet Crackers **TP**
 Poached, Pickled, Chilled Gulf Shrimp with Grapefruit-Chive Aioli, Bloody Mary Cocktail **TP**



STATIONS

HORS D'OEUVRES

Antipasto Display with 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 Grissini **TP**



Charcuterie Display with Prosciutto, Sopressata, Chorizo, Hot Capicola, Pickled Onions, Cracked Olives, Whole Grain Mustard, Dried Medjool Dates, Walnut Preserves, Espresso Butter, and White Truffle Vinaigrette with Fresh Baguette Slices and House Made Crostini **TP**

Deluxe Cheese Display with Manchego, Brie, Fontina, Tillamook Cheddar, Lavash, Gourmet Crackers, Rosemary Flatbreads, Fig Paste, Dried Apricots, Grapes and Strawberries **TP**

Spanish Tapas Board with Chorizo, Queso Manchego, Jamon Serrano and Olives **TP**
 Smoked Salmon Display with Chopped Hard Eggs, Capers, Pickled Onions, Dill Crème Fraiche and Toast Points **TP**

Create your own cocktail hour station by combining a variety of hors d'oeuvres

TP denotes items that must be presented on a table



FULL MENU LISTING



VEGETARIAN

HORS D'OEUVRES

Roasted Asparagus Bruschetta with Feta and Tomato-Basil Salsa on Crostini
 Asparagus and Asiago Wrapped in Puff Pastry with a Lemon Pepper Parmesan Dip
 Avocado and Pomegranate Crostini with Feta Cheese, Scallions, Lime Blossom Honey
 Black Pepper Goat Cheese and Florida Citrus Crostini with Fresh Basil
 Blue Cheese Mousse Crostini with Chives and Balsamic Roasted Grapes
 Butternut Squash and Creamy Ricotta Puree Crostini with Chopped Sage
 Fresh Mozzarella, Basil and Cherry Tomato Caprese Spiedini with Balsamic Reduction
 Goat Cheese Mousse Polenta with Sundried Tomato and Kalamata Olive Tapenade
 Greek Salad Spiedini-Kalamata Olive, Feta, Cucumber, and Grape Tomato
 Mini Stilton Savory Cheesecakes with Rosemary-Walnut Crust, Honey Drizzle
 Tomato and Basil "Tartare" with Goat Cheese Vinaigrette on an Edible Sea Salt Spoon
 Spicy Andalusian Gazpacho Shots with Fresh Garden Vegetable Brunoise
 Vegetarian Maki Rolls served with Wasabi Cream and Soy Sauce
 Bruschetta with a Fresh Tomato-Basil Salsa on Housemade Crostini
 Watermelon and Feta Cube with a Balsamic Glaze
 Melted Brie and Granny Smith Apple-Onion Chutney Quesadillas with Balsamic Glaze
 Chianti Stained Crimini Mushrooms Stuffed with Creamy Gorgonzola Risotto
 Edamame Potstickers with a Citrus Soy Dip
 Herbed Goat Cheese Tartlets with Apricot-Orange Marmalade
 Melted Brie on Crostini with Fresh Strawberry and Micro Greens
 Mini Sweet Potato Pancakes with Black Fig Mascarpone Mousse and Snipped Chive
 Tomato Tartlet with Melted Gruyere and Micro Greens
 Tart Raspberry, Sweet Almond and Brie Cheese Rolls Wrapped in Phyllo
 Roasted Butternut Squash Soup Sip with Five Spice Crème Fraiche and Snipped Chive
 Fresh Crudites 'Shooters' with a Roasted Pepper-Herb Dip
 Seasonal Fresh Fruit Skewers with Pomegranate Yogurt Dip
 Spinach and Feta Stuffed Phyllo Spanakopita Triangle with Tzatziki Sauce
 Sun Dried Tomato Creamy Risotto Croquette served with a Parmesan Béchamel
 Feta Cheese and Sun-Dried Tomato Stuffed Phyllo Triangles
 Tomato Soup Shots with Mini Grilled Cheese
 Luxe Truffled Deviled Eggs with Black Lava Salt, Fresh Cracked Pepper and Paprika
 Sriracha-Red Pepper Deviled Eggs, Smoked Paprika Dust
 Curried Sweet Pea and Potato Samosa with Cilantro-Mint Chutney
 Wild Mushrooms, Cognac, and Artisan Cheese in a Soft Pastry Shell
 Mini Polenta Squares with a Tart Cherry Mostarda and Micro Arugula
 Asparagus Pesto Stuffed Cherry Tomatoes
 Thai Spiced Avocado-Beet Summer Rolls with a Mango Chile de Arbol Dip
 Margherita Flatbread with Fresh Tomato Sauce, Basil Leaves, and Mozzarella
 Fresh Raspberry Filling Baked Brie en Croute with Gourmet Crackers **TP**
 Basil Pesto and Roasted Pepper Cheese Torta with Gourmet Cracker Assortment **TP**
 Blanched Vegetable Display with Champagne-Dill Vinaigrette **TP**
 House-made Potato Chip Cones with Blue Cheese Drizzled with Balsamic Glaze
 Herb and Edamame Hummus with Toasted Garlic Butter Brushed Flatbread Triangles **TP**
 Tropical Fresh Fruit Display with Kahlua Cream Dip **TP**
 Fresh Vegetable Display with Signature Roasted Red Pepper Dip **TP**
 Goat Cheese and Fresh Basil Stuffed Piquillo Peppers **TP**
 Imported and Domestic Cheese Board with Gourmet Crackers **TP**
 Hot Artichoke, Sun-Dried Tomato, and Goat Cheese Dip with Crostini **TP**
 Mediterranean Hummus and Garlic Pita Chips **TP**
 Tuscan Roulades, Sun-Dried Tomato and Goat Cheese Wrapped Baby Eggplant **TP**
TP denotes items that must be presented on a table

FULL MENU LISTING



STREET FOOD INSPIRED

TACOS

HORS D'OEUVRES

Southwest Spiced Yucatan Chicken with Lime Crema and Pickled Onion
Chicken Rioja with Lime Crema and Cotija Cheese
Vietnamese Smoked Chicken 'Bahn-mi' with Pickled Jalapeno-Carrot-Daikon Slaw, Duckonnaise and Cilantro
Barbacoa with Cilantro Lime Pesto and Cotija Cheese
Pineapple al Pastor with Cilantro, Pickled Onion and Smokey Guajillo
'Bulgogi' Korean Short Ribs with Cabbage Scallion Slaw and Citrus Soy-Sriracha Vinaigrette
Hoisin Braised Flank Mini Tacos with Diced Scallions
Shredded Skirt Steak with Lime Crema, Pico de Gallo and Cotija Cheese
Southwest Spiced Yucatan Fish with Lime Crema and Pickled Onion
'Bang Bang' Shrimp with Spicy Chili Aioli and Diced Scallions



SLIDERS

HORS D'OEUVRES

All Beef Hot Dogs with Jalapeno Mustard
Spicy Srirachi BBQ Chicken with Sweet Slaw
Mojo Chicken with House Made Guava BBQ Sauce and Mango Slaw
Black Garlic Braised Chicken 'Bahn-mi' with Pickled Jalapeno-Carrot-Daikon Slaw, Creamy Duckonnaise and Cilantro
Turkey Burger Sliders with Grilled Red Pepper and Caramelized Vidalia Onion Compote
Cigar City Braised Pork with Granny Smith Apple Jicama Slaw and Dijonaise
Cuban Medianoche with Ham, Mojo Pork, Swiss Cheese, Dijonaise and Cornichon
Black Angus Beef Slider with Cheddar and Garlic Aioli
BBQ Brisket with Jicama Slaw
Lamb Burger with Chipotle Aioli
Latin "Old Clothes" or Ropa Vieja Braised with Cigar City Cubano Espresso Ale
Maryland Crab Cake with Chile-Lime Aioli and Micro Greens
Pan Seared Gulf Grouper Slider with Micro Arugula, Key Lime Aioli and Roasted Tomato Jam
Blackened Mahi-Mahi with Cucumber-Watermelon Salsa
Sesame Seared Rare Ahi Tuna with Avocado-Wasabi Aioli, Quick Pickled Cucumbers and Crispy Shallots
Cornmeal Dusted Fried Oyster with Cornichon Remoulade
Fried Green Tomato Slider with Roasted Red Pepper and Spicy Vegan Lemon-Worcestershire Aioli



FULL MENU LISTING

BEEF | PORK | LAMB

ENTREES

Petite Filet Mignon with Maitre D' Hotel Butter
Seared Filet Mignon with Red Wine Shallot Butter
Seared Filet Mignon with Caramelized Onion Demi-Glace
Black Angus Filet with Merlot Pomegranate Reduction and Crispy Shallots
Black Angus Filet with Caramelized Onion Demi
Balsamic Slow-Braised Short Ribs
Country Style Braised Short Ribs with a Caramelized Onion Mushroom Pan Sauce
Tamari & Thai Five Spice Short Ribs
Herb-Crusted Carved Beef Tenderloin with Horseradish Sauce and Cilantro Pesto **CS**
Carved Beef Tenderloin Served with a Mushroom Demi-Glace **CS**
Garlic and Rosemary Roasted Prime Rib with Horseradish Cream Sauce **CS**
Brown Sugar-Lager Lacquered Brisket, Caramelized Onion Lager Sauce **CS**
Coffee Rubbed Beef Brisket with a Blood Orange Demi-Glace **CS**
Andalusian Adobo Rubbed New York Strip Loin with Cilantro Pesto and Horseradish **CS**
Pepper-Charred Carved Roast Beef with Horseradish Sauce and Cilantro Pesto **CS**
Roasted Leg of Lamb **CS**
Roasted Whole Loin of Pork with a Vidalia Onion-Apple Compote and Demi-Glace **CS**
Thyme and Lavender Crusted Pork Loin with a Cranberry Port Sauce **CS**



POULTRY

ENTREES

Mediterranean Chicken Roulade with Spinach, Feta and Red Pepper Cream Sauce
Stuffed Chicken with Roasted Peppers, Pesto and Asiago with a Chianti Bordelaise Sauce
Chicken Asiago Stuffed with Ricotta, Sun-Dried Tomato, and Fresh Basil with Marinara
Chicken Milan Stuffed with Prosciutto, Provolone and Spinach with a Princess Cream Sauce
Pesto and Parmesan Stuffed Chicken Breast with a Fire Roasted Tomato Sauce
Cheese and Herb Stuffed Chicken Breast Roulade with a Citrus Demi-Glace
Chicken Valencia with Serrano Ham, Manchego, Asparagus and Sherry Balsamic Reduction
French Cut Chicken Breast with Herbed Cheese Stuffing and a Roasted Pepper Nage
Pan Roasted Breast of Chicken with Basil, Wild Mushroom and Sun-Dried Tomato Veloute
Thyme Scented Sautéed Wild Mushroom Chicken Marsala
Rosemary Champagne-Shallot Cream Breast of Chicken
Chicken Piccata, Pan Seared with Lemon, Capers and Shallots
Herb de Provence Chicken Breast with Dijon Mustard Shallot Demi-Glace
Honey Glazed Grilled Chicken topped with a Peach and Red Onion Jam
Pesto Grilled Chicken Drizzled with Charred Tomato Jam
Roasted Free Range Statler Chicken Breast in a Lemon Thyme Brown Butter Sauce
Sage, Butter and Garlic Roasted Turkey Tenderloin with Apple Cider Gravy **CS**
Herb Butter Roasted Turkey with Caramelized Onion Gravy **CS**



CS denotes items for a carving station - buffet or station service

FULL MENU LISTING

SEAFOOD

Pan Seared Mahi Filet with a Lemon Basil Butter
Pan Seared Grouper Filet with Lemon Buerre Blanc
Lump Crab Meat Cakes with Tres Aioli
Lemon-Basil Butter Grilled Jumbo Gulf Shrimp on a Skewer
Jumbo Sea Scallops & Gulf Shrimp Pan Seared with Lemon Basil Butter
Pan Seared Honey and Coriander Spiced Salmon with Tomato-Basil Compote
Pan Seared Salmon with Dill Cream Sauce
Panko Crusted Halibut in a Thai Coconut Kaffir Lime Broth
Pan-Seared Arctic Char, Rosemary and Citrus Buerre Blanc, Crispy Shallots
Pan Seared Rainbow Trout with a Shitake Mushroom Cream Sauce
Pan Seared Red Snapper with Garlic and Herbs
Blackened Mahi Filet with Watermelon-Cucumber Salsa
Grilled Mahi Mahi Served with Mango Papaya Salsa
Macadamia Nut-Crusted Mahi Filet with Citrus Miso Cream
Sea Bass Picatta in a Lemon, White Wine Butter Sauce with Capers and Shallots
Pan Seared Tamarind Glazed Salmon

ENTREES



VEGETARIAN

Peppers Stuffed with Roasted Vegetable Cous Cous, Chickpeas, Feta and Tomatoes
Crispy Polenta Triangles with Grilled Sweet Corn, Burst Cherry Tomatoes and Cilantro
Grilled Roasted Pepper Polenta with Marsala Mushrooms, Asparagus and Tomatoes
Asian Vegetable Stir-Fry Served with Steamed Brown Rice
Grilled Vegetable Brochette with a Curried Yogurt Sauce
Roasted Vegetable Stuffed Portobello Mushroom with Melted Parmesan Cheese
Peppers Stuffed with Brown Rice, Tofu, Dried Cranberries, Pecans and Vegan Cheese
Eggplant Parmigiana with Melted Mozzarella
Vegetable Ratatouille Terrine with Tomato Sauce, Crispy Polenta and Balsamic Drizzle
Vegetable Wellington with a Roasted Red Pepper Tomato Sauce.
Chickpea, Roasted Vegetables, Basil, and Parmesan Stuffed Portobello Mushroom
Tri-Color Cheese Tortellini with Basil Marinara, Parmesan, Basil Chiffonade
Goat Cheese and Basil Ravioli with Wild Mushroom and Toasted Pine Nut Cream Sauce
Pasta Siciliana with Eggplant, Onions, Tomatoes, Garlic, Red Wine, and Smoked Mozzarella
Parmesan, Ricotta, and Asiago Stuffed Ravioli with a Pink Vodka Sauce
Grilled Spicy Asian Tofu 'Steak' over Brown Rice with Stir-Fried Vegetables

ENTREES



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.

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.

FULL MENU LISTING

SALADS

Spring Mix Greens with Goat Cheese, Strawberries, Pecans, and Honey Tarragon Vinaigrette
Radicchio and Romaine Salad with Shaved Parmesan, Sliced Almonds, Cherry Tomatoes, and a Lemon Vinaigrette
Romaine and Watercress Salad with Mandarin Oranges, Walnuts, and a Poppy Seed Dressing
Mixed Greens with Toasted Pumpkin Seeds, Dried Cherries, Smoked Gouda and Honey-Lemon Vinaigrette
Vine Ripened Tomatoes and Fresh Mozzarella Stack with Fresh Basil Leaves, EVOO, and Balsamic Reduction
Spring Mix and Romaine with Cherry Tomatoes, Fresh Corn and Jicama in an Avocado-Ranch Dressing
Spring Mix-Romaine Salad, Dried Cherries, Walnuts, Crumbled Blue Cheese, and a Champagne Vinaigrette
Arugula and Field Greens Salad with Grilled Peaches, Pecans, Goat Cheese and Creamy Balsamic (Seasonal)
Caesar Salad with Herbed Croutons, Shaved Parmesan Cheese, Creamy Caesar Dressing
Spring Greens, Romaine, Feta, Cracked Olives, Cucumbers, Tomatoes, and Honey-Lavender Vinaigrette
Spring Mix Greens and Tawny Port Wine Vinaigrette with Oregon Bosc Pears, Maytag Bleu, and Walnuts
Heirloom Tomatoes, Watermelon, and Feta Stack with Arugula and White Balsamic Vinaigrette (Seasonal)
Arugula and Spinach Salad with Blueberries, Pomegranate Seeds and Crumbled Feta in Champagne Vinaigrette
Spring Mix Salad with Cucumbers, Grape Tomatoes, Shaved Parmesan, and Sherry Wine Vinaigrette
Spring Mix and Arugula Salad with Grape Tomatoes, English Cucumber, Carrots, and Honey Tarragon Vinaigrette
Spring Mix and Romaine Salad with Grilled Apples, Walnuts, Crumbled Blue Cheese and Champagne Vinaigrette
Mixed Greens with Dried Cranberries, Crumbled Feta, Sugared Pecans, and Balsamic Vinaigrette
Spring Berry Salad with Strawberries, Blueberries, Sunflower Seeds, and Goat Cheese in a Lemon Verbena Vinaigrette



SIDES | VEGETABLES

Lemon-Scented Extra Long-Grain Basmati Rice
Wild Rice Blend with Dried Cherries, Cranberries, Toasted Almonds
Herbed Wild Mushroom Rice
Mushroom Risotto
Creamy Italian Risotto
Roasted Garlic Orzo Garnished with Fresh Parsley
Parsley and Pine Nut Israeli Couscous
Rosemary and Parmesan Roasted Potatoes
Herb Pesto Roasted Tri-Color Potatoes
Oven-Roasted Red Potatoes with Parsley
Three Potato Medley of Oven Roasted Sweet, Yukon Gold and Red Bliss Potatoes
Purple Peruvian, Ruby Crescent and French Fingerling Potatoes Roasted with Garlic Parsley
Butternut Squash and Sweet Potato Puree
Roasted Garlic Cauliflower Puree
Roasted Garlic Spring Pea Puree
Yukon Gold Mascarpone Mashed Potatoes
Mashed Red Skinned Potatoes
Yukon Gold Roasted Garlic Mashed Potatoes

Yukon Gold Potato Tart
Blistered Carrots and Steamed Asparagus with Fleur de Sel
Balsamic Whole Roasted Asparagus, Shaved Parmesan
Blistered Petite Carrots and Haricot Verts with Cracked Pepper and Sea Salt
Chimichurri Grilled Red Pepper, Asparagus, Zucchini and Squash
French Style Green Beans with Sea Salt and Black Pepper
Steamed Haricot Verts and Patty Pan Squash with Cracked Pepper and Sea Salt
Maple-Brown Sugar Roasted Acorn Squash
Roasted Brussel Sprouts with White Wine, Garlic, Olive Oil, Lemon Juice, Salt, Pepper, and Nutmeg
Steamed Vegetable Medley with Zucchini, Squash, Broccoli, and Red Pepper Strips
Sautéed Whole Green Beans with Cherry Tomatoes and Vidalia Onions
Wilted Spinach with Fresh Garlic and Olive Oil
Whole Green Beans with Garlic

FULL MENU LISTING

PASTA STATIONS

Premium Pasta Station

Farfalle Pasta and Tri-color Tortellini
Crabmeat and Shrimp in a Butter White Wine Sauce with Chopped Tomatoes. Creamy Alfredo and Homemade Basil Marinara. Shredded Parmesan, Sun-Dried Tomatoes, Broccoli Florettes, Sliced Olives, Sliced Mushrooms, Chopped Basil, and Freshly Baked Focaccia Bread with Sea Salt and Thyme



Deluxe Pasta Station

Penne and Tri-color Tortellini with Shrimp, Scallops, Basil Marinara, Creamy Alfredo, Sliced Mushrooms, Sundried Tomatoes, Shredded Parmesan, Broccoli Florets, Sliced Black Olives and Freshly Baked Focaccia Bread with Sea Salt and Thyme

Classic Pasta Station

Penne and Tri-color Cheese Stuffed Tortellini Served with Homemade Basil Marinara and Creamy Alfredo Sauces. Accompanied by Shredded Parmesan, Sliced Mushrooms, Sun-Dried Tomatoes, Sliced Black Olives, Fresh Garlic and Freshly Baked Focaccia Bread with Sea Salt and Thyme

Shrimp Cavatappi and Chicken Rigatoni Pasta Station

Cavatappi with Shrimp, Basil Pesto, Snipped Asparagus Spears, and Chopped Tomatoes
Rigatoni with Roasted Chicken, Caramelized Onions, and a Mushroom Marsala Cream Sauce
Accompanied by Shredded Parmesan and Freshly Baked Focaccia Bread with Sea Salt and Thyme

Cajun Pasta Station

Penne and Cheese Stuffed Tortellini, Blackened Chicken and Andouille Sausage, Homemade Basil Marinara and Creamy Cajun Cream Sauces, Accompanied by Sliced Mushrooms, Sun-dried Tomatoes, Shredded Parmesan, Broccoli Florets, Sliced Black Olives, and Fresh Garlic

Ravioli Station

Wild Mushroom Ravioli and Beef Bolognese Ravioli with Roasted Tomato Basil Marinara, Creamy Pesto Alfredo. Served Along Side Sliced Mushrooms, Sundried Tomatoes, Shredded Parmesan, Broccoli Florets, Sliced Black Olives and Fresh Chopped Garlic

Macaroni and Cheese Bar

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

Lobster Macaroni and Cheese Bar

Poached Maine Lobster in a Cream Cavatappi Monterey Jack, Goat and Parmesan Macaroni and Cheese. Served with a Toppings Bar of Chopped Bacon, Green Onions, Bread Crumbs, and Jalapeno Peppers

FULL MENU LISTING

INTERNATIONAL STATIONS

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 Szechuan and Teriyaki Sauces Served with Steamed Rice

Chilled Asian Noodle Bar

Chilled Asian Ramen Noodle Salad tossed in a Ginger-Sesame Vinaigrette, Topped with Fresh Cilantro Leaves, Chopped Roasted Peanuts, Sriracha-Black Garlic Shrimp Satay and Fresh Limes



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

Arroz con Pollo Small Plate Station

Lemon-Zested Saffron Quinoa with Braised Florida Citrus Tomatillo Sofrito Chicken, Accented with Early Peas and Diced Piquillo Peppers, Garnished with Crispy Shallots, and a Crema Drizzle

Quesadilla 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

Polenta Martini Station

Mascarpone Polenta with Pinot Blanc Garlic Sautéed Shrimp, Crispy Pancetta and Chopped Parsley or Mushrooms and Black Garlic Braised Chicken, Frizzled Shallots and Chopped Scallions

Kebab and Satay Station

Marinated Mini Grilled Lamb Kebabs; Chili and Coconut Milk Marinated Chicken Satays with a Peanut-Coconut Dipping Sauce. Grilled Table Side with an Almond-Scented Basmati Rice.



Sushi Station

An Assortment of Tuna, Salmon, California, Mexican, Eel, and Vegetable Maki and Nigiri Prepared Tableside by Sushi Chef. Accompanied by Pickled Ginger, Wasabi, Soy, and Seaweed Salad

Live Mexican Grill Station

Adobe Marinated Sliced Skirt Steak and Yucatan Style Cilantro-Lime Shrimp Accompanied by Mexican Rice, Charro Beans, Poblano Chili Salsa, Corn and Black Bean Salsa, Queso Fresco, Lime Wedges and Flour Tortillas

Yucatan Taco Bar

Guests "Belly Up" to a Dried Bean Covered Bar, Nosh on Plantain Chips with Mango Salsa and Choose From Two Unique Mini Taco Creations

Paella Risotto 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, Pimientos, and White Asparagus



Risotto Station

Guests Choose from Creamy Arborio Rice Cooked in a Rich Vegetable Broth and Tossed with Sautéed Zucchini, Squash, Asparagus and Mushrooms or Creamy Arborio Rice Cooked in a Saffron Broth with Chicken, Shrimp, Red Pepper, Peas and Cilantro

FULL MENU LISTING

SOUTHERN FAVORITES STATIONS

Shrimp and Grits Station

Spicy Sautéed to order Gulf Shrimp, Bob's Red Mill Cheddar Grits, Diced Tomatoes, Chives, Bacon, Hot Sauce, Grated Cheddar, and Tasso Ham Gravy

Southern Land & Sea Station

Carved Beef Brisket with House-Made BBQ Sauce and Spicy Sautéed Shrimp with Tasso Ham Gravy, Served with Red Mill Cheddar Grits and a Toppings Bar of Crispy Fried Onion Strings, Diced Tomatoes, and Hot Sauce

Mardi Gras Station

Creole Red Beans, Cajun Chicken and Andouille Gumbo, Fluffy White Rice, Shrimp, Andouille and Chicken Jambalaya, Sautéed New Orleans BBQ Chili Spiced Shrimp, and Creamy Cheese Grits

Mashed Potato Martini Bar

Roasted Garlic Mash, Sweet Potato Mash, Red-Skinned Potato Mash with Toppings Bar of Shredded Cheddar, Crispy Applewood Bacon Bits, Chopped Green Onions, Sour Cream, Brown Sugar, Whipped Butter, and Brown Gravy



ARTISAN STATIONS

Classic Steakhouse Station

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

Carving Station

Choice of Carved Meats Listed in Entree Menu Section with Artisan Bake Rolls and Butter



Cold Seafood Station

Jumbo Gulf Shrimp, Snow Crab Claws in Gazpacho & Oysters Served with Fresh Lemon Wedges and Cocktail Sauce

Beef Duo Small Plate Station

Seared Sliced Tenderloin and Shredded Short Ribs served over a Horseradish-Cauliflower Puree and topped with Caramelized Sherry Shallot Reduction

Gourmet Slider Bar

All Natural, Hand Formed Turkey Sliders, Black Angus Beef Sliders and Crab Cake Sliders with a Toppings Bar of Arugula, Field Greens, Caramelized Onions, Sliced Roma Tomatoes, Roasted Garlic Aioli, Chipotle Aioli and Spicy Sriracha Ketchup.

Grilled Cheese and Soup Sip Station

Brie, Pear, & Honey Grilled Cheese on Whole Grain; Swiss, Tomato, & Bacon Grilled Cheese on Rye; Aged Cheddar and Crunchy Pickle Grilled Cheese on Country White. Accompanied by Tomato Florentine and Mushroom Bisque Soup Sips.

Scampi Station

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

FULL MENU LISTING

BRUNCH STATIONS

Deluxe Omelet Station

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

Waffle Station

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

BEVERAGE STATIONS

Cold Beverage Station

Chilled Lemonade, Sweet Tea and Cucumber Infused Water



Coffee Station

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

Hot Chocolate Station

Hot Chocolate Served with Whipped Cream and Marshmallows

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

Varieties of Premium White Peony Tea Leaves Perfectly Steeped in Very Hot Water; Accompanied by Cream, Sugar Cubes, and Sweet n Low



Café ala Carte - A Gourmet Coffee Experience - Gorgeous Mobile Coffee Bar with Professional Barista serving Espresso, Cappuccino, Mochachino, Macchiato and Cafe con Leche Prepared to Order with Regular, Skim and Almond/Soy Milk, Sweeteners, Cinnamon and Vanilla, Chocolate, Hazelnut, Amaretto, Caramel and Irish Cream Flavors

FULL MENU LISTING

DESSERT STATIONS

Viennese Dessert Station

Elegant Presentation of Éclairs, Cream Puff Swans, Raspberry Chambord Chocolate Mousse Cup, Cannoli, Petite Fresh Fruit Cheesecakes, Key Lime Tarts, Pecan Tarts, and other Delicacies

Cheesecake Bar

Cheesecakes Sliced to Order with a Serve Yourself Toppings Bar of Sliced Fresh Strawberries, Chocolate Chips, Raspberry Puree, Caramel Swirl, Chopped Pecans and Whipped Cream



Churro Station

Cinnamon Sugar Churros, Chocolate and Caramel Fondue, Raspberry Coulis, Mango-Passion Sauce, Chocolate Chips, White Chocolate Chips, Chantilly Cream

Fill and Dunk Cannoli Station

Crisp Cannoli Shells with Chocolate Mousse, Traditional Ricotta, and Pistachio Mousse Fillings in Pastry Bags with Chocolate Chips, Chopped Nuts, White Chocolate Shavings, Peanut Butter Chips, and Powdered Sugar.

French Crepe Station

Delicate French Crepes Filled with Bananas Foster and Strawberries Romanoff Served with Premium Vanilla Ice Cream

Ice Cream Bar

Vanilla, Chocolate, and Strawberry Premium Ice Cream, with Crushed Oreo Cookies, Chocolate Chips, Rainbow Sprinkles, Chopped Nuts, Hot Fudge, Whipped Cream and Cherries



Made from Scratch Pie Bar

Slices of Blueberry, Cherry or Apple Pie from 9" Pies with Ice Cream and Whipped Cream

Miniature Pie Bar

3" Made from Scratch Individual Pies Served on a Tiered Display with Flavors to Include S'mores, Key Lime, Strawberry Cream, Coconut Cream, Banana Cream or Bourbon Pecan

Make Your Own Strawberry Festival Shortcake

Shortbread Biscuits, Sweetened Plant City Strawberries and Freshly Whipped Cream



Gelato Carte

An Array of Italy's Finest Gelato and Sorbet Flavors Served from the Gelato Carte. Choose from More than 50 Flavors to Serve to Guests including Salted Caramel, Mochachino, Vanilla Bourbon, Strawberry, Chocolate Chip, and more!

CLASSIC PLATED MENU

PASSED HORS D'OEUVRES | CHOOSE THREE

Tomato Basil Bruschetta

Japanese Pork Potstickers, Apricot-Ginger Dipping Sauce

Grilled Beef, Pepperjack, and Caramelized Onion Quesadilla, Cilantro Sour Cream

Local Blue Crab and Parmesan Stuffed Mushroom Caps

Sriracha-Red Pepper Deviled Eggs, Smoked Paprika Dust

SALAD COURSE | CHOOSE ONE

Romaine-Iceberg Mix, Plum Tomato Wedges, English Cucumbers, Garden Carrot, Italian Vinaigrette

Spring-Romaine Mix, Cherry Tomatoes, English Cucumbers, Black Olives, Feta Cheese, Greek Vinaigrette

SALAD COURSE SERVED WITH ARTISAN BAKED ROLLS AND BUTTER

SINGLE ENTRÉE | CHOOSE ONE

Rosemary Champagne-Shallot Cream Breast of Chicken

Pan Seared Chicken, Sundried Tomato, Mushroom-Basil Cream

Thyme Scented Sautéed Wild Mushroom Chicken Marsala

Lemon-Caper Chicken Breast

SIDE | CHOOSE ONE

Rosemary Roasted Red Skinned Potatoes

Herbed Wild Mushroom Rice

Red Skinned Mashed Potatoes

ACCOMPANIED BY | Roasted Asparagus and Baby Top Carrots

EACH PLACE SETTING INCLUDES WATER GLASS WITH LEMON WHEEL

CLASSIC PLATED MENU INCLUDES

Choice of White China with Platinum Rim,

Ivory China with Gold Rim,

or White Roma China

Stainless Flatware

Water Goblet

Linen Napkin

CLASSIC BUFFET MENU

PASSED HORS D'OEUVRES | CHOOSE THREE

Tomato Basil Bruschetta

Japanese Pork Potstickers, Apricot-Ginger Dipping Sauce

Grilled Beef, Pepperjack, and Caramelized Onion Quesadilla, Cilantro Sour Cream

Local Blue Crab and Parmesan Stuffed Mushroom Caps

Sriracha-Red Pepper Deviled Eggs, Smoked Paprika Dust

SALAD | CHOOSE ONE

Romaine-Iceberg Mix, Plum Tomato Wedges, English Cucumbers, Garden Carrot, Italian Vinaigrette

Spring-Romaine Mix, Cherry Tomatoes, English Cucumbers, Black Olives, Feta Cheese, Greek Vinaigrette

SALAD SERVED WITH ARTISAN BAKED ROLLS AND BUTTER

SINGLE ENTRÉE | CHOOSE ONE

Rosemary Champagne-Shallot Cream Breast of Chicken

Pan Seared Chicken, Sundried Tomato, Mushroom-Basil Cream

Thyme Scented Sautéed Wild Mushroom Chicken Marsala

Lemon-Caper Chicken Breast

SIDE | CHOOSE ONE

Rosemary Roasted Red Skinned Potatoes

Herbed Wild Mushroom Rice

Yukon Gold Mashed Potatoes

ACCOMPANIED BY | Steamed Vegetable Medley

EACH PLACE SETTING INCLUDES WATER GLASS WITH LEMON WHEEL

CLASSIC BUFFET MENU INCLUDES

Linen in Choice of Color for Dinner Buffet

Choice of White China with Platinum Rim,

Ivory China with Gold Rim,

or White Roma China

Stainless Flatware

Water Goblet

Linen Napkin

DELUXE PLATED MENU

PASSED HORS D'OEUVRES | CHOOSE FOUR

Vegetarian Maki Rolls with Soy Reduction
Almond Stuffed Bacon Wrapped Medjool Date
Pepper Crusted Beef Tenderloin Crostini, Horseradish Cream
Shrimp Cocktail Shooter, Wasabi Guacamole, Bloody Mary Cocktail Sauce
Sesame Coconut Chicken Skewers, Thai Chili Dip
Petite Maryland Crab Cakes, Chipotle Aioli

SALAD COURSE | CHOOSE ONE

Mixed Greens Salad with Dried Cranberries, Crumbled Feta, Sugared Pecans, and Balsamic Vinaigrette
Spring Mix Salad with Goat Cheese, Strawberries, Pecans, Honey Tarragon Vinaigrette
SALAD COURSE SERVED WITH ARTISAN BAKED ROLLS AND BUTTER

DUAL ENTRÉE PLATE – ENTRÉE ONE | CHOOSE ONE

Olympia's Signature Chicken Roulade with Herbed Cheese, and Citrus Demi-Glace
Mediterranean Chicken Roulade with Spinach, Feta, and Red Pepper Cream Sauce
Pan Seared Mahi Filet with Lemon Basil Butter
Honey-Coriander Salmon Filet with Tomato Basil Bruschetta

DUAL ENTRÉE PLATE – ENTRÉE TWO | CHOOSE ONE

Braised Short Ribs with Balsamic Demi-Glace
Herb Crusted Black Angus Filet with Cabernet Demi-Glace

STARCH | CHOOSE ONE

Rosemary-Parmesan Roasted Potatoes
Herbed Lemon-Garlic Orzo
Roasted Garlic Potato Puree

ACCOMPANIED BY | Roasted Asparagus and Baby Top Carrots

EACH PLACE SETTING INCLUDES WATER GLASS WITH LEMON WHEEL

DELUXE PLATED MENU INCLUDES

Choice of White China with Platinum Rim,
Ivory China with Gold Rim,
or White Roma China
Stainless Flatware
Water Goblet
Linen Napkin

PASSED HORS D'OEUVRES | CHOOSE FOUR

Vegetarian Maki Rolls with Soy Reduction
Almond Stuffed Bacon Wrapped Medjool Date
Pepper Crusted Beef Tenderloin Crostini, Horseradish Cream
Shrimp Cocktail Shooter, Wasabi Guacamole, Bloody Mary Cocktail Sauce
Sesame Coconut Chicken Skewers, Thai Chili Dip
Petite Maryland Crab Cakes, Chipotle Aioli

SALAD | CHOOSE ONE

Mixed Greens, Dried Cranberries, Crumbled Feta, Sugared Pecans, Balsamic Vinaigrette
Spring Mix, Goat Cheese, Florida Strawberries, Pecans, Honey Tarragon Vinaigrette
SALAD SERVED WITH ARTISAN BAKED ROLLS AND BUTTER

DUAL ENTRÉE BUFFET – ENTRÉE ONE | CHOOSE ONE

Olympia's Signature Chicken Roulade, Herbed Cheese, Citrus Demi-Glace
Mediterranean Chicken Roulade, Spinach, Feta, Red Pepper Cream Sauce
Pecan Chicken Scaloppini, Parmesan Cream Sauce

DUAL ENTRÉE BUFFET – ENTRÉE TWO | CHOOSE ONE

Hand Carved Herb Rubbed Beef Brisket, Balsamic Demi-Glace
Hand Carved Garlic-Rosemary Roasted Pork, Caramelized Onion Gravy

SIDE | CHOOSE ONE

Rosemary-Parmesan Roasted Potatoes
Herbed Lemon-Garlic Orzo
Yukon Gold Mascarpone Potato Puree

ACCOMPANIED BY | Steamed Vegetable Medley

EACH PLACE SETTING INCLUDES WATER GLASS WITH LEMON WHEEL

DELUXE BUFFET MENU INCLUDES

Linens in Choice of Color for Dinner Buffet
Choice of White China with Platinum Rim,
Ivory China with Gold Rim,
or White Roma China
Stainless Flatware
Water Goblet
Linen Napkin

DELUXE STATIONS MENU

PASSED HORS D'OEUVRES | CHOOSE FOUR

Vegetarian Maki Rolls with Soy Reduction
Almond Stuffed Bacon Wrapped Medjool Date
Pepper Crusted Beef Tenderloin Crostini, Horseradish Cream
Shrimp Cocktail Shooter, Wasabi Guacamole, Bloody Mary Cocktail Sauce
Sesame Coconut Chicken Skewers, Thai Chili Dip
Petite Maryland Crab Cakes, Chipotle Aioli

SALAD MARTINI STATION

Spring Mix Salad – Goat Cheese, Strawberries, Pecans, Honey Tarragon Vinaigrette
Caesar Salad – Creamy Parmesan Dressing, Herbed Croutons
SHAKEN BY OUR SALAD MARTINI 'TENDER, SERVED IN A MARTINI GLASS

CARVING STATION

Hand Carved Andalusian Adobo Rubbed New York Strip Loin – Cilantro Pesto, Horseradish Cream
Marinated and Grilled Zucchini, Squash, and Red Pepper
Artisan Baked Dinner Rolls and Butter

PASTA STATION

Penne and Tricolor Tortellini with Basil Marinara or Creamy Alfredo, tossed with Shrimp, or Sliced Grilled Chicken, with a toppings bar of Sautéed Sliced Mushrooms, Sundried Tomatoes, Shredded Parmesan, Blanched Broccoli Florets, and Sliced Black Olives
Freshly Baked Focaccia Bread with Sea Salt and Thyme

EACH PLACE SETTING INCLUDES WATER GLASS WITH LEMON WHEEL

DELUXE STATIONS MENU INCLUDES

Linens in Choice of Color for Food Stations
Choice of White China with Platinum Rim,
Ivory China with Gold Rim,
or White Roma China
Stainless Flatware
Water Goblet
Linen Napkin

IMPERIAL PLATED MENU

PASSED HORS D'OEUVRES | CHOOSE FOUR

Ahi Tuna Tartare, Edible Wasabi Sesame Asian Spoon
Cabernet Braised Beef Short Rib Shooter, Stone Ground Grits
Grilled Shrimp Satay, Blood Orange-Cilantro Glaze
Yucatan Chicken Mini Tacos, Cotija Cheese, Pickled Onion, Lime Crema
Onion Leek Tartlets, Melted Fontina, Crispy Prosciutto
Polenta Crostini, Goat Cheese, Sundried Tomato, Olive Tapenade

SALAD COURSE

Spring-Romaine Mix, Dried Cherries, Walnuts, Crumbled Blue Cheese, Champagne Vinaigrette
SALAD COURSE SERVED WITH ARTISAN BAKED ROLLS AND HERBED BUTTER

SINGLE ENTRÉE COURSE

Choice One | Petite Filet Mignon, Pomegranate Merlot Reduction, Crispy Shallots

Choice Two | Pan Seared Grouper, Roasted Red Pepper Nage

Choice Three | French Cut Chicken Breast, Herbed Cheese Stuffing, Pink Champagne Veloute

SERVED WITH

Yukon Gold Mascarpone Potato Puree
Roasted Asparagus and Baby Top Carrots

FRESHLY BREWED SILVER COFFEE STATION

With Creamer, Sugar, Whipped Cream, Chocolate Chips, & Cinnamon Sticks

EACH PLACE SETTING INCLUDES WATER GLASS WITH LEMON WHEEL

IMPERIAL PLATED MENU INCLUDES

Choice of White China with Platinum Rim,
Ivory China with Gold Rim,
or White Roma China
Stainless Flatware
Water Goblet
Linen Napkin

PASSED HORS D'OEUVRES | CHOOSE FOUR

Ahi Tuna Tartare, Edible Wasabi Sesame Asian Spoon
Cabernet Braised Beef Short Rib Shooter, Stone Ground Grits
Grilled Shrimp Satay, Blood Orange-Cilantro Glaze
Yucatan Chicken Mini Tacos, Cotija Cheese, Pickled Onion, Lime Crema
Onion Leek Tartlets, Melted Fontina, Crispy Prosciutto
Polenta Crostini, Goat Cheese, Sundried Tomato, Olive Tapenade

ARTISAN STEAKHOUSE SMALL PLATE CARVING STATION

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

QUINOA ARROZ CON POLLO SMALL PLATE STATION

Lemon-Zested Saffron Quinoa with Braised Florida Citrus Tomatillo Sofrito Chicken, Accented
with Early Peas and Diced Piquillo Peppers, Garnished with Crispy Shallots, and a Crema Drizzle

SHRIMP N' GRITS ACTION STATION

Spicy Sautéed to order Gulf Shrimp, Bob's Red Mill Cheddar Grits, Diced Tomatoes, Chives,
Bacon, Hot Sauce, Grated Cheddar, and Tasso Ham Gravy

CHEF ATTENDED SUSHI STATION

Table Side Rolled Assorted Maki and Nigiri with Wasabi, Pickled Ginger and Soy Sauce

FRESHLY BREWED SILVER COFFEE STATION

With Creamer, Sugar, Whipped Cream, Chocolate Chips, & Cinnamon Sticks

EACH PLACE SETTING INCLUDES WATER GLASS WITH LEMON WHEEL

IMPERIAL STATIONS MENU INCLUDES

Linens in Choice of Color for Food Stations
Choice of White China with Platinum Rim,
Ivory China with Gold Rim,
or White Roma China
Stainless Flatware
Water Goblet
Linen Napkin

IMPERIAL FAMILY STYLE MENU

PASSED HORS D'OEUVRES | CHOOSE FOUR

Ahi Tuna Tartare, Edible Wasabi Sesame Asian Spoon
Cabernet Braised Beef Short Rib Shooter, Stone Ground Grits
Grilled Shrimp Satay, Blood Orange-Cilantro Glaze
Yucatan Chicken Mini Tacos, Cotija Cheese, Pickled Onion, Lime Crema
Onion Leek Tartlets, Melted Fontina, Crispy Prosciutto
Polenta Crostini, Goat Cheese, Sundried Tomato, Olive Tapenade

FIRST COURSE

Fresh Mozzarella, Heirloom Tomato, Basil Caprese – Aged Balsamic, EVOO, Cracked Black Pepper
Spring Mix & Romaine – Feta, Cracked Olives, Cucumbers, Tomatoes, Honey-Lavender Vinaigrette
Assorted Artisan Baked Rolls with Butter
Grilled Garlic Butter Brushed Flatbreads with Hummus

FAMILY STYLE PRESENTATION

Balsamic Braised Short Ribs – Wild Mushroom Ragout
Pan Seared Lump Crab Cakes – Sweet Corn Puree, Smoked Tomato Bacon Relish
Herb Pesto Roasted Tri-Color Potatoes
Balsamic Roasted Asparagus – Shaved Parmesan

FRESHLY BREWED SILVER COFFEE STATION

With Creamer, Sugar, Whipped Cream, Chocolate Chips, & Cinnamon Sticks

EACH PLACE SETTING INCLUDES WATER GLASS WITH LEMON WHEEL

IMPERIAL FAMILY STYLE PACKAGE INCLUDES

Choice of White China with Platinum Rim,
Ivory China with Gold Rim,
or White Roma China
Stainless Flatware
Water Goblet
Linen Napkin

GRAND IMPERIAL PLATED MENU

COCKTAIL HOUR | PASSED HORS D'OEUVRES

Burrata Bruschetta, Roasted Pear Honey, Opal Basil Chiffonade

Brasied Osso Bucco, Black Pepper Parmesan Edible Spoon, Mascarpone Mashed Potatoes, Orange Zest, Fried Sage

Champagne and Caviar Bites, Buckwheat Shallot Blini, American Caviar, Champagne Crème Fraiche, Fresh Dill

COCKTAIL HOUR | ACTION STATION

Make Your Own Ceviche Martini Bar – Florida Citrus Chile Marinated Key West Pink Shrimp, Atlantic Scallops and Blue Crab

Toppings Bar: Scallions, Avocado, Mango-Papaya Salsa, Toasted Coconut, Tri Color Pepper Brunoise, Pico de Gallo, Edamame, Jalapeno, Cilantro, House Fried Tortilla Strips and Wonton Chips

FIRST COURSE

Chaud-Froid Bisque Duo – Warm Corn Bisque with Grilled Shrimp, Chilled Sweet Pea Bisque with Crispy Parma Ham

SECOND COURSE

Spring Mix Salad – Dried Blueberries and Currants, Fresh Local Strawberries and Tangerines, Crumbled Blue Cheese, Honey Cardamom Dressing
Artisan Rolls with Butter

INTERMEZZO

Lemon Rosemary Sorbet Martini

THIRD COURSE

Grass Fed Filet Mignon – Maitre D'Hotel Citrus Butter

Pan Seared Black Grouper – Lobster Charred Tomato Sauce

Savory Corn Bread Pudding, Grilled Asparagus

CAFÉ ALA CARTE GOURMET COFFEE EXPERIENCE

Espresso, Cappuccino, and More Specialty Coffees in a Variety of Flavors Prepared by Baristas

EACH PLACE SETTING INCLUDES WATER GLASS WITH LEMON WHEEL AND EDIBLE FLOWER

GRAND IMPERIAL PLATED MENU INCLUDES

Choice of White China with Platinum Rim,
Ivory China with Gold Rim,
or White Roma China
Premium Linen Napkins
Premium Chargers
Stainless Flatware
Water Goblet

EVENT DETAILS

SERVICE

Professional service personnel will be available at all times to ensure a hot, delicious meal and flawless guest service. This includes 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.

CAKE CUTTING & CHAMPAGNE TOASTS

Whether you purchase your wedding cake from Olympia or another baker, we provide complimentary cake cutting at no extra charge. We will also pour client-provided champagne for toasts at no additional fee.

SPECIAL DIETARY REQUESTS

Dietary requests can be accommodated with advanced notice including meals that are vegetarian, vegan, gluten free, and dairy free.

EVENT PRODUCTION, TAX, AND FACILITY CHARGES

Please add 11% event production fee and 7% Florida Sales 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 will be due to Olympia 14 days prior to your event and payment of the balance will be due seven days prior to your event. Increases in guest count are accommodated up to 72 hours prior to event.

DELIVERY

Delivery fee from \$40-\$150 will be added to all contracts. Fee depends on location of event. Please inquire with sales associate for exact amount.

EVENT UPGRADES

These suggested rental packages can be added to any menu



CLASSIC RENTAL UPGRADES

Standard Floor Length Linens for all Guest Tables
Standard Floor Length Linens for Cake, Guest Sign-in, Escort Card, Gift, Head, and DJ Tables



DELUXE RENTAL UPGRADES

Standard Floor Length Linens for all Guest Tables
Chair Covers and Sashes or White Wooden Folding Chairs
Standard Floor Length Linens for Cake, Guest Sign-in, Escort Card, Gift, Head, and DJ Tables



IMPERIAL RENTAL UPGRADES

Premium Floor Length Linens for all Guest Tables
Chiavari Chairs with Cushions
Premium Floor Length Linens for Cake, Guest Sign-in, Escort Card, Gift, Head, and DJ Tables

GRAND IMPERIAL UPGRADES

Premium Floor Length Linens for all Guest Tables
Premium Charger Plates
Dinner Wine Glasses
Chiavari Chairs with Cushions
Premium Floor Length Linens for Cake, Guest Sign-in, Escort Card, Gift, Head, and DJ Tables

EVENT UPGRADES

TABLE TOP



Gold
Chargers



Silver
Chargers



Gold Beaded
Glass Chargers



Silver Beaded Glass Chargers
Gold Flatware



Gold or Silver Rimmed
Glass Chargers



Champagne Glitter
Glass Chargers



Gold
Specialty China



Silver
Specialty China



Gold Rimmed
Glassware

EVENT UPGRADES

TABLES & SEATING



Feasting Table
Gold Chiavari Chairs



Black
Chiavari Chairs



Alternating Sized Tables
Gold Chiavari Chairs



Feasting Table
Silver Chiavari Chairs



French
Country Chairs



Clear
Ghost Chairs



Lounge Furniture
Groupings



Specialty
Tables & Furniture



High Top Cocktail Tables
Chiavari Barstools