



# 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

"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**

## HORS D'OEUVRES

## 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

## IMPERIAL STATIONS 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

### **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