

OLYMPIA

BAKERY & CATERERS POLICIES & ADDITIONAL SERVICES

Setup Styles:

Classic-Buffer table(s) will have coordinating linen tablecloths, contemporary chaffing dishes (when necessary), clear acrylic utensils and plates presented in baskets, and disposable napkins. Classic buffets are characterized by simplicity and functionality.

Executive-Buffer table(s) will have coordinating linen tablecloths (often textured or themed), contemporary chaffing dishes (when necessary), and china service.

All menus will be setup in classic style unless specified (except for menus where china is included).

Beverages:

Beverage service includes unlimited Coke, Diet Coke, and Sprite, as well as, cups, ice and napkins

Beverage Service	\$ 1.25	Per person
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Service:

Professional service personnel will be available at all times to insure flawless guest service. When using china service please allow for 1 server per 25 guests plus one captain for groups larger than 50 guests. Service charge will be as follows:

Captain	\$ 110.00	ea
Server	\$ 90.00	ea
Station Chef	\$ 100.00	ea

Delivery:

Delivery charge will apply to all any events occurring outside of Hillsborough and Pinellas Counties.

Minimums:

The overriding minimum for all menus will be 50 guests, unless a higher minimum is stated on the menus. Smaller than minimum groups will incur an additional fee.

OLYMPIA

BAKERY & CATERERS BREAKFAST

Continental

Fresh Florida Orange Juice
Olympia's Special Blend Coffee Service
Continental Variety Tray with an Assortment
Of Freshly Baked Bagels, Muffins, Croissants,
Apple Turnovers, and Other
Freshly Baked Delicacies
Sweet Butter, Cream Cheese, and Jams

Ambassador

Fresh Florida Orange Juice
Olympia's Special Blend Coffee Service
Eggs Scrambled with Fine Herbs
Grilled Bacon & Sausage Patties
Idaho O'Brien Potatoes with Ketchup
Hot Griddle Pancakes with Syrup and
Bing Cherry Sauce
Southern Style Grits with Butter
Mini Assorted Danish
Tropical Fresh Fruit Display

Southwest

Fresh Florida Orange Juice
Café con Leche
Southwest Scrambled Eggs Wrapped
In a Flour Tortilla with Melted Cheddar
Chunky Salsa
Sausage Links
Fresh Tropical Fruit Salad
Assorted Freshly Baked Mini Danish
Petite Croissants, Muffins, and Bagels

International

Fresh Florida Orange Juice
Honey Cured Grilled Ham
Quiche Lorraine
Spinach & Asparagus Frittata*
Fresh Tropical Fruit Salad
Assorted Freshly Baked Mini Danish,
Petite Croissants, Muffins, and Bagels
Assortment of Yogurts, Cereal, and Milk

Deluxe Continental

Fresh Florida Orange Juice
Olympia's Special Blend Coffee Service
Continental Variety Tray with an Assortment
Of Freshly Baked Bagels, Muffins, Croissants,
Apple Turnovers, and Other
Freshly Baked Delicacies
Sweet Butter, Cream Cheese, and Jams
Tropical Fresh Fruit Display

Imperial

Fresh Florida Orange Juice
Chilled Orchard Apple Juice
Omelet Station Featuring: Cheddar Cheese,
Smoked Ham, Diced Onions,
Green Peppers, and Sliced Mushrooms
Cooked-to-Order by Uniformed Chef
Grilled Canadian Bacon & Sausage Links
Homestyle Potatoes
Assorted Freshly Baked Mini Danish,
Petite Croissants, Muffins, and Bagels
Tropical Fresh Fruit Display
Olympia's Special Blend Coffee Service

Southern Living

Fresh Florida Orange Juice
Olympia's Special Blend Coffee Service
Fluffy Scrambled Eggs
Southern Style Grits
Homemade Biscuits
Sausage Gravy
Grilled Hashbrowns
Grilled Bacon and Smoked Sausage

New England

Smoked Salmon with Chopped Onions
Fresh Florida Orange Juice
Assortment of Fresh Berries
Fluffy Scrambled Egg
Grilled Canadian Bacon
Continental Variety Tray with an Assortment
Of Freshly Baked Bagels, Muffins, Croissants,
Apple Turnovers, and Other
Freshly Baked Delicacies
Assortment of Yogurts, Cereal, and Milk

All menus include attractive disposable serveware, linen covered food stations, all necessary serving utensils and warming equipment, when appropriate. Catering attendant will be available to insure professional service and presentation. Prices are for groups of 25 guests or more, a \$40.00 service fee will be added to smaller groups.

OLYMPIA

BAKERY & CATERERS SPECIALTY BREAKS

Bake Shop

Almond-Peach and Yogurt
Cinnamon Coffee Cake
Sliced Banana Walnut Bread and
Pound Cake
Sweet Butter and Cream Cheese
Olympia's Special Blend Coffee Service

Revitalizer

Mixed Nut Variety
Dried Fruit Assortment
Assorted Candy Bars
Potato Chip Bags
Bottled Water
Assorted Soft Drinks

Ice Cream Social

Vanilla and Chocolate Ice Cream
With Strawberry and Hot Fudge Sauce
Toppings to Include:
Crushed Oreo Cookies, Chocolate Chips,
Rainbow Sprinkles, M & M's, Snickers
Chunks, Chopped Walnuts, Whipped
Cream, and Maraschino Cherries
Olympia's Special Blend Coffee Service
Assorted Soft Drinks

Energizer

Individual Fruit Yogurts
Assorted Whole Seasonal Fruit
Assorted Chocolate Bars
Assorted Soft Drinks
Mineral Water
Bottled Fruit Juices

Artic Circle

Häagen-Dazs Bars
Frozen Yogurt
Mixed Nut Variety
Beef and Turkey Jerky
Mini Cream Horns
Bottled Water
Assorted Soft Drinks

Afternoon Tea

Assorted Tea Sandwiches to Consist of:
Smoked Ham on Rye
Smoked Salmon on Multi-Grain
Cucumber and Watercress on White
Saga Bleu Cheese on Wasa Cracker
Assorted Scones and Petite French Pastries
Sweet Butter, Orange Marmalade,
and Raspberry Preserves
Fresh Strawberries and Crème Fraiche
Earl Grey, Darjeeling, English Breakfast, and
Herbal Tea Selection

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OLYMPIA

**BAKERY & CATERERS
THEMED BREAKS**

Caribbean

Fresh Tropical Fruit with
Coconut Mandarin Dip
Fresh Vegetables with Red Pepper Dip
Mixed Nuts
Seasoned Popcorn
Chex Mix
Pina Colada Bars
Gold Fish

Circus

Sweet Kettle Corn
Honey Roasted Peanuts
Dried Fruit Assorted
Animal Crackers
Soft Pretzels
Salt Water Taffy
Apple Slices with Caramel Dip

Fifties

Moon Pies
Mixed Nuts
Potato Chips and Dip
Cracker Jacks
M & M Candies
Slim Jims and Jerky
Raisins

Winter

Klondike Bars
Häagen-Dazs Bars
Frozen Yogurt
Buttered Popcorn
York Peppermint Patties
Mix Nuts
Chocolate Covered Raisin

Picnic/Western

Watermelon Slices
Assorted Potato Chips
Assorted Cookies
Beef and Turkey Jerky
Mini Pies
Peanuts in Shell
Assorted Candies

Snacks will be presented with décor to match theme.

Table will be skirted with linen skirt and cloths with color scheme and props appropriate to theme.

Prices are for groups of 25 guests or more, a \$40.00 service fee will be added to smaller groups



OLYMPIA

BAKERY & CATERERS FORMAL LUNCHEON

Soups

(Select One)

Cream of Broccoli
Minestrone
Lentil Vegetable
Black Bean
She Crab Bisque
Cream of Mushroom
Butternut Carrot
Chicken Tortilla
Baked Potato

Salads

(Select One with Hot Entrees)

Greek Salad with Feta, Tomatoes, Pepperoncini, Onions,
Calamata Olives, and Red Wine Vinaigrette

Caesar Salad with Herbed Croutons and Shredded Parmesan
Tossed Garden Salad with Italian Basil Vinaigrette

Spinach Salad with Mushrooms, Crushed Bacon, Chopped Hard-Boiled
Eggs, and Tomatoes with Honey Mustard Dressing

Watercress and Romaine with Mandarin Oranges, Walnuts, and Poppyseed Dressing

Spring Mix Baby Lettuce with Strawberries, Goat Cheese, and Honey Tarragon
Vinaigrette

Formal luncheons offer table service for all courses by professional service personnel. Luncheons include: chilled water, iced tea service, coffee service, freshly baked rolls and butter. Hot entrees include salad course and seasonal steamed vegetables.. Food will be served on china plates with crystal stemware and stainless flatware. Linen napkins and pressed linen tablecloths will also be provided. Minimum of 50 guests; add \$100 service fee for smaller groups



OLYMPIA

**BAKERY & CATERERS
FORMAL LUNCHEON**

Cold Entrées

Grilled Sliced Chicken Breast with Field Greens and Angel Hair Pasta
with Sun-Dried Tomato-Basil Dressing

Poached Salmon Fillet with Creamy Olive Potato Salad
and Basil Ratatouille Vinaigrette

Sliced Peppered Beef Tenderloin and Jumbo Prawns Accompanied by
Penne Pasta and Mustard Horseradish Sauce

Marinated Chicken with Black Beans, Tomatoes, Peppers, and Corn Salad on
Romaine Leaves with Cilantro Vinaigrette

Hot Entrées

Ginger and Sesame Coated Chicken Breast with Peppers, Scallions, and Teriyaki Sauce
Served with Jasmine Rice

Penne Pasta Primavera with Sun-Dried Tomato Sauce
Add Chicken \$2.00

Grilled Southwest Chicken with Black Bean, Corn, and Pepper Cilantro Relish
Served with Saffron Rice

Stir-Fry Beef with Hoisin Sauce and Egg Noodles
Served with Steamed Rice

Chicken Topped with Spinach, Provolone Cheese, and Basil Marinara
Served with Fettuccine Alfredo

Pan-Seared Honey and Coriander Spiced Salmon and Tomato-Basil Compote
Served with Scalloped Rosemary Potatoes



OLYMPIA

**BAKERY & CATERERS
LUNCHEON BUFFETS**

Trumpet

Spring Mix Salad with Tomatoes, Cucumbers, and a Vinaigrette
Grilled Breast of Chicken Teriyaki
Steamed Brown Rice
Fire-Grilled Zucchini, Squash, and Peppers
Freshly Baked Rolls and Butter
Chef's Dessert Selection

Violin

Tossed Mixed Greens with Carrots, Cucumber, and Tomatoes with an Italian Vinaigrette
Or Caesar Salad with Toasted Croutons and Shredded Parmesan
Olympia's Meat Lasagna
Pasta Primavera with Fresh Vegetables
Freshly Baked Rolls and Butter
Chef's Dessert Selection

Cello

Tossed Mixed Greens with Carrots, Cucumber, and Tomatoes with an Italian Vinaigrette
Or Caesar Salad with Toasted Croutons and Shredded Parmesan
Garlic Aioli Shrimp Pasta with Spinach, Pinenuts, Mushrooms, and Parmesan Cheese
Steamed Fresh Vegetable Medley with a Butter Sauce
Freshly Baked Rolls and Butter
Chef's Dessert Selection



OLYMPIA

BAKERY & CATERERS LUNCH AND DINNER BUFFETS

Matisse

Spinach Salad with Mushrooms, Raisins, Bacon, Hard-Boiled Eggs, & Cherry Tomatoes

Served with Bleu Cheese Dressing

Pan-Seared Salmon with a Ginger-Teriyaki Glaze

Grilled Carved Pork Loin with an Ancho Chile Mole

Cheddar & Sour Cream Twice-Baked Potato

Chef's Selection of Seasonal Vegetables

Assortment of Freshly Baked Rolls & Butter

VanGogh

Field Greens with Toasted Cashews, Pears, Gorgonzola, Roma Tomatoes, &
Balsamic Vinaigrette

Lobster, Prawns, & Scallops with Julienne Vegetables & Basil Cream Served in a Phyllo
Cup

Carved Beef Tenderloin with Béarnaise Sauce & Roasted Red Pepper Relish

Yukon Gold Roasted Garlic Mash

Grilled Asparagus Spears

Assortment of Freshly Baked Rolls & Butter

El Greco

Radicchio & Romaine with Provolone, Pecans, & Tomatoes with a Raspberry Vinaigrette

Beef Wellington Wrapped in Puff Pastry Stuffed with Beef Tenderloin & a Mushroom
Duxelle

Balsamic & Apricot Grilled Duck Breast

Grilled Skewers of Jumbo Prawns with Pineapple Pepper Relish

Wild Rice with Toasted Almonds & Shallots

Mélange of Baby Vegetables

Assortment of Freshly Baked Rolls & Butter

'Jimmy Buffet'

Spring Mix with Strawberries, Goat Cheese, and Honey Tarragon Vinaigrette

Shitake Mushroom and Wild Rice Blend

Tequila and Lime Marinated Margarita Chicken Breast

Grilled Mahi Mahi with Mango-Papaya Salsa

Grilled Peppers, Zucchini, Squash, and Eggplant

Assortment of Freshly Baked Rolls & Butter



OLYMPIA

BAKERY & CATERERS

LUNCH AND DINNER BUFFETS

Southern Country

Tossed Salad with Tomatoes, Cheese, & Olives Served with an Italian Vinaigrette
Pepper Charred Carved Roast Beef with Horseradish Sauce & Cilantro Pesto
Honey Glazed Baked Ham with a Spiced Pineapple Sauce
Herbed Rice Pilaf
Glazed Baby Carrots in a Light Butter Sauce
Assortment of Freshly Baked Rolls & Butter

“Scarlet, I do declare”

Tossed Greens with Cucumbers, Carrots, Cheddar, and Cherry Tomatoes with
Peppercorn Ranch Dressing
Apple-Orange Glazed Center Cut Pork Chops
Pot Roast in a Hearty Cabernet Gravy
Garlic, Basil, and Parmesan Stuffed Tomatoes
Thyme, Parsley, and Fresh Herb Roasted New Potatoes
Assortment of Freshly Baked Rolls & Butter

“Its Greek to Me!”

Greek Salad with Homemade Potato Salad, Calamata Olives, Pepperonici, Beets, Feta
and Oregano with a Olive Oil and Vinegar Dressing
Pastichio
Red-Roasted Potatoes with Parsley and Butter
Spanakopita with Spinach and Feta
Dolmades with an Avgolemono Sauce
Sautéed Breast of Chicken with a Burgundy Wine Mushroom Sauce
Oregano, Garlic, and Lemon Marinated Carved Leg of Lamb Accompanied by Mint Jelly
Medley of Seasonal Steamed Vegetables
Assortment of Rolls, Pita, and Butter



OLYMPIA

BAKERY & CATERERS LUNCH AND DINNER BUFFETS

Midwest Buffet

Watercress & Romaine with Mandarin Oranges, Walnuts, & a Poppy Seed Dressing
Sautéed Chicken Breast with a White Wine Supreme Sauce
Pepper Charred Carved Roast Beef with a Horseradish Sauce & Cilantro Pesto
Sautéed Fresh Mushrooms in a Burgundy Wine Sauce
Medley of Fresh Vegetables
Oven-Roasted Red Skinned Parsley Potatoes
Assortment of Freshly Baked Rolls & Butter

Milan Buffet

Caesar Salad with Homemade Croutons & Freshly Grated Parmesan Cheese
Pasta Station Featuring Linguini & Cheese Filled Tri-Color Tortellini
Served with Marinara, Alfredo, & Pesto Sauces
Chicken Breast Cordon Bleu or Carved Pepper Charred Roast Beef
Italian Style Whole Green Beans with Garlic & Butter
Assortment of Freshly Baked Breads & Butter

Aegean Buffet

Spinach & Feta Stuffed Spanakopita
Salad Bar with Tossed Greens, Tomatoes, Cheese, Cucumbers, Carrots, Chopped Eggs &
Olives Served with an Balsamic Vinaigrette & Ranch Dressings
Marjoram Roasted Pork Loin with an Ancho Chile Mole & Apple-Cinnamon Relish
Pan Seared Mahi with Lime Butter
Risotto with Sautéed Zucchini, Squash, Mushrooms, & Grated Asiago
Seasonal Steamed Vegetable Medley
Assortment of Freshly Baked Rolls & Butter

European Buffet

Jumbo Gulf Shrimp with Cocktail Sauce & Fresh Lemon Wedges
Tossed Greens with Calamata Olives, Pepperoncini, Tomatoes, Feta & a Balsamic
Vinaigrette
Carved Beef Tenderloin with Béarnaise Sauce
Chicken Breast Marsala with Sautéed Mushrooms
Oven-Roasted Potatoes with Parsley, Pimentos, & Butter
Broccoli and Cauliflower Parmesan
Assortment of Freshly Baked Rolls & Butter



OLYMPIA

BAKERY & CATERERS THEMED BUFFETS

Deli Buffet

(minimum 25 guests)

Tossed Garden Salad with Italian Vinaigrette
Penne Pasta Salad with Roasted Eggplant and Peppers
Fresh Tropical Fruit Salad
Sliced Tomatoes, Lettuce, Dill Pickles, Tuna Salad,
Roast Beef, Smoked Turkey Breast, and Honey Cured Ham
Swiss Cheese and Wisconsin Cheddar Slices
Assorted Breads to Include: Deli Rolls, Rye, Pumpernickel,
Croissants, White, and Whole Grain
Mustard, Mayonnaise, and Creamed Horseradish
Dessert Selection

Italian Buffet

(minimum 50 guest)

Caesar Salad with Herbed Crouton and Parmesan Cheese
Tuscan Cannelloni Salad
Marinated Vegetable Salad with Aged Balsamic Dressing
Sautéed Chicken Breast with Portobello Mushrooms, Artichokes, Tomatoes, and Olives
Cheese Tortellini with Basil Marinara
Mushroom Rice Pilaf
Selection of Fresh Seasonal Vegetables
Focaccia and Garlic Bread
Chocolate Almond Torte
Cannoli and Napoleons

All menus include attractive disposable serveware, linen covered food stations, all necessary serving utensils and warming equipment, when appropriate. Catering attendant will be available to insure professional service and presentation. Groups smaller than minimum will incur a \$75.00 service fee.



OLYMPIA

BAKERY & CATERERS THEMED BUFFETS

Oriental Buffet

(minimum 25 guests)

Iceberg, Watercress, and Red Pepper Salad with Miso Dressing
Thai Noodle Salad with Sesame Dressing
Cucumber Salad with Szechwan Vinaigrette
Chicken Stir-Fry
Szechwan Beef with Bok Choy and Broccoli
Oriental Fried Rice
Vegetable Stir-Fry
Gingered Custard Mandarin Bavarian Torte
Coconut Macaroons

Mediterranean Buffet

(minimum 25 guests)

Watercress and Romaine Salad with Poppy Seed Dressing
Spinach and Feta Stuffed Chicken Breast with Red Pepper Cream
Pan-Seared Honey and Coriander Spiced Salmon and Tomato-Basil Compote
Oven-Roasted Red Potatoes with Parsley
Medley of Fresh Steamed Vegetables
Assortment of Freshly Baked Bread and Butter
Double Chocolate Cake, Carrot Cake with Cream Cheese Frosting, and Coconut Cake

Southwest Buffet

(minimum 25 guests)

Spinach, Beet, Red Cabbage, and Jicama Salad with Oregano Cider Vinaigrette
Green Bean Salad with Jalapeno Cheese and Cilantro Dressing
Corn, Zucchini, and Chayote Salad with Achiote Lime Dressing
Sautéed Chicken Breast Pico de Gallo
Beef Fajitas Accompanied by Soft Flour Tortillas, Cheddar Cheese,
Sour Cream and Salsa
Southwestern Style Rice
Selection of Fresh Seasonal Vegetables
Flan de Leche and Chocolate Kahlua Pie

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OLYMPIA

BAKERY & CATERERS
ELEGANT PLATED DINNERS

Athena Dinner

Salad Course

Tossed Greens Served with Tomatoes, Olives, & Cheese with a House Vinaigrette
Assortment of Freshly Baked Rolls & Butter
Water or Iced Tea with a Lemon Wheel

Entree

Sliced Grilled Chicken Breast Served Over Farfalle Pasta
with a White Wine Supreme Sauce
Whole Green Beans with a Light Garlic & Lemon Sauce
Olympia's Special Blend Coffee

Dessert

New York Style Cheesecake with a Raspberry Coulis

Apollo Dinner

Salad Course

Tossed Greens Served with Tomatoes, Cucumbers, and
Cheddar Cheese with a Ranch Dressing
Assortment of Freshly Baked Rolls & Butter
Water or Iced Tea with a Lemon Wheel

Entree

Chicken Breast Cordon Bleu with a White Wine Supreme Sauce
Petite Filet Mignon with Maitre D'Hotel Butter
Roasted Red Potatoes with Dill
Steamed Seasonal Vegetables
Olympia's Special Blend Coffee

Dessert

Carrot Cake with Cream Cheese Frosting



OLYMPIA

BAKERY & CATERERS

Aphrodite Dinner

Salad Course

Spinach Salad with Red Pepper Strips, Raisins, Walnuts, Sliced Mushrooms, & Cherry Tomatoes Served with Bleu Cheese Dressing
Assortment of Freshly Baked Rolls & Butter
Water or Iced Tea with a Lemon Wheel

Entree

Chicken Wellington Served with a Demi-Glaze
Wild Rice Blend with Scallions
Sugar Snap Peas & Baby Carrots Grand Marnier
Olympia's Special Blend Coffee

Dessert

Chocolate Fudge Cake with Fresh Strawberry Filling

ELEGANT PLATED DINNERS

Zeus Dinner

Salad Course

Olympia's Signature Romaine & Watercress Salad with Mandarin Oranges, Walnuts, and Poppy Seed Dressing
Assortment of Freshly Baked Rolls & Butter
Water or Iced Tea with a Lemon Wheel

Entree

Chicken Breast Stuffed with Cheeses & Fine Herbs with a Ginger Teriyaki Glaze
Petite Filet Mignon with Maitre D' hotel Butter
Twice Baked Potato with Fresh Herbs
Steamed Broccoli Spears with a Orange Shallot Butter
Olympia's Special Blend Coffee

Dessert

Bourbon Pecan Pie with Whipped Cream



OLYMPIA

BAKERY & CATERERS

Venus Dinner

Salad Course

Tossed Greens Served with Tomatoes, Olives, & Cheese with a House Vinaigrette

Assortment of Freshly Baked Rolls & Butter

Water or Iced Tea with a Lemon Wheel

Entree

Prime Rib Served with Au jus

Garlic Mashed Potatoes

Baby Carrots in a Butter Sauce

Olympia's Special Blend Coffee

Dessert

New York Style Cheesecake with a Strawberry Sauce

Aires Dinner

Salad Course

Tossed Greens with Tomatoes, Cucumber, & Cheddar with a Ranch Dressing

Assortment of Freshly Baked Rolls & Butter

Water or Iced Tea with a Lemon Wheel

Entree

Grilled Salmon with a Pink Champagne-Dill Sauce

Petite Prime Rib with Au jus

Twice Baked Potato with Fresh Herbs

Steamed Seasonal Vegetables

Olympia's Special Blend Coffee

Dessert

Key Lime Pie with Fresh Whipped Cream



OLYMPIA

BAKERY & CATERERS
ELEGANT PLATED DINNERS

Symphony Dinner

Salad Course

Fresh Fields Greens with Cashews, Pears, Gorgonzola, Roma Tomatoes, and White Balsamic Vinaigrette

Assortment of Freshly Baked Rolls & Butter

Water or Iced Tea with a Lemon Wheel

Entree

Trio Plate:

Pan Seared Salmon with Cilantro-Lime Glaze

Beef Tenderloin with Béarnaise Sauce

Pork Tenderloin with Spicy Rum-Black Pepper Glaze

Yukon Gold Rosemary Potato Tart

Steamed Baby Carrots and Asparagus Spears

Olympia's Special Blend Coffee

Dessert

Three Tenors:

Key Lime Pie Tart, Mini Fresh Berry Cheesecake, and Chocolate Chambord Mousse Cup



OLYMPIA

BAKERY & CATERERS
HORS D'OEUVRES RECEPTIONS

Hercules

(Table Presentation, Choose Four)

Tropical Fruit Display Featuring an Assortment of the Season's Freshest Fruits Sliced and Attractively Presented and Accompanied by a Chocolate Fondue Dip
Market-Fresh Vegetable Basket with a Sweet Red Pepper Dip
Imported & Domestic Cheeses Served with Gourmet Crackers
Bruchetta with a Light Tomato-Basil Salsa
Hot Artichoke Dip with Crabmeat & Jalapenos
Spinach Dip in a Pumpernickel Round
Gourmet Pizza with Fresh Tomatoes & Basil with Melted Mozzarella

Rafael

Boneless Chicken Tenders with Choice of Dipping Sauce
Mini Knot Roll Sandwiches with Ham, Turkey, & Roast Beef
Quiche Lorraine or Broccoli & Cheddar
Seared Scallops Wrapped in Bacon with Basil Leaves
Crabmeat & Parmesan Stuffed Mushrooms
Imported & Domestic Cheeses Served with Gourmet Crackers
Market-Fresh Vegetable Basket with Dip
Tropical Fresh Seasonal Fruit Display with Kahlua Cream Dip

Da Vinci

Gourmet Pizza Bites with Fresh Tomatoes & Basil
Mini Croissant Turkey Sandwiches with Dijonaise
Boneless Chicken Tenders with Choice of Dipping Sauce
Spinach & Cheese Stuffed Mushrooms
Spiral Ham with a Pecan Praline Sauce Served with Rolls
Tortellini Salad with Red Peppers Strips
Baked Brie en Crouete with an Apricot Filling with Gourmet Crackers
Market-Fresh Vegetable Basket with Dip
Fresh Seasonal Fruit Display

OLYMPIA

BAKERY & CATERERS HORS D'OEUVRES RECEPTIONS

Galileo

Sausage & Cheese Stuffed Mushrooms
Mini Croissants with Seared Chicken Strips & Cheddar Cheese
Japanese Pot Stickers with an Apricot Chutney
Crabmeat & Feta Tortilla Spirals with a Mango-Papaya Salsa
Jumbo Gulf Shrimp with Cocktail Sauce & Fresh Lemon Wedges
Carved Roast Beef or Turkey Breast Accompanied by Freshly
Baked Rolls and Condiments.
Brie en Croute with an Apricot Filling Served with Gourmet Crackers
Blanched Vegetable Tray with a Champagne-Dill Vinaigrette
Tropical Fresh Seasonal Fruit Display with Chocolate Fondue

Icarus

Passed Hors D'oeuvres Selections

Stuffed Mushroom Caps with Cheese & Spinach, Crab, or Sausage
Bruchetta with a Fresh Tomato-Basil Salsa
Spinach & Cheese Savories
Mini Bouchee with a Bleu Cheese Mousse
Chicken, Crab, or Meat Fried Empanadas
Pork & Vegetable Pot Stickers with an Apricot Dip
Melted Brie on Crostini with Fresh Strawberries

Chicken or Beef Teriyaki Kebabs with a Ginger Teriyaki Glaze
Sesame Chicken Strips with a Teriyaki Dip
Crabmeat & Feta Tortilla Spirals with a Mango-Papaya Salsa
Beef Satays with a Peanut-Coconut Dipping Sauce
Mango-Wasabi Crabstacks

Smoked Salmon Canapés with Tomato, Cheese, & Dill on Toast Points
Crabmeat & Feta Fried Wontons with an Apricot-Ginger Dipping Sauce
Sea Scallops Wrapped in Bacon with Fresh Basil Leaves
Pork Tenderloin Skewers with Apricot & Sage

Balsamic and Apricot Duck Breast on Sweet Potato Gaufrettes

Cilantro Lime Swordfish on Ginger-Jalapeno Rice-cakes
Jumbo Shrimp Cocktail Shooters with Wasabi Guacamole Sauce
Classic Crab Cakes with Chili-Lime Aioli

OLYMPIA

BAKERY & CATERERS DESSERTS

Our in-house bakery allows us to offer an un-paralleled selection of the finest and freshest baked goods imaginable. From cakes to pies to mini dessert to ethnic pastries your wishes can come true. Please ask if you don't see an item you may want.

Cakes

Cheesecake-All Varieties
Spice
Carrot
White Chocolate
Double Dutch Chocolate
Golden Vanilla
Amaretto
Italian Rum
Cassatta
Pound

Cookies

Chocolate Chip
Peanut Butter
Oatmeal
White Chocolate Macadamia
Double Chocolate Chip

Tortes

Black Forest
Walnut Carrot
Amaretto Fruit
Almond
Sacher
Cappuccino
German Chocolate

Specialty Desserts

Bananas Foster
Cherries Jubilee
Strawberries Romanoff
Baked Alaska

Pies

Apple-Cinnamon
Cherry
Dutch Apple
French Apple
Lemon Meringue
Key Lime
Coconut Crème
Bourbon Pecan
Peach
Pumpkin (seasonal)

Pastries and Other

Éclairs
Napoleons
Cannoli
Guava Pastries
Apple, Cherry, Blueberry Turnovers
Raspberry Sticks
Chocolate Bon-Bons
Strawberry Custard Shortcake
Bread Pudding
Apple-Peach Cobbler
Cream Horns
Bear Claws
Piña Colada Bars
Boston Cream
Apple Strudel
Fudge Brownies
Biscotti Variety
Fresh Fruit Tarts
Flan de Leche
Tiramisu