



CATERING & EVENTS

Imperial Wedding Buffet Package

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| Features: | • Basic China, Water Goblet, & Linen Napkins | • Sterling Silver Flatware |
| | • Floor-Length Guest Table Linens | • Guest Table Overlays |
| | • Chair Covers and Sashes | • Experienced Banquet Captain |
| | • Unique Props, Flowers, and Greenery for Buffet | • Professional, Uniformed Staff |
| | • No Cake Cutting Fee | • Four Hours of Event Time |
| | • Linens for Hors d'oeuvres, Buffet, Coffee, Cake, Guest Sign-in, Gift, Head, and DJ Tables | |

Passed Hors D'oeuvres (Choose Three)

- Stuffed Mushroom Caps with Cheese & Spinach, Crab, or Sausage & Cheese
- Bruchetta with a Light Tomato-Basil Salsa
- Chicken Teriyaki Kebabs with a Ginger Teriyaki Glaze
- Mini Beef and Cheese Stuffed Empanadas with Fiery Hot Sauce
- Savory Spinach & Cheese Spanakopita

Hors D'oeuvres Table Presentation

- Tropical Fresh Fruit Display Accompanied by a Decadent Chocolate Fondue Dip
- Imported & Domestic Cheeses Served with Gourmet Crackers & Savory Breadsticks

Dinner Buffet Selections

Salads (Choose One)

- Asian Greens with Crispy Noodles, Toasted Almonds, and Oriental Vinaigrette
- Watercress and Romaine Salad with Poppy Seed Dressing
- Spring Mix Salad with Strawberries, Goat Cheese, Pecan, and Honey Tarragon Vinaigrette
- Caesar Salad with Herbed Crouton and Shaved Parmesan Cheese

Starch (Choose One)

- Oven-Roasted Red Potatoes with Butter, Parsley, and Pimentos
- Rosemary Red-Skinned Roasted Potatoes
- Rosemary Yukon Gold Potato Tarte
- Mushroom Rice Pilaf
- Bow-Tie Pasta with Marinara Sauce

Entrée One (Choose One)

- Chicken Asiago with Ricotta, Sun-dried Tomatoes, and Fresh Basil
- Chicken Milan with Spinach, Prociutto, and Provolone
- Signature Chicken Stuffed with Creamy Cheeses and Fine Herbs with a Citrus Demi-Glaze
- Olympian Chicken with Spinach and Feta with Red Pepper Cream

Entrée Two (Choose One)

- Seared Beef Tenderloin with Horseradish and Béarnaise Sauce
- Mojo Roasted Pork Loin Served with Mango-Papaya Salsa
- Pasta Station with Penne and Tricolor Tortellini, Shrimp and Scallops, Served with Basil Marinara and Alfredo Sauces
- All choices served with steamed vegetable medley, freshly baked rolls, and butter*

Coffee Station

- Special Blend Coffee with Whipped Cream, Chocolate Chips, Cinnamon Sticks, and Rock Candy Stirrers

Dessert

- Olympia's Famous Wedding Cake* or Assortment of Freshly Baked French Pastries to Include: Éclairs, Cream Puffs, Fruit Cheesecakes, Carrot Cake, Cannolis, and other delicacies.

A Professional Full Service Catering and Event Company

Orders: 813.251.1886 * Events: 813.251.8225 * Fax: 813.251.8764 * Email: info@olympiacatering.com

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