



## CATERING & EVENTS

### Imperial Wedding Plated Dinner Package

- |           |   |                                 |
|-----------|---|---------------------------------|
| 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   |
|           | ● Fresh Greenery and Flowers for Hors Station                               | ● Professional, Uniformed Staff |
|           | ● No Cake Cutting Fee   | ● Four Hours of Event Time      |
|           | ● Linens for Hors d'oeuvres, Cake, Guest Sign-in, Gift, Head, and DJ Tables |                                 |

#### Passed Hors D'oeuvres (Choose Three)

- Bruchetta with a Fresh Tomato-Basil Salsa
- Classic Crab Cakes with Chili-Lime Aioli
- Shrimp Cocktail 'Shooters' with Wasabi-Guacamole and Cocktail Sauce
- Curried Yogurt Chicken Skewers with Date and Apricot Chutney
- Conch Fritters with Stone Ground Mustard Sauce
- Chicken Satay with a Peanut-Coconut Dipping Sauce

#### 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

#### Plated Dinner Selections

##### Salad Course (Choose One)

- Spring Mix with Goat Cheese, Strawberries, Pecans, and Honey Tarragon Vinaigrette
- Watercress and Romaine Salad with Mandarin Oranges, Walnuts, and Poppy Seed Dressing
- Tossed Garden Salad with Italian Vinaigrette
- Asian Greens with Crispy Noodles, Toasted Almonds, and Oriental Vinaigrette

##### Starch (Choose One)

- Yukon Gold Rosemary Potato Tarte
- Rosemary Red-Skinned Roasted Potatoes
- Twice-Baked Herbed Potatoes
- Tortellini Alfredo

##### Entrée One (Choose One)

- Chicken Béchamel with Sun-dried Tomatoes and Sautéed Mushrooms
- 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)

- Petite Filet Mignon with Maitre D'hotel Butter
- Pan-Seared Salmon Filet with Dill Cream Sauce
- Marinated Sliced Pork Loin with Mango-Papaya Salsa
- Grilled Jumbo Gulf Shrimp with Cajun Spices
- Vegetarian Plates on Request

*All choices served with steamed vegetable medley, freshly baked rolls, and butter*

#### Beverages

- Freshly Brewed Coffee Served with Cream, Sugar, and Sweet n Low
- Chilled Water with Lemon Wheel

#### 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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