



CATERING & EVENTS

Classic Plated Dinner Wedding Package

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| Features: | • Basic China, Water Goblet, & Linen Napkins | • Floor-Length Guest Table Linens |
| | • Professional, Uniformed Staff | • Experienced Banquet Captain |
| | • No Cake Cutting Fee | • Four Hours of Event Time |
| | • Linens for Cake, Guest Sign-in, Gift, Head, and DJ Tables | |

Passed Hors D'oeuvres (Choose Three)

- Stuffed Mushroom Caps with Crabmeat, Spinach, or Sausage, and Cheese
- Bruchetta with a Fresh Tomato-Basil Salsa
- Melted Brie on Crostini with Fresh Strawberries
- Japanese Pork and Vegetable Pot-stickers with an Apricot-Ginger Dipping Sauce
- Mini Beef & Cheese Stuffed Empanadas with Fiery Hot Sauce
- Spinach and Feta Spanakopita
- Chicken Satay with a Peanut-Coconut Dipping Sauce

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
- Caesar Salad with Herbed Crouton and Parmesan Cheese
- Spanish Salad with Stuffed Olives, Tomatoes, and Parmesan Cheese with a Vinaigrette Dressing

Starch (Choose One)

- Oven-Roasted Red Potatoes with Parsley and Pimentos
- Rosemary Red-Skinned Roasted Potatoes
- Herbed Rice Pilaf
- Roasted Garlic Mash
- Twice-Baked Herbed Potatoes
- Tortellini Alfredo

Entrée One (Choose One)

- Chicken Breast Marsala with Sautéed Mushrooms
- Chicken White Wine Supreme
- Chicken Parmesan with Melted Mozzarella
- Chicken Milan with Spinach, Procuitto, and Provolone
- Chicken Piccata with a Lemon-Caper Sauce
- Vegetarian Plates on Request

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

Dessert

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

Beverages

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

A Professional Full Service Catering and Event Company

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

2201 North Howard Avenue Tampa, Florida 33607

OlympiaCatering.com