



## CATERING & EVENTS

### Deluxe Wedding Plated Dinner Package

- |           |   |                                 |
|-----------|---|---------------------------------|
| Features: | ● Basic China, Water Goblet, & Linen Napkins                | ● Stainless Flatware            |
|           | ● Floor-Length Guest Table Linens                           | ● Chair Covers and Sashes       |
|           | ● Experienced Banquet Captain                               | ● Professional, Uniformed Staff |
|           | ● 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 Four)

- Stuffed Mushroom Caps with Crabmeat, Spinach, 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 and 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

##### Starch (Choose One)

- Oven-Roasted Red Potatoes with Parsley and Pimentos
- Rosemary Red-Skinned Roasted Potatoes
- Herbed Rice Pilaf
- Roasted Garlic Mash
- 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, Prociutto, and Provolone
- Chicken Piccata with a Lemon-Caper Sauce

##### 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
- 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](mailto:info@olympiacatering.com)

2201 North Howard Avenue Tampa, Florida 33607

**OlympiaCatering.com**