



OLYMPIA

Catering | Events

DELIVERY MENU



813.251.8225

www.olympiacatering.com

Email Orders to:

info@olympiacatering.com

BREAKFAST

HOT BREAKFAST BUFFETS

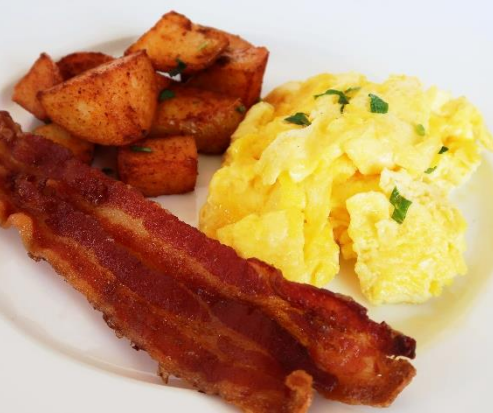
Minimum order of 10 guests. ADD Premium Disposable Clear Acrylic Plates, Silverware, and Napkins for \$1.50 per Person.
UPGRADE to Individually Boxed Meals for \$2.50 Per Person

UPTOWN BREAKFAST | \$13 per guest

Fluffy Scrambled Farm Fresh Eggs **Gv**
Sweet Cream Cheese Stuffed French Toast
with Hot Syrup **v**
Homestyle Potatoes **v**
Applewood Smoked Bacon **G**

AMERICAN BREAKFAST | \$15 per guest

Fluffy Scrambled Farm Fresh Eggs **Gv**
Applewood Smoked Bacon **G**
Sausage Patties **G**
Red Pepper-Onion Roasted O'Brien Potatoes **G**
Tropical Fresh Fruit Display **GvG**



BREAKFAST FAVORITES

QUICHE

Quiche Lorraine with Swiss Cheese and Bacon
Turkey Sausage Quiche with Smoked Gouda,
Roasted Red Peppers, and Basil
Spinach-Tomato-Mushroom Quiche **v**
Broccoli Cheddar Quiche **v**

Small (10-14 guests) \$39
Large (30-35 guests) \$79

TROPICAL FRESH FRUIT TRAY **GvG**

An Assortment of Fresh Sliced Fruits and Berries

Small (10-15 guests) \$39
Medium (20-25 guests) \$59
Large (30-35 guests) \$79

CROISSANT BREAKFAST SANDWICHES

Egg & Cheese **v**
Sausage, Egg, & Cheese
Bacon, Egg, & Cheese
(One Flavor per 10 guests) \$5 each
Minimum of 10 servings

BAKERY CONTINENTAL TRAY **v**

An Assortment of Mini Muffins, Bagels,
Croissants, Turnovers, Sliced Breakfast Breads,
Butter, Cream Cheese and Jam (2 pieces pp)
\$7 per serving
Minimum of 10 servings

ADD Premium Disposable Clear Acrylic Plates, Silverware and Napkins for \$1.50 per Person

AM BEVERAGES

Freshly Brewed Coffee, Hot Container, 3 gallon minimum \$23 per gallon

Regular or Decaf with Creamers and Sweetener

Fresh Orange Juice Gallon, Serves 14-18 guests \$25 per gallon

Bottled Water, 12oz \$2 each

V - VEGETARIAN **Vg** - VEGAN **G** - GLUTEN FREE

LUNCHEON BUFFETS

Minimum order of 10 guests. ADD Premium Disposable Clear Acrylic Plates, Silverware, and Napkins for \$1.50 per Person.
UPGRADE to Individually Boxed Meals for \$2.50 Per Person

PORT BUFFET | \$12

Mediterranean Penne Pasta with Grilled Chicken,
Spinach, Feta, Tomatoes, Garlic, Olive Oil
Caesar Salad, Herbed Croutons, Shaved
Parmesan and House Made Caesar Dressing **V**

MACDILL BUFFET | \$17

Pan Seared Chicken Breast
with a Mushroom Marsala Demi-Glace
Rosemary Roasted Red Potatoes **V G**
Seasonal Steamed Vegetable Medley **Vg G**
Fresh Florida Strawberry Spring Mix Salad with
Goat
Cheese, Pecans and Honey Tarragon
Vinaigrette **V**

HYDE PARK BUFFET | \$16

Grilled Chicken Breast Topped with Mango
Salsa **G**
Mixed Wild and Brown Rice **V G**
Steamed Broccoli **Vg G**
Mixed Green Salad with Cucumbers, Carrots,
Tomatoes and Balsamic Vinaigrette **Vg**

TEX MEX | \$13

Chicken Fajitas with Peppers and Onions
Southwest Rice and Charro Beans
Flour Tortillas, Cheddar Cheese, Sour Cream
and Salsa

LATIN FAVORITES

OLD YBOR | \$17

Spanish Salad with Iceberg, Tomatoes, Green
Olives, Parmesan Cheese, & Herb Vinaigrette
Chorizo Stuffed Beef Boliche with Pan Gravy
Authentic Yellow Rice and Black Beans
Ripe Fried Plantains

7TH AVENUE BUFFET | \$16

Spanish Salad with Iceberg, Tomatoes, Green
Olives, Parmesan Cheese, & Herb Vinaigrette
Mojo Marinated Sliced Pork
with a Roasted Garlic Demi-Glace
Authentic Yellow Rice and Black Beans
Ripe Fried Plantains

TAMPA BUFFET | \$11

Spanish Salad with Iceberg, Tomatoes, Green
Olives, Parmesan Cheese, & Herb Vinaigrette
Authentic Mojo Baked Bone-in Chicken
& Yellow Rice
*Upgrade to Boneless Chicken for \$1.50 per
person

SANDWICHES

- delivery or pick-up -



PLATTER

*Sandwich and Wrap Selection,
Cut and Arranged
on a Platter*

ARTISAN \$11 per person
CLASSIC \$9 per person



- ESSENTIAL - BOX LUNCH

*Sandwich and Wrap Selection,
Chips, & a Chocolate Chip
Cookie*

ARTISAN \$13 per person
CLASSIC \$11 per person



- GOURMET - BOX LUNCH

*Sandwich and Wrap Selection;
Mediterranean Potato Salad, Fruit
Salad, or Green Salad; Chips & a
Chocolate Chip Cookie*

ARTISAN \$15 per person
CLASSIC \$13 per person

ARTISAN SANDWICHES & WRAPS

CAPRESE SANDWICH v

Fresh Mozzarella, Roma Tomato, and Basil Pesto Aioli on Ciabatta Bread

BLACKENED CHICKEN SANDWICH

Field Greens, Provolone, Pickled Onion, and Roasted Red Pepper Aioli on Ciabatta Bread

TURKEY-SMOKED GOUDA

SANDWICH Leaf Lettuce, Avocado Aioli on Sea Salt-Thyme Focaccia

BLACK PEPPER CARVED ROAST BEEF

SANDWICH Arugula, Pickled Onion, Garden Tomato, and Signature Herbed Cheese Spread on Challah

CUBANO SANDWICH

Baked Ham, Roast Pork, Genoa Salami, Swiss Cheese, Pickles, Lettuce, Garden Tomato, Mustard, and Mayonnaise on Authentic Cuban Bread

GRILLED BUFFALO CHICKEN

CAESAR WRAP Romaine Lettuce, Shaved Parmesan, and House Made Caesar Dressing on a Flour Tortilla Wrap

GRILLED VEGETABLE WRAP vg

Zucchini, Eggplant, Red Pepper, Baby Spinach Leaves, Fresh Mint, and Roasted Garlic Hummus on a Spinach Wrap

CLASSIC SANDWICHES & WRAPS

CRUNCHY VEGGIE WRAP v

Spinach, Carrot, Cucumber, Radish, Creamy Goat Cheese Spread, and Herb Aioli on Spinach Flour Tortilla Wrap

CRANBERRY-PECAN CHICKEN SALAD SANDWICH

Leaf Lettuce and Garden Tomato on Sourdough Bread

SLICED BAKED HAM SANDWICH

Swiss Cheese, Leaf Lettuce, Garden Tomato and Dijonnaise on Marble Rye Bread

SLICED GOURMET TURKEY SANDWICH

Swiss Cheese, Leaf Lettuce, Garden Tomato, and Honey-Mustard Aioli on Sourdough Bread

Minimum of 10 Sandwiches or Wraps per Order, Minimum of 5 per Flavor

ADD Premium Disposable Clear Acrylic Plates, Silverware, and Napkins for \$1.50 per Person

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PLATTERS

delivery or pick-up-

Size Options: **S** Small Serves 10 – 15 | **M** Medium Serves 20-25 | **L** Large Serves 30-35
ADD Premium Disposable Clear Acrylic Plates, Silverware, and Napkins for \$1.50 per Person

JUMBO SHRIMP PLATTER **G**

Poached Jumbo Gulf Tail-On Shrimp Peeled, De-Veined, with Cocktail Sauce, Lemon Wedges
S \$75 | **M** \$125 | **L** \$175

IMPORTED & DOMESTIC CHEESE TRAY **V**

Includes an Assortment of Provolone, Swiss, Pepper Jack, Cheddar, and Smoked Gouda, and Gourmet Crackers
S \$50 | **M** \$84 | **L** \$117



SEASONAL FRESH FRUIT TRAY **Vg G**

An Assortment of the Season's Freshest Sliced Fruits, Melons, and Berries
S \$39 | **M** \$49 | **L** \$69

FRESH FRUIT & CHEESE TRAY **V**

Fruits and Cheeses with Gourmet Crackers
S \$45 | **M** \$79 | **L** \$99



VEGETABLE CRUDITE TRAY **V G**

Market Fresh Selection of Carrots, Celery, Broccoli, Squash, Cherry Tomatoes, and our Signature Roasted Red Pepper Dip
S \$29 | **M** \$49 | **L** \$69



HUMMUS PLATTER **Vg**

Choice of Lemon-Garlic or Edamame Hummus with Pita Triangles, Gourmet Crackers, Celery and Carrot Sticks
S \$25 | **M** \$35 | **L** \$45

LATIN FAVORITE

MINI CUBAN SANDWICHES

Party Size Sandwiches with Smoked Ham, Roast Pork, Salami, Swiss Cheese, Pickles and Mustard on Cuban Bread
S \$38 | **M** \$63 | **L** \$88

DEVILED EGGS **V G**

Choice of Traditional with Smoked Paprika or Sriracha Roasted Red Pepper with Chive
S \$30 | **M** \$50 | **L** \$70



HOUSE CUT PANKO CHICKEN TENDERS

Golden Fried and Served with Choice of BBQ, Sweet-Sour, or Honey Mustard
S \$52 | **M** \$87 | **L** \$122

HOUSE CUT SESAME PANKO CHICKEN TENDERS

Sesame Battered, Served with a Thai Chili Dip
S \$53 | **M** \$88 | **L** \$123



COCKTAIL MEATBALLS

Choice of Classic Marinara, Chipotle Cream, Bourbon BBQ, Sweet-Sour, or Swedish Style
Pan (100 Pieces) \$45

ARTICHOKE & CRABMEAT DIP

Melted Cheddar-Parmesan & Blue Crab Dip with Gourmet Crackers
Pan (Serves 20-25) \$49

ADDITIONS

- delivery or pick-up -

SALADS

Prices listed are per person.
Minimum order of 10 per item.

SPRING MIX SALAD **v G** **SIDE \$6 ENTRÉE \$10**
WITH STRAWBERRIES, Goat Cheese, Pecans, and a Honey Tarragon Vinaigrette

SPRING MIX SALAD **v G** **SIDE \$5 ENTRÉE \$9**
WITH CHERRY TOMATOES, Feta Cheese, Cucumbers, Olives and a Balsamic Vinaigrette

SPANISH SALAD **v G** **SIDE \$4 ENTRÉE \$8**
Iceberg Lettuce with Olives, Cheese, Tomatoes, Herb Vinaigrette Dressing

CAESAR SALAD **v** **SIDE \$4 ENTRÉE \$8**
Romaine Lettuce with Herbed Croutons, Parmesan Cheese and a Creamy Caesar Dressing

TOSSED MIXED GREENS **v G** **SIDE \$5 ENTRÉE \$9**
With Cucumbers, Tomatoes, Carrots, Cheese, and an Italian Vinaigrette

ADD Grilled Chicken to Any Entrée Salad \$6.00

DESSERTS

Pricing Per Dozen

Freshly Baked Cookie Assortment **v** \$18
Fudge Brownies with Walnuts **v** \$15
Limoncello Blondies **v** \$16
Cannoli **v** \$16
Dessert Shooters: Strawberry Shortcake, Nutella Cheesecake, Red Velvet Cake **v** \$16

SIDES

Prices listed are per person.
Minimum order of 10 per item.

Potato Chips, Individual Bags **v G** \$1
Steamed Broccoli **v G** \$3
Steamed Vegetable Medley **v G** \$4
Green Beans with Garlic Butter **v G** \$4
Ripe Fried Plantains \$6
Classic Fruit Salad **v G** \$5
Rosemary Roasted Red Potatoes **v G** \$3
Classic Potato Salad **v G** \$3
Mediterranean Potato Salad **v G** \$3



BEVERAGES

Pineapple Citrus Party Punch \$15 gallon
Lemonade \$12 gallon
Sweet or Unsweet Iced Tea \$13 gallon
with Sweeteners
and Lemon Wedges
Fresh Florida Orange Juice \$25 gallon
Canned Soft Drinks \$2/each
Coke, Diet Coke, and Sprite
Bottled Water, 12 oz \$2/each
Ice \$3/bag

Gallons Serve 14-18 guests

Warning: Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.



OLYMPIA

Catering | Events

Hours of Availability

DELIVERY

Tuesday to Friday 6:30 AM to 4:00 PM
Saturday 6:30 AM to 2:00 PM
Deliveries Unavailable on Sunday and Monday

PICKUP

Tuesday to Friday 9:15 AM to 5:00 PM
Saturday 9:15 AM to 1:00 PM
Pickups Unavailable on Sunday and Monday

Please call for special time requests outside of these hours.

Delivery Fees

Olympia offers delivery service throughout the Bay area.

- **\$30** Central Tampa (West Tampa, South Tampa, Downtown Tampa, Davis Islands, West Shore)
- **\$35** Carrollwood, Brandon, USF, Town and Country
- **\$40** New Tampa, Lutz, Riverview, Valrico, Apollo Beach, St. Petersburg Gateway
- **\$45** Downtown St. Petersburg

Please call for special delivery request pricing outside of these locations.

Equipment and Set-Up

- All Deliveries and Pickups Include Disposable Platters and Aluminum Pans
- Premium Disposable Clear Acrylic Plates, Silverware, and Napkins are Available for \$1.50 per Person
- Disposable Serving Utensils Including Spoons, Tongs, and Cake Cutters are \$1.00 each
- Chaffing Dish Rentals with Sterno are Available for \$10.00 Each and Include Stainless Serving Utensils; An Equipment Pickup Charge will be Added to these Orders

Minimums

- The Minimum for Any Delivered or Pick Up Catering Order Is 10 Guests
- There is a \$150 Minimum for Deliveries During Peak Times from 11:00 AM – 12:30 PM Daily
- All Orders Must Be Place with 48 to 72 Hours Advanced Notice and Are Subject to Availability
- Prices Are Subject to Change without Notice

Olympia Catering & Events is a full service catering company and can also offer service staff, rentals, custom menus with on-site cooking equipment, and more. Our professional team can assist you with all types and sizes of events. Please call our office or visit our website for more information.

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