

OLYMPIA

CATERING & EVENTS

Holiday Inn Imperial Wedding Stations Package

Features:

- China, Water Goblet, & Linen Napkins
- Guest Table Overlays
- Chair Covers and Sashes
- Professional Tuxedo Dressed Staff
- Unique Props for Stations
- Linens for Guest Registration, Gift, Head, DJ, Wedding Cake, and Coffee Tables
- Sterling Silver Flatware
- Floor-Length Guest Table Linens
- Elegantly Decorated Wedding Cake
- Experienced Event Coordinator
- Fresh Flowers and Greenery for Stations

Passed Hors D'oeuvres (Choose Three)

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

Hors D'oeuvres Station (Choose Two)

Tropical Fruit Display Featuring an Assortment of the Season's Freshest Fruits Sliced and Attractively Presented and Accompanied by a Chocolate Fondue Dip
Market-Fresh Vegetable Basket with a Roasted Red Pepper Dip
Imported & Domestic Cheeses Served with Gourmet Crackers
Hot Artichoke Dip with Crabmeat & Jalapenos
Spinach Dip in a Pumpnickel Round

Salad Station (Choose Two)

Spinach Salad with Mushrooms, Raisins, Bacon, Hard-Boiled Eggs, & Cherry Tomatoes Served with Bleu Cheese Dressing
Watercress and Romaine Salad with Mandarin Oranges and Poppy Seed Dressing
Spring Mix Salad with Strawberries, Goat Cheese, Pecan, and Honey Tarragon Vinaigrette
Salad Bar with Carrots, Cucumber, Olives, Tomatoes, Cheese, and Chopped Eggs with Assorted Dressings
Caesar Salad with Herbed Crouton and Shaved Parmesan Cheese

Carving Station (Choice of one)

Pepper-Charred Carved Roast Beef Served with Horseradish and Cilantro Pesto
Honey-Roasted Turkey Breast with Cranberry Mayonnaise and Dijon Mustard
Mojo Roasted Pork Loin Served with Mango-Papaya Salsa
All Choices include: Oven-Roasted Red Potatoes with Butter, Parsley, and Pimentos & Freshly Baked Rolls and Butter

Pasta Station

Linguini and Tricolor Tortellini with Shrimp and Scallops Served with Basil Marinara and Creamy Alfredo Sauces
Accompanied by Sun-Dried Tomatoes, Shredded Parmesan, Sliced Black Olives, and Pine Nuts
Assortment of Savory Breadsticks

Sushi Station

Freshly Rolled Sushi including Tuna, Shrimp, Mahi, and California Types
Served with Wasabi, Pickled Ginger, and Soy Sauce

Coffee Station

Special Blend Coffee with Whipped Cream, Chocolate Chips, and Cinnamon Sticks in a Silver Coffee Urn

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.

Prices below are for Friday or Saturday event, please ask your consultant for Sunday through Thursday pricing.

Del Mar Grand Ballroom 101-150 guests \$83.68 pp, 151-200 \$73.89 pp, 201 or more \$69.10 pp

Blue Crane/Aqua Clara Room 50-100 guests \$68.68 pp

**Select Group*

OLYMPIA

CATERING & EVENTS

Holiday Inn Imperial Buffet Wedding Package

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| Features: | • China, Water Goblet, & Linen Napkins | • Sterling Silver Flatware |
| | • Guest Table Overlays | • Floor-Length Guest Table Linens |
| | • Chair Covers and Sashes | • Elegantly Decorated Wedding Cake |
| | • Professional Tuxedo Dressed Staff | • Experienced Event Coordinator |
| | • Unique Props for Buffet | • Fresh Flowers and Greenery for Buffet |
| | • Linens for Guest Registration, Gift, Head, DJ, Wedding Cake, and Coffee Tables | |

Hors D'oeuvres Table Presentation

Tropical Fruit Display Accompanied by a Decadent Chocolate Fondue
Imported & Domestic Cheeses Served with Gourmet Crackers & Savory Breadsticks
Iced Jumbo Gulf Shrimp Cocktail with Fresh Lemon Wedges Served on an Ice Sculpture
Chianti Stained Risotto Stuffed Cremini Mushrooms with Gorgonzola
Roasted Peppers, Onions, and Portobellos on a Goat Cheese Pastry

Dinner Buffet Selections

Salads (Choose One)

Watercress and Romaine Salad with Poppy Seed Dressing
Spring Mix Salad with Strawberries, Goat Cheese, Pecan, and Honey Tarragon Vinaigrette
Spinach Salad with Mushrooms, Raisins, Bacon, Hard-Boiled Eggs, & Cherry Tomatoes
Served with Bleu Cheese Dressing
Romaine & Radicchio with Smoked Gouda, Sugared Pecans, Grape Tomatoes, and a Honey-Dijon 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)

Signature Cheese and Fine Herb Stuffed Chicken with a Citrus Demi-Glaze
Chicken Breast Milan Stuffed with Spinach, Provolone, and Prociutto with a Princess Sauce
Tuscan Chicken Stuffed with Ricotta, Sun-Dried Tomatoes, and Asiago with Marinara Sauce
Chicken Cordon Bleu Stuffed with Ham and Swiss Cheese with a White Supreme Sauce
Olympian Chicken Stuffed with Spinach and Feta with Red Pepper Cream
Chicken Devon Stuffed with Artichokes & Mushrooms with a Merlot Demi-Glaze

Entrée Two (Choose One)

Seared Beef Tenderloin with Horseradish and Béarnaise Sauce
Honey-Roasted Turkey Breast with Cranberry Mayonnaise and Dijon Mustard
Mojo Roasted Pork Loin Served with Mango-Papaya Salsa
Pasta Station with Farfalle and Tri-color Tortellini Served with Shrimp, Scallops, Crabmeat, Diced Plum Tomatoes, and Garlic with a Butter White Wine Sauce
All choices served with steamed vegetable medley, freshly baked rolls, and butter

Coffee Station

Special Blend Coffee with Whipped Cream, Chocolate Chips, and Cinnamon Sticks in a Silver Coffee Urn

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.

Prices below are for Friday or Saturday event, please ask your consultant for Sunday through Thursday pricing.

Del Mar Grand Ballroom 101-150 guests \$82.21 pp, 151-200 \$72.42 pp, 201 or more \$67.63 pp

Blue Crane/Aqua Clara Room 50-100 guests \$67.21 pp

OLYMPIA

CATERING & EVENTS

Holiday Inn Classic Wedding Buffet Package

- Features:
- Basic China, Water Goblet, & Linen Napkins
 - Professionally Dressed Staff
 - Unique Props for Buffet
 - No Cake Cutting Fee
 - Linens for Guest Registration, Gift, Head, DJ, and Coffee Tables
 - Floor-Length Guest Table Linens
 - Experienced Event Coordinator
 - Fresh Flowers and Greenery for Buffet
 - Four Hours of Event Time

Hors D'oeuvres (Table Presentation, Choose Three)

Tropical Fruit Display Featuring an Assortment of the Season's Freshest Fruits Sliced and Attractively Presented and Accompanied by a Chocolate Fondue Dip
Market-Fresh Vegetable Basket with a Roasted Red Pepper Dip
Imported & Domestic Cheeses Served with Gourmet Crackers
Spinach and Feta Spanakopita
Bruchetta with a Fresh Tomato-Basil Salsa
Hot Artichoke Dip with Crabmeat & Jalapenos
Spinach Dip in a Pumpernickel Round

Dinner Buffet Selections

Salads (Choose One)

Watercress and Romaine Salad with 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 Butter, Parsley, and Pimentos
Rosemary Red-Skinned Roasted Potatoes
Herbed Rice Pilaf
Saffron Rice
Bow-Tie Pasta with Marinara Sauce

Entrée (Choose One)

Chicken Marsala
Chicken with Basil, Mushroom, and Sun-Dried Tomato Cream
Chicken Parmesan with Melted Mozzarella
Chicken Piccata with a Lemon-Caper Sauce
Pepper Charred Carved Roast Beef with Horseradish Sauce
All Choices Served with Medley of Steamed Vegetables, 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.

Coffee Station

Special Blend Coffee with Whipped Cream, Chocolate Chips, and Cinnamon Sticks in a Silver Coffee Urn

Prices below are for Friday or Saturday event, please ask your consultant for Sunday through Thursday pricing.

Del Mar Grand Ballroom 101-150 guests \$64.66 pp, 151-200 \$54.87 pp, 201 or more \$50.08 pp

Blue Crane/Aqua Clara Room 50-100 guests \$49.66 pp

Exceeding Expectations -- Since 1924

OLYMPIA

CATERING & EVENTS

Holiday Inn Classic Plated Wedding Package

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| Features: | • Basic China, Water Goblet, & Linen Napkins | • Floor-Length Guest Table Linens |
| | • Professional Tuxedo Dressed Staff | • Experienced Event Coordinator |
| | • Unique Props for Buffet | • Fresh Flowers and Greenery for Buffet |
| | • Linens for Guest Registration, Gift, Head, DJ, and Coffee Tables | |

Passed Hors D'oeuvres Selections (Choose Three)

- Spinach and Feta Spanakopita
- Bruchetta with a Fresh Tomato-Basil Salsa
- Whole Wheat Toast Points with Spinach Cream
- Japanese Pot Stickers with an Apricot-Ginger Dipping Sauce
- Vegetarian Egg Rolls with a Plum Dipping Sauce
- Melted Brie on Crostini with Fresh Strawberries
- Stuffed Mushroom Caps with Sausage & Cheese or Crabmeat & Cheese

Plated Dinner Selections

Salad Course (Choose One)

- 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
- Saffron Rice
- Roasted Garlic Mash with Fresh Herbs
- Twice-Baked Potatoes with Sourcream and Chives

Poultry Entrée (Choose One)

- Chicken Marsala with Sautéed Mushrooms
- Chicken White Wine Supreme
- Chicken Parmesan with Melted Mozzarella
- Chicken Piccata with Lemon and Capers
- Panko Crusted Chicken Breast with a Ginger-Teriyaki Glaze

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
- Iced Tea Service

Prices below are for Friday or Saturday event, please ask your consultant for Sunday through Thursday pricing.

Del Mar Grand Ballroom 101-150 guests \$69.41 pp, 151-200 \$59.62 pp, 201 or more \$54.83 pp
Blue Crane/Aqua Clara Room 50-100 guests \$54.41 pp

OLYMPIA

CATERING & EVENTS

Holiday Inn Deluxe Buffet Wedding Package

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| Features: | <ul style="list-style-type: none">• China, Water Goblet, & Linen Napkins• Chair Covers and Sashes• Professional Tuxedo Dressed Staff• Unique Props for Buffet• Linens for Guest Registration, Gift, Head, DJ, Wedding Cake, Buffet, and Coffee Tables | <ul style="list-style-type: none">• Floor-Length Guest Table Linens• Elegantly Decorated Wedding Cake• Experienced Event Coordinator• Fresh Flowers and Greenery for Buffet |
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Hors D'oeuvres Table Presentation (Choose Four)

Tropical Fruit Display Accompanied by a Decadent Chocolate Fondue
Imported & Domestic Cheeses Served with Gourmet Crackers & Savory Breadsticks
Market-Fresh Vegetable Vases with a Roasted Red Pepper Dip
Spinach and Feta Spanakopita
Chianti Stained Risotto and Gorgonzola Stuffed Cremini Mushrooms
Bruchetta with a Fresh Tomato-Basil Salsa
Hot Artichoke Dip with Crabmeat & Jalapenos

Dinner Buffet Selections

Salads (Choose One)

Watercress and Romaine Salad with Poppy Seed Dressing
Italian Salad with Carrots, Tomatoes, Calamata Olives, Celery and Creamy Parmesan Dressing
Caesar Salad with Herbed Crouton and Parmesan Cheese
Spanish Salad with Stuffed Olives, Tomatoes, and Parmesan Cheese with a Vinaigrette Dressing
Spinach Salad with Mushrooms, Raisins, Bacon, Hard-Boiled Eggs, & Cherry Tomatoes
Served with Bleu Cheese Dressing

Starch (Choose One)

Oven-Roasted Red Potatoes with
Butter, Parsley, and Pimentos
Rosemary Red-Skinned Roasted Potatoes
Herbed Rice Pilaf
Bow-Tie Pasta with Marinara Sauce

Entrée One (Choose One)

Sautéed Chicken Breast with Mushroom Marsala Sauce
Chicken Breast Supreme with a Creamy White Wine Sauce
Ham and Swiss Cheese Stuffed Chicken Cordon Bleu
Spinach and Feta Stuffed Chicken Breast Olympian with Red Pepper Cream
Sautéed Chicken Piccata with Capers and Lemon

Entrée Two (Choose One)

Pepper-Charred Carved Roast Beef Served with Horseradish and Cilantro Pesto
Baked Ham with Pecan Praline Glaze
Honey-Roasted Turkey Breast with Cranberry Mayonnaise and Dijon Mustard
Mojo Roasted Pork Loin Served with Mango-Papaya Salsa
Pasta Station with Farfalle and Tricolor Tortellini Served with Basil Marinara and Creamy Alfredo Sauce
All choices served with steamed vegetable medley, freshly baked rolls, and butter

Coffee Station

Special Blend Coffee with Whipped Cream, Chocolate Chips, and Cinnamon Sticks in a Silver Coffee Urn

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.

Prices below are for Friday or Saturday event, please ask your consultant for Sunday through Thursday pricing.

Del Mar Grand Ballroom 101-150 guests \$72.70 pp, 151-200 \$62.91 pp, 201 or more \$58.12 pp
Blue Crane/Aqua Clara Room 50-100 guests \$57.70 pp

Exceeding Expectations – Since 1924

OLYMPIA

CATERING & EVENTS

Holiday Inn Deluxe Plated Dinner Wedding Package

Features:

- China, Flatware, Water Goblet, & Linen Napkins
- Floor-Length Guest Table Linens
- Chair Covers and Sashes
- Elegantly Decorated Wedding Cake
- Professional Tuxedo Dressed Staff
- Experienced Event Coordinator
- Linens for Guest Registration, Gift, Head, Music, Wedding Cake, and Coffee 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 Potstickers with an Apricot-Ginger Dipping Sauce
Spinach and Feta Spanakopita
Prosciutto Wrapped Melted Mozzarella with Balsamic Glaze

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
Italian Salad with Carrots, Tomatoes, Calamata Olives, Celery and Creamy Parmesan Dressing
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
Wild Rice Blend
Roasted Garlic Mash with Fresh Herbs
Twice-Baked Potatoes with Sour Cream and Chives
Tortellini Alfredo with Shredded Parmesan

Entrée One (Choose One)

Chicken Breast Milan Stuffed with Spinach, Provolone, and Prociutto with a Princess Sauce
Tuscan Chicken Stuffed with Ricotta, Sun-Dried Tomatoes, and Asiago with Marinara Sauce
Chicken Cordon Bleu Stuffed with Ham and Swiss Cheese with a White Supreme Sauce
Olympian Chicken Stuffed with Spinach and Feta with Red Pepper Cream
Chicken Devon Stuffed with Artichokes & Mushrooms with a Merlot Demi-Glaze

Entrée Two (Choose One)

Petite Filet Mignon with Maitre D'hotel Butter
Pan-Seared Salmon Filet with Tomato-Basil Compote
Marinated Sliced Pork Loin with Mango-Papaya Salsa
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, Cannolis, and other delicacies.

Beverages

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

Prices below are for Friday or Saturday event, please ask your consultant for Sunday through Thursday pricing.

Del Mar Grand Ballroom 101-150 guests \$77.45 pp, 151-200 \$67.66 pp, 201 or more \$62.87 pp
Blue Crane/Aqua Clara Room 50-100 guests \$62.45 pp

OLYMPIA

CATERING & EVENTS

Holiday Inn Deluxe Wedding Stations Package

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| Features: | <ul style="list-style-type: none">• China, Water Goblet, & Linen Napkins• Chair Covers and Sashes• Professional Tuxedo Dressed Staff• Unique Props for Stations• Linens for Guest Registration, Gift, Head, DJ, Wedding Cake, Buffet, and Coffee Tables | <ul style="list-style-type: none">• Floor-Length Guest Table Linens• Elegantly Decorated Wedding Cake• Experienced Event Coordinator• Fresh Flowers and Greenery for Stations |
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Passed Hors D'oeuvres (Choose Two)

- Stuffed Mushroom Caps with Cheese & Spinach, Crab, or Sausage
- Bruchetta with a Light Tomato-Basil Salsa
- Jumbo Shrimp Shooters Served in Shot Glasses with Wasabi Guacamole and Cocktail Sauce
- Chicken or Beef Teriyaki Kebabs with a Ginger Teriyaki Glaze
- Mini Beef Stuffed Empanadas with Hot Sauce
- Spinach & Cheese Spanakopita

Hors D'oeuvres Station (Choose Three)

- Tropical Fruit Display Featuring an Assortment of the Season's Freshest Fruits Sliced and Attractively Presented and Accompanied by a Chocolate Fondue Dip
- Market-Fresh Vegetable Basket with a Roasted Red Pepper Dip
- Imported & Domestic Cheeses Served with Gourmet Crackers
- Hot Artichoke Dip with Crabmeat & Jalapenos
- Spinach Dip in a Pumpernickel Round

Salad Station

- Salad Bar with Carrots, Cucumber, Olives, Tomatoes, Cheese, and Chopped Eggs with Assorted Dressings
- Caesar Salad with Herbed Crouton and Shaved Parmesan Cheese

Carving Station (Choice of one)

- Pepper-Charred Carved Roast Beef Served with Horseradish and Cilantro Pesto
- Honey-Roasted Turkey Breast with Cranberry Mayonnaise and Dijon Mustard
- Mojo Roasted Pork Loin Served with Mango-Papaya Salsa
- All Choices include Oven-Roasted Red Potatoes with Butter, Parsley, and Pimentos*
- Freshly Baked Rolls and Butter*

Pasta Station

- Linguini and Tricolor Tortellini with Shrimp and Scallops Served with Basil Marinara and Creamy Alfredo Sauces
- Accompanied by Shredded Parmesan, Sun-Dried Tomatoes, Sliced Black Olives, and Pine Nuts
- Assortment of Savory Breadsticks

Coffee Station

- Special Blend Coffee with Whipped Cream, Chocolate Chips, and Cinnamon Sticks in a Silver Coffee Urn

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.

Prices below are for Friday or Saturday event, please ask your consultant for Sunday through Thursday pricing.

Del Mar Grand Ballroom 101-150 guests \$73.88 pp, 151-200 \$64.09 pp, 201 or more \$59.30 pp

Blue Crane/Aqua Clara Room 50-100 guests \$58.88 pp

OLYMPIA

CATERING & EVENTS

Holiday Inn Imperial Plated Dinner Wedding Package

Features:

- China, Water Goblet, & Linen Napkins
- Guest Table Overlays
- Chair Covers and Sashes
- Professional Tuxedo Dressed Staff
- Linens for Guest Registration, Gift, Head, Music, Wedding Cake, and Coffee Tables
- Sterling Silver Flatware
- Floor-Length Guest Table Linens
- Elegantly Decorated Wedding Cake
- Experienced Event Coordinator

Passed Hors D'oeuvres (Choose Three)

- 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
- Spinach and Feta Spanakopita
- Conch Fritters with Stone Ground Mustard Sauce
- Prociutto Wrapped Melted Mozzarella with Balsamic Glaze

Hors D'oeuvres Table Presentation

- Tropical Fruit Display Featuring an Assortment of the Season's Freshest Fruits Sliced and Attractively Presented and Accompanied by a Chocolate Fondue Dip
- Imported & Domestic Cheeses Served with Gourmet Crackers & Savory Breadsticks

Plated Dinner Selections

Salad Course (Choose One)

- Spring Mix and Belgian Endive with Goat Cheese, Strawberries, Pecans, and Honey Tarragon Vinaigrette
- Watercress and Romaine Salad with Mandarin Oranges, Walnuts, and Poppy Seed Dressing
- Radicchio and Romaine with Shredded Carrots, Zucchini, and Straw Mushrooms with Red Wine Vinaigrette
- Caesar Salad with Herbed Crouton and Parmesan Cheese

Starch (Choose One)

- Rosemary Red-Skinned Roasted Potatoes
- Herbed Rice Pilaf
- Yukon Gold Rosemary Potato Tarte
- Duchess Potatoes with Fresh Herbs
- Twice-Baked Potatoes with Sourcream and Chives
- Asparagus and Goat Cheese Stuffed Ravioli with Basil Alfredo

Entrée One (Choose One)

- Chicken Breast Milan Stuffed with Spinach, Provolone, and Prociutto with a Princess Sauce
- Tuscan Chicken Stuffed with Ricotta, Sun-Dried Tomatoes, and Asiago with Marinara Sauce
- Chicken Cordon Bleu Stuffed with Ham and Swiss Cheese with a White Supreme Sauce
- Olympian Chicken Stuffed with Spinach and Feta with Red Pepper Cream
- Chicken Devon Stuffed with Artichokes & Mushrooms with a Merlot Demi-Glaze

Entrée Two (Choose One)

- Petite Filet Mignon with Maitre D'hotel Butter
- Pan-Seared Salmon Filet with Tomato-Basil Compote
- 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

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.

Beverages

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

Prices below are for Friday or Saturday event, please ask your consultant for Sunday through Thursday pricing.

- Del Mar Grand Ballroom 101-150 guests \$86.96 pp, 151-200 \$77.17 pp, 201 or more \$72.38 pp
- Blue Crane/Aqua Clara Room 50-100 guests \$71.96 pp