


OLESIA'S
TAVERNE OF RICHFIELD



COLISEUM PACKAGE

A monumental package for a historic and iconic day, the Coliseum Package is everything an event could ever want and more. Be kings and queens for the day and enjoy absolutely everything Olesia's has to offer for you and your guests. Taste multiple appetizers, entrees to die for, and toast with the best company in The Land. This package is for someone who wants to create a once in a lifetime lasting memory.

The Coliseum Package includes elegantly appointed ballroom for 5 hours, set-up/clean-up, ballroom china, flatware and glassware, tables & chairs, expert event coordinator, printed menus (if applies), coffee/tea/soft drinks, food tasting (up to two guests). This package is available to serve plated or family style.

\$89 per person | 22% Service Charge | 6.75% Ohio Sales Tax

Complimentary Enhancements

Linen Consultation
Assortment of linen & napkin colors
Complimentary valet parking
Complimentary bottle of Prosecco for B&G
Champagne toast for ALL guests
Complimentary Dance Floor
Choice of stylish centerpieces
If available and minimums met, Tea Room
complimentary for bridal party/additional
seating and service

Select One Display

Meat & Cheese | European Charcuterie | Artisanal Cheese | Roasted & Pickled Vegetables | Berries Artisanal Breads
| Mediterranean Olives

OR

Smoked Salmon | Cocktail Breads | Cream Cheese | Chopped Egg | Chopped Red Onion | Capers | Cornichons

OR

Jumbo Shrimp Cocktail | Cocktail Sauce | Horseradish | Lemons

Select Four *Passed or Family Style* Hors D'oeuvres

Coconut Shrimp

Mini Crab Cakes

Smoked Salmon Canape

Filet Mignon Crostini | Caramelized Onions | Balsamic | Truffle

Walnut & Blue Cheese Stuffed Date | Bacon Wrapped

Ukrainian Canapes | Herbed Cheese | Smoked Meat | Pickled Veggies | Grated

Eggs **Mini Chicken Crepe** | Creme Fraiche

Mini Mushroom Crepe | Creme Fraiche

Zucchini Meatball | Tomato Sauce | Vegan

Mini Chebureki (Meat Pies)

Eggplant Napoleon | Tomato Sauce | Garlic Aioli | Shaved Parm

Marinated Herring | Boiled Dill Potato

Deviled Egg | Crispy Pork

Lobster Bisque Shooter

Ukrainian Smoked Meat Platter | Garlic | Dill | Rye

Select One Salad

Olesia's Salad | Mixed Greens | Roasted Pears | Candied Pecans | Honey Pomegranate Vinaigrette

Grilled Salad | Grilled Romaine | Parmesan Crisp | Garlic Croutons | Parmesan Peppercorn Ranch

Greek | Mixed Greens | Red Onion | Cucumbers | Olives | Feta Cheese | Tomatoes

Red Peppers | E.V.O.O & Lemon Dressing

Caprese | Seasonal Tomatoes | Fresh Mozzarella | Basil | E.V.O.O | Balsamic

Select Three Entree

Chicken Caprese | Fresh Mozzarella | Tomato Basil Cream

Chicken Roulade | Spinach | Artichokes | 4 Cheese Blend | Tomato Garne | Lemon Cream

Pork Tenderloin Roulade | Sundried Tomatoes | Spinach | Garlic | Panko Crust | Creamy Spinach Sauce

Veal Osso Buceso | Mushroom Demi

Sliced Beef Tenderloin | Bearnaise

Veal Medallions Parmesan | Tomato Sauce

Shrimp "Scampi" | White Wine | Garlic | Lemon

Crab Stuffed Salmon | Lobster Cream
Potato Crusted Sea Bass | Grilled Lemon | Lemon Butter
Blackened or Grilled Salmon | Lemon Caper Dill Crema
Roasted Duck | Apples | Raisins | Orange Glaze
Uzbek Rice Pilaf
Lamb | Garlic | White Wine

OR

The Feast of Meats | Grilled Chicken Kebab | Pork Kebab | Lula Kebab | Grilled Kielbasa | Salmon
Marinated Red Onions | Homemade Salsa

Select One Vegetable
(Vegan Option Available)

Green Beans | Garlic | Butter | White Wine
Steamed Broccoli | Lemon Butter Sauce
Fried Carrots | Cinnamon Chipotle Sauce
Ratatouille | Tomato Reduction Sauce
Brussels | Bacon | Garlic
Blistered Asparagus | Seat Salt | Pepper

Select One Side

Cheesy Mashed Potatoes | Chives
Roasted Potatoes | Dill | Garlic
Cavatappi Pasta | Aglio Oglio
Cavatappi Pasta | Tomato Sauce
Rice Pilaf | Vegan Option Available
Roasted Fingerlings | Rosemary | Garlic
Cavatappi | Pesto Cream
Saffron Risotto | Parmesan Cheese
Redskins | Butter | Dill