

# *Events at Sunset*

## **Fat Olives Catering Price List**

*Prices are effective as of February 1, 2020 and are subject to change without notice*

\*All prices include rental of facility, banquet personnel, service charge, tax & china.  
Wine & beer available upon request.\*

All Packages Include Coffee, Lemonade, Cookies & Brownies

### *Lunch Buffets*

☐ Pasta Bar: Penne Pasta with Housemade Marinara OR Creamy Parmesan Alfredo Sauce, Grated Parmesan Cheese & Red Chili Flakes, Seasonal Green Salad with House Vinaigrette, Artisan Rolls with Whipped Herb Butter.

☐ Add Herbed Grilled Chicken Breast or Italian Meatballs for an additional \$3 per person

☐ Brick Oven Pastas: Seasonal Green Salad with House Vinaigrette and Artisan Rolls with Whipped Herb Butter

#### **Choose one of the following for the Brick Oven Pastas:**

☐ Fat Olives Lasagna with Layers of Fresh Pasta, Fire Roasted Tomato Sauce, Ricotta Cheese, Italian Sausage & Mozzarella Cheese

☐ Baked Tuscan Pasta with Penne, Roasted Chicken Breast, Sundried Tomatoes, Artichoke Hearts, Herbed Pesto & Mozzarella Cheese.

☐ Sandwich Trays: All Sandwiches Include Lettuce & Tomato on a Toasted Telera Roll with Mayonnaise & Dijon on the Side, and Seasonal Green Salad with House Vinaigrette.

#### **Choose two of the following the Sandwich Trays:**

☐ Roast Beef & Cheddar ☐ Turkey & Provolone ☐ Seasonal Veggie ☐ Ham & Swiss

☐ Taco Bar: Braised Chicken en Adobo or Smokey Pulled Pork | Lettuce, Tomato, Onion, Shredded Cheese, & Sour Cream | Tortilla Chips & Fresh Salsa | Traditional Spanish Rice | Flour & Corn Tortillas | Chopped Romaine with Grilled Corn | Fresh Avocado, Cilantro, Cotija Cheese, & Chipotle Ranch Dressing.

**50: \$1,280 | 75: \$1,765 | 100: \$2,255**

Don't see what you are looking for? We encourage you to make an appointment with our event coordinator!  
915 Bypass Highway, Richland, Washington 99352 | (509) 943-1110 phone | (509) 943-0524 fax | [EVENTSATSUNSET.COM](http://EVENTSATSUNSET.COM)



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## Dinner Buffets

- ☐ South of the Border: Romaine Lettuce with Grilled Corn, Fresh Avocado, Cilantro, Cotija Cheese, & Chipotle Ranch Dressing | Tortilla Chips with Fresh Salsa | Frijoles Negros | Spanish Rice

### Choose one of the following for South of the Border :

- ☐ Grilled Cilantro Lime Chicken
- ☐ Smoky Pulled Pork
- ☐ Grilled Marinated Flank Steak
- ☐ Rice & Bean Stuffed Bell Peppers

- ☐ Tri-City Classic: Seasonal Green Salad with House Vinaigrette | Roasted Rosemary Yukon Potatoes | Fresh Fruit Display

### Choose one of the following for the Tri-City Classic:

- ☐ Roasted Pork Loin with Sone Ground Mustard Cream Sauce
- ☐ Grilled Chimichurri Marinated Beef
- ☐ Marinated & Roasted Chicken Breast with Tuscan Brown Butter

**50: \$1,475 | 75: \$2,060 | 100: \$2,645**

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## Displayed Hors D'oeuvres

### Choose four of the following:

- ☐ Mini Grilled Cheese Sandwich with Tomato Soup Shots
- ☐ Caprese Skewer (Balsamic Reduction)
- ☐ Phyllo Triangle (Spinach, Feta)
- ☐ Stuffed Peppadew Peppers (Smoked Salmon Mousse)
- ☐ Stuffed Mushrooms (Fennel Sausage)
- ☐ Seasonal Crudite (Market Fresh Vegetables with Creamy Garlic Herb & Red Pepper Hummus)
- ☐ Seasonal Fresh Fruit (Yogurt & Honey Dipping Sauce)
- ☐ Mediterranean Spreads (Olive Tapenade, Red Pepper Hummus, Roasted Eggplant Spread, with Seasonal Vegetables & Housemade Lavash Cracker)
- ☐ Antipasto Display (Salami, Capicola, Soppressata, Fresh Mozzarella, Country Olives, Artichoke Hearts & Roasted Red Peppers)

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