

ADD A RECEPTION WITH FAT OLIVES CATERING

Catering Costs For Any Life Celebration[®] Service Packages:

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

fatolives RESTAURANT & CATERING

LUNCH BUFFETS:

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 Meabalis for an additional \$3 per person 30:95867 50:51,371 75:51,877 00:52,382 Baked Pastasis Seasonal Green Salad with House Vinaigrette and Artisan Rolls with Whipped Herb Butter Choose one of the followings	Pasta Bar:				
Balked Pastas: Seasonal Green Salad with House Vinaigrette and Artisan Rolls with Whipped Herb Butter Choose one of the following: Fat Olives Lassgna 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. 30:\$967	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.				
Seasonal Green Salad with House Vinaigrette and Artisan Rolls with Whipped Herb Butter Chose one of the following: Fat Olives Lasagna with Layers of Fresh Pasta, Fire Roasted Tomato Sauce, Ricotta Cheese, Italian Sausage & Mozzarella Cheese Baked Tusen Pasta with Penne, Roasted Chicken Breast, Sundried Tomatoes, Artichoke Hearts, Herbed Pesto & Mozzarella Cheese. 30:\$967 50:\$1,371 75:\$1,877 100:\$2,382 Sandwitch Tirays: Seasonal Green Salad with House Vinaigrette Choose three of the following: Baja Turkey Wrap - House Smoked Turkey, Avocado, Green Chilis, Chipotle Aioli, Pepper Jack, Lettuce, Red Onion Gaucho - House Smoked Turkey, Pesto, Roasted Red Peppers, Provolone California - Grilled Chicken Breast, Avocado, Lettuce, Tomato, Pepper Jack, Bacon, Honey Jalapeno Lealan - House Smoked Ham, Salami, Arrugula, Provolone, Melanzano, Balsamic Drizzle 30:\$1,015 50:\$1,437 77:\$1,975 700:\$2,573 Tri-City Classic: Seasonal Green Salad with House Vinaigrette and Roasted Rosemary Yukon Potatoes Grilled Beef Medallions with a Red Wine Demi Grilled Benefess Chicken Breast with Creamy Marsala Sauce	☐ 30: \$967 ☐ 50: \$1,371 ☐ 75: \$1,877 ☐ 100: \$2,382				
Tax Olivas Lasagna with Layers of Fresh Pasta, Fire Roasted Tomato Sauce, Ricotta Cheese, Italian Sausage & Mozzarella Cheese Baled Tuscan Pasta with Penne, Roasted Chicken Breast, Sundried Tomatoes, Artichoke Hearts, Herbed Pesto & Mozzarella Cheese. 30.\$967 50.\$1,371 75.\$1,877 100.\$2,382 Saasonal Green Salad with House Vinaigrette Choose three of the following: Baja Turkey Wrap - House Smoked Turkey, Avocado, Green Chilis, Chipotle Aioli, Pepper Jack, Lettuce, Red Onion Gaucho - House Smoked Tir-Tip, Mama Lils Peppers, Chimichurri, Crispy Onions, Arugula, Chipotle Aioli Pesto Turkey - House Smoked Turkey, Pesto, Roasted Red Peppers, Provolone California - Grilled Chicken Breast, Avocado, Lettuce, Tomato, Pepper Jack, Bacon, Honey Jalapeno Lalian - House Smoked Ham, Salami, Arugula, Provolone, Melanzano, Balsamic Drizzle 30.\$1,015 50.\$1,437 75.\$1,975 100.\$2,513 100.\$2,513 111-City Classic: Seasonal Green Salad with House Vinaigrette and Roasted Rosemary Yukon Potatoes Choose one of the following: Roasted Pork Loin with Scone Ground Mustard Cream Sauce Grilled Boenless Chicken Breast with Creamy Marsala Sauce Maria Mustard Cream Sauce 30.\$1,045 50.\$1,650 75.\$2,073 100.\$2,643 Minimal Misso Vinaigrette 30.\$1,505 50.\$1,650 75.\$2,275 100.\$2,643 Minimal Misso Vinaigrette 30.\$1,505 50.\$1,555 50.\$1,650 75.\$2,270 100.\$2,643 Minimal Misso Vinaigrette 30.\$1,955 50.\$1,555 50	Seasonal Green Salad with House Vinaigrette and Artisan Rolls with Whippe	Seasonal Green Salad with House Vinaigrette and Artisan Rolls with Whipped Herb Butter			
Baked Tuscan Pasta with Penne, Roasted Chicken Breast, Sundried Tomatoes, Artichoke Hearts, Herbed Pesto & Mozzarella Cheese. 30:\$967 50:\$1,371 75:\$1,877 100:\$2,382		cotta Choose Italian Sauraga & Mazzaralla Choose			
Sandwich Truys: Seasonal Green Salad with House Vinaigrette Choose three of the following: Baja Turkey Wrap - House Smoked Turkey, Avocado, Green Chilis, Chipotle Aioli, Pepper Jack, Lettuce, Red Onion Gaucho - House Smoked Turkey, Pesto, Roasted Red Peppers, Chimichurri, Crispy Onions, Arugula, Chipotle Aioli Pesto Turkey - House Smoked Turkey, Pesto, Roasted Red Peppers, Provolone California - Grilled Chicken Breast, Avocado, Lettuce, Tomato, Pepper Jack, Bason, Honey Jalapeno Italian - House Smoked Ham, Salami, Arugula, Provolone, Melanzano, Balsamic Drizzle 30:\$1,015 50:\$1,437 75:\$1,975 100:\$2,513 Tit-City Classie: Seasonal Green Salad with House Vinaigrette and Roasted Rosemary Yukon Potatoes Choose one of the following: Roasted Pork Loin with Stone Ground Mustard Cream Sauce Grilled Boneless Chicken Breast with Creamy Marsala Sauce *Add an additional entrée \$5 per person 30:\$1,045 50:\$1,502 75:\$2,073 100:\$2,643 DINNER BUFFETS: Grilled Chicken Parmesan: Served with House Red Sauce, Melted Mozzarella & Parmesan Served with House Red Sauce, Melted Mozzarella & Parmesan Served with House Red Sauce, Melted Mozzarella & Parmesan: Served with a Mustard Cream Sauce 30:\$1,105 50:\$1,650 75:\$2,270 100:\$2,643 Mossted Pork Loin Served with a Miso Vinaigrette 30:\$1,955 50:\$2,365 75:\$3,345 100:\$4,339 Roasted Rockfish Piccata Served with a Miso Vinaigrette 30:\$1,195 50:\$3,515 50:\$3,555 75:\$3,345 100:\$4,339 Roasted Rockfish Piccata Served with a Grus Groms Sauce 30:\$1,195 50:\$1,515 75:\$2,265 100:\$3,035 All Dinner Buffets come with the following: Fresh Seasonal Salad Greens with House Vinaigrette or Fat Olives Caesar Salad Choose one of the following Sand Options: *Add an additional Salad \$4\$ per person Garlic Mashed Potatoes Potato Gratin					
Sandwich Trays: Seasonal Green Salad with House Vinaigrette Choose three of the following: Gaucho - House Smoked Tri-Tip, Mama Lils Peppers, Chimichurri, Crispy Onions, Arugula, Chipotle Aioli Pesto Turkey - House Smoked Turkey, Pesto, Roasted Red Peppers, Provolone California - Grilled Chicken Breast, Avocado, Lettuce, Tomato, Pepper Jack, Bacon, Honey Jalapeno Italian - House Smoked Ham, Salami, Arugula, Provolone, Meharano, Balsamic Drizzle 30:\$1,015 50:\$1,437 75:\$1,975 100:\$2,513 Tit-City Classic Seasonal Green Salad with House Vinaigrette and Roasted Rosemary Yukon Potatoes Grilled Beef Medallions with a Red Wine Demi Grilled Beef Medallions with a Red Wine Demi Grilled Boenless Chicken Breast with Creamy Marsala Sauce Grilled Boenless Chicken Breast with Creamy Marsala Sauce Grilled Boenless Chicken Breast with Creamy Marsala Sauce Grilled Chicken Parmesan: Served with House Red Sauce, Melted Mozzarella & Parmesan 30:\$1,075 50:\$1,502 75:\$2,073 100:\$2,643 Mini Grilled Cheese Sandwich (with Tomato Soup Shots) Capres Skewer (Bosil Pesto Drizzle) Irbylio Triangle (Spinoch, Feto) Antipato Skewers (Bosil Pesto Drizzle) Antipato Sk	—	i, Ai deflore Flear is, Fler bed Festo & Flozzar ella Cheese.			
Seasonal Green Salad with House Vinaigrette Choose three of the following: Saja Turkey Wrap - House Smoked Turkey, Avocado, Green Chills, Chipotle Aioli, Pepper Jack, Lettuce, Red Onion Gaucho - House Smoked Turkey, House Smoked Turkey, Besto, Roasted Red Peppers, Provolone Pesto Turkey - House Smoked Turkey, Pesto, Roasted Red Peppers, Provolone California - Grilled Chicken Breast, Avocado, Lettuce, Tomato, Pepper Jack, Bacon, Honey Jalapeno Italian - House Smoked Ham, Salami, Arugula, Provolone, Melanzano, Balsamic Drizzle 30:\$1,015 50:\$1,437 75:\$1,975 100:\$2,513 Tir-City Classic: Seasonal Green Salad with House Vinaigrette and Roasted Rosemary Yukon Potatoes Choose one of the following: Roasted Pork Loin with Stone Ground Mustard Cream Sauce Grilled Beef Medallions with a Red Wine Demi Grilled Chicken Parmesan: Served with House Red Sauce, Melted Mozzarella & Parmesan 30:\$1,075 50:\$1,650 75:\$2,075 100:\$2,643 DINNER BUFFETS: Grilled Chicken Parmesan: Served with A Mustard Cream Sauce 30:\$1,075 50:\$1,650 75:\$2,270 100:\$2,904 Fresh Northwest Salmon Served with a Miso Vinaigrette 30:\$1,95 50:\$1,650 75:\$2,365 100:\$3,035 Roasted Rockfish Piccata Seasonal Fresh Friest Vegetables with Creamy Garic Herb Evaluation (Frenh Roylor) Seasonal Fresh Friest Vegetables with Creamy Garic Herb Evaluation (Frenh Collowing Sunder) Seasonal Salad Greens with House Vinaigrette or Fat Olives Caesar Salad Choose one of the following Sund Options: "Add an additional Salad \$4 per person Grilled Mended Potatoes Potato Gratin Grilled Chocked Potatoes Potato Gratin Grilled Season Potatoes Potato Gratin					
Baja Turkey Wrap - House Smoked Turkey, Avocado, Green Chilis, Chipotle Aioli, Pepper Jack, Lettuce, Red Onion Gaucho - House Smoked Tri-Tip, Mama Lils Peppers, Chimichurri, Crispy Onions, Arugula, Chipotle Aioli Pesto Turkey - House Smoked Turkey, Pesto, Roasted Red Peppers, Provolone California - Grilled Chicken Breast, Avocado, Lettuce, Tomato, Pepper Jack, Bacon, Honey Jalapeno Italian - House Smoked Ham, Salami, Arugula, Provolone, Melanzano, Balsamic Drizzle 30:\$1,015 50:\$1,437 75:\$1,975 100:\$2,513 Tir-City Classic: Seasonal Green Salad with House Vinaigrette and Roasted Rosemary Yukon Potatoes Choose one of the following: Roasted Pork Loin with Stone Ground Mustard Cream Sauce Grilled Beef Medallions with a Red Wine Demi Grilled Boneless Chicken Breast with Creamy Marsala Sauce	Seasonal Green Salad with House Vinaigrette				
Gaucho - House Smoked Tri-Tip, Mama Lils Peppers, Chimichurri, Crispy Onions, Arugula, Chipotle Aioli Pesto Turkey - House Smoked Hurkey, Pesto, Roasted Red Peppers, Provolone California - Grilled Chicken Breast, Avocado, Lettuce, Tomato, Pepper Jack, Racon, Honey Jalapeno Italian - House Smoked Ham, Salami, Arugula, Provolone, Melanzano, Balsamic Drizzle 30: \$1,015 50: \$1,437 75: \$1,975 100: \$2,513 Tri-City Classic: Seasonal Green Salad with House Vinaigrette and Roasted Rosemary Yukon Potatoes Grilled Boef Medallions with a Red Wine Demi Grilled Boneless Chicken Breast with Creamy Marsala Sauce Add an additional entrée \$5 per person 30: \$1,045 50: \$1,502 75: \$2,073 100: \$2,643 DINNER BUFFETS: Grilled Chicken Parmesan: Served with House Red Sauce, Melted Mozzarella & Parmesan 30: \$1,075 50: \$1,650 75: \$2,075 100: \$2,643 Roasted Pork Loin Served with a Mustard Cream Sauce 30: \$1,155 50: \$1,650 75: \$2,270 100: \$2,904 Freeb Northwest Salmon Served with a Miso Vinaigrette 30: \$1,585 50: \$1,715 75: \$2,365 100: \$4,339 Roasted Rockfish Piccata Served with a Circus Cream Sauce 30: \$1,195 50: \$1,715 75: \$2,365 100: \$3,035 30: \$1,035 75: \$1,975 30: \$1,035 75: \$		Aioli, Pepper Jack, Lettuce, Red Onion			
Pesto Turkey - House Smoked Turkey, Pesto, Roasted Red Peppers, Provolone California - Grilled Chicken Breast, Avocado, Lettuce, Tomato, Pepper Jack, Bacon, Honey Jalapeno Italian - House Smoked Ham, Salami, Arugula, Provolone, Melanzano, Balsamic Drizzle 30:\$1,015 50:\$1,437 75:\$1,975 100:\$2,513 Iti-City Classic: Seasonal Green Salad with House Vinaigrette and Roasted Rosemary Yukon Potatoes Choose one of the following: Roasted Pork Loin with Stone Ground Mustard Cream Sauce Grilled Beef Medallions with a Red Wine Demi Grilled Boneless Chicken Breast with Creamy Marsala Sauce Add an additional entrée \$5 per person 30:\$1,045 50:\$1,502 75:\$2,073 100:\$2,643 DINNER BUFFETS: Grilled Chicken Parmesan: Served with House Red Sauce, Melted Mozzarella & Parmesan 30:\$1,075 50:\$1,650 75:\$2,075 100:\$2,643 Roasted Pork Loin Served with a Miso Vinaigrette 30:\$1,155 50:\$1,650 75:\$2,270 100:\$2,904 Fresh Northwest Salmon Served with a Miso Vinaigrette 30:\$1,585 50:\$2,365 75:\$3,345 100:\$4,339 Roasted Rockfish Piccata Served with a Miso Vinaigrette 30:\$1,195 50:\$1,715 75:\$2,365 100:\$3,035 30:\$1,035 75:\$1,975 30:\$1,95 50:\$1,715 75:\$2,365 100:\$3,035 30:\$1,035 75:\$1,975 30:\$1,955 50:\$1,715 75:\$2,365 100:\$3,035 30:\$1,035 75:\$1,975 30:\$1,955 50:\$1,950 30:\$1,955 50:\$1,950 30:\$1,955					
Italian - House Smoked Ham, Salami, Arugula, Provolone, Melanzano, Balsamic Drizzle 30: \$1,015 50: \$1,437 75: \$1,975 100: \$2,513 Tri-City Classic: Seasonal Green Salad with House Vinaigrette and Roasted Rosemary Yukon Potatoes Choose one of the following: Roasted Pork Loin with Stone Ground Mustard Cream Sauce Grilled Beef Medallions with a Red Wine Demi Grilled Beneless Chicken Breast with Creamy Marsala Sauce					
Italian - House Smoked Ham, Salami, Arugula, Provolone, Melanzano, Balsamic Drizzle 30: \$1,015 50: \$1,437 75: \$1,975 100: \$2,513 Tri-City Classic: Seasonal Green Salad with House Vinaigrette and Roasted Rosemary Yukon Potatoes Choose one of the following: Roasted Pork Loin with Stone Ground Mustard Cream Sauce Grilled Beef Medallions with a Red Wine Demi Grilled Beneless Chicken Breast with Creamy Marsala Sauce					
Tri-City Classic: Seasonal Green Salad with House Vinaigrette and Roasted Rosemary Yukon Potatoes Choose one of the following: Roasted Pork Loin with Stone Ground Mustard Cream Sauce Grilled Beef Medallions with a Red Wine Demi Grilled Boneless Chicken Breast with Creamy Marsala Sauce *Add an additional entrée \$5 per person 30.\$1,045 50.\$1,502 75.\$2,073 100.\$2,643 DINNER BUFFETS: Grilled Chicken Parmesan: Served with House Red Sauce, Melted Mozzarella & Parmesan 30.\$1,075 50.\$1,650 75.\$2,075 100.\$2,643 Roasted Pork Loin Served with a Mustard Cream Sauce 30.\$1,155 50.\$1,650 75.\$2,270 100.\$2,904 Fresh Northwest Salmon Served with a Miso Vinaigrette 30.\$1,585 50.\$2,365 75.\$3,345 100.\$4,339 Roasted Rockfish Piccata Served with a Citrus Cream Sauce 30.\$1,195 50.\$1,715 75.\$2,365 100.\$3,035 All Dinner Buffets come with the following: Fresh Seasonal Salad Greens with House Vinaigrette or Seasonal Salad Greens with House Vinaigrette or Garlic Mashed Potatoes Roasted Yukon Potatoes Garlic Mashed Potato	Italian - House Smoked Ham, Salami, Arugula, Provolone, Melanzano, Balsami	c Drizzle			
Seasonal Green Salad with House Vinaigrette and Roasted Rosemary Yukon Potatoes Choose one of the following: Roasted Pork Loin with Stone Ground Mustard Cream Sauce Grilled Beef Medallions with a Red Wine Demi Grilled Beef Medallions with a Red Wine Demi Grilled Beef Medallions with a Red Wine Demi Add an additional entrée \$5 per person Sol \$1,045 50:\$1,502 75:\$2,073 100:\$2,643 DINNER BUFFETS: Grilled Chicken Parmesan: Served with House Red Sauce, Melted Mozzarella & Parmesan Sol \$1,075 50:\$1,650 75:\$2,075 100:\$2,643 Roasted Pork Loin Served with a Mustard Cream Sauce 30:\$1,155 50:\$1,650 75:\$2,270 100:\$2,904 Fresh Northwest Salmon Served with a Miso Vinaigrette 30:\$1,585 50:\$2,365 75:\$3,345 100:\$4,339 Roasted Rockfish Piccata Served with a Citrus Cream Sauce 30:\$1,195 50:\$1,715 75:\$2,365 100:\$3,035 All Dinner Buffets come with the following: Fresh Seasonal Salad Greens with House Vinaigrette or Fat Olives Caesar Salad Choose one of the following Starch Options: *Add an additional Starch \$4\$ per person Smoked Cheddar & Chive Mashed Potatoes Potato Gratin Potatoe one of the following Salad Options: *Add an additional Salad \$4\$ per person	\square 30: \$1,015 \square 50: \$1,437 \square 75: \$1,975 \square 100: \$2,513				
Choose one of the following: Roasted Pork Loin with Stone Ground Mustard Cream Sauce Grilled Beef Medallions with a Red Wine Demi Grilled Chicken Breast with Creamy Marsala Sauce Main Grilled Cheese Sandwich (with Tomato Soup Shots) Garilled Cheese Sandwich (with Tomato Soup Shots) Caprese Skewer (Basil Pesto Drizzle) Phyllo Triangle (Spinach, Feta) Antipasto Skewers (Basil Pesto Drizzle)					
Grilled Beef Medallions with a Red Wine Demi Grilled Boneless Chicken Breast with Creamy Marsala Sauce *Add an additional entrée \$5 per person 30:\$1,045 50:\$1,502 75:\$2,073 100:\$2,643 DINNER BUFFETS: Grilled Chicken Parmesan: Served with House Red Sauce, Melted Mozzarella & Parmesan 30:\$1,075 50:\$1,650 75:\$2,075 100:\$2,643 Roasted Pork Loin Served with a Mustard Cream Sauce 30:\$1,155 50:\$1,650 75:\$2,270 100:\$2,904 Fresh Northwest Salmon Served with a Miso Vinaigrette 30:\$1,585 50:\$2,365 75:\$3,345 100:\$4,339 Roasted Rockfish Piccata Served with a Citrus Cream Sauce 30:\$1,195 50:\$1,715 75:\$2,365 100:\$3,035 All Dinner Buffets come with House Vinaigrette or Fat Olives Caesar Salad Choose one of the following Starch Options: *Add an additional Starch \$4 per person Smoked Cheddar & Chive Mashed Potatoes Basmati Rice Pilaf Garlic Mashed Potatoes Choose one of the following Salad Options: *Add an additional Salad \$4 per person Roasted Yukon Potatoes Choose one of the following Salad Options: *Add an additional Salad \$4 per person Smoked Cheddar & Chive Mashed Potatoes Choose one of the following Salad Options: *Add an additional Salad \$4 per person Smoked Cheddar & Chive Mashed Potatoes Potato Gratin Roasted Yukon Potatoes Choose one of the following Salad Options: *Add an additional Salad \$4 per person Short First Proving Salad Options: *Add an additional Salad \$4 per person Short First Pollowing Salad Options: *Add an additional Salad \$4 per person Short First Pollowing Salad Options: *Add an additional Salad \$4 per person Short First Pollowing Salad Options: *Add an additional Salad \$4 per person Short First Pollowing Salad Options: *Add an additional Salad \$4 per person Short First Pollowing Salad Options: *Add an additional Salad \$4 per person Short First Pollowing Salad Options: *Add an additional Salad \$4 per person Short First Pollowing Salad Options: *Add an additional Salad \$4 per person Short First Pollowing Salad Options:	Seasonal Green Salad with House Vinaigrette and Roasted Rosemary Yukon Potatoes				
Grilled Boneless Chicken Breast with Creamy Marsala Sauce *Add an additional entrée \$5 per person 30: \$1,045 50: \$1,502 75: \$2,073 100: \$2,643 DINNER BUFFETS: Grilled Chicken Parmesan: Served with House Red Sauce, Melted Mozzarella & Parmesan 30: \$1,075 50: \$1,650 75: \$2,075 100: \$2,643 Roasted Pork Loin Served with a Mustard Cream Sauce 30: \$1,155 50: \$1,650 75: \$2,270 100: \$2,904 Fresh Northwest Salmon Served with a Miso Vinaigrette 30: \$1,585 50: \$2,365 75: \$3,345 100: \$4,339 Roasted Rockfish Piccata Served with a Citrus Cream Sauce 30: \$1,195 50: \$1,715 75: \$2,365 100: \$3,035 All Dinner Buffets come with the following: Fresh Seasonal Vegetables and Artisan dinner Rolls with Herb Butter Seasonal Salad Greens with House Vinaigrette or Fat Olives Caesar Salad Choose one of the following Starch Options: *Add an additional Starch \$4 per person Snocked Cheddar & Chive Mashed Potatoes Potato Gratin Roasted Yukon Potatoes Choose one of the following Salad Options: *Add an additional Salad \$4 per person Snocked Cheddar & Chive Mashed Potatoes Choose one of the following Salad Options: *Add an additional Salad \$4 per person Snocked Cheddar & Chive Mashed Potatoes Potato Gratin Roasted Yukon Potatoes Choose one of the following Salad Options: *Add an additional Salad \$4 per person Snocked Cheddar & Chive Mashed Potatoes Potato Gratin Roasted Yukon Potatoes Roasted Yukon Potatoes Potato Gratin Roasted Yukon Potatoes Potato Gratin Roasted Yukon Potatoes Potato Gratin Roasted Yukon Potatoes Roas		HORS D'OFILVRES.			
*Add an additional entrée \$5 per person	<u> </u>				
DINNER BUFFETS: Grilled Chicken Parmesan: Served with House Red Sauce, Melted Mozzarella & Parmesan 30: \$1,075					
DINNER BUFFETS: Captees seasons Control of the following Starch Options: *Add an additional Salad Options: *Add an additional Salad \$4 per person		Mini Grilled Cheese Sandwich (with Tomato Soup Shots)			
Grilled Chicken Parmesan: Served with House Red Sauce, Melted Mozzarella & Parmesan	[] 30: \$1,045	Caprese Skewer (Basil Pesto Drizzle)			
Grilled Chicken Parmesan: Served with House Red Sauce, Melted Mozzarella & Parmesan	DINNER BUFFETS:	Phyllo Triangle (Spinach, Feta)			
Served with House Red Sauce, Melted Mozzarella & Parmesan		Antipasto Skewers (Basil Pesto Drizzle)			
30: \$1,075 50: \$1,650 75: \$2,075 100: \$2,643 Roasted Pork Loin Served with a Mustard Cream Sauce 30: \$1,155 50: \$1,650 75: \$2,270 100: \$2,904 Fresh Northwest Salmon Served with a Miso Vinaigrette 30: \$1,585 50: \$2,365 75: \$3,345 100: \$4,339 Roasted Rockfish Piccata Served with a Citrus Cream Sauce 30: \$1,195 50: \$1,715 75: \$2,365 100: \$3,035 All Dinner Buffets come with the following: Fresh Seasonal Salad Greens with House Vinaigrette or Fat Olives Caesar Salad Choose one of the following Starch Options: *Add an additional Starch \$4 per person Garlic Mashed Potatoes Potato Gratin Roasted Yukon Potatoes Choose one of the following Salad Options: *Add an additional Salad \$4 per person Roasted Yukon Potatoes To: \$2,075 100: \$2,643 Stuffed Musbrooms (Fennel Sausage) Stuffed Musbrooms (Fennel Sausage) Seasonal Crudite (Market Fresh Vegetables with Creamy Garlic Mashed Potatoes Mediterranean Spreads (Olive Tapenade, Red Pepper Hummus, Roasted Eggplant Spread, with Seasonal Vegetables & Housemade Lavash Cracker) 30: \$1,035 75: \$1,975 30: \$1,035 75: \$1,975 50: \$1,455 100: \$2,563 30: \$1,035 100: \$		Antipasto Display (Salami, Pepperoni, Fresh Mozzarella,			
Served with a Mustard Cream Sauce 30:\$1,155					
30: \$1,155 50: \$1,650 75: \$2,270 100: \$2,904	Roasted Pork Loin	Stuffed Mushrooms (Fennel Sausage)			
30: \$1,155 50: \$1,650 75: \$2,270 100: \$2,904 Fresh Northwest Salmon Served with a Miso Vinaigrette 30: \$1,585 50: \$2,365 75: \$3,345 100: \$4,339 Roasted Rockfish Piccata Served with a Citrus Cream Sauce 30: \$1,195 50: \$1,715 75: \$2,365 100: \$3,035 All Dinner Buffets come with the following: Fresh Seasonal Vegetables and Artisan dinner Rolls with Herb Butter Seasonal Salad Greens with House Vinaigrette or Fat Olives Caesar Salad Fat Olives Caesar Salad Choose one of the following Starch Options: *Add an additional Starch \$4 per person Roasted Yukon Potatoes Potato Gratin Roasted Yukon Potatoes Choose one of the following Salad Options: *Add an additional Salad \$4 per person Salad Salad Options: *Add an additional Salad \$4 per person Roasted Yukon Potatoes Potato Gratin Potato Gratin Potato Gratin Potato Gratin Potat		Seasonal Crudite (Market Fresh Vegetables with Creamy			
Served with a Miso Vinaigrette 30: \$1,585 50: \$2,365 75: \$3,345 100: \$4,339 Roasted Rockfish Piccata	☐ 30: \$1,155 ☐ 50: \$1,650 ☐ 75: \$2,270 ☐ 100: \$2,904	Garlic Herb & Red Peppper Hummus)			
30: \$1,585 50: \$2,365 75: \$3,345 100: \$4,339 Mediterranean Spreads (Olive Idpendae, Red Pepper Hummus, Roasted Eggplant Spread, with Seasonal Vegetables & Housemade Lavash Cracker) 30: \$1,195 50: \$1,715 75: \$2,365 100: \$3,035 30: \$1,035 75: \$1,975 All Dinner Buffets come with the following: Fresh Seasonal Vegetables and Artisan dinner Rolls with Herb Butter Seasonal Salad Greens with House Vinaigrette or Fat Olives Caesar Salad Choose one of the following Starch Options: *Add an additional Starch \$4 per person Garlic Mashed Potatoes Potato Gratin Roasted Yukon Potatoes Potato Gratin Roasted Yukon Potatoes Choose one of the following Salad Options: *Add an additional Salad \$4 per person Potato Gratin Roasted Yukon Potatoes Potato Gratin Potato Grati		Seasonal Fresh Fruit (Yogurt & Honey Dipping Sauce)			
Roasted Rockfish Piccata Served with a Citrus Cream Sauce 30:\$1,195 50:\$1,715 75:\$2,365 100:\$3,035 All Dinner Buffets come with the following: Fresh Seasonal Vegetables and Artisan dinner Rolls with Herb Butter Seasonal Salad Greens with House Vinaigrette or Fat Olives Caesar Salad Choose one of the following Starch Options: *Add an additional Starch \$4 per person Smoked Cheddar & Chive Mashed Potatoes Potato Gratin Roasted Yukon Potatoes Choose one of the following Salad Options: *Add an additional Salad \$4 per person		Mediterranean Spreads (Olive Tapenade, Red Pepper			
Served with a Citrus Cream Sauce 30: \$1,195 50: \$1,715 75: \$2,365 30: \$3,035 All Dinner Buffets come with the following: Fresh Seasonal Vegetables and Artisan dinner Rolls with Herb Butter Seasonal Salad Greens with House Vinaigrette or Fat Olives Caesar Salad Choose one of the following Starch Options: *Add an additional Starch \$4 per person Smoked Cheddar & Chive Mashed Potatoes Basmati Rice Pilaf Garlic Mashed Potatoes Potato Gratin Roasted Yukon Potatoes Choose one of the following Salad Options: *Add an additional Salad \$4 per person		Hummus, Roasted Eggplant Spread, with Seasonal			
30: \$1,195 □ 50: \$1,715 □ 75: \$2,365 □ 100: \$3,035 □ 50: \$1,455 □ 100: \$2,563 All Dinner Buffets come with the following: Fresh Seasonal Vegetables and Artisan dinner Rolls with Herb Butter □ Seasonal Salad Greens with House Vinaigrette or □ Fat Olives Caesar Salad Choose one of the following Starch Options: *Add an additional Starch \$4 per person □ Smoked Cheddar & Chive Mashed Potatoes □ Basmati Rice Pilaf □ Garlic Mashed Potatoes □ Potato Gratin □ Roasted Yukon Potatoes Choose one of the following Salad Options: *Add an additional Salad \$4 per person		Vegetables & Housemade Lavash Cracker)			
Fresh Seasonal Vegetables and Artisan dinner Rolls with Herb Butter Seasonal Salad Greens with House Vinaigrette or Fat Olives Caesar Salad Choose one of the following Starch Options: *Add an additional Starch \$4 per person Smoked Cheddar & Chive Mashed Potatoes Basmati Rice Pilaf Garlic Mashed Potatoes Potato Gratin Roasted Yukon Potatoes Choose one of the following Salad Options: *Add an additional Salad \$4 per person	☐ 30: \$1,195 ☐ 50: \$1,715 ☐ 75: \$2,365 ☐ 100: \$3,035				
□ Seasonal Salad Greens with House Vinaigrette or □ Fat Olives Caesar Salad Choose one of the following Starch Options: *Add an additional Starch \$4 per person □ Smoked Cheddar & Chive Mashed Potatoes □ Basmati Rice Pilaf □ Garlic Mashed Potatoes □ Potato Gratin □ Roasted Yukon Potatoes Choose one of the following Salad Options: *Add an additional Salad \$4 per person					
Choose one of the following Starch Options: *Add an additional Starch \$4 per person Smoked Cheddar & Chive Mashed Potatoes Basmati Rice Pilaf Garlic Mashed Potatoes Potato Gratin Roasted Yukon Potatoes Choose one of the following Salad Options: *Add an additional Salad \$4 per person					
☐ Smoked Cheddar & Chive Mashed Potatoes ☐ Basmati Rice Pilaf ☐ Garlic Mashed Potatoes ☐ Potato Gratin ☐ Roasted Yukon Potatoes Choose one of the following Salad Options: *Add an additional Salad \$4 per person					
Garlic Mashed Potatoes Roasted Yukon Potatoes Choose one of the following Salad Options: *Add an additional Salad \$4 per person					
Roasted Yukon Potatoes Choose one of the following Salad Options: *Add an additional Salad \$4 per person					
Choose one of the following Salad Options: *Add an additional Salad \$4 per person					
Droccoii & dacon Saiad Seasonai Spinach Saiad Greek Saiad		Crook Sale 4			
Mediterranean Pesto Pasta Salad Fresh Fruit Salad Caprese Salad					
☐ Mediterranean Pesto Pasta Salad☐ Arugula White Bean Salad☐ Honey Jalepeno Coleslaw		Capi ese salad			

ADD A RECEPTION WITH HENRY'S CATERING

Catering Costs For Any Life Celebration[®] Service Packages:

LUNCH TIME	DINNER SELECTIONS	APPETIZER RECEPTION	DESSERTS & MORE
30: \$1,167	30: \$1,379	30: \$1,071	<i>30</i> : \$8 <i>45</i>
50: \$1,603	50: \$1,955	50: \$1,443	50: \$1,100
75: \$2,148	75: \$2,728	75: \$1,907	75: \$1,419
100: \$2,744	100: \$3,500	100: \$2,423	100: \$1,738

^{*}All catering prices include rental of facility for reception, banquet personnel, service charge, tax & china*

LUNCH TIME:		CHOUDING
Entrées: (pick one)		
☐ Create your own sandwich:		Restaurant
Roast Beef, Ham, Turkey, Cheese & Roll	s	, Acstaurant
☐ Wrap Sandwiches ☐ Chicken Caesar ☐ Club ☐ Crispy	. Chidan	
☐ Chicken Caesar ☐ Club ☐ Crispy☐ Beef Stroganoff with Rolls	r Chicken	
Taco Bar with Mexican Rice		
Chicken Cavatapi in Alfredo Sauce		
Chicken Parmesan		
Sides: (pick one) (over 100, pick two)	_	
		eggie Tray
☐ Caesar Salad ☐ Broccoli & Bacon So		
DINNER SELECTIONS: SERVED	WITH DINNER ROLLS OR GAR	LIC BREADSTICKS
Entrées: (pick one)		
☐ Lasagna with Meat Sauce	☐ Smoked Tri-Tip	☐ Pork Loin with a Mushroom Cream Sauce
Chicken Parmeasan	Chicken Cordon Bleu	Smoked Brisket
Pork Tenderloin		
Sides: (pick two) (over 100, pick three)		
Seasoned or Garlic Mashed Potatoes	☐ Rice Pilaf	☐ Au-Gratin Potatoes
Garden Salad with Dressings	Caesar Salad	☐ Bowtie Pasta Salad
☐ Baby Carrots with Honey Glaze☐ Vegetable Medley	☐ Scalloped Potatoes ☐ Broccoli and Bacon Salad	
☐ Vegetable Mediey	Broccoil and Bacon Salad	
APPETIZER RECEPTION:		
Choose four of the following:		
☐ Fruit Tray	☐ Bacon Wrapped Water Chestnuts	☐ Vegetable Tray
Slider Sandwiches (Beef, Turkey, Ham)	☐ Teriyaki Chicken Skewers	☐ Brie In Filo with Raspberry Sauce & Crostini
Cheese & Crackers	☐ Sandwich Pinwheels	☐ Spinach & Artichoke Dip with Baguette Bread
BBQ or Cream Meatballs	☐ Pot Stickers	Stuffed Mushrooms with Hollandaise

DESSERTS & MORE:

Served with:

Fresh Fruit Tray, Carrot Cake, Brownies, Cookies, Coffee, Punch



^{*}Wine & beer available upon request*

^{*} For additional selections, please add \$3.00 per item, per person (subject to tax and service charge)*

Beer & Wine

WINE SELECTIONS

Premium Wine - J. Bookwalter \$10/GLASS (5OZ) | \$25/BOTTLE

(by the glass is only offered on the no-host bar)

Red Wine: White Wine: **MERLOT CHARDONNAY** SYRAH RIFSI ING CABERNET SAUVIGNON ROSE

House Wine - Hogue Cellars \$5/GLASS (5OZ) | \$20/BOTTLE

(by the glass is only offered on the no-host bar)

Red Wine: White Wine: CABERNET SAUVIGNON **CHARDONNAY** MFRI OT RIFSI ING RED BLEND WHITE BLEND

Outside Wine is subject to a Corkage Fee of \$10 per Bottle *All Bar Packages require a Bartender for a flat rate of \$60.00 for 2 hours of service*

BEER SELECTIONS

Premium Beer \$8/BOTTLE

> **BLUE MOON** STELLA ARTOIS CORONA ELYSIAN SPACE DUST IPA SELTZER (CAN)

Domestic Beer \$6/BOTTLE

> **BUD LIGHT COORS LIGHT**

No outside beer allowed *All Bar Packages require a Bartender for a flat rate of \$60.00 for 2 hours of service*



- 75 Mini Cookies......\$109
- 100 Mini Cookies...... \$149

- 75 Mini Cookies......\$619
- 100 Mini Cookies...... \$659
- * Price includes rental of facility, banquet personnel, service charge, beverage station, tax & china.



FIESTA LUNCH

Choose from one of the following...

- Pork Carnitas with Tomatillo Sauce
- Chicken Fajitas

INCLUDED...

Seasonal Green Salad with House Vinaigrette

Spanish Rice

Black Beans

Flour Tortillas

*4 DAYS NOTICE NEEDED

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

PRICING

30: \$975 50: \$1,420 75: \$1,975 100: \$2,525



BREAKFAST ITEMS

All Breakfast Packages come with Homemade Blueberry Muffins, Scones, Orange Juice, Coffee and Tea.

LIGHT AND SWEET

Yogurt, Granola Cereal, Blueberry and Strawberry Toppings and Danish.

PRICING: 30 Guests: \$922 50 Guests: \$1,228 75 Guests: \$1,611 100 Guests: \$2,045

FRENCH TOAST DELIGHT

Thick French toast, scrambled eggs mixed with cheddar cheese, Sausage Links, and Bacon. PRICING: 30 Guests: \$1,165 50 Guests: \$1,600 75 Guests: \$2,143 100 Guests: \$2,737

COUNTRY STYLE

Scrambled Eggs mixed with cheese, sausage links, bacon, biscuits and sausage-gravy.

PRICING: 30 Guests: \$1,165 50 Guests: \$1,600 75 Guests: \$2,143 100 Guests: \$2,737

BREAKFAST BURRITOS

A mix of Bacon, Sausage and Vegetarian burritos with salsa & Sour cream.

PRICING: 30 Guests: \$883 50 Guests: \$1,164 75 Guests: \$1,515 100 Guests: \$1,917

BREAKFAST SANDWICHES

A mix of ham, sausage, and bacon with an egg and cheddar cheese on Ciabatta bread. PRICING: 30 Guests: \$883 50 Guests: \$1,164 75 Guests: \$1,515 100 Guests: \$1,917

ADDITIONAL ITEMS, MUST BE ORDERED IN ADDITION TO PACKAGE

Fresh Fruit......\$3.00 per person Gravy......\$2.00 per person

Homemade Biscuits.....\$2.00 per person

Scrambled eggs with cheddar.....\$3.00 per person

Gravy.......\$2.00 per person

Bacon, Sausage or Ham.....\$4.00 per person

Prices are effective March 15, 2023 and are subject to change without notice
All Breakfast Options will be served with Coffee and Water"