tivents at Sunset



EVENT CENTER CATERING OPTIONS

Prices are effective as of March 15, 2023 and are subject to change without notice

*All prices include, banquet personnel, service charge, tax & china.

Wine & beer available upon request.*

ADD A RECEPTION WITH FAT OLIVES CATERING

Catering Cost For Events at Sunset Packages:

All catering prices include, banquet personnel, service charge, tax & china *Wine & beer available upon request*

LUNCH BUFFETS:

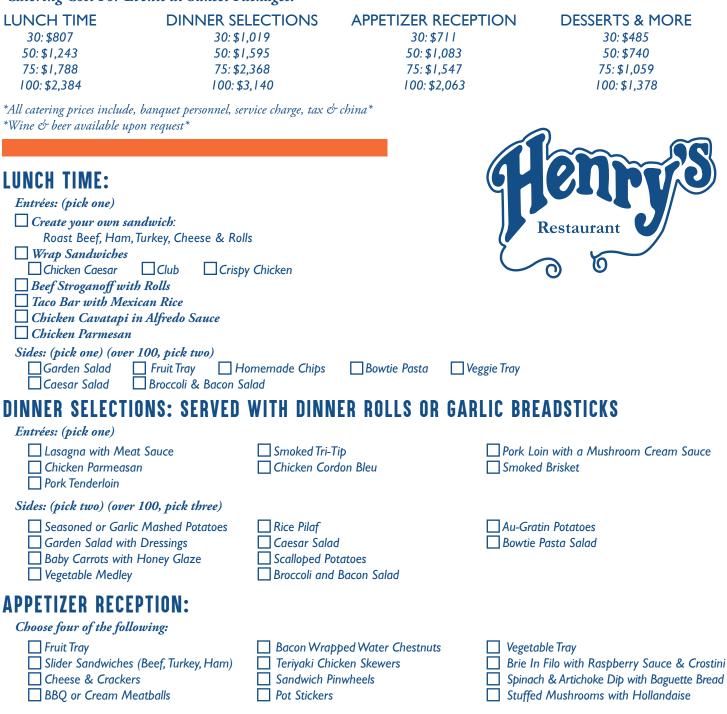


LONGH DOTTETO.		
Pasta Bar:		
Penne Pasta with Housemade Marinara OR Creamy Parmesan Alfredo Sauc Seasonal Green Salad with House Vinaigrette, Artisan Rolls with Whipped I *Add Herbed Grilled Chicken Breast or Italian Meatballs for an additional \$3 pe 30: \$607 50: \$1,011 75: \$1,517 100: \$2,022	Herb Butter.	
Baked Pastas:		
Seasonal Green Salad with House Vinaigrette and Artisan Rolls with Whipp Choose one of the following:	ed Herb Butter	
Fat Olives Lasagna with Layers of Fresh Pasta, Fire Roasted Tomato Sauce, R	icotta Cheese, Italian Sausage & Mozzarella Cheese	
Baked Tuscan Pasta with Penne, Roasted Chicken Breast, Sundried Tomatoe		
Sandwich Trays:		
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 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,		
☐ Italian - House Smoked Ham, Salami, Arugula, Provolone, Melanzano, Balsam		
☐ 30: \$655		
Tri-City Classic:	Patataga	
Seasonal Green Salad with House Vinaigrette and Roasted Rosemary Yukor Choose one of the following:	n Potatoes	
Roasted Pork Loin with Stone Ground Mustard Cream Sauce		
Grilled Beef Medallions with a Red Wine Demi	HORS D'OEUVRES:	
Grilled Boneless Chicken Breast with Creamy Marsala Sauce	Choose four of the following:	
*Add an additional entrée \$5 per person	Mini Grilled Cheese Sandwich (with Tomato Soup Shots)	
☐ 30: \$685		
	Caprese Skewer (Basil Pesto Drizzle)	
DINNER BUFFETS:	Phyllo Triangle (Spinach, Feta)	
Grilled Chicken Parmesan:	Antipasto Skewers (Basil Pesto Drizzle)	
Served with House Red Sauce, Melted Mozzarella & Parmesan 30: \$715 50: \$1,300 75: \$1,715 100: \$2,283	Antipasto Display (Salami, Pepperoni, Fresh Mozzarella, Country Olives, Artichoke Hearts & Roasted Red Peppers)	
Roasted Pork Loin	Stuffed Mushrooms (Fennel Sausage)	
	Seasonal Crudite (Market Fresh Vegetables with Creamy Garlic Herb & Red Peppper Hummus)	
Fresh Northwest Salmon	Seasonal Fresh Fruit (Yogurt & Honey Dipping Sauce)	
Served with a Miso Vinaigrette		
☐ 30: \$1,225 50: \$2,005 75: \$2,985	Mediterranean Spreads (Olive Tapenade, Red Pepper Hummus, Roasted Eggplant Spread, with Seasonal	
Roasted Rockfish Piccata	Vegetables & Housemade Lavash Cracker)	
Served with a Citrus Cream Sauce	,, , ,, , ,, , ,, , ,, , ,, , , , , , , , , , , , , , , , , , , ,	
□ 30: \$835 □ 50: \$1,355 □ 75: \$2,005 □ 100: \$2,675	□ 30: \$675 □ 75: \$1,615 □ 50: \$1,095 □ 100: \$2,203	
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		
Broccoli & Bacon Salad Seasonal Spinach Salad	Greek Salad	
Mediterranean Pesto Pasta Salad Fresh Fruit Salad	Caprese Salad	
Arugula White Bean Salad Honey Jalepeno Coleslaw		

Prices are effective March 15, 2023 and are subject to change without notice *Wine & beer available upon request.* All Packages Include Coffee, Lemonade, Cookies & Brownies

ADD A RECEPTION WITH HENRY'S CATERING

Catering Cost For Events at Sunset Packages:



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

DESSERTS & MORE:

Served with:

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



Prices are effective March 15, 2023 and are subject to change without notice * All Packages Include Coffee, Lemonade, Cookies & Brownies, Wine & beer available upon request.* Don't see what you are looking for? We encourage you to make an appointment with our event coordinator!



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	RIESLING
CABERNET SAUVIGNON	ROSE

House Wine – Hogue Cellars \$5/GLASS (50Z) | \$20/BOTTLE

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

Red Wine: CABERNET SAUVIGNON MERLOT RED BLEND White Wine: CHARDONNAY RIESLING 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*

> crumbl cookies

cookies

ADD A LITTLE CRUMBL

- 30 Mini Cookies.....\$45
- 50 Mini Cookies.....\$75
- 75 Mini Cookies.....\$109
- 100 Mini Cookies...... \$149

CRUMBL COOKIE RECEPTION

- 30 Mini Cookies.....\$195
- 50 Mini Cookies.....\$225
- 75 Mini Cookies.....\$259
- 100 Mini Cookies...... \$309

fat Olives RESTAURANT & CATERING

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

NEW

MENU

OPTION

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

PRICING

30: \$615 50: \$1,060 75: \$1,615 100: \$2,165

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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: \$562 50 Guests: \$868 75 Guests: \$1,251 100 Guests: \$1,685

FRENCH TOAST DELIGHT

Thick French toast, scrambled eggs mixed with cheddar cheese, Sausage Links, and Bacon. PRICING: 30 Guests: \$805 50 Guests: \$1,240 75 Guests: \$1,783 100 Guests: \$2,377

COUNTRY STYLE

Scrambled Eggs mixed with cheese, sausage links, bacon, biscuits and sausage-gravy. PRICING: 30 Guests: \$805 50 Guests: \$1,240 75 Guests: \$1,783 100 Guests: \$2,377

BREAKFAST BURRITOS

A mix of Bacon, Sausage and Vegetarian burritos with salsa & Sour cream. PRICING: 30 Guests: \$523 50 Guests: \$804 75 Guests: \$1,155 100 Guests: \$1,557

BREAKFAST SANDWICHES

A mix of ham, sausage, and bacon with an egg and cheddar cheese on Ciabatta bread. PRICING: 30 Guests: \$523 50 Guests: \$804 75 Guests: \$1,155 100 Guests: \$1,557

ADDITIONAL ITEMS, MUST BE ORDERED IN ADDITION TO PACKAGE

Fresh Fruit.....\$3.00 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

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Prices are effective March 15, 2023 and are subject to change without notice All Breakfast Options will be served with Coffee and Water" Wine & beer available upon request.*