

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

fatolives RESTAURANT & CATERING

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 30:\$607 50:\$1,011 75:\$1,517 100:\$2,022			
Baked Pastas:			
Seasonal Green Salad with House Vinaigrette and Artisan Rolls with Whipped Herb Butter Choose one of the following:			
☐ Fat Olives Lasagna with Layers of Fresh Pasta, Fire Roasted Tomato Sauce, Richard Fat Olives Lasagna with Layers of Fresh Pasta, Fire Roasted Tomato Sauce, Richard Fat Olives Lasagna with Layers of Fresh Pasta, Fire Roasted Tomato Sauce, Richard Fat Olives Lasagna with Layers of Fresh Pasta, Fire Roasted Tomato Sauce, Richard Fat Olives Lasagna with Layers of Fresh Pasta, Fire Roasted Tomato Sauce, Richard Fat Olives Lasagna with Layers of Fresh Pasta, Fire Roasted Tomato Sauce, Richard Fat Olives Lasagna with Layers of Fresh Pasta, Fire Roasted Tomato Sauce, Richard Fat Olives Lasagna with Layers of Fresh Pasta, Fire Roasted Tomato Sauce, Richard Fat Olives Lasagna with Layers of Fresh Pasta, Fire Roasted Tomato Sauce, Richard Fat Olives Lasagna with Layers of Fresh Pasta, Fire Roasted Tomato Sauce, Richard Fat Olives Lasagna with Layers of Fresh Pasta, Fire Roasted Tomato Sauce, Richard Fat Olives Lasagna with Layers of Fresh Pasta with Layers with Laye	cotta Cheese, Italian Sausage & Mozzarella Cheese		
☐ Baked Tuscan Pasta with Penne, Roasted Chicken Breast, Sundried Tomatoes	, Artichoke Hearts, Herbed Pesto & Mozzarella Cheese.		
☐ 30: \$607 ☐ 50: \$1,011 ☐ 75: \$1,517 ☐ 100: \$2,022			
Sandwich Trays:			
Seasonal Green Salad with House Vinaignette Choose three of the following:			
Baja Turkey Wrap - House Smoked Turkey, Avocado, Green Chilis, Chipotle			
Gaucho - House Smoked Tri-Tip, Mama Lils Peppers, Chimichurri, Crispy On	· · · · · · · · · · · · · · · · · · ·		
Pesto Turkey - House Smoked Turkey, Pesto, Roasted Red Peppers, Provolo			
 California - Grilled Chicken Breast, Avocado, Lettuce, Tomato, Pepper Jack, E Italian - House Smoked Ham, Salami, Arugula, Provolone, Melanzano, Balsami 			
30: \$655	c Drizzie		
Tri-City Classic:			
Seasonal Green Salad with House Vinaignette and Roasted Rosemary Yukon	Potatoes		
Choose one of the following:			
Roasted Pork Loin with Stone Ground Mustard Cream Sauce	HORS D'OEUVRES:		
Grilled Beef Medallions with a Red Wine Demi			
Grilled Boneless Chicken Breast with Creamy Marsala Sauce	Choose four of the following:		
— *Add an additional entrée \$5 per person ☐ 30: \$685 ☐ 50: \$1,142 ☐ 75: \$1,713 ☐ 100: \$2,283	Mini Grilled Cheese Sandwich (with Tomato Soup Shots)		
☐ 30: \$685 ☐ 50: \$1,142 ☐ 75: \$1,713 ☐ 100: \$2,283	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	Antipasto Display (Salami, Pepperoni, Fresh Mozzarella,		
☐ 30: \$715 ☐ 50: \$1,300 ☐ 75: \$1,715 ☐ 100: \$2,283	Country Olives, Artichoke Hearts & Roasted Red Peppers)		
Roasted Pork Loin	Stuffed Mushrooms (Fennel Sausage)		
Served with a Mustard Cream Sauce	Seasonal Crudite (Market Fresh Vegetables with Creamy		
30: \$795	Garlic Herb & Red Peppper Hummus)		
Fresh Northwest Salmon Served with a Miso Vinaigrette	Seasonal Fresh Fruit (Yogurt & Honey Dipping Sauce)		
30: \$1,225	Mediterranean Spreads (Olive Tapenade, Red Pepper		
Roasted Rockfish Piccata	Hummus, Roasted Eggplant Spread, with Seasonal Vegetables & Housemade Lavash Cracker)		
Served with a Citrus Cream Sauce			
☐ 30: \$835 ☐ 50: \$1,355 ☐ 75: \$2,005 ☐ 100: \$2,675	\square 30: \$675 \square 75: \$1,615		
All Dinner Buffets come with the following:	\square 50: \$1,095 \square 100: \$2,203		
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			

ADD A RECEPTION WITH HENRY'S CATERING

Catering Cost For Events at Sunset Packages:

LUNCH TIME	DINNER SELECTIONS	APPETIZER RECEPTION	DESSERTS & MORE
30: \$807	30: \$1,019	30: \$711	30: \$485
50: \$1,243	50: \$1,595	50: \$1,083	50: \$740
75: \$1,788	75: \$2,368	75: \$1,547	75: \$1,059
100: \$2,384	100: \$3,140	100: \$2,063	100: \$1,378

LUNCH TIME:		CAGUSHS		
Entrées: (pick one)				
Create your own sandwich:		Restaurant		
Roast Beef, Ham, Turkey, Cheese & Roll	s			
☐ Wrap Sandwiches☐ Chicken Caesar☐ Club☐ Crispy	. Chi-lean			
Beef Stroganoff with Rolls	Chicken			
Taco Bar with Mexican Rice				
Chicken Cavatapi in Alfredo Sauce				
Chicken Parmesan				
Sides: (pick one) (over 100, pick two)	_			
☐ Garden Salad ☐ Fruit Tray ☐ Ho ☐ Caesar Salad ☐ Broccoli & Bacon Sa		ggie Tray		
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	Broccon 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



^{*}All catering prices include, banquet personnel, service charge, tax & china*

^{*}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:MERLOTCHARDONNAYSYRAHRIESLINGCABERNET SAUVIGNONROSE

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

• 100 Mini Cookies...... \$149

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

Red Wine:White Wine:CABERNET SAUVIGNONCHARDONNAYMERLOTRIESLINGRED BLENDWHITE 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*



• 100 Mini Cookies..... \$309

(Does not include Facility Fees or Reception.)



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

PRICING

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



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 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