## Beer \& Wine

WINE SELECTIONS
Premium Wine - J. Bookwalter \$IO/GLASS (5OZ) | \$25/BOTTLE
by the glass is only offered on the no-host bar)
Red Wine: White Wine
Red Wine
SYRAH
ABERNET SAUVIGNON
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
MERLOT RIESLING 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

## cookies



ADD A LITTLE CRUMBL
30 Mini Cookies

.. $\$ 55$
50 Mini Cookies
.. $\$ 85$

- 75 Mini Cookies.................... $\$ 120$
- 100 Mini Cookies.

CRUMBL COOKIE RECEPTION
30 Mini Cookies $\quad . . . \$ 575$

- 50 Mini Cookies................. $\$ 605$
- 75 Mini Cookies.................. $\$ 640$
- 100 Mini Cookies........... $\$ 679$

Price includes rental of facility, banquet personne
Price includes rental of facility, banquet persan
service charge, beverage station, tax © china.

## add a reception with henry's catering

Catering Costs For Any Life Celebration ${ }^{\circ}$ Service Packages:
*All catering prices include rental of facility for reception, banquet perso
service charge, tax \& china**Wine \& beer available upon request*

LUNCH BUFFETS:


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\square Beef Stroganoff in a Coce of either a पGarden Salad, }\square\mathrm{ Pasta Salad, प Caesar Salad, }\square\mathrm{ Ada Seasoned Mash or Rice Pilaf for $2.00
\square
\square \text { Roast Pork Loin in a Mushroom Sauce served and Dinner Rolls.}
\square \text { Chicken Parmesan in a Rich Marinara sauce topped with Parmesan \& Mozzarella and Bread Sticks.}
\square \text { Chicken Cavatappi in a Cream Alfredo Sauce with Garlic Bread Sticks.}
    Baked Zita Pasta with Marinara, Italian Pasta, Ricotta & topped with Mozzarella with Bread Sticks.
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```\(\square\) tal Hot Items: (Pick one of the following) \(\square 30: \$ 1,011 \quad \square 50: \$ 1,370\)
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75: \(\$ 1,869\) \(\square\) Baked Potato Bar served with Chili and a variety of toppings.
Taco Bar with Seasoned Chicken \& Beef, Soft and Hard Shells also toppings to go along with. Oriental Bar with Seasoned Chicken \& Beef, Yakasobi Noodles, Mushrooms \& Green Onions.
\begin{tabular}{l} 
Sandwich Selections: \(\square 30: \$ 1,088 \quad \square 50: \$ 1,498 \quad \square 75: \$ 2,062 \quad \square 100: \$ 2,625\) \\
\(\square\) Create your own Sandwich Tray with Beef, Turkey \& Ham also Cheddar \& Swiss, Lettuce \& Tomato. \\
\(\square\) Tuscan Chicken Sandwich served on Ciabatta Bread with Provolone \& Tomato Basil spead. \\
\(\square\) \\
\hline
\end{tabular}
\(\square\) Wrap Sandwiches with choice of Chicken Caesar, Club, Turkey or Crispy Chicken.
\(\square\) Hot Slider Sandwiches with choice of Italian Meat ball, Chicken Cordon Blue or BBQ pulled Pork.
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## DINNER BUFFETS:



## DROP OFF MENU:

Ask about our new Drop Off Menu options!
解
Please check with your funeral director pricing and availability.

## ADD A RECEPTION WITH FAT OLIVES CATERING

Catering Costs For Any Life Celebration ${ }^{\circ}$ Service Packages: service charge, tax © cb china ${ }^{* * * W i n e ~ \& b ~ b e e r ~ a v a i l a b l e ~ u p o n ~ r e q u e s t * ~}$

## LUNCH BUFFETS:

$\square$ 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
$\square 30: \$ 977 \square 50: \$ 1,381 \square 75: \$ 1,887 \square 100: \$ 2,392$
$\square$ Baked Pastas: $\begin{aligned} & \text { Seasonal Green Salad with House Vinaigrette and Artisan Rolls with Whipped Herb Butter }\end{aligned}$ Choose one of the following:
$\square$ Fat Olives Lasagna with Layers of Fresh Pasta, Fire Roasted Tomato Sauce, Ricotta Cheese, Italian Sausage \& Mozzarella Cheese $\square$ Baked Tuscan Pasta with Penne, Roasted Chicken Breast, Sundried Tomatoes, Artichoke Hearts, Herbed Pesto \& Mozzarella Cheese. $\square 30: \$ 977 \square 50: \$ 1,381 \square 75: \$ 1,887 \quad \square 100: \$ 2,392$
$\square$ Sandwich Trays:
Seasonal Green Salad with House Vinaigrette
Cho Thing:
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
$\square$ Italian - House Smoked Ham, Salami, Arugula, Provolone, Melanzano, Balsamic Drizzle
$\square 30: \$ 1,025 \square 50: \$ 1,447 \quad \square 75: \$ 1,985 \quad \square 100: \$ 2,523$
$\square$ Tri-City Classic:
Seasonal Green Salad with House Vinaigrette and Roasted Rosemary Yukon Potatoes Choose one of the following:
$\square$ Roasted Pork Loin with Stone Ground Mustard Cream Sauce
Grilled Beef Medallions with a Red Wine Demi
$\square$ Grilled Boneless Chicken Breast with Creamy Marsala Sauce
$\square 30: \$ 1,055 \quad \square 50: \$ 1,512 \quad \square 75: \$ 2,083 \quad \square 100: \$ 2,653$
DINNER BUFFETS:
Grilled Chicken Parmesan: Served with House Red Sauce, Melted Mozzarella \& Parmesan Served with House Red Sauce, Melted Mozzarella \& Parmesan
$\square 30: \$ 1,085 \quad \square 50: \$ 1,660 \quad \square 75: \$ 2,085 \quad \square 100: \$ 2,653$ $\square$ Roasted Pork Loin

Served with a Mustard Cream Sauce
$\square 30: \$ 1,165 \quad \square 50: \$ 1,660 \quad \square 75: \$ 2,280 \quad \square 100: \$ 2,914$
$\square$ Fresh Northwest Salmo
Fresh Northwest Salmon
Served with a Miso Vinaigrette
$\begin{array}{cccc}\text { Served with a Miso Vinaigrette } \\ \square 30: \$ 1,595 & \square 50: \$ 2,375 \quad \square 75: \$ 3,355 \quad \square 100: \$ 4,349\end{array}$
$\square$ Roasted Rockfish Piccata
Served with a Citrus Cream Sauce
Served with a Citrus Cream Sauce
$\square 30: \$ 1,205 \quad \square 50: \$ 1,725$
$\square 75: \$ 2,375$
$\square 100: \$ 3,045$
All Dinner Buffets come with the following
Fresh Seasonal Vegetables and Artisan dinner Rolls with Herb Butter
$\square$ Seasonal Salad Greens with House Vinaigrette or $\square$ Fat Olives Caesar Salad Choose one of the following Starch Options: *Add an additional Starch $\$ 4$ per person $\square$ Smoked Cheddar \& Chive Mashed Potatoes $\square$ Basmati Rice Pilaf $\square$ Garlic Mashed Potatoes Motato Gratin $\square$ Roasted Yukon Potatoes

| Choose one of the following Salad Options: *Add an additional Salad $\$ 4$ per person |  |
| :---: | :---: |
| $\square$ Brococoli \& Bacon Salad | $\square$ Seasonal Spinach Salad |
| $\square$ Mediterranean Pesto Pasta Salad | $\square$ Fresh Fruit Salad |
| $\square$ Arusula White Bean Salad | $\square$ Honey Jalepeno Coleslaw |

HORS D'OEUVRES:
Choose four of the following:
$\square$ Mini Grilled Cbeese Sandwicb (with Tomato Soup Shots)
$\square$ Mini Grilled Cheese Sandwich (with
$\square$ Caprese Skewer (Basil Pesto Drizze)
$\square$ Phyllo Triangle (Spinach, Feta)
$\square$ Antipasto Skewers (Basil Pesto Drizzle)
$\square$ Antipasto Skewers (Basil Pesto Drizzle)
$\square$ Antipasto Display (Salami, Pepperoni, Fresh Mozzarella,
$\square$ Antipasto Display (Salami, Pepperoni, Fresh Mozzarella,
Country Olives, Artichoke Hearts \& Roasted Red Peppers)
$\square$ Stuffed Mushrooms (Fennel Sausage)
$\square$ Seasonal Crudite (Market Fresh Vegetables with Creamy
$\square$ Seasonal Fresh Fruit (Yogurt \& Honey Dipping Sauce)
$\square \begin{aligned} & \text { Mediterranean Spreads s Olive Tapenade, Red Pepper } \\ & \text { Hummus, Roasted Eggoblant Spread with Seasonal }\end{aligned}$ Vegetables \& Housemade Lavash Cracker)
$\square 30: \$ 1,045 \square 75: \$ 1,985$ $\begin{array}{ll}\square 50: \$ 1,465 & \square 75: \$ 1,985 \\ \square 100: \$ 2,573\end{array}$

