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 RIESLING 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 RIESLING **MERLOT** WHITE BLEND RED 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*



- 30 Mini Cookies.....\$55 • 50 Mini Cookies.....\$85 • 75 Mini Cookies.....\$120
- 100 Mini Cookies..... \$159

- 30 Mini Cookies.....\$205 • 50 Mini Cookies.....\$235 • 75 Mini Cookies.....\$270 • 100 Mini Cookies...... \$309
- * Does not include facility fees for reception.



Life Celebration Home

EVENT CENTER CATERING OPTIONS

Prices are effective as of January 15, 2024 and are subject to change without notice

Wine & beer available upon request.

ADD A RECEPTION WITH HENRY'S CATERING

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

Wine & beer available upon request



LUNCH BUFFETS:	
Hot Home Style Meals (Pick one of the following) 30: \$718 All entrees come with your choice of either a Garden Salad Past Beef Stroganoff in a Creamy Sourcream Beef Sauce with Mus Roast Pork Loin in a Mushroom Sauce served and Dinner Ro Chicken Parmesan in a Rich Marinara sauce topped with Parr Chicken Cavatappi in a Cream Alfredo Sauce with Garlic Bre Baked Zita Pasta with Marinara, Italian Pasta, Ricotta & topped Varietal Hot Items: (Pick one of the following) 30: \$641 50 Baked Potato Bar served with Chili and a variety of toppings. Taco Bar with Seasoned Chicken & Beef, Soft and Hard Shells	Is. nesan & Mozzarella and Bread Sticks. ad Sticks. d with Mozzarella with Bread Sticks. :\$1,000
Oriental Bar with Seasoned Chicken & Beef, Yakasobi Noodle	s, Mushrooms & Green Onions.
Sandwich Selections: 30: \$718 50: \$1,218 75: \$1 Create your own Sandwich Tray with Beef, Turkey & Ham a Tuscan Chicken Sandwich served on Ciabatta Bread with Pro Wrap Sandwiches with choice of Chicken Caesar, Club, Turk Hot Slider Sandwiches with choice of Italian Meat ball, Chicken	so Cheddar & Swiss, Lettuce & Tomato. volone & Tomato Basil spead. ey or Crispy Chicken.
DINNER BUFFETS:	
(Pick one of the following)	
All entrees come with your choice of either: Seasoned Mash, Scalled Salad choice of either: Garden Salad, Caes. Fresh Seasonal Vegetable Carved Smoked Tri Tip 30: \$921 50: \$1,432 75: \$2,122 100: \$ Chicken Cordon Bleu, Herb Breaded Chicken, or Here Breaded Chicken, or Here Breaded Chicken, or Seasonal Vegetable 30: \$805 50: \$1,240 75: \$1,834 100: \$ Fried Chicken Served with Seasoned Mashed Potato, County	nped Potato, Rice Pilaf, Mac & Cheese, Pasta Alfredo ar Salad, Broccoli/Bacon/Cranberry as and Garlic Bread Sticks are served with all. 22,813 erb Crusted Chicken Breast (Pick One) 22,428 atry Gravy, Corn, & Rolls 22,300
APPETIZERS:	
Slider Sandwiches (Beef, Ham, Turkey) Sandwich Pa	m Meatballs Vegetable Tray ken Skewers Brie in Filo w/Raspberry Sauce
DROP OFF MENU: Ask about our new <u>Drop Off Menu</u> options! Drop off Menu Pricing does not include staffing and is different Please check with your coordinator for pricing and available.	

ADD A RECEPTION WITH FAT OLIVES CATERING

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

Wine & beer available upon request

fat alives

Greek Salad

Caprese Salad

LUNCH DUFFFTC.	RESTAURANT & CATERING
LUNCH BUFFETS:	KEST/YSK/MYT & S/MEKTIVS
Pasta Bar:	Custod Barrassan Channel & Bad Chili Elakas
Penne Pasta with Housemade Marinara OR Creamy Parmesan Alfredo Sauce Seasonal Green Salad with House Vinaigrette, Artisan Rolls with Whipped H*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 Whippe Choose one of the following:	
☐ Fat Olives Lasagna with Layers of Fresh Pasta, Fire Roasted Tomato Sauce, Ric ☐ Baked Tuscan Pasta with Penne, Roasted Chicken Breast, Sundried Tomatoes ☐ 30: \$607 ☐ 50: \$1,011 ☐ 75: \$1,517 ☐ 100: \$2,022	
Sandwich Trays:	
Seasonal Green Salad with House Vinaigrette 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	
☐ California - Griffed Chicker Breast, Avocado, Lettuce, Tornato, Pepper Jack, Bacon, Honey Jaiapeno ☐ Italian - House Smoked Ham, Salami, Arugula, Provolone, Melanzano, Balsamic Drizzle	
□ 30: \$655 □ 50: \$1,077 □ 75: \$1,615 □ 100: \$2,153	
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	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 ☐ 50: \$1,142 ☐ 75: \$1,713 ☐ 100: \$2,283	Caprese Skewer (Basil Pesto Drizzle)
DINNER BUFFETS:	Phyllo Triangle (Spinach, Feta)
	Antipasto Skewers (Basil Pesto Drizzle)
Grilled Chicken Parmesan: Served with House Red Sauce, Melted Mozzarella & Parmesan	Antipasto Display (Salami, Pepperoni, Fresh Mozzarella,
30: \$715 50: \$1,290 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 30: \$795 50: \$1,290 75: \$1,910 100: \$2,544	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	Mediterranean Spreads (Olive Tapenade, Red Pepper
☐ 30: \$1,225 ☐ 50: \$2,005 ☐ 75: \$2,985 ☐ 100: \$3,979	Hummus, Roasted Eggplant Spread, with Seasonal
	Vegetables & Housemade Lavash Cracker)
☐ 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 Vinaignette or Teat 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

Mediterranean Pesto Pasta Salad Arugula White Bean Salad

Seasonal Spinach Salad

☐ Honey Jalepeno Coleslaw

Fresh Fruit Salad