

## PACKAGES

Losing a loved one is always a challenging time for families, and we understand those challenges. We are here to support you with your needs for sensitive funeral/celebration of life catering. We strive to make the funeral/celebration of life memorable and stress-free for your family and friends during this difficult time.

### CLASSIC/\$16 per person Variety Baguette Sandwiches

OR

### Pinwheel Platter

### Market-Fresh Fruit Platter

Sliced watermelon, cantaloupe, honeydew, and pineapple, topped with grapes and seasonal berries

### NW Seasonal Greens

Candied pecans, tomatoes, red onions, and cucumbers, served with Chef Mark's famous balsamic vinaigrette and blue cheese dressings

### Assorted Petite Sweets

Lemon bars, chocolate-dipped strawberries, crème puffs, and seasonal bites

### Lemon Water & Regular Coffee



### PASTA/\$24 per person

Pick 2 Pasta Options

### 3 Cheese Ravioli

Filled with a blend of indulgent Italian cheeses, topped with Bolognese and melted mozzarella cheese

### Pesto-Alfredo Tortellini

Delicate pasta pillows filled with Italian cheeses in our pesto-Alfredo sauce

### Penne Bolognese

### Served with Garlic Bread

### Market-Fresh Fruit Platter

Sliced watermelon, cantaloupe, honeydew, and pineapple, topped with grapes and seasonal berries

### Cookies & Brownies

Assortment of chocolate macadamia nut, oatmeal raisin, and chocolate chip cookies with double chocolate fudge brownies



### Lemon Water & Regular Coffee

## LIGHT /\$27 per person

### Vegetable Crudit  with Hummus

Assorted fresh vegetables accompanied by pita triangles and choice of garlic hummus and roasted red pepper hummus

### Market-Fresh Fruit Platter

Sliced watermelon, cantaloupe, honeydew, and pineapple, topped with grapes and seasonal berries

### Cheese Platter

A variety of imported and domestic cheeses including Gouda, cheddar, smoked cheddar, Swiss, Stilton, brie, black pepper encrusted goat cheese, served with fig jam, grapes, dried apricots, nuts, dates, and an assortment of crackers

### Ham & Cheese Sandwiches

### Cookies & Brownies

Assortment of chocolate macadamia nut, oatmeal raisin, and chocolate chip cookies with double chocolate fudge brownies

### Lemon Water & Regular Coffee

## COMFORT/\$27 per person

### Chicken Breast filled with Stuffing

### Potatoes Au Gratin

Thinly-sliced Russet potatoes baked in our garlic-fennel cream sauce, topped with Tillamook cheddar and Parmesan cheeses

### NW Seasonal Greens

Candied pecans, tomatoes, red onions, and cucumbers, served with Chef Mark's famous balsamic vinaigrette and blue cheese dressings

### Grilled Marinated Vegetable Flatbread

Assorted grilled marinated vegetables served on flatbread and drizzled with our balsamic reduction

### Baked Brie with Berries & Pecans

(1 per every 25 guests)

### Cookies & Brownies

Assortment of chocolate macadamia nut, oatmeal raisin, and chocolate chip cookies with double chocolate fudge brownies

### Lemon Water & Regular Coffee

## PLATTERS /\$27 per person

### Market-Fresh Fruit Platter

Sliced watermelon, cantaloupe, honeydew, and pineapple, topped with grapes and seasonal berries

### Trio of Spreads

Fresh olive tapenade, roasted garlic and Parmesan, and artichoke jalape o dips, served with an assortment of baguettes and pita triangles

### Grilled Marinated Antipasto Platter

Eggplant, squash, peppers, mushrooms, asparagus, red onions, grape tomatoes and Kalamata olives, seasoned, grilled over an open flame, served with salami, provolone cheese and fresh mozzarella balls, accompanied by garlic dipping oil and sliced French baguettes

### Cheese Platter

A variety of imported and domestic cheeses including Gouda, cheddar, smoked cheddar, Swiss, Stilton, brie, black pepper encrusted goat cheese, served with fig jam, grapes, dried apricots, nuts, dates, and an assortment of crackers Apple and Pancetta Flatbread Flatbread with pancetta, apple, aged cheddar cheese and fresh arugula

### Cookies & Brownies

Assortment of chocolate macadamia nut, oatmeal raisin, and chocolate chip cookies with double chocolate fudge brownies

### Lemon Water & Regular Coffee



## BRUNCH/\$29 per person

Pick 2 Quiche Flavors

**Smoked Salmon Quiche**

**Bacon, Mushroom, and Green Onion Quiche**

**Ham & Cheese Quiche**  
(vegetarian option available)

**Served with Market-Fresh Fruit Platter**  
Sliced watermelon, cantaloupe, honeydew, and pineapple, topped with grapes and seasonal berries

**Chilled Asparagus Platter**  
Seasoned in olive oil, Italian herbs, and spices, then grilled over an open flame

**Potatoes Au Gratin**  
Thinly-sliced Russet potatoes baked in our garlic-fennel cream sauce, topped with Tillamook cheddar and Parmesan cheeses

**Cookies & Brownies**  
Assortment of chocolate macadamia nut, oatmeal raisin, and chocolate chip cookies with double chocolate fudge brownies

**Lemon Water & Regular Coffee**



## HEAVY HORS D'OEUVRES /\$38 per person

**Sweet and Spicy Phyllo Poppers**  
Cream cheese, pepper jack cheese topped with jalapeño jelly, served in a bite-sized filo cup

**Spinach Stuffed Mushroom Caps**  
Large button mushrooms filled with spinach, herbs, and feta cheese

**Sweet Potato Bites**  
Sliced sweet potato, roasted, and topped with cilantro and pesto puree

**Vegetable Crudité with Hummus**  
Assorted fresh vegetables accompanied by pita triangles and choice of garlic hummus and roasted red pepper hummus

**Fig Jam & Goat Cheese Crostini**  
Crostini topped with chevre goat cheese and fig jam

**Roast Beef Tenderloin Bites**  
Seared medium rare, served on a panko-crusted polenta round, topped with creamy horseradish, red onions, a tomato wedge, and garnished with parsley

**Smoked Salmon Baguette**  
Toasted baguettes topped with cream cheese, smoked salmon, capers and dill

**Assorted Petite Sweets**  
Lemon bars, chocolate-dipped strawberries, crème puffs, and seasonal bites

**Lemon Water & Regular Coffee**