

CELEBRATION OF LIFE MENU

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

\$16.20 per person

Variety Baguette Sandwiches ✓ *included*

OR

Pinwheel Platter ✓ *included*

Market-Fresh Fruit Platter ✓ *Vegan GF*

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

NW Seasonal Greens ✓ *GF*

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

\$23.80 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 ✓ *Vegan GF*

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

HEAVY HORS D'OEUVRES \$37.80 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 ✓ GF

Large button mushrooms filled with spinach, herbs, and feta cheese

Sweet Potato Bites ✓ GF

Sliced sweet potato, roasted, and topped with cilantro and pesto puree

Vegetable Crudité with Hummus  Vegan

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-crusting 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

LIGHT \$26.95 per person

Vegetable Crudité with Hummus  Vegan

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

Market-Fresh Fruit Platter  Vegan GF

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 \$26.95 per person

Chicken Breast filled with Stuffing

Potatoes Au Gratin ✓ GF

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

NW Seasonal Greens ✓ GF

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 \$26.95 per person

Market-Fresh Fruit Platter  Vegan GF

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

Trio of Spreads ✓

Fresh olive tapenade, roasted garlic and Parmesan, and artichoke jalapeño 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

\$29.20 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

All prices subject to change.

Consuming raw or under cooked meats, poultry, seafood, shellfish, or eggs may increase the risk of food borne illness. We offer products with peanuts, tree nuts, soy, milk, eggs and wheat. While we take steps to minimize the risk of cross contamination, we cannot guarantee that any of our products are safe to consume for people with peanut, tree nut, soy, milk, egg or wheat allergies.