




MOUNTAIN VIEW
FUNERAL HOME • MEMORIAL PARK • CREMATORY



FULL FARE

50 guests	\$3595	75 guests	\$4995	100 guests	\$6390
125 guests	\$7790	150 guests	\$9185		

All catering packages include choice of reception room, tables, and chairs for 3 hours, starting from the time of the scheduled service. See catering price grid for multiple room options.

OPTION ONE

COUNTRY SUPPER

> LEMON PEPPER BREAST OF CHICKEN

Local organic

> GARDEN FRESH SEASONAL FIRE ROASTED VEGETABLE MEDLEY

> ROASTED RED "MUSHROOM" POTATOES

> FRESH SEASONAL FRUIT SELECTION

> SPINACH SALAD

Served with feta and grape tomatoes

> ARTISAN BREAD STATION

Served with balsamic vinegar, infused olive oil, roasted garlic, local wildflower honey, and whipped butter

> ASSORTMENT OF DELECTABLE CHEESECAKES

OPTION TWO

TRADITIONAL AMERICAN

FROM THE CARVING STATION:

> SLOW ROASTED BEEF OR OVEN ROASTED TURKEY BREAST

with au jus

Glazed with local wildflower honey and served with homemade gravy

> GARDEN FRESH SEASONAL FIRE ROASTED VEGETABLE MEDLEY

> YUKON GOLD GARLIC MASHED POTATOES

> FRESH SEASONAL FRUIT SELECTION

> ORGANIC BABY GREENS

Served with Roma tomatoes, candied walnuts, dried cranberries, and crumbled feta

> ARTISAN BREAD STATION

Served with balsamic vinegar, infused olive oil, roasted garlic, local wildflower honey, and whipped butter

> MINIATURE DESSERT ASSORTMENTS



All Full Fare menu packages (unless otherwise noted) include coffee, Stash teas, lemonade, serving staff, setup, cleanup and gratuity.

We are committed to reducing our impact on landfills. All Full Fare menus are served with china, stainless steel utensils, and goblets. Compostable serving equipment is available upon request.

FULL FARE

50 guests \$3595 | 75 guests \$4995 | 100 guests \$6390
125 guests \$7790 | 150 guests \$9185

All catering packages include choice of reception room, tables, and chairs for 3 hours, starting from the time of the scheduled service.
See catering price grid for multiple room options.

OPTION *THREE*

ASIAN BUFFETT

> CHINESE BBQ PORK PLATTER

Served with Chinese mustard and sesame seeds

> VEGETABLE YAKISOBA NOODLES

> WHITE RICE

> PORK EGG ROLLS

> LEMON SQUARES

CHOOSE ONE FROM BELOW:

> BEEF BROCCOLI

Medallions of beef in a rich glaze with broccoli, onions and ginger

> KUNG PAU CHICKEN

Local organic chicken breasts, snow peas, peanuts, and peppers in a spicy sauce

> CASHEW CHICKEN

Local organic chicken breasts in a honey glaze

> MONGOLIAN BEEF

Medallions of beef, scallions, and peppers in a spicy rich glaze

OPTION *FOUR*

ITALIAN BUFFETT

> CLASSIC CHICKEN MARSALA

Local organic chicken breast in a cremini mushroom and Florio marsala sauce

> CHEF JOHN'S BOLOGNESE MEAT LASAGNA OR VEGETABLE LASAGNA

> GARDEN FRESH SEASONAL FIRE ROASTED VEGETABLE MEDLEY

> FRESH SEASONAL FRUIT SELECTION

> ORGANIC BABY GREENS

Served with Roma tomatoes, candied walnuts, dried cranberries, and crumbled feta

> ARTISAN BREAD STATION

Served with balsamic vinegar, infused olive oil, roasted garlic, local wildflower honey, and whipped butter

> LEMON BARS AND CARAMEL SEA SALT BROWNIES

Served with candied pecans, caramel sauce and sea salt





IMPRESSIONS

50 guests	\$2795	75 guests	\$3795	100 guests	\$4790
125 guests	\$5790	150 guests	\$6785		

All catering packages include choice of reception room, tables, and chairs for 3 hours, starting from the time of the scheduled service. See catering price grid for multiple room options.

OPTION ONE

FULL LUNCH

> CAPRESE SKEWERS ON CARVED PINEAPPLE TREE

Fresh mozzarella, salami, tomato, olives and basil drizzled with balsamic vinaigrette

> CAESAR SALAD STATION

Traditional Caesar salad with local organic chicken, Alaska bay shrimp and Parmigiano Reggiano

> FRESH SEASONAL FRUIT SELECTION

> SANDWICHES ON FRESHLY BAKED CROISSANTS OR A VARIETY OF DELI BREADS

Includes:

- Turkey and applewood smoked bacon and Havarti
- Roast beef and Tillamook cheddar
- Fire roasted vegetables, cucumber, and Roma tomatoes

> FRESH BAKED COOKIES

> LEMONADE

OPTION TWO

BRUNCH

> FRESH BAKED QUICHES

Includes:

- Vegetarian with feta
- Bacon and spinach with Havarti
- Black forest ham with Tillamook cheddar

> APPLEWOOD SMOKED SAUSAGE LINKS

> FRESH SEASONAL FRUIT SELECTION

> ROASTED RED COUNTRY POTATOES

Served with Walla Walla onions, red pepper and rosemary

> ORANGE JUICE

> VARIETY OF MUFFINS

IMPRESSIONS

50 guests \$2795 | 75 guests \$3795 | 100 guests \$4790
125 guests \$5790 | 150 guests \$6785

All catering packages include choice of reception room, tables, and chairs for 3 hours, starting from the time of the scheduled service.
See catering price grid for multiple room options.

OPTION THREE

SOUTHWEST LUNCH

> CHICKEN FAJITA BAR

Includes:

- Julienne chicken
- Onion and peppers
- Flour tortillas
- Lettuce
- Roma tomatoes
- Sour cream
- Cheddar cheese
- House made guacamole
- Pico de Gallo

> BEEF ENCHILADAS

> MEXICAN RICE

> BLACK BEANS

> CINNAMON COOKIES

> LEMONADE

OPTION FOUR

BANH MI SANDWICH LUNCH

> VIETNAMESE BANH MI SANDWICHES

Pulled BBQ pork and vegetarian tofu on fresh baked baguettes

> ASIAN CHICKEN SALAD

With sesame ginger dressing

> SHRIMP AND TOFU SPRING ROLLS

> FRESH SEASONAL FRUIT SELECTION

> LEMONADE



All Impressions menu packages (unless otherwise noted) include coffee, Stash teas, serving staff, setup, cleanup and gratuity.

We are committed to reducing our impact on landfills. All Impressions menus are served with china, stainless steel utensils, and goblets. Compostable serving equipment is available upon request.





STANDARD

50 guests	\$2295	75 guests	\$3045	100 guests	\$3790
125 guests	\$4540	150 guests	\$5285		

All catering packages include choice of reception room, tables, and chairs for 3 hours, starting from the time of the scheduled service. See catering price grid for multiple room options.

OPTION ONE

PACIFIC RIM APPETIZER

> FILIPINO LUMPIA

Served with sweet chili sauce

> SESAME GINGER CHICKEN SKEWERS

> FRESH SEASONAL FRUIT SELECTION

> SUSHI ROLL PLATTER

Made fresh daily and includes:

- 12-piece Inari
- 27-piece Futomaki
- 20-piece California roll
- 12-piece Tucuman roll
- 12-piece Tuna roll

OPTION TWO

LIGHT LUNCH

> SANDWICHES ON FRESHLY BAKED CROISSANTS OR A VARIETY OF DELI BREADS

Includes:

- Roast beef and Tillamook cheddar
- Turkey, applewood smoked bacon and Havarti
- Fire roasted vegetable and hummus

> ORGANIC BABY GREENS

Served with Roma tomatoes, dried cranberries, candied walnuts, and crumbled feta

> FRESH SEASONAL FRUIT SELECTION

> FRESH BAKED COOKIES



All Standard menu packages (unless otherwise noted) include coffee, Stash teas, lemonade, serving staff, setup, cleanup and gratuity.

We are committed to reducing our impact on landfills. All Standard menus are served with glass plates, stainless steel utensils, and goblets. Compostable serving equipment is available upon request.

STANDARD

50 guests	\$2295	75 guests	\$3045	100 guests	\$3790
125 guests	\$4540	150 guests	\$5285		

All catering packages include choice of reception room, tables, and chairs for 3 hours, starting from the time of the scheduled service.
See catering price grid for multiple room options.

OPTION *THREE*

SALAD LUNCH

> ARTISAN BREAD BASKET

Baked daily and served with infused olive oil, roasted garlic, balsamic vinegar, local wildflower honey, and whipped unsalted butter

CHOOSE FOUR FROM BELOW:

> GRILLED PORTABELLA SPINACH SALAD

With balsamic vinaigrette

> GREEK CHICKPEA SALAD

> COCONUT CHICKEN SALAD

With honey mustard vinaigrette

> CAESAR SALAD WITH PARMIGIANO REGGIANO

> AVOCADO, STRAWBERRY, SPINACH SALAD

With poppyseed dressing

> WALDORF BROCCOLI SALAD

> ORGANIC BABY GREENS

Served with Roma tomatoes, candied walnuts, dried cranberries, and crumbled feta cheese

> ASIAN NOODLE SALAD

With sesame ginger dressing

> FRESH SEASONAL FRUIT SELECTION

OPTION *FOUR*

NORTHWEST APPETIZERS

> JUMBO SHRIMP WITH DUNGENESS CRAB STUFFING

> WILD CAUGHT SALMON LOX ON ENGLISH CUCUMBER BITES

> FRESH SEASONAL FRUIT SELECTION

> ARTISAN CHARCUTERIE BOARD

Includes:

- English huntsman, French brie, and Manchego cheeses
- Coppa, prosciutto, and salami slices
- Mediterranean olives
- Seasonal vegetables
- Grapes
- Fig spread
- Served with La Panzanella crackers





LIGHT RECEPTIONS

50 guests	\$1895	75 guests	\$2445	100 guests	\$2990
125 guests	\$3540	150 guests	\$4085		

All catering packages include choice of reception room, tables, and chairs for 3 hours, starting from the time of the scheduled service.
See catering price grid for multiple room options.

OPTION ONE

CONTINENTAL BREAKFAST

> SCRAMBLED EGG MUFFINS

Variety of vegetables with feta cheese, ham and Tillamook cheddar, and bacon, spinach and Havarti

> YOGURT, GRANOLA, SEASONAL MELONS AND FRESH BERRY PARFAITS

> FRESH SEASONAL FRUIT SELECTION

> FRESH BAKED MUFFINS AND DANISH PASTRIES

> ORANGE JUICE

OPTION TWO

SAVORY AND SWEET

> CARIBBEAN JERK CHICKEN SKEWERS

Served with spicy sweet chili sauce

> FRESH SEASONAL FRUIT SELECTION

> ARTISANAL CHEESE BOARD

Served with La Panzanella crackers

> FRESH BAKED COOKIES

> LEMONADE

OPTION THREE

DESSERTS

> BAKED MINI TARTS IN SEASON

Winter: Plum and apple

Spring: Peach and cherry

Summer: Blueberry and strawberry

Fall: Pumpkin and pecan

> CHOCOLATE BROWNIES WITH SEA SALT AND CARAMEL

> FRESH BAKED COOKIES

> SEASONAL DELIGHTS

Lemon, toffee crunch blondie and chocolate coconut butterscotch bars

OR Strawberries dipped in white and dark chocolate (seasonal)

> LEMONADE



All Light Receptions menu packages (unless otherwise noted) include coffee, Stash teas, glass plates, stainless steel utensils, napkins, goblets, serving staff, delivery, setup, cleanup and gratuity.

ESSENTIALS

50 guests \$1695 | 75 guests \$2145 | 100 guests \$2590
125 guests \$3040 | 150 guests \$3485

All catering packages include choice of reception room, tables, and chairs for 3 hours, starting from the time of the scheduled service.
See catering price grid for multiple room options.

OPTION ONE

MIDDAY SNACK

> VARIETY OF TORTILLA PINWHEELS

Includes:

- Roast beef and Tillamook cheddar
- Turkey, applewood smoked bacon and Havarti
- Fire roasted vegetables, tomato, cucumber, kalamata olives and hummus

> FRESH BAKED ASSORTMENT OF COOKIES

> LEMONADE

OPTION TWO

QUICK BITES

> ARTISANAL CHEESE BOARD

Served with La Panzanella crackers

> FARM FRESH JULIENNE VEGETABLE CRUDITÉ

Served with hummus and chipotle ranch dip

> CHINESE BBQ PORK PLATTER

Served with Chinese mustard and sesame seeds

> LEMONADE

OPTION THREE

NORTHWEST BITES

> WILD CAUGHT SALMON LOX ON ENGLISH CUCUMBER BITES

> LA PANZANELLA CRACKERS AND HOMEMADE SPREADS

> FRESHLY BAKED LEMON AND CHOCOLATE COCONUT BARS

> LEMONADE



All Essentials menu packages (unless otherwise noted) include coffee, compostable plates, forks, napkins, and serving utensils, serving staff, delivery, setup, and gratuity.



PLATTERS & BOARDS

PRICING IS FOR 50 PEOPLE

- Available as an add-on to Full Fare, Impression, Standard, Fare, Light Receptions, and Essentials Menus
- Menu may be custom built from Platter & Boards by adding below prices to charge for the room only (see back page)
- All platters include compostable plates and napkins

FRESH SEASONAL FRUIT SELECTION \$295.00

Fruits and berries in season and farm fresh

FILIPINO LUMPIA \$395.00

Freshly made pork lumpia served with sweet soy and sweet chili sauce

ARTISANAL CHARCUTERIE BOARD \$495.00

English huntsman, French brie, Cambozola cheeses, Coppa, prosciutto, and salami slices, Mediterranean olives, seasonal vegetables, grapes, fig spread, served with La Panzanella crackers

PINWHEEL TORTILLA WRAPS \$395.00

Roast beef and Tillamook cheddar, turkey applewood smoked bacon and Havarti cheese, fire roasted vegetable, tomato, cucumber, kalamata olives and hummus

ANTIPASTO PLATTER \$295.00

Mediterranean olives, sweet pickles, cherry peppers, fire roasted vegetables, fresh mozzarella, prosciutto ham, and Italian salami

SUSHI PLATTER \$395.00

Made fresh and rushed in cold pack. Includes 12-piece Inari, 27-piece Futomaki, 20-piece California roll, 12-piece Tukuwan roll, and 12-piece tuna roll

SEASONAL VEGETABLE CRUDITÉ \$295.00

Served with chipotle ranch and hummus

WILD CAUGHT SALMON LOX ON ENGLISH CUCUMBER BITES \$395.00

FRESH BAKED COOKIE ASSORTMENT \$225.00

Eating is not merely a material pleasure.
Eating well gives a spectacular JOY to LIFE
and contributes immensely to goodwill and
companionship.

—ELSA SCHIAPARELLI

WINE SERVICE

PRICING IS PER PERSON

Receptions with wine service are served only by our caterer.
Families may not serve their own alcohol.

OPTION ONE

\$10.95 PER PERSON

WILDHAVEN CHARDONNAY Columbia Valley

RADIUS CABERNET Columbia Valley

WILDHAVEN BLAZING RED Columbia Valley

CHATEAU STE MICHELLE PINOT GRIGIO Columbia Valley

OPTION TWO

\$12.95 PER PERSON

BRIDGMAN CHARDONNAY Columbia Valley

ANCESTRY CELLARS PINOT GRIS Columbia Valley

SUMMIT ESTATES MERLOT Columbia Valley

RADIUS CABERNET Columbia Valley

TALCOTT CELLARS RED BLEND Columbia Valley

OPTION THREE

\$17.95 PER PERSON

WILDHAVEN CABERNET Columbia Valley

BRIDGMAN MERLOT Columbia Valley

ERATH PINOT NOIR Oregon

MARK RYAN THE VINCENT CHARDONNAY Columbia Valley

WILLIAM GRASSIE SAUVIGNON BLANC Columbia Valley

All wine purchases are made on behalf of the family by the caterer once payment has been secured from the family. Wine will at all times remain the property of the family, and any unconsumed wine will be returned to the family following the reception. The funeral home does not, and will not, purchase or resell any alcohol. All wine served is by Washington State Class 12 licensed employees of the caterer, and the funeral home will not in any way monitor or control the serving or consumption of alcohol.

If you wish to provide your own wine, the funeral home mandates that the caterer serve the wine in accordance with Washington State Liquor Control Board laws and will impose a fee of \$325.00 for the first 50 guests and \$6.50 for each additional guest. This fee is in addition to any other catering requests. This fee will include wine glasses and licensed servers. Proper identification may be requested, and anyone under 21 will be denied wine service.





MOUNTAIN VIEW

FUNERAL HOME • MEMORIAL PARK • CREMATORY

CHOICE OF WILLOW OR OAK RECEPTION ROOM										
# Guests	50		75		100		125		150	
Full Fare	\$	3,595	\$	4,995	\$	6,390	\$	7,790	\$	9,185
Impression	\$	2,795	\$	3,795	\$	4,790	\$	5,790	\$	6,785
Standard	\$	2,295	\$	3,045	\$	3,790	\$	4,540	\$	5,285
Light	\$	1,895	\$	2,445	\$	2,990	\$	3,540	\$	4,085
Essentials	\$	1,695	\$	2,145	\$	2,590	\$	3,040	\$	3,485
Room Only	\$1,495.00									
BOTH WILLOW AND OAK RECEPTION ROOMS										
# Guests	50		75		100		125		150	
Full Fare	\$	4,095	\$	5,495	\$	6,890	\$	8,290	\$	9,685
Impression	\$	3,295	\$	4,295	\$	5,290	\$	6,290	\$	7,285
Standard	\$	2,795	\$	3,545	\$	4,290	\$	5,040	\$	5,785
Light	\$	2,395	\$	2,945	\$	3,490	\$	4,040	\$	4,585
Essentials	\$	2,195	\$	2,645	\$	3,090	\$	3,540	\$	3,985
Room Only	\$1,995.00									
EXCLUSIVE USE OF CELEBRATION OF LIFE CENTER										
# Guests	50		75		100		125		150	
Full Fare	\$	4,820	\$	6,220	\$	7,615	\$	9,015	\$	10,410
Impression	\$	4,020	\$	5,020	\$	6,015	\$	7,015	\$	8,010
Standard	\$	3,520	\$	4,270	\$	5,015	\$	5,765	\$	6,510
Light	\$	3,120	\$	3,670	\$	4,215	\$	4,765	\$	5,310
Essentials	\$	2,920	\$	3,370	\$	3,815	\$	4,265	\$	4,710
Room Only	\$2,720.00									

Professional Catering Services Provided By:



Our difference is in the details