

TUMWATER CATERING



THE TUMWATER BALLROOM

Be a part of our history

Tumwater Catering Celebration of Life Menus

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At Tumwater Catering we wish to supply a complete catering package designed to be delicious and affordable while making your event special and memorable.

The following are some of our more popular menus. Items can be combined to create the perfect menu for your event. We can accommodate a variety of your guest's dietary needs with vegetarian, vegan and gluten-free menu items.

We supply the following items at no additional charge:

- Menu planning and consultation
- All serving equipment
- Punch, coffee, tea and water included with all menus

Menu Prices:

- Price listed is for the menu items, disposable plates, flatware and service equipment.
- Service staff is additional.
- An 18% service charge is added to each catering order.
- Staff gratuity is at your discretion.

Please call us for a complete proposal. Additional menus are available upon request.

Bartending Services:

Tumwater Catering is licensed to provide alcoholic beverages for your event. We can serve your alcohol or provide beverages served on a hosted or non-hosted (cash bar) basis. Call us for options and pricing.

See additional menus, photos and information on our website at:

www.tumwaterballroom.com

TUMWATER CATERING

Simple & Sweet Celebration

Cookies

A variety of cookies including
Chocolate Chip
Chocolate Chocolate
Oatmeal Raisin
Peanut Butter
Macadamia Nut
Shortbreads

Coffee Service

Fresh Brewed Coffee service
offered with sweetness and creamer

Tea Service

A selection of favorite teas

Strawberry Lemonade

Delicious & refreshing

\$15 per person

TUMWATER CATERING

Casual Buffet

Croissant Sandwiches

Fresh baked croissants stuffed with Turkey & Swiss, Ham & Cheddar or Vegetarian served with condiments

Garden Green Salad

Spring Mix lettuce topped with sliced strawberries, sprinkled blue cheese and craisans offered with a variety of dressings and herb roasted croutons

Gourmet Cheese & Nut Platter

A Selection of gourmet cheeses and nuts presented with crackers and cocktail breads

Charcuterie Platter

Thin sliced meats presented with gourmet olives

Vegetable Crudite

Served with hummus and ranch dressing

Fresh Fruit Platter

Fresh fruits and berries beautifully displayed

Coffee Tea Water Lemonade Punch

\$19 per person

Add Cookies, Dessert Bars & Brownies for \$4 per person

TUMWATER CATERING

Hors d'oeuvre Buffet

Elegant Cheese Platter

A Selection of cubed and sliced hard and soft gourmet varieties Cheeses

Cracker Basket

A selection of crackers including cafe rounds rosemary crackers, breadsticks and gluten free rice crackers

Mediterranean Platter

Thin sliced meats presented with Greek olives hummus and marinated cheeses served with sliced pita breads

Fresh Fruit Platter

Fresh fruits and berries beautifully displayed

Caprese Salad

Sliced tomatoes layered with Mozzarella and basil laced with an aged Balsamic glaze

Coffee Tea Water Lemonade Punch

\$21 per person

Add Cookies, Dessert Bars & Brownies for \$4 per person

TUMWATER CATERING

Elegant Reception

Gourmet Cheese & Charcuterie Tray

A Selection of Gourmet Cheese including Gouda, Jarlsberg Swiss, Irish Dubliner and herbed Goat Cheese presented with thin sliced Italian meats
Served with gourmet crackers and crostini breads

Red Pepper Hummus

Served with toasted garlic pita chips

Gourmet Mixed Nuts

Condiment Tray

A selection of sweet and savory pickles,
gourmet select olives and marinated vegetables

Italian Cheese Torta

Garlic & parmesan infused cream cheese layered
with sun dried tomatoes and Italian pesto
Served with a selection of crackers and breadsticks

Focaccia Sandwiches

Focaccia bread filled with Turkey & Swiss, Ham & Cheddar
or Caprese (tomatoes, basil and mozzarella) served with condiments

Brownies, Cookies & Sweet Treats

A selection of fresh baked sweets including
brownies, cookies and tarts

Coffee Tea Water Lemonade Punch

\$22 per person

TUMWATER CATERING

Celebration Menu

Cheese, Dips & Nuts

A Selection of Cheese and Dips including a variety of hard and soft gourmet cheese served with crackers and crostini breads. Offered with hummus and pita chips, mixed nuts and a variety of olives.

Caprese Salad

Thin sliced locally grown tomatoes layered with organic basil and Oregon Mozzarella cheese. Sprinkled with aged Balsamic Vinegar

Selection of Pinwheel Sandwiches

Honey Roasted Turkey and Swiss with Peppered Ham and Cheddar wrapped in tortillas with cream cheese and rolled into pinwheel sandwiches

Condiment Tray

A selection of pickles, black olives, Kalamata olives served with pickled vegetables mustards and aioli

Fresh Seasonal Fruit

Fresh fruits of the season beautifully displayed

Vegetable Crudite

A selection of fresh cut vegetables served with ranch dressing

BBQ Meatballs

Chicken or Beef meatballs baked in a blackberry BBQ sauce

Bacon Wrapped Figs

Port marinated figs wrapped in bacon and baked until crisp

Coffee Tea Water Lemonade Punch

\$29 per person

Add Cookies, Dessert Bars & Brownies for \$4 per person

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Sweet Celebration

Chocolate Walnut Brownies

Chewy and delicious homemade brownies
with toasted Oregon walnuts

Cookie Basket

A variety of cookies including peanut butter,
oatmeal raisin, shortbread and chocolate chip

Cheese Cakes

Petite cakes including fruit flavors
and chocolate laced cheesecake

Strawberry Shortcakes

Fresh strawberries served with vanilla
cake and vanilla whipped cream in petite cups
garnished with a mint leaf

Cupcakes

A selection of petite cupcakes available in a variety of flavors
including chocolate, chocolate peanut butter, vanilla bean, red velvet,
espresso chocolate, coconut, chocolate mint, carrot and banana

Coffee Tea Water Lemonade Punch

Price:

Three selections: \$16.00 per person

Four Selections: \$18.00 per person

Five Selections: \$22.00 per person

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Elegant Hors d'oeuvres Reception

Baked Brie

French Brie topped with orange marmalade and wrapped in flaky phyllo pastry, baked and served with sliced apples and crispy baguette crostinis

Vegetable Crudités

Fresh and marinated vegetables

Seasonally Fresh Fruits & Berries

Fresh fruits and berries of the season offered with a sweet cream dipping sauce

Jumbo Prawns on Ice

Jumbo shrimp served in an ice bowl with sliced lemons and vodka laced cocktail sauce

Teriyaki Beef Skewers

thin slices of filet mignon marinated, baked and served with a teriyaki dipping sauce

Stuffed Buns

Tender rolls stuffed with chicken salad

Crab & Artichoke Dip

Artichoke hearts blended with crab into a hot creamy and dreamy dip served with breadsticks, crackers and breads

\$48 per person

Add Cookies, Dessert Bars & Brownies for \$4 per person

TUMWATER CATERING

Classic Hors d'oeuvres Reception

Gourmet Selection of Craft Cheese

A beautifully displayed selection of imported and domestic cheese including Smoked Gouda, Cheddar, Irish Dubliner and White Cheddar

Cheese Torta

Garlic and parmesan infused cream cheese layered with walnut pesto and sundried tomatoes
Served with garlic brushed crostinis

Baked Brie

French brie topped with marmalade and wrapped in flaky pastry, baked until brown and delicious

Bruschetta

Crisp crostinis topped with a blend of diced tomatoes, basil and garlic. Drizzled with aged balsamic

Apple, Walnut and Cranberry Salad

a delicious and popular salad

BBQ Meatballs

Turkey meatballs baked in a blackberry bbq sauce

Teriyaki Chicken Skewers

Marinated chicken served on a skewer with a spicy orange sauce

\$28 per person

TUMWATER CATERING

Casual Hors d'oeuvres Reception

Gourmet Selection of Craft Cheese

A beautifully displayed selection of imported and domestic cheese including Smoked Gouda, Cheddar, Irish Dubliner and White Cheddar

Pesto & Sundried Tomato Torta

Garlic and parmesan infused cream cheese layered with walnut pesto and sundried tomatoes, served with crostinis

Tortilla Wrap Pinwheels

Turkey or ham tortilla roll-ups with basil and lettuce brushed with a sundried tomato aioli and cut into pinwheels

Vegetable Crudite Display

A beautiful display of fresh and pickled vegetables offered with nuts and a selection of Greek olives

Artichoke Dip

A delicious hot artichoke dip offered with baked garlic baguette slices

Mini Quiche Tartlets

Miniature flaky tarts filled with cheddar quiche

\$28 per person

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Gourmet Hors d'oeuvre Reception

Hors d'oeuvres can be tray passed or set on a decorated buffet

Mini Crab cakes

Topped with lemon aioli

Coconut Shrimp

Lightly fried and served with an orange sweet sauce

Chicken Skewers

Brushed with a Teriyaki glaze

Chicken Meatballs

Glazed with a blackberry bbq sauce

Tenderloin Tips

Served on skewers with a creamy, herb horseradish sauce

Mini Burgers

petite buns filled with an all-beef patty, cheese, lettuce and tomato

Stuffed New Potatoes

Filled with whipped herb potato

Bruschetta

Garlic toasted crostini topped with diced tomato and basil

Tomato, Basil and Mozzarella

Served on a skewer with a light balsamic vinaigrette

Quiche Lorraine

Miniature tarts filled with a cheese and bacon quiche

\$49 per person

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