



# Funeral & Memorial Catering Packages

Ph: 503-238-8889 Fax: 503-238-8893



We Understand This Is A Difficult & Stressful Time  
Our Packages Include A Variety Of Menus To Simplify Your Decision

## **Our Menu Package Pricing includes:**

### **Service Staff**

Up To 2.5 Hours Service Time

### **Punch and Coffee**

### **Linens**

#### **White, Ivory or Black**

Buffet, Beverage, Seating & Photo Tables  
with Appropriate Accent Colors

### **Serviceware**

Glass Plates, Forks, Cocktail Napkins, Coffee & Punch Cups  
Leftover Food Neatly Packaged for You to Take Home

~ Package Pricing Minimum of 75 Adults & Locations less than 20 miles from downtown Portland ~

### **Additional Charges May Apply For The Following:**

#### **Alcohol Service, Including Wine, Beer and Mixed Drinks**

~ Buffet or seating table floral centerpieces ~

~ Floor length seating table linens and specialty accent colors ~ Rental tables, chairs or equipment ~

~ Venues with difficult access (no elevators or clear paths for vehicles or service carts) ~

~ Catering surcharges assessed by venues ~

## MENU 1

### RELISH PLATTER

Cauliflower, Carrots, Red Bell Pepper,  
Celery Sticks, Broccoli, Cherry Tomatoes & Olives  
Served with Ranch Dip

### FRESH CUT FRUIT DISPLAY

Seasonal Display of Melons, Berries, Pineapple & Grapes

### DOMESTIC CHEESE ON GRANITE

Presented on Granite, Selection May Include: Gouda, Swiss  
Dill Havarti, Provolone, Tillamook Smoked & Medium Cheddar  
Served with Gourmet Crackers

### BARBECUE MEATBALLS

Cocktail Meatballs Simmered in our Bourbon BBQ Sauce

### ASSORTED COOKIES

Selection of White Chocolate Cranberry, Chocolate Chip,  
Oatmeal Raisin & Lemon Poppy

**\$ 19.50 Per Guest\***

## MENU 3

### GRAND AIOLI DISPLAY

A Seasonal Display of Green Beans, Beets, Asparagus,  
Grape Tomatoes, Artichokes Yukon Golds, Fennel & Peppers  
Served with Hard Boiled Eggs & Roasted Garlic Aioli

### PETIT QUICHE LORRAINE

Tart Pastry & Custard Baked with Sautéed Onion,  
Black Forest Ham & Gruyere

### SUNDRIED TOMATO AND BASIL PESTO TORTA

Basil Pesto & Sundried Tomato Pesto, Layered  
with Cream Cheese, Served with Gourmet Crackers

### COLD APPLEWOOD SMOKED SALMON DISPLAY

Whole Sides of Smoked Salmon, Presented on Copper & Oak  
Served with Lemon Cream Cheese, Remoulade and Baguette

### BEEF TENDERLOIN & HORSE RADISH CROSTINI

Grilled Medium Rare Beef Tenderloin, Organic Greens &  
French Dijon on a Garlic Crostini, with Grated Horseradish

### ASSORTED MINI CHEESECAKES

Petit Cheesecakes, Baked on a Graham Crust or Chocolate  
Cookie Crust; Mocha, Raspberry & Lemon

**\$29.95 Per Guest\***

## MENU 2

### NORTHWEST VEGETABLE CRUDITE

Seasonal Fresh Vegetables Beautifully Displayed with our  
Marinated Raspberry Carrots, Rosemary Black Olives &  
Oregano Marinated Mushrooms. Served with Tarragon Dip

### PASTA SALAD

*CHOOSE ONE:*

Italian Penne Pasta, Macaroni, Orzo with Spinach & Feta

### FRESH FRUIT SALAD

Seasonal Cut Fruit with Melons, Berries, Pineapple & Grapes

### GOURMET COCKTAIL SANDWICHES

Turkey, Provolone & Balsamic Tomato w/ Pesto Mayonnaise  
Roast Beef, Cheddar & Caramelized Onion w/ Horseradish Cream  
Cure 81 Ham, Swiss & Grilled Pineapple w/ Cranberry Sauce

### DEVINE DEVILED EGGS

Garnishes Include Bay Shrimp, Black Olives  
& Roasted Red Pepper

### PETIT CUT DESSERT BARS

Petit Bars may include Lemon, Peanut Butter  
Amaretto, Raspberry Cheesecake, and Cream Cheeses Brownies

**\$23.95 Per Guest\***

## MENU 4

### TOSSED GREEN SALAD

Mixed Greens with Cucumber, Sliced Mushrooms, Carrot &  
Tomato Wedges. Served with Ranch & Homemade Vinaigrette

### FRESH FRUIT SALAD

Seasonal Cut Fruit with Melons, Berries, Pineapple & Grapes

*CHOOSE ONE:*

### ITALIAN SAUSAGE LASAGNA

Layers of Pasta, Italian Sausage & Tomato Ragu, Béchamel &  
Grated Parmesan, Marinara Sauce & Parmesan on the Side

*or*

### SPINACH LASAGNA

Layers of Pasta, Spinach, Ricotta, Mozzarella, Parmesan &  
Marinara Sauce, Meat Sauce & Parmesan on the Side

### SEASONAL VEGETABLE SAUTE

Seasonal Vegetables, Sautéed with Olive Oil & Fresh Herbs

### WHOLE WHEAT SOURDOUGH ROLLS

Served with Sweet Cream Butter

### LEMON POPPY SEED POUND CAKE

Sour Cream Poppyseed Pound Cake  
With a Sugar & Lemon Glaze

**\$ 25.95 Per Guest\***

**(Includes Linen Rolled Flatware)**

**Our Experienced Planners Can Customize Menus,  
As Well As Suggest Additional Items Including Bar Service  
\*18% Service Charge Is Added To Package Pricing**

## Leftover Food

Catering At Its Best will provide packaging for small quantities of leftovers. Our on site staff will gladly pack leftovers, assuming they determine the food can be safely consumed at a later time. Buffet foods can deteriorate quickly at room temperature and pose a potential health risk to you and your guests. Our staff will use extreme caution in deciding what foods are safe.

## Payment Policy

Due to the short notice nature of memorial services, payment will be due upon booking. Payments can be in the form of Check (made payable to: CAIB) or Charge (Visa, Master Card, Discover and American Express.)

**CHECKS MAILED TO: CATERING AT ITS BEST, PO BOX 42264, PORTLAND, OREGON 97242**

## Contract

A signed contract of terms & conditions is required to secure the services of Catering At Its Best. Once a Menu Package and a minimum guest guarantee have been decided, Catering At Its Best will provide a contract. The contract will state and verify the agreed payment terms and conditions, in protection of both the client and Catering At Its Best. The signed contract will identify the Package Chosen, including price and minimum guest guarantee. Once the contract has been signed, the package and the minimum guest guarantee may **ONLY** be increased. **Again, the contract guest count can not be decreased, please give careful thought to the contracted guest count.**

## Memorial Service Package Pricing/Discounts

Our pricing for these Memorial Service packages has been discounted and represents an excellent value. We do provide additional discounts for Memorial Services as follows:

**Groups of 150 or More Guests, Less 3%**  
**Groups of 200 or More Guests, Less 5%**

## Additional Charges

We have tried to make the pricing for these packages all-inclusive, excluding the 18% Service Charge. However, events requiring additional time (receptions longer than 2.5 hours, locations in excess of 20 miles from downtown Portland, difficult load-in/set-up/servicing/breakdown etc.) will be billed as follows (per hour):

***Groups Up To 100 Guests, \$200 per hour***  
***Groups Up To 150 Guests, \$275 per hour***  
***Groups Up To 200 Guests, \$350 per hour***  
***Groups Up To 250 Guests, \$400 per hour***  
***Groups Over 250 Guests, \$1.50 per guest, per hour***