



Catering
10224 198th St
Graham, WA 98338
253-875-0770

Flying Tomato's Catering stages and delivers fully catered parties throughout King and Pierce County from 40 to 4000 guest. Our Catering Services are customize to suit individual budgets and service requirements. The site menus are a basic sampling of event offerings. A wider variety of selections and themes are available.



Flying Tomato Catering Menus

Event Specialties

- Holiday Parties & Celebrations
- Anniversary Parties
- Wedding Receptions
- Sports Parties & Gatherings
- Corporate Functions & Meetings
- High School Reunions
- Organizational Fundraisers & Auctions
- Surprise Birthday Parties
- & More!



Delivery & Drop-Off

Flying Tomato's Catering provides drop-off and set-up for all parties up to 4000 guest. Our staff sets up the food and beverage offerings. An economical way to throw a terrific party, Flying Tomato delivery service provides paper and plastic utensils as well as cups and party extras while setting up your hot or cold buffet line. Our product offerings are created to suit any type of party you wish to throw.



Venues

Flying Tomato Catering will transform any space into a welcoming setting and meet and specific needs, whether your event is hosted at one of our venues, your home, or your place of business.

VENUES

Tacoma ~ Gig Harbor ~ Kitsap ~ Seattle South ~ Olympia

LAUREL CREEK MANOR

7611 166th Ave. East, Sumner

Contact: Laurel 253-548-6866

5 Acre private estate , ceremony location, ponds, extensive gardens, terrace, parking on-site, kitchen, handicapped access
80 seated grand hall, 40 seated living room, 300+ in and out doors

www.laurelcreekmanor.com

KENSINGTON GARDENS

3804 Olson Drive NW, Gig Harbor

Contact: Kelly Watson 253-858-7511

Beautiful appointment ballroom, dramatic gardens and fountain court, tables and chairs, indoor seating, catering kitchen, parking onsite, handicapped access

120-140 seated

www.kensingtongardens.us

LAKEWOLD GARDENS

12317 Gravelly Lake Dr SW, Lakewood

Contact: Becky Rogers 253-584-4106

10 Acres private estate, exceptional gardens, spiral staircase, teahouse, covered brick terrace, kitchen, handicapped access
80 seated indoors, 500 outdoors

www.lakewoldgardens.org

MUSEUM OF GLASS

1801 Dock Street, Tacoma

Contact: Callie Meyer 253-396-1768

Grand Hall, working glass hot shop, Mt, Rainier view, water side terrace, reflecting pools, spectacular art, several areas available for rental, can accommodate large events

www.museumofglass.org

POINT DEFIANCE PAHODA

Pt Defiance Park, Tacoma

Contact: 253-305-1010

Kitchen, fireplace, large outdoor area, next to Japanese Garden, water view, handicapped access, tables, chairs, outdoor tables and chairs available

100 seated 200 reception

Pagoda Photo Gallery

POINT DEFIANCE LODGE

Pt. Defiance Park, Tacoma
Contact: 253-305-1010
Kitchen, fireplace, large covered verandah,
adjacent to Rose Garden, tables, chairs
50 seated 100 reception

THE ANNIE WRIGHT SCHOOL

827 Tacoma Ave. N., Tacoma
Contact: Erin Gann 253-272-2216
Charming, Old English atmosphere, antiques, kitchen
200 reception Great Hall
250 Outdoors on Commons Terrace

RUBY COLLECTION WINE CHANDLER ROOM

711 Opera Alley, Tacoma
Contact: Ruby Chambers 253-383-6384
Unique, downtown location, view, round tables,
custom chairs, rich tapestries
50-60 seated

TACOMA UNION STATION

1717 Pacific Ave., Tacoma
Contact: 253-863-5173 ext. 223
Unique, historic location, handicapped access, Chilhuly Art
500 seated 1200 reception
www.unionstationrotunda.org

WEYERHAUSER MANSION

(Northwest Baptist Seminary)
4301 North Stevens, Tacoma
Contact: 253-759-6104 ext. 102
Historic Mansion, Rose Garden, grand vista of Commencement Bay
Chapel seats 200, Rose Garden seats 200, Mansion seats 90

BLAIR ACRES

6017 144th St E., Puyallup
Contact: Krissy 253-531-1865
Garden setting with Koi pond, fountain, covered dance pavilion,
stage and lattice arch for ceremony, tables, chairs, linens provided,
ample parking, handicapped accessible, tenting available
400+ guest seated
www.blairacres.com

**PIERCE COUNTY ENVIRONMENTAL
SERVICE BUILDING**

9850 64th St, University Place

Contact: 253-798-4050

Puget Sound and island view, covered outdoor area,
tables, chairs, carpeted, kitchen, parking, handicapped access
120 guest seated

www.piercecountywa.org/evirnomental

THORNEWOOD CASTLE

8601 Thorne Lane, Tacoma

Contact: Deanna 253-584-4393

A fabulous castle on the shore of American Lake.

Formal gardens, antiques

100-200 indoors, 150 outdoors

www.thornewoodcastle.com

THE PLANTATION

P.O. Box 847, Yelm

Contact: Pat 360-458-7087

Elegant mansion with extensive grounds, atrium, tables,
chairs, spiral staircase, sound system, handicapped access

www.theplantationweddings.com

ABBEY BALLROOM

1901 South Fawcett, Tacoma

Contact: 253-572-5424

Hardwood floors, stage, round tables, chairs,
large dance floor, kitchen

150 guest seated

**BROADWAY CENTER FOR THE
PERFORMING ARTS**

901 Broadway, Tacoma

Contact 253-591-5892

The Pantages Theater-up to 500 guest

The Rialto Theater-up to 300 guest

Rehearsal Hall-200 reception

The Theater on the Square-up to 600 guest

BROWN'S POINT COMMUNITY CTR.

201 Ton-A-Wan-Da Ave. NE, Tacoma

Contact: 253-927-1042

Waterfront view, covered deck, stage, kitchen, table, chairs

180 reception, 150 seated

THE CENTRE AT NORPOINT

4818 Nassau Ave. NE, Tacoma
Contact: 253-591-5504
Kitchen, wood floors, outdoor patio,
round tables, chairs, dividers
250 seated, 300 reception

CAMP LAKEVIEW

32919 Benbow Dr. E, Graham
Contact: 360-879-5426
Chapel or gradens for ceremony, tables, chairs,
lake view, several locations
Seating up to 175

DEVOE MANSION

208 133rd St. E., Tacoma
Contact: 253-539-3991
National Historic Register Landmark Inn
Private garden setting, bridal platform, tables,
chairs, linens provided, parking
25 guest seated inside
100 guest seated outside
www.devoemansion.com

FIFE SENIOR COMMUNITY CENTER

2111 54th St E., Tacoma
Contact: 253-922-0900
Kitchen, handicapped access, wood floors, tables, chairs
250 seated, 300 reception

LAKWOOD COMMUNITY CENTER

9112 Lakewood Dr. SW, Lakewood
Contact: 253-593-4199
Kitchen, carpeted, tables, chairs, handicapped access,
gazebo, outdoor tables and chairs
100 seated, 125 reception

MANITOU IMPROVEMENT CLUB

6602 So. Ferdinand, Tacoma
Contact: 253-475-8449
Kitchen, stage, tables, chairs
200 seated, 300 reception

MILTON SENIOR CENTER

1000 Laurel St., Milton
Contact: 253-922-6586
Kitchen, dance floor, round tables, chairs
200 seated, 250 reception

THE MOUNTAINEER CLUB

2303 N. 30th, Tacoma
Contact: 253-566-6965
Kitchen, fireplace, handicapped access, tables, chairs
100 seated, 175 reception

THE MANOR

(formerly NW Showman's Club)
427 N. Meridian, Puyallup
Contact: 253-845-9873
Kitchen, wood floors, bar, parking, tables, chairs
240 seated, 290 reception

PIONEER PARK PAVILION

330 S. Meridian, Puyallup
Contact: 253-841-5457
Kitchen, round tables, chairs, portable stage, parking,
handicapped access, adjacent park for ceremony
400 seated, 1000 reception

PORTLAND AVENUE COMM. CENTER

3513 Portland Ave., Tacoma
Contact: Rick 253-591-5391
Kitchen, handicapped access, tables, chairs
200 seated, 275 reception

SOUTH PARK COMMUNITY CENTER

4851 S. Tacoma Way, Tacoma
Contact: 253-591-5299
Kitchens, stage in Audit., handicapped access, p.a. system,
gazebo available, parking
Auditorium 275 seated 325 reception
N. Wing 175 seated 225 reception

SLAVONIAN HALL

2306 N. 30th, Tacoma
Contact: 253-752-1741
Kitchen, stage, dance floor, round tables, chairs, handicapped access
240 seated 300 reception
100 downstairs

SOUTHEND NEIGHBORHOOD CENTER

7802 S. L St., Tacoma
Contact: 253-591-5098
Kitchen, stage, handicapped access, tables, chairs
275 seated 300 reception

STEILACOOM TOWN HALL

1717 Lafayette St., Steilacoom
Contact: 253-581-1076
Kitchen, round tables, chairs
100 seated 150 reception

STEILACOOM COMMUNITY CENTER

23014 Worthington, Steilacoom
Contact: 253-581-1076
Kitchen, stage, moveable walls, outdoor courtyard,
handicapped access, tables, chairs
255 seated 300 reception

TACOMA LAWN TENNIS CLUB

502 Borough Road, Tacoma
Contact: 253-383-5934
Kitchen, fireplace, bar, carpeting, dance floor,
handicapped access, table, chairs
180 seated 250 reception

TACOMA OLD TIME MUSIC SOCIETY

2102 N. 30th, Tacoma
Contact: 253-572-9205
Kitchen, deck with a water view, tables, chairs
96 seated 100 reception

TACOMA NATURE CENTER

1919 South Tyler St., Tacoma
Contact: 253-591-6439
Tables, chairs, nature view, kitchen
85 seated 80 reception

TACOMA SPORTSMAN'S CLUB

6409 Canyon Rd., Puyallup
Contact: 253-537-6151
Kitchen, potable bar, 2 fireplaces, tables, chairs
296 seated 350 reception

TITLOW LODGE

8425 6th Ave., Tacoma
Contact: 253-591-5297
Kitchen, waterfront view, tables, chairs
175 seated 200 reception

KENSINGTON GARDENS

3804 Olson Drive NW, Gig Harbor
Contact: Kelly Watson 253-858-7511
Beautiful appointed ballroom, dramatic gardens and
fountain court, tables and chairs, indoor seating, catering
kitchen, parking on site, handicapped access
120-140 seated
www.kensingtongardens.us

YANG'S BOTANICAL GARDEN

5180 Country Club Way SE, Port Orchard
Contact: Won Yang 360-871-3555
Outdoor gazebo, palm court for ceremony, indoor
reception hall with tables and chairs, fireplace,
garden views, parking
300 seated

KENT SR. ACTIVITY CENTER

600 E. Smith St, Kent
Contact: 206-856-5150
Round tables, chairs, serving tables, kitchen, parking,
handicapped access
200 seated

RENTON COMMUNITY CENTER

1715 Maple Valley Highway, Renton
Contact: 425-430-6700
Tables, chairs, full kitchen, parking, handicapped access,
view of Cedar River, outdoor terrace, gym and auditorium available
250 seated 300 reception
www.ci.renton.wa.us

TUKWILA COMMUNITY CENTER

12424 42nd Ave S, Tukwila
Contact: 206-768-2822
Round tables, chairs, kitchen, parking, handicapped access
200 seated

CEDAR SPRINGS

7354 Bethel Burley Road SE, Port Orchard

Contact: Dan & Leanne Landon 360-876-7474

Park-like setting, octagon pavilion, kitchen, dressing rooms, pond

200 seated 200 reception

www.Cedar-Springs.net

PORT GAMBLE

#3 Rainier Ave., Port Gamble

Contact: 360-297-8074

St.Paul's Church: 150 ceremony

Church basement and adjacent tent for guest seating,

buffet and dancing, Hood Canal Vistas Pavilion

Tented area seat 200+, dance floor, water view,

ceremony site on bluff overlooking Puget Sound

www.portgamble.com

THE CUTTING GARDEN

303 Dahlia Llama Lane, Sequim

Contact: Catherine Mix 360-681-3099 Catherine@cuttinggarden.com

A 24 acre flower farm in sunny Sequim with a charming yellow
farmhouse surrounded by acres of awesome gardens.

This quiet, private site enjoys a panoramic view of the Olympic Mountains.

200 outdoors 50 indoors

www.cuttinggarden.com

KITSAP MEMORIAL STATE PARK

202 NE Park St., Poulsbo

Contact: 360-779-3205

View of Hood Canal and mountains, pavilion with wood floors,

round tables, chairs, ample parking, handicapped access,

covered ceremony outdoors

200 seated

FAIRHARBOR MARINA

5050 E. Grapeview Loop Road, Grapeview

Contact:360-426-4028

Kitchen, deck with waterfront view,

boat moorage, sea plane access

80-100 guest

www.fairharbormarina.us

CADY LAKE MANOR

1471 NE Dewatto Rd, Tahuya

Contact: 360-372-6673

Beautiful lodge overlooking pristine Cady Lake, tables,
chairs, china, linens provided, kitchen, parking

200 guest indoors + ground

www.cadylake.com

BREMERTON TENNIS CLUB

1909 NE John Carlson Road, Bremerton

Contact: Renee 360-8075

Newly remodeled, kitchen facilities, tables,
chairs, handicapped access

150 seated 200 reception

GIVENS COMMUNITY CENTER

1026 Sidney Ave, Port Orchard

Contact: 360-895-5743 ext. 03

Large reception rooms, kitchen, tables, chairs

Gym: 250 guest

Kitsap Room: 200 guest

Olympic Room: 200 guest

Bay Room: 175 guest

ISLAND LAKE COMMUNITY CENTER

507 NW Island Lake Road, Poulsbo

Contact: 360-337-4595

Log building, fireplace, patio, tables, chairs, small kitchenette

150 seated 250 reception

LONG LAKE COMMUNITY CENTER

5448 Long Lake Road SE, Port Orchard

Contact: 360-871-7617

Water view, patio, small kitchen, tables, chairs

100 seated 185 reception

PARKWOOD COMMUNITY CLUB

3045 Madrona Drive SE, Port Orchard

Contact: Marie 360-871-3581

Large hall, lounge, wet bar, dance floor, kitchen, tables, chairs

125 seated 275 reception

SONS OF NORWAY HALL

1018 18th St, Bremerton
Contact: 360-373-1503
3 reception rooms, kitchen, tables, chairs
Viking Hall: 225 seated 300 reception
Vista Room: 125 seated 150 reception
Fireside Room: 75 seated 80 reception

SUNNYSLOPE HALL

5380 Old Clifton Road, Port Orchard
Contact: Heather 360-895-3395
Tables, chairs, large kitchen with ovens
100 seated 200 reception

THELER MARY E. COMMUNITY CENTER

22871 E State Route 3, Belfair
Contact: 360-275-4898
Adjacent to day park and wetlands, tables, chairs, full kitchen
80 seated 100 reception

THE OLD GLENCOVE HOTEL

9418 Glen Cove Road, Gig Harbor (Key Center)
Contact: 253-884-2835
National Historical Landmark, waterfront view,
gazebo, pond, table, chairs
125 guest

LAKE WILDERNESS LODGE

22500 SE 248th St., Maple Valley
Contact: 425-432-9953
Round tables, chairs, kitchen, parking, handicapped
access, view of Mt. Rainer
250 capacity

KING CO. AQUATIC CENTER

650 S W Campus Drive, Federal Way
Contact: 206-296-4444
Tables, chairs, parking, outdoor patio for weddings,
handicapped access, full kitchen
250+ seated 500 reception

ARGOSY CRUISES

Pier 55, Suite 201, Seattle
Contact: 206-623-1445
A variety of vessels with capacity for 25-700 guest, tables, chairs
www.argosycruises.com

AUBURN SENIOR CENTER

“The Millennium Room”

808 9th St SE, Auburn

Contact: 253-931-3016

Tables, chairs, kitchen, beautiful wood floors, circular drive
200 seated

HUBER’S GASTHAUS

2312 Friendly Grove Road, Olympia

Contact: 360-943-6543

Extensive lawns, parking, lawn available for tenting

150 indoors 300+ outdoors

JACOB SMITH HOUSE

1859 Homestead, Lacey

Contact: 360-459-1800

Charming historical home, yard available for tenting,
gazebo for ceremony

85-136 main house 500 outdoors

LACEY COMMUNITY CENTER

6729 Pacific Ave SE, Lacey

Contact: 360-412-3191

HORS D'OEUVRES



HORS D'OEUVRES

BRUCHETTA \$2.25 per guest

House made bread with tomato salsa and basil.

PETITE CRAB CAKES \$4.95 per guest

Dungeness crab, herbs and seasonings.

HOT DUNGENESS CRAB AND ARTICHOKE DIP \$3.95 per guest

House made bread topped with our housemade Dungeness crab bacon

SCALLOPS WRAPPED WITH BACON \$4.50 per guest

Bay scallops and water chestnuts wrapped with hickory smoked bacon.

SHRIMP WRAPPED WITH BACON \$3.95 per guest

Black tiger shrimp and Alaskan sea scallops marinated in herbed olive oil, fire-grilled.

PETITE QUICHES \$2.75 per guest

Assorted bite-size Quiches: traditional quiche Lorraine, spinach, herb cheese and spicy Cajun shrimp.

STUFFED MUSHROOMS \$2.95 per guest

Large mushrooms caps stuffed with crab and shrimp, topped with alfredo sauce.

CANAPES \$3.25 per person

Rye bread with a variety of toppings including: shrimp with cocktail sauce, chicken with olives, smoked salmon with capers, cheddar cheese with smoked almonds, salmon cornet with cream cheese and olives, and ham cornet with ham mousse.

HOUSEMADE ITALIAN MINIATURE MEATBALLS \$1.95 per guest

Cocktail-sized meatballs simmering in marinara sauce and sprinkled with parmesan.

CHICKEN WINGS \$3.95 per guest

Your choice of Italian style, BBQ style or Spicy Thai style.

SPICY SHRIMP AND VEGETABLE SPRING ROLLS \$3.95 per guest

Chilean shrimp, carrots and cabbage wrapped in rice paper and served with rice wine-vinegar dip.



HEAVEY HORS D'OEUVRES BUFFET \$17.95 per guest

Choose any FIVE of the above hors d'oeuvres.

AMENITIES



CHINA SERVICE

All of our packages include heavy-duty paper and plastic ware. Full china service is available. China & flatware includes: dinner plate, dessert plate, coffee cup, water goblet, dinner fork, knife and punch cup. Custom china is available at an additional charge.



LINEN SERVICES

Full linen services are available. This includes all guest tables, buffets, bars, beverage stations, gift, guest book, and DJ tables. Custom linen and chairs covers are available for an additional charge.



FLORAL DESIGN

We will assist in recommending or securing flowers for your party, depending upon your needs. Speak to your event coordinator about arrangements.



SPECIALTY CAKES

We will assist in recommending or securing wedding or special occasion cakes for your party depending upon your needs. Speak to your event coordinator about arrangements.



MUSIC

We will assist you in sourcing the perfect music for your event. Speak with your event coordinator to arrange music for your party.



ICE SCULPTURES

We will secure beautiful handcrafted Ice Sculptures for your event. Four unique styles are available for you to select from at special prices. Custom ice sculptures are also available for an additional charge.



ROOM AND FACILITIES

Flying Tomato Catering works with many venues in the greater Puget Sound region.



AUDIO-VISUAL

Your event coordinator will assist in securing projectors, microphones, easels and flip charts for your event.



ADDITIONAL BUSINESS FUNCTION RESOURCES

- Digital Multimedia Projectors (Mac or PC)
- Administrative Services (note-taking, word-processing, Powerpoint, etc.)
- Copying, scanning and digital graphs, charts and display
- Snacks, sodas and coffee continuously restocked
- Specific table arrangements
- Quick access to awards, room décor, and miscellaneous displays
- Public speaking tools (teleprompter, podium and laser pointers)

FLYING TOMATO EXPRESS DELIVERY

Flying Tomato's Express Delivery is a great choice for small parties or business meetings at home or the office. Your food will be delivered within 15 minutes of the requested serve time. All food is delivered in a sturdy, disposable foil containers for your convenience. All delivery packages include paper plates, utensils, napkins and serving utensils. The food will be set up and displayed by Flying Tomato's staff members on a designated buffet table.

Minimum: 6 persons.

Our Express Delivery Program is available Daily. Orders must be received by 11:00am the day prior. If you would like to customize menu, please ask your sales consultant.



EXPRESS BOXED LUNCHES **\$11.95** per guest

- Choice of Sandwiches
~Turkey Cranberry Croissant, Veg Out, Turkey Pesto, Ham & Harvarti, Thai Calzone, BBQ Chicken Wrap, Italian Sub
- Assorted Chips
- Fruit
- Gourmet Cookie
- Assorted canned Soda and Bottled Water



PASTA DUO **\$9.95** per guest

- Caesar salad or Flying Tomato Salad
- Served with Housemade bread and sun dried tomato butter.
- Choose two Pastas: Spaghetti, Fettuccini, Linguine, Rigatoni or Tortellini
- Choose two Sauces: Meat, Marinara, Alfredo, Tomato Cream or Pesto
- Add grilled chicken, meatballs, or sausage for \$2.95 per guest
- Assorted canned sodas - Add bottled water for \$.75 per guest
- Add assorted cookies for \$1.95 per guest



PASTA TRIO **\$10.95** per guest

- Caesar salad or Flying Tomato Salad
- Served with Housemade bread and sun dried tomato butter.
- Choose three Pastas: Spaghetti, Fettuccini, Linguine, Rigatoni or Tortellini
- Choose three Sauces: Meat, Marinara, Alfredo, Tomato Cream or Pesto
- Add grilled chicken, meatballs, or sausage for \$2.95 per guest
- Assorted canned sodas - Add bottled water for \$.75 per guest
- Add assorted cookies for \$1.95 per guest



FLYING TOMATO'S CHOICE **\$12.95** per guest

- Caesar salad or Flying Tomato Salad
- Served with Housemade bread and sun dried tomato butter.
- Choose two Pastas: Spaghetti, Fettuccini, Linguine, Rigatoni or Tortellini
- Choose two Sauces: Meat, Marinara, Alfredo, Tomato Cream or Pesto
- Select one Entrée: Lasagna, Chicken Parmesan, Mannicotti or Tuscan Chicken
- Add grilled chicken, meatballs, or sausage for \$2.95 per guest
- Assorted canned sodas - Add bottled water for \$.75 per guest
- Add assorted cookies for \$1.95 per guest

DELIVERY FEE

Delivery in 98338 is free. \$25.00 for Graham, Puyallup, Sumner and Bonney Lake (outside of 98338) and \$40.00 for all other location.

PAYMENT

Prices do not include Sales Tax. All deliveries must be paid in advance. We accept Cash, Visa, Mastercard, American Express and Discover. For any questions please call 253-875-0770.

BEER, WINE, SPIRITS AND SOFT DRINKS



BAR SET UP

Flying Tomato requires a \$195.00 bar set up/bartending fee. Washington State permit and regulation statutes apply. Our prices include garnishes, plastic ware, straws, cocktail napkins and other basic cocktail needs. Your event coordinator will advise you regarding permits and regulations. If the alcohol is provided by guest, a \$395.00 bartender fee will apply.



ALCOHOLIC BEVERAGES

Washington State regulations require that we monitor alcohol consumption at the events. For this reason, we prefer to have our trained professional staff dispense all alcoholic beverages. Our prices and fees reflect our cost considerations as well as your safety.



NON-ALCOHOLIC BEVERAGES

Coffee, punch and water service are \$2.00 per guest. You may add iced, bottled water or sodas by the can for an additional \$2.00 per person.



BEER, WINE AND SPIRITS

Please speak with an event coordinator to discuss your specific bar requirements and special orders.

- Mixed cocktails are \$5.00 each for house selections and \$7.00 for premium.
- Iced, bottled beers are \$4.00 each for house selections and, premium beers are \$4.00-\$8.00.
- Red, white and sparkling wines are \$5.00 each for house selections and \$7.00 for premium by the glass.
- Red, white and sparkling wines by the bottle are \$15.00 for house selections. Ask for prices on premium and special order wines.
- If wine is supplied by guest, a \$5.00 corkage fee will apply.



KEG BEER

- Domestic Beer \$140.00 per keg
- Imported or Microbrew \$195.00 per keg



OUR BEER, WINE AND SPIRITS SELECTION

To help customizing your event, we provide two beverage packages: house and premium. Below are samples of what is available. Please speak with event coordinator for a complete listing.

HOUSE SELECTIONS

BEER

- ~Budweiser
- ~Bud Light
- ~Corona

WINE

- ~Hacienda
- ~Flying Tomato

SPIRITS

- ~Smirnoff Vodka
- ~Bacardi Rum
- ~Beefeater Gin
- ~Jose Cuervo Tequila
- ~Dewar's Scotch Whiskey
- ~Jack Daniels Whiskey

PREMIUM SELECTION

BEER

- ~Scuttlebutt Amber
- ~Stone IPA
- ~Avery White Rascal
- ~Hales Pale Ale

WINE

- ~Poggio Chianti
- ~St. Joseph's Pinot Noir
- ~Root Cabernet
- ~Mayhill Viognier
- ~Cantina Lenotti Pinot Grigio

SPIRITS

- ~Grey Goose Vodka
- ~Meyers Run
- ~Tanqueray Gin
- ~Sauza Tequila
- ~Maker's Mark Whiskey



CHAMPAGNE TOAST

Our sparkling wine is served to your guest in a handsome 4 oz. champagne glassware. Our Champagne at \$4.95 per person. Sparkling cider is also available.

SPECIALTY STATIONS to accompany a **Buffet Package**

WHY ADD A SPECIALTY STATION??

Add visual drama to your event by entertain guest while food is prepared by our chef. Guest make their own selections and customize their dining experience. Specialty Stations are an excellent choice for cocktail receptions.



PASTA BAR **\$6.95** per guest

Flying Tomato's chef prepare pasta dishes for guest as they watch An array of sauces, accompaniments and toppings allow guest to customize their own pasta plate.



SEAFOOD SAUTE STATION **\$7.95** per guest

Abundant array of shrimp and scallops sauteed to order with garlic, butter and Italian herbs. Served with wood-fired house bread.



CARVING STATION **\$7.95** per guest

(Chef-carved prime rib with au-jus **\$9.95** per guest)

Our Live Carving Station includes chef-carved meats: roasted turkey, baron of beef or honey-smoked ham, warm rolls and condiments.



PIZZA STATION **\$6.95** per guest

A variety of Flying Tomato Specialty Wood-fired oven pizzas.

*Specialty stations may be added to most other packages. Price are subject to Washignton State Sales Tax of 8.8%.

HORS D'OEUVRES - PLATTERS

Hot and cold hors d'oeuvres are a delightful way to entertain your guest. Flying Tomato provides a wide selection of hors d'oeuvres and will serve them with tray service, on a stationary tray or both!

PLATTERS (serves 25-30 guest)



VEGETABLE PLATTER \$49.95

Baby carrots, celery, olives, cherry tomatoes, cauliflower, broccoli and mushrooms.



FRUIT PLATTER \$74.95

A hand-cut display of watermelon, honeydew, cantaloupe, grapes, pineapple and strawberries.



ANTIPASTO PLATTER \$74.95

Gourmet smoked and specialty cheeses, cured Italian meats and vegetables.



CHEESE PLATTER \$69.95

Imported and domestic cheeses, grapes, strawberries and assorted crackers.



JUMBO PRAWN PLATTER \$79.95

Mexican White prawns, fresh lemon and housemade cocktail sauce.



FLAT BREAD PLATTER \$39.95

Wood-fired flat bread served with roasted garlic and cambozola cheese.

BUFFET PACKAGE



TOMATO TABLE \$13.95 per guest

- Choice of Two Salads: Caesar, Spinach, Balsamic Vinaigrette, Pesto Pasta or Romaine with Ranch Dressing
- Housemade Wood-fired Bread and Sun dried Tomato Butter
- Choice of Seasonal Fresh Fruit Tray or Seasonal Fresh Vegetable Tray
- Mixed Bow-Tie Pasta with Flying Tomato Meat, Tomato Cream, and Alfredo sauce
- Flying Tomatoes Italian Sausage and Meatballs mixed with peppers and onions
- Upgrade your pasta to Lasagna Lasagna or Manicotti (add \$2.00 per person)



FLYING BUFFET \$15.95 per guest

- Choice of Two Salads: Caesar, Spinach, Balsamic Vinaigrette, Pesto Pasta or Romaine with Ranch Dressing
- Housemade Wood-fired Bread and Sun dried Tomato Butter
- Choice of Seasonal Fresh Fruit Tray or Seasonal Fresh Vegetable Tray
- Steamed and Buttered Seasonal Fresh Vegetable Medley
- Rigatoni or Mixed Bow-tie Pasta with Flying Tomato Meat, Tomato Cream, and Alfredo sauce
- Choice of Tuscan Chicken or Milano Marsala



VENICE BUFFET \$18.95 per guest

- Choice of Two Salads: Caesar, Spinach, Balsamic Vinaigrette, Pesto Pasta or Romaine with Ranch Dressing
- Housemade Wood-fired Bread and Sun dried Tomato Butter
- Choice of Seasonal Fresh Fruit Tray or Seasonal Fresh Vegetable Tray
- Steamed and Buttered Seasonal Fresh Vegetable Medley
- Roasted Red Potatoes
- Baked King Salmon Fillets with Basil-Garlic or Lemon Dill Butter
- Choice of Italian Herb Chicken or Grilled Chicken Breast with Shrimp Topping



SICILIAN BUFFET \$21.95 per guest

- Choice of Two Salads: Caesar, Spinach, Balsamic Vinaigrette, Pesto Pasta or Romaine with Ranch Dressing
- Housemade Wood-fired Bread and Sun dried Tomato Butter
- Choice of Seasonal Fresh Fruit Tray or Seasonal Fresh Vegetable Tray
- Deluxe Antipasto of fine Italian Meats, Cheeses and Vegetables
- Steamed and Buttered Seasonal Fresh Vegetable Medley
- Roasted Red Potatoes
- Seasoned and slowly roasted Prime Rib with Au Jus and fresh, creamy Horseradish

BUFFET PACKAGE - cont.



BALTIC BUFFET **\$25.95** per guest

- Choice of Two Salads: Caesar, Spinach, Balsamic Vinaigrette, Pesto Pasta or Romaine with Ranch Dressing
- Housemade Wood-fired Bread and Sun dried Tomato Butter
- Choice of Seasonal Fresh Fruit Tray or Seasonal Fresh Vegetable Tray
- Deluxe Antipasto of fine Italian Meats, Cheeses and Vegetables
- Steamed and Buttered Seasonal Fresh Vegetable Medley
- Roasted Red Potatoes
- Grilled Filet Mignon and Roasted Mexican White Prawns



GRAND ROMA BUFFET **\$29.95** per guest

- Choice of Two Salads: Caesar, Spinach, Balsamic Vinaigrette, Pesto Pasta or Romaine with Ranch Dressing
- Housemade Wood-fired Bread and Sun dried Tomato Butter
- Hot Dungeness Crab and Artichoke Dip with Wood-fired Bread
- Deluxe Antipasto of fine Italian Meats, Cheeses and Vegetables
- Steamed and Buttered Seasonal Fresh Vegetable Medley
- Roasted Red Potatoes
- Choice of three from the following: Prime Rib, Grilled Filet Mignon, Mexican White Prawns or Alaskan King Salmon with Lemon-Vermouth Butter or Sun dried Tomato Butter
- Dessert Bar

BUFFET ENTRÉE ADD-ONS

These items may be added to any of our buffet packages.



LASAGNA LASAGNA \$3.95 per guest
Takes the chef two days to make, but you're worth it.



SIMMERED ITALIAN MEATBALLS \$3.50 per guest, 6 ounce portion
Housemade, simmered all day in Flying Tomato's marinara sauce topped off with grated parmesan.



ITALIAN SAUSAGE \$2.50 per guest, 3 ounce links
Gourmet Italian sausage links tossed with roasted peppers and onions.



TUSCAN CHICKEN \$5.50 per guest
Chicken breasted topped with crab then baked and smothered with smoked gouda cheese sauce.



SALTIMBOCCA \$5.50 per guest
Tender chicken breast topped with feta cheese, pine nuts and spinach. Baked with prosciutto and smothered with buttery tomato sauce.



MILANO MARSALA \$5.50 per guest
Chicken breast sautéed with marsala wine, butter, and mushrooms.



MANNICOTTI \$3.95 per guest
Thin sheets of pasta hand rolled and stuffed with Italian cheeses. Served with marinara sauce.



ROASTED MEXICAN WHITE PRAWNS \$5.95 per guest
Mexican White Prawns roasted with garlic, butter and Italian herbs and seasonings.



FILET MIGNON \$14.95 per guest, 6-7 ounce
USDA steak, grilled to perfection with steak butter.



SALMON FILET \$12.95 per guest, 5 ounce
Tender smoked Atlantic salmon roasted in our Wood-fired oven with a honey glaze.

DESSERT

A delightful addition to any menu!

PLATTERS



COOKIE PLATTER **\$1.95** per guest
Assorted selection of gourmet cookies. Ask for more details.



BROWNIE PLATTER **\$2.95** per guest
Assortment of gourmet brownies. Ask for more details.



CANNOLI PLATTER **\$3.95** per guest
Old fashion, crispy pastry filled with Italian ricotta and chocolate. Finished with cocoa and powdered sugar.



CHOCOLATE FOUNTAIN **\$299.00** (Based on 100-200 guest)
Our chocolate fountain is a great alternative to traditional desserts at any function. Includes chocolate (white is available at an additional charge), pretzels, marshmallows, vanilla wafer cookies and assorted fruits. Price is for 2 hour running time and fountain attendant.

POLICIES



PRICES

Food and beverage price quoted are subject to Washington State Sales Tax of 8.8%. Labor, rentals and service fees are also subject to Washington State Sales tax of 8.8%. Prices and taxes are subject to change without notice.



HOURLY RATES PER STAFF

| | |
|----------------|------------------|
| Event Captains | \$25.00 per hour |
| Kitchen Staff | \$25.00 per hour |
| Bartenders | \$20.00 per hour |
| Service Staff | \$20.00 per hour |



GRATUITIES

Our service charges cover expenses for production and service. Gratuities are at the discretion of the party planner or host/hostess. Arrangements for gratuities can be made in advance with your event coordinator.



DEPOSITS, PAYMENTS AND CANCELLATION POLICY

For events a \$500 non-refundable deposit is necessary to confirm the contract. The remainder balance is due 3 days prior to the function.



RENTAL EQUIPMENT

Final rental equipment expenses are subject to the circumstances of your party. Delivery charges may apply based upon accessibility and regulations. Rental equipment and delivery charges are subject to 8.8% Washington Sales Tax.



SERVICE TRAVEL AREA

Our off-site catering is available within 90 minutes of our headquarters in Graham, WA. Our drivers obey all laws and posted speed limits and require specific directions to guarantee timely arrival.



GUARANTEE

Flying Tomato requires notification of the exact number of guest 7 days prior to the function. Once received, this number constitutes a guarantee. If fewer than the than the guaranteed number of guest attend the function, you will be charged for the original guaranteed number. If no changes are communicated to the coordinator the contracted number or actual guest count (whichever may be higher) will be considered your guarantee. Guest may increase up to 2 days prior to the event.



ALCOHOLIC BEVERAGES

Guest will be checked for identification of age. We reserve the right to discontinue service to any Guest who appears intoxicated.