

Ocean & Intaba Liff-Anderson  
Proprietors, FireWorks Restaurant  
541.754.6958

# FireWorks

RESTAURANT & CATERING

PO Box 1259, 1115 SE Third  
Corvallis, Oregon 97339  
[www.FireWorksCatering.com](http://www.FireWorksCatering.com)

## Catering Your Event with FireWorks

January 2014



### Contact:

Ocean Liff-Anderson

Catering Director

541-754-6958 office / 541-760-9603 mobile

[fireworksvenue@gmail.com](mailto:fireworksvenue@gmail.com)

## Appetizer/Finger Food Buffet

Cost: \$14.95 per person, 25 person minimum

25-50, choose 6 items / 51-100 choose 8 items / over 100 choose 10 items

Antipasto - Fire Roasted Seasonal Vegetables and Olives  
Sandwich Wrap Pinwheels - BBQ Chicken, Garden Veggie  
Dolmas - Stuffed Grapeleaves  
Seasonal Fruit and Cheese Plate  
Raw Veggies and Dip  
Potato Knishes with Honey Mustard Sauce  
Beef Meatballs - Swedish, Sweet & Sour, or BBQ  
Seasonal Vegetable Frittata  
Quiches - Ham & Cheese, Bacon, Spinach Mushroom  
Bstilla - Veggie or Chicken Phyllo Turnovers  
Dill Puffs stuffed with Cream Cheese  
Hummus with Pita Breads  
Fresh Salad Rolls  
Rosemary Focaccia  
Asian Noodle Salad  
Seasonal Bruschetta - Veggie, Ham, Cheese  
Spinach Artichoke Dip with Crackers

Fancy Finger Food Items: (add \$2 per item)

Beef or Chicken Satay Skewers  
Sausage Stuffed Mushrooms  
Marinated Asparagus (seasonal)  
Baked Brie & Walnuts  
St. Louis Spare Ribs

Premium Finger Food Items: (add \$3 per item)

Fruit Glazed Smoked Pork  
Shrimp & Smokies  
Hawaiian Poke Salmon  
Steak Rولاتini

**Dessert Option (add \$2)**

Lemon Bars, Assorted Cookies, Double Fudge Brownie

**Beverage Options**

Coffees/Tea service, add \$2

Lemonade - Classic, Strawberry or Lavendar, add \$2

\*Beer, Wine & Cocktails (OLCC licensed bartender required, see following pages)

### Dinner Buffet

Choose 1 Entree, \$22.95 per person, 2 Entrees, \$25.95 per person

#### Choice Salad or Chilled Soup

Seasonal Mixed Green Salad with Choice Dressing  
Spinach Salad with Seasonal Fruit, Toasted Almonds and Bleu Cheese  
Vine Ripe Tomatoes with Fresh Basil (seasonal) & Fresh Mozzarella  
Cucumber Dill Soup  
Fresh Tomato Gazpacho  
Dinner Rolls (add \$1)

#### Choice Entree

##### Chicken

Tandoori Chicken

Chicken Marsala

Chipotle BBQ Chicken

##### Beef

Prime Rib Roast (add \$5)

Chipotle BBQ Ribs

Bourgonionne with Wild Mushrooms

##### Lamb

Grilled Shashlik Skewers

Plum Stuffed Leg of Lamb (add \$3)

Lamb Curry

##### Seafood

Nut Crusted Halibut (Note: market pricing applies to all seafood entrees)

Prawn Skewers

Grilled Tuna

Chilled Salmon Roulade with Lemon Remoulade

##### Pork

Chile Verde

Glazed Pork Loin

##### Vegetarian

Mole Tamales

Seasonal Vegetable Frittata

Grilled Stuffed Portobello

Tempeh Berbere

Seasonal Vegetable Lasagna

Artichoke Spinach Polenta

#### Choice of 2 Sides

Poblano Potato Cakes

Roasted Red Pepper Polenta Cakes

Grilled Seasonal Vegetables

White Bean Salad

Green Beans (seasonal)

Nutty Rice Pilaf

Wild Mushroom Risotto

Garlic Sautéed Greens

Fresh Fruit Salad

#### Choice of Dessert

Berry Shortcakes

Seasonal Fruit Crisp or Cobbler

Tiramisu

Chocolate Mousse

Lemon Poundcake with Fresh Fruit

Chocolate Layer Cake

#### Beverage Service

Coffee/Tea, add \$2

Lemonade, add \$2

Beer, Wine & Cocktails (see next page)

### Alcohol Service Policy

**Liability and state liquor laws require that FireWorks Catering must supply and serve all alcohol.** Exception: Client's own wine may be served with a per bottle corking fee retained to cover Caterer's liability insurance and liquor licensing expenses.

Client may choose beer and wine from Caterer's beverage list. Additionally, we have a wide choice of vendors who offer Northwest microbrews and wines.

Wineries may require their own wine be served. Please check with your venue regarding site-specific alcohol policies.

All draft beer kegs ordered are purchased in full, with no refund for partial or unused kegs. At the end of the event, Client may remove only unopened wine bottles/cases. No open alcohol bottles or kegs may leave the event with Client.

OLCC prohibits service of alcohol to guests under 21 years of age or to any person visibly intoxicated. FireWorks Catering strictly adheres to all laws and regulations pertaining to the sale and service of alcoholic beverages. We appreciate your understanding and cooperation in preventing sales and consumption of alcohol by minors and intoxicated individuals.

All liquor service requires additional OLCC permitted bartenders at \$15 per hour per server, 4 hour minimum. Alcohol may be served at a bar counter or at guest tables, depending on style of service desired. Exact number of bartenders required will be based upon service style and total number of guests at event.

### **Additional Costs**

Service Staff (number required will be based upon service & size of event) @ \$15/hour, 4 hour minimum

Caterer will contract for rental of Tables & Chairs/China/Flatware/Napkins/Glassware. (Client will select pattern and colors of china, etc.) Caterer will charge client for rental charges plus handling fee of 10% of rental total.

Travel outside Corvallis/Philomath area \$1.50/mile/vehicle

Gratuuity - 20% added to Food/Beverage Total

Some local facilities charge a percentage on total food and beverage provided. FireWorks Catering will collect this fee and pay the facility. Outdoor facilities and those with no kitchen access incur a 10% surcharge on food due to increased difficulties in service and sanitation.

### **Food Quantity**

Caterer ensures sufficient food will be available for the agreed number of guests for the duration of service. Due to Health Department food safety regulations, any remaining food at end of event must return with Caterer.

### **Deposit & Payment**

Preferred payment is by cash or check written to "FireWorks Restaurant". Charge card payment will be accepted with an additional 5% convenience fee.

\$300 nonrefundable deposit and signed contract required to reserve the date.

50% deposit required two weeks prior to event, with a guarantee of number of guests. Balance is due at the event, immediately following completion of service. Less than two weeks prior, up to 10% guests may be added, but none subtracted from total.

Cancellation less than two weeks prior to event will forfeit 50% deposit. Full payment is required for any cancellation that occurs less than 48 hours before the event.