

CENTURY FARM CATERING MENU

509.496.7953 | 18115 S Molter Rd | Rockford, WA 99030

www.centuryfarmcatering.com | tina@centuryfarmcatering.com

Pricing + Service Notes:

- Pricing is based on a **minimum of 50 guests** for full-service catering.
- Smaller gatherings? We're happy to create a custom menu for events under 50 guests.
- All prices are **listed per piece, per guest, or per tray**, as noted.
- Additional service fees may apply (e.g., for passed hors d'oeuvres or carving stations).

HORS D'OEUVRES

Perfect for mingling and making memories

Passed or Stationed | Priced Per Piece Unless Noted

- **Tomato Basil Bruschetta** – \$3.50
Crisp crostini topped with vine-ripened tomatoes, fresh basil, and feta cheese.
- **Steakhouse Bruschetta** – \$4.25
Toasted baguette with house-made aioli, marinated steak, Gorgonzola, and tomato.
- **Spinach Parmesan Bites** – \$3.50
Creamy spinach dip on crostini, topped with parmesan and cherry tomato.
- **Strawberry Goat Cheese Bruschetta** – \$3.75
Sweet strawberries and tangy goat cheese, basil, and balsamic glaze.
- **Mediterranean Delight Bruschetta** – \$3.75
Arugula pesto, garbanzo beans, lemon tahini, and asparagus on crostini.
- **Caprese Skewers** – \$3.50
Mozzarella, grape tomatoes, and basil with balsamic drizzle.
- **Shrimp Cocktail Shooters** – \$4.00
Poached shrimp with cocktail sauce and lemon wedge.
- **Charcuterie Cups or Cones** – Starting at \$7.00 per guest
Includes cured meats, cheeses, fruit, veggies, crackers, and more. Premium options up to \$16 per guest.
- **Seasonal Fruit Kabobs** – \$3.75
A vibrant mix of melon, strawberries, grapes, and pineapple.
- **Crab-Stuffed Mushroom Caps** – \$4.25
Mushrooms filled with crab, white wine parsley butter, and parmesan breadcrumbs.

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- **Farmhouse Stuffed Mushrooms** – \$3.75
Sausage, garlic, and cream cheese, finished with a wine reduction.
- **Veggie Shots** – \$3.50
Carrots, celery, and tomatoes served with ranch or hummus.
- **Field to Table Grazing Cones** – \$7.50
Artisan meats, cheese, fruit, olives, and crackers in individual cones.
- **Herb Mediterranean Shrimp** – \$4.50
Grilled shrimp with lemon basil aioli.

SKEWERS & BITES

- **Meatball Skewers (Classic, Swedish, or BBQ)** – \$80 per 50 pieces (~25 servings)
- **Teriyaki Meatball Skewers** – \$80 per 50 pieces
Garlic, water chestnuts, green onion, teriyaki glaze.
- **Hawaiian Meatball Skewers** – \$80 per 50 pieces
Sweet and sour with pineapple chunks.
- **Pesto Tortellini Skewers** – \$3.75
Spinach and cheese tortellini with sun-dried tomatoes.
- **Antipasto Skewers** – \$4.00
Olives, mozzarella, salami, peppers, and pepperoncini.
- **BBQ Beef Teriyaki Skewers** – \$4.00
3oz grilled beef with homemade teriyaki sauce.
- **Honey Garlic Chicken Skewers** – \$4.00
3oz grilled chicken with ginger-soy glaze, sesame seeds, and scallions.
- **Syrian Rolls (Tray of 36)** – \$50 (~25 servings)
Variety of wraps (ham, turkey, or shrimp & dill).
- **7-Layer Dip Shooters** – \$3.25
With tortilla chips on top.

***Note:** A \$25/hour service fee applies for passed hors d'oeuvres.*

PLATTERS

Beautifully arranged for your guests to graze and enjoy

Each platter serves approximately 25 guests unless otherwise noted.

- **Spinach Dip Platter** – \$55
Homemade spinach dip surrounded by fresh-baked bread.
- **Hummus Platter** – \$75
Roasted red pepper hummus served with pita bread and chips.

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- **Deli Platter – \$80**
Assorted deli meats and cheeses served with a variety of crackers.
- **Cheese & Cracker Platter – \$95**
Cheddar, pepper jack, provolone, and herb spreadable cheese.
- **Artisan Cheese Platter – \$135**
Brie, goat cheese, aged cheddar, bleu cheese, crackers, olives, and seasonal berries.
- **Crostini Dip Platter (50 pieces) – \$75**
Spinach dip and tomato bruschetta served with crostini.
- **Fresh Fruit Platter – \$4.00 per person**
Melons, grapes, strawberries, kiwis, pineapple, and seasonal berries.
- **Fresh Vegetable Platter – \$75**
Assorted fresh vegetables with cucumber dill dressing.
- **Antipasto Platter – \$95**
A mix of cured meats, cheeses, olives, and marinated vegetables.
- **Shrimp Cocktail Platter – Market Price (~\$120 for 3 lbs; serves ~25)**
Chilled shrimp with tangy cocktail sauce.

ENTRÉES

Served buffet or family-style.

Included With Entrées

- Choice of **1 entrée accompaniment**
- Choice of **1 salad**
- **Fresh vegetable platter** or **steamed vegetables**
- **Assorted breads and butter**
- Disposable black plates, utensils, and napkins
- **Two servers** included (additional servers \$25/hr)
- Real plate and flatware upgrade available
- Add 1 extra **protein** – \$5.00 per person
- Add 1 extra **side dish** – \$3.50 per person (Premium sides +\$1)

Chicken Entrées – \$25.95 (6oz) | 8oz +\$1.00

- **Lemon Garlic Chicken**
Garlic, lemon, oregano, thyme, with lemon wedge garnish.
- **Cheddar Ranch Chicken**
Sharp cheddar, ranch seasoning, garlic, and panko crust.

- **Honey Lime Grilled Chicken**
Soy sauce, honey, lime, garlic, cumin, and cayenne.
- **Honey Dijon Chicken**
Whole grain Dijon mustard, garlic, and honey glaze.
- **Classic Lemon Pepper Chicken**
Lemon pepper seasoning with garlic and onion.
- **Sweet & Spicy Chicken**
Brown sugar, hot sauce, garlic, and apple cider vinegar.
- **Herb Roasted Chicken**
Olive oil, parsley, garlic pepper, and basil.
- **Baked Caprese Chicken** – \$26.95 (6oz) | 8oz +\$1.00
Tomatoes, basil, mozzarella, and balsamic glaze.
- **Oven-Baked Chicken Malibu** – \$26.95 (6oz) | 8oz +\$1.00
BBQ sauce, Swiss, ham, and pineapple garnish.

Beef Entrées

- **Grilled Prime Top Sirloin** – \$27.95
Hand-cut and grilled for a smoky finish.
- **Baron of Beef (Carving Station)** – \$29.95 (6oz) | \$35.00 (8oz)
Slow roasted, basted in BBQ sauce, served with Au jus.
- **Smoked Tenderloin** – Market Price
Low and slow smoked beef tenderloin.
- **Prime Rib (Carving Station)** – \$39.95 (6oz) | \$45.00 (8oz)
Aged, slow-roasted, served with horseradish and Au jus.
- **Homestyle Shredded Pot Roast** – \$24.95
Braised in savory herbs and served in rich juices.

Pork Entrées

- **Slow-Cooked BBQ Pulled Pork** – \$22.95
Tender, shredded pork roast in house BBQ sauce.
- **Roasted Pork Loin** – \$24.95
Choice of sauce: Basil Pesto | Sun-Dried Tomato & Garlic Pesto | Honey Mustard

Pasta & Themed Bars

- **Chicken Penne Alfredo** – \$24.95
With broccoli and parmesan in rich homemade Alfredo.
- **Beef Stroganoff** – \$24.95
Egg noodles, steak, mushrooms, onions, white wine, and sour cream.

- **Taco Bar** – \$22.95
Ground beef, chicken, shells, chips, salsas, guacamole, cheeses, veggies, beans, rice, and toppings galore.
- **Baked Potato Bar** – \$22.95
Russet potatoes with a full spread of toppings from butter to chili.

ENTRÉE ACCOMPANIMENTS

Choose one | Additional sides +\$3.50 per person (Premium +\$1)

Standard:

- Baby Red Mashed Potatoes
- Rosemary Roasted Potatoes
- Red Potatoes w/ Green Beans (hot or cold)
- Wild Rice with Mushrooms
- Wild Rice Pepper Salad (cold)
- Italian Tortellini Salad (cold)
- Homestyle Potato Salad
- Southern-Style Potato Salad
- German-Style Warm Potato Salad
- Bacon & Dill Potato Salad
- Homemade Macaroni Salad
- Country-Style Beans

Premium (+\$1):

- Potatoes Romanoff
- Cauliflower Au Gratin
- Homestyle Mac & Cheese

FRESH SALADS

Choose one | Dressing (choose two)

- **House Salad**
- **Caesar Salad**

Dressings: Bleu Cheese, Ranch, Honey Mustard, French, Thousand Island, Balsamic, Cucumber Dill, Zesty Italian, Raspberry Vinaigrette

Premium Salad (+\$2/person):

- **Pecan Craisin Spinach Salad**
Spinach, spring mix, gorgonzola, pecans, raisins, and red wine vinaigrette.

FARM-TO-TABLE DESSERT STATIONS

- **S'mores Bar** – \$6.00/person
Rustic firepit with grahams, chocolates, and marshmallows.
- **Cookie Bar** – \$5.50/person
Homemade cookies on vintage platters.
- **Popcorn Bar** – \$4.50/person
Popcorn with toppings in charming paper cones.
- **Ice Cream Bar** – \$7.00/person
Local ice cream with a variety of toppings.
- **Hot Cocoa Bar** – \$5.00/person
Rich cocoa, whipped cream, peppermint sticks, and cinnamon.
- **Candy Bar** – Starting at \$5.95/person (100 guest minimum)
Assorted candies in glass jars, with scoops, bags, and full setup.
Custom packages available: \$5.95–\$14.00/person
(Under 100 guests: custom quote available)

BEVERAGE STATIONS

- **Gourmet Coffee Bar** – \$4.50/person
Freshly brewed coffee with syrups, creamers, spices.
- **Lemonade & Iced Tea Station** – \$3.50/person
Infused with fresh herbs and fruits.
- **Infused Water Station** – \$2.50/person
Seasonal fruits and herbs in glass dispensers.