

# 2024 Funeral Packages

*(Packages & Pricing for Offsite/Remote Events Only)*

**Just A Bite**  
\$28.95 ++pp

**Choose One of Each Category:**  
Salad  
Chicken Entrée  
Starch  
Vegetable

**Includes:**  
Rolls & Butter

*Additional Options with pricing are listed below.*

**Family & Friends**  
\$32.95 ++pp

**Choose One of Each Category:**  
Salad  
Chicken Entrée  
Beef or Pork Entrée  
*(Premium upcharges apply as listed on the menu)*  
Vegetarian Entrée/ Starch  
Starch  
Vegetable

**Includes:**  
Rolls & Butter

*Additional Options with pricing are listed below.*

**Gathered Together**  
\$36.95 ++pp

**Choose One of Each Category:**  
Salad  
Soup Du Jour  
Chicken Entrée  
Beef or Pork Entrée  
*(Premium upcharges apply as listed on the menu)*  
Vegetarian Entrée/ Starch  
Starch  
Vegetable

**Includes:**  
Rolls & Butter

*Additional Options with pricing are listed below.*

**Just A Bite**  
\$24.95 ++pp

**Choose One:**  
Salad

**Choose Two:**  
Deli Side Salads

**Choose Three:**  
Sandwich Flavors

**Includes:**  
Sweet Maui Kettle Chips

*Paper products and Delivery costs are listed below Menus.*

**Family & Friends**  
\$29.95 ++pp

**Choose One:**  
Salad

**Choose Two:**  
Deli Side Salads

**Choose Three:**  
Sandwich Flavors

**Choose Two:**  
Desserts

**Includes:**  
Sweet Maui Kettle Chips

*Paper products and Delivery costs are listed below Menus.*

**Gathered Together**  
\$33.95 ++pp

**Choose One:**  
Salad

**Choose Two:**  
Deli Side Salads

**Choose Three:**  
Sandwich Flavors

**Choose Two:**  
Desserts

**Includes:**  
Soup Du Jour  
Sweet Maui Kettle Chips

*Paper products and Delivery costs are listed below Menus.*

# Hot Buffet Menu

Portions are based on normal adult eaters. Please account for large eaters and teenagers when planning your guest count.

## **\*Gourmet Salad**

*(You may add a second salad flavor for \$5 more per person)*

### **-Harvest Salad**

*- Mixed Greens-Cheddar or Blue Cheese  
Candied Walnuts-Dried Cranberries-Apples (GF)*

### **-Power Up Salad**

*-Mixed Greens, Apples, Broccoli, Carrots, Fresh Edamame, Dried Edamame, Sunflower Seeds,  
Pumpkin Seeds, Toasted Pecans, Apple Cider Vinaigrette Dressing (GF) (Vegan)*

### **-Strawberry Spinach Salad**

*-Baby Spinach, Strawberries, Broccoli, Goat Cheese,  
Dried Cranberries, Toasted Almonds, Meyer Lemon Poppy Dressing (GF)*

### **-29 Caesar Salad**

*-Romaine-Shaved Parm-Roasted Red-Peppers- Croutons- Creamy Caesar Dressing*

### **-Italian House Salad**

*-Romaine, Shaved Parm, Tomatoes, Black Olives, Red Onion, Pepperoncini,  
Croutons, Italian Dressing*

## **Hot Entrees**

*(An additional hot entree may be added in most cases for an additional charge)*

*-Meyer Lemon Grilled Chicken*

*-Grilled Chicken in Country Gravy*

*-Brown Sugar Blackened Maple Dijon Glazed Chicken Breast*

*-Grilled Bruschetta Marinara Chicken*

*-Bourbon Apple BBQ Grilled Chicken*

*-Wild Mushroom Grilled Chicken Marsala*

*-Mediterranean Feta Grilled Chicken Breast*

*-Grilled Chicken Cordon Bleu Stacker*

*-Char-Grilled Chicken Thigh Medallions with Southern Sauce Bar*

*-Grilled Sliced Flank Steak with Pineapple Teriyaki, or Caramelized Onion Demi*

*-Beef Tenderloin Tips in Caramelized Onion Demi*

*-Grilled Beef Tenderloin Medallions with Dijon Horseradish Demi (add \$15 per person ++)*

*-Maple Brown Sugar Smoked Country Sliced Ham*

*-Sweet Southern Citrus Smoked Country Sliced Ham*

*-Herb Roasted Pork Loin with Pan Gravy*

*-Pulled Roasted Pork with Southern Sauce Bar*

*-Sliced Grilled Pork Tenderloin with Rosemary Olive Oil Balsamic Drizzle*

*-Roasted Turkey Breast with Country Pan Gravy*

*-Lemon Pepper Parmesan Farfalle Pasta*

*-Baked Rigatoni with Marinara and Mozzarella*

*-Cavatappi with Vodka Sauce*

*-7 Cheese Mac and Cheese*

## **Sides:**

*-Yukon Smashed Potatoes*

*-Garlic Red Skin Mashed Potatoes*

*-Parsley Butter Red Steamed Potatoes*

*-Dill or Maple Brown Sugar Roasted Carrots*

*-Garlic Seared Haricot Vert Green Beans*

*-Southern Green Beans with Bacon and Onion*

*-Roasted Parsley Butter Sweet Corn*

*-Roasted Root Vegetables (add \$2++ per person)*

*-Roasted Brussels with Bacon and Onion (add \$2++ per person)*

# Cold Funeral Lunch Buffet Menu

## **\*Gourmet Salad**

*(You may add a second salad flavor for \$5 more per person)*

### **-Harvest Salad**

*- Mixed Greens-Cheddar or Blue Cheese  
Candied Walnuts-Dried Cranberries-Apples (GF)*

### **-Power Up Salad**

*-Mixed Greens, Apples, Broccoli, Carrots, Fresh Edamame, Dried Edamame, Sunflower Seeds,  
Pumpkin Seeds, Toasted Pecans, Apple Cider Vinaigrette Dressing (GF) (Vegan)*

### **-29 Caesar Salad**

*-Romaine-Shaved Parm-Roasted Red-Peppers- Croutons- Creamy Caesar Dressing*

### **-Italian House Salad**

*-Romaine, Shaved Parm, Tomatoes, Black Olives, Red Onion, Pepperoncini,  
Croutons, Italian Dressing*

## **\*Sandwich Trays**

- Turkey Cranberry Havarti Sandwich*
- Applejack Turkey Sandwich*
- Touchdown Turkey Football Sandwich*
- Hibachi Grilled Chicken Sandwich*
- Bourbon BBQ Grilled Chicken Bacon Sandwich*
- Nutty Chicken Salad Sandwich*
- Korean BBQ Roast Beef Sandwich*
- Roast Beef Cheddar Horsey Sandwich*
- Corned Beef And Swiss with German Mustard on Marble Rye*
- Hawaiian Ham Sandwich*
- Southern Lady Ham and Muenster*
- Plain Ham and Cooper Subbie*
- Tuna Spinach Swiss*
- Italian Roasted Tomato Tuna*
- Tuna Avo Sandwich*
- Veggie Caprese Sandwich*
- Hawaiian Zinger Vegan Sandwich*

***\*-Sweet Maui Kettle Potato Chips included (GF)(Vegan)***

## **\*Side Salads**

- Dijon Garden Pasta Salad*
- Bacon Ranch Parm Pasta Salad*
- Italian Bruschetta Pasta Salad*
- Macaroni Salad*
- Egg Potato Salad*
- Sour Cream Dill Red Potato Salad (GF)*
- Pineapple Coleslaw (GF)*
- Broccoli Cheddar Bacon Salad (GF)*

### **Desserts**

*Brownies*

*Chocolate Chunk Cookies*

*Apple Caramel Snickerdoodles*

*Lemon Blueberry Cookies*

*Peanut Butter Cup Cookies*

*Brownies*

*Blondies*

*\$5++ per person for 2 choices*

*(Price applicable if not included in the package)*

**Fresh Cut Fruit Bowl-** (pineapple, watermelon, canteloupe, strawberries, blueberries, blackberry garnish) additional \$4++ per person  
( Fruit is always extra)

### **Additional Add-Ons**

- -Heavy Duty Paper Plates, Forks, Knives, Napkins \$2.00 per person
- Upscale Plastic Dinner Plates, Silver Plastic Forks and Knives, Linen Like Napkins \$3 per person
- Serving Spoons and Tongs: \$2 each
- Disposable Wire Chafing Racks with Water Pan and 2 Sterno Fuel -\$20 each

### **Delivery Drop Off plus Setup:**

- 15% of Total Bill Prior to Sales Tax
- Additional Flat Fee will be added for delivery over 15 miles one way.

We would be happy to customize a menu or take special requests such as a family recipe.

### **Guaranteed Guest Counts and Final Payments**

Menu and payment by credit card, cash or cashiers check (no personal checks)  
Upon booking the meal if the date of the meal is within 7 days of the booking will require full pre-payment No cancellations or deletions may be made after final payment.

Dates booked further out will require a \$200 non-refundable deposit upon confirmation of booking. The deposit is considered the contractual agreement for all items listed in the details of the package as booked. Any communication for changes must be emailed to

[29cooks@gmail.com](mailto:29cooks@gmail.com)

The menu and the guaranteed guest count is due to us no later than 14 days prior to the event. We ask that the menu be confirmed as early as possible due to supply chain issues.

Final payment, minus the non-refundable deposit and any installment, is due to us no later than 10 days prior to the event. No Checks.

## **Planning the Number of Guests**

Our staff understands that this is a very hard time to have to plan an event for a large group of people.

We would be happy to sit down with you and plan your meal, details and quantities, to help ease the pressure you are under to quickly decide the direction to go for your group.

We know it is hard to decide the number of people to plan for. Our recommendation is as follows, but not necessarily always the rule:

**1. Figure out the number of immediate family and out of town guests who will attend the event.**

**2. Next figure out as close as possible the number of close friends that will attend. This is your base number of people.**

**3. From this number, we recommend that you increase the guest count by 20-30%. A lunch on a Friday afternoon will have more attendees than a lunch on a Monday as many people can leave work early on a Friday.**

You may also consider doing a family only lunch and reach out to close friends and invite them as well, rather than inviting everyone to come to the lunch.