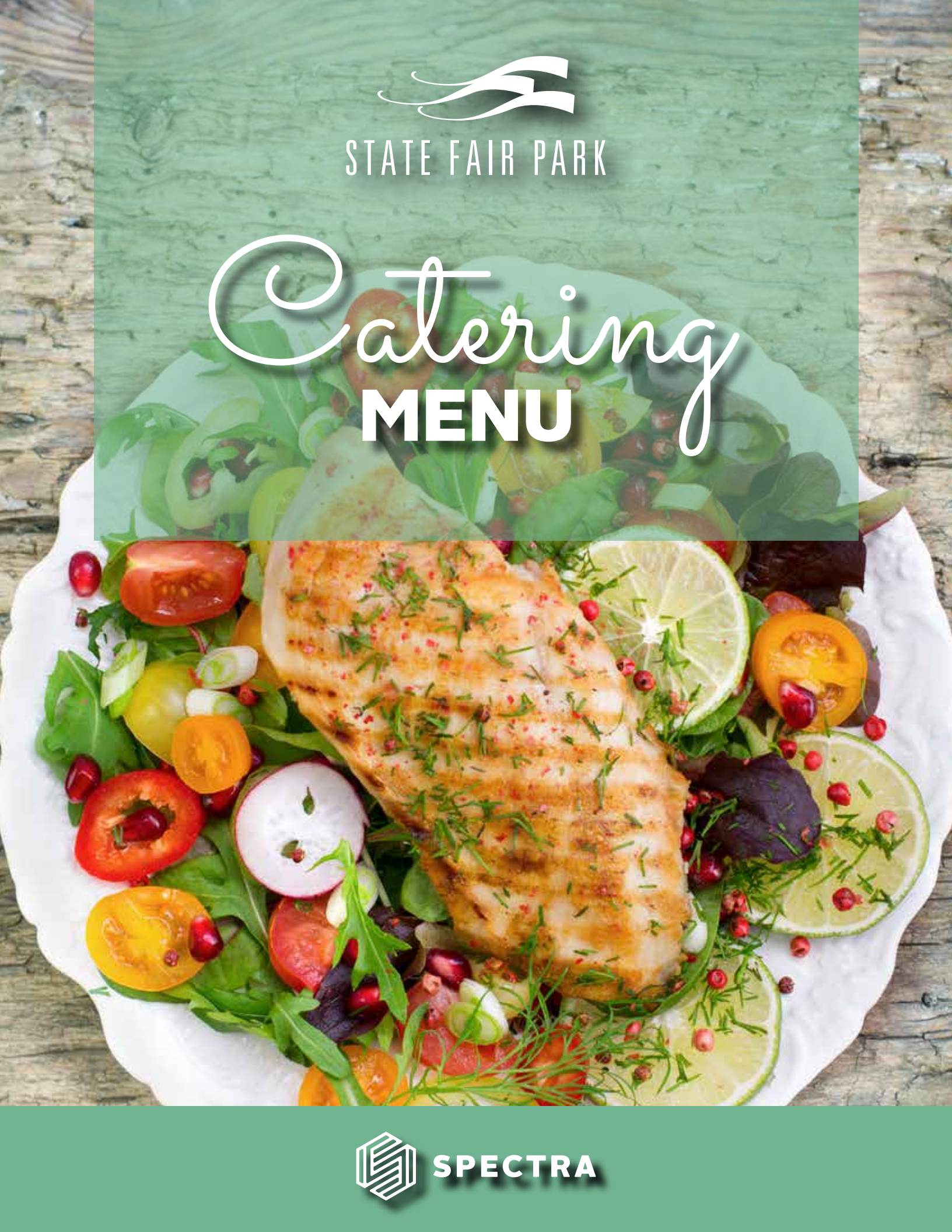




STATE FAIR PARK

Catering MENU



SPECTRA



Welcome!

On behalf of Spectra Food Services & Hospitality and our team of professionals, welcome to State Fair Park. We are pleased to present our new custom catering menu to you and look forward to hosting your event at State Fair Park.

As the exclusive food and beverage provider for State Fair Park, Spectra is committed to providing you and your guests with the highest standard of service. We eagerly await the opportunity to create new and incomparable experiences each time you visit. We believe in the quality of your experience, the finest foods and beverages, complimented by efficient and gracious service. We are here to ensure that your State Fair Park experience is superb!

Our Catering Menu features a wide array of foods from appetizers to full meals, salads, sandwiches, entrées, decadent desserts and a complete beverage service. So... sit back, relax and let us bring the best to you while you enjoy your event!

CONTACT US

Please call us with any questions, special requests or to place an order.

Spectra Food Services &
Hospitality
Ph: 509.965.3416





Breakfast MENU



STATE FAIR PARK



SPECTRA

BREAKFAST

All breakfasts include Coffee, Teas, Assorted Bottled Juices, and Dasani Bottled Water

**Add a chef attendant omelet station to your event for an additional \$10 per person*

NW Continental

\$10 per person

Fresh Seasonal and Local Fruit Display
Assorted Pastries

Grab and Go Breakfast

\$12 per person

Ham, Egg, and Cheese on a Croissant
Breakfast Burrito with Scrambled Eggs, Cheddar Cheese, Potatoes, and Green Chili in a Flour Tortilla
Whole Fruit
Granola Bars

Farmer's Breakfast

\$17 per person

Scrambled Eggs
Applewood Smoked Bacon and Maple Breakfast Sausage
Country Style Potatoes with Peppers and Onions
Cinnamon French Toast Served with Maple Syrup
Assorted Pastries

A La Carte

Assorted Granola Bars

\$2 per person

Assorted Muffins

\$4 per person

Assorted Scones

\$5 per person

Assorted Pastries (*two dozen minimum*)

\$2 per person

Breakfast Croissant

\$5 per person

Ham, Egg, Cheese and Bacon, Egg, Cheese

Breakfast Burrito

\$8 per person

Scrambled Eggs, Bacon, Cheddar Cheese, Potatoes, and Green Chili





BREAK SERVICE

Assorted Freshly Baked Cookies	\$12 per dozen
Assorted Brownies	\$20 per dozen
Assorted Cupcakes	\$25 per dozen
Sweet, Spicy, and Salty Snack Mix	\$14 per pound
Soft Pretzels with a Local Brewery IPA Mustard	\$24 per dozen
Chips and Salsa	\$2 per person
<i>Tortilla Chips and Pico De Gallo Salsa</i>	
Chips and Dip	\$3 per person
<i>Fresh Fried Potato Chips and French Onion Dip</i>	
Local Vegetable Crudit� with Ranch Dip	\$3 per person
Sliced Seasonal Local Fruit Display	\$4 per person
Individual Yogurts	\$3 each
Spinach Artichoke with Toasted Baguettes	\$5 per person
Assorted Bags of Chips, Chex Mix, and Cracker Jacks	\$2 each
Assorted King Size Candy Bars	\$3 each

BEVERAGES

Coffee and Decaf Coffee	\$30 gal
Lemonade/Fruit Punch	\$20 gal
Orange Juice	\$20 gal
Dasani Bottled Water	\$2 each
Coca Cola Canned Soft Drinks	\$2 each
Assorted Bottled Juices	\$3 each
Powerade	\$3 each



Lunch MENU

LUNCH BUFFETS

Out Back Smoke House

\$20 *per person*

Loaded Potato Salad with Potatoes, Bacon, Scallions, and Cheese
Fresh Fried Potato Chips
Baked Beans with Brown Sugar and Bacon
In House Smoked Beef Brisket and BBQ Pork
with Fresh Buns
Apple Pie

That's a Spicy Meatball

\$19 *per person*

Caesar Salad
Garlic Bread
LARGE and In Charge Meatballs
Grilled Chicken Strips
Penne Pasta with Marinara and Alfredo Sauces
Italian Sausages with Peppers and Onions Served with Fresh Hoagie Rolls
Cannolis

Tacos de la Calle

\$16 *per person*

Mexican Fiesta Salad with Cilantro Lime Dressing
Spanish Rice
Fiesta Black Beans with Red Pepper, Cumin, and Diced Red Onions
Tortilla Chips with Guacamole and Salsa
Fish, Carne Asada, and Seasoned Chicken Tacos Served with all the Right Fixins
Churros





Market Basket

\$20 *per person*

CHOOSE 2 STARTERS

- House Salad with Ranch and Vinaigrette Dressings
- Local Seasonal Fruit Salad
- Fresh Fried Potato Chips
- Loaded Potato Salad with Potatoes, Bacon, Scallions, and Cheese
- Pasta Salad

CHOOSE 2 SANDWICH OPTIONS

- Grilled Chicken with Basil Pesto, Roasted Red Peppers, Lettuce, Tomato, Provolone Cheese on Ciabatta Bread
- Smoked Turkey Breast with Dill Havarti, Lettuce, Tomato, Chipotle Mayo on Whole Grain Bread
- Roast Beef and Cheddar Cheese with Lettuce and Horseradish Mayo on Focaccia Bread
- Black Forest Ham and Swiss Cheese with Stone Ground Mustard, Lettuce, Tomato on Whole Grain Bread
- Assorted Grilled Veggies with Baby Greens, Provolone Cheese, Served in a Spinach Tortilla
- Chicken Salad with Tarragon, Celery, Grapes, Walnuts, Lettuce, Tomato on Whole Grain Bread

CHOOSE 1 DESSERT OPTION

- Assorted Fresh Baked Cookies
- Assorted Dessert Bars
- Apple Pie
- Cherry Pie

BURGER AND BRATS

\$16 *per person*

Loaded Potato Salad
Fresh Fried Potato Chips
Baked Beans
All Beef Hamburgers Accompanied with Lettuce, Tomatoes, Red Onions, and Assorted Cheeses
Served with Fresh Buns
Beer Brats Served with Grilled Peppers & Onions and Fresh Hoagie Buns
Assorted Fresh Baked Cookies

THE LIGHTER SIDE

\$16 *per person*

House Salad with Ranch and Vinaigrette Dressings
Strawberry Spinach Salad with Goat Cheese, Pecans, Red Onions and Raspberry Vinaigrette Dressing
Local Seasonal Fruit Salad
Green Beans with Lemon Zest
Grilled Chicken Breasts Herb Seasoned to Perfection
NY Cheesecake with Strawberry Topping

ENSENADA

\$20 *per person*

Chicken Fajita Caesar salad
Tortilla Chips with Pico de Gallo
Chipotle Marinated Beef Fajitas
Cilantro Lime Chicken Fajitas
Spanish Rice
Refried Beans
Churros





CREATE YOUR OWN LUNCH BUFFET

\$25 *per person*

CHOOSE 2 Salads/Sides

- House Salad with Ranch and Vinaigrette Dressings
- Pasta Salad
- Loaded Potato Salad with Potatoes, Bacon, Scallions, and Cheese
- Local Seasonal Fruit Salad
- Roasted Baby Red Potatoes
- Macaroni and Cheese with Panko Topping
- Green Beans with Lemon Zest
- Buttered Corn Coblets

CHOOSE 2 ENTREES

- Grilled Seasoned Chicken Breasts
- Fried Chicken
- In-House Smoked Pulled Pork
- Penne Pasta with Marinara and Alfredo Sauces
- Smoked Ham with a Citrus Glaze
- Italian Sausage with Peppers and Onions
- Chicken Parmesan
- Meatball Hoagies
- Lasagna (Meat or Vegetarian)

CHOOSE 2 DESSERTS

- NY Cheesecake with Strawberry Topping
- Carrot Cake
- Apple Pie
- Assorted Fresh Baked Cookies
- Assorted Dessert Bars
- Key Lime Pie
- Flourless Chocolate Torte

PLATED LUNCHEON

All plated luncheons include roasted local seasonal vegetables and garlic mashed potatoes along with rolls and butter, coffee, decaf, and iced tea. Gluten-free bread or rolls may be added to your lunch for an additional charge of \$2.00 per person.

\$25 *per person*

Salads (select one)

- Traditional Caesar Salad
- House Salad with Ranch and Vinaigrette Dressings
- Iceberg Wedge Salad with Creamy Bleu Cheese Dressing

Entrées (select one)

- Chicken Picatta
- Beef Medallions
- Parmesan Herb Crusted Pork Chop
- Penne Pasta with Basil, Olive Oil, Asparagus, Spinach, Mushrooms, and Julienne Red Peppers
- Blackened Salmon
- Teriyaki Chicken Breasts
- Wild Honey Citrus Salmon

DESSERTS (select one)

- Carrot Cake
- NY Cheesecake with Strawberry Topping
- Decadent Chocolate Cake
- Assorted Mini Cheesecakes
- Lemon Cheesecake
- Apple Pie
- Cherry Pie



BOXED LUNCHES

THE SACK LUNCH

\$14 per person

Choice of a wrap or sandwich, bag of chips, chocolate chip cookie, and Dasani bottled water. Add a can of Coca-Cola for an additional \$1 in place of the Dasani bottled water.

Turkey & Havarti Dill Cheese

Smoked Turkey, Havarti Dill Cheese, Spinach Artichoke Spread, Lettuce, and Tomato

Roast Beef & Cheddar Cheese

Roast Beef, Cheddar Cheese, Lettuce, Tomato, and a Horseradish Mayo Spread

Black Forest Ham and Baby Swiss Cheese

Ham, Baby Swiss Cheese, Stone Ground Mustard, Lettuce, and Tomato

Veggie Lovers Wrap

Assorted Local Vegetables Grilled to Perfection, Havarti Dill Cheese, Greens,
Served in a Herb Wrap

EXECUTIVE BOX LUNCH

\$18 per person

*All items are served in a wrap and come with a bag Kettle of Chips, Washington apple, pasta salad, chocolate chip cookie, and a Dasani bottled water.
Add a can of Coca-Cola for an additional \$1 in place of the Dasani bottled water.*

Southwest Wrap

Lime Grilled Chicken Breast, Cheddar Cheese, Pico de Gallo, Lettuce, and Chipotle Cream
in a Tomato Tortilla

Chicken Caesar Wrap

Grilled Chicken Breast, Romaine Lettuce, Shaved Parmesan, and Caesar Dressing in a
Garlic Herb Tortilla

Mediterranean Wrap

Hummus, Lettuce, Tomato, Onion, Cucumber, Roasted Red Peppers, Shredded Carrots,
and Feta Cheese in a Spinach Wrap

Asian Chicken Wrap

Shredded Chicken, Cabbage, Shredded Carrots, Cucumbers, Cilantro, and Spicy Thai Peanut
Sauce in a Spinach Wrap

Tuna Wrap

White Albacore, Tuna Salad, Lettuce, Cucumber, and Tomatoes in a Garlic Herb Wrap



Dinner MENU



DINNER BUFFETS

All buffets include coffee, decaf coffee, iced tea, and dinner rolls with butter. Gluten-free bread or rolls may be added to your buffet for an additional charge of \$2.00 per person.

Smoke 'Em if You Got 'Em

\$30 per person

**We are proud to serve the following meats from our own in-house smoker.*

Potato Salad

Potatoes, Bacon, Scallions, and Cheese

BBQ Beans

Baked Beans with Brown Sugar and Bacon

Fresh Corn on the Cob

Served with Sea Salt and Sweet Cream Butter

Craft Beer Mac N Cheese

Local Craft Brewery Lager Beer Cheese and Topped with Parmesan Panko

Cornbread

Entrées (select two)

BBQ Beef Short Ribs

NW BBQ Brisket

Baby Back Ribs

Pulled Pork

Bourbon Smoked Chicken

Smoked Salmon

DESSERT

Chocolate Bourbon Bread Pudding





Meat & Cheese Platter with a Twist

\$30 per person

Spinach Salad

Baby Spinach, Peaches, Candied Pecans, and a Poppy Seed Dressing

Herb Roasted Red Potatoes

Sea Salt, Rosemary, and Olive Oil

Build Your Own Mac N Cheese Bar

We start with the cheese goodness of Mac N Cheese with a touch of Cougar Gold cheese and you can select from the following toppings: chicken, jalapenos, bacon, fried chicken pieces, pulled pork, diced ham, diced tomatoes, mushrooms, broccoli, hot sauce, and salsa.

**We are also open to additional suggestions you'd like for us to add.*

Build Your Own Burger Bar

We start with juicy all beef burgers and you can select from the following toppings:

Bacon, pepperoni, Canadian bacon, chili, BBQ sauce, ketchup, mustard, pickles, onions, mushrooms, pineapple, green peppers, guacamole, salsa, sriracha, jalapeño, sweet and sour sauce, queso, thousand island dressing, ranch, mayonnaise, and the following cheeses: American, cheddar, bleu cheese, pepper jack, provolone, cream cheese, and Swiss.

**We are also open for some other suggestions you'd like for us to add too*

Assorted Mini Desserts and Cheesecakes

Southwestern

\$28 per person

Romaine Salad, Shredded Jicama, Bell Peppers, Roasted Corn, and a Cilantro Lime Vinaigrette Dressing

Mashed Potatoes with Cheddar Cheese

Local Vegetable Sauté

Chicken Breasts Topped with Green Chili and Pico de Gallo

Adobe Rubbed Tri-Tip Served with Cumin-Lime Aioli

Cornbread

Chocolate Mousse Cups with Cinnamon Cream Topping

Lotsa Pasta

\$24 per person

Caesar Salad
Garlic Bread
Italian Pasta Salad
Penne and Bowtie Pasta
Alfredo, Marinara, and Pesto Sauce
Italian Sausage, Meatballs, and Sliced Grilled Chicken Breasts
Chocolate Chip Cannolis

Just Meat and Potatoes

\$30 per person

Loaded Potato Salad with Bacon, Scallions, and Cheese
Baked Potato Bar that includes Mushrooms, Bacon Bits, Sour Cream, Green Onions, Shredded Cheddar Cheese, and Gravy
Mashed Potatoes with Cheddar Cheese

Choose 2 Meats

Roast Beef
Turkey
Ham
Prime Rib

Sheppard's Pie

Buffet Mexicano

\$28 per person

Chicken Fajita Caesar Salad
Cilantro-Lime Rice
Black Beans with Peppers and Onions
Beef & Chicken Fajitas with All Appropriate Fixins
Birria and Pork Carnitas
Jalapeño Cream Cheese Stuffed Chicken Breasts
Churros with a Whipped Strawberry Topping



Create Your Own Buffet

\$30 per person

**A separate buffet for children under 10 years old can be added for \$15 per child. Menu items can include the buffet selected or more child friendly buffet. Please inquire with your Spectra Manager for more details.*

Choose One Salad

House Salad with Ranch and Balsamic Vinaigrette Dressings

Caesar Salad

Spinach Strawberry Salad with Almond Slices, Goat Cheese, Red Onions, and Raspberry Vinaigrette Dressing

Potato Salad with Potatoes, Bacon, Scallions, and Cheese

Peach Salad with Pecans, and Poppy Seed Dressing

Pasta Salad

Seasonal and Local Fruit Salad

Cranberry Apple Salad with Pecans and Raspberry Vinaigrette Dressing

Choose Three Accompaniments

Garlic Mashed Potatoes

Wild Rice Pilaf

Herb Roasted Baby Red Potatoes

Mac N Cheese with a Panko Topping

Green Beans with Lemon Zest

Seasonal Vegetable Medley

Loaded Potatoes au Gratin

Corn Coblots

Maple Glazed Carrots

Roasted Garlic and Fresh Herb Crimini

Mushrooms

Quinoa Pilaf with Dried Cranberries and Herbs

BBQ Beans with Bacon and Brown Sugar

Choose Two Entrées

In-House Smoked Baron of Beef

Roasted Pork Loin

Chicken Parmesan

In-House Smoked Brisket

Grilled Jerk Chicken

Coconut Crusted Chicken Breasts

Chicken Cordon Bleu

Chipotle Coffee Rubbed Pork

In-House Smoked Beef Short Ribs

Tri-Tip Rubbed with Seasonings

Caprese Stuffed Portobello Mushroom

Beef and Chicken Street Tacos

In-House Smoked Turkey Breast

Honey Glazed Ham

Teriyaki Chicken Breasts Topped with Mango Salsa

Top Sirloin Medallions

Grilled Salmon with Citrus Salsa Verde

Prime Rib

Choose Two Desserts

Decadent Chocolate Cake

Apple Pie

Red Velvet Cake

Lemon Cheesecake

NY Cheesecakes with Strawberry Topping

Cherry pie

Carrot Cake

Dessert Sampler Consisting of Brownies, Mini Cheesecakes, and Dessert Bars

Chocolate Mousse Shooters with Cinnamon Whipped Topping

Flourless Chocolate Torte

PLATED DINNERS

**All plated dinners served with Chef's selection of starch and local seasonal vegetables and include warm dinner rolls and butter along with coffee, decaf, and iced tea. Gluten-free bread or rolls may be added to your dinner for an additional charge of \$2.00 per person.*

Salads (Select One)

- House Salad with Ranch and Balsamic Vinaigrette Dressings
- Caesar Salad
- Spinach Strawberry Salad with Almond Slices, Goat Cheese, Red Onions, and Raspberry Vinaigrette Dressing
- Potato Salad with Potatoes, Bacon, Scallions, and Cheese
- Peach Salad with Pecans, and Poppy Seed Dressing
- Iceberg Wedge Salad with Bleu Cheese Dressing
- Cranberry Apple Salad with Pecans and Raspberry Vinaigrette Dressing

Entrée Selection (Select One)

- | | |
|---|------------------------|
| Chicken Picatta with Lemon Caper Beurre Blanc | \$28 per person |
| Bourbon Chicken with Mushrooms, Green Onions, and Raspberries | \$27 per person |
| Hawaiian Style Pork Chop | \$32 per person |
| Flatiron Steak | \$32 per person |
| Grilled Tri-Tip | \$30 per person |
| Chicken Florentine | \$25 per person |
| Grilled Salmon with Citrus Salsa Verde | \$30 per person |
| Oven Roasted Salmon Filet | \$26 per person |
| Panko Crusted Pork Loin | \$28 per person |
| Filet Mignon | \$35 per person |
| Southwestern Stuffed Chicken | \$25 per person |
| Prime Rib | \$35 per person |
| Pad Thai | \$22 per person |
| Caprese Stuffed Portobello Mushroom | \$26 per person |

Dessert Selection (select one)

- Red Velvet Cake
- Carrot Cake
- NY Cheesecake with Strawberry Topping
- Apple Pie
- Lemon Cheesecake
- Decadent Chocolate Cake
- Orange and Cream Shortcake
- Flourless Chocolate Torte



Reception Hors D'Oeuvres

	<i>50 pieces per order</i>
Dill Cucumber Bites	\$40
BBQ Meatballs	\$70
Baron of Beef Sliders with Creamy Horsey Sauce	\$150
Coconut Chicken Skewers	\$100
Chicken Tenders w/BBQ and Honey Mustard Dipping Sauces	\$75
Chicken Quesadillas	\$90
Prosciutto Wrapped Asparagus	\$100
Grilled Shrimp and Sausage Skewer	\$110
Lobster Macaroni and Cheese Bites	\$125
Crab Cakes	\$140
Bacon Wrapped Shrimp Skewers	\$150
Basil Pesto Meatballs	\$70
Pork & Vegetable Potstickers	\$70
Thai Almond Spring Rolls	\$100
Marinated Antipasto Skewers	\$90
Spinach Artichoke Raviolis	\$95
Vegetarian Quesadillas	\$100
Mini Cuban Sandwiches	\$140
Gazpacho Shooters	\$110
Mango Crab Crostini	\$175



Drinks

MENU

BAR OPTIONS

Cash & Host Bar Prices

Please ask your Spectra Manager about combining host/cash bar options and associated pricing

Cash Bar Prices

Bar pricing includes Washington Sales Tax

Cocktails **\$9** *Single*
Both Premium & Well Liquors **\$17** *Double*

Wine by the Glass **\$8** *per glass*
Domestic & Craft Draft Beer **\$7**
Domestic & Craft Bottle/Can Beer **\$7**
Assorted Coca-Cola Products **\$2**
Dasani Bottled Water **\$2**

Wine by the Bottle **\$24** *per bottle*
4-5 servings per bottle
 *Interested in bringing in your own wine **\$7** *per bottle corkage fee*

Domestic Keg **\$350**
Specialty or Craft Brewery Keg **\$450**

*Please ask your Spectra Manager about Keg options

*A bartender fee of \$75 will be charged per bartender for each fully hosted bar

Liquor Brands

Jack Daniels Whiskey, Fireball Whiskey, Evan Williams Bourbon, Svedka Vodkas, Tito's Vodka, El Jimador Tequila, Don Q Rum, Malibu Rum, Sailor Jerry Spiced Rum, Tanqueray Gin, Woodford Reserve, and Pendleton Whiskey





General INFO

GENERAL INFO

Spectra Food Services and Hospitality is the exclusive provider of food and beverages for State Fair Park and Yakima Valley SunDome. We are committed to the highest standards of quality and service. All food and beverages are to be arranged through Spectra's office. No outside food or beverages of any kind are permitted without the prior written consent of Spectra Food Services.

Beverage Service

Spectra offers a complete selection of beverages to compliment your function. As the licensee, Spectra is responsible for the administration of these regulations. Alcoholic beverages may not be brought onto the premises from an outside source without prior written consent of the General Manager. In compliance with Washington State Liquor and Cannabis Board, we reserve the right to ask patrons for proper identification for alcoholic beverages and reserve the right to refuse alcohol service to intoxicated or underage patrons.

Dietary Considerations

Spectra is happy to address special dietary requests for individual guests with a 7 day advance notice.

China Service

China service is standard for all dinner buffets and plated dinners in Pioneer Hall, Modern Living Building, and State Fair Room in the SunDome. Any special requests, please discuss with your Spectra contact.

Linens

We offer a wide range of colors through our linen provider. Table linens and table napkins are provided free of charge. Linen options must be chosen 10 business days before your event to ensure on time delivery and availability. Please ask your Spectra contact about available colors and sizes.

Management Charge & Taxes

All catered events are subject to a 19% Management Charge and 8.2% Sales Tax. This Management Charge is the sole property of the food/beverage service company or the venue owner, as applicable, is used to cover such party's costs and expenses in connection with the catered event (other than employee tips, gratuities, and wages), and is not charged in lieu of a tip. The Management Charge is not a tip, gratuity, or service charge, nor is it purported to be a tip, gratuity, or service charge, for any waitstaff employee, service employee, service bartender, or other employee, and no part of the Management Charge will be distributed (as a tip, gratuity, or otherwise) to any employee who provides service to guests.

Guarantees

A final guarantee of attendance is required 10 full working days prior to all food and beverage events. In the event of a split entrée, the client is responsible to notify spectra of the exact count of each item 7 working days prior to the event. Billing will be based on either your minimum guarantee (even if fewer guests actually attend) or the actual guest count, whichever is greater.

Spectra will prepare the following number of meals over the final guarantee:

- 0 - 200 Guests 5% of the final guarantee
- 201 - 500 Guests 3% of the final guarantee
- 501 and above 2% of the final guarantee

Billing

A deposit of 50% of the estimated food and beverage total is required 14 days prior to the schedule event to confirm your catering order. Full and final payment will be due on the day of your event.

CONTACT US

1301 South Fair Ave.
Yakima, WA 98901
Phone: 509.248.7160
Fax: (509) 248-8093