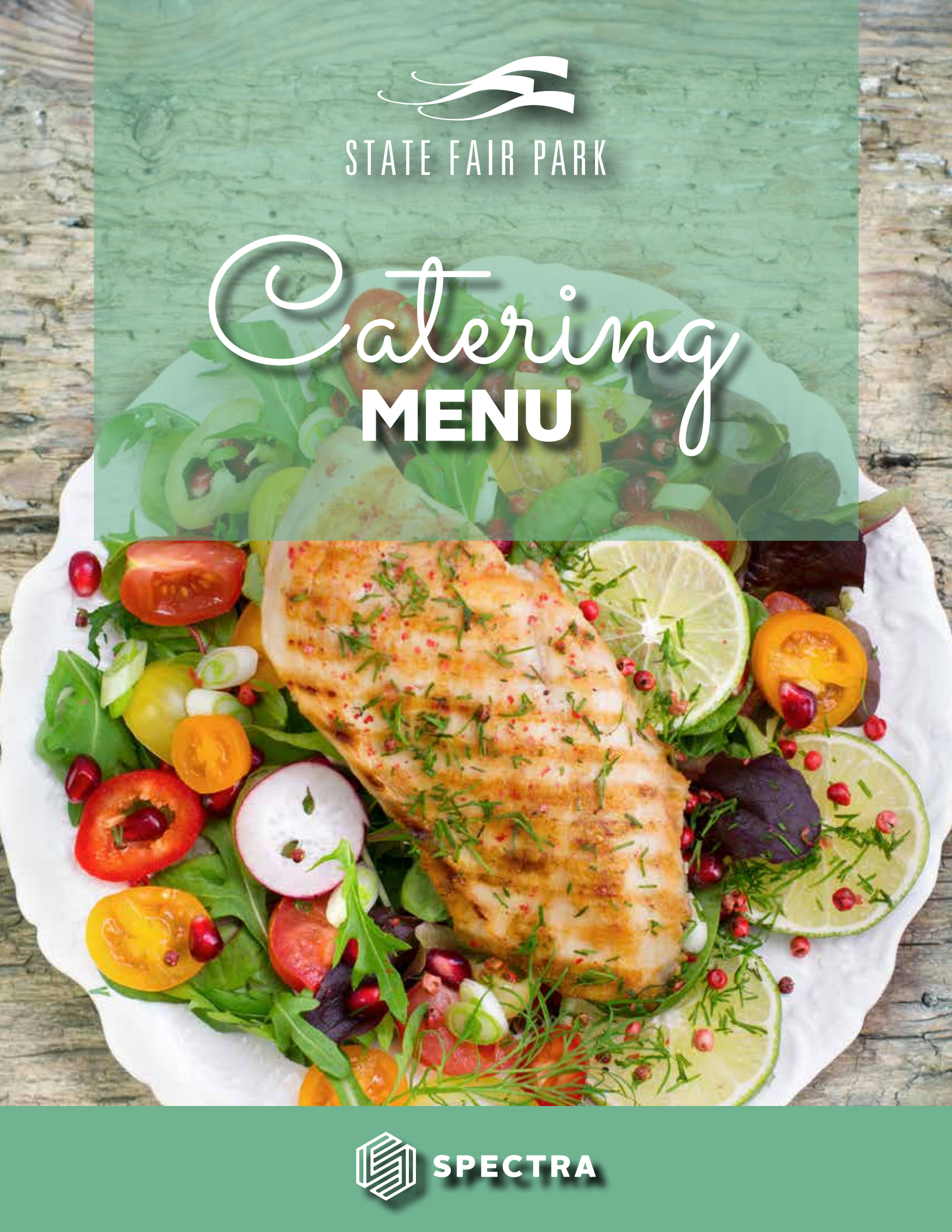




STATE FAIR PARK

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 per person*

NW Continental

Fresh Seasonal and Local Fruit Display

Assorted Pastries

Grab and Go Breakfast

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

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

Assorted Muffins

Assorted Scones

Assorted Pastries (*two dozen minimum*)

Breakfast Croissant

Ham, Egg, Cheese and Bacon, Egg, Cheese

Breakfast Burrito

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





BREAK SERVICE

Assorted Freshly Baked Cookies
Assorted Brownies
Assorted Cupcakes
Sweet, Spicy, and Salty Snack Mix
Soft Pretzels with a Local Brewery IPA Mustard
Chips and Salsa
Tortilla Chips and Pico De Gallo Salsa
Chips and Dip
Fresh Fried Potato Chips and French Onion Dip
Local Vegetable Crudit  with Ranch Dip
Sliced Seasonal Local Fruit Display
Individual Yogurts
Spinach Artichoke with Toasted Baguettes
Assorted Bags of Chips, Chex Mix, and Cracker Jacks
Assorted King Size Candy Bars

BEVERAGES

Coffee and Decaf Coffee
Lemonade/Fruit Punch
Orange Juice
Dasani Bottled Water
Coca Cola Canned Soft Drinks
Assorted Bottled Juices
Powerade



Lunch MENU



STATE FAIR PARK



SPECTRA

LUNCH BUFFETS

Out Back Smoke House

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

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

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

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

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

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

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

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 Cobs

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.

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



All prices subject to an 8.2% sales tax and 19% Management Charge.

BOXED LUNCHES

THE SACK LUNCH

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

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




STATE FAIR PARK



SPECTRA

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.

Smoke 'Em if You Got 'Em

**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

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

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

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

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

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

**A separate buffet for children under 10 years old can be added. 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 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

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

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.*

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

Bourbon Chicken with Mushrooms, Green Onions, and Raspberries

Hawaiian Style Pork Chop

Flatiron Steak

Grilled Tri-Tip

Chicken Florentine

Grilled Salmon with Citrus Salsa Verde

Oven Roasted Salmon Filet

Panko Crusted Pork Loin

Filet Mignon

Southwestern Stuffed Chicken

Prime Rib

Pad Thai

Caprese Stuffed Portobello Mushroom

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

Dill Cucumber Bites
BBQ Meatballs
Baron of Beef Sliders with Creamy Horsey Sauce
Coconut Chicken Skewers
Chicken Tenders w/BBQ and Honey Mustard Dipping Sauces
Chicken Quesadillas
Prosciutto Wrapped Asparagus
Grilled Shrimp and Sausage Skewer
Lobster Macaroni and Cheese Bites
Crab Cakes
Bacon Wrapped Shrimp Skewers
Basil Pesto Meatballs
Pork & Vegetable Potstickers
Thai Almond Spring Rolls
Marinated Antipasto Skewers
Spinach Artichoke Raviolis
Vegetarian Quesadillas
Mini Cuban Sandwiches
Gazpacho Shooters
Mango Crab Crostini



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

Both Premium & Well Liquors

Wine by the Glass

Domestic & Craft Draft Beer

Domestic & Craft Bottle/Can Beer

Assorted Coca-Cola Products

Dasani Bottled Water

Wine by the Bottle

4-5 servings per bottle

**Interested in bringing in your own wine*

Domestic Keg

Specialty or Craft Brewery Keg

**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

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