



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







# 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.*

### **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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