



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





Lunch MENU

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 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.

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

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



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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