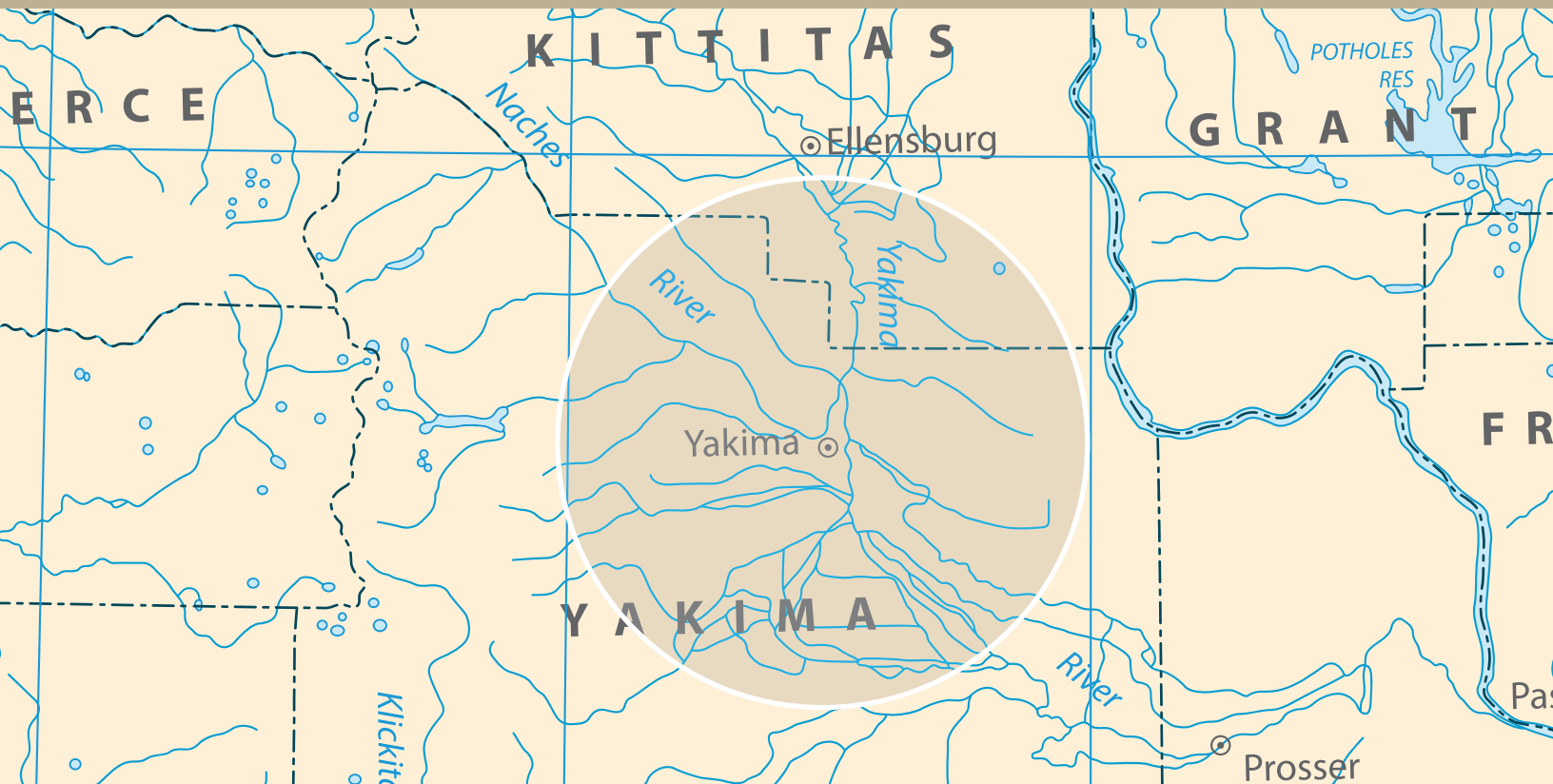


A top-down view of a light grey bowl filled with penne pasta in a red tomato sauce. The dish is garnished with a large fresh basil leaf, several black olives, and some green olives. Shavings of white cheese are scattered on top. The bowl sits on a rustic wooden surface. In the upper left, a glass of water is partially visible. In the upper right, a silver fork and spoon are placed on a brown napkin.

OFF-SITE Catering MENU

Bringing Fresh Catering to Any Venue



Welcome!

On behalf of Spectra Food Services & Hospitality and our team of professionals, we are pleased to present our custom offsite catering menu to you and look forward to your event.

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 for each event. 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 catering 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

\$22 *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

\$21 *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

\$18 *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

\$22 *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

\$18 *per person*

Loaded Potato Salad
 Fresh Fried 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

\$18 *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

\$22 *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

\$27 *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 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

BOXED LUNCHES

THE SACK LUNCH

\$16 *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

\$20 *per person*

*All items are served in a wrap and come with a bag of Kettle 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

BREAK SERVICE

Assorted Freshly Baked Cookies	\$14 per dozen
Assorted Brownies	\$22 per dozen
Assorted Cupcakes	\$27 per dozen
Sweet, Spicy, and Salty Snack Mix	\$16 per pound
Soft Pretzels with a Local Brewery IPA Mustard	\$26 per dozen
Chips and Salsa	\$4 per person
<i>Tortilla Chips and Pico De Gallo Salsa</i>	
Chips and Dip	\$5 per person
<i>Fresh Fried Potato Chips and French Onion Dip</i>	
Local Vegetable Crudit� with Ranch Dip	\$5 per person
Sliced Seasonal Local Fruit Display	\$6 per person
Individual Yogurts	\$5 each
Spinach Artichoke with Toasted Baguettes	\$7 per person
Assorted Bags of Chips, Chex Mix, and Cracker Jacks	\$4 each
Assorted King Size Candy Bars	\$5 each

BEVERAGES

Coffee and Decaf Coffee	\$32 gal
Lemonade/Fruit Punch	\$22 gal
Orange Juice	\$22 gal
Dasani Bottled Water	\$3 each
Coca-Cola Canned Soft Drinks	\$2 each
Assorted Bottled Juices	\$3 each
Powerade	\$4 each





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

\$32 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



Southwestern**\$30** *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**\$26** *per person*

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

Just Meat and Potatoes**\$32** *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**\$30** *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

\$32 *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

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 Cobs

Maple Glazed Carrots

BBQ Beans with Bacon and Brown Sugar

Choose Two Entrées

In-House Smoked Baron of Beef

Chicken Parmesan

In-House Smoked Brisket

Grilled Jerk Chicken

Chicken Cordon Bleu

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

Prime Rib

Choose Two Desserts

Decadent Chocolate Cake

Apple Pie

Red Velvet Cake

Lemon Cheesecake

NY Style Cheesecake 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

Reception Hors D'Oeuvres
50 *pieces per order*

Dill Cucumber Bites	\$42
BBQ Meatballs	\$72
Baron of Beef Sliders with Creamy Horsey Sauce	\$152
Coconut Chicken Skewers	\$102
Chicken Tenders w/BBQ and Honey Mustard Dipping Sauces	\$77
Prosciutto Wrapped Asparagus	\$102
Grilled Shrimp and Sausage Skewer	\$112
Basil Pesto Meatballs	\$72
Pork & Vegetable Potstickers	\$72
Thai Almond Spring Rolls	\$102
Marinated Antipasto Skewers	\$92
Vegetarian Quesadillas	\$102
Gazpacho Shooters	\$112



A photograph of two glasses of iced whiskey on a wooden tray. The glasses are filled with a dark liquid, ice cubes, and a lime wedge. The tray is set on a wooden surface, and there are more lime wedges scattered around. The background is slightly blurred, showing more of the same setup.

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

\$10 Single

\$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

Domestic Keg

\$350

Specialty or Craft Brewery Keg

\$450

**Please ask your Spectra Manager about Keg options*

Bottle/Can Beers

**Please ask your Spectra Manager about Bottle/Can Beer 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 is committed to the highest standards of quality and service. All food and beverages are to be arranged through Spectra's office.

Tables and Chairs

We proudly partner with Bear Event Services for all of our tables and chairs for all of our offsite caterings. If you require tables and chairs for your event, please contact Bear Event Services directly (509) 949-3929 and they will gladly discuss options and pricing with you. There will be a separate charge for any tables and chairs you request for your event and will be added to your final invoice from Spectra.

Beverage Service

Spectra offers a complete selection of beverages to compliment your function at your location. As the licensee, Spectra is responsible for the administration of these regulations when applicable. If Spectra is providing a bar for your function and 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 functions offsite from State Fair Park unless specific requests have been made. 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:

25 – 200 Guests 5% of the final guarantee

A minimum of 25 guests is required for all offsite caterings.

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