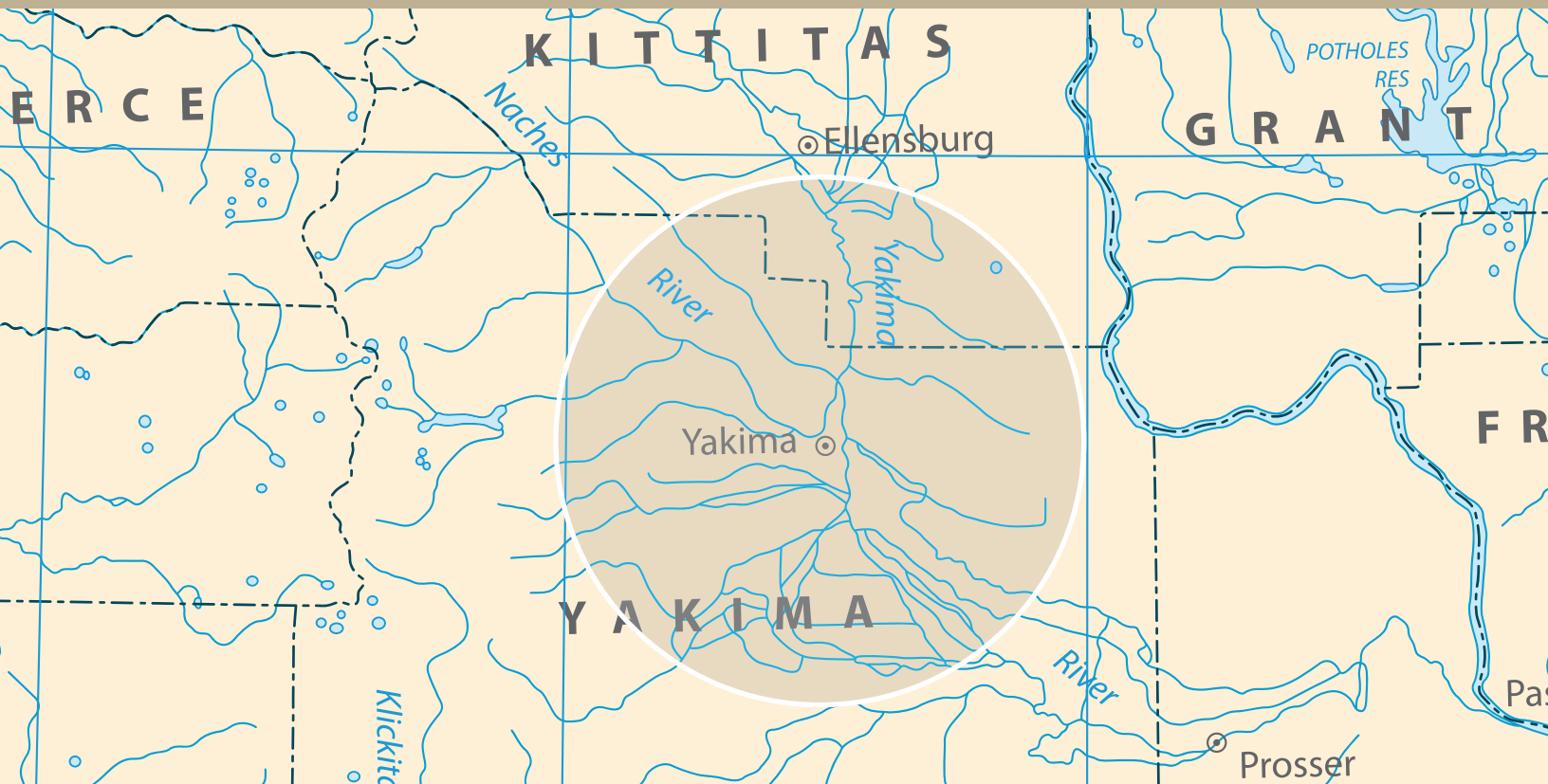


A top-down view of a light grey bowl filled with penne pasta in a red tomato sauce. The dish is garnished with several green olives, black olives, and a large sprig of fresh green basil. Shavings of white cheese are scattered on top. The bowl sits on a rustic wooden surface. In the upper left, a glass 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**







# 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 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







# 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

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