



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 Coblets
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

1301 South Fair Ave.
Yakima, WA 98901
Phone: 509.248.7160
Fax: (509) 248-8093