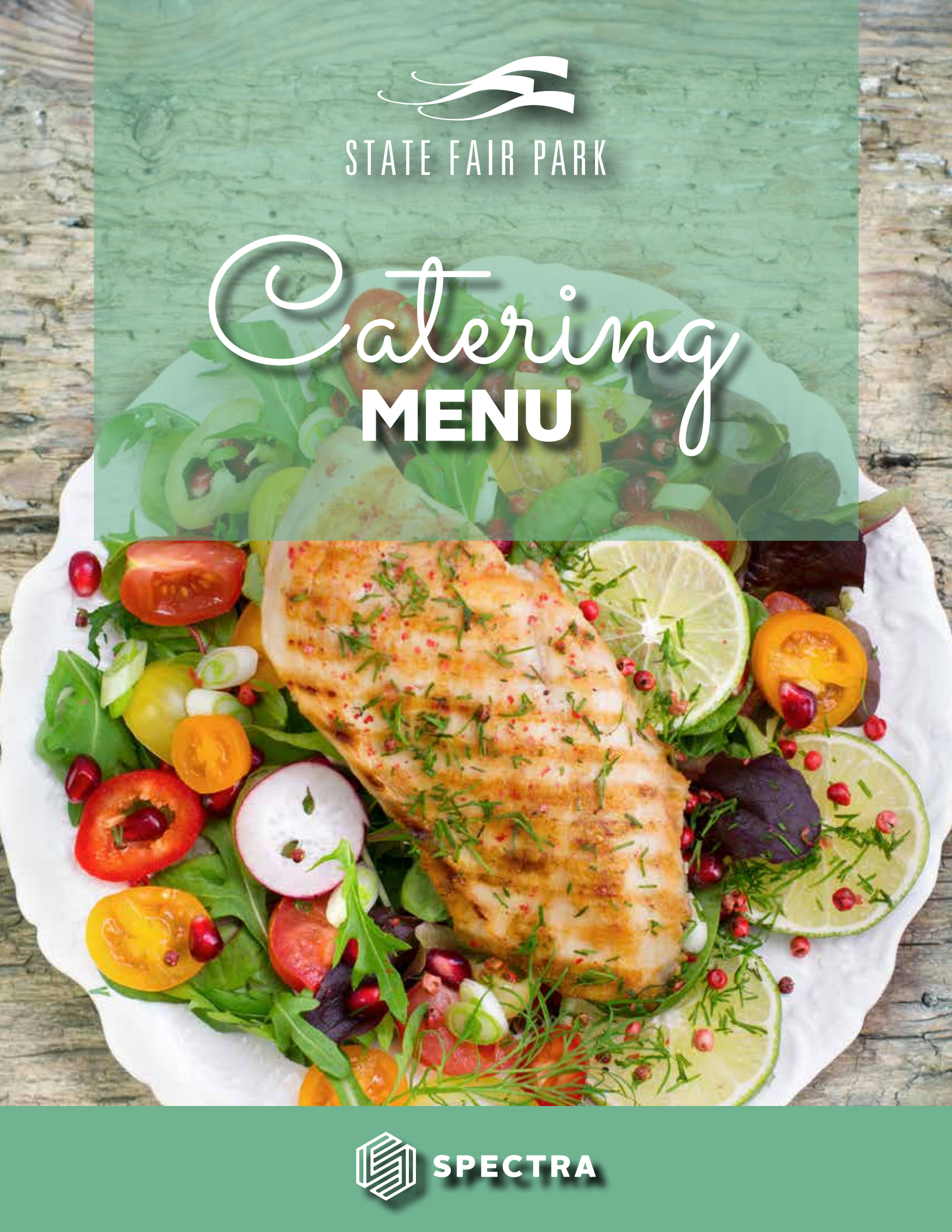




STATE FAIR PARK

# 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



STATE FAIR PARK



**SPECTRA**



## 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 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  
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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Yakima, WA 98901  
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Fax: (509) 248-8093