



OFF-SITE  
**Catering**  
**MENU**

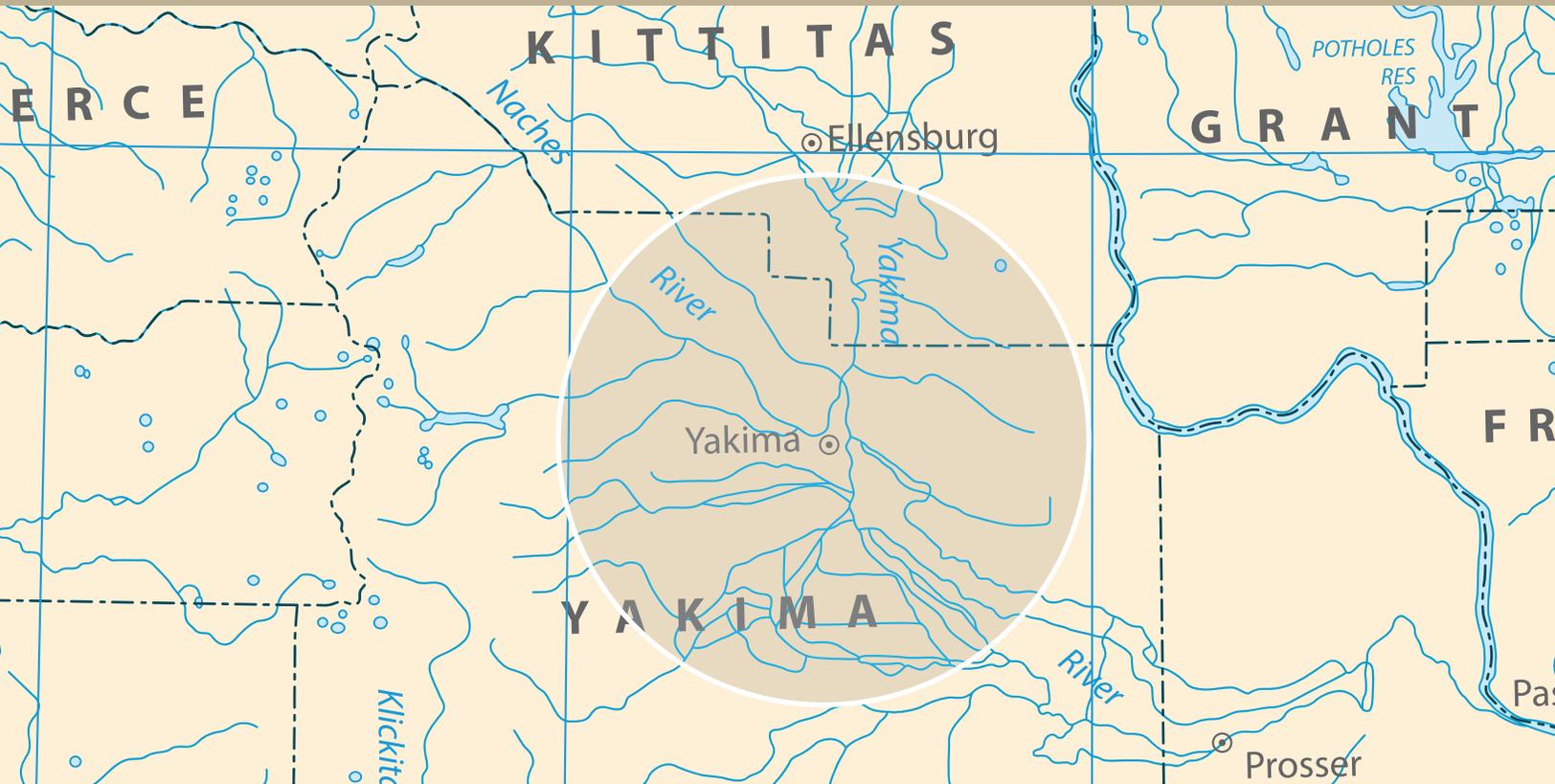
Bringing Fresh Catering to Any Venue



STATE FAIR PARK



**SPECTRA**



## 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



STATE FAIR PARK



SPECTRA

## 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 &amp; 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 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

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

**BEVERAGES**

Coffee and Decaf Coffee	<b>\$32</b> gal
Lemonade/Fruit Punch	<b>\$22</b> gal
Orange Juice	<b>\$22</b> gal
Dasani Bottled Water	<b>\$3</b> each
Coca-Cola Canned Soft Drinks	<b>\$2</b> each
Assorted Bottled Juices	<b>\$3</b> each
Powerade	<b>\$4</b> 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 Coblots  
Maple Glazed Carrots  
BBQ Beans with Bacon and Brown Sugar

### 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

### 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

**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





# 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



STATE FAIR PARK



SPECTRA

## 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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