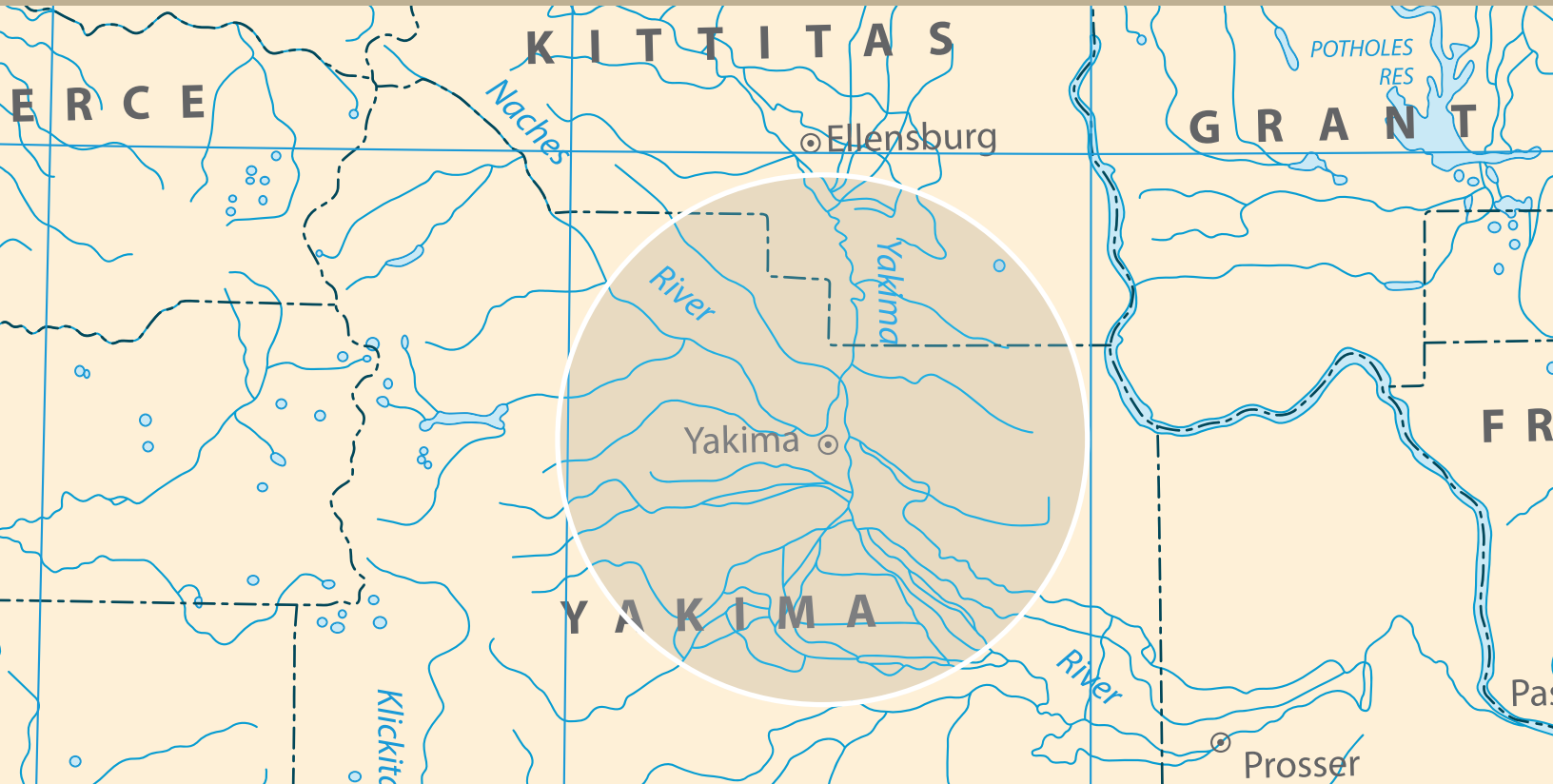




OFF-SITE Catering MENU

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





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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