



STATE FAIR PARK  
& Event Center 

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# DINNER

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# DINNER BUFFET

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## **DINNER BUFFETS**

*Gluten Free Bread or Rolls may be added to your buffet for an additional charge per person.*

### **South Pacific**

Mixed Field Greens, ginger-soy vinaigrette

Wild Caught Salmon

Grilled Chicken, teriyaki glaze

Island Fried Rice, green onion, pineapple

Stir Fried Vegetables, peppers, onions, carrots

Pineapple Upside Down Cake

Coffee, iced tea and water service

### **Mediterranean**

Mixed Field Greens, seasonal citrus and toasted pecans with balsamic vinaigrette

Grilled Herb Chicken, sherry -tarragon aioli

Rosemary-Peppercorn, flank steak with horseradish cream

Couscous Salad, dried cherries, tomatoes, cucumbers, lemon-mint dressing

Roasted Green Beans, sea salt, lemon juice, garlic olive oil

Focaccia, rosemary butter

Lemon Cake

Coffee, iced tea and water service

### **The Brew Master**

Mixed Field Greens, chopped kale with toasted almonds, goat cheese, diced strawberries with balsamic dressing

Brown Ale Chicken served with local craft ale sauce and wild mushrooms.

Chef's Famous Meatloaf with a tangy BBQ Glaze

Roasted Zucchini, olive oil and seasonings

White Cheddar Mashed Potatoes

Beer Bread, honey whipped butter

Apple or Peach Crisp, whipped cream

Coffee, iced tea and water service

## **DINNER BUFFETS (cont.)**

*Gluten Free Bread or Rolls may be added to your buffet for an additional charge per person.*

### **The Orient Express**

Mixed Greens, sesame vinaigrette

Glazed Sugar Snap Peas, julienne bell peppers

Seasoned Rice

Vegetarian Thai Spring Rolls

Orange Chicken

Szechuan Beef with Asian stir fry vegetables of baby corn, water chestnuts and bean sprouts

Fortune Cookies

Pineapple Upside- Down Cake

Coffee, iced tea and water service

### **Tex-Mex Special**

Romaine Salad, bell pepper, roasted corn, mango vinaigrette

Green Chili Mashed Potatoes, white cheddar cheese

Vegetable Sauté, butternut squash, red onion, bell pepper, zucchini, oregano, olive oil

Mole Chicken, pico de gallo

Adobe Rubbed Tri Tip served with cumin-lime aioli

Cornbread, honey butter

Spiced Apple Crisp with cinnamon cream

Coffee, Iced Tea and Water Service

### **Old Fashioned BBQ**

Orzo Salad, fresh vegetables, basil, mint, citrus vinaigrette

Baby Red Potato Salad, bacon, bits of hardboiled egg and red onion, craft mustard aioli

Root Beer BBQ Chicken Quarters, tangy BBQ basted on fresh grill chicken quarters

Pork Ribs, succulent, smoky pork ribs are tender and finger-licking good

Baked Beans, southern style with onions and bacon

Seasoned Buttered Corn

Craft Beer Mac & Cheese, creamy, craft beer cheese sauce, topped with parmesan panko

Cornbread, with jalapenos and topped with BBQ butter

Fruit Pie, Chocolate Cake

Coffee, iced tea, water service

# DINNER BUFFET



## CREATE YOUR OWN BUFFET

*Includes: Coffee, decaf coffee, iced tea and a variety of rustic rolls and butter. Gluten free bread or rolls may be added to your buffet for an additional charge per person.*

### Create Your Own

Choose 2 Entrée

Choose 3 Entrée

## SALADS/SIDES

### Spectra House Salad

*Mixed greens, tomatoes, cucumbers, Bermuda onions, made from scratch croutons served with balsamic vinaigrette and Ranch dressings*

### Lower Valley Salad

*Mixed field greens, strawberries, toasted almonds, goat cheese, champagne vinaigrette*

### Caesar Salad

*Crisp Romaine Lettuce, Parmesan cheese, homemade garlic-herb croutons, creamy Caesar dressing*

### Spinach Salad

*Fresh seasonal berries, toasted almond slices, red onions, baby spinach, raspberry vinaigrette*

### Peach Salad

*Baby spinach, local peaches, pecans, poppy seed dressing (seasonal)*

### Upper Valley Salad

*Shredded kale Romaine apples and pear slices with an apple cider vinaigrette (seasonal)*

## ENTREES

### Tri Tip Brazil

*Rubbed with salt, garlic powder, rosemary and smoked paprika*

### Beef Short Ribs

*Braised, red wine reduction*

### Herb Crusted Breast of Chicken

*With a tangy sage sauce*

### Balsamic Braised Chicken

*Chicken quarters slow cooked in tomatoes, balsamic, rosemary, thyme and oregano*

### Grilled Chicken Shawarma

*Tzatziki sauce and cherry tomatoes*

### Mango Stuffed Chicken Breast

*Mango masala sauce*

### Pork Loin

*Marinated in grainy mustard and topped with a peach chutney*

### Chipotle Coffee Rubbed Pork

*Lean pork tenderloin with smoky spice rub, topped with blackberry BBQ sauce*

### Hazelnut Crusted Pacific Cod

*Lemon Caper sauce and remoulade*

### Seared Wild Caught Salmon

*With Lemon dill sauce*

### Wild Mushroom Ravioli

*Homemade ravioli filled with wild mushrooms in a rich porcini cream sauce*



## CREATE YOUR OWN BUFFET (CONTINUED)

*Includes: Coffee, decaf coffee, iced tea and a variety of rustic rolls and butter. Gluten free bread or rolls may be added to your buffet for an additional charge per person.*

### ACCOMPANIMENTS (Select Three)

#### **Mashed Potatoes**

*With smoked cheddar cheese*

#### **Loaded Potatoes au Gratin**

*With heavy cream, Swiss, caramelized onions*

#### **Herb Roasted Sweet Potatoes**

*With fresh thyme butter*

#### **Ranch Roasted Red Potatoes**

*With Sea Salt, rosemary, olive oil*

#### **Wild Rice and Quinoa Pilaf**

*With dried fruit, fresh herbs and walnuts*

#### **Herbed Orzo**

*With fresh herbs and lemon*

#### **Macaroni and Cheese**

*Craft beer cheese, toasted parmesan panko topping*

#### **Green Beans**

*With lemon zest and sea salt*

#### **Fresh Seasonal Vegetable Medley**

*Chef's seasonal picks*

#### **Broccolini**

*With roasted garlic butter*

#### **Italian Style Squash with Zucchini, Summer Squash, Garlic Red Onions, Cherry Tomatoes**

*Marinated in balsamic and olive oil*

#### **Asparagus**

*With pine nuts, sundried tomato butter*

#### **Roasted Root Vegetables**

*With balsamic glaze*

#### **Roasted Heirloom Carrots**

*With caraway and Tarragon Butter*

### DESSERTS (Select Two)

#### **Pineapple Upside- Down Cake**

#### **Red Velvet Cake**

#### **Carrot Cake**

#### **Assorted Cheese Cakes**

#### **gf Flourless Chocolate torts**

#### **Apple Pie**

#### **Cherry Pie**



## SALADS (Select One)

### Spectra House Salad

Mixed field greens with tomatoes, cucumbers, Bermuda onions and house-made croutons, balsamic vinaigrette and ranch dressing

### Lower Valley Salad

Mixed field greens, chopped Kale, toasted almonds, goat cheese and diced strawberries, balsamic dressing

### Caesar Salad

Crisp Romaine lettuce, Parmesan cheese, homemade garlic-herb croutons, creamy Caesar dressing

### Iceberg Wedge Salad

Wedge of iceberg lettuce, bacon, tomato, creamy blue cheese dressing

### Spinach Salad

Fresh seasonal berries, toasted almond slices, red onions, baby spinach, raspberry vinaigrette

### Peach Salad

Baby spinach, Palisade peaches, pecans, poppy seed dressing (seasonal)

### Upper Valley Salad *(Seasonal)*

Shredded kale Romaine Apples and Pear slices with an Apple cider vinaigrette (seasonal)



## **DINNER ENTREES (Select One)**

*All Plated Dinners served with chef's selection of starch and seasonal vegetables along with coffee, decaf coffee, iced tea and a variety of rustic rolls and butter. Gluten free bread or rolls may be added to your buffet for an additional charge per person.*

### **CHICKEN**

#### **Pinot Grigio Chicken**

Seared with Wild Mushrooms, Green Onions and Seasonal Berry wine sauce

#### **Tuscan Chicken**

Breast of chicken with Roma tomatoes, capers, garlic, balsamic Dijon sauce

#### **Chicken Florentine**

Filled with spinach and Asiago cheese, topped with red pepper coulis

#### **Herb Crusted Chicken**

With lemon sage sauce and sage chiffonade

#### **Mango Stuffed Masala Chicken**

Topped with masala mango puree

### **BEEF**

#### **Flatiron Steak**

Herb and peppercorn crusted

#### **Grilled Tri-Tip**

Marinated in local merlot, olive oil and lemon juice

#### **Filet Mignon**

Grilled medium rare, with wild mushroom demi-glace

#### **Grilled New York Steak**

Grilled prime New York steak, with green peppercorn sauce

#### **Beef Bourguignon**

Tender beef braised with pearl onions, mushrooms, Burgundy wine sauce

#### **Prime Rib**

A 12oz roasted prime rib spiked with garlic and seasoning. Roasted to juicy perfection and served with au jus and horseradish cream



## **DINNER ENTREES (Select One)**

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### **PORK**

#### **Pork Loin**

Roasted, with to stone ground mustard cream sauce , topped with arugula

#### **Pork Scallopini**

Served with country slaw

#### **Pork Tenderloin**

With apricot demi glaze

#### **Panko Crusted Pork Loin**

With sweet orange chili glaze

### **SEAFOOD**

#### **Grilled Salmon**

With lemon dill sauce

#### **Hazel Nut Crusted Pacific Cod**

With Remoulade

#### **Wild Caught Rock Fish**

Seared with huckleberry brown butter

### **VEGETARIAN**

#### **Mushroom and Leek Brioche Tart**

#### **Pad Thai**

Rice noodles, tofu, peanuts and cilantro served with lime wedges

#### **Polenta Cake Stacks**

Aged cheddar, arugula, red pepper coulis

#### **Roasted Peppers**

Stuffed with quinoa, Crasins, goat Cheese, and topped with a sundried tomato pesto

#### **Root Vegetable Cassoulet**

Parsnips rutabaga, golden beets, carrots and celery, with a mushroom rague

#### **Roasted Potato Cauliflower Casserole**

With chick peas, and coconut milk masala sauce

#### **Roasted Butternut Squash (Seasonal)**

Lentils, cranberries, spinach and nutmeg

#### **Quinoa Faro Salad with Lintels**

With kale, feta, Kalamata olives and roasted red peppers



## DESSERTS (Select Two)

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**Pineapple Upside- Down Cake**

**Red Velvet Cake**

**Carrot Cake**

**Cheese Cake with Mixed Berry Compote**

**Mini Chocolate Bundt Cakes**

**gf Flourless Chocolate torte**

**Creme Brule**

**Wild Berry Trifle**

