



CATERING MENU



STATE FAIR PARK
& Event Center 

BREAKFAST

Rise and Shine

Chilled Fruit Juices, *orange, cranberry, ruby red grapefruit*
Fruit, *fresh seasonal*
Breads, muffins or scones, *a selection of sweet and savory, locally sourced*
Coffee, decaf, hot tea, water station

The Valley Continental

Hard Boiled Eggs
Fruit, *fresh, seasonal*
Assorted Pastries, Sweet *butter*
CHOOSE 1 OF THE FOLLOWING:
Hot Whole Grain Cereal, *served with brown sugar, 2% milk, sliced almonds, golden raisins, mixed berry compote*
OR
Yogurt Bar, *with variety of yogurts, granola, honey, fruit, sliced almonds*
Coffee, decaf, hot tea, water station

Farmer's Breakfast

Chilled Fruit Juices, *orange, cranberry, ruby red grapefruit*
Breakfast Meat, *Applewood smoked bacon, maple breakfast sausage*
Fresh Eggs, *lightly scrambled*
Potatoes, *country style with peppers and onions*
Brioche French Toast Bake, *with maple syrup and berry compote*
Coffee, decaf, hot tea, water station

Yakima Canyon Breakfast

Chilled Fruit Juices, *orange, cranberry, ruby red grapefruit*
Fresh Fruit, *fresh, seasonal*
CHOOSE 1 FRITTATA
Italian, *Mozzarella, tomato, basil*
Southwest, *with chorizo and cheddar cheeses*
Classic Denver, *ham, bell pepper, onion and cheddar cheese*
Potatoes, *country style with peppers and onions*
Breads and Muffins, *a selection of sweet and savory, made from scratch*
Coffee, Decaf, Hot Tea, Water Station

Breakfast On the Go

Choice of the following hot breakfast sandwiches to include
Ham, Egg and Cheese, *on a croissant*
Or
Breakfast Burrito, *eggs, cheese, potatoes, green chili, flour tortilla*
Whole Fruit, *oranges, pears, apples*
Granola Bar- *Individual wrapped variety granola bars*
Bottled Juice or Water, *orange, cranberry, ruby red grapefruit,*
Dasani



PLATED BREAKFAST



All Plated Breakfasts Include:

Fresh local sourced muffins or biscuits presented family style, coffee, decaf, hot tea offerings, orange juice and water

Home Style

Scrambled Eggs with cheddar cheese, crispy bacon or sausage, country style potatoes

Traditional Eggs Benedict

A Pair of Poached Eggs Presented over Ham and Served open faced on toasted English Muffins. Topped with Hollandaise Sauce with grilled asparagus

Wapato Omelet

Three Egg Omelet filled with Cheddar cheese and smoky ham topped with a sauté of bell peppers and onions. Served with breakfast potatoe

A LA CARTE

Assorted Muffins

A Selection of Sweet and Savory Muffins; blueberry, banana, cranberry orange, zucchini walnut, pumpkin, chocolate chip, bacon cheddar, spinach artichoke corn muffin, jalapeno cheddar corn muffin

Assorted Pastries

Assorted Scones

House Baked Cinnamon Rolls

Assorted Bagels

Served with butter, cream cheese and jam

Fruit

Fresh, Seasonal

Granola Bars

Assorted Granola and Energy Bars

Whole Fresh Fruit

Apples, pears, oranges

Breakfast Burritos

Egg, cheese, green chili, potatoes, flour tortilla

Breakfast Croissant

Ham, egg, cheese





STATE FAIR PARK
& Event Center



BREAK SERVICE

BREAK SERVICE



SWEET

Freshly Baked Cookies

Chocolate Chip, White Chocolate Macadamia Nut and Cranberry, Carnival, Peanut Butter, Butter Toffee, and Oatmeal Raisin

Bars

Seven Layer, Raspberry Rhapsody, Lemon Squares, Mount Caramel

Brownies and Blondies

Triple Chocolate, Rock Slide, Blondie and Chocolate Fudge Brownie

Cereal Bar Treats

Rice Crispy Treats, Plain and Chocolate Dipped

SAVORY

Apple Quarters with Almond Butter

Soft Pretzels with Local IPA Mustard

Sweet, Spicy and Salty Snack Mix

Chips and Salsa

Tri-colored Tortilla Chips and Pico De Gallo Salsa

Chips and Dip

Fresh Yukon Potato Chips and French Onion Dip

Vegetable Crudite with Ranch Dip

Sliced Seasonal Fruit Display

Chips-N-Dips

CHOOSE 1

Spinach-Artichoke, Hot Buffalo Chicken and Caprese Dips. Served with sliced baguette breads, assorted crackers, and tortilla chips



BREAK SERVICE



BEVERAGES

Coffee, Decaffeinated Coffee
Hot Chocolate
Hot Water with Selected Teas
Freshly Brewed Iced Tea
Lemonade/Strawberry Lemonade/Punch
Orange Juice
Cranberry Juice
Red Ruby Grapefruit
Dasani Bottled Water
Sparkling Water
Coca Cola Soft Drinks
Bottled Fruit Juice
Gatorade

ALL DAY BEVERAGE PACKAGE

Beverage service to include:

Fresh brewed coffee, decaf coffee, assorted teas, soft drinks and bottled water, still and sparkling

(This package is for a maximum of 8 hours and remains in the same location all day. additional charge per can or bottle for the packaged service)

GRAB AND GO

Granola and Energy Bars
Seasonal Whole Fruit
Individual Bags of Trail Mix
Individual Bags of Assorted Chips, Chex Mix, and Cracker Jacks,
Smartfood Cheddar White Popcorn, Tortilla Sweet Potato Chips
Individual Greek Yogurts



INDIVIDUAL A LA CARTE

Tea Sandwiches

Dilled cucumber, charred tomato, spicy creamed artichoke and smoked salmon

Freshly Baked Gourmet Cupcakes

Mozzarella String Cheese

Assorted Granola Bars and Bear Naked Energy Bars

Assorted Greek Yogurts

Individual Boxed Cereals with Whole, Skim and Soy Milks

Assorted Popular Candy Bars

Sliced Tropical Fruits, Melons and Seasonal Berries

INDIVIDUAL ASSORTED SNACKS

Assorted Potato Chips, Chex Mix, Smartfood Cheddar White Popcorn,

Cracker Jacks, Tortilla Sweet Potato Chips

Freshly Popped Popcorn (Minimum 25 Guests)

Fancy Mixed Nuts

Roasted Peanuts

Biscotti

White and dark chocolate dipped

Minted Fruit Skewers

Maple vanilla yogurt dip

Assorted Gourmet Ice Cream Bars

Frozen Novelty and Frozen Fruit Bars



THEMED BREAKS

Not Your Ordinary Dip

Fresh Garden Crudite, Bruschetta: tomato Basil, garlic, olive oil, garlic toasted baguette slices, Hummus: traditional hummus with feta and herbs drizzled with olive oil, toasted pita triangles

The Candy Shoppe

All Your Childhood Favorites...
M&M's, Swedish Fish, Chocolate Kisses, Strawberry Twizzlers and Skittles, Whole fresh fruit

It's Fair Time

Individual Bags of roasted peanuts, jumbo pretzels with stone ground mustard, Cracker Jacks, nacho chips with cheese dip and jalapeno slices, Red Delicious Apples

To Your Health

Minted Fruit and Melon Skewers, Granola Bar, Nutri Grain Bars and Energy Bars, Pop Chips

Chocolate Joy

Fresh berries, pineapple and apple wedges, chocolate sauce for dipping yogurt dipped pretzels, double fudge brownie pops

All American

Sliders, freshly popped popcorn, individual bags of potato chips, pretzels and Chex Mix, M&M Plain Candies

Strawberry Hills (Seasonal)

Strawberry Shortcake Shooters, White and Dark Chocolate Dipped Strawberries, Strawberry Blintzes with Sweet Farmer's Cheese, Strawberry Lemonade





STATE FAIR PARK
& Event Center 

LUNCHEON

LUNCHEON BUFFETS

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

La Taqueria

Mexican Caesar, Crisp Romaine with chipotle caesar dressing with fried tortilla strips and cotija cheese

Cilantro Lime Rice

Fiesta Black Beans, red pepper, cumin and diced red onions

Chips and Salsa

"Street Tacos" Choose 2

Fish Tacos

Seared tilapia, Napa cabbage, chipotle cream, diced tomatoes, white corn tortillas, lime wedges

Veggie Tacos

Roasted tomatoes, grilled squash, white cheddar, fennel slaw, white corn tortillas

Carne Asada Tacos

Grilled flank steak marinated in a citrus mojo, topped with Monterrey jack cheese and pico de gallo, white corn tortillas

Pork Carnitas

Mexican slow cooked pulled pork, topped with salsa, avocado, Monterey Jack cheese blend, sour cream, cilantro, white corn tortillas

Mexican Churros

Coffee, iced tea and water service

Smokehouse Sampler

Loaded Potato Salad, potatoes, bacon, scallions and cheese

Ranch Baked Beans

Choose 2

"Smokehouse Meats"

Smoked Beef Brisket

Slow Cooked BBQ Pork

Chicken Thighs

Fresh Bakery Buns

House Fried Potato Chips

Berry Crisp

Coffee, iced tea and water service

Journey to Italy

Choice of Caesar Salad or Chopped Italian Salad, Caesar and Vinaigrette dressings

Green Beans, lemon zest

Baked Penne Pasta, pesto and chicken

Tortellini - three cheeses, tomato cream sauce

Parmesan Cheese

Garlic Bread

Cannolis - Italian cream, chocolate chips

Coffee, iced tea and water service



LUNCHEON BUFFETS (cont.)

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

Feliz Fiesta

Tri Color Vegetable Slaw, lime dressing
Fiesta Black Beans, red pepper, cumin and diced red onions
Chicken Fajitas, sour cream, salsa, guacamole, shredded cheese, flour tortillas
Cheese Enchiladas, corn tortillas, cheddar cheese, zesty enchilada sauce
Chips and Salsa
Mexican Brownies, decadent chocolate with a touch of cayenne
Coffee, iced tea and water service

Fresh from the Deli

CHOOSE 2 SIDES

Mediterranean Pasta Salad

Orzo, fresh vegetables, basil, mint, citrus vinaigrette

Quinoa Salad

Peppers, olives, feta cheese, balsamic

Mixed Greens Salad

Ranch and vinaigrette dressings

Fruit Salad

Seasonal fruits

Yukon Gold Potato Chips

Pasta Salad

Tomatoes, cheese, olives, parsley, olive oil, red wine vinegar

Loaded Potato Salad

Potatoes, bacon, scallions and cheese

A Variety of Sandwiches Displayed on Trays and Cut In Half - CHOOSE 4

Grilled Chicken

Basil pesto, roasted red peppers, lettuce, tomato, provolone cheese on whole grain bread

Smoked Breast of Turkey

Dill Havarti, lettuce, tomato, chipotle mayo, whole grain bread

Roast Beef and Cheddar

Lettuce, red onion marmalade, horseradish mayo, whole grain bread

Black Forest Ham and Baby Swiss

Stone ground mustard, lettuce, tomato, whole grain bread

Veggie

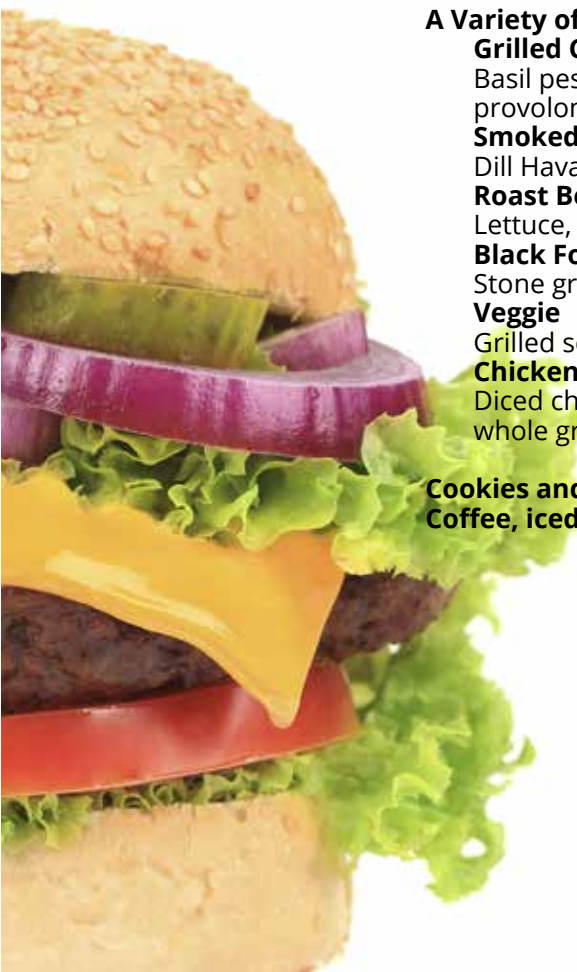
Grilled seasonal vegetables, hummus, baby greens, on whole grain bread

Chicken Salad

Diced chicken breast, tarragon, celery, grapes, walnuts, lettuce, tomato, whole grain bread

Cookies and Dessert Bars

Coffee, iced tea and water service



LUNCHEON BUFFETS (cont.)

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

The Light Side

Spectra House Salad

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

Spinach Salad

Pears, goat cheese, candied walnuts and lemon-honey vinaigrette

Mediterranean Pasta Salad

Orzo, fresh vegetables, basil, mint, citrus vinaigrette

Baby Green Beans, lemon zest

Chicken Breast, herb seasoned, grilled

Rustic Rolls and Butter

Pineapple Upside-Down Cake

Coffee, iced tea and water service

Far East

Asian Slaw

Toasted almonds and ginger soy dressing

Fried Rice, egg

Stir Fry

(choose 1) orange sesame chicken Or broccoli beef

Fortune Cookies

Vanilla and mango mousse cake

Coffee, iced tea and water service

Downtown Deli

CHOOSE 2 SIDES

Mediterranean Pasta Salad

Orzo salad with fresh vegetables, basil, mint, citrus vinaigrette

Quinoa Salad

Peppers, olives, feta cheese, balsamic

Mixed Greens Salad

Ranch and Balsamic Vinaigrette

Fruit Salad

Seasonal fruits

Loaded Potato Salad

Potatoes, bacon, scallions and cheese

Yukon Gold Potato Chips

Minestrone, Gazpacho, New England Clam Chowder,

Potato, White Chicken Chili or Tomato Basil Soup

DISPLAY OF DELI FAVORITES TO INCLUDE:

Sliced Deli Meats

Black Forest ham, smoked turkey and roast beef

Sliced Deli Cheese

Cheddar, baby Swiss and provolone

Sandwich Accompaniments

Lettuce, tomato, red onion, pickles

Grilled Seasonal Vegetables

Hummus, baby greens wrapped in a spinach tortilla

Cookies and Dessert Bars

Coffee, iced tea and water service

LUNCHEON BUFFETS (cont.)

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

Taste of Olympus

Tomato & Cucumber Greek Salad
Herbed Orzo
Greek Style Flatbread
Grilled Chicken
Grilled and Chilled Roasted Vegetables
Chopped Lettuce, Diced Tomatoes, Feta Cheese, Cucumber Tzatziki
Cookies, freshly baked assortment
Coffee, Iced Tea and Water Service

Salad Sampler

CHOOSE 3

Brazilian Hearts of Palm Salad

Hearts of palm, grape tomatoes, scallions with a Brazilian vinaigrette

Quinoa Fero Salad

Kale, feta, kalamata olives, and roasted red peppers with a light vinaigrette dressing

Chicken Tarragon Salad

Diced chicken breast, tarragon, celery, grapes, walnuts

Spinach Salad

Pears, goat cheese, candied walnuts and lemon-honey vinaigrette

Chilled Soba Noodle Salad

Red bell pepper, carrots, cucumber, soba noodles, peanut sauce

CHOOSE 1

Minestrone

Gazpacho

New England Clam Chowder

Baked Potato

White Chicken Chili

Tomato Basil Soup

Fresh rustic rolls and crackers
cookies, freshly baked assortment
Coffee, iced tea and water service

Backyard Grill

All Beef Burgers, Bratwurst, Fresh Buns, Yukon Potato Chips, and Cookies

CHOOSE 1 SALAD

Pasta Salad

Tomatoes, feta cheese, olives, parsley, olive oil, red wine vinegar

Loaded Potato Salad

Potatoes, bacon, scallions and cheese

All Beef Hamburgers

Freshly grilled, lettuce, tomato, onion, assorted cheese

Bratwurst

Boiled in beer and finished on the grill, with grilled onions and peppers

Fresh Buns

Yukon Potato Chips

Cookies, freshly baked assortment

Coffee, iced tea and water service

LUNCHEON BUFFETS (cont.)

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

Create Your Own

Choose 3 Salads/Sides, 1 Entrée, 1 Dessert

Choose 3 Salads/Sides, 2 Entrée, 1 Dessert

SALADS/SIDES

Mixed Field Greens

Tomato, cucumber, julienne carrots and house-made croutons, ranch and vinaigrette dressings

Pasta Salad

Tomatoes, feta cheese, olives, parsley, olive oil, red wine vinegar

Loaded Potato Salad

Potatoes, bacon, scallions and cheese

Fruit Salad

Seasonal fruits

Quinoa Fero Salad

Kale, fetta, kalamata olives, and roasted red peppers with a Light Vinaigrette Dressing

Herb Roasted Red Potatoes

Sea salt, rosemary, olive oil

Smashed Potatoes

Roasted Garlic Butter

Macaroni and Cheese

Local craft beer cheese, topped with parmesan breadcrumbs

Greens Beans

Lemon zest and sea salt

Southwestern Black Beans

Red pepper, cumin and diced red onions

Broccoli

Steamed with sea salt and red pepper flakes

Buttered Corn

LUNCH ENTREES

Chicken Breast

Grilled with fresh herbs

Pacific Cod

Seared in herbed butter with a lemon thyme sauce

Fried Chicken

Buttermilk and spice dredged

Pulled Pork

House smoked with BBQ sauce

Baked Penne Pasta

Pesto and chicken

Fettucine Primavera

Plumb tomatoes, Summer squash, Roasted Garlic and red onion, with Mozzarella and fresh Basil in a light white wine sauce

Teriyaki Chicken

Grilled, teriyaki glazed

Pit Ham

Apple cider honey glaze

Sausage

House smoked with sauerkraut

Pork Loin

Sliced, stone ground mustard crusted

Chicken Parmesan

Breaded chicken breast, with mozzarella, marinara

LUNCH DESSERTS

Pineapple Upside-Down Cake

Red Velvet Cake

Carrot Cake

Lemon Cake

Mini Chocolate Bundt Cakes

Apple Pie

Assorted Cookies

Coffee, iced tea, water service

The Lunch Box

Choice of wrap or sandwich, Kettle chips and a large cookie

Add a bottled water or soda for an additional charge

The Executive Box Lunch

Choice of wrap or sandwich, Kettle chips, pickle, chef's choice side and large cookie

Add a bottled water or soda for an additional charge

Wrap Choices

Turkey

Smoked turkey, Havarti cheese, spinach-artichoke spread, tomato, greens, herb wrap

Southwest

Lime-grilled chicken breast, cheddar cheese, pico de gallo, lettuce, chipotle cream, southwest wrap

Tuna Wrap

White albacore, tuna salad, greens, cucumber, tomatoes, herb wrap

Chicken Caesar Wrap

Grilled chicken breast, romaine lettuce, shaved Parmesan, Caesar dressing, herb wrap

Veggie Lovers Wrap

Grilled asparagus, bell pepper, mushroom, pesto aioli, tomato, Havarti cheese, greens, herb wrap

Sandwich Choices

Grilled Chicken

Basil pesto, roasted red peppers, lettuce, tomato, provolone cheese on ciabatta

Smoked Breast of Turkey

Dill Havarti, lettuce, tomato, chipotle mayo, whole grain

Roast Beef and Cheddar

Lettuce, red onion marmalade, horseradish mayo, focaccia

Black Forest Ham and Baby Swiss

Stone ground mustard, lettuce, tomato, whole grain

Chicken Salad

Diced chicken breast, tarragon, celery, grapes, walnuts, lettuce, tomato, whole grain

Sides

Pasta Salad

Tomatoes, cheese, olives, parsley, olive oil, red wine vinegar

Loaded Potato Salad

Potatoes, bacon, scallions and cheese

Quinoa Fero Salad

Kale, fetta, kalamata olives, and roasted red peppers with a Light Vinaigrette Dressing

Fruit Salad

Seasonal fruits



SALADS (select one)

Traditional Caesar Salad

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

Spectra House Salad

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

The Iceberg Wedge Salad

Fresh cut wedge of iceberg lettuce with bacon, tomato, and creamy blue cheese dressing

ENTREES

Includes Chef Appointed Potato or Rice and Vegetable, Your Choice of Dessert, Bakery Rolls and Butter, Coffee, Decaf, Iced Tea and Ice Water

Herb Encrusted Chicken Breast

Lightly breaded and seared breast of chicken with a lemon sage sauce

Mediterranean Chicken

Grilled breast of chicken, artichoke hearts, sun-dried tomatoes and Italian vegetables

Beef Medallions

With a Red Wine Demi-Glace, Roasted Garlic Mashed Potatoes

Wild Caught Salmon

Wild Salmon with a Tangy Dill Sauce

Parmesan Herb Crusted Pork Chop

House brined center cut pork loin chop encrusted in fresh herbs, Panko and Parmesan cheese

Penne Pasta

With basil, olive oil, asparagus, spinach, mushrooms and julienne red peppers

LUNCH DESSERT SELECTIONS

Carrot Cake

Assorted Petite Cheesecakes

Flourless Chocolate Torte

 **Seasonal Fruit Pies**

Assorted Cheese Cakes

Fresh Strawberry Shortcake (Seasonal)





STATE FAIR PARK
& Event Center 

DINNER

DINNER BUFFET



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



DINNER BUFFET



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

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)



PLATED DINNER



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)

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.

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)

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.

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





RECEPTION

VEGETARIAN HORS D'OEUVRES (50 Pieces per Order)

gf **Belgian Endive Canape**

Creamy hummus, olive tapenade, toasted pine nuts, fresh herbs

gf **Watermelon, Tomato, Basil Skewer**

Watermelon, cherry tomato, basil with balsamic glaze -- Seasonal

Vegetable Samosa

Vegetables and potatoes in a spicy red curry sauce folded into a soft bread

Goat Cheese Crostini

Goat cheese on grilled ciabatta with cilantro pesto and tomato chutney

Wild Mushroom Crostini

With fresh herbs and truffle oil

Goat Cheese and Raspberry Tartlet

Goat cheese and raspberry preserves in a mini pastry cup

gf **Watermelon Cube with Feta Skewer**

Diced watermelon and feta with mint and balsamic reduction-Seasonal

gf **Thai Spring Rolls**

Fresh vegetables wrapped in rice paper and served with sweet Thai chili sauce

Vegetarian Quesadillas

Served with Brie, pineapple, and caramelized onions

gf **Stuffed Cherry Tomato**

Edamame avocado hummus stuffed cherry tomato

Mini Grilled Cheese

With fig jam, arugula, brie

Torched Apple Bruschetta

With fig, brie, balsamic reduction

Wild Mushroom Vol-au-Vent

Sauteed mushrooms, shallots, chives and Roquefort in a delicate pastry

gf **Marinated Antipasto Skewers**

Mozzarella cheese, grape tomatoes, Kalamata olives, artichoke hearts, basil, herbs

Crispy Spinach Artichoke Ravioli

Served with Marinara

MEAT HORS D'OEUVRES (50 Pieces per Order)

BLT Crostini

Toasted French baguette topped with arugula, pancetta and tomato relish

gf Bacon Wrapped Potato Barrel

Halved fingerling potato, crème fraiche and chives, wrapped in bacon

gf Bacon Wrapped Medjool Dates

Stuffed with blue cheese, topped with red wine reduction

gf Banana Chip with Pineapple Almond Chicken Salad

Asian inspired pineapple almond chicken salad served atop a crisp banana chip

gf Grilled Steak Brochette

Tender beef with a blue cheese tomato and scallion on a toast point

gf Mini Chicken Tinga Tostada

Pickled Radish and red onion, with Black Bean Puree

gf Chicken Apple Sausage Bite

Savory chicken apple sausage served on a sweet potato chip, cranberry chutney

Mini Cuban Sandwiches

Roasted pork, ham, Swiss cheese, mustard, brioche roll

Local Beef Slider

Local Sourced Beef with smoked cheddar



MEAT HORS D'OEUVRES (50 Pieces per Order) (Continued)

Seared Beef Crostini

Garnished with caramelized onions, roasted tomato, horseradish crema

gf Prosciutto Asparagus

Imported Italian prosciutto wrapped around crispy asparagus spears

Franks in a Blanket

With a locally sourced IPA Mustard

Smoked Chicken Quesadilla

Chicken, cheddar and jack cheese, jalapenos, tomatoes and peppers with house salsa

gf Basil Pesto Cream Meatball

Ground beef and pork served in a basil pesto cream sauce

gf BBQ Meatballs

Ground beef and pork served in a berry BBQ sauce

gf Korean Beef Skewer

Tender Beef Marinated in Korean BBQ sauce served on a bead of Kimchi

gf Chicken Tikka Masala

Satay marinated in Tikka Masala served with Mango chutney

Pot Stickers

Served with lemon ponzu

Coconut Chicken Skewers

Crispy coconut chicken skewers served in a zesty peanut sauce

Chicken Wing Trio

Lemon herb dry rub, traditional buffalo, and root beer BBQ sauce



SHRIMP HORS D'OEUVRES (50 Pieces per Order)**Lobster Macaroni & Cheese Bites**

Mac and cheese and lobster in a bite size portion

gf Shrimp Skewer

Tequila – lime shrimp with cilantro pesto

gf Stuffed Baby Portobello Mushrooms

With crab meat, cilantro and Serrano cream sauce

gf Roasted Tomato Gazpacho Shooters

With fresh avocado and chili-spiced grilled shrimp garnish

gf Grilled Shrimp and Sausage Skewer

Grilled shrimp and andouille sausage with fiery roasted tomato dipping sauce

Salmon Cakes

Mini salmon cakes with peppers, celery, onions, lightly breaded with lemon caper aioli

Crab Cakes

Crabmeat, peppers, celery and spices lightly breaded with remoulade

Miso Salmon Brochettes

Grilled salmon, marinated with miso, soy and sesame oil, topped with orange zest and chives

gf Smoked Salmon Cucumber Cups

Smoked salmon mousse in a cucumber cup with Lemon zest and dill

Mango Crab Crostini

Fresh crab meat with spicy mango salsa served on crostini

gf Bacon Wrapped Shrimp

Stuffed with crab salad and wrapped with Apple wood smoked bacon



RECEPTION PARTY STARTERS (Serves 50 People)

Fresh Fruit Display

Seasonal sliced fresh fruits, berries, pineapple, grapes and melons, served with honey lime dressing

Market Crudite Display

Blanched baby carrots, cauliflower buds, broccoli florets, sugar snap peas, julienne bell peppers, asparagus, grape tomatoes and sliced cucumbers served with ranch dipping sauce

International and Domestic Cheese Display

Assortment of cheese from around the world, dried fruit, nuts, cracker assortment and sliced baguette/rustic bread slices

Spinach and Artichoke Dip

Spinach and artichoke hearts blended with cream cheese, herbs and garlic and served with tri-color tortilla chips, sliced baguette/rustic bread slices, celery and carrots

Caprese Dip

Mozzarella and cream cheese blended with Greek yogurt, grape tomatoes, basil, garlic and Parmesan and served with toasted pita chips, sliced baguette/rustic bread slices, celery and carrots

Charcuterie Platter

To include prosciutto, Italian salami, capicola, pickled accompaniments, mixed olives and herbed olive oil crostini, rustic bread slices

Build Your Own Crostini Display

Olive Tapenade

Crumbled feta and fresh herbs, olive oil and garlic toasted baguette /rustic bread slices

Bruschetta

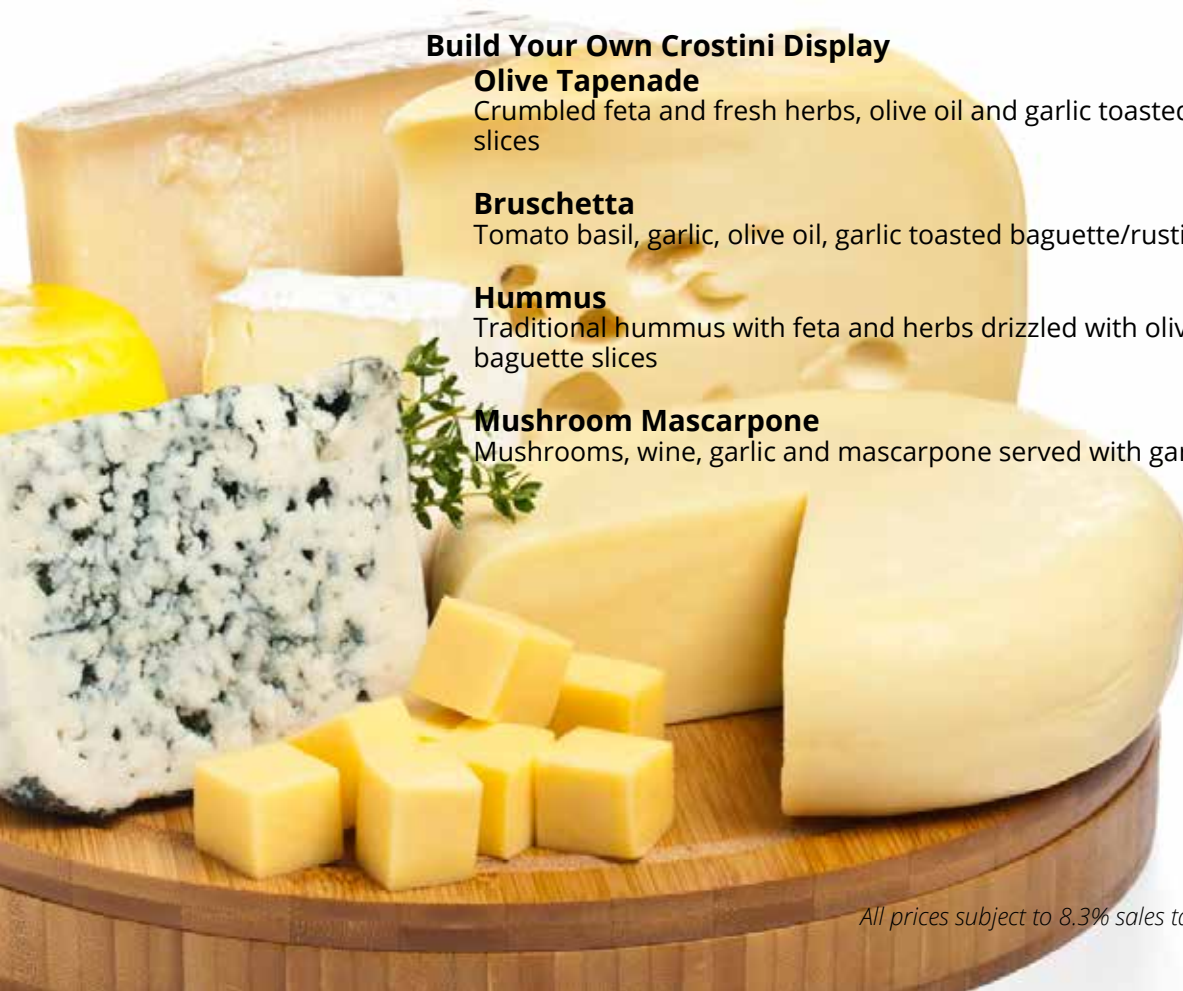
Tomato basil, garlic, olive oil, garlic toasted baguette/rustic bread slices

Hummus

Traditional hummus with feta and herbs drizzled with olive oil, garlic toasted baguette slices

Mushroom Mascarpone

Mushrooms, wine, garlic and mascarpone served with garlic toasted baguette



RECEPTION PARTY STARTERS

Pear Baked Brie (Serves 25)

One kilo of brie wrapped with puff pastry and finished with toasted almonds, orange marmaladed, fresh berries and served with French baguettes and crackers

DIPS AND CHIPS (MINIMUM 25 PERSONS)

Guacamole

Served with tortilla chips

Fresh Pico de Gallo

Served with tortilla chips

Ceviche

Shrimp, citrus, serrano, jalapeno, tomato, cilantro, served with tortilla chips

Onion Dip

Caramelized red onions, spices and sour cream, house made potato chips

SWEET FINISH (MINIMUM 3 DOZEN)

Assorted Miniature Pastries and Dessert Shooters

Chef's selection of fresh fruit tarts, key lime graham tarts, s'mores tart, lemon and blueberry tarts, strawberry shortcake, chocolate expresso mousse, chocolate dipped strawberries, strawberries and cream, tiramisu cups, truffles, mini cupcakes, salted caramel brownies, banana cream pie shooters, caramel apple pie cheesecake shooters, and raspberry brownies



THEMED RECEPTION STATIONS

Each Station must be ordered for the total number of people in attendance. Minimum of 25 guests for all stations. Additional charge per Chef Attendant Action Station. MULTIPLE STATIONS CAN BE PUT TOGETHER WHEN CREATING CUSTOM BUFFETS FOR VERY SPECIAL EVENTS

Gourmet Canapé (Select 3)

Tomato Bisque Shooters with the choice of three sandwiches:
Apple, Bacon & Cheddar with caramelized onions on sourdough
Classic Cheese, cheddar and smoked provolone cheeses on sourdough
Caprese with buffalo Mozzarella, tomato and basil on sourdough
Gruyere & caramelized onions on sourdough
Grilled Ham & Swiss on sourdough
Turkey and Provolone with pesto on sourdough

Slider Bar (Select 3)

Fresh Burger Sliders - cheddar and pepper jack cheeses, caramelized onions, ketchup, mustard, Sriracha mayo, pickle slices, BBQ sauce
Pulled Pork Sliders - zesty slaw and BBQ sauce
Buffalo Chicken Sliders - blue cheese, red hot aioli, celery slaw
Mini Portobello - The steak of veggie burgers. Served with arugula, tomato, aged provolone and pesto sauce
Crab Cake Sliders - 2oz crab cakes made with crab meat with spicy cocktail sauce and remoulade *(Additional charge per person)*
Served with petite brioche rolls and house fried potato chips, sprinkled with sea salt

Pizza Station (Select 2)

Smoked Chicken, caramelized onions, bacon, tomato BBQ sauce
Four Cheese (Parmesan, mozzarella, fontina, goat cheese sundried tomato sauce
Pear and Gorgonzola, toasted walnuts, caramelized onions, honey balsamic glaze
Caprese, mozzarella, Roma tomato, fresh basil, balsamic glaze, on flatbread
Artisan Pepperoni & Sausage, red sauce
Portabella Mushroom Florentine with tomatoes, spinach, mozzarella, red sauce
Served with Caesar or garden salad



THEMED RECEPTION STATIONS

Each Station must be ordered for the total number of people in attendance. Minimum of 25 guests for all stations. Additional charge per Chef Attendant Action Station. MULTIPLE STATIONS CAN BE PUT TOGETHER WHEN CREATING CUSTOM BUFFETS FOR VERY SPECIAL EVENTS

Quesadilla Station (Select 3)

Jamaican Jerk Chicken, mango salsa

Beef Barbocoa, Monterey Jack cheese blend, guacamole, pico de gallo

Cilantro Lime Pork Carnitas, shredded jack cheese, mango avocado red onion salsa

BBQ Chicken, red onion, mozzarella and fontina cheese, BBQ sauce, roasted tomato chili salsa

Roasted Vegetable, black beans cheddar/jack cheese blend, pico de gallo

Served with southwestern slaw

Street Taco Station (Select 2)

Carne Asada - grilled flank steak marinated in a citrus mojo, topped with Monterey Jack cheese blend and pico de gallo, white corn tortillas

Fish - seared tilapia, Napa cabbage, chipotle cream, diced tomatoes, white corn tortillas, lime wedges

Pork Carnitas - Mexican slow cooked pulled pork, topped with salsa, avocado, Monterey Jack cheese blend, sour cream, cilantro, white corn tortillas

The Stien Haus

Red cabbage slaw, assorted sausages and brats on a stick, whole grain mustard, sauerkraut, traditional German bread

Dessert Station Assorted Miniature Pastries and Dessert Shooters (3 dozen minimum)

Chef's selection of: fresh fruit tarts, key lime graham tarts, s'mores tart, lemon and blueberry tarts, strawberry shortcake, chocolate expresso mousse, chocolate dipped strawberries, strawberries and cream, tiramisu cups, truffles, mini cupcakes, salted caramel brownies, banana cream pie shooters, caramel apple pie cheesecake shooters, and raspberry brownies



DESSERTS RECEPTION STATIONS

Minimum of 25 guests for all stations additional charge per Chef Attendant Action Station

Sundae Bar

Vanilla, Strawberry, and Chocolate Ice Cream with traditional toppings: Caramel, chocolate and strawberry sauces, chopped nuts, crushed Oreos, maraschino cherries, M&M's, sprinkles, whipped cream. *Fresh fruit and berries additional charge per person*

Make Your Own S'mores

Graham crackers, marshmallows, chocolate and fire!

Candy Cane Hot Chocolate Bar

Cozy up with a creamy candy cane hot chocolate with all your favorite toppings.



HORS D' OEUVRES PARTIES (MINIMUM OF 35 PEOPLE)

Minimum of 25 guests for all stations additional charge per Chef Attendant Action Station

MT Adams Party

Includes the following:

DISPLAYS**Vegetable Crudite**

Blanched baby carrots, cauliflower buds, broccoli florets, sugar snap peas, medley of julienne bell peppers, asparagus, grape tomatoes and sliced cucumbers

Dip Platter

Select one of the following: Spinach & artichoke dip, caprese dip or con queso dip. Served with crackers, tortilla chips and sliced baguettes

Bruschetta Display

Grilled baguette slices rubbed with garlic, sea salt and olive oil and accompanied with tomato, basil & mozzarella bruschetta, artichoke, olive and tomato bruschetta, mushroom marsarpone bruschetta

COLD HORS D' OEUVRES (Select 2)

Parmesan Caesar Cup Bite

Banana Chip with Pineapple Almond Chicken Salad

Marinated Antipasto Skewers

Tequila- Lime Shrimp Skewer

Rolled Grapes with Pistachio and Goat Cheese

Chilled Melon Shooter

Goat Cheese and Raspberry Tartlet

Thai Spring Rolls

HOT HORS D' OEUVRES (Select 2)

Vegetable Samosa

Grilled Steak Brochette

Pot Stickers

Basil Pesto Cream Meatball

Mini Chicken Tinga Tostada

Mini Grilled Cheese

Franks in a Blanket

Lobster Macaroni and Cheese Tartlet

Wild Mushroom Vol-au-Vent

Torched Apple Bruschetta

Mini Cuban Sandwiches

Tikka Masala Satay

HORS D' OEUVRES PARTIES (MINIMUM OF 35 PEOPLE)

Minimum of 25 guests for all stations additional charge per Chef Attendant Action Station

Roza Dam Party

Includes the following:

DISPLAYS

International and Domestic Cheese Platter

Assortment of cheese from around the world with honey, dried fruit, nuts, cracker assortment and sliced baguette

Vegetable Crudite

Blanched baby carrots, cauliflower buds, broccoli florets, sugar snap peas, medley of julienne bell peppers, asparagus, grape tomatoes and sliced cucumbers

Dip Platter (Choose 1)

Spinach & Artichoke Dip, Caprese Dip or Con Queso Dip served with crackers, tortilla chips and sliced baguettes

COLD HORS D' OEUVRES (Select 2)

Watermelon Cube

BLT Crostini

Banana Chip with Pineapple Almond Chicken Salad

Antipasto Skewers

Tequila-Lime Shrimp Skewer

Rolled Grapes

Goat Cheese and Raspberry Tartlet

Thai Almond Spring Rolls

HOT HORS D' OEUVRES (Select 2)

Vegetable Samosa

Grilled Steak Brochette

Pot Stickers

Basil Pesto Cream Meatball

Mini Chicken Tinga Tostada

Mini Grilled Cheese

Lobster Macaroni and Cheese Bites

Wild Mushroom Vol-au-Vent

Torched Apple Bruschetta

Mini Cuban Sandwiches

Moroccan Chicken Satay

HORS D' OEUVRES PARTIES (MINIMUM OF 35 PEOPLE)

Minimum of 25 guests for all stations additional charge per Chef Attendant Action Station

Roza Dam Party

CONTINUED

THE CAVERY STATION (Select 1)**Carving Station (Select 1 protein)**

Beef Tri Tip with red wine demi- glaze, horseradish cream and Dijon aioli
Turkey Breast, garlic herb roasted with basil aioli and cranberry compote
Roast Pork Tenderloin with Brazilian mustard glaze

Served with warm dinner rolls

OR

Mac N Cheese Bar

White cheddar mac n cheese and Traditional mac n cheese bacon bits, ham, and seasoned ground beef, with crushed Cheetos, Doritos, and potato chips shredded Pepper jack, sharp cheddar, mozzarella and swiss also Pico de Gallo various hot sauces

OR

Street Taco Station

Chicken tinga, Beef Barbacoa, Pork Carnitas, With Warm corn tortillas and all the taco fixings





BAR OPTIONS

BAR OPTIONS



CASH & HOST BAR PRICES

Please ask our Spectra sales representative about combining host/cash bar options

Cash Bar/Hosted Bar

Bar pricing includes Washington Sales Tax

Premium Liquor
Well Liquor
Premium Wine by the Glass
House Wine by The Glass
Domestic/Specialty Beers/Alternatives
Assorted Soft Drinks/Bottled Water

House Wine by the Bottle
(4-5 servings per bottle)

**Please ask our Spectra Sales Representative about our House and Premium Wine selections.*

Domestic Keg
Microbrew or Specialty Keg

**A bartender fee will be charged per bartender for each bar.
Fee may be waived based on sales.*

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

**Please ask our Spectra Sales Representative about Premium Liquor Brands*





GENERAL INFO

Outside Food and Beverages

Spectra maintains the exclusive right to provide all food and beverage service. Any exceptions must be requested and obtained by prior written approval of the General Manager. Food items may not be taken off the premises; however, excess prepared food may be donated under regulated conditions to agencies feeding the underprivileged at the Central Washington State Fair Park sole discretion.

Beverage Service

Spectra offers a complete selection of beverages to compliment your function. As the licensee we are responsible for the administration of these regulations. Alcoholic beverages may not be brought onto the premises from outside sources without prior written consent of the General Manager. In compliance with Washington Liquor Enforcement Division we reserve the right to ask patrons for proper identification for alcoholic beverage service and we reserve the right to refuse alcohol service to intoxicated or underage persons.

Dietary Considerations

Spectra is happy to address special dietary requests for individual guests with a 72-hour advance notice.

China Service

China service is standard for all dinner buffets and plated dinners in the First National Bank Expo Hall and Restaurant in the Budweiser Events Center. Any special requests, please ask your Spectra sales representative.

Linens

Please ask your Spectra sales representative for information regarding additional linen needs for your event.

Menu Selections

Choose a menu from the preceding suggestions or have us custom design a menu for your particular needs. Menus for food events must be finalized (2) weeks prior to the event.

Management Charge & Taxes

All catered events are subject to a 19% Management Charge and 8.3% 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 wait staff 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 (7) working days prior to all food and beverage events. In the event of a split entree, 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 50% deposit may be due with the return of the signed agreement. All events require a pre-client information form with a credit card information on file and returned with the signed contract. All incidentals billed during the event are due at the conclusion of the event. If payment of the balance due is not received by the appropriate date, a delinquent charge of 1.5% per month will be added to the balance.

Cancellation

In the event of a cancellation prior to two weeks before the event, 50% of the estimated charges may be due. Cancellation of food functions must be sent by e-mail or in writing to your Spectra Sales representative. Any cancellation received after the Final Guarantee has been provided will result in a fee equal to 100% of the charges on the affected Banquet event order(s) or signed agreement, whichever is the larger of the two.