

# CATERING MENU

BREAKFAST

LUNCH

DINNER

À LA CARTE

BEVERAGES



**GREATER  
TACOMA  
CONVENTION  
CENTER**



# WELCOME

## WE ARE SO EXCITED TO BE HOSTING YOU AT THE GREATER TACOMA CONVENTION CENTER.

Our Executive Chef, Rodney Nestegard, has put together a menu that encompasses quality ingredients, imaginative flavors, and the culinary innovation that you expect in the Pacific Northwest. Throughout your experience, whether it's a sit-down five-course dinner or a mid-day break, our flexible menu options range from traditional favorites to distinctive Northwest cuisine.

True to our Pacific Northwest roots, we strive to focus on fresh, local, and sustainably sourced ingredients. This includes Washington State wine and beer, fresh produce from the Puyallup Valley, and Pacific salmon. We practice sustainable procurement methods and proudly donate unused product.

## WE LOOK FORWARD TO WELCOMING YOU AT THE GREATER TACOMA CONVENTION CENTER



**GREATER  
TACOMA  
CONVENTION  
CENTER**



# BREAKFAST

## CONTINENTAL BREAKFAST

Buffets serve a minimum of 25 guests. Prices listed are per person. All selections include fresh brewed coffee, decaf, assorted teas, water and orange juice.

### JUST WAKING UP CN V \$22

Seasonal Fruit and Berries | In-House Baked European Danishes  
Croissants | Muffins | Individual Greek Yogurt

### RISE & SHINE CN V \$20

Seasonal Fruit | Assorted Scones  
In-House Baked European Danishes | Fresh Baked Mini Muffins

## CONTINENTAL BREAKFAST ACCOMPANIMENT | À LA CARTE SELECTIONS

A perfect accompaniment to your Continental Breakfast.

### SALTED CARAMEL AND BACON WAFFLE CN \$7

Buttermilk Bacon Waffle | Bacon | Whipped Butter  
Caramel | Candied Pecans

### VEGAN EGG ON CIABATTA VG \$9

Roasted Tomato | Vegan Cheese

### FRENCH TOAST CN V \$7

Caramelized Banana | Chocolate Hazelnut

### CROQUE MADAME \$10

Rustic French Loaf | Sunny Side Egg | Gruyere Cheese  
Smoked Ham | Tomatoes

### TACOMA SUNRISE BREAKFAST BURRITO \$8

Cage Free Scrambled Eggs | Chile Relleno | Chorizo  
Refried Beans and Rice | Pico de Gallo | Pepper Jack Cheese

### CROISSANT BREAKFAST SANDWICH \$8

Cage Free Fried Egg | Cheddar Cheese | Applewood Bacon

### NORTHWEST MARKET FRUIT PARFAIT CN V \$8

Vanilla Yogurt | Granola | Dried Fruit | Chopped Pecans  
Agave | Ground Flaxseed | Brown Sugar

### OVERNIGHT OATS GF V \$8

Cinnamon Irish Oats | Blueberry | Raspberry | Walnuts  
Chia Seeds | Oat Milk | Agave Syrup





# BREAKFAST

## BREAKFAST BUFFETS

Buffets serve a minimum of 25 guests. Prices listed are per person. All selections include fresh brewed coffee, decaf, assorted teas, water and orange juice.

### TACOMA START BREAKFAST CN \$25

Seasonal Fruit and Berries | In-House Baked European Danishes  
Butter Croissants and Muffins | Cage Free Scrambled Eggs  
Crispy Bacon | Apple Artisan-Style Chicken Sausage  
Yukon-Sweet Potato Onion Hash

### NORTHWEST BREAKFAST BUFFET FRITTATAS CN \$27

Seasonal Fresh Fruit | Lemon Poppy Seed & Cranberry  
Breakfast Breads | Flax Seed Bran Muffin | Greek Yogurt Parfaits  
Chicken Apple Sausage Frittata | Egg White Frittata  
Spinach-Mushroom | Tomato Relish | Butternut Squash Pico

### RAINIER BREAKFAST BUFFET CN \$26

Seasonal Fresh Fruit | In-House Baked European Danishes  
Butter Croissants and Muffins | Carne Asada Scramble | Pepper Jack  
Cheese | Fresh Roasted Salsa | Home Fried Potato | Tortilla

## BREAKFAST ACTION STATIONS

A perfect accompaniment to your breakfast buffet. All stations require a chef or attendant. (1 Attendant per 50 ppl per hour, 200 ppl max). Serves a minimum of 25 guests. Prices listed are per person.

### OMELETS GF \$8

Black Forest Ham | Bacon | Spinach | Red Onion | Mushrooms  
Tomato | Peppers | Cheddar | Swiss | Cage Free Eggs | Egg Whites

### BELGIAN WAFFLES V \$8

Waffle | Fruit Compote | Whipped Cream | Chocolate Chips  
Syrup | Caramel Butter

### CARVING STATION GF \$160, serves approx. 30 ppl

Select one per station  
Maple Glazed Bacon | Carved Ham | Carved Country Sausage Rope

## BREAKFAST ENTRÉES

All selections include fresh brewed coffee, decaf, assorted teas, water and orange juice.

### SCRAMBLED EGGS \$19

Scrambled Eggs | Applewood Smoked Bacon | Breakfast Sausage  
Cheesy Hash Browns

### NARROWS FRITTATA \$24

Maple Apple Chicken Sausage | Bacon and Prosciutto Frittata  
Roasted Fingerling Potato and Onion Farro | Tomato

VG option available \$28

### T-TOWN HEALTHY STARTER GF VG V DF \$26

Overnight Oats | Scrambled Cheddar "Eggs" | Broiled Roma Tomato  
Sautéed Spinach | Roasted Portabellini Mushroom

### THE DOCKS \$30

Grilled New York Steak | Cheddar Scrambled Egg  
Yukon Potato Hash | Broiled Roma Tomato | Apple Fritter



# LUNCH

## BOXED LUNCH

All selections include chips, whole fresh fruit, house choice cookie, and bottled water. Serves a minimum of 25 guests.  
Prices listed are per person. Select up to three options plus one vegan/vegetarian.

### ROASTED TURKEY SANDWICH \$23

Baby Swiss | Farm Greens | Beefsteak Tomato | Shaved Red Onion  
Pretzel Roll

**GF** option available \$25

### TARRAGON CHICKEN SALAD \$23

Crispy Lettuce | Herb Mayonnaise | Fresh Croissant

### BUTTERNUT SQUASH **v** \$23

Crispy Baby Sprouts | Pickled Beets | Creamy Avocado | Cilantro  
Chive Yogurt Spread | Multigrain Bread

**VG** option available \$25

### FRESH MOZZARELLA BAGUETTE **v** \$23

Basil | Roma Tomato | Wild Arugula

### ROAST BEEF CIABATTA \$23

Sharp Cheddar | Red Onion Marmalade | Roma Tomato  
Wild Arugula

### COBB SALAD **GF** \$23

Greens | Bleu Cheese | Tomatoes | Egg | Roasted Chicken Breast  
Ham

**VG** option available \$25

## LUNCH BUFFET COLD

Buffets serve a minimum of 25 guests. Prices listed are per person. All selections include fresh brewed coffee, decaf, water and assorted teas.

### BUTCHER BLOCK **CN** \$23

Romaine | Crispy Bacon | Croutons | Lemon-Caper Vinaigrette  
White Bean | Arugula Pesto | Shaved Aged White Cheddar  
Shaved Flank | Boursin | Roasted Garlic | Pickled Onions  
Beef Steak Tomato | Mixed Greens | Baguette  
Prosciutto Di Parma | Mozzarella | Arugula | Tomato  
Tapenade Aioli | Ciabatta Roll  
Roasted Turkey | Swiss | Greens | Tomato | Red Onion  
Whole Grain Mustard | Garlic Aioli | Pretzel Roll  
Eggplant Caviar | Grilled Vegetables | Feta Cheese | Flatbread  
Sea Salt and Cracked Pepper Kettle Chips | Tartlets | Cookies  
Seasonal Whole Fresh Fruit

### SOUP AND SANDWICH BOARD **CN** \$27

House Prepared Seasonal Soups  
Farm Greens | Grape Tomatoes | Rainbow Carrots | Herb Vinaigrette  
Broccoli | Sunflower Seeds | Dried Cranberries | Red Onion | Bacon  
Apple Cider Dressing  
Ham | Turkey Breast | Salami | Lettuce | Pickle  
Smoked Paprika-Dijon Spread | Herb Focaccia Roll  
Chopped Egg Salad | Caramelized Onion | Lettuce  
Grilled Flour Tortillas  
Smoked Chicken Breast | Tomato | Arugula Pesto Aioli | Little Gem  
White Cheddar | Artisan Loaf  
Assorted Dessert Bars | Seasonal Sliced Fresh Fruit and Berries



# LUNCH

## LUNCH BUFFETS HOT

Buffets serve a minimum of 25 guests. Prices listed are per person. All selections include fresh brewed coffee, decaf, assorted teas, water and assorted rolls and butter.

### SOUTHERN COMFORT \$34

Spinach | Shallots | Oven Roasted Tomatoes | Watermelon Radish  
Sherry Vinaigrette  
Braised Short Ribs | Red Wine Demi  
Grilled Chicken Breast | Roasted Garlic Jus  
Roasted Squash | Zucchini | Carrots | Butternut Squash  
Potatoes Dauphinoise  
Raspberry White Chocolate Cheesecake  
Seasonal Sliced Fruit and Berries

### MOUNTAIN CITY SEA \$35

Farm Greens | Frissé | Carrots | Radish | Fennel | Cherry Tomatoes  
Green Goddess Dressing  
Garlic Grilled Sirloin Medallions | Peppercorn Glace  
Pacific Salmon | Fig Gastric | Brown Butter  
Grilled Asparagus | Farm Mushrooms | Roasted Fingerling Potatoes  
Banana Fosters Bread Pudding | Rum Glaze | Seasonal Fruit and Berries

### PACIFIC RIM CN \$32

Thai Style Cucumber Salad  
Asian Chopped Salad | Spicy Peanut Vinaigrette  
Vegetarian Spring Rolls  
Sweet Mandarin Grilled Chicken  
Chili Orange Grilled Pork Tenderloin  
Singaporean Spiced Cauliflower | Coconut Curry VG GF DF  
Steamed Jasmine Rice

### BEALE STREET BARBEQUE \$30

Mixed Greens | Grilled Red Onion | Applewood Bacon | Tomato  
Crumbled Bleu Cheese | Bleu Cheese Dressing  
Picnic Potato Salad  
Warm Cornbread Muffin | Honey Butter  
Lemon Rosemary Herb Roasted Chicken Quarters  
Beef Brisket | Carolina BBQ Sauce  
Jalapeno Mac n Cheese  
Grilled Mexican Corn | Fresh Cheese and Lime  
Molasses Baked Beans

### BOMBAY BUFFET \$30

Vegetable Samosa | Mango Chutney  
Raita  
Chana Masala  
Aloo Gobi  
Butter Chicken  
Southern Indian Lime Rice  
Grilled Garlic Naan





# LUNCH

## LUNCH FIRST COURSE

### LITTLE GEMS V VG DF GF

Green Oak | Lollo Rosa | Little Gem | Yellow and Red Grape Tomatoes | Shredded Rainbow Carrots | Roasted Pearl Onions | Balsamic Vinaigrette Dressing

### HONEY ROASTED APPLE SALAD V GF

Farm Greens | Honey Roasted Apples | Parmesan | Cranberries | Citrus Vinaigrette

### CHOPPED SALAD V GF

Romaine | Feta Cheese | Grape Tomatoes | Red Onions | Cucumbers | Olives | Bean Medley | Oregano Lemon Vinaigrette

### SEASONAL EARLY HARVEST ASPARAGUS V GF CN

*(March through September)*

Roasted Asparagus | Pea | Fava Bean | Zucchini | Romaine Lettuce | Radicchio | Hazelnut | Goat Cheese | Shaved Parmesan | Lemon Vinaigrette

### SEASONAL LATE HARVEST PANZANELLA V GF CN

*(October through February)*

Ciabatta | Brussels Sprout Leaves | Red Onion | Baby Kale | Pear | Pepitas | Dried Cranberries | Goat Cheese | Harvest Wine Vinaigrette

## LUNCH ENTRÉE COLD

*All entrées include assorted rolls with butter, fresh brewed coffee, decaf, water and assorted teas.*

### CHILLED GREEN GODDESS CHICKEN GF \$20

Herb Poached Chicken | Tomato Tapenade | Green Goddess | Petite Potato Salad | Yellow Wax Beans | Arugula | Chardonnay Dijon Dressing

### CHILLED FLAT IRON STEAK SALAD CN \$23

Flat Iron | Rainbow Kale | Butternut Squash | Maple Caramelized Almonds | Goat Cheese Crumble | Chimichurri

### PACIFIC NORTHWEST GARDEN VG GF \$17

Farro Salad | Roasted Green Asparagus | Orange Supremes | Toasted Almonds | Pickled Red Onion | Organic Greens | Oak Aged Balsamic Vinaigrette

### OLIVE OIL POACHED PACIFIC SALMON V GF \$MP

Organic Butter Lettuce | Asparagus | Artichokes | Piquillo Pepper | Castelvetrano Olives | Roasted Lemon Dressing



# LUNCH

## LUNCH ENTRÉE HOT

All entrées include starter salad, assorted rolls with butter, fresh brewed coffee, decaf, water and assorted teas.

### SEARED MALBEC CHICKEN GF DF \$25

Brine Chicken Breast | Cipollini Onions | Bacon | Mushroom  
Oven Roasted Potatoes | Roasted Brussels Sprouts  
Bacon Mushroom Demi

### HANGER STEAK GF \$28

Grilled Marinated Hanger Steak | Whipped Red Potatoes  
Roasted Wild Mushrooms | Grilled Vegetables | Roasted Corn  
Charred Baby Bells | Bacon Tomato Relish | Charred Poblano Jus

### PAN SEARED PACIFIC SALMON V \$MP

Pacific Salmon | Saffron-Lobster Broth | Pea Farro Risotto  
Bok Choy | Roasted Mushrooms

### ROASTED SQUASH TAGINE V VG \$25

Quinoa | Pea | Saffron Broth

### MUSHROOM GNOCCHI V \$23

Gnocchi | Wild Mushroom Cream | Rainbow Chard | Humboldt Fog

### BAROLO BRAISED ANGUS BEEF SHORT RIB \$34

Sweet Onion and Thyme Fondue | Heirloom Carrot Salad  
Bacon Braised Yukon Gold Potato

### GEMELLI PASTA \$25

Herb Roasted Petaluma Chicken | Fennel Sausage  
Cremini Mushroom | Roasted Pepper Pesto Cream

### FUSILLI ALLA CARBONARA \$23

Crispy Pancetta | Pea | Mushroom | Parmesan | Light Cream Sauce  
Vegan Option Available

## LUNCH DESSERT

### TRIPLE CHOCOLATE GANACHE CAKE V \$8

Berry Coulis | Mascarpone Cream

### STRAWBERRIES ROMANOV V GF VG \$8

Vegan Brown Sugar Yogurt | Chickpea Meringue  
Late Harvest Zinfandel

### WASHINGTON APPLE CARAMEL CAKE CN \$8

Apple Caramel Cake | Bacon | Pistachios

### CRÈME BRULÉE CHEESECAKE \$8

Raspberry Sauce | Fresh Berries

### LEMON TART \$8

Basil Vanilla Sauce





# DINNER

## DINNER FIRST COURSE

### ROASTED RAINBOW SALAD GF DF CN V

Roasted Rainbow Carrots | Arugula | Chickpea Purée  
Charred Scallion | Mint | Toasted Pistachio | Honey Lemon Tahini

### BURRATA AND TOMATO SALAD GF V

Tomatoes | Cantaloupe | Burrata | Fennel | Grilled Frissé  
Black Pepper Balsamic Vinaigrette

### ROASTED BEET SALAD CN V GF VG

Red and Yellow Beets | Spicy Pecans | Micro Greens | Radishes  
Agave Mustard Vinaigrette

### RED OAK BLEND AND PANCETTA

Red Oak | Tango | Little Gem | Blistered Grape Tomatoes  
Pancetta | Hand Torn Croutons | Shaved Parmesan  
Buttermilk Parmesan Dressing

## DINNER ENTRÉE HOT

*All entrées include first course salad, assorted rolls with butter, fresh brewed coffee, decaf, water and assorted teas.*

### HONEY BOURBON SHORT RIBS GF \$38

Short Rib | Chive Potato Purée | Roasted Broccolini  
Farm Mushrooms | Honey Bourbon Reduction

### FRENCHED CHICKEN BREAST GF \$30

Farm Mushroom | Brie Risotto | Roasted Brussels Sprouts  
Garlic Thyme Jus

### GINGER CRUSTED BLACK PACIFIC COD \$MP

Sweet Potato Mash | Bell Pepper | Snow Peas | Garlic Chili Pepper  
Relish | Sweet Soy

### SEARED ANGUS TENDERLOIN GF DF \$40

Maple Mustard Crust | Duck Fat Peewee Potatoes  
String Bean Duet | Naturel Jus

### CAULIFLOWER STEAK VG V GF DF \$30

Tri-Color Cauliflower | Risotto Style Quinoa and Mushroom  
Baby Kale | Arugula Pesto | Red Beet Vinaigrette

### POACHED PACIFIC SALMON A LA NAGE GF V \$MP

Root Vegetable Mash | Asparagus | Baby Carrot | Pea | Saffron Broth

### PORTABELLA MUSHROOM 'STEAK' VG V GF \$30

Potato Purée | Swiss Chard | Heirloom Carrot | Bordelaise Sauce

### SMOKED DOUBLE PORK CHOP \$35

Blood Orange Pearl Couscous | Sage Butter | Beet Purée  
Rainbow Chard

## DINNER DESSERT

### SEASONAL CHEESECAKE V \$8

Berry Coulis

### CHOCOLATE FLOURLESS TORTE V \$8

Fresh Berries | Ginger Cream

### WASHINGTON APPLE STRUDEL V CN \$8

Cinnamon Cream



# DINNER

## DINNER BUFFETS HOT

Buffets serve a minimum of 25 guests. Prices listed are per person. All selections include fresh brewed fresh coffee, decaf, water and assorted teas.

### MOUNTAIN CITY SEA DINNER CN \$40

Red Oak | Tango | Little Gem | Blistered Grape Tomatoes | Croutons  
Pancetta Crisp | Buttermilk Parmesan Dressing  
Heirloom Tomatoes | Burrata | Fennel | Grilled Frissé Black Pepper  
Balsamic Vinaigrette  
Bacon and Pinenut Crusted Sirloin | Naturel Jus  
Pan Seared Pacific Salmon | Chimichurri | Balsamic Glaze  
Tri-Color Cauliflower | Risotto style Quinoa and Mushroom  
Baby Kale | Arugula Pesto | Red Beet Vinaigrette  
Peewee Potatoes | String Bean Duet  
Chocolate Marquise | Lemon Meringue Tart

### FARMER'S TABLE BUFFET CN \$36

Iceberg | Bacon | Hand Torn Croutons | Cured Yellow Tomatoes  
Bleu Cheese | Cracked Pepper Dressing  
Red and Yellow Beets | Spicy Pecans | Micro Greens | Radishes  
Mustard Vinaigrette  
Short Rib | Fig Reduction  
Greek Stuffed Chicken Breast | Garlic Oregano Jus  
Mushroom Gnocchi | Wild Mushroom Cream | Rainbow Chard  
Humboldt Fog | Roasted Mushroom  
Chive Potato Purée | Roasted Broccoli and Carrots  
Seasonal Cheesecake | Assorted Macarons

### ASIAN FUSION BUFFET \$40

Mizuna | Roasted Mushroom Blend | Red Pepper | Edamame  
Yuzu Dressing  
Thai Style Cucumber Salad | Mint | Red Onion | Lime Vinaigrette  
Vegetarian Spring Rolls | Sweet and Sour Sauce  
Korean Spice Rubbed Chicken | Kimchee  
Roasted Miso Glazed Seasonal Fish  
Sake Sauteed Gai Lan  
Grilled Japanese Eggplant | Chile | Soy  
Vegetable Fried Jasmine Rice

### NORTHWEST BUFFET GF \$42

Shaved Brussels Sprouts | Endive | Radicchio | Almond | Parmesan  
Sherry Vinaigrette  
Warm Potato Salad  
Spicy Grilled Broccoli  
Coriander Fennel Grilled Chicken | Shaved Asparagus  
Pickled Carrots Salad  
Tea Spice Rubbed King Salmon | Cilantro Pesto Cream  
Brown Basmati Rice  
Tomato Bread Pudding

### SLOW AND EASY BBQ \$38

Baby Iceberg Wedge | Applewood Bacon | Grilled Red Onion  
Cured Yellow Tomatoes | Bleu Cheese  
Red Bliss Potato Salad | Dijon Mustard | Cage Free Egg  
Jalapeno Cornbread | Honey Butter | Jalapeno Mint Jelly  
Herb Roasted Chicken Quarters | Lemon-Garlic Glaze  
Sweet Baby Ray's BBQ Beef Brisket  
Smoked Gouda Mac N Cheese  
Succotash | Grilled Corn or Bacon  
Molasses Baked Beans

### CULINARY CUMIN BUFFET \$44

Kachumber Salad | Tomato | Cucumber | Onion | Cayenne Lemon  
Dressing  
Vegetable Samosas | Mango Chutney  
Aloo Gobi  
Tomato Chutney | Grilled Garlic Naan  
Butter Chicken  
Recheado Masala | Seasonal Fish  
Biryani | Cashew | Grilled Squash | Apricot





# STATIONS & TABLES

## NETWORKING STATIONS

*\*All stations that require a chef or attendant will incur \$150+ per station.*

### \*STREET TACOS \$450, serves 50

Sour Orange Anatto Chicken | Al Pastor Pork  
Warm Corn Mini Tortillas | Roasted Salsa Verde  
Pico de Gallo | Guacamole | Cilantro | Crema Cabbage Slaw

### \*CARVED BRAZILIAN SIRLOIN \$375, serves 25, Chimichurri | Roasted Vegetables | Mini Ciabatta

### PORK BELLY \$275, serves 25

Pomegranate Glazed Pork Belly | Kimchee Slaw  
Black Sesame Seed Rice

### \*BLACK TRUFFLE RISOTTO STATION \$500, serves 50 Parmesan | Roasted Garlic | White Wine | Shallot | Parsley

### \*WEST COAST RAMEN \$400, serves 50

Chaschu Pork | Thai Basil | Ramen Noodles | Shitake Mushroom  
Egg | Bamboo Shoots | Green Onion

### SMOKED DUCK QUESADILLA \$450, serves 50 Gruyere Cheese | Arugula | Pickled Apple Salsa

### SLIDER DUO \$450, serves 50

Crispy Chicken | Swiss Cheese | Lettuce | Tomato Aioli  
America Wagyu | Cheddar Cheese | Lettuce | Tomato Aioli

### SEAFOOD SKEWER \$550, serves 50 Shrimp | Scallop | Romesco | Roasted Spring Onion

## COMMUNITY TABLE

*All stations that require a chef or attendant will incur \$150+ per station.*

### ARTISAN CHEESE BOARD

\$400, serves 50 \$96, serves 12

Humboldt Goat | Cheddar | Fontina | Smoked Gouda | Brie  
Boursin | Fig Jam | Crostini | Flatbreads | Grapes | Pecans

### BROADWAY FARMERS MARKET

\$300, serves 50 \$72, serves 12

Rainbow Carrots | Broccoli | Bell Peppers | Cucumbers | Radishes  
Cauliflower | Celery | Grape Tomatoes | Buttermilk Ranch Dressing

### CHARCUTERIE \$400, serves 50 \$96, serves 12





Prosciutto | Salami | Capicola | Humboldt Goat | Manchego  
Fontina | Mustard | Olives | Crostini | Flatbreads

### SEASONAL FRUIT PLATTER

\$300, serves 50 \$72, serves 12

Watermelon | Honeydew | Cantaloupe | Pineapple | Grapes  
Strawberries | Blueberries

### GRILLED FLATBREADS \$225, serves 25

Heirloom Tomatoes | Fresh Mozzarella   
Grilled Peaches | Arugula | Rosemary Chili Olive Oil     
Grilled Skirt Steak | Blue Cheese | Pickled Onion | Marinara

### MEDITERRANEAN MEZZA

\$350, serves 50 \$84, serves 12

Hummus | Tabbouleh | Marinated Olives | Pickled Carrot  
Cucumbers | Feta Cheese | Baked Pita | Flatbread





# BREAKS

## BREAKS À LA CARTE

ASSORTED FRESH BAKED MUFFINS & PASTRIES **CN** **V**  
\$30 per dozen

ASSORTED DESSERT BARS **CN** \$33 per dozen  
Apple | Toffee | Lemon-Blueberry | Pecan

PITA CHIPS **VG** **V** \$45, serves 12  
Spinach Dip | Hummus | Babaganush

ASSORTED POTATO CHIPS **V** \$45, serves 12  
Four Onion Dip

NOVELTY ICE CREAM BARS **V** \$28 per dozen

FANCY MIXED NUTS | MINI PRETZELS  
POPCORN | SPICY SNACK MIX **VG** **V** **CN**  
(choose one)  
\$32, serves 12

ASSORTED COOKIES & BROWNIES **CN** **V**  
\$30 per dozen

MINI GERMAN PRETZEL **V** \$45 per dozen  
Stone Ground Mustard | Beer Cheese

## BREAKS À LA CARTE BEVERAGE

ASSORTED SOFT DRINKS \$4 each

BOTTLED WATER \$4 each

ASSORTED FRUIT JUICES \$4 each

FRESH BREWED COFFEE | DECAF | ICED TEA  
ASSORTED TEAS \$55 gallon  
Coffee is brewed and sold in 3 gallon increments.

LEMONADE \$40 gallon

FRESH SQUEEZED HERB INFUSED LEMONADE  
\$40 gallon

CITRUS PUNCH \$40 gallon

CRANBERRY LEMON-LIME PUNCH \$40 gallon

TART AND BUBBLY PUNCH \$40 gallon

HYDRATION STATION **GF** **V** **VG** \$35 gallon  
All-Natural Infused Flavored Water Station  
Mint-Cucumber | Citrus-Cranberry | Strawberry-Basil



# BREAKS & HORS D'OEUVRES

## MEETING BREAK PACKAGES

Breaks serve a minimum of 25 guests. Prices listed are per person.

### ENERGY BAR CN \$15

Nutrigrain Bars | Kind Bars | Whole Fresh Fruit  
Individual Yogurts | House Made Granola | Assorted Granola Bars  
LaCroix | Water and Fruit Juices

### COMMENCEMENT BAY V CN \$14

Fresh Vegetable | Mini Pretzel | Labneh Ranch Dip  
Kimchi Cream Cheese | Clover Honey Fresh Mint Melon Cup  
Assorted Dessert Bars | Water and Strawberry Basil Lemonade

### HEALTH NUT V \$12

Fresh Seasonal Vegetables | Labneh Ranch | Grilled Pita | Hummus  
Fresh Whole Fruit | Assorted Bottled Fruit Juice | Bottled Water

### CHENEY STADIUM BALLPARK CN \$17

Freshly Popped Popcorn | Red Vines | Sour Patch Candy  
Assorted Hershey's Candies | Assorted Soft Drinks | Bottled Water

### FARMERS TABLE CN \$18

Gourmet Cheeses | Charcuterie | Seasonal Fruit | Nuts | Honey  
Flatbreads | Crackers | Soft Drinks | Bottled Water

## HORS D'OEUVRES

A minimum order of 50 pieces applies to each hors d'oeuvre. All passed items require a butler with a \$50+ per butler/per hour fee.  
\$250 per 50 pieces.

### COLD

Dungeness Crab Salad Canapé DF  
Smoked Pacific Salmon Blini with Horseradish Cream DF  
Belgian Endive, Pear, Roquefort Cheese DF  
Brie Cheese with Apple and Walnut DF  
Petite Filet Bleu Cheese Cracker DF  
BBQ Pork Spoon DF  
Grape Tart, Pistachio Bleu Mousse

### HOT

Chicken Spring Roll with Papaya Glaze DF  
Green Chili Arepas V GF  
Indian Fritter (Pakora) V GF  
BBQ Pork Steam Bun  
Coconut Shrimp - Orange Chili Sauce  
Mini Beef Wellington  
Asian Style Wonton  
Bleu Cheese and Pear Crescent Roll  
Chicken and Bean "Nacho"  
Asparagus Cheese in Phyllo  
Four Onion Gruyere Tart  
Chicken Samosa  
Crab Rangoon



# FROM THE BAR

## BAR SERVICE

*Hosted and no host service available. All beverage prices are per drink, unless otherwise noted.*

*A non-refundable \$150 bar set up fee will be assessed per bar. Sales must meet a minimum of \$600 in sales. If sales total less than \$600 per bar, the difference between actual and minimum sales will be charged back to the customer.*

### PREMIUM SPIRITS \$10

Jack Daniel's Bourbon  
Crown Royal Whisky  
Dewar's Scotch  
Tanqueray Gin  
Absolut Vodka  
1800 Tequila  
Bacardi Rum  
Captain Morgan Rum

### CORDIALS \$12

Baileys Irish Cream  
Courvoisier  
Grand Marnier  
Kahlua

### DOMESTIC BEER \$6

Bud Light  
Coors Light

### MICROBREWS/IMPORTS \$8

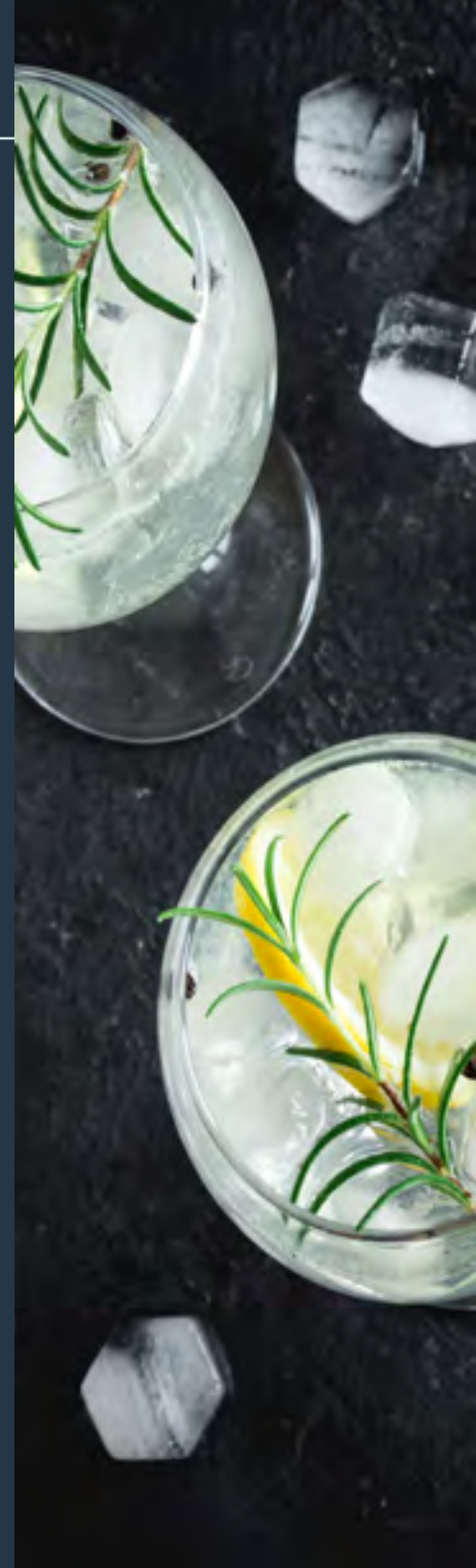
Alaskan Amber  
Elysian Immortal IPA  
Ninkasi Pilsner  
Shock Top Belgian Wheat  
Becks NA  
Square Mile Apple Cider

### PREMIUM WINE

Stone Cap Chardonnay, Cabernet Sauvignon, Syrah  
\$32 per bottle, \$8 per glass

Columbia Chardonnay, Red Blend  
\$36 per bottle, \$9 per glass

House Wine  
\$28 per bottle, \$7.00 per glass  
Canyon Road Chardonnay, Sauvignon Blanc, Cabernet Sauvignon,  
Merlot





# POLICIES

The Greater Tacoma Convention Center is committed to bringing you and your guests the highest standards of quality in food, beverage, and service. We've developed the following guidelines to assist you in planning your event. All food and beverage service will strictly abide by any policies, laws, recommendations, or guidelines set in place by Federal, State, County, and City health agencies and by Tacoma Venues & Events Department in connection with the safety requirements. Please review this information and contact your food and beverage sales professional directly. The team will partner with you to create an extraordinary event.

## EVENT PLANNING

### Food and Beverage Order Specifications

To ensure the proper planning of your event, we request that all Food and Beverage specifications be received by our office in writing no less than 45 days prior to the date of your first scheduled service.

## CONFIRMATION OF ORDERS

Upon receipt of all written Food and Beverage specifications, your food and beverage sales professional will review them and provide you with written confirmation of the services you have ordered. The confirmation will be in the form of separate event orders for each individual service. Signed event orders must be received no less than 30 days prior to the start of the first scheduled event along with the signed catering services agreement. New customers booking short-term events (within 30 days of the event's start date) must review, sign and return event orders upon their receipt.

## SPECIAL EVENTS

Special Events are those that require attention to complex details. These include, but are not limited to, events for more than 1,000 people, weddings, and VIP functions. These functions typically require customized menus due to the customer's desire for a unique event. In addition to logistical planning, specialty equipment and service/labor may be needed to successfully orchestrate such events. Due to these requirements, special events may be subject to earlier guarantee dates and deposits. Events requiring extraordinary use of equipment/china may incur rental charges. Please discuss this with your sales professional. Specifications for these events are to be received no less than 45 days prior to the event unless otherwise negotiated between the customer and your food and beverage professional. Fundraising events may need to obtain a Special Occasion License from the Washington State Liquor and Cannabis Board. Please speak with your Catering Manager for further information.

## MENU PROPOSALS

In addition to designing menus for Special Events, our sales professionals are often asked to design menu proposals to meet additional customer requirements. Included in the menu planning and pricing evaluation, which accompany these proposals, are considerations given to the expected attendance at these events. Should an event's attendance fall significantly below the original number expected, the proposed menu price may be subject to change.

## FLOOR PLANS FOR CATERING FUNCTIONS

Your event and sales professionals will review both the guest seating arrangements (floor plan) and the back-of-house logistics to ensure ample space has been considered and make recommendations for both areas to create the best possible guest experience. Often, large events require catering (dishing, serving, clearing) to take place in areas that are not commonly dedicated to that purpose. In these instances, the customer and the sales professional will discuss effective solutions (such as pipe and drape) to mask food service staging areas from the guests' view. The costs for additional equipment such as this, which may be provided by the customer's decorating company or through the Convention Center, will be the responsibility of the customer. As safety is always important, we reserve the right to specify floor plans and layouts of all set-ups, seating tables, serving stations and like items to ensure the safe and efficient service of your event. This includes reserving necessary space dedicated to both back-of-house and front-of-house areas. This also includes service areas, breakdown areas and front-of-house service aisle ways. These details will be reviewed with our facility and customers prior to developing final floor plans.

## ACCEPTABLE FORMS OF PAYMENT

ARAMARK accepts company checks, American Express, MasterCard, Visa, and wire fund transfers as payment for products and services. If payment is received within less than five (5) business days prior to the event, certified funds or credit card payment will be required (non-certified checks are not acceptable forms of payment). If the customer prefers to pay by company check or wire transfer, a credit card authorization form is required to facilitate on-site orders and to guarantee payment of final balance due.

## ADMINISTRATIVE CHARGE AND TAX

All food and beverage items are subject to a 20% administrative charge and applicable sales tax, currently at 10.3%. Administrative charge is subject to applicable sales tax. The 20% Administrative Charge is not intended to be a tip, gratuity, or service charge for the benefit of service employees; however, please note that 15% of this Administrative Charge is distributed to certain employees as additional wages. Labor fees are subject to applicable sales tax, currently at 10.3%.

(++) Indicates the services are subject to administrative charge and sales tax.

(+) Indicates the services are subject to sales tax only.

\*The administrative charge and sales tax are subject to change without notice

## DAY OF ORDERS

ARAMARK will make every effort to accommodate day of orders. A 20% price increase will apply.

# POLICIES

## CATERING GUIDELINES

### GUARANTEES

To ensure the success of your event(s) it is necessary that we receive your "final guarantee" (confirmed attendance) for each meal function seven (7) business days prior to the first event.

Please note the above schedule excludes weekends and holidays.

Once the final guarantee is due, the confirmed attendance may not be decreased. For every event, we shall be prepared to serve 5% over the final guarantee, up to 50 meals. The customer will be billed based on the final guarantee or the actual number of meals served, whichever is greater. We will make every attempt to accommodate increases in your count after the final guarantee is due. However, any increase exceeding 5% of the final guarantee will be subject to a 20% surcharge. If the count increases within the final guarantee timeline, the 5% overage will no longer apply. All guarantee increases must not exceed the established room capacity.

### CANCELLATION POLICY

Cancellation of any convention or individual event must be sent in writing to your food and beverage sales professional. Any cancellation received less than 60 days of the first scheduled event will result in a fee to ARAMARK equal to 25% of the estimated food and beverage charges. Any cancellation received less than 30 days in advance of the first scheduled event will result in a fee of 50% of the estimated food and beverage charges. Any cancellation received after the final guarantee has been provided will result in a fee equal to 100% of the charges on the affected event order(s).

### MINIMUM REQUIREMENT FOR MEAL FUNCTIONS

There is a minimum guarantee of 25 people and/or \$1000.00 for all meal functions (seated or buffet). If the guarantee is less than 25 people or less than \$1000.00, a small group fee of \$200 plus tax will apply.

### CHINA SERVICE

All seated meal functions (breakfast, lunch, and dinner) in meeting rooms and the ballroom are served with china and glassware, unless otherwise specified by the customer. Continental breakfast, coffee services, buffets and exhibitor hospitality catering are routinely accompanied by high-grade disposable service ware.

### BAR SERVICE

A non-refundable \$150 bar set up fee will be assessed per bar. Sales must meet a minimum of \$600 in total cash sales per four (4) hour period. Each additional hour is billable at \$150 per bar, per hour. If sales total less than \$600 per bar, the difference between actual and minimum sales will be charged back to the customer.

### WATER SERVICE

Water bubblers with 5-gallon jugs of water are available. Machine rental is \$75 per machine and includes the first 5-gallon jug. Five-gallon refills are available at \$25 each.

### TABLECLOTHS AND SKIRTING

All tables for meal functions are dressed with standard house linen (black or white) and napkins. Events that require tablecloths for non-food functions may be clothed and skirted for an additional charge. Please contact your event manager for information and pricing.

### RETAIL FOOD AND BEVERAGE

Great culinary concepts extend beyond the boundaries of imaginative banquet fare. Your sales professional will discuss how best to serve event exhibitors and attendees. Please review all exhibit floor plans with your sales professional to ensure adequate food service areas. We reserve the right to open and close all retail food and beverage areas on show demand and in consultation with show management.

Fire Grill Concession Stand and flexible portable concession units - A nonrefundable set-up fee of \$150 will be assessed per stand per day. Sales must meet a minimum of \$250 in total cash sales per hour for a four (4) hour period. Each additional hour is billable at \$250 per hour. If sales total less than \$250 per hour, the difference is charged back to the customer.

Latte and Snack Cart - a nonrefundable set-up fee of \$150 per day. Sales must meet a minimum of \$175 per hour for a four (4) hour period. Each additional hour is billable at \$175 per hour. If sales total less than \$175 per hour, the difference is charged back to the customer.

### EXHIBITOR FOOD & BEVERAGE POLICY

ARAMARK is the exclusive provider of all food and beverages at the Greater Tacoma Convention Center. As such, any requests to bring in outside food and beverages will be at ARAMARK's discretion and will be considered on a case-by-case basis. This includes requests for exhibitor amenities such as logo-bottled water, hard candies, and sample products. Please inquire with your sales professional if you would like to bring in outside food and/or beverages.

