



GREATER
TACOMA
CONVENTION
CENTER



CATERING MENU

[BREAKFAST](#) [LUNCH](#) [DINNER](#) [BREAKS](#) [RECEPTION](#) [BEVERAGES](#) [BAR](#) [POLICIES](#)

Welcome

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

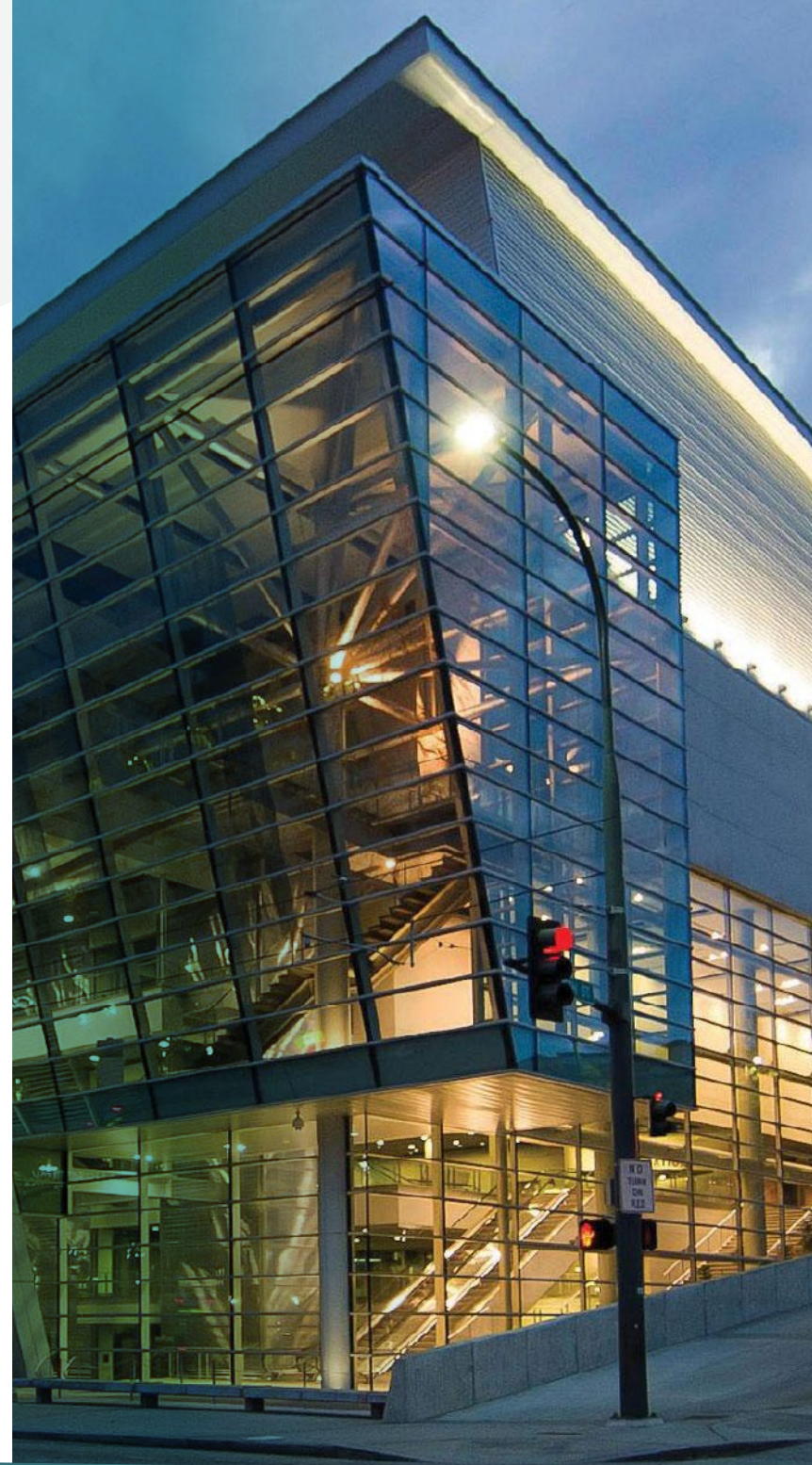
Our Executive Chef has put together a menu that encompasses quality ingredients, imaginative flavors, and the culinary innovation that you expect in the Pacific Northwest.

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.

Memorable experiences at our venues contribute to the cultural heartbeat of the region, enriching and fostering a connected and vibrant city. A portion of catering and concessions proceeds benefit community events throughout Tacoma.

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





Breakfast

RISE & SHINE CONTINENTAL BREAKFAST \$27 per person

Serves a minimum of 25 guests. Includes assorted pastries and breakfast breads, butter, preserves, seasonal fruit, freshly brewed coffee, decaf, assorted herbal teas, water, and orange juice.

ENHANCE YOUR CONTINENTAL BREAKFAST WITH THE FOLLOWING ITEMS

Listed prices are per person

SCRAMBLED EGGS \$6.50 (GF, V)

BACON OR SAUSAGE \$6.50 (GF)

ASSORTED INDIVIDUAL YOGURTS \$6.50 (GF, V)

Vegan yogurt available \$8

ASSORTED CEREAL WITH MILK \$7.50

OVERNIGHT OATS \$8.50 (GF, V, VG, CN)

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

NORTHWEST MARKET FRUIT PARFAIT \$11 (V, CN)

Greek Yogurt, Granola, Dried Fruit, Chopped Pecans, Agave, Ground Flaxseed, Brown Sugar

Vegan option with vegan yogurt \$12

FRENCH TOAST \$11 (V, CN)

Macerated Berries, Whipped Butter, Syrup

CROISSANT SANDWICHES \$11

Cage Free Egg, Sharp Cheddar Cheese, Applewood Bacon, Roasted Tomato

Cage Free Egg, Sharp Cheddar Cheese (V)

BREAKFAST BURRITO \$12

Cage Free Scrambled Eggs, Roasted Poblano, Chorizo, Charro Beans, Breakfast Potato, Pico de Gallo, Pepper Jack Cheese

Cage Free Scrambled Eggs, Roasted Poblano, Charro Beans, Breakfast Potato, Pico de Gallo, Pepper Jack Cheese (V)

VEGAN CIABATTA \$13 (DF, V, VG)

Vegan Eggs, Roasted Tomato, Vegan Cheese

GF | Gluten Friendly DF | Dairy Friendly V | Vegetarian VG | Vegan CN | Contains Nuts P | Pescatarian

Breakfast

BUILD A CUSTOM BREAKFAST BUFFET \$36 per person

Serves a minimum of 25 guests. Includes assorted pastries, breakfast breads, butter, seasonal fruit salad, freshly brewed regular & decaf coffee, assorted herbal teas, and orange juice.

EGGS —

Choose One

Cage Free Scrambled –
Cheddar and Tomato (V)

Quiche Lorraine – Ham Gruyere

Frittata – Asparagus, Tomato (V)

Spanish Tortilla Frittata – Potato, Egg,
Manchego, Salsa (V)

Breakfast Empanada – Bacon, Egg,
Queso, Salsa Verde, Pico de Gallo

**Vegan Scrambled Eggs +\$5 per person
(minimum order of 12)*

PROTEIN —

Choose Two

Apple-wood Bacon (GF, DF)

Pork Sausage (GF, DF)

Chicken Sausage (GF, DF)

**Vegan Sausage +\$5 per person*

FROM THE GRIDDLE —

Choose One

Pancakes – Strawberry Compote,
Maple Syrup (V)

French Toast – Cherry Preserves (V)

Waffles – Berry Jam, Maple Syrup (V)

Blintz – Sweet Cream Cheese Filled Crepe,
Strawberry (V)

SIDES —

Choose One

Roasted Red Potato (GF, V, VG)

Home Style Hashbrown – Rosemary,
Parsley, House Spice (GF, V, VG)

Cheesy Hashbrown Casserole –
Buttered Cornflake Crust (V)

Oatmeal – Dried Fruit, Brown Sugar,
Almond Milk (GF, DF, V, VG)

BREAKFAST ENTRÉES

*Plated Breakfast serves a minimum of 25 guests.
Includes assorted muffins, freshly brewed regular and decaf
coffee, assorted teas, and orange juice. Priced per person,
unless otherwise noted.*

RAINIER BREAKFAST \$29

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

NARROWS FRITTATA \$29

Frittata, Chicken Sausage, Potato Casserole, Broiled Tomato

T-TOWN HEALTHY STARTER \$29 (GF, DF, VG)

Vegan Scrambled Cheddar, Broiled Roma Tomato,
Sautéed Spinach, Farro, Roasted Portabellini Mushroom

THE DOCKS \$35

Grilled New York Steak, Cheddar Scrambled Eggs,
Yukon Potato Hash, Boiled Roma Tomato

Lunch

BOXED \$31 per person

Minimum order 25. Maximum of (3) selections to include vegetarian/vegan.
Gluten free bread available for all sandwich selections +\$4 each.

SANDWICHES

Include chips, whole fresh fruit, cookie, and bottled water

ROASTED TURKEY SANDWICH

Swiss, Baby Greens, Dressed Tomato, Cranberry Mayo, Croissant Roll

ROAST BEEF CIABATTA

Sharp Cheddar, Red Onion Marmalade, Roma Tomato, Baby Iceberg, Horseradish, Mayonnaise, Dijon

CHICKEN BANH MI

Sriracha Chicken, Boursin Cheese, Pickled Cabbage Slaw, Cilantro, Cucumber, Jalapeño, French Roll

CHICKEN SALAD WRAP ^(CN)

Crispy Lettuce, Tarragon Mayonnaise, Seedless Grape, Toasted Pecan, Flour Tortilla

FRESH MOZZARELLA BAGUETTE ^(V)

Mozzarella, Basil Pesto, Roma Tomato, Spinach, Balsamic Syrup

VEGAN WRAP

Falafel, Hummus, Tahini, Cucumber, Tomato, Spinach Flour Tortilla
(DF, V, VG)

SALADS

Include fresh roll, whole fresh fruit, cookie, and bottled water

*CHEF SALAD ^(GF, DF, CN)

Poached Chicken, Spinach, Romaine Hearts, Strawberries, Toasted Almonds, Poppyseed Dressing

*Vegan with Tofu Spinach, Romaine, Strawberries, Almonds, Poppyseed Dressing

*COBB SALAD ^(GF)

Romaine, Bleu Cheese, Tomatoes, Egg, Roasted Chicken Breast, Bacon, Buttermilk Ranch Dressing

*Vegan with Romaine, Vegan Cheese, Chickpea, Beets, Vinaigrette

Lunch

COLD BUFFETS

Serves a minimum of 25 guests. Includes freshly brewed regular and decaf coffee, assorted herbal teas, and water. Priced per person, unless otherwise noted.

BUTCHER BLOCK BYO \$35

Romaine Salad – Croutons, Baby Tomato, Caesar Dressing (V)

Tabbouleh Salad – Couscous, Tomato, Cucumber, Parsley, Mint, Basil, Preserved Meyer Lemon Dressing (DF, V, VG)

Proteins – *Shaved Roast Beef, Roasted Turkey Breast, Apple-wood Smoked Ham, Buffalo Roasted Chicken*

Cheeses – *Aged Swiss, Sharp Cheddar, Pepper Jack*

Condiments/Sides – *Gem Lettuce, Roma Tomato, Grilled Eggplant, Bermuda Onions, Assorted Pickles, Mayonnaise, Mustard, Deli Mustard, Cranberry Mustard*

Breads – *Pretzel Roll, Baguette, Whole Grain Ciabatta, GF Roll*

Kettle Chips

Cookies

SOUP AND SANDWICH BOARD \$35

House Prepared Seasonal Soup

Tacoma Green Salad – Farm Greens, Grape Tomatoes, Rainbow Carrots, Herb Vinaigrette (GF, DF, V, VG)

Broccoli Slaw – Sunflower Seeds, Dried Cranberries, Red Onion, Bacon, Apple Cider Dressing

Sandwich Options – Select (3) including vegetarian/vegan

Roast Beef Ciabatta – Sharp Cheddar, Red Onion Marmalade, Roma Tomato, Baby Iceberg, Horseradish, Mayonnaise, Dijon

Roast Turkey – Swiss, Baby Greens, Dressed Tomato, Cranberry Mayo, Croissant Roll

Fresh Mozzarella Baguette – Mozzarella, Basil Pesto, Roma Tomato, Spinach, Balsamic Syrup (V)

Chicken Banh Mi – Sriracha Chicken, Boursin Cheese, Pickled Carrot, Daikon, Cilantro, Cucumber, Jalapeño, French Roll

Chicken Salad Wrap – Crispy Lettuce, Tarragon Mayonnaise, Seedless Grapes, Toasted Pecans, Flour Tortilla (CN)

Vegan Wrap – Falafel, Hummus, Tahini, Cucumber, Tomato, Spinach Flour Tortilla

Assorted Dessert Bars

GF | Gluten Friendly DF | Dairy Friendly V | Vegetarian VG | Vegan CN | Contains Nuts P | Pescatarian

Lunch

HOT BUFFETS

Serves a minimum of 25 guests. Includes freshly brewed regular and decaf coffee, assorted herbal teas, and water. Priced per person, unless otherwise noted.

SOUTH OF THE BORDER \$39

Chicken Tortilla Soup

Jicama Salad – Roasted Corn, Black Beans, Cilantro, Ancho Lime Vinaigrette (GF, DF, V, VG)

Spanish Rice (GF, DF)

Refried Beans (GF, DF, V, VG)

Build Your Own Fajitas:

Chipotle Marinated Chicken with Onion and Peppers, Corn (GF) & Flour Tortillas

Shredded Lettuce, Pico de Gallo, Sour Cream, Guacamole, Escabeche, Roasted Tomatillo Tomato Salsa,

Buñuelos (V)

PACIFIC RIM \$39

Thai Style Cucumber Salad (GF, DF, V, VG)

Asian Chopped Salad – Spicy Peanut Vinaigrette (GF, DF, V, VG, CN)

Chili Orange Grilled Chicken (GF, DF)

Pineapple Hoisin BBQ Roasted Pork Loin (DF)

Singaporean Spiced Cauliflower – Coconut Curry (GF, DF, V, VG)

Steamed Jasmine Rice (GF, DF, V, VG)

Assorted Mini Tarts – Pistachio, Meringue, Key Lime, Chocolate, Salted Caramel

BEALE STREET BARBEQUE \$42

Buttermilk Ranch Slaw (GF, V)

Roasted Vegetable Salad – Cabbage, Kale, Za'atar Dressing (GF, DF, V, VG)

Warm Cornbread – Honey Butter (V)

Lemon Rosemary Herb Roasted Chicken (GF, DF)

Beef Brisket – Carolina BBQ Sauce (GF, DF)

Smoked Gouda Mac n Cheese (V)

Roasted Mexican Corn – Fresh Cheese and Lime (V)

Molasses Baked Beans (GF, DF, V)

Assorted Cookies and Brownies (CN, V)

SOUTHERN COMFORT \$42

Spinach Salad – Goat Cheese, Oven Roasted Tomatoes, Toasted Almonds, Sherry Vinaigrette (GF, V, CN)

Mixed Green Salad – Tomato, Carrot, Cucumber, Ranch or *Italian Dressing (GF, DF, V, *VG)

Smothered Steak – Red Wine Demi (DF)

BBQ Chicken – Roasted Garlic Thyme Jus (GF)

Roasted Zucchini, Carrots, Butternut Squash (GF, DF, V, VG)

Creamed New Potatoes (GF, V)

Caramel Pecan Cookies (CN)

TACOMA NARROWS \$46

Farm Greens – Carrots, Radish, Fennel, Cherry Tomatoes, Green Goddess or *Italian Dressing (GF, DF, V, *VG)

Garlic Sous Vide Chicken – Peppercorn Café Sauce (GF)

Pacific Salmon – Ponzu Gastrique, Brown Butter

Seasonal Vegetable (GF, DF, V, VG)

Roasted Fingerling Potatoes (GF, DF, V, VG)

Strawberry – Rhubarb Pound Cake Fool (V)

*VEGAN ENTRÉES

Add on a vegan entrée to any buffet +\$8.50 per serving

OPTIONS

BBQ Jackfruit
Plant-based Meatballs
Plant-based Chili
Teriyaki Mushroom
Firm Tofu

GF | Gluten Friendly DF | Dairy Friendly V | Vegetarian VG | Vegan CN | Contains Nuts P | Pescatarian

Lunch



ENTRÉE SALADS

Serves a minimum of 25 guests.

Includes fresh rolls and butter, freshly brewed regular and decaf coffee, assorted herbal teas, and water.

Priced per person, unless otherwise noted.

CHILLED GREEN GODDESS

CHICKEN SALAD \$29 (GF)

Green Goddess Chicken, Tomato Tapenade, Petite Potato Salad, Haricot Vert, Arugula, Chardonnay Dijon Dressing (Niçoise Style)

CHILLED FLAT IRON

STEAK SALAD \$31 (GF, CN)

Flat Iron Steak, Baby Spinach, Romaine, Roasted Butternut Squash, Maple Caramelized Almonds, Goat Cheese Crumble, Cilantro Vinaigrette

OLIVE OIL POACHED

PACIFIC SALMON SALAD \$MP (GF, DF, P)

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

PACIFIC NORTHWEST

GARDEN SALAD \$26 (DF, V, VG, CN)

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

DESSERT OPTIONS \$8.50 per person

Add on dessert to your lunch or dinner entrées

CARROT CAKE (V)

Carrot Sponge, Cream Cheese Icing, Candied Shredded Carrots, Ginger Whipped Cream

LEMON CURD TART (V)

Basil Vanilla Cream

SEASONAL CHEESECAKE (V)

Berry Coulis

CHOCOLATE FLOURLESS TORTE (GF, V)

Fresh Berries, Ginger Cream

WASHINGTON APPLE STRUDEL (V, CN)

Cinnamon Cream

STRAWBERRIES ROMANOV (GF, DF, V, VG)

Brown Sugar Vanilla Yogurt, Vegan Whipped Cream, Late Harvest Zinfandel



GF | Gluten Friendly DF | Dairy Friendly V | Vegetarian VG | Vegan CN | Contains Nuts P | Pescatarian

Lunch

ENTRÉES

Serves a minimum of 25 guests. Includes starter salad, fresh rolls, and butter, freshly brewed regular and decaf coffee, assorted herbal teas, and water. Priced per person, unless otherwise noted.

SOUS VIDE BREAST OF CHICKEN \$40 (GF)

Herb Infused Chicken Breast, Cipollini Onions, Baby Peppers, Root Vegetable Potato Purée, Roasted Brussels Sprouts, Pan Drippings, Butter Riesling Reduction

STRIPLOIN STEAK \$45 (GF)

Blue Cheese Mashed Potato, Roasted Carrot, Heirloom Cauliflower Polonaise, Steak Sauce Demi-Glace

BAROLO BRAISED ANGUS BEEF \$45 (GF)

Sour Cream Sweet Potato, Seasonal Vegetables

PAN SEARED PACIFIC SALMON \$MP (DF, P)

Pacific Salmon Fillet, Saffron-Lobster Broth, Asparagus Farro Risotto, Fennel, Heirloom Carrot

ROASTED SQUASH TAGINE \$38 (GF, DF, V, VG, CN)

Preserved Lemon Couscous, Pea, Tomato, Toasted Almond

Add Chicken or Salmon +\$8

Substitute Couscous with Quinoa (GF) +\$4

BUTTERNUT SQUASH RAVIOLI \$38 (V)

Tomato Sage Brown Butter, Sage Pistou, Pine Nut, Parmesan Cheese

GEMELLI PASTA \$38

Herb Roasted Chicken, Fennel Sausage, Cremini Mushroom, Roasted Pepper Pesto Cream

(Gluten Friendly Pasta Available)

GF | Gluten Friendly DF | Dairy Friendly V | Vegetarian VG | Vegan CN | Contains Nuts P | Pescatarian

STARTER SALAD OPTIONS

Choose one for your lunch entrées

LITTLE GEMS SALAD (GF, DF, V, VG)

Little Gem Lettuce, Baby Grape Tomatoes, English Cucumber, Shredded Rainbow Carrots, Pickled Bermuda Onion, Balsamic Vinaigrette

LEBANON GARDEN SALAD

(GF, DF, V, CN)

Rainbow Carrots, Arugula, Romaine, Marinated Chickpea, Scallion, Mint, Toasted Pistachio, Sesame Honey Lemon Dressing

BABY KALE CAESAR SALAD (V) Romaine,

Parmesan Cheese, Side Crouton, 1926 Vinaigrette

BABY ICEBERG CHOP SALAD (V)

Smoked Provolone, Tomato, Celery, Artichoke, Roasted Peppers, Garbanzo Bean, Olives, Lemon Basil Vinaigrette

TOMATO MOZZARELLA SALAD (GF, V)

Heirloom Tomato, Fresh Mozzarella, Frisée, Balsamic Dressing

DESSERT OPTIONS

\$8.50 per person | Add on dessert to your lunch entrées

CARROT CAKE (V)

Carrot Sponge, Cream Cheese Icing, Candied Shredded Carrots, Ginger Whipped Cream

LEMON CURD TART (V)

Basil Vanilla Cream

SEASONAL CHEESECAKE (V)

Berry Coulis

CHOCOLATE FLOURLESS TORTE (GF, V)

Fresh Berries, Ginger Cream

WASHINGTON APPLE STRUDEL (V, CN)

Cinnamon Cream

STRAWBERRIES ROMANOV (GF, DF, V, VG)

Brown Sugar Vanilla Yogurt, Vegan Whipped Cream, Late Harvest Zinfandel

Dinner

BUFFETS

Serves a minimum of 25 guests. Includes fresh rolls and butter, freshly brewed regular and decaf coffee, assorted herbal teas, and water. Priced per person, unless otherwise noted.

RANCHEROS CANTINA \$50

- Corn Chips – Guacamole, Fire Roasted Salsa (GF, DF, V, VG)
- Cali Baja Salad – Romaine, Nopales, Roasted Corn, Peppers, Pepitas, Cotija Cheese, Cilantro Lime Vinaigrette (GF, V)
- Zacatecas-Style Chicken – Green Mole (Pollo en Mole Verde Zacatecano) (GF, DF)
- Grilled Carne Asada – Ancho Chili Sauce (GF, DF)
- Vegetarian Empanada
- Spanish Rice – Green Onion (GF)
- Frijoles de Olla (Stewed Beans) (GF, V)
- Warm Flour & Corn Tortillas
- Capirotada (V)

MEDITERRANEAN BUFFET \$50

- Hearts of Romaine Salad – Shaved Parmesan, Caesar Dressing, Garlic Croutons (P)
- Italian Beef Ragu – Slow Roasted Pot Roast, Red Wine Tomato Sauce (GF)
- Honey Roasted Free Range Chicken – Honey Pine Nut Gremolata (GF, CN)
- Spinach Pesto Rotini (V, CN)
- Honey Roasted Carrots – Parsley Oil (GF, DF, V)
- Eggplant Parmesan (GF, V)
- Tiramisu (V)

FARMER'S TABLE BUFFET \$52

- Iceberg Salad – Hand Torn Croutons, Cured Yellow and Red Tomatoes, Pickled Red Onion, English Cucumber, Cracked Pepper Dressing (DF, V, VG)
- Braised Beef – Garden Vegetables, Fig Reduction (GF)
- Range Roasted Chicken Breast – Garlic Butter Oregano Jus (GF)
- Baked Ziti Pasta – Fennel Vegan Sausage, Basil Tomato Sauce, Vegan Cheese (DF, VG)
- Chive Potato Puree (GF, V)
- Chef's Choice Seasonal Vegetable (GF, DF, V, VG)
- Seasonal Cheesecake (V)

MOUNTAIN CITY SEA DINNER \$54

- Mixed Artisan Lettuces Baby Grape Tomatoes, Rainbow Carrot, Buttermilk Parmesan Dressing or *Italian Dressing (GF, DF, V, *VG)
- Heirloom Tomato Salad – Fresh Mozzarella, Fresh Basil, Parmesan Crisp, Balsamic Vinaigrette (GF, V)
- Grilled Sirloin – Cipollini Onion Sauce (GF)
- Brown Sugar Blackened Pacific Salmon – Cilantro Cream, Charred Lemon (GF, P)
- Chef's Vegetable (GF, DF, V, VG)
- Pee Wee Potatoes – Dill Sweet Butter (GF, V)
- Lemon Meringue Tart (V)

*VEGAN ENTRÉES Add on a vegan entrée to any buffet +\$8.50 per serving

OPTIONS

BBQ Jackfruit | Plant-based Meatballs
Plant-based Chili | Teriyaki Mushroom | Firm Tofu

GF | Gluten Friendly DF | Dairy Friendly V | Vegetarian VG | Vegan CN | Contains Nuts P | Pescatarian

Dinner

ENTRÉES

Serves a minimum of 25 guests. Includes starter salad, fresh rolls, and butter, freshly brewed regular and decaf coffee, assorted herbal teas, and water. Priced per person, unless otherwise noted.

SMOKED CHICKEN BREAST \$45 (GF)

Brie Risotto Cake, Broiled Tomato, Roasted Brussel Sprouts, Garlic Thyme Jus

SMOKED DOUBLE PORK CHOP \$47

Blood Orange Pearl Couscous, Sage Butter, Roasted Beet

HONEY BOURBON SHORT RIBS \$50 (GF)

Short Rib, Chive Potato Puree, Broccoli, Squash, Honey Bourbon Reduction

SEARED ANGUS TENDERLOIN \$MP (GF)

Maple Mustard Crust, Duck Fat Peewee Potatoes, Creamed Spinach, Caramelized Rutabaga, Port Demi

BAKED PACIFIC SALMON À LA NAGE \$MP (GF, P)

Celery Root Mash, Asparagus, Baby Carrot, Pea, Saffron Broth

CHIPOTLE CASHEW

CAULIFLOWER STEAK \$40 (GF, DF, V, VG, CN)

Risotto Style Quinoa, Asparagus, Spaghetti Squash, Piquillo Vinaigrette

PASTA BOLOGNAISE \$40 (GF, VG)

Slow simmered Tomato Ragu with Aromatic Vegetables, Finished with Fresh Herb, Served over Gluten Friendly Pasta

STARTER SALAD OPTIONS

Choose one for your dinner entrées

LITTLE GEMS SALAD (GF, DF, V, VG)

Little Gem Lettuce, Baby Grape Tomatoes, English Cucumber, Shredded Rainbow Carrots, Pickled Bermuda Onion, Balsamic Vinaigrette

LEBANON GARDEN SALAD

(GF, DF, V, CN)
Rainbow Carrots, Arugula, Romaine, Marinated Chickpea, Scallion, Mint, Toasted Pistachio, Sesame Honey Lemon Dressing

BABY KALE CAESAR SALAD (V) Romaine,

Parmesan Cheese, Side Crouton, 1926 Vinaigrette

BABY ICEBERG CHOP SALAD (V)

Smoked Provolone, Tomato, Celery, Artichoke, Roasted Peppers, Garbanzo Bean, Olives, Lemon Basil Vinaigrette

TOMATO MOZZARELLA SALAD (GF, V)

Heirloom Tomato, Fresh Mozzarella, Frisée, Balsamic Dressing

DESSERT OPTIONS

\$8.50 per person | Add on dessert to your dinner entrées

CARROT CAKE (V)

Carrot Sponge, Cream Cheese Icing, Candied Shredded Carrots, Ginger Whipped Cream

LEMON CURD TART (V)

Basil Vanilla Cream

SEASONAL CHEESECAKE (V)

Berry Coulis

CHOCOLATE FLOURLESS TORTE (GF, V)

Fresh Berries, Ginger Cream

WASHINGTON APPLE STRUDEL (V, CN)

Cinnamon Cream

STRAWBERRIES ROMANOV (GF, DF, V, VG)

Brown Sugar Vanilla Yogurt, Vegan Whipped Cream, Late Harvest Zinfandel

GF | Gluten Friendly DF | Dairy Friendly V | Vegetarian VG | Vegan CN | Contains Nuts P | Pescatarian

Build A Break

SWEET, SAVORY, HEALTHY, SHARED

SWEET SELECTIONS – Individual servings

\$49 per dozen unless otherwise noted

Minimum order – two dozen of each item

Rice Krispie Treats (GF, V)

S'mores – Chocolate Chip Cookie,
Marshmallow Cream, Caramel Sauce (V, CN)

Novelty Ice Cream Bars (V)

SAVORY SELECTIONS – Individual servings

\$49 per dozen unless otherwise noted

Minimum order – two dozen of each item

Fancy Mixed Nuts (GF, V)

Mini Pretzels (V, VG)

Potato Chips (GF, V)

Cheddar Popcorn (GF, V)

HEALTHY SELECTIONS – Individual servings

\$49 per dozen unless otherwise noted

Minimum order – two dozen of each item

Kind Energy Bars (GF, DF, V, VG, CN)

Hard Boiled Eggs (GF, DF, V)

Fruit Cups (GF, DF, V, VG)

Whole Fruit \$2 each (GF, DF, V, VG)

Individual Yogurt \$6 each (V)

Mozzarella Cheese Sticks \$3 each (GF, V)

SHARED SELECTIONS – Served in bulk

\$8.50 per person / per item unless otherwise noted

Spicy Snack Mix (GF, V, CN)

Four Onion Dip with Potato Chips (V)

Guacamole And Salsa with Tortilla Chips (GF, DF, V, VG)

Spinach Dip, *Hummus Dip, and Baba Ghanush (Baba Ganoush, Baba

Ghanouj) Dip, with Pita Chips (*DF, V, VG) Mini German Pretzel – Stone

Ground Mustard, Beer Cheese (V)

BAKED GOODS*

\$49 per dozen

Minimum order two dozen

Morning Selections – Choice of Muffins, Scones, Danish,
Croissant, Breakfast Breads, Beignets

Afternoon Selections – Choice of Lemon Bars, Nanaimo Bars,
Double Chocolate Brownies, Oreo Brownies, Shortbread Cookies,
Chocolate Chip Cookies

*Gluten Friendly, Dairy Friendly Vegan Pastries, Bars, or Cookies

\$84 per dozen

GF | Gluten Friendly DF | Dairy Friendly V | Vegetarian VG | Vegan CN | Contains Nuts P | Pescatarian



Reception

NETWORKING STATION

Priced per order | Serves 50

*Networking stations requiring a chef or attendant will incur \$150+ per station.

*STREET TACOS \$595

Carne Asada – Avocado, Cilantro (GF, DF)

Al Pastor Pork- Roasted Salsa Verde,
Onion Cilantro Blend (GF, DF)

Roasted Cauliflower (GF, DF, V, VG)

*SHAWARMA \$595

Naan Bread (V)

Lebanese Shawarma Chicken (GF, DF)

Cucumber, Tomato, Tzatziki Sauce (GF, V),
Tahini Sauce (GF, DF, V, VG)

PASTA \$595

Radiatore and Whole Wheat Penne Pastas (DF, V)

Roasted Garlic Cream Sauce (V)

Marinara Sauce (GF, DF, V, VG)

Grilled Chicken (GF, DF)

Shrimp (GF, DF, P)

Garlic Bread Sticks (V)

MACARONI AND CHEESE \$595

White Cheese Sauce and Sharp Cheddar Cheese

Bacon, Pulled Pork, and Jackfruit (VG)

CARVING STATION

Priced per order | Serves 50. Carving stations require a Chef Attendant at \$150 per station.

NY STRIPLOIN \$745

Served with fresh mini rolls and horseradish cream

ROASTED TURKEY BREAST \$545

Served with fresh mini rolls and cranberry aioli

ROASTED PORK LOIN \$645

Served with fresh mini rolls and
pepper jelly mustard

COMMUNITY TABLE

Priced per order

BROADWAY FARMERS MARKET (VG)

\$495 serves 50 | \$128 serves 12

Baby Carrots, Broccoli, Bell Peppers, Cucumbers,
Radishes, Cauliflower, Celery, Grape Tomatoes,
Buttermilk Ranch Dressing (V), Hummus

SEASONAL FRUIT (VG)

\$495 serves 50 | \$128 serves 12

Watermelon, Honeydew, Cantaloupe,
Pineapple, Grapes, Strawberries, Blueberries
(Based on Seasonality)

MEDITERRANEAN MEZZA

\$545 serves 50 | \$128 serves 12

Hummus, Tabbouleh, Marinated Olives,
Pickled Carrot, Cucumbers,
Feta Cheese, Mini Naan

ARTISAN CHEESE (V, CN)

\$545 serves 50 | \$128 serves 12

Cheddar, Pepperjack, Bleu, Boursin, Swiss, Pepper Jelly,
Crackers, Grapes, Fresh and Dried Fruit, Assorted Nuts

CHARCUTERIE

\$545 serves 50 | \$128 serves 12

Salami, Prosciutto, Cotto, Coppa, Soppressata,
Dried Fruit, Olives, Gherkins, Mustard, Crackers, Breads

GRILLED FLATBREADS

\$335 serves 25

Margherita – Marinara, Tomatoes, Fresh Mozzarella (V)

Classic Pepperoni – Mini Pepperoni, Five Cheese Blend

BBQ Chicken – Ranch, Pickled Onion, Five Cheese Blend

Add on Vegan Flatbread – Vegan Cheese, Mushrooms,
Onions +\$12 per person

GF | Gluten Friendly DF | Dairy Friendly V | Vegetarian VG | Vegan CN | Contains Nuts P | Pescatarian

Reception



HORS D 'OEUVRES

\$420 per 50 pieces (minimum order). May be butler passed at \$75 hour/butler or displayed.

COLD

Dungeness Crab Salad Spoon (GF, P)

Smoked Pacific Salmon Blini
with Horseradish Cream (P)

Ahi Tuna Spoon with Wonton Crunch (P)
GF Option available on request

Cheese Puffs – Pear, Roquefort Cheese, Pistachio (V, CN)

Brie Cheese with Apple and Walnut (V, CN)

Petite Filet Blue Cheese Cracker

Caprese Salad Shooter (V)

Roasted Butternut Squash Hummus
with Pomegranate Molasses (VG)

HOT

Artichoke Beignet (V)

Indian Pakora (GF, VG)

BBQ Pork Belly with Apple (GF)

Chili Lime Chicken Satay (GF)

Malaysian Beef Kabob (GF)

Coconut Shrimp
with Orange Chili Sauce (GF, DF, P)

Mini Beef Wellington

Duck Spring Roll with Papaya BBQ Sauce

Baked Brie with Raspberry (V)

Hoisin Sesame Chicken Tenders (GF)

Meatballs with BBQ or Teriyaki

Vegan Meatballs with BBQ or Teriyaki

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Beverages

BEVERAGES

Minimum three-gallon increments except where noted

FRESH BREWED COFFEE, DECAF COFFEE, ASSORTED HERBAL TEAS, ICED TEA \$70 *per gallon*

Seattle's Best Coffee | Tazo Herbal Teas

Service Includes Half & Half, Assorted Sweeteners, Honey, and Lemon Wedges

Non-Dairy Creamers +\$2 – Includes Almond & Oat Milk

INFUSED WATERS \$58 *per gallon*

Choice of Cranberry Agave, Strawberry Basil, Lemon Cucumber

LEMONADE \$58 *per gallon*

Choice of Lemon, Strawberry, Pomegranate

PUNCH \$58 *per gallon*

Choice of Citrus, Cranberry Lime

WARM WASHINGTON CIDER \$58 *per gallon*

Cinnamon and Clove

BOTTLED JUICES \$5.50 *each*

Orange, Cranberry, Apple

DASANI STILL WATER \$5.50 *each*

ASSORTED COCA-COLA SOFT DRINKS & LACROIX SPARKLING WATERS \$5.50 *each*

MILK (8oz) \$3.25 *each*

Choice of 2% or Chocolate

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Bar Service

BAR SERVICE

Hosted and no host service available. Priced per drink, unless otherwise noted.

A non-refundable \$175 bar set up fee assessed per bar. Sales must meet a minimum of \$700 for a minimum of 4 hours.

If sales total less than \$700 per bar, the difference between actual and minimum sales will be charged back to the customer.

HOUSE SPIRITS \$12

Bacardi Rum
Captain Morgan Rum
Malibu Rum
Beefeater Gin
Absolute Vodka
Jose Cuervo Tequila
Dewars Whiskey

PREMIUM SPIRITS \$14

Jack Daniels Whiskey
Crown Royal Whiskey
Jameson Whiskey
1800 Tequila
Tanqueray Gin
Grand Marnier
Courvoisier
Maker's Mark
Grey Goose
Hennessey
Jägermeister

CORDIALS \$15

Kahlua
Drambuie
Di Amore

DOMESTIC BEER \$8.50

Michelob Ultra

MICROBREWS/IMPORTS \$10

Narrows Blond
Narrows IPA
7 Seas IPA
7 Seas Pilsner
7 Seas Seasonal Sour
Incline Cider
N/A Beer
Nutrl Seltzer

HOUSE WINE

\$8.50 per glass | \$38 per bottle

Canyon Road –

Chardonnay, Sauvignon Blanc, Pinot Grigio
Cabernet Sauvignon, Merlot

PREMIUM WINE

\$12 per glass | \$52 per bottle

Hayes Ranch –

Chardonnay, Sauvignon Blanc, Rosé
Cabernet Sauvignon, Merlot

PREMIUM PLUS WINE

\$15 per glass | \$68 per bottle

Chateau Ste. Michelle Indian Wells –

Chardonnay, Riesling, Rosé
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

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

All Aramark charges must be paid in full prior to event start date. 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.

ADMINISTRATIVE CHARGE AND TAX

All food and beverage items are subject to a 22% administrative charge and applicable sales tax, currently at 10.4%. Administrative charge is subject to applicable sales tax. The 22% 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 10.4%.

(++) 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.

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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 40 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 food & beverage minimum of \$1000.00 exclusive of administrative fee and sales tax.

SERVICE WARE

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 unless otherwise specified by the customer.

BAR SERVICE

A non-refundable \$175 bar set up fee will be assessed per bar. Sales must meet a minimum of \$700 per four (4) hour period. Each additional hour is billable at \$175 per bar, per hour. If sales total less than \$700 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 \$83 per machine and includes the first 5-gallon jug. Five-gallon refills are available at \$33 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 – A nonrefundable set-up fee of \$175 will be assessed per stand per day. Sales must meet a minimum of \$1200 per four (4) hour period. Each additional hour is billable at \$300 per hour. If sales total less than \$1200, the difference between actual and minimum sales is charged back to the customer.

Flexible Portable Stands, Snack Carts and BeanWater Espresso Stand – a nonrefundable set-up fee of \$175 per day. Sales must meet a minimum of \$800 per four (4) hour period. Each additional hour is billable at \$200 per hour. If sales total less than \$800 per stand, the difference between actual and minimum sales 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.