



THREE RIVERS CONVENTION CENTER

P: 509.737.3700
7016 W Grandridge Blvd, Kennewick, WA 99336

threeriversconventioncenter.com

BREAKFAST



BUFFETS

*Includes
Orange Juice, Coffee,
Hot Tea, and Water*



BASIN'S BOUNTY: \$20.95

Bacon, Cheddar Scrambled Eggs, Breakfast Potatoes with Peppers and Onions, Biscuits and Gravy, Assorted Breakfast Breads and Fresh Cut Fruit.

EARLY RISER: \$18.95

Cheddar Scrambled Eggs with Smokehouse Bacon, Breakfast Potatoes, Blueberry Muffins and Fresh Cut Fruit.

FARMHOUSE BREAKFAST: \$19.95

Farmhouse Scramble: Cheddar Scrambled Eggs with Sausage and Peppers, Roasted Potatoes, Smokehouse Bacon, Blueberry Muffins and Fresh Cut Fruit.

SOUTHWEST BREAKFAST: \$17.95

Warm Flour Tortillas, Chorizo and Egg Scramble, Alamo Breakfast Potatoes, cheddar-jack cheese, fire-roasted salsa, sour cream and green onion, served with Fresh Cut Fruit.

PLATED

*Includes Orange Juice, Coffee,
Hot Tea, and Water*



THREE RIVERS BREAKFAST: \$17.95

Cheddar Scrambled Eggs, Seasoned Breakfast Potatoes, Blueberry Muffin and a choice of the following:

- Maple Sausage Link (2) OR • Smokehouse Bacon (3)





BUFFET ADD-ONS*

(All prices are per person)

- Blintz Bar\$5.00
Warm sweet ricotta cheese blintz with sugared strawberries and whipped cream
- Maple Sausage Link (2).....\$4.00
- Smokehouse Bacon (3).....\$4.00
- Smokehouse Ham (2)\$4.00
- Veggie Scramble\$4.00
- Biscuits and Gravy\$6.00

* not available a la carte



Beverages

- Coffee: \$36/gal
- Hot Tea: \$31/gal
- Orange Juice: \$29/gal
- Lemonade, Iced Tea, and Fruit Punch: \$29/gal
- 12 oz. Coke Products: \$3
- 12 oz. Dasani: \$3

MINIMUM 2 DOZEN:

- Individual Bottles of Iced Coffee: \$4
- Individual Bottles of Juice: \$3
(Orange, Apple or Tropical Blend)
- Individual Bottle of Lemonade or Iced Tea: \$3.50



A LA CARTE*

* Per dozen
Minimum 4 dozen

- Blueberry Muffins: \$30
- Assorted Breakfast Breads: \$31
- Assorted Danish: \$31
- Assorted Whole Fruit: \$28
- Individual Yogurts: \$34
- belVita Breakfast Biscuit: \$30
- Assorted Scones: \$32
- Cookies: \$29
- Gourmet Brownies: \$31
- Assorted Nanaimo Bars: \$32
- Trail Mix – Bagged: \$34
- Potato Chips – Bagged: \$28
- Popcorn – Bagged: \$32
- 1.5 lbs Pub Mix: \$62 – Serves 15-20 people
- Sabra Singles (Hummus with Pretzel Crackers): \$44

ALL DAY BREAKS

WATER COOLER BREAK: \$22.95

- **MORNING:** Assorted Breakfast Breads, Fresh Cut Fruit, Coffee, Hot Tea, and Individual Bottles of Orange Juice
- **MID-MORNING:** Juice, Water and Coffee Refresh
- **AFTERNOON:** Domestic Cheese and Cracker Display, Fresh Baked Cookies, Coffee, Tea, and assorted 12 oz. Coke and Dasani Products

NETWORKING BREAK: \$20.95

- **MORNING:** Blueberry Muffin, Whole Fruit, Assorted Danish, Coffee, Hot Tea, and Individual Bottles of Orange Juice
- **MID-MORNING:** Juice, Water and Coffee refresh
- **AFTERNOON:** Trail Mix, Bagged Potato Chips, Individually Wrapped Cookies, Coffee, Tea, and assorted 12 oz. Coke and Dasani Products

MORNING BREAK

BADGER MOUNTAIN RUN: \$13.95

Fresh Cut Fruit • Fresh Danish • Assorted Yogurts
Coffee • Hot Tea • Individual Bottles of Orange Juice

AFTERNOON BREAKS

CROSTOWN BREAK: \$12.95

Trail Mix • Whole Fruit • Fresh Baked Cookies
Bagged Potato Chips • Coffee • Tea
Assorted 12 oz. Coke and Dasani Products

LEMONADE STAND: \$14.95

Assorted Individual Lemonades
Individually Bagged Popcorn • Cookies
Bagged Pretzels and Chips • 12 oz. Dasani Water

BALL PARK BREAK: \$15.95

Mini Pretzel Dog Bites with Ketchup and Mustard
Build your own Nachos • Theater Candy Assortment
Assorted 12 oz. Coke and Dasani Products

BREAKS



FARMERS MARKET BREAK: \$13.95

Fresh Veggie Display with Ranch Dip
Hummus and Pita Platter • Fresh Cut Fruit Display
Coffee • Tea • Assorted 12 oz. Coke
And Dasani Products

SUGAR RUSH!: \$15.95

Assorted Cookies • Brownie Bites
Assorted Cupcake Display
Coffee • Tea • Bottled Iced Coffee
Assorted 12 oz. Coke and Dasani Products



LUNCH MENU BUFFETS



Includes Iced Tea, Water, Coffee, Cookies or Brownies

SNAKE RIVER WRAPS: \$18.95

Freshly Prepared Wraps with Assorted Bagged Chips, Fresh Cut Fruit, Classic Potato Salad.

Choice of Flavors:*

- Chicken Caesar with Kalamata Olives
- Ham and Swiss with Dijonnaise
- Smoked Turkey and Provolone w/ Sun Dried Tomato Aioli
- Roasted Vegetable with Red Pepper Hummus
- Classic Chicken Salad with Golden Raisins
- Optional Gluten-Free Salad (requires 3-day prior notice to guarantee)

**(25 Min each flavor. MAX of 3 total flavors chosen)*

ITALIAN LUNCH BUFFET: \$21.95

Caesar Salad with Crisp Romaine, Focaccia Croutons, Parmesan Cheese, Creamy Caesar and Italian Dressings, Penne Pasta with Roasted Garlic Marinara and Alfredo Sauce, Herbed Meatballs, Parmesan Cheese and Garlic Bread.

- *Add Marinated Grilled Chicken to your buffet for \$3 per person.*

SALAD AND BAKED POTATO BAR: \$18.95

PNW Baked Russet Potatoes, Beef Chili, Steamed Broccoli, Bacon, Shredded Cheese, Fire-Roasted Salsa, Green Onions, Sour Cream, and Butter. Mixed Green Salad with Cucumber, Tomato, Carrot, and Assorted Dressings.

- *Add Grilled Chicken to your buffet for \$3 per person.*

SOUTHWEST TACO BAR: \$21.95

Seasoned Ground Beef, Flour Tortillas, Ranch Beans, Spanish Rice, Shredded Lettuce, Diced Tomato, Cheddar Cheese, Diced Onion, Sour Cream, Lime and Tortilla Chips with Fire Roasted Salsa. Gluten-free Tortillas available with 3-day notice.

- *Add Fajita Chicken to your buffet for \$3 per person.*

SWIFT WINDS SOUP AND SALAD: \$19.95

House Salad with Cucumber, Carrot, Red Onion, and Tomato, Southwest Salad with Black Beans, Corn and Red Pepper both served with assorted Dressings, Croutons and Tortilla Strips, Fresh Cut Fruit, Classic Potato Salad, Rolls and Butter. Two Soups included.

Choice of Soups:

- Roasted Red Pepper with Smoked Gouda
- Ivar's Clam Chowder with Bacon
- Chicken Noodle Soup, Homestyle
- Pasta Fagioli
- Wicked Thai Style Chicken and Rice
- Chef's Choice Vegetarian, Vegan, and Gluten-Free (with 3-day notice)

DELI SPREAD: \$19.95

Classic Potato Salad, Fresh Cut Fruit, Assorted Bagged Chips, Turkey Breast, Smokehouse Ham, Chicken Salad, Assorted Cheeses, Lettuce, Tomato, Onion, Assorted Breads, Relish Platter, Gourmet Mustards and Mayonnaise. Gluten Free Bread available with 3-day notice. • *Add Soup for \$3 per person.*

COLUMBIA BASIN BBQ: \$22.95

Classic Potato Salad, Luau Coleslaw, Smoked Cheddar Mac and Cheese, Bacon and Brown Sugar Baked Beans, Brioche Buns, BBQ Pulled Chicken, Fresh Cut Fruit, and Bagged Chips.

- *Add Pulled BBQ Pork to your buffet for \$3 per person.*





LUNCH
ADDITIONS PER PERSON*

Chef's Seasonal Soup: \$3
 Seasonal Pasta Salad: \$3
 Classic Potato Salad: \$3
 Bagged Potato Chips: \$2
 Fresh Cut Fruit: \$3

**not available a la carte*



LUNCH BUFFET
DESSERT CHOICES

Cookies or Brownies on Buffet

PLATED ENTREE & SALADS 

Includes Iced Tea, Water, Coffee, Rolls and Butter, and Choice of One Dessert: **\$18.95**

GREEK CHICKEN SALAD

Marinated Chicken, Romaine, Tomatoes, Kalamata Olives, Pepperoncini, and served with Oregano Vinaigrette and Ranch.

SOUTHWEST CHICKEN SALAD

Sonoran Chicken, Romaine, Black Beans, Corn, Tortilla Chips, Tomatoes, Black Olives, and Served with Southwest Chipotle Ranch and Italian Dressings.

CHOPPED CHICKEN SALAD

Chopped Chicken, Romaine and Cabbage, Mandarin Oranges, Chow Mein Noodles, Almonds and served with Sesame Vinaigrette.





LUNCH MENU PLATED

Includes Iced Tea, Water, Coffee, Rolls and Butter, and Choice of One Dessert

TUSCAN CHICKEN: \$23.95

Herb Seared Chicken with Basil Pistou, Creamy Sun Dried Tomato Polenta and Seasonal Vegetables.

CHICKEN DIJONNAISE: \$23.95

Garlic Marinated Chicken with Dijonnaise Pan Sauce, Garlic Parmesan Roasted Red Potatoes and Honey Glazed Carrots with Tarragon.

SANTA FE CHICKEN: \$23.95

Santa Fe Chicken Breast with Salsa Verde, Cumin Scented Rice and Elote Style Corn.

OVEN BRAISED POT ROAST: \$24.95

Slow Braised Beef in Natural Juices, Buttery Mashed Potatoes, Baby Carrots and Pearl Onions.

FARMHOUSE PORK CHOP: \$23.95

Hand-Cut Pork Chop with Pan Sauce, Flame Roasted Bourbon Glazed Apples, Garlic Sage Mashed Potatoes and Seasonal Vegetables.

PENDLETON SIRLOIN STEAK: \$25.95

Top Sirloin Steak with Pendleton Whiskey Demi-Glace, Caramelized Onion Whipped Potatoes and Seasonal Vegetables.

RANCH SIRLOIN STEAK: \$25.95

Marinated Sirloin Steak with Green Peppercorn Sauce, Garlic Roasted Fingerling Potatoes and Seasonal Vegetables.



CHOICE OF SALAD

- House Greens with Cucumber, Tomato, and Carrot, with Italian and Ranch Dressings.
- Spinach and Greens Salad with Dried Cranberries and Candied Pecans with Raspberry Vinaigrette or Ranch Dressing.

UPGRADED SALADS (Additional per person: \$3)

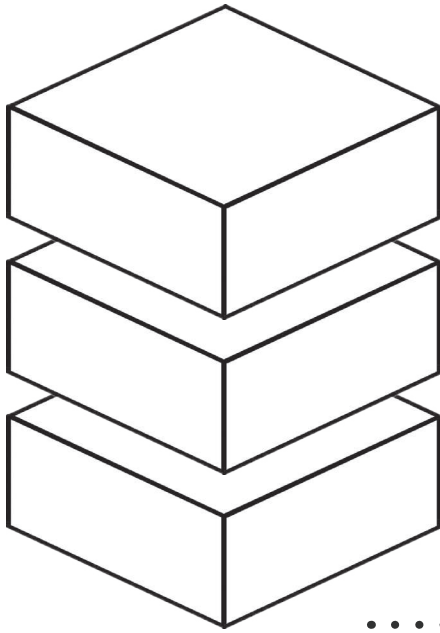
- Wedge Salad: Hand-Cut Iceberg Wedge with Pickled Shallot, Diced Tomato, and Bleu Cheese with Italian or Ranch Dressing.
- Arugula and Baby Spinach Salad with Bacon, Egg and Diced Tomato with Italian or Ranch Dressing.



CHOICE OF ONE DESSERT

- Lemon Cream Cake
- Strawberry Cream Cake
- Orange Cream Cake
- Triple Chocolate Cake





BOX



SANDWICHES* & SALAD LUNCHES

*Quantity of 25 per sandwich type.

HOAGIE BOX LUNCH: \$17.95 per person

Includes Sandwich (on Hoagie) with Mayonnaise and Mustard, along with Chips, Cookie and 12 oz. Water.

CHOOSE FROM:

- Turkey and Provolone
- Ham and Swiss
- Roast Beef and Cheddar
- Grilled Vegetable

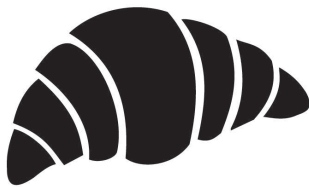


BISTRO SANDWICH BOX LUNCH: \$19.95 per person

Croissant Box Lunch Includes Sandwich (on Croissant), Homestyle Potato Salad, Chips, Cookie, Trail Mix and 12 oz. Water.

CHOOSE FROM:

- Turkey with Cranberry Cream Cheese Spread
- Ham and Boursin Cheese Spread
- Roast Beef with Dijon and Horsey Cream Cheese Spread
- Roasted Portabello with Sun Dried Tomato Spread



SALAD BOX LUNCH: \$18.95 per person

All Salads served with Dressing Packets, Pita Bites, Cookie and 12 oz. Water.

CHOOSE FROM:

- Chicken Caesar Salad with Kalamata Olive, Tomato and Caesar Dressing
- Greek Chicken Salad with Olive, Cucumber, Feta and Italian Dressing
- Chicken-Bacon Ranch with Tomato, Cheddar and Ranch Dressing
- Grilled Seasonal Vegetable with Cucumber, Tomato and Italian Dressing



DINNER MENU BUFFETS

NORTHWEST ITALIAN BUFFET: \$29.95

Caesar Salad with Crisp Romaine, Focaccia Croutons, Parmesan Cheese, Creamy Caesar and Italian Dressings, Vegetarian Polenta Pomodoro with Fresh Mozzarella, Herb Marinated Chicken, Buttered Penne Pasta with Roasted Garlic Marinara and Alfredo Sauce, Herbed Meatballs, Parmesan Cheese, Fresh Baked Garlic Bread and Crushed Red Pepper.



INLAND EMPIRE PRIME RIB: \$38.95

Marinated Tomato and Cucumber Salad with Italian and Ranch Dressings, Chef-Carved Spice Rubbed Prime Rib with Horseradish and Au Jus. Saffron Chicken, Smoked Cheddar Au Gratin Potatoes and Grilled Vegetables.

3 RIVERS COOKOUT: \$35.95

Field Green Mix and Spinach Salad with Pickled Red Onion, Chopped Egg and Tomato with Italian and Ranch Dressings. Porcini Mushroom-Roasted New York Striploin with Red Wine Demi, Herb Marinated Chicken Served with Hazelnut Stone Fruit Relish, Loaded Mashed Potatoes, Penne Pasta Salad and Seasonal Vegetables.

FROM THE FARM: \$31.95

House Salad with Cucumber, Carrot and Tomato with Italian and Ranch Dressings. Marinated Top Sirloin Steak with Black Peppercorn Demi, Herb Marinated Chicken, Buttery Mashed Potatoes and Seasonal Vegetables.

FAJITA BUFFET: \$29.95

Fajita Beef and Chicken with Grilled Peppers and Onions, Fiesta Beans, Cumin Spanish Rice, and Warm Flour Tortillas. Fresh Toppings Including Grated Cheese, Sour Cream, Guacamole, and Lime served with Tortilla Chips and Fire Roasted Salsa.

BBQ BUFFET: \$31.95

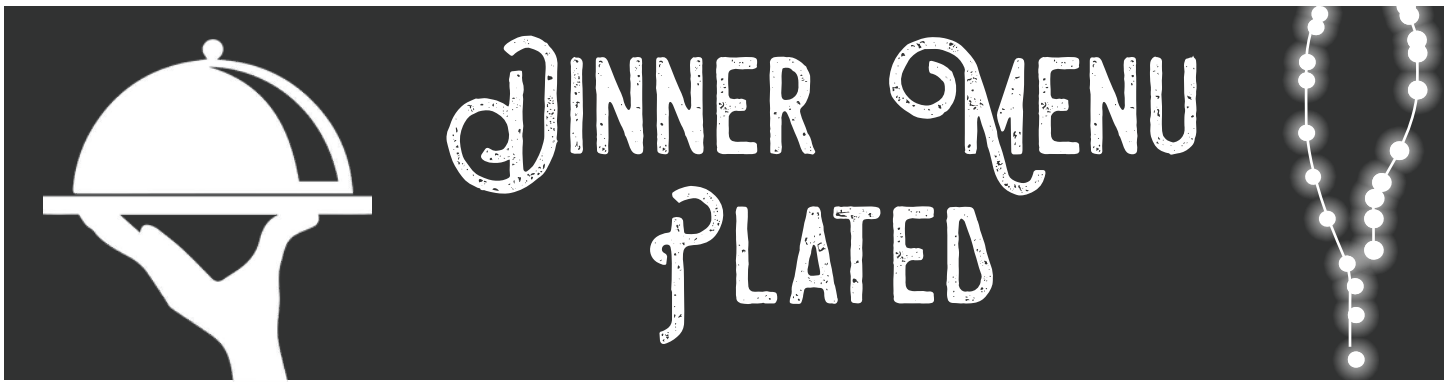
Slow Roasted Beef Brisket, BBQ Chicken Breast, Loaded Potato Salad, Mango Coleslaw, Cornbread, Parmesan Mac and Cheese, Bacon and Brown Sugar Baked Beans. Includes Strawberry Shortcake Bar for Dessert.



VEGETARIAN ADDITIONS FOR YOUR BUFFET*

- Palouse Lentil Rice Pilaf
- Herb Roasted Portobello Mushrooms
- Quinoa Stuffed Tomato with Smoky Tomato Sauce
- Butternut Squash Risotto/Fried Sage
- Polenta Pomodoro — Marinara, Mozzarella, Basil Pesto

** not available a la carte*



Includes Iced Tea, Water, Coffee, Rolls and Butter, and Choice of One Dessert and One Salad.

FILET MIGNON AU POIVRE: \$41.95

Beef Tenderloin with Black Peppercorn Demi-Glace, Balsamic Onion Jam, Parmesan and Garlic Mash Potatoes, Lemon Butter Asparagus.

NEW YORK STEAK: \$37.95

Garlic Infused New York Steaks with Parmesan Peppercorn Butter, Swiss Cheese and Brown Butter Mashed Potatoes, Seasonal Vegetables and Merlot Demi-Glace.

BRAISED BONELESS SHORT RIB: \$35.95

Slow Braised Boneless Short Rib with Parsnip Mashed Potatoes, Buttered Broccoli and Red Wine Demi.

MARINATED TOP SIRLOIN: \$32.95

Marinated Top Sirloin with Pesto Whipped Potatoes, Broccolini and Sun Dried Tomato Butter.

MARSALA CHICKEN: \$28.95

Marinated Chicken Breast, Marsala Mushroom Sauce, Buttery Mashed Potatoes, Seasonal Vegetables with Tarragon Butter.

MEDITERRANEAN CHICKEN: \$28.95

Mediterranean Chicken Breast, Pan Sauce with Artichoke and Black Olive, Aromatic Rice Pilaf, Seasonal Vegetables.

CHICKEN DIJON: \$28.95

Chicken Breast with Dijon Pan Jus, Garlic Roasted Fingerling Hash, Summer Squash.

HAND CUT PORK CHOP: \$28.95

Hand Cut Pork Chop with Flame Roasted Apples, Sage Darby Mashed Potatoes, Seasonal Vegetables and Pan Jus.

FRENCH BISTRO CHICKEN: \$28.95

French Bistro Chicken with Creamed New Potatoes, Petite Peas, Seasonal Vegetables and Parmesan Butter.

SEASONAL VEGETARIAN: \$26.95

Chef's Seasonal Selection of the Freshest Produce Available, thoughtfully prepared for the enjoyment of our vegetarian/vegan guests. Our goal is to highlight as many local products as possible. Ask your event planner for the current/seasonal offering.

SALADS

HOUSE GREENS

with Cucumber, Tomato and Carrot with Italian or Ranch Dressing



SPINACH AND GREENS SALAD

with Dried Cranberries and Candied Pecans with Raspberry Vinaigrette or Ranch Dressing

UPGRADED SALADS:

(additional \$3 per person)

WEDGE SALAD

Hand-Cut Iceberg Wedge with Pickled Shallot, Diced Tomato, Bleu Cheese with Italian or Ranch Dressing



ARUGULA & BABY SPINACH SALAD

with Bacon, Egg and Diced Tomato with Italian and Ranch Dressing

DESSERTS

Triple Chocolate Cake



Flourless Chocolate Cake (GF)



Strawberry Cream Cake



Orange Cream Cake



Cheesecake with House Coulis

INTERNATIONAL STATIONS

Priced per person,
minimum 50 per station

FRENCH: \$16.95 Per Person

- Baked Brie En Croûte, Herbed Goat Cheese Log, Crostini and Assorted Crackers, Imported Cheeses, Vegetable Crudit  with Herb Aioli, Honey Lavender Pork Tenderloin with Herbs de Provence and Cold Smoked Trout with Capers and Boursin.

ITALIAN: \$16.95 Per Person

- Antipasti: Assorted Grilled Vegetables, Imported Cheeses, Cured Meats, Deep Fried Ravioli on Roasted Garlic Marinara, Fresh Tomato and Tapenade Bruschetta.

GREEK: \$14.95 Per Person

- Warm Spinach Dip Served with Crostini and Assorted Crackers, Red Pepper Hummus and Tzatziki, Pita Bread, Phyllo Cups filled with Mediterranean Vegetables, Spanakopita.

SOUTHWEST: \$14.95 Per Person

- Beef Empanadas with Cumin Cr ma, Elote Style Corn Salad, Salsa Bar: Tri-Color Tortilla Chips, Pico De Gallo, Salsa Verde, Mango Salsa, Spicy Cabbage, Sante Fe Chicken Skewers with Cilantro Lime Cr ma.

FAR EAST: \$14.95 Per Person

- BBQ Pork Served with Spicy Mustard and Sesame Seeds, Vegetable Spring Rolls with Sesame Dipping Sauce, Quick Pickle Slaw, Coconut Prawns with Sweet Chili Dipping Sauce.



CARVING STATIONS

Chef attendant fee, \$100 per station.

BREAST OF TURKEY: \$200

Serves 50 Guests

- Brioche Rolls, Gourmet Mustards, Mayonnaise and Apricot-Grand Marnier Relish.

PORCINI ROASTED NEW YORK STRIP LOIN: \$275

Serves 50 Guests

- Brioche Rolls, Gourmet Mustards, Horseradish, and Garlic Aioli.

SPICE RUBBED PRIME RIB: \$325

Serves 50 Guests

- Brioche Rolls, Horseradish, Balsamic Onion Jam and Herbed Mayonnaise.

PORK BELLY: \$200

Serves 50 Guests

- Brioche Rolls, Jamaican Relish, Bacon Jam and Mayonnaise.



SOCIAL DISPLAYS

CHEESE

INTERNATIONAL & DOMESTIC CHEESE BOARD

100 Guests	\$650
50 Guests	\$375
25 Guests	\$225

VEGETABLES

FARMERS MARKET STAND (Fresh, Seasonal with Ranch Dip)

100 Guests	\$600
50 Guests	\$350
25 Guests	\$200

FRUIT

SWEET ORCHARD

100 Guests	\$600
50 Guests	\$350
25 Guests	\$200

GRAND DISPLAY

Platter Display of All Three Social Displays

Cheese Palette with Crostini and Assorted Crackers,
Farmers Market Vegetables with Ranch and Red Pepper Hummus,
and Sweet Orchard Fruits
Serves 200 people — \$1,500

CHILLED HORS D'OEUVRES

(Priced per dozen, minimum of 5 dozen per item.)

small
bites
\$31

- Smoked Trout with Dill Cream Cheese, Pickled Shallots and Capers, served in a Phyllo Cup
- Fresh Tomato and Tapenade Salad with Feta, served in a Phyllo Cup
- Fresh Ricotta, Fig, and Preserved Lemon, served in a Phyllo Cup
- Chicken Salad with Roasted Grape, served in a Phyllo Cup
- Prosciutto Wrapped Pickled Asparagus with House-Made Boursin
- Antipasto Skewers – Salami, Mozzarella Cheese, Roasted Red Pepper and Manzanillo Olive

CUCUMBER CUPS: \$30

SESAME AHI TUNA — with Citrus

MEDITERRANEAN — Tapenade
with Feta

MOROCCAN — Ras El Hanout
Pickled Vegetables

DEVILED EGGS: \$29

SO CAL — Avocado, Ranch,
Crispy Bacon

MOMS — Mayonnaise, Mustard,
Paprika

SOUTHWEST — Chipotle Mayo,
Cilantro, Cotija

BUFFALO — Buffalo and Bleu Cheese

MARTINI'S: \$30

CAPRESE SALAD — Tomato, Basil,
Mozzarella, Balsamic Glaze

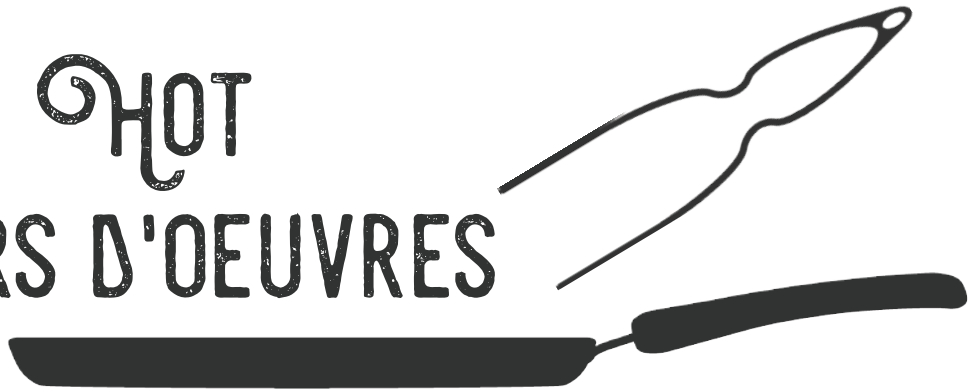
ELOTE CORN SALAD — Crema,
Cilantro, Pickled Shrimp

BLOODY MARY SHRIMP COCKTAIL —
Bay Shrimp, Celery,
Demetris Cocktail Sauce



Priced per dozen,
minimum 5 dozen
per item. All apps
served on station.

HOT HORS D'OEUVRES



THAT'S A MEATBALL: \$25

- **MAPLE BBQ** with Green Onions
- **TERIYAKI** with Mango-Red Pepper Relish
- **TRADITIONAL SWEDISH** with Chopped Herbs

STUFFED MUSHROOMS: \$29

- **ITALIAN SAUSAGE** and Parmesan
- **SUN DRIED TOMATO** and Goat Cheese
- **SPINACH ARTICHOKE** and Feta Cheese
- **BACON & CARAMELIZED ONIONS**
with Swiss Cheese

HOUSE TARTLETS: \$30

- **MANGO STILTON** with Pecan and Chutney
- **ROASTED PEAR** with Bleu Cheese and Walnuts
- **SMOKED CHICKEN** with Sage Derby Cheese
- **HAM AND SWISS CHEESE** with Caramelized Onions

SLIDERS: \$32

- **CHICKEN BACON RANCH** with Arugula
- **PORTOBELLO** with Arugula and Balsamic Onion Jam
- **BRAISED SHORT RIB** With Caramelized Garlic Aioli
- **PORK BELLY** with Sundried Tomato Aioli and Arugula
- **PORK BELLY** with Sweet Chili Sauce, Quick Pickles
and Wasabi Dressing

POTATO SKINS: \$29

- **BUFFALO** - Chicken with Celery and Bleu Cheese
- **BBQ** - Chicken with Maple BBQ Sauce, Cheddar, and Bacon
- **BLACK AND BLUE** - Blackened Beef and Bleu Cheese
with Crispy Onions
- **TRADITIONAL** - Smoked Cheddar, Black Olives,
Green Onions, and Bacon

SKEWERS: \$32

- **BBQ CHICKEN** - Bacon Wrapped Chicken
with Maple BBQ Sauce
- **POTATO** - Bacon Wrapped Fingerling with Maple BBQ Sauce
- **GINGER BEEF** - Sesame Marinated Beef with Green Onions
- **TERIYAKI CHICKEN** - Teriyaki Sauce and
Mango-Red Pepper Relish
- **TANDOORI CHICKEN** - Tandoori Style Chicken
with Tamarind Date Sauce
- **SIRLOIN** - Grilled with Chimichurri

INTERNATIONAL FARE: \$29

- **VEGETARIAN SPRING ROLLS** with Sweet Chili Dipping Sauce
- **SPANAKOPITA**, Feta and Spinach Baked in Phyllo
- **FRIED RAVIOLI** with Roasted Garlic Marinara and Mozzarella
- **BEEF AND CILANTRO EMPANADA** with Salsa Verde
- **SOUTHWEST EGG ROLL** with Lime Crema
- **COCONUT SHRIMP** with Sweet Chili Dipping Sauce
- **CHICKEN POT STICKERS** with Sesame Dipping Sauce
- **INDIAN SPICED SAMOSA** with Mango Chutney





THE WATERING HOLE

DRINKS MENU

KEGS

Domestic	\$390
Import/Micro	\$450

LIQUOR

Super Premium	\$10
Premium	\$9
Cocktails	\$8
House Wine	\$7
12 oz. Domestic Beer	\$5
12 oz. Import/Micro Beer	\$6

FEES

Single Bar Fee	\$150
Double Bar Fee	\$200
Corkage	\$12
Magnum Corkage	\$18





THREE RIVERS CONVENTION CENTER

The Three Rivers Convention Center is committed to providing the highest quality of food and beverage services for our guests. All food and beverage services are to be provided by the catering department. No outside food or beverage will be permitted inside the facility, regardless of whether it is purchased or catered from an outside source. No food may be allowed to leave the facility once it is prepared.

Final menu selections must be made at a minimum of 6 weeks prior to the first scheduled service. Final quantities are due 3 business days prior to the event.

We are prepared to serve and set 5% over the final guaranteed attendance, up to 30 additional meals. Any additional meals above the final guarantee could incur an additional fee. For plated meals, a vegetarian option can be prepared to accommodate onsite additions. All meals, including vegetarian, that are served beyond the guarantee will be invoiced at menu pricing with an additional surcharge.

All beer, wine, and liquor must be serviced and provided by the Convention Center.

All menu prices and menu items are subject to change without notice.

We look forward to serving you.