

2023

CATERING MENU

BREAKFAST

LUNCH

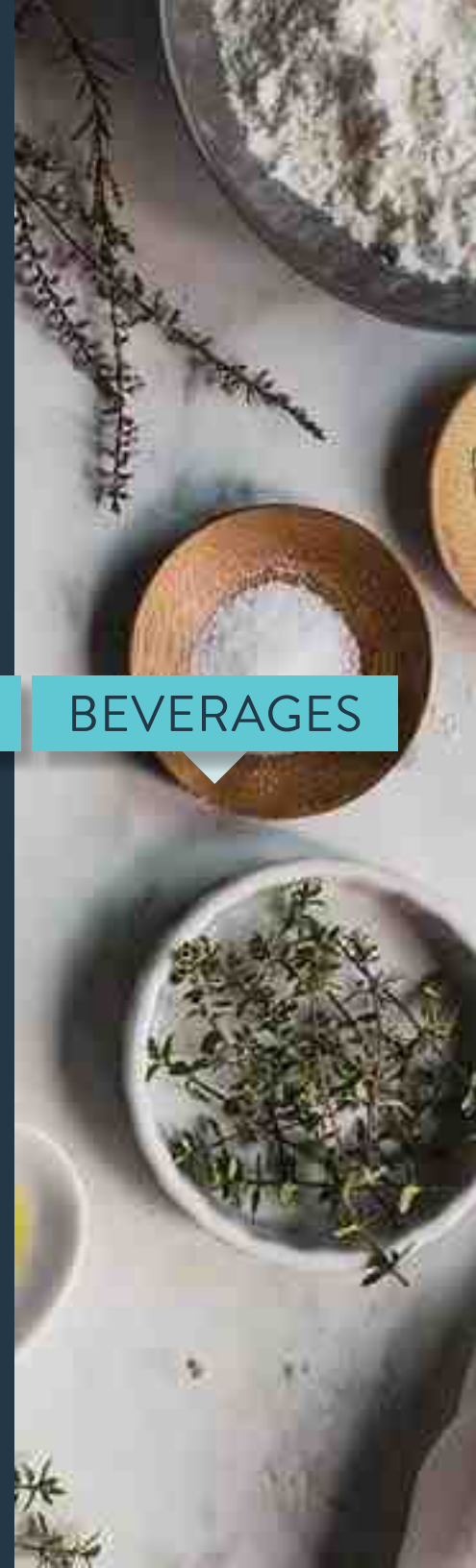
DINNER

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 \$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 \$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 \$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 \$8

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

BELGIAN WAFFLES \$8

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

CARVING STATION \$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

 option available \$28

T-TOWN HEALTHY STARTER \$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 \$15

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

COMMENCEMENT BAY \$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 \$12

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

CHENEY STADIUM BALLPARK \$17

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

FARMERS TABLE \$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 
Smoked Pacific Salmon Blini with Horseradish Cream 
Belgian Endive, Pear, Roquefort Cheese 
Brie Cheese with Apple and Walnut 
Petite Filet Bleu Cheese Cracker 
BBQ Pork Spoon 
Grape Tart, Pistachio Bleu Mousse

HOT

Chicken Spring Roll with Papaya Glaze 
Green Chili Arepas  
Indian Fritter (Pakora)  
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.

