



YAKIMA
CONVENTION
& EVENT CENTER



CATERING MENU





WELCOME TO YAKIMA!

We believe in the power of hospitality to connect with people and make the most of every moment.

With experience managing prestigious conference, cultural and sporting venues and major events all over the world, we are excited to help make your event a memorable one. Here in Washington, we're proud to not only be your hospitality partner at the Yakima Convention & Event Center, but also at T-Mobile Park and the Washington State Ferries.

Our style is collaborative, and our Yakima team is delighted to work with you to ensure your experience here is seamless, successful, and enjoyable. We are committed to delivering the finest food, amenities, and service to impress your guests. We are dedicated to helping you achieve extraordinary results.

Minimum of 50 guests per event. For groups under 50 an additional service fee will apply.

Gluten-Free Items (GF)

These selections are prepared to exclude gluten from the list of ingredients. Please notify us if you have a gluten allergy. Catering does not operate a dedicated gluten free, or allergen free preparation and service space. Dishes made on-site are prepared on shared equipment, and may come into contact with products containing gluten and common allergens such as nuts.

Vegan Items (VG)

Vegetarian Items (VT)

Catering Contacts

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BREAKFAST

CONTINENTAL BREAKFASTS

Prices listed are per guest. Minimum of 50 guests. For groups under 50 an additional service fee will apply. Served with freshly brewed coffee, decaffeinated coffee and hot teas. *Substitute with assorted gluten-free muffins or additional \$3.

Continental Breakfast (VT)

Assorted fruit juices, breakfast pastries, muffins* and assorted scones. Served with butter and preserves

Yakima Valley Sunrise (VT)

Assorted fruit juices, breakfast pastries, muffins* and bagels. Served with butter, preserves, cream cheese, sliced seasonal fruit and berries

CONTINENTAL BREAKFAST ENHANCEMENTS

Price listed is per person.

Hard Boiled Egg (VT, GF)

Yogurt Bar (VT)

Greek Yogurt, seasonal berries, granola and dried fruit

Gourmet Belgian Waffle Station (VT)

Classic Belgian waffles served with maple syrup, whipped cream, honey and butter with fresh berries

Stromboli Station

Pizza crust rolled with the following selections:

- Prosciutto, Provolone and scrambled eggs
- Chorizo, Monterey Jack cheese and scrambled eggs
- Grilled vegetables, mozzarella and scrambled eggs

Oatmeal Station (VT, GF)

Steel cut oats, served with butter, brown sugar, honey, crème fraiche, walnuts and raisins

Gourmet Toast Bar

Caprese (VT)

Whole grain bread served with avocado spread, roma tomatoes, shredded mozzarella cheese topped with hard boiled eggs and micro greens

Prosciutto and Brie

Marble rye bread served with blackberry balsamic jam, prosciutto, double creme brie cheese topped with hard boiled egg and micro greens



BREAKFAST

BREAKFAST BUFFETS

All prices listed are per guest. Minimum of 50 guests. For groups under 50 an additional service fee will apply. All Breakfast Buffets include assorted bottled fruit juices, freshly brewed coffee, decaffeinated coffee and hot teas.

The Vineyard Buffet

- Fluffy scrambled eggs
- Herb roasted breakfast potatoes
- Thickly cut bacon and sausage links
- Sliced seasonal fresh fruit and berries
- Assorted muffins* and danish
- Served with butter, honey butter and preserves

Orchard Buffet

- Fluffy scrambled eggs with shredded cheese
- Herb roasted breakfast potatoes
- Chicken apple sausage links
- Griddle cakes with local honey and berry compote
- Sliced seasonal fruit and berries
- Assorted danish, bagels and muffins*
- Served with butter, honey butter, cream cheese and preserves

BREAKFAST BENTOS

All prices are per guest. Minimum of 50 guests. For groups under 50 an additional service fee will apply. All Breakfast Bentos include fruit cup and granola bar.

Hot Breakfast Burritos

- Scrambled egg, chorizo, potato and cheese
- Scrambled egg, spinach and feta cheese

Croissant Sandwich

Flaky croissant roll, fried egg, cheddar cheese and country smoked ham

English Muffin Sandwich

Toasted English muffin, fried egg, cheddar cheese and sausage patty

Southwest Scramble

Scrambled eggs, potatoes, chorizo, roasted green chilis, pepper jack cheese, peppers and onion with side of house-made salsa

*Substitute with assorted gluten-free muffins for additional \$3



BREAKFAST

A LA CARTE

PLATED BREAKFAST

Prices listed are per guest. Minimum of 50 guests. For groups under 50 an additional service fee will apply. All Plated Breakfasts are served with fresh fruit cups, breakfast pastries, butter, orange juice, freshly brewed coffee, decaffeinated coffee and hot teas.

Traditional (GF)

Fluffy scrambled eggs, choice of thickly cut bacon, sausage links or smoked ham steak and hash browns

Quiche

Please select one from the following options:

- Maple glazed ham and cheddar
- Blue cheese and caramelized onions
- Spinach and fire roasted tomato

Served with oven roasted potatoes and bacon

Farmer's Breakfast

Cast iron cooked potato hash, onions, peppers, smoked ham, eggs and sausage gravy

Tofu Breakfast Scramble (GF)

Scrambled eggs, tofu, roasted potatoes and oven baked tomato Provence

BEVERAGES

Coffee (gallon)

Freshly brewed coffee, decaffeinated coffee and selection of hot teas

Assorted Juices (gallon)

Orange, apple, cranberry

Lemonade or Fruit Punch (gallon)

Freshly Brewed Iced Tea (gallon)

Served with lemon wedges

Bottled Water (each)

Assorted Canned Soft Drinks (each)

Assorted Bottled Fruit Juices (each)

Sparkling Mineral Water (each)

Hydration Station (gallon)

- Strawberry and Mint
- Cucumber and Lime
- Watermelon and Lemon
- Blueberry and Ginger
- Raspberry and Basil





A LA CARTE

BAKERY FRESH

Freshly Baked Cookies (per dozen)

Choice of assorted chocolate chip, white chocolate macadamia nut, oatmeal raisin, peanut butter

Assorted Breakfast Muffins (per dozen)

Bran, low-fat blueberry, chocolate, poppy seed

Bagels (per dozen)

Choice of assorted plain, blueberry, raisin cinnamon, sesame, onion

Traditional Breakfast Breads (per loaf)

Choice of assorted chocolate vanilla swirl, blueberry, banana

Danish (per dozen)

Choice of assorted cheese, cherry, apple, apricot, blueberry

Double Fudge Brownies (per dozen)

Lemon Bars (per dozen)

Croissants (per dozen)

Choice of assorted plain, chocolate, almond

Scones (per dozen)

Choice of assorted plain, chocolate chip, blueberry, maple pecan

Chocolate Dipped Strawberries (GF)

(per dozen) 3 dozen minimum order

Cake Service

Please speak to your catering sales representative if you are supplying a cake, as a \$1.50pp for disposable serveware or a \$2.00pp for china charge will apply.

SNACKS

Whole Fresh Fruit (GF) (each)

Individual Bags of Chips and Snacks (each)

Quaker® Chewy Granola Bars (each)

Assorted Yoplait Yogurt (GF) (each)

Giant Soft Pretzels (each)

Served with mustard and nacho cheese sauce

Tortilla Chips (GF) (per person)

Served with salsa and guacamole

Homemade Kettle Chips and Dip (GF)

(per person)

Please select one from the following options:

- Creamy cucumber with fresh dill
- Sun-dried tomato, herb and sour cream
- Toasted onion and scallion

Premium Ice Cream Novelties (each)

Seasonal Fruit and Berries (GF)

(per pound) Serves approximately 8-10 guests

With honey yogurt sauce

Snack Mix (per pound)

Serves approximately 8-10 guests per pound

Traditional or spicy

Mixed Nuts (GF) (per pound)

Peanuts, almonds, pecans, cashews

Gluten free items on request. Prices may vary.



BREAK SERVICE

LET'S TAKE A BREAK

Prices listed are per guest. Minimum of 50 guests. For groups under 50 an additional service fee will apply. Based on an event duration not to exceed 45 minutes.

Death by Chocolate

- Chocolate dipped Oreo® cookies, pretzel rods, strawberries and peanuts
- Double fudge brownies and double chocolate chip cookies
- Served with milk, coffee, decaffeinated coffee and hot teas

Power Up (GF)

- Granola bars, Nutri-Grain® bars and Protein bars
- Bananas, apples and oranges
- Bottled water and Gatorade®
- Served with freshly brewed coffee, decaffeinated coffee and hot teas

Yakima Valley Harvest

- Grilled local vegetable antipasto display
- Herb marinated olives and roasted peppers
- Artisan cheese board with local favorites
- Toasted specialty flat breads and lavosh crackers
- Warm spinach and artichoke dip
- Served with citrus flavored sparkling water and spring water

Tailgate Break

- Gourmet soft pretzels with mustard, mini beer brats, sauerkraut and small brat rolls
- Individual bags of dry roasted peanuts and popcorn
- Served with water, soda and ice teas

Farm to Fan Break

- Fresh fruit smoothies
- Farm fresh vegetable crudités with herb ranch dip
- Sliced seasonal fruit and berries, yogurt dip
- Served with freshly brewed coffee, decaffeinated coffee and hot teas

Snack Attack Break

- Southwest spiced snack mix, kettle chips, crunchy pretzel twists and cheddar cheese crackers
- Accompanied by assorted canned sodas and bottled water





LUNCH

PASTA LUNCH SPECIALS

Prices listed are per guest. Minimum of 50 guests. For groups under 50 an additional service fee will apply. All Lunch Specials include iced tea, coffee, and hot tea.

Spinach Tomato Herb Linguini

- Garden Green Salad
- Bread Sticks
- Chocolate Cake

Spaghetti with Marinara Sauce

- Garden Green Salad
- Bread Sticks
- Carrot Cake

Alfredo Fettuccini

- Caesar Salad
- Bread Sticks
- Chocolate Cake

Four-Cheese Baked Penne Pasta

- Caesar Salad
- Bread Sticks
- Chocolate Cream Pie

***Add a Protein**

- Grilled Chicken
- Ground Beef





LUNCH

BENTO LUNCHES

Prices listed are per guest. Minimum of 50 guests. For groups under 50 an additional service fee will apply. All Bento Lunches include chips and a cookie, unless otherwise noted.

Traditional Sandwich

Selection of Sandwiches on freshly baked bread:

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

Served with potato chips and a chocolate chip cookie

Bistro Sandwich Bento Lunch

Selection of Bistro Sandwiches:

- House Brined Chicken Breast
Served on a kaiser roll with garlic mayonnaise, lettuce and tomato
- Cross Rib Roast Sandwich
With aged Provolone and sweet cherry peppers on a soft roll
- Grilled Portobello Mushrooms
With summer squash, jalapeño jack cheese, sun-dried tomatoes and avocado mayonnaise on a freshly baked grinder roll

Served with apple-jalapeño slaw, potato chips and a double fudge brownie

Gourmet Salad Bento Lunch

Selection of Gourmet Salads:

- Chopped Salad (GF)
With Genoa salami, roast turkey breast, Provolone, garbanzo beans, tomatoes and scallions. Tossed with crisp lettuce and balsamic vinaigrette dressing
- Chicken Caesar Salad (GF)
With Rotisserie chicken breast served on bed of chopped romaine, with Parmesan cheese, cherry tomatoes, crunchy croutons and classic Caesar dressing
- Grilled Mediterranean Vegetable Salad (VT, GF)
Zucchini, yellow squash, red onion, eggplant and red peppers, feta cheese crumbles with a poppyseed vinaigrette
- Peach Caprese Salad with Chicken (GF)
Grilled peaches, mozzarella cheese, basil with grilled chicken with a herb vinaigrette





LUNCH

PLATED LUNCHES

Prices listed are per guest. Minimum of 50 guests. For groups under 50 an additional service fee will apply. Plated Lunch Entrées include choice of salad, choice of dessert, freshly baked rolls and butter, freshly brewed coffee, decaffeinated coffee, hot teas and iced tea.

ENTRÉES

Choose *one* option:

Chicken Saltimbocca

Seared breast of chicken with thinly sliced prosciutto ham, fresh sage, fontina cheese and roasted garlic bordelaise. Served with four cheese risotto and basil and thyme-scented ratatouille

Rockmill Chicken (GF)

Four-pepper marinated, roasted chicken breast with our Teton beer reduction, long grain and wild rice blend and spiced local vegetables

Chicken Piccata

Pan seared chicken breast with lemon butter sauce. Served with wild rice blend and seasonal vegetable

Vegetable Risotto (VT, GF)

Arborio rice with mixed grilled mushrooms with asparagus, cherry tomatoes and red bell pepper

Grilled Flat Iron Steak (GF)

Brandied green peppercorn demi-glace, Parmesan cheese au gratin potatoes and honey glazed baby carrots

Oven Roasted Center Cut Pork Loin (GF)

Spicy barbeque sauce, whipped sweet potatoes, baby green beans with shaved red onions and crisp bacon

Honey Glazed Salmon

Fire roasted tomato and golden raisin chutney, wild rice and grilled vegetable medley





LUNCH

PLATED LUNCHES continued

SALADS

Choose one option:

Classic Caesar Salad

Chopped romaine lettuce topped with home-style croutons and shredded Parmesan cheese. Classic Caesar dressing

Baby Spinach Salad (GF)

Tossed baby spinach with grape tomatoes, sliced cucumbers, hard boiled eggs, candied pecans and golden raisins. Spiced mustard vinaigrette

Garden Chop Salad

Mixed lettuce, tomatoes, olives, red radishes, carrots, cucumbers, feta cheese and sunflower seeds. Lemon-oregano vinaigrette

DESSERTS

Choose one option:

Italian Cream Cake

Italian infused cake with Tuaca and vanilla bean-infused syrup

Grilled Pound Cake

Grilled pound cake with macerated berries and whipped cream

Chocolate Cream Pie

Lemon Meringue Pie

CHILLED PLATED LUNCHES

Prices listed are per guest. Minimum of 50 guests. For groups under 50 an additional service fee will apply. Served with freshly baked rolls and butter, choice of dessert and freshly brewed coffee, decaffeinated coffee, hot teas and iced tea.

ENTRÉES

Southwest Chicken Salad (GF)

Romaine lettuce, grilled southwest chicken, cherry tomatoes, black beans, grilled corn, red onion, Cotija cheese with lime wedge and red and blue tortilla strips. Served with avocado cilantro and lime vinaigrette

Ginger Chicken and Quinoa Salad (GF)

Spring mix with grilled ginger chicken and chimichurri, quinoa, carrots, green onions, asparagus, kalamata olives and pickled onions. Served with lemon oregano vinaigrette

DESSERTS

Choose one option:

Flourless Chocolate Cake (GF)

Chocolate ganache, fresh berries and cream

German Apple Strudel

Apples, raisins and ground poppy seeds wrapped in paper thin dough

Fresh Fruit Tart

Vanilla Chambord sauce topped with fresh fruit



LUNCH

BUFFETS

Prices listed are per guest. Minimum of 50 guests. For groups under 50 an additional service fee will apply. All Buffets are served with freshly baked rolls and butter, freshly brewed coffee, decaffeinated coffee, hot teas and iced tea.

The Working Lunch

SOUPS

Choose one option:

Cream of Tomato Soup, Corn Chowder or Zuppa Toscana

SALADS

Choose two options:

- **Mixed Field Greens**
With tomatoes, cucumbers, carrots and mushrooms. Accompanied by ranch and vinaigrette dressings
- **Chicken Caesar Salad**
Fresh local romaine hand cut with grilled chicken breast, fresh Parmesan and tossed with a house Caesar dressing
- **Cobb Salad**
Mixed greens, tomatoes, eggs, bacon, chicken with blue cheese dressing
- **Roasted Seasonal Vegetables**
Glazed with aged balsamic vinegar, extra virgin olive oil and finished with sea salt

DESSERTS

Choose one option:

Italian Cream Cake

Italian infused cake with Tuaca and vanilla bean-infused syrup

Grilled Pound Cake

Grilled pound cake with macerated berries and whipped cream

Chocolate Cream Pie

Lemon Meringue Pie



LUNCH

BUFFETS continued

River Buffet

SALADS

Choose *one* option:

- **Tossed Green Salad**
Garden fresh vegetables tossed with fresh local mixed greens
- **N.W. Potato Salad**
North West grown potatoes tossed with local cheese and bacon bits

ENTRÉES

Choose *one* option:

- **Chicken Marsala**
Chicken breast cooked in a rich mushroom Marsala wine sauce finished with local butter
- **Herb Chicken Breast**
Chicken breast marinated in white wine, fresh garlic and parsley herb mix

Includes:

- **Seasonal Vegetable**
- **Wild Rice Herb Blend**
- **Dinner Rolls**

Yakima Valley Lunch Buffet

- **Traditional Pork Carnitas**
Pork shoulder slowly simmered in fresh garlic and cilantro
- **Chicken Fajitas**
Sliced grilled chicken breast marinated with fresh onion and bell peppers
- **Southwestern Salad**
Ranch dressing
- **Rice and Beans**
- **Flour Tortillas**
- **Served with Fire Roasted Salsa, Lime Wedges and Sour Cream**
- **Guacamole and Tortilla Chips**

DESSERTS

Choose *one* option:

- **Assorted Cakes**
- **Assorted Fruit Pies**





LUNCH

BUFFETS continued

Favorite Barbeque

SALADS

Choose one option:

- **Classic Caesar Salad**
Romaine lettuce tossed with garlic croutons, shaved Parmesan cheese and traditional Caesar dressing
- **Garden Salad**

ENTRÉES

Choose two options:

- **Barbequed Spare Ribs**
Racks of tender pork ribs basted with our bold maple barbeque sauce
- **Roast Chicken**
Whole free range birds, slowly roasted with seasonings and herbs. Served with smoked tomato jam
- **Beef Brisket**
Smoked over chunks of hard maple wood until fork tender. Sliced thin and served with our whiskey barbeque sauce

SIDES

Choose two options:

- **Barbeque Slaw**
Thinly sliced cabbage with shaved peppers, green onions and diced jalapeños, in a creamy barbeque dressing
- **Baked Beans**
Simmered in blackstrap molasses
- **Seasonal Fresh Vegetables**
The chef's selection of the freshest garden vegetables available
- **Hash Browns Casserole**
Layers of shredded potatoes, caramelized onions and a blend of Tillamook sharp and mild cheddar cheeses. Baked to a golden crisp

Includes:

- **Cheddar Cheese Biscuits**
Served with honey and butter
- **Apple and Pecan Pies**
Traditional pies, served with whipped cream and maple-vanilla sauce





LUNCH

BUFFETS continued

Washington Country Buffet

SALADS

Choose *two* options:

- **Classic Caesar Salad** (GF)
Parmesan cheese and toasted croutons with Caesar dressing
- **Steak House Salad** (GF)
Iceberg lettuce, beefsteak tomatoes, red onion and blue cheese crumbles with balsamic vinaigrette dressing
- **Garden Salad** (GF)
Mixed green lettuce, shredded carrots and red cabbage, grape tomatoes, cucumbers and red radishes. Served with lemon basil vinaigrette and herb buttermilk dressing

SIDES

Choose *two* options:

- **Brussels Sprouts with Back Bacon**
- **Fricassée of Green Beans, Roasted Red Peppers and Pearl Onions**
- **Roasted Zucchini, Crookneck and Petit Pan Squash with Olive Oil and Garden Herbs** (GF)
- **Creamed Corn**
- **Long Grain and Wild Rice Pilaf** (GF)
- **Smashed Baby White Potatoes** (GF)

ENTRÉES

Choose *two* options:

- **Rock Salt Crusted Pork Loin**
Oven roasted with elephant garlic jus lié
- **Pan Seared Salmon** (GF)
Chayote and caper compote
- **Baked Eggplant Lasagna**
Roma tomato coulis and shaved Parmesan
- **Three Peppercorn Beef Tenderloin Tips** (GF)
Mushroom demi-glace sauce
- **Grilled Breast of Chicken**
Honey and ancho chili sauce

DESSERTS

Choose *two* options:

- **New York Cheesecake**
Fresh strawberry compote and whipped cream
- **Flourless Chocolate Cake** (GF)
Macadamia caramel sauce and whipped cream
- **German Apple Strudel**
Apples, raisins and ground poppy seeds wrapped in paper thin dough
- **Gourmet Assortment of Freshly Baked Cookies and Brownies**
Chocolate chip, white chocolate macadamia nut, oatmeal raisin, peanut butter



DINNER

PLATED DINNERS

Prices listed are per guest. Minimum of 50 guests. For groups under 50 an additional service fee will apply. Includes freshly baked rolls and butter, choice of salad, choice of dessert, freshly brewed coffee, decaffeinated coffee and hot teas.

ENTRÉES

Choose *one* option:

Wild Mushroom and Spinach Stuffed Breast of Chicken

With roasted garlic jus lié, roasted root vegetables, lentil ragout and Asiago potato dauphine

Bale Breaker Chicken (GF)

Four pepper marinated, bone-in breast of chicken with our local craft beer reduction, long grain and wild rice blend and spiced local vegetables

Salmon

Pan-seared salmon served with rich beurre blanc, wild rice and seasonal vegetables

Pan Seared Pork Tenderloin

Apple cider brined pork tenderloin with maple jus, baked apple compote, seasonal vegetables and roasted red potatoes

Mesquite Grilled New York Steak

Caramelized shallots, rosemary red potato mash, demi-glace sauce and seasonal vegetables

DUO ENTRÉES

Grilled Petit Filet and Pancetta Wrapped Gulf Shrimp

Served on a tomato crouton with red wine demi and scampi butter. Served with aged cheddar potato au gratin and grilled asparagus with carrots

Filet of Beef and Grilled Chicken

Served with cabernet demi-glace sauce with morel mushrooms, French green beans with walnut crumble and red bell pepper ragout



DINNER

PLATED DINNERS continued

SALADS

Choose one option:

Baby Iceberg Wedge

Silvered red onions, crispy applewood bacon and herb-speckled oven-dried tomatoes with tangy ranch dressing

Caesar Wedge Salad

Artisan romaine lettuce wedge with garlic herb croutons and Parmesan cheese with classic Caesar dressing

Baby Spinach and Citrus Salad

Baby spinach with citrus segments, toasted black walnuts and blue cheese croustade with white balsamic vinaigrette

DESSERTS

Choose one option:

Apple Pie with Vanilla Bean Ice Cream

Warm and Gooey S'mores Bread Pudding

Caramel bourbon anglaise

New York Cheesecake

Choose topping:

- Cherry
- Caramel
- Mixed Berries
- Chocolate





DINNER

BUFFETS

Prices listed are per guest. Minimum of 50 guests. For groups under 50 an additional service fee will apply. Includes freshly baked rolls and butter, salad, dessert, freshly brewed coffee, decaffeinated coffee and hot teas.

Great Northwest Dinner

- **Garden Salad**
With cucumber, tomato
- **Grilled Northwest Salmon**
With citrus beurre blanc
- **Sautéed Beef Tips**
Simmered in pan gravy with roasted mushrooms
- **Roasted Fingerling Potatoes**
With garlic, leeks and fresh herbs
- **Fresh Seasonal Vegetables**
- **Wild Rice**
- **Mixed Berry Cobbler**
With granola and crème fraiche
- **Apple Crisp**

Homestyle Buffet

- **Garden Green Salad**
- **Fresh Cut Fruit**
- **Slow Braised Beef Pot Roast**
- **Herb Roasted Whole Chicken**
- **Roasted Garlic Mashed Potatoes**
- **Dinner Rolls**
- **Assorted Pies**

Redman Bridge

- **Baby Spinach Salad**
Baby spinach with candied pecans, bacon, feta cheese and balsamic dressing
- **Rosemary Smoked Pork Loin**
Served with bourbon demi-glace sauce
- **Chicken Marsala**
Chicken breast cooked in a rich mushroom Marsala wine sauce finished with butter
- **Basmati Rice Pilaf**
With confetti peppers
- **Garlic Herb Green Beans**
- **Traditional Bread Pudding**
With Jack Daniel's sauce



RECEPTION

COLD HORS D'OEUVRE

Prices listed are per piece.
Minimum order of 50 pieces per selection.

Antipasti Skewer (GF)

With sweet basil pesto

Mediterranean Salsa

With garlic crostini

Tomato Bruschetta

On herbed focaccia

Deviled Eggs (GF)

Seasoned with chili and topped
with roasted bell pepper

Petite Tostada (GF)

Smoked chicken with creamy avocado

Asparagus with Asiago Cheese (GF)

With sweet basil pesto

Beef Brochette (GF)

With house-made barbeque sauce

HOT HORS D'OEUVRE

Prices listed are per piece.
Minimum order of 50 pieces per selection.

Beef Empanadas

Argentine style

Vegetable Egg Roll

With hoisin chili sauce

Sausage Stuffed Mushroom

Fennel seasoning

Mini Cheese and Vegetable Quesadillas

With pico de gallo

Mini Crab Cake

With spicy Cajun rémoulade

Street Tacos

Small corn tortillas filled with
carnitas or barbacoa, Oaxaca
cheese and pico de gallo





RECEPTION

RECEPTION STATIONS

Prices listed are per guest. Minimum of 50 guests. For groups under 50 an additional service fee will apply.

Imported and Domestic Cheese Display (GF)

Garnished with seasonal fruit and served with rice crackers

Cheese & Salami Board

A selection of cheeses including sharp cheddar, colby jack, pepper jack and vintage white cheddar cheese served with seasonal fruit. Served with hard salami, water crackers and melba toast

Display of Seasonal Fruit and Berries (GF)

Honey yogurt dipping sauce

Fresh Vegetable Crudité's (GF)

Spicy tomato ranch and creamy avocado dips

Bruschetta and Flat Bread Station

Served with extra virgin olive oil and a variety of toasted flat breads. Specialty toppings to include: tomato basil, artichoke pesto, spinach and feta

Mashed Potato Bar

Yukon gold, red bliss potatoes and sweet potatoes Toppings to include: whipped butter, sour cream, hickory smoked bacon, grilled chicken, asparagus, chives, shredded cheese, sweet garden peas, with a burgundy reduction and wild mushroom ragout

Nacho Station

Fresh corn tortilla chips with seasoned ground beef, spicy queso, salsa, sour cream, black olives and salsa fresca

- Add Carne Asada Upgrade 3

Street Taco Station*

Slowly simmered pork carnitas. Served with small corn tortillas, tomatillo salsa, salsa roja, diced white onions, cilantro and lime

Fajita Station*

Sizzling fajitas of marinated beef and grilled chicken with roasted peppers, onions and cilantro, served with flour tortillas, jalapeños, shredded cheddar, sour cream, salsa and guacamole

Pasta Station*

Fettuccine pasta and penne pasta. *Select two sauces:* bolognese, marinara, alfredo, pesto or spicy puttanesca. Served with prosciutto, green peas, roasted peppers and sautéed mushrooms, Parmesan cheese and garlic breadsticks

Mini Pastry Display

- European butter cookies, coconut macaroons and Scottish shortbread
- House-made chocolate truffles and black and white chocolate dipped strawberries
- Classic fondant wrapped petit fours and miniature tartlettes with seasonal fruits and berries

*Requires a \$150 Chef Attendant Fee.



RECEPTION

FROM THE CARVING BOARD

Herb Roasted Bone-In Turkey Breast*

Serves approximately 35 guests
Herb aioli, orange cranberry compote and freshly baked silver dollar rolls

Steamship Round of Beef*

Serves approximately 125 guests
Creamy horseradish, herb mayonnaise, grain mustard and freshly baked silver dollar rolls

Pecan Cider Roasted Pork Loin*

Serves approximately 35 guests
Apple butter, whole grain mustards and freshly baked silver dollar rolls

Slow Roasted Prime Rib

Serves approximately 30 guests
Served with horseradish sauce and silver dollar rolls

*Requires a \$150 Chef Attendant Fee.





BEVERAGES

NON-ALCOHOLIC

We proudly serve Pepsi products and Aquafina Water.

Assorted Canned Soft Drinks (each)

Bottled Water (each)

Sparkling Mineral Water (each)

Assorted Bottled Fruit Juices (each)

Orange, apple, cranberry

WINE

Deluxe Wine

(by the glass)

Dark Harvest Cabernet Sauvignon

Dark Harvest Chardonnay

Premium Wine

(by the glass)

High Heaven, Majestic Pines

Cabernet Sauvignon

Columbia Winery Chardonnay

BEER

American Premium Beer

(per can or bottle)

Bud Light

Budweiser

Coors Light

Miller Genuine Draft

Miller Lite

Michelob Ultra

O'Doul's NA

Craft-Imported Beer

(per can or bottle)

Corona Extra

Modelo Especial

Heineken

Shock Top

Blue Moon

Widmer Hefeweizen

Bale Breaker

Yakima Craft

Deschutes Pale Ale

Deschutes Black Butte

American Premium

Draft Beer (per keg)

Craft-Imported

Draft Beer (per keg)

Bartender Fee

Waived if \$300 minimum is met.

Additional offerings available on request.



BEVERAGES

DELUXE COCKTAILS

Vodka

New Amsterdam

Gin

Bombay Original

Tequila

Jose Cuervo Especial

Rum

BACARDI Superior

American Whiskey

Seagram's 7 Crown

Bourbon Whiskey

Jack Daniel's

Scotch Whisky

Dewar's White Label

Liqueur

DeKuyper Peachtree

DeKuyper Triple Sec

Cognac

Hennessy V.S.

Vermouth

Martini & Rossi

PREMIUM COCKTAILS

Vodka

Ketel One

Gin

Tanqueray

Tequila

Camarena Silver

Rum

Capt. Morgan Orig. Spiced

Bourbon Whiskey

Bulleit

Scotch Whisky

Dewar's 12

Canadian Whisky

Seagram's VO

Cognac

Hennessy V.S.O.P.

Liqueur

Tuaca

Southern Comfort

Baileys Irish Cream

Fireball

SUPER PREMIUM COCKTAILS

Vodka

Grey Goose

Gin

Bombay Sapphire

Tequila

Herradura Silver

Rum

BACARDI 8

Bourbon Whiskey

Woodford Reserve

Scotch Whisky

Dewar's 12

Canadian Whisky

Crown Royal

Cognac

D'Ussé VSOP

Liqueur

Grand Marnier

St. Germain

Chambord

Our cocktails are prepared using Finest Call Mixers.



BEVERAGES

WINES BY THE BOTTLE (750 ml)

Sparkling

William Wycliff Brut
La Marca Prosecco

Pinot Gris/Grigio

Ecco Domani
Canyon Road

Sauvignon Blanc

Fetzer

Riesling

Chateau Ste. Michelle
High Heaven, Starshower

Chardonnay

Two Vines
14 Hands
High Heaven, Cloud Mountain

Pinot Noir

Chateau St. Jean

Merlot

14 Hands
High Heaven, Sea of Tranquility

Cabernet Sauvignon

Beringer
Chateau Souverain
Columbia Crest
High Heaven, Majestic Pines

Rosé

Columbia Winery
Chateau St. Michelle

Red Blend

19 Crimes
High Heaven, Roaming Elk





POLICIES & SERVICES

Our catering staff is delighted to work with you to provide all of your food and beverage needs.

Guarantee

To ensure we have ample time to obtain the best product needed to create your event, please provide a guaranteed attendance figure for all functions at least five (5) business days prior to the event date. While we are flexible, if the Catering Manager is not advised by this time, the estimated figure will automatically become the guarantee. Certain circumstances will be reviewed for approval. Increases made within the six (6) business day deadline are subject to approval by Catering and may be subject to an additional fee. We reserve the right to make reasonable substitutions as necessary.

Billing

Acceptable forms of payment must be agreed upon when the event is booked. Acceptable forms of payment include credit card (Visa, MasterCard, American Express and Discover) or company check (must be received prior to event).

We require a completed credit card authorization form to be kept on file for any overages. Purchase orders are not accepted.

Cancellation Policy

Payment is non-refundable if a function is cancelled less than five (5) business days prior to the event.

Food and Beverage Service

Catering is responsible for the quality and freshness of the food served to all guests. All food and beverage presented at Yakima Convention & Event Center must be prepared by the Catering culinary staff. Food may not be taken off the premises after it has been prepared onsite.

No food, beverage or alcohol will be permitted to be brought into or removed from the venue by the client or any of the client's guests or invitees.

Sales and service of alcoholic beverages is regulated by the State of Washington. Catering is responsible for the administration of these regulations. We require that all alcoholic beverages be dispensed by only Catering employees or agents. The State does not allow guests to bring alcoholic beverages into the facility.

Beverage Consumption – canned or bottled beverages may be purchased on a consumption basis.

Linen Service

Catering provides its in house linen for all meal functions with our compliments. Additional linen fees will apply for specialty linens required for meeting functions. Your Catering Sales Professional will be happy to offer suggestions for your consideration and quote corresponding linen fees.

Menu Selection

The menu presented offers a wide variety of items for all catering needs. In addition, our Executive Chef is available to create a custom menu to suit all types of events and tastes. We understand you may have guests with dietary restrictions who require specialty meals. Please notify your Catering Manager at least five (5) business days in advance to ensure we have ample time to create something for everyone.

Service Charge

A Service Charge of 21% is added to your bill. 40% of the total amount of this service charge is a "House" or "Administrative" charge which is used to defray part of the cost of providing the service and other house expenses. 60% of the total amount of this service charge is distributed to the employees providing the service as a gratuity. You are free, but not obligated to add or give an additional gratuity directly to your servers.

Minimum of 50 guests per event. For groups under 50 an additional service fee will apply.