

GET READY FOR SOMETHING **GREATER**



GREATER TACOMA
CONVENTION CENTER

BREAKFAST

Continental Breakfast Buffets

The following continental breakfasts include assorted fruit juice, coffee (house blend and decaffeinated) and assorted teas.

Rise & Shine1040 Cal
Mini Croissants, Assorted Mini Danishes, Seasonal Fresh Fruit Salad

14

Healthy Start 1220 Cal
Mini Croissants, Assorted Danishes, Sliced Fresh Fruit, Assorted Individual Yogurts, Yogurt Toppings (Granola, Fresh Berries, Shaved Coconut and Clover Honey)

16

Plated Breakfasts

The following plated breakfasts include carafes of orange juice, basket of assorted pastries, whipped butter, sliced fresh fruit plate or fresh fruit salad, coffee (house blend and decaffeinated) and assorted teas.

Classic Bacon & Eggs 1250 Cal
Scrambled Eggs*, Cheddar Cheese, Chives, Apple Smoked Bacon, Yukon Gold Potatoes, Cured Tomato

16

Chilaquiles Scramble 1100 Cal
Scrambled Eggs*, Diced Bell Peppers, Sautéed Sweet Onions, Cotija Cheese, Fried Corn Tortilla Strips, Spicy Russet Potato Wedges, Pork Sausage Links

17

Black Forest Ham & Asparagus Quiche930 Cal
French toast with apple compote and maple syrup, black pepper bacon, roasted red potatoes

22

Breakfast Buffets

Designed for 50 or more guests. The following breakfast buffets include assorted fruit juices, coffee (house blend and decaffeinated) and assorted teas.

Rainier Breakfast Buffet1350 Cal
Assorted Pastries, Seasonal Fresh Fruit Salad, Scrambled Eggs*, Pork Sausage Links, Applewood Smoked Bacon, Roasted Red Bliss Potatoes

18

Tacoma Start Breakfast Buffet 1610 Cal
Assorted Pastries, Seasonal Fresh Fruit Salad, Turkey Sausage Links, Applewood Smoked Bacon, Spinach, Bacon and Sweet Onion Frittata, Roasted Fingerling Potatoes

22.5

Northwest Breakfast Buffet 1280 Cal
Assorted Pastries, Sliced Fresh Fruit Tray, Chicken Apple Sausage, Applewood Smoked Bacon, Black Forest Ham and Asparagus Quiche*, Herb Roasted Yukon Gold Potatoes

23

Breakfast a La Cart Enhancers

Fresh Fruit Plate70 Cal

4.5

Egg*, Pork Sausage & Cheddar Biscuit550 Cal

5.5

Greek Yogurt, Granola & Fresh Berries Parfait . .450 Cal

6.5

Prices are per person unless otherwise noted and subject to all applicable fees and taxes.

*The consumption of raw or undercooked eggs, meat, poultry, seafood or shellfish may increase your risk of food-borne illness.



BREAKFAST

Breakfast Stations

Self-Serve Oatmeal Station with
Toppings 490 Cal
Fresh Berries, Dried Cranberry, Golden Raisins, Ground
Cinnamon, Brown Sugar, Individual Milk

4

Made-to-Order Action Stations

Chef Attendant required

125

Omelet* Station with Toppings 850 Cal
Applewood Smoked Bacon, Black Forest Ham, Hot
House Red Bell Peppers, Pico de Gallo, Shredded
Cheddar, Roma Tomatoes, Red Onions, Button
Mushrooms

12

Pancake Station with Toppings 440 Cal
Buttermilk Pancakes Made to Order, Maple Syrup,
Whipped Butter, Whipped Cream, Fresh Strawberries,
Fresh Blueberries, Chocolate Chips, Sliced Banana

8

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LUNCH

Plated Croissant Sandwich Entrées

All sandwich lunch entrées include coffee (house blend and decaffeinated) and assorted teas.

Smoked Turkey, Multigrain Croissant Sandwich750 Cal

Havarti Cheese, Cranberry Mayo, Sliced Tomato, Orzo Pasta Salad, Grilled Asparagus

17

Grilled Portobello Mushroom Croissant750 Cal

Fresh Mozzarella, Baby Arugula, Sliced Tomato, Sweet Onion Marmalade, Multigrain Croissant, Orzo Pasta Salad, Grilled Asparagus

17

Plated Salad Entrées

All entrée salads include coffee (house blend and decaffeinated), assorted teas, house bread basket and whipped butter plate.

Ginger Chicken Yakisoba Salad360 Cal

Bibb Lettuce Wedge, Sesame Dressing, Sugar Snap Peas, Red Bell Peppers, Carrots

16

House Smoked Chicken Cobb Salad . 1250 Cal

Baby Greens, Sliced Hardboiled Egg*, Diced Roma Tomato, Chopped Applewood Bacon, Diced Avocado, Creamy Blue Cheese Dressing

16

Chipotle Skirt Steak* Salad 880 Cal

Baby Greens, Golden Corn, Seasoned Black Beans, Tri-color Corn Tortilla Strips, Pico de Gallo, Cilantro Ranch Dressing

17

Plated Lunch Entrées

All lunch entrées served with one choice of house salad, signature bread basket, coffee (house blend and decaffeinated) and assorted teas.

Grilled Teriyaki Chicken 710 Cal

Teriyaki Sauce, Broccolini, Coconut Jasmine Rice

18

House Smoked Chicken Breast650 Cal

Mushroom Onion Ragout, Broccolini, Herb Roasted Red Potatoes, Pan Jus

18

Grilled Flat Iron* Steak670 Cal

Demi-glace, Sweet Onion Relish, Asparagus, Goat Cheese Mashed Potatoes, Green Beans

26

Hazelnut Crusted Salmon 930 Cal

Chive Beurre Blanc, Roasted Fingerling Potatoes, Asparagus

30

Butternut Squash Ravioli630 Cal

Smoked Tomato Cream Sauce, Grilled Asparagus, Shaved Parmesan

24

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LUNCH

House Lunch Salads

Please choose **one** house salad included with plated lunch entrées.

Caesar Salad 360 Cal

Crisp Romaine Lettuce, Roma Tomato Wedge, Shaved Parmesan, Garlic Croutons, Classic Caesar Dressing

Market Green Salad 100 Cal

English Cucumber Slices, Shredded Carrots, Cherry Tomato, Baby Lettuce, Balsamic Vinaigrette

Baby Spinach Salad 350 Cal

Orange Slices, Spiced Candied Pecans, Goat Cheese Crumbles, Roasted Shallot Vinaigrette

Grilled Asparagus Salad 60 Cal

Roasted Red Bell Peppers, Quick Pickled Lemon Slices, Lemon Vinaigrette

House Lunch Desserts

House Baked Apple Pie 450 Cal

Granny Smith Apple, Caramel Sauce

5

Lemon Pound Cake 270 Cal

Macerated Seasonal Berries

5

Tuxedo Chocolate Mousse Cake 300 Cal

Chocolate Sauce

6

Lunch Buffets

Designed for 50 or more guests. All lunch buffets include coffee (house blend and decaffeinated) and assorted teas.

Sandwich Buffet 580-910 Cal

Baby Mixed Greens Salad

Shredded Carrot, Cherry Tomato, Creamy Blue Cheese Dressing, Raspberry Vinaigrette

Basil Pesto Penne Pasta Salad

Julienne Red Onion, Julienne Red Bell Pepper, Sliced Ripe Olives, Shaved Parmesan Cheese

Choice of up to **three** sandwiches

Tarragon Chicken Salad Sandwich

Classic Chicken Salad, Ciabatta Roll, Green Leaf Lettuce, Sliced Tomato

Smoked Turkey & Havarti Sandwich

Whole Wheat Bread, Cranberry Mayo, Green Leaf Lettuce, Sliced Tomato

Roast Beef & Swiss Sandwich

Nine-Grain Bread, Grain Mustard Spread, Baby Arugula, Pickled Red Onion, Sliced Tomato

Grilled Vegetable Sandwich

Yellow Squash, Zucchini, Red Bell Pepper, Eggplant, Basil Pesto Spread, Green Leaf Lettuce, Sliced Tomato, Herb Focaccia

17

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LUNCH

Southwest Fajita Buffet 1210 Cal

Mixed Green Salad

Toasted Pumpkin Seeds, Julienne Jicama, Cherry Tomato, Cilantro Lime Vinaigrette, Ranch Dressing

Spicy Quinoa Salad

Seasoned Black Beans, Roasted Corn, Chipotle Vinaigrette, Diced Peppers

Charro Beans

Pinto Beans, Diced Onion, Diced Peppers, Cumin, Cilantro

Spanish Rice

Fajita Chicken

Julienne Chicken Breast, Julienne Onion, Julienne Bell Peppers

Chipotle Skirt Steak*

Chipotle Marinated Skirt Steak*, Julienne Onion, Julienne Bell Peppers

Warm Flour Tortillas

Toppings

Shredded Lettuce, Sour Cream, Pico de Gallo, Guacamole, Shredded Cheddar

20

Rainier Valley Buffet 1580 Cal

Baby Greens Salad

Mixed Baby Greens, Toasted Pine Nuts, Dried Cranberries, Julienne Carrots, Cherry Tomato, Cranberry Vinaigrette, Ranch Dressing

Wheatberry Salad

Baby Mozzarella, Diced Cucumber, Tomato, Red Onion, Herb Vinaigrette

Roasted Yukon Gold Potatoes

Broccolini with Roasted Red Peppers

Lemon Thyme Chicken

Pan Jus, Charred Tomatoes, Grilled Lemon

Grilled Hanger Steak

Sweet Onion Relish, Demi-glaze

26

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LUNCH

Box Lunches

Box lunches include chips, fresh whole fruit, house baked cookie, individually wrapped Tillamook cheese, and choice of one soft drink or one bottled water.

Please select up to **three** varieties.

Turkey Club Wrap	1080 Cal
Grilled Vegetable Wrap	1190 Cal
Turkey Havarti Sandwich	1270 Cal
Roast Beef Provolone Sandwich	1140 Cal
Black Forest Ham Swiss Sandwich ...	1180 Cal
Chicken Salad Sandwich	1250 Cal
Grilled Chicken Caesar Salad	1120 Cal
Cobb Salad	1220 Cal

BREAK PACKAGES

Grab & Go Breaks

Nature Hike875 Cal

Individual Fruit-n-Nut Trail Mix, Individual Yogurt Parfait,
Granola Bar, Lemonade, Iced Tea, Bottled Spring Water
10.5

Energize Break740 Cal

Individual Greek Yogurt, Yogurt Toppings of Fresh
Berries, Granola, Clover Honey, Shredded Coconut,
Whole Fresh Fruit, Nutrigrain® Bar, Individual Bottled
Fruit Juice, Bottled Spring Water
14

Display Breaks

Health Nut820 Cal

Fresh Seasonal Vegetables, Assorted Dips, Grilled Pita
Triangles, Hummus, Fresh Whole Fruit, Assorted Bottled
Fruit Juice, Bottled Spring Water
8

Commencement Bay Cool Snacks 750 Cal

Fresh Seasonal Vegetable Tray, Ranch Dip, Blue Cheese
Dip, Clover Honey Fresh Mint Melon Cups, Lemon Bars,
Lemonade, Strawberry Lemonade
10.5

South of the Border 620 Cal

Corn Tortilla Chips, Pico de Gallo, Tomatillo Salsa,
Guacamole, Pinto Bean Dip, Assorted Soft Drinks,
Bottled Spring Water
10.5

Gourmet Meat & Cheese870 Cal

Sopressata, Coppa, Prosciutto, Smoked Cheddar,
Pepper Jack, Smoked Gouda, Swiss Cheese, Boursin
Cheese, Dried Cherries, Medjool Dates, Mixed Nuts,
Flatbread Crackers, Garlic Crostini, Assorted Soft Drinks,
Bottled Spring Water
12.5

Snacks

Fresh Whole Fruit 60-120 Cal

1.5

Mixed Nuts 90 Cal

3.75

Chips & Dips645 Cal

House Cooked Potato Chips, Roasted Red Pepper Dip,
Artichoke Spinach Dip, French Onion Dip
4

Grilled Pita & Hummus250 Cal

4

Tortilla Chips & Salsas 280 Cal

Tomatillo Salsa, Pico de Gallo
4

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ALL-DAY PACKAGE

Morning

Assorted Individual Fruit Juices . . .	140-220 Cal
Seattle's Best House Blend Coffee	0 Cal
Regular and Decaffeinated	
Spiced, Herbal & Black Teas	0 Cal
Assorted Danishes	130-170 Cal
Assorted Muffins	90-290 Cal
Butter and Preserves	90-290 Cal

Morning Break

Seattle's Best House Blend Coffee	0 Cal
Regular and Decaffeinated	
Spiced, Herbal & Black Teas	0 Cal
Assorted Soft Drinks	130-280 Cal
Bottled Water	0 Cal

Lunch

Sandwich Buffet	580-910 Cal
Baby Mixed Greens Salad	
Shredded Carrot, Cherry Tomato, Creamy Blue Cheese Dressing, Raspberry Vinaigrette	
Basil Pesto Penne Pasta Salad	
Julienne Red Onion, Julienne Red Bell Pepper, Sliced Ripe Olives, Shaved Parmesan Cheese	

Choice of up to **three** sandwiches

Tarragon Chicken Salad Sandwich

Classic Chicken Salad, Ciabatta Roll, Green Leaf Lettuce, Sliced Tomato

Smoked Turkey & Havarti Sandwich

Whole Wheat Bread, Cranberry Mayo, Green Leaf Lettuce, Sliced Tomato

Roast Beef & Swiss Sandwich

Nine-Grain Bread, Grain Mustard Spread, Baby Arugula, Pickled Red Onion, Sliced Tomato

Grilled Vegetable Sandwich

Yellow Squash, Zucchini, Red Bell Pepper, Eggplant, Basil Pesto Spread, Green Leaf Lettuce, Sliced Tomato, Herb Focaccia

Gluten free bread available for an additional \$2.50 per sandwich.

Afternoon Break

Seattle's Best House Blend Coffee	0 Cal
Regular and Decaffeinated	
Spiced, Herbal & Black Teas	0 Cal
Assorted Soft Drinks	130-280 Cal
Bottled Water	0 Cal

48

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BY THE DOZEN

Fruit & Oat Bars140 Cal
24 per dozen

Granola Bars 190 Cal
18 per dozen

Mozzarella Cheese Sticks80 Cal
14 per dozen

Individual Bagged Potato Chips 140 Cal
22 per dozen

Individual Bagged Popcorn 120-140 Cal
16 per dozen

Individual Bagged Pretzels220 Cal
20 per dozen

Individual Trail Mix 270 Cal
24 per dozen

Full Size Candy Bars 210-260 Cal
36 per dozen

Rice Krispy Treats® 190 Cal
24 per dozen

Mini Candy Bars40-45 Cal
14 per dozen

Individual Packaged Oreos®320 Cal
19 per dozen

Cracker Jacks®300 Cal
22 per dozen

Individual Packaged Nutter Butters® . 250 Cal
24 per dozen

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DISPLAYS & ACTION STATIONS

Displays

All displays are designed to serve 50 people.

Fresh Vegetable Crudités150 Cal

Carrot, Celery, Radish, English Cucumbers, Broccoli,
Cherry Tomatoes, Hummus, Ranch Dip
200 (serves 50 people)

Grilled Vegetable Tray 220 Cal

Zucchini, Yellow Squash, Eggplant, Roasted Garlic, Red
Bell Peppers, Button Mushrooms, Asparagus
250 (serves 50 people)

Seasonal Fresh Fruit Tray50 Cal

250 (serves 50 people)

Domestic Cheese Tray 840 Cal

Cheddar, Colby Jack, Pepper Jack, Smoked Gouda,
Boursin, Assorted Crackers
250 (serves 50 people)

Antipasto Platter 490 Cal

Salami, Capicola, Grilled Asparagus, Grilled Eggplant,
Roasted Red Pepper, Roasted Garlic, Fresh Mozzarella,
Olives, Crostini, Toasted Focaccia
300 (serves 50 people)

Northwest Cheese Tray 1110 Cal

Northwest Cheeses, Dried Fruits, Mixed Nuts, Rosemary
Crackers
350 (serves 50 people)

Chilled Shrimp* Cocktail70 Cal

16/20 Shrimp*, Cocktail Sauce, Lemon Slices
350 (serves 50 people)

Lox Style Smoked Salmon* 360 Cal

Keta Smoked Salmon*, Pickled Red Onion, Capers,
Whipped Cream Cheese, Hard Boiled Eggs*
350 (serves 50 people)

Action Stations

All action stations are designed to serve 50 people.

Pasta Station 760 Cal

Radiatore Pasta, Cavatappi Pasta, Shaved Parmesan,
Basil Pesto Sauce, Arrabbiata Red Sauce, Cracked Red
Pepper, Garlic Breadsticks
350 (serves 50 people)

Slider Station 630 Cal

Assortment of Grilled Chicken Breast, Beef Sirloin*
Patty, Salmon Slider. Toppings of Chopped Iceberg
Lettuce, Sliced Cheddar Cheese, Roma Tomato Slices,
Sautéed Onions, Special Sauce, Mustard, Ketchup
350 (serves 50 people)

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DISPLAYS & ACTION STATIONS

Carving Stations

Chef Attendant required

125

Roasted Turkey 390 Cal

Cranberry Sauce, Mayo, Deli Mustard, Mini Buns

300 (serves 50 people)

Baron of Beef* 290 Cal

Creamy Horseradish Sauce, Au Jus, Mini Buns

600 (serves 100 people)

House Smoked Side of Salmon 450 Cal

Cider sauce, Mini Buns

350 (serves 30 people)

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CHILLED HORS D'OEUVRES

All Chilled hors d'oeuvres are priced per dozen.

Stuffed Zucchini70 Cal

Roasted Zucchini, Goat Cheese Stuffing
20 per dozen

Tomato Basil Bruschetta Canape 70 Cal

Toasted Crostini, Roma Tomato, Basil, Red Onion,
Parmesan, Balsamic Reduction
20 per dozen

Antipasto Skewer60 Cal

Artichoke Heart, Seasoned Cherry Tomato, Seasoned
Ciliegini Mozzarella
20 per dozen

Fig Jam Blue Cheese Canape 90 Cal

Mission Fig Jam, Blue Cheese Crumbles, Balsamic Glace,
Toasted Crostini
22 per dozen

Pistachio Crusted Grape110 Cal

Red Seedless Grapes, Blue Cheese, Chopped Pistachio
24 per dozen

Dungeness Crab Stuffed Mushroom15 Cal

Dungeness Crab Salad, Roasted Medium Button
Mushroom
32 per dozen

Beef Tenderloin* Canape120 Cal

Toasted Crostini, Horseradish Cream
32 per dozen

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HOT HORS D'OEUVRES

All hot hors d'oeuvres are priced per dozen.

Spicy Vegetable Potsticker60 Cal

Ginger Hoisin Sauce

22 per dozen

Crispy Vegetable Spring Roll 140 Cal

Spicy Peanut Sauce

22 per dozen

Chorizo & Queso Fresco Quesadillas ..150 Cal

24 per dozen

Spanakopita60 Cal

Spinach, Feta Cheese, Filo Dough

26 per dozen

Jerk Chicken Kabob120 Cal

Red Onion, Bell Peppers

28 per dozen

House Smoked Salmon* Skewer 90 Cal

28 per dozen

Beef Satay*90 Cal

Spicy Peanut Sauce

30 per dozen

Chicken Satay70 Cal

Sweet Thai Chili Sauce

30 per dozen

Dungeness Crab* Cake350 Cal

Caper Remoulade

36 per dozen

Mini Beef Wellington70 Cal

Beef Tenderloin*, Mushroom Duxelle, Wrapped in Puff Pastry

38 per dozen

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DINNER

Entrées

All dinner entrées served with choice of one house dinner salad, signature bread basket, coffee (house blend and decaffeinated) and assorted teas

Classic Grilled Chicken 490 Cal

Crispy Sweet Potatoes, Beecher's Flagship Mashed Potatoes, Pan Jus, Green Beans

23

Grilled Ambassador Chicken 740 Cal

Ambassador Topping (Capers, Artichokes, Roma Tomato, Garlic, Mushroom), White Wine Sauce, Roasted Red Bliss Potatoes, Asparagus

24

House Smoked Salmon* 590 Cal

Apple Cider Sauce, Roasted Fingerling Potatoes, Green Beans

30

Seared Rockfish* 640 Cal

Roasted Red Pepper Risotto, Smoked Tomato Beurre Blanc, Roasted Squash

30

Braised Beef Short Ribs 1190 Cal

Roasted Garlic Yukon Gold Whipped Potatoes, Roasted Root Vegetable

26

Grilled Flat Iron Beef Steak* 700 Cal

Spicy Roasted Fingerling Potatoes, Chayote Squash, Pico de Gallo, Chipotle Demi-glace

32

Butternut Squash Ravioli 630 Cal

Smoked Tomato Cream Sauce, Grilled Asparagus, Shaved Parmesan

25

Grilled Eggplant Roulade 310 Cal

Yellow Squash, Leeks, Carrot, Zucchini, Tomato Sauce, Quinoa, Grilled Asparagus

22

House Dinner Salads

*Please choose **one** house salad included with plated dinner entrées.*

Classic Caesar Salad 360 Cal

Shaved Parmesan, Roma Tomato, Lemon Wedge, Garlic Crouton, Caesar Dressing

Baby Iceberg Classic Wedge Salad ... 750 Cal

Blue Cheese Wedge, Hot House Tomato Slices, Cilantro Ranch Dressing

Arugula and Watercress Salad 470 Cal

Shaved Manchego Cheese, Orange Slices, Toasted Pumpkin Seeds, Cherry Tomato, Shallot Vinaigrette

Baby Lettuce Bundle 490 Cal

Almond Crusted Goat Cheese Wheel, Cherry Tomatoes, Chervil Vinaigrette

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HOUSE DESSERTS

House Baked Apple Pie 450 Cal

Granny Smith Apple, Caramel Sauce

5

House Baked Cherry Pie 390 Cal

Streusel Topping, Whipped Cream

5

Pound Cake 270 Cal

Macerated Seasonal Berries, Whipped Cream,
Raspberry Coulis

5

Classic New York Cheesecake 430 Cal

6

Lemon Shortbread Cake 550 Cal

Raspberry Coulis

6.5

Chocolate Tuxedo Mousse Cake 300 Cal

Chocolate Sauce

7

Classic Red Velvet Cake 560 Cal

Chocolate Sauce

8

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DINNER BUFFETS

All dinner buffets include coffee (house blend and decaffeinated) and assorted teas. Designed for 50 or more guests.

Barbecue Buffet

House Baked Corn Muffins
Whipped Honey Butter

Classic Potato Salad

Egg*, Celery, Onion, Yukon Gold Potato

Iceberg Salad

Beefsteak Tomato, Blue Cheese Crumbles, Ranch Dressing

Corn on the Cob

Classic Baked Beans

Barbecue Chicken

Sliced Beef Brisket*

Barbecue Demi-glaze

26

Pacific Rim Buffet

Cucumber Jicama Salad

Rice Wine Vinaigrette, Red Onion, Cilantro

Mixed Green Salad

Bean Sprouts, Shredded Carrot, Radish, Ranch Dressing, Toasted Sesame Dressing

Green Curry Tofu

Fried Tofu, Coconut Based Green Curry Sauce, Mixed Vegetables

Jasmine Rice

Grilled Salmon*

Mango Sambal Beurre blanc

2230 Cal

Teriyaki Chicken

Grilled Chicken Breast, Teriyaki Sauce, Pineapple Garnish

26

Northwest Dinner Buffet 1580 Cal

Assorted Dinner Rolls with Butter Balls

Mixed Green Salad

Cherry Tomato, Dried Cherries, Matchstick Carrots, Grain Mustard Vinaigrette, Ranch Dressing

Grilled Asparagus Salad

Roasted Red Pepper, Lemon Vinaigrette

Mixed Roasted Squash

Yellow Squash, Zucchini, Butternut Squash

Yukon Gold Mashed Potatoes

Three Cheese Tortellini

Cream Sauce, Charred Cherry Tomato, Shaved Parmesan

Grilled Chicken

Roasted Mushroom, Pearl Onion, Pan Jus

Herb Roasted Pork* Loin

Granny Smith Apple Chutney, Pan Jus

32

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DINNER BUFFETS

Italian Buffet

1220 Cal

Garlic Herb Breadsticks

Classic Caesar Salad

Chopped Romaine, Roma Tomato, Lemon, Caesar Dressing, Garlic Crouton, Shaved Parmesan

Panzanella Salad

Toasted Focaccia Bread, Shaved Asiago, Cherry Tomato, Red Onion, Basil, Red Wine Vinaigrette, Balsamic Glaze

Potato Gnocchi

Tomato Broth

Green Beans

Chicken Caponata

Eggplant, Tomato, Caper, Olive, Sweet Onion

Flat Iron Steak*

Demi-glaze, Mushroom Ragout
32

Dinner Buffet Desserts

Assorted Mini Pies150-270 Cal

Choice of **two**.

Apple, Cherry, Key Lime, Pecan, Coconut
5

Assorted Cakes 140-230 Cal

Carrot, German Chocolate, Classic Chocolate
5

Platter of Brownies & Cookies260 Cal

5

Platter of Nanaimo Bars290 Cal

5

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BEVERAGES

Seattle's Best House Blend Coffee 0 Cal
Regular and Decaffeinated
Hot or Iced

43 per gallon

Spiced, Herbal & Black Teas 0 Cal
35 per gallon

Spiced Apple Cider, Hot Chocolate, Iced Tea or
Strawberry Lemonade 0-190 Cal
30 per gallon

Fresh Squeezed Orange & Grapefruit
Juices 40-80 Cal
15 per pitcher
30 per gallon

Lemonade 50 Cal
28 per gallon

Punch 80 Cal
32 per gallon

Citrus Punch 80 Cal
Orange Juice, Lemonade, Grenadine, Ginger Ale

Cranberry Lemon-Lime Punch 100 Cal
Cranberry Juice, Lemonade, Limeade, Ginger Ale

Tart and Bubbly Punch 110 Cal
Pink Lemonade, Pineapple Juice, Cranberry Juice, Ginger
Ale

Mock Champagne 130 Cal
Ginger Ale, Pineapple Juice, White Grape Juice

Assorted Individual Fruit Juices .. 140-220 Cal
3.25 each

Assorted Soft Drinks, Bottled Spring Water or
Assorted Flavored Seltzers 130-280 Cal
3 each

Fruit Infused Waters 5-10 Cal
Strawberry Mint Basil
Cucumber Lemon Lime
25 per gallon

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BAR SELECTION

Spirits

Jack Daniel's Bourbon
Crown Royal Whiskey
Dewar's Scotch
Tanqueray Gin
Absolut Vodka
Jose Cuervo Tequila
Bacardi Rum

Domestic Beer

Bud Light 100 Cal
Budweiser 150 Cal

Microbrews

Samuel Adams Lager 170 Cal
Silver City 180 Cal
Blue Moon 170 Cal
Elysian 200 Cal

Soft Drinks & Mineral Waters 130-280 Cal

Pepsi
Diet Pepsi
Sierra Mist
Mug Root Beer
Diet Dr. Pepper
Dr. Pepper
Aquafina
Assorted Spritzers

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HOSTED & CASH BAR PRICING

	Hosted	Cash
Premium Spirits	7	8
Wine (Glass)	7	8
Premium Wine (Glass)	9	9
Cordials	9	10
Domestic Beer	5	5
Non-Alcoholic Beer	5	5
Microbrews	6	6
Soft Drinks	3	3
Mineral Waters	3	3

A 125 per bartender fee will apply for the first four hours of service. 35 per hour charge will be applied after four hours of service.

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HOUSED BOTTLED WINE SELECTIONS

Chardonnay 120 Cal

Woodbridge 26

Columbia Crest Vineyard White 27

Waterbrook 34

Reisling 120 Cal

Chateau St. Michelle 26

Moscato 140 Cal

Barefoot 22

Sauvignon Blanc 120 Cal

Woodbridge 25

Chateau St. Michelle 36

Cabernet Sauvignon 120 Cal

Woodbridge 26

Columbia Crest 27

Maryhill 35

Merlot 120 Cal

Woodbridge 25

Mondavi Coastal 25

Sparkling Wine 120 Cal

Wycliff Brut 18

Freixenet Carta Nevada Brut 27

Domaine St. Michelle Brut Cuvee 34

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STANDARDIZED GUIDELINES & PROCEDURES

As the exclusive food and beverage provider at the Greater Tacoma Convention Center, Aramark 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. Please review this information and contact your Aramark sales professional directly. They will help you create an extraordinary event. We thank you for your business.

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 ARAMARK Sales Professional will review them and, in turn, 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 by ARAMARK no less than 30 days prior to the start of the first scheduled event. 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.

ARAMARK's Services Agreement (contract) outlines specific agreements between the customer and the caterer. The signed Service Agreement, along with the required deposits, must be received by ARAMARK no less than 30 days in advance of the first scheduled event. A 75% deposit is required. If the signed service agreement is not received at least 30 days prior to the first scheduled event, menu prices are subject to change. The event orders, when completed, will form part of your contract.

Special Events

There are a number of "Special Events" 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 ARAMARK.

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.

Prices are per person unless otherwise noted and subject to all applicable fees and taxes.

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STANDARDIZED GUIDELINES & PROCEDURES

Floor Plans for Catering Functions

Your sales professional, in consultation with the Greater Tacoma Convention Center event manager, will review both the guest seating arrangements (floor plan) and the “behind the scenes” logistics to ensure ample space has been considered. Together, they may make appropriate 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 ARAMARK 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.

Additionally, as safety is always important, ARAMARK reserves 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.

Payment and Credit Card

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.

Payment Policy

ARAMARK policy requires full payment in advance of all events.

STANDARDIZED GUIDELINES & PROCEDURES

Taxes and Administrative Charge

Administrative Charge and Tax

All food and beverage items are subject to an 18% administrative charge and applicable sales tax, currently at 10.1%. Administrative charge is subject to applicable sales tax.

*Administrative Charge: The 18% Administrative Charge referenced above is not intended to be a tip, gratuity, or service charge for the benefit of service employees; however, please note that 13.5% of this Administrative Charge is distributed to certain employees as additional wages.

Labor fees are subject to applicable sales tax, currently at 10.1%.

(++) 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.

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 by the following schedule:

- Events up to 500 people require the final guarantee **three (3) business days** prior to the first event.
- Events between 501 – 2,500 people require the final guarantee **five (5) business days** prior to the first event.
- Events over 2,501 people require the final guarantee **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, ARAMARK 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. ARAMARK 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.

STANDARDIZED GUIDELINES & PROCEDURES

Cancellation Policy

Cancellation of any convention or individual event must be sent in writing to your ARAMARK 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 for all meal functions (seated or buffet). If the guarantee is less than 25 people, a \$150 small group fee plus tax will apply.

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 ARAMARK sales professional if you would like to bring in outside food and/or beverages.

Amenities, Menu of Service and Timetable

Table Standards

The ARAMARK banquet standard for a plated/seated meal is for service at tables of ten (10) guests with one (1) server per 30 guests. For buffet meals, the ARAMARK minimum standard is one (1) server per 100 guests for a disposable event and one (1) server per 40 guests for a china event. An additional labor fee will be applied when staffing is increased at customer's request. The fee will be assessed at \$28 per hour plus applicable sales tax with a four (4) hour minimum. Events whose total time extends past the combined required set-up and standard event time, or events with less than the required set up time, will be assessed additional labor charges accordingly. Adherence to our service guidelines will ensure the smooth and successful execution of your food and beverage event.

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.

Corkage Fee

A corkage fee of \$15 per bottle will be assessed per each 750 ml bottle of wine brought into the Convention Center by the customer. Corkage is based upon and limited to 750 ml bottles of wine.

Prices are per person unless otherwise noted and subject to all applicable fees and taxes.

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STANDARDIZED GUIDELINES & PROCEDURES

Bar Service

A non-refundable \$125 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.

Butler Service

Butler service is available during reception functions at \$28 per hour, per server. Sales tax and a four (4) hour minimum apply.

Water Service

Water bubblers with 5-gallon jugs of water are available through ARAMARK. 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 and napkins. Events that require tablecloths for non-food functions may be clothed for \$7.50++. Events that require tablecloths and skirting for non-food functions may be clothed and skirted for \$15++. Specialty linens will be priced at the fair market value.

Timetable for Successful Events

30 Days	45 Days	30 Days	7/5/3 Days
Deposits and agreement due	F&B specifications due	Sign and return event orders	Guarantees due

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CONVENTION CAFES & RESTAURANTS

Great culinary concepts extend beyond the boundaries of imaginative banquet fare. Your ARAMARK sales professional will discuss how best to use our convention café to serve event exhibitors and attendees. Please review all exhibit floor plans with your ARAMARK sales professional to ensure adequate food service areas.

Convention Café

Permanent Food and Beverage Locations

ARAMARK reserves the right to open and close cafés based on show demand and in consultation with show management. A nonrefundable set-up fee of \$150 will be assessed per stand per day. Sales must meet a minimum of \$175 in total cash sales 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.

Temporary Dining Units

Portable Food and Beverage Locations

In some cases, a Temporary Dining Unit (portable food and beverage outlet) rather than our permanent café locations will be requested or deemed necessary. If the customer chooses portable locations, a nonrefundable set up charge of \$150 per day will apply.

As with our permanent locations, ARAMARK reserves the right to open and close based on show demand and in consultation with show management. A nonrefundable set-up fee of \$150 will be assessed per stand per day. Sales must meet a minimum of \$175 in total cash sales 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.

Latte carts with full coffee and snack service are available with a nonrefundable \$150 set-up fee. 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.

Prices are per person unless otherwise noted and subject to all applicable fees and taxes.

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