

Greater Tacoma Convention & Trade Center

Cuisine



1500 Broadway, Tacoma, WA 98402
253-830-6601 Fax: 253-573-2363 gtctc.org

CONTINENTAL BREAKFASTS

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

Northwest Bagel Continental
Chilled Assorted Fruit Juices
Assorted Bagels
Served with Creamy Whipped Cream Cheese and
Cinnamon Currant Whipped Cream Cheese
Assorted Individual Fruit Yogurt
Granola, Honey, Coconut and Northwest Berries
\$12.00 per person

The South Sound Continental
Chilled Assorted Fruit Juices
Seasonal Fresh Fruit Salad
Breakfast Breads
Assorted Fruit Muffins
Croissants
Sweet Butter and Preserves
\$14.00 per person

English Breakfast Continental
Chilled Assorted Fruit Juices
Seasonal Fresh Fruit Salad
Assortment of Fresh Baked Blueberry, Cranberry and Apple Scones
Served with Marmalade and Marionberry Jam
Whipped Butter
\$14.00 per person

The Puget Sound Continental
Chilled Assorted Fruit Juices
Seasonal Fresh Fruit Salad
Assorted Individual Fruit Yogurt
Granola, Honey, Coconut and Northwest Berries
Breakfast Breads
Assorted Fruit Muffins
Croissants
Sweet Butter and Preserves
\$15.00 per person

An 18% service fee and applicable sales tax will be applied to all food and beverage orders.

1500 Broadway, Tacoma, WA 98402
253-830-6601 Fax: 253-573-2363 gtctc.org

PLATED BREAKFASTS

The following breakfasts include breakfast potatoes, a basket of assorted pastries, sweet butter and preserves,
coffee (house blend and decaffeinated) and assorted teas.

Eggs Benedict
Chilled Orange Juice
Canadian Bacon and Poached Eggs on Toasted English Muffin
Topped with Hollandaise Sauce
\$15.00 per person

Northwest Frittata
Chilled Orange Juice
Seasonal Fresh Fruit
Frittata Filled with Baby Spinach, Roma Tomatoes and Italian Sausage
\$14.00 per person

Simply Breakfast
Chilled Orange Juice
Scrambled Eggs with Chives and Tillamook Cheddar Cheese
Sausage Links or Smoked Bacon Strips
\$12.50 per person

Wild Berry Crepes
Chilled Orange Juice
Crepes Filled with Fresh Northwest Berries
Dusted with Powder Sugar
Sausage Links or Smoked Bacon Strips
\$12.00 per person

The consumption of raw or undercooked eggs, meat, poultry, seafood or shellfish may increase your risk of foodborne illness.

An 18% service fee and applicable sales tax will be applied to all food and beverage orders.

1500 Broadway, Tacoma, WA 98402
253-830-6601 Fax: 253-573-2363 gtctc.org

BREAKFAST BUFFETS

The following breakfast buffets include coffee (house blend and decaffeinated) and assorted teas.

Tacoma's Start
Chilled Assorted Fruit Juices
Sliced Seasonal Fresh Fruit
Farm Fresh Fluffy Scrambled Eggs
Spiral Sliced Ham
Sausage Links
Warm Buttermilk Biscuits with Whipped Butter and Preserves
\$17.00 per person

Olympic Buffet
Chilled Assorted Fruit Juices
Sliced Seasonal Fresh Fruit
Scrambled Eggs with Chives and Tillamook Cheddar
Sausage Links or Smoked Bacon Strips
Breakfast Potatoes
Belgian Waffles with Apple Compote and Maple Syrup
Assorted Breakfast Breads, Sweet Butter and Preserves
\$19.00 per person

Cascade Buffet
Chilled Assorted Fruit Juices
Sliced Seasonal Fresh Fruit
Assorted Individual Fruit Yogurt with Granola
Canadian Bacon and Poached Eggs on Toasted English Muffin
Topped with Hollandaise Sauce
Smoked Bacon Strips
Breakfast Potatoes
Assorted Breakfast Breads, Sweet Butter and Preserves
\$21.00 per person

The consumption of raw or undercooked eggs, meat, poultry, seafood or shellfish may increase your risk of foodborne illness.

An 18% service fee and applicable sales tax will be applied to all food and beverage orders.

1500 Broadway, Tacoma, WA 98402
253-830-6601 Fax: 253-573-2363 gtctc.org

SIGNATURE BREAKFAST ITEMS

Yogurt Parfaits
Vanilla Yogurt Layered Between Fresh Fruit and Granola
\$6.00 each

Lox and Bagels
\$6.00 per person

Egg Sausage Biscuit Breakfast Sandwich
\$5.00 per person

Individual Fruit Napoleons
Layers of Custard, Seasonal Fresh Berries and Kiwi Puree
\$4.50 each

Seasonal Sliced Fresh Fruit
\$4.25 per person

Individual Fruit Yogurt
\$3.50 each

Whole Fresh Fruit
\$2.25 each

Granola Bars
\$2.00 each

The consumption of raw or undercooked eggs, meat, poultry, seafood or shellfish may increase your risk of foodborne illness.

An 18% service fee and applicable sales tax will be applied to all food and beverage orders.

1500 Broadway, Tacoma, WA 98402
253-830-6601 Fax: 253-573-2363 gtctc.org

ACTION STATIONS

*One chef is required for every 50 guests. A 125.00 attendant fee will be added for each chef in position for up to 4 hours. After four hours a \$25.00 per attendant fee will apply.

Crepes Made to Order*

Northwest Berries or

Cinnamon Apples

\$8.00 per person

Omelets Made to Order*

Fresh Eggs with Choice of Bell Peppers

Diced Onions, Sautéed Mushrooms

Ham, Bacon, Tomatoes, Cheddar Cheese

\$6.00 per person

Add Shrimp or Crab \$2.50 per person

The consumption of raw or undercooked eggs, meat, poultry, seafood or shellfish may increase your risk of foodborne illness.

An 18% service fee and applicable sales tax will be applied to all food and beverage orders.

1500 Broadway, Tacoma, WA 98402
253-830-6601 Fax: 253-573-2363 gtctc.org

BREAKFAST BUFFET ENHANCEMENTS

Breakfast Burrito Bar
Whole Wheat and Corn Tortillas
Scrambled Eggs Served with
Sausage Crumbles, Onions, Bell Peppers,
Tomatoes, Shredded Cheese, Sour Cream, Salsa
Sliced Seasonal Fresh Fruit
\$12.50 per person

Cheese Blintzes
With Berry Compote
\$4.50 per person

French Toast
With Vermont Maple Syrup
\$4.00 per person

Apple-filled Pancakes
With Vermont Maple Syrup
\$4.00 per person

Assorted Cold Cereals
With Milk
\$3.00 each

ALA CARTE BREAK SUGGESTIONS

Breakfast Pastries
Assorted Bagels (with Cream Cheese)
Assorted Donuts
Croissants
Danish Pastries
Fruit Muffins
Sliced Breakfast Breads
Sliced Coffee Cake
Cinnamon Buns
\$25.00 per dozen of each

Assorted Berry Scones
\$27.00 per dozen

The consumption of raw or undercooked eggs, meat, poultry, seafood or shellfish may increase your risk of foodborne illness.

An 18% service fee and applicable sales tax will be applied to all food and beverage orders.

1500 Broadway, Tacoma, WA 98402
253-830-6601 Fax: 253-573-2363 gtctc.org

LIGHT LUNCH ENTREES

All lunch entrees include bread basket and whipped butter, dessert (from House Dessert list), coffee (house blend and decaffeinated) and assorted teas.

Grilled Ahi Salad
Grilled Ahi Tuna Fillet Served Medium Well
Julienne Vegetables
Mix of Bibb Lettuce, Radicchio and Baby Frisee and Bean Sprouts
Topped with Black Sesame Seeds
Soy Ginger Vinaigrette
(Market Price)

Chop Marinated Steak Salad
Carne Asada Skirt Steak
Crisp Romaine Lettuce
Cherry Tomatoes
Pickled Bermuda Onions
Blue Cheese Crumbles
Bacon
Creamy Buttermilk Dressing
\$15.50 per person

Thai Chicken Salad
Marinated Ginger Chicken
Crisp Bibb Lettuce
Cherry Tomatoes
Chilled Stir Fry Rice Noodles
Sugar Snap Peas
Lemongrass Vinaigrette
\$15.50 per person

Northwest Caesar Salad
Grilled Chicken or Troll Caught Pacific Poached Salmon over Romaine Leaves
Topped with Garlic Croutons
Parmesan Cheese
Balsamic Caesar or Smoked Salmon Caesar Dressing
\$14.75 with Chicken
\$16.75 with Salmon

The consumption of raw or undercooked eggs, meat, poultry, seafood or shellfish may increase your risk of foodborne illness.

An 18% service fee and applicable sales tax will be applied to all food and beverage orders.

1500 Broadway, Tacoma, WA 98402
253-830-6601 Fax: 253-573-2363 gtctc.org

PLATED LUNCH MENUS

All lunch entrees include salad, rice, potatoes or pasta, bread basket and whipped butter, dessert (from House Dessert list), coffee (house blend and decaffeinated) and assorted teas.

Petite Roasted Filet Mignon
Black Truffle-Pinot Noir Demi Glace
\$26.00 per person

Chatman Straight Black Cod
Smoked Black Cod
With Spring Onions
Roasted Shallot Thyme Demi Glace
\$25.00 per person

Halibut Fillet
Topped with Herbed King Crab and Apple Salad
With Sauce Americana
(Market Price)

Grilled Rib Eye
With Black Bean Corn Salsa
\$25.00 per person

Cider Brined Pork Chop
Balsamic Roasted Washington Granny Smith Apples
Pancetta, Sautéed Cabbage
Cider Brandy Reduction
\$23.00 per person

Dungeness Crab Cake
Jicama-Mango Slaw
Chili-Lime Beurre Blanc
\$21.50 per person

Stuffed Breast of Chicken
Herb Stuffed Chicken with Cornbread-Currant Stuffing
Cumberland Sauce
\$20.00 per person

Lemongrass Chicken Breast
With Tomato Mint Ginger Salsa
Middle Eastern Couscous
\$19.00 per person

The consumption of raw or undercooked eggs, meat, poultry, seafood or shellfish may increase your risk of foodborne illness.

An 18% service fee and applicable sales tax will be applied to all food and beverage orders.

1500 Broadway, Tacoma, WA 98402
253-830-6601 Fax: 253-573-2363 gtctc.org

PLATED VEGETARIAN LUNCH MENUS

Substitute a vegetarian selection for any entrée at the same price.

Roasted Vegetable Beggar's Purse
Roasted Vegetables, Black Beans
Fresh Herbs in a Puff Pastry
Served over Couscous
Steamed Seasonal Vegetables

Wild Mushroom Risotto
Fresh Northwest Wild Mushrooms with Arborio Rice
Topped with Parmesan Cheese
Market Vegetables

Stuffed Eggplant Roulade
Served with Ratatouille Layered
Over Couscous with Fresh Herbs and
Basil Oil and Balsamic Syrup

An 18% service fee and applicable sales tax will be applied to all food and beverage orders.

1500 Broadway, Tacoma, WA 98402
253-830-6601 Fax: 253-573-2363 gtctc.org

LUNCH SALADS

All lunch entrees include a choice of one of the following salads.

Northwest Caesar Salad with Hearts of Romaine
Topped with Garlic Croutons
Parmesan Cheese
Traditional Caesar or Smoked Salmon Caesar Dressing

Assorted Market Greens
Julienne Carrots
Fresh Beets
Sliced Cucumbers
Cherry Tomatoes
Raspberry-Walnut Vinaigrette

Fresh Market Salad
Bibb Lettuce and Red Leaf Greens
Julienne Jicama
Roma Tomatoes
Lemon Vinaigrette

SALADS

The following salads are available at an additional charge

Dungeness Crab Louie with Baby Hearts of Romaine,
Scallions, Cucumber and Garlic Chips,
Avocado and Served with Classic Louie Dressing
\$5.50 per person

Crispy Pancetta, Seasonal Greens, Reggiano Parmesan, Pickled Quail Egg, Toasted Pine
Nuts Served with Saffron and Toasted Garlic Vinaigrette
\$4.00 per person

Marinated Vegetables with Seasonal Greens, Artichokes, Roasted Peppers, Olives, and
Green Beans with Buffalo Mozzarella and House Vinaigrette
\$4.00 per person

Green Goddess Salad with Watercress, Aged Parmesan, Red Onion Marmalade Relish,
Grilled Shiitake Mushrooms and Served with Anchovy Vinaigrette
\$2.75 per person

The consumption of raw or undercooked eggs, meat, poultry, seafood or shellfish may increase your risk of foodborne illness.

An 18% service fee and applicable sales tax will be applied to all food and beverage orders.

1500 Broadway, Tacoma, WA 98402
253-830-6601 Fax: 253-573-2363 gtctc.org

LUNCH BUFFETS

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

Italian Feast

Northwest Caesar Salad with Hearts of Romaine Leaves
Parmesan Cheese, Garlic Croutons, Creamy Caesar Dressing
Antipasto Display
Meat Lasagna with Traditional Marinara Sauce
Cheese Tortellini with Roasted Red Peppers and Garlic in a Light Pesto Sauce
Puff Pastry Cheese Straws
Mascarpone-filled Cannoli
Chocolate-dipped Biscotti
\$25.00 per person

Pacific Rim Buffet

Cucumber Salad with Ginger Soy Dressing
Wontons and Pot Stickers
Shrimp Fried Rice and Steamed Rice
Beef with Scallions and Ginger
Sweet and Sour Chicken
Fortune Cookies
\$18.00 per person

The Deli Express

Roasted Beef, Honey-glazed Ham, Smoked Turkey, Genoa Salami
Monterey Jack, Tillamook Cheddar and Jarlsberg Swiss Cheeses
Assorted Breads, Herb Mayonnaise, Dijon Mustard
Cranberry Relish and Kosher Dill Pickle Spears
Parmesan Pesto Salad
Seasonal Fresh Fruit Salad
Double Fudge Brownies and Assorted Baked Cookies
\$17.00 per person

Fajita Fiesta

Spicy Beef or Seasoned Chicken
Grated Monterey Jack and Tillamook Cheddar Cheeses
Diced Tomatoes, Shredded Lettuce, Sliced Olives
Sour Cream, Guacamole and Salsa
Warm Corn and Flour Tortillas
Spanish Rice and Refried Black Beans
Chocolate Mousse Cake and Sopaipillas with Honey
\$23.00 per person (Beef or Chicken)
\$26.00 per person (Beef and Chicken)

The consumption of raw or undercooked eggs, meat, poultry, seafood or shellfish may increase your risk of foodborne illness.

An 18% service fee and applicable sales tax will be applied to all food and beverage orders.

1500 Broadway, Tacoma, WA 98402
253-830-6601 Fax: 253-573-2363 gtctc.org

LUNCH BUFFETS

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

Soup and Salad Bar
Assorted Market Greens
Diced Chicken and Turkey
Sliced Mushroom, Cherry Tomatoes
Diced Eggs, Bleu Cheese Crumbles
Garbanzos Beans, Alfalfa Sprouts
Garlic Croutons, Shredded Cheese
Sunflower Seeds
Assorted Salad Dressings
Choice of Two Soups
Fresh Bread Basket and Whipped Butter
Assorted Cookies and Brownies
\$15.00 per person

SOUPS

(Add soup to your buffet)

Chilled Gazpacho
Creamy Potato and Leek
Fresh Red and Yellow Tomatoes
Minestrone
New England or Smoked Salmon Chowder
Roasted Corn Chowder
Seafood Bisque
Thai Coconut Chicken
Add \$4.00 per person

The consumption of raw or undercooked eggs, meat, poultry, seafood or shellfish may increase your risk of foodborne illness.

An 18% service fee and applicable sales tax will be applied to all food and beverage orders.

1500 Broadway, Tacoma, WA 98402
253-830-6601 Fax: 253-573-2363 gtctc.org

BOX LUNCHES

Maximum three lunch varieties per meal function.

Vegetable Delight
Roasted Vegetables Including:
Eggplant, Yellow Squash, Zucchini and Roma Tomatoes
Sun-dried Focaccia Bread Brushed with Olive Oil
Cucumber Salad with Soy Rice Vinaigrette
Tim's Cascade Chips
Tillamook Cheddar Cheese Wedge and Fresh Baked Cookie
\$15.00 per person

Club Wrap
Smoked Turkey
Lettuce, Tomatoes and Bacon
Wrapped in an Herb Flour Tortilla
Served with Whole Fruit
Pasta Salad, Tim's Cascade Chips
Tillamook Cheddar Cheese Wedge and Fresh Baked Cookie
\$14.75 per person

Chicken Salad Sandwich
Grilled Chicken Salad on a Croissant
Served with Whole Fruit
Couscous Salad with Mango and Currants
Tim's Cascade Chips
Tillamook Cheddar Cheese Wedge and Fresh Baked Cookie
\$14.50 per person

Create Your Own Box Lunch
Your choice of three selections listed below.
Served on Assorted Deli Breads or Croissant
Served with Whole Fruit
Pasta Salad, Tim's Cascade Chips
Tillamook Cheddar Cheese Wedge and Fresh Baked Cookie
\$14.00 per person

Sandwich Choices:
Albacore Tuna
Chicken Salad
Honey-glazed Ham and Jarlsberg Swiss
Italian Hoagie (Genoa Salami, Smoked Turkey, Honey-glazed Ham and Provolone)
Roast Beef and Provolone
Smoked Turkey and Tillamook Cheddar
Chicken Caesar Salad or Vegetarian

The consumption of raw or undercooked eggs, meat, poultry, seafood or shellfish may increase your risk of foodborne illness.

An 18% service fee and applicable sales tax will be applied to all food and beverage orders.

1500 Broadway, Tacoma, WA 98402
253-830-6601 Fax: 253-573-2363 gtctc.org

AFTERNOON BREAKS

Grab and Go
Plain and Peanut M&Ms
Cracker Jacks
Sun Chips
Tim's Cascade Potato Chips
Pretzel Twists
Assorted Sodas
Bottled Spring Water
\$8.00 per person

Health Nut
Sliced Fresh Vegetables
Assorted Dips
Pita Triangles with Hummus
Whole Fresh Fruit
Assorted Fruit Juices
Bottled Spring Water
\$8.00 per person

Indulgence
Jungle Bars
Chocolate Brownies
Assorted Cookies
Snickers Bars
Plain and Peanut M&Ms
Twix Candy Bars
Cracker Jacks
Assorted Sodas
\$7.75 per person

Heat Wave
Assorted Ice Cream Bars
Iced Tea with Sliced Lemons
Bottled Spring Water
\$7.75 per person

Sweet Treats
Rice Crispy Treats
Jungle Bars
Seasonal Fruit Breads
Jumbo Cookies
Assorted Sodas
\$7.50 per person

An 18% service fee and applicable sales tax will be applied to all food and beverage orders.

SNACK ITEMS

Trail Mix
\$2.50 per person

Granola Bars
\$2.00 each

Dry-roasted Peanuts
\$3.95 per person

Plain or Peanut M&Ms
\$2.75 per person

Mixed Nuts
\$4.95 per person

Roasted Cashews
\$4.25 per person

Fresh Popped Popcorn
\$2.50 per person

Potato Chips or Pretzels
\$2.50 per person

Jumbo Pretzels with Assorted Mustards
\$3.50 each

Tri-color Tortilla Chips and Salsa
\$4.75 per person

French Onion Dip with Potato Chips
\$3.25 per person

Spinach Dip with Potato Chips
\$3.25 per person

Novelty Ice Cream Bars
Drumsticks
Ice Cream Sandwiches
Fudgsicles
\$3.50 each

An 18% service fee and applicable sales tax will be applied to all food and beverage orders.

1500 Broadway, Tacoma, WA 98402
253-830-6601 Fax: 253-573-2363 gtctc.org

RECEPTIONS

A minimum order of 100 pieces applies to each hors d'oeuvre.

Hot Hors D'oeuvre

Jumbo Tiger Prawns Rubbed with Lemon Oil and Zest, Wrapped in Prosciutto
\$475 per 100

Fried Coconut Shrimp with Chili Garlic Sauce
\$425 per 100

Miniature Dungeness Crab Cakes with Lemon Grass Aioli
\$400 per 100

Grilled Scallop Skewers with Cilantro Cream Sauce
\$375 per 100

Fried Calamari with Lemon Grass Aioli
\$375 per 100

Dungeness Crab Stuffed Mushrooms
\$350 per 100

Artichoke Bottoms with Dungeness Crabmeat with Lemon Parmesan Sauce
\$350 per 100

Clam Fritters with Spicy Cilantro Cucumber Sauce
\$325 per 100

Beef or Chicken Satay with Scallions, Sesame Seeds and Chili Garlic Sauce
\$325 per 100

Phyllo Cups Filled with Smoked Ginger Chicken
\$325 per 100

Fiery Chicken Wings with Bleu Cheese Dressing
\$300 per 100

The consumption of raw or undercooked eggs, meat, poultry, seafood or shellfish may increase your risk of foodborne illness.

An 18% service fee and applicable sales tax will be applied to all food and beverage orders.

RECEPTIONS

A minimum order of 100 pieces applies to each hors d'oeuvre.

Hot Hors D'oeuvre

Fried Wontons with Sesame Ginger Sauce
\$300 per 100

Chicken Tenders with Honey Mustard Sauce
\$300 per 100

Jalapeno Poppers Stuffed with Cheese
\$300 per 100

Spring Rolls with Spicy Peanut Sauce
\$300 per 100

Pot Stickers with Ginger Hoisin Sauce
\$300 per 100

Spanakopita
\$300 per 100

Assorted Mini Quiches
\$275 per 100

Fried Mozzarella Sticks with Marinara Sauce
\$275 per 100

Mini Burgers (Sliders) or Smoked Chicken Quesadillas
\$250 per 100

The consumption of raw or undercooked eggs, meat, poultry, seafood or shellfish may increase your risk of foodborne illness.

An 18% service fee and applicable sales tax will be applied to all food and beverage orders.

1500 Broadway, Tacoma, WA 98402
253-830-6601 Fax: 253-573-2363 gtctc.org

RECEPTIONS

A minimum order of 100 pieces applies to each hors d'oeuvre.

Cold Hors D'oeuvre

Chilled Jumbo Prawns with Horseradish and Cocktail Sauce
\$500 per 100

Sliced Filet Mignon Medallions with Cumberland Sauce on Sliced Baguette
\$400 per 100

Poached Salmon Medallions with Seasonal Northwest Berries
\$375 per 100

Olive Tapenade Topped with Crème Fraiche and Tobiko Caviar on Sliced Baguette
\$350 per 100

Belgian Endive Leaves with Herbed Cream Cheese and Shrimp Ceviche
\$350 per 100

Prosciutto Wrapped Melon Skewers
\$350 per 100

Premium Assorted Canapés
\$300 per 100

Bruschetta Topped with Garlic, Basil, Roma Tomatoes and Shredded Parmesan Cheese
\$275 per 100

Skewered Olive, Smoked Provolone & Salami
\$250 per 100

Fruit Kebobs with Dipping Sauce
\$250 per 100

Puff Pastry Caesar Salad Bites
\$250 per 100

Sushi and Sashimi
(Market Price)

Oysters on the Half Shell with Fresh Grated Horseradish
(Market Price)

The consumption of raw or undercooked eggs, meat, poultry, seafood or shellfish may increase your risk of foodborne illness.

An 18% service fee and applicable sales tax will be applied to all food and beverage orders.

1500 Broadway, Tacoma, WA 98402
253-830-6601 Fax: 253-573-2363 gtctc.org

DISPLAYS AND STATIONS

Smoked Salmon Display
Whole Side of Smoked Salmon
Accompanied by Chopped Hard Boiled Egg
Capers and Red Onions
Served with Toasted Bagel Chips
\$300.00 per side
(Serves 25)

Seafood Bar
Oysters on the Half Shell
Iced Jumbo Prawns
Snow Crab Claws with Fresh Grated Horseradish
Cocktail Sauce and Lemon Wedges
\$25.00 per person
(Six Pieces per Person)

Fajita Bar
Warm Flour Tortillas
Shredded Seasoned Chicken or Spicy Beef
Olives, Bell Pepper, Salsa, Guacamole, Sour Cream
Shredded Tillamook Cheddar
\$7.00 per person

Pasta Station
Penne Pasta with Creamy Roasted Garlic Pesto
Cheese Tortellini with Traditional Sauce
Garlic Bread Sticks, Shredded Parmesan and Cracked Pepper
\$6.00 per person

Fresh Sliced Fruit Displays
\$5.00 per person

Roasted Grilled Vegetables
Marinated Grilled Assortment of Seasonal Vegetables
\$5.00 per person

Domestic and International Cheese Station
Local and Imported Cheeses
Garnished with Fresh Fruits
Sliced Bread and Crackers
\$5.00 per person

Baskets of Fresh Vegetables
With Assorted Dips
\$4.00 per person

The consumption of raw or undercooked eggs, meat, poultry, seafood or shellfish may increase your risk of foodborne illness.

An 18% service fee and applicable sales tax will be applied to all food and beverage orders.

CARVING STATIONS

Cider Baked Ham Carving Station*
With Grain and Smooth Mustards
Mayonnaise and Assorted Rolls
\$225.00 each
(Serves 50 - 75 People)

Roast Turkey Carving Station*
With Cranberry Relish
Herb Mayonnaise and Assorted Rolls
\$260.00 each
(Serves 50 - 75 People)

Steamship of Beef Carving Station*
With Horseradish Cream
Assorted Breads and Rolls
\$650.00 each
(Serves 200 People)

Roasted Rack of Lamb*
With Mint Vinaigrette and Mango Ancho Chili Chutney
Assorted Breads and Rolls
\$9.25 per person

*A \$125.00 carving fee will be added for all carving attendants in position for up to four hours.
After four hours a \$25.00 per attendant per hour fee will apply.
We recommend a minimum of one chef per every 250 guests.
The actual number will depend on the other menu items.

The consumption of raw or undercooked eggs, meat, poultry, seafood or shellfish may increase your risk of foodborne illness.

An 18% service fee and applicable sales tax will be applied to all food and beverage orders.

1500 Broadway, Tacoma, WA 98402
253-830-6601 Fax: 253-573-2363 gtctc.org

PLATED DINNER ENTREES

All dinner entrees include salad, rice, potatoes or pasta, bread basket and whipped butter, dessert (from House Dessert List), coffee (house blend and decaffeinated) and assorted teas.

Duet of Filet Mignon and King Salmon
Grilled Filet with Mushroom Reduction
Troll Caught King Salmon with Chive Beurre Blanc
\$44.00 per person

Duet of Dungeness Crab Cake and Filet Mignon
Northwest Dungeness Crab Cake with Tomato Chutney
Filet Mignon with Port Wine Demi Glace
\$40.00 per person

Duet of New York Steak and Tiger Prawns
Grilled Jumbo Prawns Brushed with Sun-dried Tomato Pesto
New York Steak with Crispy Onions, Roasted Garlic Cognac Sauce
\$40.00 per person

Veal Osso Bucco
With Morel Mushroom Demi Glace
\$38.00 per person

Filet Mignon and Foie Gras
Grilled Beef Tenderloin Topped with Seared Foie Gras
Served with Cherry-Merlot Reduction
\$38.00 per person

Grilled Curry Lamb Chops
Grilled Rack of Lamb Served with Pea Shoots and Potatoes
With Yellow Curry Sauce
\$35.00 per person

Broiled New York Steak
Topped with Crispy Onions and
Roasted Garlic Cognac Sauce
\$31.00 per person

Roasted Duckling
With Orange Glaze, Dried Cherry Sauce and Wild Mushroom Risotto
\$29.00 per person

The consumption of raw or undercooked eggs, meat, poultry, seafood or shellfish may increase your risk of foodborne illness.

An 18% service fee and applicable sales tax will be applied to all food and beverage orders.

PLATED DINNER ENTREES

All dinner entrees include salad, rice, potatoes or pasta, bread basket and whipped butter, dessert (from House Dessert List), coffee (house blend and decaffeinated) and assorted teas.

Northwest Dungeness Crab Cake
With Shallot Rosemary Butter Sauce
\$29.00 per person

Pan-roasted Halibut
Potato Encrusted with Fried Leeks and Saffron Cream Sauce
(Market Price)

Prosciutto Wrapped Salmon
Seared Salmon Wrapped in Prosciutto with Shiitake Relish
Topped with Plum Roasted Tomato Puree
\$25.00 per person

Sea Scallops Risotto
Heirloom Arborio Rice Sautéed with Sea Scallops and
White Wine Garlic Cream Sauce
\$24.00 per person

Chicken Ambassador
Sautéed Chicken Breast with Capers, Artichokes, Mushrooms,
Garlic, Tomatoes, Topped with Pinot Grigio Cream Sauce
\$22.00 per person

PLATED VEGETARIAN DINNER MENUS

Substitute a vegetarian selection for any entrée at the same price.

Portobello Napoleon
Grilled Portobello Mushroom Layered with
Eggplant, Roasted Red Peppers,
Finished with Tomato Coulis and Balsamic Syrup

Butternut Squash Ravioli
Served with Chanterelle Mushrooms, Roasted Vegetables
Topped with Garlic Cream Sauce

Vegetable Wellington
Puff Pastry Stuffed with English Peas and Sautéed Leeks
Served with Orzo Pasta, Grape Tomatoes, Pine Nuts and Tomato Coulis

The consumption of raw or undercooked eggs, meat, poultry, seafood or shellfish may increase your risk of foodborne illness.

An 18% service fee and applicable sales tax will be applied to all food and beverage orders.

1500 Broadway, Tacoma, WA 98402
253-830-6601 Fax: 253-573-2363 gtctc.org

DINNER ACCOMPANIMENTS

Appetizers

Popcorn Maine Lobster
With Asian Caramel Dipping Sauce
\$15.00 per person

Northwest Dungeness Crab Cake
With Mango, Baby Frisee, Toasted Coconut and Almond
\$10.25 per person

Northwest Kobe Beef Tartar and Carpaccio
\$10.25 per person

Phyllo-wrapped Prawns with Mango Slaw and Chili Garlic Sauce
\$8.00 per person

Seared Jumbo Sea Scallop with Tuscan Beans, Herbs and Pesto Broth
\$6.25 per person

Dungeness Crab or Shrimp Cocktail
(Market Price)

The consumption of raw or undercooked eggs, meat, poultry, seafood or shellfish may increase your risk of foodborne illness.

An 18% service fee and applicable sales tax will be applied to all food and beverage orders.

1500 Broadway, Tacoma, WA 98402
253-830-6601 Fax: 253-573-2363 gtctc.org

DINNER SALADS

All dinner entrees include a choice of one of the following salads.

Mesclun Greens with Candied Pecans, Sun-dried Blueberries,
Yellow Tear Drop Tomatoes with Herb Vinaigrette

Mixed Wild Field Greens with Bleu Cheese Crumbles,
Cherry Tomatoes with Raspberry Walnut Vinaigrette

Northwest Caesar Salad with Hearts of Romaine,
Fresh Grated Parmesan Cheese, Garlic Croutons,
Traditional Caesar or Smoked Salmon Caesar Dressing

SALADS

The following salads are available at an additional charge

Seared Tuna, Smoked Cauliflower Over Baby Arugula and Shredded Nori
Served with Green Curry Vinaigrette
\$10.25 per person

King Crab Napoleon Salad
Layers of Thick Yellow and Red Tomato Slices,
King Crab Topped with Tomato Coulis Chive Oil
\$10.25 per person

Langoustine Medallions Served with Imported Shaved Black Truffle,
White Mustard Cabbage and Citrus Remoulade
\$5.25 per person

Caviar and Asparagus Salad
Oscetra Caviar Over Seasonal Greens,
Delicate White Asparagus and Cream Rouge River Blue Cheese
Served with Creamy Buttermilk Dressing
\$4.00 per person

The consumption of raw or undercooked eggs, meat, poultry, seafood or shellfish may increase your risk of foodborne illness.

An 18% service fee and applicable sales tax will be applied to all food and beverage orders.

1500 Broadway, Tacoma, WA 98402
253-830-6601 Fax: 253-573-2363 gtctc.org

DINNER BUFFETS

Designed for 50 or more.

All dinner buffets include coffee (house blend and decaffeinated) and assorted teas.

Rainier Dinner Buffet

Traditional Caesar Salad

Slow Roasted Prime Rib, Au Jus with Grated Horseradish

Grilled Troll Caught Pacific Salmon, Served with Chive Beurre Blanc

Topped with Rock Shrimp

Gorgonzola Potatoes Au Gratin

Fresh Seasonal Vegetables

Assorted Chocolate Cakes and Fruit Pies

\$38.00 per person

Pacific Northwest Buffet

Pacific Northwest Caesar Salad with Creamy Smoked Salmon Dressing

Imported and Domestic Cheese Tray

Fresh Sliced Fruits with Northwest Berries

Roasted Troll Caught Pacific Salmon with Chive Beurre Blanc

Grilled Wild Mushroom and Herb Roasted Red Potatoes

Seasonal Vegetables with Northwest Herbs and Toasted Almonds

Northwest Wild Berry Cobbler with Amaretto Cream on the Side

\$33.00 per person

Skyline Buffet

Fresh Market Greens with Ranch and Balsamic Vinaigrette

Fresh Seasonal Fruit Salad

Marinated Vegetable Salad

Rosemary-Lemon Roasted Chicken

Grilled Troll Caught Pacific Salmon with Mango Salsa

Garlic and Herb Roasted Red Potatoes

Fresh Seasonal Vegetables

Chocolate Hazelnut Torte

\$29.00 per person

Pacific Rim Buffet

Oriental Salad with Soba Noodles, Carrots, Red Onions

Green Onions, Cashews and Sesame Vinaigrette

Vegetable Egg Rolls with Hoisin Sauce

Fried Won Tons with Sweet and Sour Sauce

Thai Curry Chicken

Steamed Sticky Rice and Chinese Broccoli

Almond Cookies and Chocolate Dipped Fortune Cookies

\$28.00 per person

The consumption of raw or undercooked eggs, meat, poultry, seafood or shellfish may increase your risk of foodborne illness.

An 18% service fee and applicable sales tax will be applied to all food and beverage orders.

1500 Broadway, Tacoma, WA 98402

253-830-6601 Fax: 253-573-2363 gtctc.org

DINNER BUFFETS

Designed for 50 or more.

All dinner buffets include coffee (house blend and decaffeinated) and assorted teas.

South of the Border

Tostada Salad:

Cheese, Lettuce, Tortilla Strips, Tomato, Cilantro

Green Salad with a Creamy Chipotle Dressing

Lime Bay Shrimp Salad

Corn and Rice Pilaf with Cilantro and Jalapenos

Carne Asada Steak with Grilled Onions

Chicken Enchiladas with Tomatillo Sauce

Kahlua Frangipane Fruit Tart

\$27.00 per person

The consumption of raw or undercooked eggs, meat, poultry, seafood or shellfish may increase your risk of foodborne illness.

An 18% service fee and applicable sales tax will be applied to all food and beverage orders.

1500 Broadway, Tacoma, WA 98402
253-830-6601 Fax: 253-573-2363 gtctc.org

RECEPTION DESSERTS

Select one of the following specialty desserts to put the finishing touch on your event.

Poached Northwest Pear
Fanned with Pistachio Nut Frangelico Mousse
Cognac Chocolate Sauce
\$5.50 per person

Lemon Tear Drop
Lemon Mousse Enrobed with Vanilla Chiffon Cake
And Caramelized Lemon Curd
\$4.25 per person

Duo of Hazel Nut White Chocolate Mousse and Espresso Mousse
Hazel Nut Mousse in a Chocolate Cup
Espresso Chocolate Mousse on the Side
Blueberry Coulis
Chocolate Straws and Fresh Northwest Berries
\$4.25 per person

White Chocolate Espresso Cheesecake
Pistachio Nut Florentine Wafer
Mocha Chocolate Sauce
\$4.25 per person

Lemon-Lime Soufflé
Macadamia Shortbread, Lemon Mousse,
Fresh Lime Cream Topped with Browned Meringue
\$4.25 per person

An 18% service fee and applicable sales tax will be applied to all food and beverage orders.

HOUSE DESSERTS

All lunch and dinner entrees include a choice of one of the following desserts.

Apple Pie
Pecan Pie
Carrot Cake
Lemon Cake
Chocolate Mousse Cake
Double Chocolate Layer Cake
Triple Chocolate Fudge Cake
Lemon Squares
Raspberry Bars
Platter of Fresh Baked Cookies

PREMIUM DESSERT PLATTERS

Assorted House-made Miniatures
Biscotti
Cannoli
Chocolate-dipped Fruit
Fruit Tartlets
Grand Marnier Truffles
Lemon Tartlets
\$125.00 per 50

Chocolate-dipped Strawberries
\$40.00 per 10

Assorted Premium Chocolate Truffles
\$30.00 per 10

An 18% service fee and applicable sales tax will be applied to all food and beverage orders.

1500 Broadway, Tacoma, WA 98402
253-830-6601 Fax: 253-573-2363 gtctc.org

BEVERAGES
(non-alcoholic selection)

International Gourmet Coffee
Chocolate Shavings
Cinnamon
Vanilla Sprinkles
Whipped Cream
\$40.00 per gallon
(Gallon Increments Only - Minimum 3 gallons)

House Blend Coffee
Regular and Decaffeinated
\$38.00 per gallon
(Gallon Increments Only)

Spiced, Herbal and Black Teas
\$30.00 per gallon

Spiced Apple Cider, Hot Chocolate or Iced Tea
\$30.00 per gallon

Fresh-squeezed Orange and Grapefruit Juices
\$15.00 per pitcher
\$30.00 per gallon

Original or Strawberry Lemonade
\$28.00 per gallon

Citrus Punch (Orange Juice, Lemonade, Grenadine, Ginger Ale)
Cranberry Lemon-Lime Punch (Cranberry Juice, Lemonade, Limeade, Ginger Ale)
Tart & Bubbly Punch (Pink Lemonade, Pineapple Juice, Cranberry Juice, Ginger Ale)
Mock Champagne (Ginger Ale, Pineapple Juice, White Grape Juice)
\$32.00 per gallon

Assorted Individual Fruit Juices
\$3.25 each

Assorted Soft Drinks, Bottled Spring Water or Assorted Flavored Seltzers
\$2.75 each

Chilled Milk
\$2.50 per half pint

An 18% service fee and applicable sales tax will be applied to all food and beverage orders.

BEVERAGES (alcoholic selection)

ARAMARK is pleased to offer the following premium beverages.

Spirits

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

Domestic and Imported Beer

Miller Light, MGD
Bud Light, Budweiser
Heineken
Red Hook
Corona
Guinness
O'Doul's

Microbrew Beer

Red Hook
Widmer
Samuel Adams

Soft Drinks, Mineral Waters and Juices

Pepsi, Diet Pepsi, Sierra Mist, Ginger Ale, Mug Root beer, Diet Dr. Pepper, Dr. Pepper
Tropicana Bottled Juices
Aquafina, Assorted Spritzers

	<u>Hosted</u>	<u>Cash</u>	<u>Open Bar</u>	
Spirits	\$5.50	\$6.00	1 Hour	\$12.50 per guest
Domestic Beer	\$4.00	\$4.50	2 Hours	\$19.00 per guest
Imported Beer	\$4.50	\$5.00	3 Hours	\$24.50 per guest
Non-Alcoholic Beer	\$4.00	\$4.50	4 Hours	\$31.00 per guest
Microbrews	\$4.50	\$5.00		
Wine by the Glass	\$5.50	\$6.00		
Soft Drinks	\$2.50	\$2.75		
Mineral Waters	\$2.50	\$2.75		
Bottled Juices	\$2.50	\$2.75		
Cordials	\$6.50	\$7.00		

ARAMARK personnel must dispense all alcoholic beverages.

A \$125.00 per bartender fee will apply for the first four hours of service. A \$35.00 per hour overtime charge will be applied after four hours of service.

An 18% service fee and applicable sales tax will be applied to all food and beverage orders.

1500 Broadway, Tacoma, WA 98402
253-830-6601 Fax: 253-573-2363 gtctc.org

HOUSE WINE SELECTION

Chardonnay

Canyon Road Chardonnay
\$24.00 per bottle
Columbia Crest Vineyard White
\$27.00 per bottle
Montevina Chardonnay
\$34.00 per bottle

Riesling

Chateau Ste Michelle Riesling
\$26.00 per bottle

White Zinfandel

Canyon Road White Zinfandel
\$22.00 per bottle

Sauvignon Blanc

Columbia Crest Sauvignon Blanc
\$25.00 per bottle
Chateau Ste Michelle Sauvignon Blanc
\$36.00 per bottle

Cabernet Sauvignon

Canyon Road Cabernet Sauvignon
\$24.00 per bottle
Columbia Crest Cabernet Sauvignon
\$27.00 per bottle
Montevina Cabernet Sauvignon
\$34.00 per bottle

Merlot

Canyon Road Merlot
\$24.00 per bottle
Columbia Crest Vineyard Red
\$27.00 per bottle
Montevina Merlot
\$34.00 per bottle

Sparkling Wine

Wycliff Brut
\$18.00 per bottle
Freixenet Carta Nevada Brut
\$27.00 per bottle
Domaine Ste Michelle Brut Cuvee
\$35.00 per bottle

ARAMARK personnel must dispense all alcoholic beverages.

An 18% service fee and applicable sales tax will be applied to all food and beverage orders.

1500 Broadway, Tacoma, WA 98402
253-830-6601 Fax: 253-573-2363 gtctc.org