



Edward D. Hansen
Conference Center

CATERING MENU



welcome

TO THE EDWARD D. HANSEN CONFERENCE CENTER

Spectra Food Services and Hospitality, welcomes you to the Edward D. Hansen Conference Center. Our Executive Chef, AJ Macasadia, created a menu featuring a selection of chef designed packages including regional and local favorites.

As the exclusive provider of food and beverage for the Edward D. Hansen Conference Center, we are committed to the highest standards of quality and service. We eagerly await the opportunity to create a new and incomparable experience for your event. We believe in the quality of your experience, the finest food and beverage complimented by efficient and gracious service. Our Spectra culinary team sources our ingredients locally whenever possible: "From our state to your plate!"

Additionally, if you have any dietary restrictions, please let our Catering Representative know so she can help tailor a menu to fit your guests' needs. Our catering menu features a wide array of foods from breakfast, a la carte, boxed and plated lunches, appetizers, full buffet dinners, plated meals, decadent desserts, and complete beverage service.

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table of contents

breakfast buffet	3
breakfast plated	4
lunch buffet	5
lunch boxed	6
lunch plated	7
snacks & hors d'oeuvres	8-10
dinner themed	11
dinner buffet	12
dinner buffet enhancements	13
dinner plated	14
beverages	15-16
catering information	17

breakfast

minimum of 20 people. prices are per person. all breakfasts include coffee, hot teas, water service, and orange juice. please contact your catering representative for specialty requests or dietary restrictions.

breakfast buffets

continental breakfast

fresh fruit display
assorted mini pastries and mini bagels
butter, cream cheese and preserves

\$16 per person

sunny morning

fresh fruit display
scrambled eggs with chives
o'brien country potatoes
applewood smoked bacon

\$19 per person

country style

fresh fruit display
buttermilk biscuits
breakfast sausage
sausage gravy
scrambled eggs with chives

\$21 per person

great start

fresh fruit display
assorted mini pastries
scrambled eggs with chives
o'brien country potatoes
applewood smoked bacon
breakfast sausage

\$23 per person

buffets enhancements

oatmeal bar

oatmeal | strawberry | brown sugar | walnuts | milk

\$5 per person

belgian waffle

belgian waffle | syrup | berry compote

\$7 per person

chef attendant omelet station

egg | cheddar | swiss | spinach | mushroom
tomato | onion | roasted pepper | ham | bacon

\$14 per person

all catered events are subject to a 20% management charge & sales tax.



breakfast

all plated breakfasts include coffee, teas, orange juice and an assortment of fresh fruit. minimum of 20 people. prices are per person. please contact your catering representative for specialty requests or dietary restrictions.

breakfast plated

classic

scrambled eggs with chives, o'brien country potatoes, choice of applewood smoked bacon or breakfast sausage

\$23 per person

waffle

belgian waffle, berry compote, applewood smoked bacon or breakfast sausage

\$24 per person

quiche

spinach, roasted tomato, and feta quiche, o'brien country potatoes, sun dried tomato cream

\$25 per person

cinnamon roll

cinnamon roll swirled with a cinnamon filling, bacon maple crumb topping

\$25 per person

a la carte

breakfast sausage or applewood smoked bacon

\$4 per person

fresh fruit display

\$4 per person

whole fruit

\$2 per person

hard boiled eggs

\$12 per dozen

assorted mini pastries

\$24 per dozen

berry yogurt parfaits

fresh berries atop vanilla honey yogurt and granola

\$6 per person



lunch

available 11am-3pm. includes coffee, teas, water service, and ice tea or lemonade. minimum of 20 people.
prices are per person. please contact your catering representative for specialty requests or dietary restrictions.

lunch buffets

mt. baker buffet

garden salad with raspberry vinaigrette
spectra potato salad
thinly sliced roast beef, turkey, ham swiss, cheddar, provolone
tomato, red onion, lettuce, pickle, sun dried tomato aioli, pesto aioli
assorted deli bread
freshly baked cookies

\$27 per person

the jetty island

seasonal house made soup
kale slaw with poppy seed dressing
spectra pasta salad
turkey pinwheel with cranberry cream cheese, lettuce, tomato
vegetarian pinwheel with quinoa, kale, cucumber, carrot, avocado hummus
lemon bars

\$27 per person

the ebey

loaded salad and soup bar
romaine lettuce, spinach, candied nuts, cheese, dried cranberry
crouton, tomato, carrot, onion, bacon, grilled chicken
chef's choice of 4 dressings
seasonal house made soup
freshly baked cookies and brownies

\$27 per person

ensenada

caesar salad with charred corn, tomato, tortilla strips, parmesan cheese
tortilla chips and salsa
pork carnitas
cilantro lime chicken fajitas
spanish rice
refried beans with melted cotija
flour tortillas
cilantro sour cream, house salsa, guacamole
cinnamon dusted churros
add on corn tortillas \$1 per person

\$31 per person

colby

seasonal melon salad with goat cheese and basil
kale slaw with poppy seed dressing
balsamic grilled chicken breast
pulled pork with house bbq sauce
southern style baked beans
fresh corn bread
freshly baked cookies and brownies

\$30 per person

the riverfront

kale slaw with poppy seed dressing
rosemary and garlic chicken breast
pan seared nw steelhead salmon with lemon and dill
herb roasted baby red potatoes, seasonal vegetables
assorted rolls
assorted dessert bars

\$32 per person

all catered events are subject to a 20% management charge & sales tax.

lunch

available 11am-3pm. includes whole fruit, bag of chips, grandma's cookie, and a bottle of water. minimum of 20 people. prices are per person. please contact your catering representative for specialty requests or dietary restrictions.

boxed lunches

please choose from the following

roasted turkey breast

roasted turkey breast, tillamook cheddar cheese, lettuce, tomato, onion, hoagie roll

classic ham and cheese

thin sliced ham, provolone cheese, lettuce, tomato, onion, hoagie roll

pastrami

pastrami, swiss, sauerkraut, hoagie roll

tarragon-apple chicken salad

tarragon-apple chicken salad, lettuce, tomato, croissant

vegetarian wrap

quinoa, kale, cucumber, carrot, avocado chickpea spread

\$21 per person

all catered events are subject to a 20% management charge & sales tax.



plated lunch

available 11am-3pm. includes assorted bread & butter, coffee, water service, a choice of iced tea or lemonade and choice of dessert. minimum of 50 people. prices are per person. please contact your catering representative for specialty requests or dietary restrictions.

cold

rosemary grilled chicken salad

spring mix and romaine with red onion, dried cranberries, candied pecans, blue cheese and herb chicken served with raspberry vinaigrette

\$25 per person

pesto chicken mediterranean salad

pesto grilled chicken, grilled romaine heart with roasted peppers, cucumbers, feta cheese and artichokes served with roasted garlic sun-dried tomato vinaigrette

\$27 per person

kale slaw

paprika chicken breast, kale, broccoli, cabbage, radicchio, dried cranberries, pumpkin seeds served with poppy seed dressing

\$26 per person

vermicelli noodle salad

soy ginger chicken, vermicelli noodles, carrots, green beans, sesame seeds, green onions, edamame and napa cabbage served with sesame vinaigrette

\$27 per person

salmon cobb

seared dill salmon, chopped romaine, edamame, corn, tomato, bacon, boiled egg served with a creamy italian vinaigrette

\$29 per person

hot

teriyaki chicken

teriyaki grilled chicken thigh meat, vegetable stir fry, steamed ginger-scented jasmine rice

\$28 per person

sage chicken

seared chicken breast wrapped with prosciutto and a sage cream sauce, wild rice, seasonal veggies

\$29 per person

seared salmon

seared steelhead salmon, cilantro lime butter, cilantro wild rice, seasonal veggies

\$29 per person

desserts

please choose one of the following. *gluten free/vegan desserts available at an additional charge*

new york style cheesecake

choice of chocolate, raspberry, or mango drizzle

dessert bar duo (choose 2)

from our local baker, finale's gourmet desserts | raspberry bar | praline fudge brownie strawberry lemon bar | mocha bar | white chocolate macadamia

apple crumb bar

shortbread crust with spiced apple filling and streusel crumb topping

all catered events are subject to a 20% management charge & sales tax.



snacks a la carte

available all day. minimum of 25 people. prices are per person.
please contact your catering representative for specialty requests or dietary restrictions.

popcorn

freshly popped popcorn

\$4 per person

gourmet snack mix

blend of pretzels, almonds, crackers

\$5 per person

pretzels

chips and dip

house made kettle chips served with garlic dip

\$4 per person

\$5 per person

chips and salsa

tri color tortilla chips with house salsa, salsa verde and spicy salsa

\$5 per person

granola bars

assorted individually wrapped bars

\$2 per person

whole fruit

assorted seasonal whole fruit

\$2 per person

all catered events are subject to a 20% management charge & sales tax.



hors d'oeuvres

minimum of 25 guests, prices are per person

reception buffet platters

crudité platter

fresh vegetables, ranch dip, garlic hummus

\$5 per person

fresh fruit display

sliced seasonal fruit with a balsamic honey yogurt

\$6 per person

antipasto display

chef's selection of italian cold cuts, cheeses, olives, veggies and crostini

\$10 per person

cheese board

assorted artisan cheeses, grapes, dried fruit, and crackers

\$9 per person

tomato basil and mozzarella bruschetta

freshly diced tomatoes, basil, and mozzarella with herbed crostinis

\$5 per person

spinach and artichoke dip

house made spinach and artichoke dip with grilled pita and crackers

\$7 per person

spread sampler

spinach artichoke dip, sun dried tomato spread, jalapeño hummus, grilled pita, crostini, crackers

\$9 per person

old bay shrimp cocktail

old bay poached shrimp served with lemon and house cocktail sauce

\$9 per person

maki sushi display

california roll, seattle roll and vegetarian roll served with soy sauce and wasabi

\$12 per person



all catered events are subject to a 20% management charge & sales tax.

hors d'oeuvres

minimum of two dozen per order, priced per dozen pieces

cold hors d'oeuvres

belgian endive spears with smoked trout

herbed chevre and smoked trout on an endive spear

\$32 per dozen

caprese skewers

grape tomato, basil, mozzarella

\$32 per dozen

blue cheese toast

caramelized onion, blue cheese and apple on toast

\$32 per dozen

berry and boursin

berry reduction, boursin cheese and hazelnut on focaccia toast

\$32 per dozen

hot hors d'oeuvres

teriyaki meatballs

oven roasted meatballs served with teriyaki sauce, garnished with green onion

\$30 per dozen

soy-ginger and chili chicken skewers

soy-ginger marinated chicken skewer served with a soy-chili sauce

\$32 per dozen

vegetable spring rolls

mixed vegetable spring roll served with sweet chili sauce

\$30 per dozen

smoked chicken quesadilla

smoked chicken, peppers, onions, cilantro, cheddar jack cheese served with salsa and sour cream

\$33 per dozen

spanakopita

spinach, feta, herbs folded in a phyllo triangle

\$31 per dozen

fig and brie toast

fig jam paired with brie cheese on toasted bread

\$33 per dozen

arancini risotto

classic parmesan risotto balls coated in panko with a pesto drizzle

\$34 per dozen

shanghai lumpia

filipino style pork lumpia served with soy-chili sauce

\$38 per dozen

crab rangoon

crab meat and cream cheese in a wonton wrapper

\$34 per dozen

edamame pot sticker

garden mix of edamame, napa cabbage, scallion, carrots and corn in a dumpling wrapper

\$32 per dozen



all catered events are subject to a 20% management charge & sales tax.

buffet dinner

available after 3pm. includes assorted bread & butter. coffee, water service, a choice of iced tea or lemonade.
minimum of 50 people. prices are per person. please contact your catering representative for specialty requests or dietary restrictions.

themed dinners

ensenada

chicken tortilla soup
caesar salad with charred corn, tomato, tortilla strips and parmesan cheese
served with house-made southwest Caesar dressing
tortilla chips and salsa
chipotle marinated beef fajitas
cilantro lime chicken fajitas
spanish rice
refried beans with melted cotija
flour tortillas
cilantro sour cream, guacamole, verde salsa, spicy salsa
cinnamon sugar churros
add on corn tortillas \$1 per person

\$44 per person

pan asian

vermicelli noodle salad with napa cabbage, carrot, edamame,
green beans tossed with Asian sesame vinaigrette
memmi braised boneless short ribs, braising jus
chicken adobo, soy, garlic, vinegar sauce
ginger scented jasmine rice
vegetable stir-fry, with garlic and ginger
assorted bread and butter
white chocolate macadamia bar

\$46 per person

roma

creamy tomato basil bisque
romaine, peppers, artichoke, feta, olives
served with balsamic dressing
sun dried tomato and italian sausage baked penne
pesto grilled chicken with cavatappi alfredo
roasted basil asparagus
garlic bread
mini sweet assortments

\$44 per person

the sound

caesar salad, crouton, shaved parmesan
served with Caesar dressing
whole roasted pork loin, cranberry jus
herb crusted chicken breast, mushroom cream
creamy garlic mashed potatoes
seasonal vegetables
assorted bread and butter
assorted mini pastries

\$45 per person

northwest

butternut squash soup
mixed green salad, cucumber, tomato, dried cranberries
served with raspberry vinaigrette
nw steelhead salmon with dill, lemon beurre blanc
almond strawberry chicken, strawberry balsamic glaze
wild rice pilaf
roasted veggies
assorted bread and butter
mixed berry cobbler

\$46 per person

dinner - build your own buffet

includes bread and butter, coffee, water service, a choice of iced tea or lemonade. minimum of 25 people. prices are per person. please contact your catering representative for specialty requests or dietary restrictions.

build your own buffet

\$49 per person

salads choose one of the following:

classic caesar

romaine, shaved parmesan, herb croutons, caesar dressing

spring mix

mixed greens, cucumbers, carrots, grape tomatoes, onions, balsamic dressing

kale slaw

kale, cabbage, broccoli, pumpkin seeds, dried cranberry, poppy seed dressing

vegetable sides

chef's selection of seasonal veggies

starch sides choose one of the following:

ginger scented jasmine rice

wild rice pilaf

creamy garlic mashed potatoes

herb roasted baby red potatoes

roasted fingerling potatoes

entrée choose two of the following:

herb grilled chicken breast, mushroom demi

almond strawberry chicken, strawberry balsamic glaze

mustard salmon, lemon beurre blanc

lemon dill steelhead salmon, with a lemon beurre blanc sauce

memmi braised boneless short ribs, braising jus

desserts choose one pack:

mini classic pastry assortment

traditional petit fours

mini cheesecake assortment

assorted french macarons



buffet enhancements

minimum of 25 people. prices are per person.

polenta bar

creamy polenta | roasted mushrooms | bacon bits |
sour cream | green onion | parmesan
shredded beef short ribs \$4 per person
basil and butter shrimp \$4 per person

\$13 per person

potato bar

creamy mashed potatoes | roasted mushrooms | bacon bits |
sour cream | green onion | parmesan | cheddar | sage gravy

\$12 per person

dessert sampler

5 pieces per person
cream puffs, mini cheesecake, chocolate truffle,
traditional petit fours

\$13 per person

chef attendant action stations

*all attended stations are subject to a \$100 attendant fee
minimum 25 guests.

market price

northwest boil

head on shrimp | mussels | clams | andouille sausage
corn | potatoes

carving attendant carving stations

*all attended stations are subject to a \$100 attendant fee
minimum 25 guests.

herbed prime rib

horseradish cream, thyme au jus

\$16 per person

roasted beef sirloin

horseradish cream, thyme au jus

\$14 per person

roasted turkey breast

apricot cranberry jus, sage gravy

\$8 per person

all catered events are subject to a 20% management charge & sales tax.



plated dinner - build your own

all plated meals are complemented by seasonal vegetables. includes bread and butter, coffee, water service, a choice of iced tea or lemonade. minimum of 50 people. prices are per person. please contact your catering representative for specialty requests or dietary restrictions.

salads choose one of the following:

classic caesar

romaine, shaved parmesan, herb crouton, caesar dressing

spring mix

mixed green, cucumber, carrot, grape tomato, onion, balsamic dressing

kale slaw

kale, cabbage, broccoli, pumpkin seeds, dried cranberries, poppy seed dressing

entrée options choose one of the following:

stuffed airline chicken breast

boursin and ricotta stuffing, mushroom cream, herb roasted baby potatoes

\$44

almond crusted chicken

almond topping, balsamic strawberry glaze, wild rice pilaf

\$44

chicken adobo

filipino style chicken thigh, soy, garlic, vinegar sauce, ginger-scented jasmine rice

\$45

memmi braised boneless short ribs

boneless short ribs braised for hours, braising jus, creamy garlic mashed potatoes

\$49

black n bleu

bleu cheese baseball sirloin steaks, smoked balsamic demi, creamy garlic mashed potatoes

\$49

soy chili glazed salmon

grilled salmon, soy-sweet chili glaze, ginger scented jasmine rice

\$46

lemon dill salmon

lemon dill steelhead salmon with a lemon beurre blanc, creamy garlic mashed potatoes

\$46

sun-dried tomato crusted mahi

sun-dried tomato crusted mahi, mango beurre blanc, herb roasted baby potatoes

\$47

asian surf n turf

memmi braised boneless short ribs, soy chili glazed salmon, ginger scented jasmine rice

\$52

nw surf n turf

herb roasted sirloin, mustard seed crusted salmon, creamy garlic mashed potatoes

\$52

seared polenta

sun dried tomato polenta, basil cream

\$34

cauliflower steak

seared cauliflower, quinoa, roasted pepper coulis

\$34

stuffed pepper

quinoa blend, spinach, veggies, roasted pepper coulis

\$34

desserts choose one of the following:

gluten free/vegan desserts available at an additional charge

new york cheesecake

choice of chocolate, raspberry, or mango drizzle

dessert bar duo (choose 2)

raspberry bar | praline fudge brownie | strawberry lemon bar | mocha bar | white chocolate macadamia

apple crumb bar

shortbread crust with spiced apple filling and streusel crumb topping

raspberry mound

frosted raspberries on top of chocolate mousse with chocolate cake

dulce de leche

layers of caramel sponge cake with a sweet caramel mousse

chocolate mousse

moist chocolate cake with creamy layers of chocolate mousse and coffee sabayon

beverages

non alcoholic

coffee & tea service *minimum of 10 people

coffee service by the gallon

hot chocolate

orange juice

lemonade or iced tea

fruit infused water

\$3 per person

\$25 per gallon

\$18 per gallon

\$16 per gallon

\$16 per gallon

\$12 per gallon

a la carte

bottled juices

bottled water (16.9 oz)

canned soda (12 oz)

\$3.00 per bottle

\$3.00 per bottle

\$3.00 per can



beverages

cash bar

domestic beer	\$6
premium beer craft	\$7
wine	\$9
well cocktail	\$9
premium cocktail	\$10
super premium cocktail	\$11

hosted bar

domestic beer	\$5
premium beer craft	\$6
wine	\$8
well cocktail	\$8
premium cocktail	\$9
super premium cocktail	\$10

Spectra Food Services & Hospitality is proud to offer a selection of Regional Craft Beer and Wine in addition to Spirits for your special occasion. A fine array of interesting alcoholic and non-alcoholic beverages carefully selected to pair with our culinary options will enhance almost any event.

Please discuss your selections with our Catering Representative as well as any specialty requests. Each bar will consist of 2 Domestic Beer Options, 3 Premium Beer Options, 2 White Wine Options, 2 Red Wine Options & 3 Tiers of Spirit Options.

Spectra and the Edward D. Hansen Conference Center take the service of alcohol very seriously. Our service staff will verify the identification of anyone appearing to be under the age of 40. Please note that a bartender fee of \$50 is applied to each bar. If the minimum sales of \$400 is met, the bar fee is waived. If bar sales do not meet the \$400 minimum, the Client is responsible for the difference.



CATERING INFORMATION, POLICIES & STANDARDS

exclusive caterer

Spectra Food Services and Hospitality is the exclusive provider of food and beverages for the Edward D. Hansen Conference Center. We are committed to the highest standards of quality and service. All food and beverage is to be arranged through the Assistant General Manager. No outside food or beverages of any kind are allowed into the facility by clients, guests or exhibitors without the prior written consent of Spectra Food Services.

confirmation of orders

Your Assistant General Manager will review your event specifications and provide you with a written confirmation of menu, service plan and number confirmation in the form of a Banquet Event Order. A copy of this form is required to be signed and returned 5 business days prior to your event day.

dietary considerations

With advance notice, our chef is able to accommodate most special meal requests. Please inform your Assistant General Manager of any special dietary requests for vegetarian, vegan or gluten-free and any other restrictions. Such special requests are due 10 business days in advance of your event. These special meal requests are to be included in your final guaranteed attendance and will be priced out accordingly.

guaranteed attendance

Final guarantees are due in writing, 5 business days in advance of your scheduled event. Final guarantees cannot exceed the capacity of the event space and cannot be reduced once the deadline expires. If the final guarantee increases or decreases by more than 25% from the initial estimated attendance by your final guarantee date, additional charges may apply. Every effort will be made to accommodate guarantee increases after they are submitted, subject to reasonable menu substitutions or additional cost. In the absence of a final guarantee, the initial attendance estimate will be used.

overage – plated meals

For plated meals, we are prepared to serve the guaranteed attendance. Any additional meals including on-site requests will be invoiced on your Banquet Event Order and priced upon consumption. For any pre-set plated meals, meal counts must be equal to the maximum occupancy of table sets for the room.

unconsumed food & beverage

The Edward D. Hansen Conference Center adheres to state and local health guidelines which dictate that food items may not be taken off the premises. Accordingly, all food and beverage must be consumed during the specific event and may not be taken off property.

management charge

All catered events are subject to a 20% management charge. This charge is the sole property of the food / beverage service company or the venue owner, as applicable, is used to cover such party's costs and expenses in connection with the catered event (other than employee tips, gratuities and wages) and is not a charge in lieu of a tip. The Management charge is not a tip, gratuity or service charge, nor is it purported to be a tip, gratuity, or service charge, for any wait staff employee, service employee, service bartender, or other employee, and no part of the management charge will be distributed (as a tip, gratuity, or otherwise) to any employee who provides service to guests.

other services

catering cart service

Hosted and Non-Hosted Catering Cart services are available exclusively through the Edward D. Hansen Conference Center. Menus are customizable and can include the following: coffee, assorted beverages, pastries, sandwiches, salads and assorted snacks. Hosted and non-hosted concession sales are charged \$600 for a four (4) hour minimum service. Hours may be extended at a rate of \$100 per hour. All Catering Cart Services will be determined at the sole discretion of the Edward D. Hansen Conference Center.

dessert dashes

The Edward D. Hansen Conference Center welcomes clients to host a dessert dash for their Auction or Gala. There is no fee associated with bringing in your own dessert. The Edward D. Hansen Conference Center does offer three levels of service for your Dessert Dash. Please discuss with the Assistant General Manager to determine what works best for your event.

- Option A: Complimentary Service: Edward D. Hansen Conference Center provides each table with utensils and plates for self-service. Client places marker indicating winning table number at the dessert display and winner brings dessert back to their table.
- Option B: Enhanced Service \$1.50 per person - Client places marker indicating winning table number at the dessert display. Servers collect desserts, and slice them. At the appointed time, the sliced desserts are delivered to each winning table. Dessert Dash must be done prior to Entrée service to allow for adequate dessert service time.
- Option C: Premium Service \$3 per person - Client places marker indicating winning table number at the dessert display. Servers collect desserts, slice, and immediately serve the sliced desserts to each winning table. Dessert Dash may be done at any time during the event.

linen & decorations

Limited linen colors are available through our local AlSCO provider. Table linens and table napkins are provided free of charge. Linen options must be chosen 10 business days before your event to ensure on time delivery and availability. The Edward D. Hansen Conference Center have a limited selection of centerpieces and decorations for event usage. Centerpieces are subject to an additional charge based upon requested design.