

# WENATCHEE CONVENTION CENTER




## 2022 CATERING MENU



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# WELCOME



The Wenatchee Convention Center prides itself on the outstanding quality of foods & services provided to our guests. We believe the combination of our fresh ingredients, variety of menu options & experienced staff can create a memorable experience for each individual guest.

**Wenatchee Convention Center**  
509-662-4411  
121 N. Wenatchee Avenue  
Wenatchee, WA 98801  
[www.wenatcheeconventioncenter.com](http://www.wenatcheeconventioncenter.com)



# DISCLAIMER

We understand that there are dietary restrictions that will need to be accommodated and are happy to oblige in every possible way. We take these needs very seriously as our guests are top priority.

However, it is not possible for us to cater to all specific allergies and dietary needs. Our kitchen facility is geared towards serving large groups a specific menu. Unless prior arrangements have been made, we are limited to stock on hand.

In addition, those with severe allergies or serious dietary needs or restrictions may have to provide their own meals to ensure safety. Our kitchen is not equipped with a separate facility for eliminating the possibility of cross-contamination. We will always do our best to provide an exceptional dining experience to every guest and we are happy to accommodate special needs whenever possible.

## **YOU WILL SEE THESE SYMBOLS THROUGHOUT THE MENU TO INDICATE VARIOUS DIETARY INFORMATION:**

**VEG = VEGETARIAN | CONTAINS NO MEAT, POULTRY OR FISH PRODUCTS**

**GF = GLUTEN FREE | CONTAINS NO WHEAT, BARLEY OR RYE PRODUCTS**

**DF = DAIRY FREE | CONTAINS NO DAIRY PRODUCTS**

**V = VEGAN | CONTAINS NO ANIMAL PRODUCTS**

**A = VEG/V/DF/GF**

**Note:** These labels are for general standards and practices. They are not an absolute guarantee. Human error and cross-contamination are a possibility. Also, products purchased by WCC may change ingredients at any time without our knowledge. The WCC does conduct a biannual label review in an effort to keep our menus current.



# BEVERAGES

## NON-ALCOHOLIC BEVERAGES

### Freshly Brewed Regular & Decaffeinated Coffee, Herbal Teas

*45.95 per gallon*

#### Hot Chocolate

*42.95 per gallon*

#### Freshly Brewed Iced Tea

*42.95 per gallon*

#### Lemonade

*42.95 per gallon*

#### Sparkling Cherry Limeade

*42.95 per gallon*

#### Assorted Bottled Fruit Juices

*3.50 each*

#### Assorted Sodas & Bottled Water

*2.50 each*

#### Red Bull, Regular & Sugar Free

*5.50 each*

#### Infused Water Station

*choose 1 option below:*

##### Mint Infused

##### Lemon

##### Cucumber

*45.00 each*

### Gourmet Hot Chocolate Station with Dessert Toppings

*5.00 per person*

17% service charge & 8.6% state sales tax will be added.

All meals have a 30-person minimum charge.

Meal count guarantees are required 72 hours prior to meal.

# BREAKS & SNACKS

## FRESH FROM OUR BAKERY

**Assorted Muffins (VEG): Apple-Cinnamon, Double Chocolate and Blueberry**

*38.95 per dozen*

**Cinnamon Rolls (VEG)**

*38.95 per dozen*

**Assorted Danishes, Strudels and Turnovers (VEG)**

*38.95 per dozen*

**Assorted Bagels and Cream Cheese Spreads (VEG)**

*36.95 per dozen*

**Sour Cream and Apple Coffee Cake with Streusel Topping (VEG)**

*36.95 per dozen*

**Assorted Freshly Baked Cookies (VEG)**

*33.95 per dozen*

**Triple Chocolate Brownies (VEG)**

*33.95 per dozen*

## SNACKS-N-BITES

**Seasonal, Market Fresh Whole Fruit (GF/DF/V/VEG)**

*2.50 each*

**Lucious Lemon Squares**

*3.50 each*

**Bavarian Pretzel Sticks with Assorted Mustards and Cheese Sauce (VEG)**

*3.25 each | minimum 4 dozen*

**Chex Snack Mix (VEG):**

**Chocolate, Hot-n-Spicy and Traditional**

*2.75 each | individual bags*

**Assorted Premium Bars: Clif, Kind (GF) and Luna (GF)**

*4.00 each*

**Trail Mix Station (VEG): Dried Fruits, Granola, Mini Pretzels, M&Ms and more**

*4.00 per person*

**Ice Cream Bars (VEG)**

*4.00 per person | regular*

*6.00 per person | premium*



# BREAKFAST

## SERVED BREAKFAST

All plated breakfasts include fresh fruit cups, chilled apple juice and freshly brewed coffee.

### **Sunrise Scramble (GF)**

Freshly scrambled eggs, served with breakfast potatoes, applewood smoked bacon and sausage links.

22.95

### **French Toast Apple Cobbler**

Traditional french toast with apple compote topping. Served with scrambled eggs and chicken apple sausage.

23.95

### **Tuscan Zucchini Frittata Scramble**

Freshly scrambled eggs with zucchini, onions, rosemary, Parmesan and diced prosciutto ham. Served with applewood smoked bacon, breakfast potatoes, focaccia bread.

23.95

17% service charge & 8.6% state sales tax will be added.

All meals have a 30-person minimum charge.

Meal count guarantees are required 72 hours prior to meal.

# BREAKFAST

## CENTER CONTINENTAL BREAKFAST

All continental breakfasts include apple juice, freshly baked danishes, strudels, assorted breakfast breads and muffins, whole fruit, freshly brewed coffee and herbal teas.

*19.95 per person*

## CUSTOMIZE YOUR BUFFET

Add three or more items to receive a 15% discount.

### **Fresh Scrambled Eggs (GF)**

*3.50 per person*

### **Tuscan Zucchini Scramble (GF)**

*4.50 per person*

### **Hard-Boiled Eggs (GF/DF)**

*2.25 per person*

### **Applewood Smoked Bacon (GF/DF)**

*4.00 per person*

### **Pork Sausage Links (GF/DF)**

*2.75 per person*

### **Chicken Apple Sausage (GF/DF)**

*3.00 per person*

### **New Potatoes O'Brien with**

### **Onions and Peppers (GF/DF/V/VEG)**

*2.75 per person*

### **French Toast with Apple Compote and Syrup**

*4.75 per person*

### **Cold Cereals and Granola (VEG)**

*3.25 per person*

### **Old-Fashioned Oatmeal with**

### **Assorted Toppings (GF/DF/V/VEG)**

*3.00 per person*

### **Assorted Greek Yogurts (GF)**

*2.75 per person*

17% service charge & 8.6% state sales tax will be added.

All meals have a 30-person minimum charge.

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# BREAKFAST

## DELUXE BREAKFAST BUFFETS

All deluxe breakfast buffets include oatmeal(A), apple juice, freshly brewed coffee, a fruit bowl(A) and herbal teas.

### Wenatchee Sunrise Breakfast Buffet

scrambled eggs (GF) | biscuits & country sausage gravy | applewood smoked bacon (GF)  
sausage links (GF) | breakfast potatoes (A)  
*25.00 per person*

### Breakfast House Buffet

belgian-style waffles (VEG) | french toast (VEG) | berry topping (A) | caramel apple topping (A) | vanilla bean  
whipped cream (VEG) | applewood smoked bacon (VEG) | sausage links (GF,DF) | scrambled eggs (GF) |  
breakfast potatoes (A)  
*27.00 per person*

### Scrambled Egg Bar

farm-fresh scrambled eggs (GF) | warm flour tortillas (DF,GF,VEG)| freshly baked biscuits | breakfast potatoes (A) |  
sausage links (GF) | chorizo (GF) | diced ham (GF) | sautéed peppers and onions (A) | seasoned pinto beans (A) |  
tillamook cheddar (GF) | freshly diced tomatoes (A) | house-made salsa (A) | sour cream (GF)  
*27.00 per person*

17% service charge & 8.6% state sales tax will be added.

All meals have a 30-person minimum charge.

Meal count guarantees are required 72 hours prior to meal.

# LUNCH

## SERVED SALAD ENTRÉES

All salad entrées include iced tea and freshly baked rolls(VEG).

### Health Kick Salad

Crisp salad greens, quinoa, chickpeas, edamame, carrots, cucumber cherry tomatoes, sesame tofu. Served with a low-fat white balsamic vinaigrette

23.95

### Apple Cobb Salad

Crisp salad greens, grilled chicken, honeycrisp apples, bacon, avocado, blue cheese. Served with a hard cider vinaigrette.

23.95

### Chicken Caesar Salad

Fresh romaine lettuce, topped with grilled chicken, fresh croutons, parmesan cheese and a lemon wedge.

23.95

### Southwestern Salad

Crisp salad greens, grilled chicken, black beans, pico de gallo, cheddar cheese, roasted poblano peppers, corn. served with an avocado vinaigrette.

23.95



# LUNCH

## SERVED SANDWICH ENTRÉES

All sandwich entrées include pasta salad(VEG), assorted chips and iced tea.

### **Turkey, Bacon & Cheese Croissant**

Layers of sliced turkey breast, applewood smoked bacon, monterrey jack cheese, lettuce and whole grain mustard-mayo spread on a flaky croissant.

23.95

### **Ham & Cheese Ciabatta**

Hormel cure 81 ham with natural swiss cheese, lettuce and a whole grain mustard-mayo spread on a ciabatta roll.

23.95

### **Chicken Salad Wrap**

Flour tortilla with shredded chicken, honey yogurt dressing, apples, cherries, lettuce and candied pecans.

23.95

### **Caprese Sandwich (VEG)**

Fresh mozzarella, tomato, basil, arugula and balsamic mayo on a ciabatta roll.

23.95

### **Garden Veggie Sandwich (DF/V/VEG)**

Wheat berry bread with tomato, cucumber, lettuce, peppers, onion and hummus.

23.95

### **Boxed Lunch**

Selection of sandwich entrée with apple slices, gourmet kettle chips, freshly baked cookie and beverage.

OR

Selection of salad entrée with freshly baked roll and beverage.

25.95

17% service charge & 8.6% state sales tax will be added.

All meals have a 30-person minimum charge.

Meal count guarantees are required 72 hours prior to meal.

# LUNCH

## SERVED ENTRÉES

All lunch entrées include house salad(A), freshly baked rolls(VEG) and iced tea.

### **Marinated Chipotle Chicken (GF)**

Chicken breast with mexican spices and garlic on a bed of sautéed peppers and onions.  
Served with spiced pinto beans, spanish rice, fiesta corn and warm flour tortillas.

27.95

### **Crispy Coconut Chicken**

Chicken breast breaded in panko crumbs and coconut flakes, topped with a creamy coconut sauce.  
Served with jasmine rice and asian-style vegetables.

27.95

### **Caribbean Spiced Pork Tenderloin (GF)**

Pork tenderloin medallions seasoned with jamaican spices and topped with fresh mango salsa.  
Served with rice-n-beans and honey buttered carrots.

28.95

### **Chicken Cacciatore alla Vodka**

Sautéed chicken breast in marinara with olives, peppers and onions. Served with creamy penne alla vodka,  
roasted zucchini, mushrooms and garlic bread.

28.95

### **Bourbon-Marinated Salmon (GF)**

Northwest salmon fillet glazed with bourbon-hoisin sauce.  
Served with porcini-dusted new potatoes and sautéed snap peas.

*market price*

### **Coffee-Rubbed Steakhouse Sirloin**

Tender, center-cut sirloin steak topped with IPA-braised mushrooms and onions with steak butter.  
Served with fried potato wedges and creamed spinach.

31.95-36.95

17% service charge & 8.6% state sales tax will be added.

All meals have a 30-person minimum charge.

Meal count guarantees are required 72 hours prior to meal.



# LUNCH

## SANDWICH BUFFETS

All sandwich buffets include whole grain salad(GF), pasta salad(VEG), hearty green salad(A), a soup, a side and iced tea.

### HOT SLIDER & SOUP BUFFET

Choose two sandwiches from the list below:

club: turkey | applewood smoked bacon | monterrey jack  
ham & cheese: hormel cure 81 ham | tillamook sharp cheddar  
pesto chicken: grilled chicken breast | provolone cheese  
herbed pastrami: beef pastrami | swiss cheese  
*27.95 per person*

### BUILD-YOUR-OWN DELI BUFFET

bread: buttermilk white | wheat berry | artisan rolls  
cold cuts: premium natural turkey | hormel cure 81 ham | beef pastrami salami  
cheeses: tillamook cheddar | natural swiss | pepper jack  
condiments: yellow mustard | deli mustard | mayonnaise | hummus  
fresh veggies: tomatoes | lettuce | onions | dill pickle spears | pepperoncinis  
*28.95 per person*

### CHOOSE ONE FROM EACH LIST BELOW:

#### SOUPS

white bean chili (A)  
tomato bisque (VEG)  
hearty minestrone(DF,VEG,V)  
split pea with ham(GF)  
old-fashioned chicken noodle

#### SIDES

house-made tortilla chips and salsa(A)  
seasoned, house-made potato chips(A)  
sweet potato puffs(A)  
tater tots(A)  
french fries(A)

17% service charge & 8.6% state sales tax will be added.

All meals have a 30-person minimum charge.

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# LUNCH

## LUNCH BUFFETS

All lunch buffets include hearty green salad(A) and iced tea.

### South of the Border

grande' taco bar with seasoned ground taco meat(GF) | shredded pork (GF) | hard(A) and soft taco shells(VEG,V,DF) | shredded tillamook cheese(GF) | diced tomatoes(A) | onions(A) | black olives(A) | sour cream(GF) | house-made salsa(A) | cilantro(A) | lime wedges(A) | chicken & cheese taquitos | spanish rice(A) | pinto beans(A) | fresh pico de gallo(A) | house-made tortilla chips(A)

29.95 per person

### Home Town

old-fashioned chicken pot pie with biscuit topping | apple cinnamon pork loin(GF) | yukon gold potatoes(GF,VEG) | roasted vegetables(A) | macaroni salad(VEG) | freshly baked rolls(VEG)

29.95 per person

### Asian Express

mandarin orange chicken(DF) | mongolian beef(GF,DF) | jasmine rice(A) | vegetable chow mein(V,VEG) | fried spring rolls(V,VEG,DF) | green salad with ginger-soy dressing(A) | asian whole grain salad(A) | fortune cookies

29.95 per person

### Little Italy

three-meat lasagna with seasoned ground sirloin, italian sausage and pepperoni | penne pasta(VEG,V,DF) | marinara sauce(A) | chicken alfredo sauce | roasted italian vegetables(A) | garlic bread(VEG)

30.95 per person

### Add the "Harvest" Salad Bar | 3.99 per person

House green salad, cheddar cheese, cherry tomatoes, cucumbers, black olives, broccoli(A) & three-bean salad(A).

### Fresh Northwest Salmon Bake

prepared two ways: bourbon-glazed (GF) and parmesan-crust | rosemary potatoes(A) | roasted carrots & butternut squash(A) | penne pasta alfredo with chicken | marinated vegetable salad(A) | freshly baked rolls(VEG)

market price

### Baked Potato Bar

baked potatoes(A) | bacon(GF) | taco meat(GF) | grilled walla walla onions(A) | steamed broccoli(A) | cheddar cheese(GF) sauce | sour cream and chives(GF) | red bean chili(A) | freshly baked rolls(A) | pasta salad (VEG) | whole grain salad (GF) | fresh fruit bowl (A)

29.95 per person

### Lighter Faire

croissant sandwiches with chicken/apple salad, ham and swiss | roasted butternut squash soup(A) | baby spinach salad with mandarin orange segments & raspberry vinaigrette(A) | mediterranean pasta salad(VEG) | terra vegetable chips(A)

30.95 per person

### Burger Bar

charbroiled beef patties(GF) | chicken patties | california veggie patties | caramelized onions(A) | red bean chili(A) | monterrey jack cheese(GF) | tillamook cheddar cheese(GF) | fresh vegetables(A) | french fries(A) | chipotle pasta salad(VEG)

30.95 per person

17% service charge & 8.6% state sales tax will be added.

All meals have a 30-person minimum charge.

Meal count guarantees are required 72 hours prior to meal.



# DINNER

## SERVED DINNER

All dinner entrées include choice of one green salad:

house (GF/VEG): cucumber | tomatoes | olives | cheese | croutons | ranch dressing

waldorf (GF/DF/V/VEG): apples | cherries | celery | candied pecans | apple vinaigrette

caesar (VEG): romaine | parmesan | croutons | caesar dressing

citrus (GF/DF/V/VEG): orange | jicama | tomato | cucumber | cilantro | avocado dressing

## DINNER ENTRÉES

Served with freshly baked rolls & coffee.

### Crispy Coconut Chicken

Chicken breast breaded in panko crumbs and coconut flakes, topped with a creamy coconut sauce.

Served with jasmine rice and asian-style vegetables.

36.95

### Wenatchee Orchard Chicken (GF)

Chicken breast flamed in sherry with dried apples, apricots, cherries and pears.

Served with rice pilaf and seasonal vegetables.

36.95

### Chicken Taragon

Breast of Chicken Taragon over creamed spinach.

Served with rice pilaf and seasonal vegetables.

36.95

### Apple Cinnamon Pork (GF)

Cinnamon and spice-rubbed pork loin topped with fire-roasted fuji apples and balsamic glaze.

Served with gorgonzola mashed potatoes and seasonal vegetable medley.

38.95

For gluten free, dairy free, vegan or vegetarian options, see 'Diet-Specific Alternatives' on page 17.

17% service charge & 8.6% state sales tax will be added.

All meals have a 30-person minimum charge.

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# DINNER

## SERVED DINNER

All dinner entrées include choice of one green salad.

house (GF/VEG): cucumber | tomatoes | olives | cheese | croutons | ranch dressing

waldorf (GF/DF/V/VEG): apples | cherries | celery | candied pecans | apple vinaigrette

caesar (VEG): romaine | parmesan | croutons | caesar dressing

citrus (GF/DF/V/VEG): orange | jicama | tomato | cucumber | cilantro | avocado dressing

## DINNER ENTRÉES

Served with freshly baked rolls and coffee.

### Charbroiled Top Sirloin Steak (GF)

"Choice" center-cut top sirloin topped with steak butter.

Served with twice-baked potatoes and fresh seasonal vegetables.

43.95-48.95

### Coffee-Rubbed Skirt Steak (GF)

Sliced skirt steak with our famous house-made coffee rub, topped with sautéed forest mushrooms.

Served with yukon gold potatoes and fresh seasonal vegetables.

42.95-47.95

### Bourbon-Glazed Salmon (GF)

Northwest salmon filet glazed with bourbon-hoisin sauce.

Served with porcini-dusted new potatoes and sautéed snap peas.

*market price*

### Flank Steak Tagliata

Sliced thin over wilted arugula with lemon, aged balsamic and parmesan cheese.

Served with pesto potatoes

44.95- 48.95

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17% service charge & 8.6% state sales tax will be added.

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# DINNER

## DINNER BUFFETS

All specialty buffets include coffee service.

### Valley Buffet

orchard chicken | pork loin with balsamic glaze | roasted butternut squash with carrots and parsnips(A) | buttermilk mashed potatoes(GF,VEG) | crimson and purple chopped salad with bacon and tomatoes | chipotle pasta salad(VEG) | freshly baked rolls(VEG)  
*44.95 per person*

### La Hacienda

chicken & beef san antonio fajitas with grilled onions and peppers(GF) | house-made salsa and guacamole(A) | pork barbacoa casserole(GF) | spanish rice(A) | buttered corn(A) | pinto beans(A) | tortilla chips(A) | fresh pico de gallo(A) | fresh fruit bowl(A) | southwest salad with avocado vinaigrette(A)  
*44.95 per person*

### The Big BBQ

cider-marinated angus beef brisket rubbed with applewood smoked spices(GF) | bbq breast of chicken (DF) | gourmet mac-n-cheese(VEG) | mashed potatoes and gravy(GF,VEG) | buttered corn(A) | house-made cornbread with honey butter(GF) | hearty green salad(A) | traditional coleslaw(GF,VEG) | fresh fruit bowl(A)  
*44.95 per person*

### Mama Mia!

three-meat lasagna with seasoned ground sirloin, italian sausage and pepperoni | chicken cacciatore (GF) | creamy alfredo penne pasta with romano cheese | seasonal fresh vegetable medley (A) | garlic bread(VEG) | caprese-style green salad(GF,VEG) | antipasto tray(GF) | fresh fruit bowl with basil syrup  
*44.95 per person*

### Wenatchee's Prime Rib & Salmon

chef-carved prime rib with applewood smoked spices(GF) | bourbon-glazed salmon filet(GF) | roasted baby potatoes(A) | penne pasta in creamy alfredo sauce (VEG) | seasonal fresh vegetable medley(A) | apple waldorf green salad(A) | fresh fruit bowl(A) | freshly baked rolls(VEG)  
*market price*

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# DESSERT

## DESSERT SELECTIONS

Dessert selections can be added on to your dinner entrée or buffet.

**Wenatchee Caramel Apple Crisp  
with Vanilla Bean Whipped Cream (GF/VEG)**  
4.00

**Apple Berry Crisp in Fireball Sauce  
with Whipped Cream (GF/VEG)**  
4.00

**Streusel Apple Pie  
with Whipped Cream (VEG)**  
4.00

## PREMIUM DESSERT SELECTIONS

Premium dessert selections can be added on to your dinner entrée or buffet.

**Italian Lemon Cake  
with Mascarpone Filling (VEG)**  
6.50

**Chocolate Decadence Cake (GF)**  
6.50

**Caramel Apple Cheesecake (VEG)**  
7.00

**Strawberry and White Chocolate Shortcake (GF)**  
7.00

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# DIET-SPECIFIC ALTERNATIVES

## SERVED ENTRÉES

If you or your guests require a diet-specific alternative to the served entrées previously listed, please choose one from the list below to be served with your entrées. Guests must have a meal ticket in order to receive their alternative option.

### **Moroccan-Spiced Chickpeas (GF/DF/V/VEG)**

Seasoned chickpeas, cauliflower and tofu sautéed in white wine.

Served over rice pilaf.

### **Vegan Risotto Cakes (GF/DF/V/VEG)**

Vegan risotto cakes in chickpea "cream" sauce.

Served with roasted potatoes and seasonal vegetables.

### **Impossible Wellington (V/Veg)**

Impossible "burger" wellington with mirepoix sauce and mushroom duxelle.

Served with roasted potatoes and seasonal vegetables.

### **GNOCCHI(V or VEG)**

italian potato dumplings in a pesto sauce

Price will reflect that of the original 'Served Entrée' selection.

17% service charge & 8.6% state sales tax will be added.

All meals have a 30-person minimum charge.

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# APPETIZERS

## COLD APPETIZERS

### **Brie en Croute with Fig Jam (VEG)**

165.00 | serves 50

### **Almond Cheese Ball with Gourmet Crackers (VEG)**

95.00 | serves 50

### **House-Made Corn Chips and Salsa (GF/DF/V/VEG)**

95.00 | serves 50

### **House-Made Lattice Chips with BLT Dip (GF)**

95.00 | serves 50

### **Pita Chips with Roasted Red Pepper Hummus (GF/DF/V/VEG)**

100.00 | serves 50

### **Marinated Vegetable Salad (GF/VEG)**

150.00 | serves 50

### **Assorted Mini Desserts: Cupcakes, Cheesecakes and Cream Puffs (VEG)**

8.00 per person

### **Seasonal Vegetable Tray with Ranch (GF/V/VEG)**

6 per person

### **Charcuterie, Antipasto and Cheese Tray with Crackers**

9.00 per person

## COLD APPETIZERS

### **Bruschetta with Tomato and Fresh Basil (VEG)**

31.00 per dozen | minimum of 5 dozen

### **Bruschetta with Blue Cheese and Onion Jam (VEG)**

31.00 per dozen | minimum of 5 dozen

### **Smoked Salmon Mousse Tartlets**

38.00 per dozen | minimum of 5 dozen

### **Prawn Display with Horseradish Cocktail Sauce (GF)**

43.00 per dozen | minimum of 5 dozen

### **Pinwheel Wrap Sandwiches**

36.00 per dozen | minimum of 5 dozen

### **Decorative Deviled Eggs (GF)**

31.00 per dozen | minimum of 5 dozen

### **Curry Chicken Salad Cups**

31.00 per dozen | minimum of 5 dozen

### **Imported Cheese Tray with British Isle Cheeses and Gourmet Crackers (VEG)**

9.00 per person

### **Seasonal Fruit Tray (GF/DF/V/VEG)**

6.00 per person

### **Domestic Cheese Tray with Gourmet Crackers (VEG)**

6.00 per person

All appetizers have a \$500.00 minimum order

17% service charge & 8.6% state sales tax will be added.

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# APPETIZERS

## HOT APPETIZERS

### **Focaccia Cheese Bread with Marinara (VEG)**

60.00 | serves 30

### **Warm Grilled Vegetable Tray with Balsamic Reduction (GF/DF/V/VEG)**

188.00 | serves 50

### **Stuffed Mushrooms with Rondelé Cheese and Champagne (VEG)**

31.00 per dozen | minimum of 5 dozen

### **Stuffed Mushrooms with Bacon and White Cheddar (GF)**

38.00 per dozen | minimum of 5 dozen

### **Italian Sausage and Mushroom Fillo Cup with Truffle Oil**

31.00 per dozen | minimum of 5 dozen

### **Parmesan Shrimp Puffs**

43.00 per dozen | minimum of 5 dozen

### **Potato and Cheddar Bites:**

#### **Regular or Jalepeño (GF/VEG)**

28.00 per dozen | minimum of 5 dozen

### **Chicken Tenderloins with Dipping Sauce**

38.00 per dozen | minimum of 5 dozen

### **Coconut Shrimp with Tropical Sweet and Sour Sauce**

40.00 per dozen | minimum of 5 dozen

## HOT APPETIZERS

### **Mini Crab Cakes with Remoulade Sauce**

50.00 per dozen | minimum of 5 dozen

### **Italian Meatballs**

33.00 per dozen | minimum of 5 dozen

### **Fried Thai Spring Rolls (DF/V/VEG)**

34.00 per dozen | minimum of 5 dozen

### **Hot Crab and Artichoke Dip with Crostini**

48.00 per dozen | minimum of 5 dozen

### **Bavarian Pretzel Stick with**

#### **Gourmet Mustard and Cheese Sauce**

33.00 per dozen | minimum of 5 dozen

### **German Sausage Sampler with Mustard Trio (GF/DF)**

38.00 per dozen | minimum of 5 dozen

### **Bourbon-Marinated Chicken Skewers (GF/DF)**

35.00 per dozen | minimum of 5 dozen

### **Assorted Mini Quiches**

38.00 per dozen | minimum of 5 dozen

All appetizers have a \$500.00 minimum order

17% service charge & 8.6% state sales tax will be added.

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# APPETIZERS

## APPETIZER PACKAGES

All appetizer packages include coffee and gourmet nut snack mix.

### GRANNY SMITH

vegetable tray with ranch dip  
domestic cheese tray and crackers  
house-made tortilla chips and salsa  
italian meatballs  
potato and cheddar bites  
focaccia bread with marinara, mozzarella and fresh basil  
*35.00 per person*

### FUJI

combination vegetable and fruit tray  
imported and domestic cheese tray with gourmet crackers  
house-made kettle chips with blt dip  
hot bavarian pretzel sticks with ipa fondue  
sausage sampler with three mustards  
bourbon-marinated chicken skewers  
fried spring rolls with sweet chili sauce  
*48.00 per person*

### GOLDEN DELICIOUS

seasonal vegetable tray  
seasonal fruit tray  
assorted pinwheel sandwiches  
antipasto tray with charcuterie and imported cheese  
hummus and pita chips  
prime rib and carving station, with horseradish cream and petite rolls  
assorted mini quiches  
blue cheese and onion jam bruschetta  
chilled prawns with cocktail sauce (two per guest)  
*60.00 per person*



# BAR BEVERAGES

## BAR BEVERAGES

### Bottled Beer

6.00 each | domestic

6.50 each | import/microbrew

### Kegs

550.00 | domestic

import/microbrew | price varies

\*estimated service of 150 12 oz. glasses

### Wine

*Merlot and Chardonnay*

house wine | 7.00 per glass | 35.00 per bottle

### Champagne

cooks brut | 20.00 per bottle

asti spumante | 20.00 per bottle

sparkling cider | 15.00 per bottle

### Cocktails

7.00 each | call

8.00 each | premium

### Corkage Fee

25.00 Per Bottle

### HOST-SPONSORED OR CASH/NO HOST BAR SERVICE

complete beverage service with bartenders & portable bar

125.00 setup fee per bar

100.00 per hour average minimum purchase

25.00 per bottle Corkage Fee

\*if the minimum is not met a Bar fee will be assessed

17% service charge & 8.6% state sales tax will be added.

All meals have a 30-person minimum charge.

Meal count guarantees are required 72 hours prior to meal.

# CARVING STATIONS

## BUTCHER'S BLOCK

All carved items include petite rolls & condiments.

### **Prime Rib of Beef (GF/DF)**

Served with horseradish cream, whole grain mustard and beef au jus.

625.00 | serves 50 people

### **Pepper-Crusted Beef Tenderloin (GF/DF)**

Served with béarnaise aioli and port wine jus.

500.00 | serves 30 people

### **Apple Cinnamon Pork Loin (GF/DF)**

Served with apple cranberry chutney.

375.00 | serves 50 people

### **Roasted Turkey Breast (GF/DF)**

Sage and lemon rub, served with apricot preserves and cranberry jus.

435.00 | serves 50 people

### **Bourbon-Glazed Salmon Fillets (GF/DF)**

Served with brown sugar hoisin sauce.

435.00 | serves 50 people

### **Butcher's Block Signature Carving Ham (GF/DF)**

Served with orange marmalade glaze and gourmet mustards.

435.00 | serves 50 people

17% service charge & 8.6% state sales tax will be added.

All meals have a 30-person minimum charge.

Meal count guarantees are required 72 hours prior to meal.



# BANQUET GUIDELINES

It is with great pleasure that we at The Wenatchee Convention Center present the preceding pages of culinary delights. We hope that these carefully prepared menus are helpful to you in planning your upcoming function. As always, we stand ready to prepare a custom menu if you so desire. The following additional information will help you in further planning your successful event. If additional clarification regarding these guidelines is required, your Conference Planning Manager will be happy to assist you.

## FOOD & BEVERAGE SERVICE

The Washington State Liquor Control Board regulates the sale & service of alcohol. As the sole licensee, the WCC is responsible for the administration of these regulations. It is, therefore, WCC policy that liquor cannot be brought onto the property from outside sources. Additionally, the WCC does not allow any food to be brought onto the property, whether purchased or catered from outside sources.

## MEAL GUARANTEES

A minimum meal guarantee is required 72 hours (three business days) prior to your scheduled function. The WCC will be pleased to set for & prepare to serve 5% over the guaranteed number of guests. If a meal guarantee is not given, the center will consider the number indicated on the function sheet to be the correct guaranteed number. The guarantee can be increased, but cannot be lowered within two business days prior to the function. You will be charged for the minimum guarantee or the actual number of guests in attendance, whichever is greater.

## SALES TAX

Applicable sales tax, currently 8.5%, will be added to all food & beverage charges. Sales tax may change without notice.

## SERVICE CHARGE

A taxable 17% service charge will be added to all food & beverage charges. Unusual service/labor/equipment requirements may result in additional charges. Use of materials, such as confetti or glitter, that require additional clean-up will result in a cleaning charge.

## MENU SELECTION

To assure that your menu selections can be made available, please submit them at least one month prior to your function. Custom menus should be discussed directly with your Conference Planning Manager. Prices may be subject to change or substitutions may be necessary due to current prevailing market conditions at the time of the planned event.

## CANCELLATION POLICY

In the event of cancellation, you will be held liable for all losses sustained by the WCC, with the exception of severe weather conditions or a circumstance that would be considered an "Act of God." **Any cancellations within 72 hours (three business days) are subject to 100% payment of anticipated revenues.** The WCC reserves the right to cancel the contract without notice & without liability if you breach the contract, if the rules of the WCC are not observed, or if the functions are of a nature not acceptable to WCC management.