

# Greater Tacoma Convention & Trade Center

## *Cuisine*



1500 Broadway, Tacoma, WA 98402  
253-830-6601 Fax: 253-573-2363 [gtctc.org](http://gtctc.org)

## CONTINENTAL BREAKFASTS

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

Northwest Bagel Continental  
Chilled Assorted Fruit Juices  
Blueberry, Raisin Cinnamon, Plain and Onion Bagels  
Served with Creamy Whipped Cream Cheese and  
Cinnamon Currant Whipped Cream Cheese  
Assorted Individual Fruit Yogurt  
Granola, Honey, Coconut and Northwest Berries  
\*\*Ask about our whole wheat or whole grain bagels  
\$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

## PLATED BREAKFASTS

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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

## BREAKFAST BUFFETS

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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

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

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## 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

## ACTION STATIONS

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\*One chef is required for every 50 guests. There is an additional charge of \$25.00 per hour, with a 4-hour minimum, for each chef.

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

## BREAKFAST BUFFET ENHANCEMENTS

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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

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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

## 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

## PLATED LUNCH MENUS

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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  
\$25.00 per person

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

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## 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

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## LUNCH SALADS

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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

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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

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## LUNCH BUFFETS

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Designed for 50 or more people.  
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### 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)  
\$23.00 per person (Beef and Chicken)

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## LUNCH BUFFETS

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Designed for 50 or more people.  
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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

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(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

## BAG LUNCHES

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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

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## AFTERNOON BREAKS

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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

## SNACK ITEMS

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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

## 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
- 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

## 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)

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## 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

## 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 \$35.00 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.

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## 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

## PLATED DINNER ENTREES

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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  
\$28.00 per person

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

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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

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## DINNER ACCOMPANIMENTS

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### 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)

## DINNER SALADS

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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

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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

## DINNER BUFFETS

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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

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

1500 Broadway, Tacoma, WA 98402  
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## DINNER BUFFETS

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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

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## 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

## HOUSE DESSERTS

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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

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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

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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

## 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.

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## HOUSE WINE SELECTION

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### Chardonnay

Mondavi Woodbridge Chardonnay

\$25.00 per bottle

Mondavi Coastal Chardonnay

\$27.00 per bottle

### White Zinfandel

Mondavi Woodbridge White Zinfandel

\$25.00 per bottle

### Sauvignon Blanc

Mondavi Woodbridge Sauvignon Blanc

\$25.00 per bottle

Mondavi Coastal Sauvignon Blanc

\$27.00 per bottle

### Cabernet Sauvignon

Mondavi Woodbridge Cabernet Sauvignon

\$25.00 per bottle

Mondavi Coastal Cabernet Sauvignon

\$27.00 per bottle

### Merlot

Mondavi Woodbridge Merlot

\$25.00 per bottle

Mondavi Coastal Merlot

\$27.00 per bottle

### Champagne

Freixenet Champagne

\$31.00 per bottle

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