

Themed Receptions

Reception seating, compostable bio-degradable service,
standard linen selection and buffet décor included.
Our catering staff is happy to assist you with enhancements such as china,
silver, and glassware services, custom decor and props, centerpieces,
specialty linen, and beverage services.



SUSTAINABLE PACIFIC TRADING

Shrimp Cocktail Shooters, Shucked Pacific North West Oysters, Smoked Salmon
on Toast Points, and Dungeness Crab Cakes
\$30.00 per person

DIM SUM AND THEN SOME

Vegetable Spring Rolls, Pork Pot stickers, Fried-Chicken Wonton, Shu Mai,
Asian Slaw and Soba Noodle Salad
\$24.00 per person

FRIDAY MARKET

Carving Station with Whole Roast Turkey, Slow Roasted Baron of Beef, Mini Rolls,
Appropriate Condiments, Fresh Market Salad
\$28.00 per person

MEDITERRANEAN

Dilled Hummus, Tabbouleh, Baba Ganoush, Feta Cheese, Whole Wheat and
Toasted Pita Breads, Assorted Marinated Olives, Lavosh, and Cucumber Salad
\$12.00 per person

MANZANO MISSION

Grilled Marinated Chicken, Carnitas and Carne Asada Taco Bar, served with Warm Tortillas,
Roasted Corn and Black Bean Salad, Fresh Tortilla Chips, Guacamole and Salsas
\$23.00 per person

RAINBOW LAGOON

All-Beef Hot Dogs, Fried Chicken Tenders, BBQ Baby Back Ribs, Deviled Eggs.
Traditional Potato Salad, Creamy Cole Slaw, Sliced Fresh Fruit, Crudités with Ranch
\$26.00 per person

Please note that our Executive Chef and Catering Sales Staff are available
and pleased to prepare a custom menu to suit your specific needs.
China Service in the Exhibit Halls, Patios and Arena Lobby will incur a \$2 per person charge.
All charges are subject to 22% Service Charge and 9.75% Sales Tax.
Prices are subject to change.