



The Conference Center
at Seattle-Tacoma International Airport

Catering Menu

253.850.2844

Port@CafePacific.com

www.CafePacific.com

ORDER GUIDELINES

CPC OFFICE ORDERING HOURS: Monday - Friday from 9:00 AM - 5:00 PM

MINIMUM ORDER: For all events the minimum food and beverage order is \$150.00.

GUARANTEE COUNT

A final guarantee is required three (3) business days (Mon-Fri) prior to the event date. If you choose to increase the guarantee count or add food and beverage items to your order after the guarantee date you will be subject to the 25% add-on fee. The 25% fee will apply to the subtotal of the added-on items

RUSH ORDERS *(applies to new orders only)*

Orders placed within one (1) business day* (Mon-Fri) before the event date will be charged a \$100.00 Rush Charge. Food & Beverage choices may be limited on rush orders.

**The full business day before your event is considered 24 hours, no matter the time. For example, an order placed at 10am on Friday for a 12pm lunch on Monday will be subject to the rush order charge.*

LABOR FEE: A \$150.00 labor fee will apply to catering orders delivered outside of the Conference Center before 7:00am and after 5:00pm.

DEPOSIT AND PAYMENT POLICY

Cash, Check, Visa, MasterCard, American Express and Discover.

Payment in full is due 48 hours prior to the event. Corporate accounts available.

Full service events require a signed contract and 1/3 of balance due for a deposit to secure date.

SALES TAX: All events subject to Washington State Sales Tax

CANCELLATION POLICY: Orders canceled within 24 hours of event date subject to a 50% Cancellation Charge.

OPERATION CHARGE: Food, Beverage and Rentals are subject to an 18% Operation Charge.

GRATUITIES: Gratuities are at the client's discretion and can be added at your request. Café Pacific Catering's staff works very hard to go above and beyond expectations. They sincerely appreciate a gratuity for outstanding service.

ALLERGY DISCLAIMER

Café Pacific Catering (CPC) offers products with peanuts, tree nuts, soy, milk, eggs and wheat. While we take steps to minimize the risk of cross contamination, we cannot guarantee that any of our products are safe to consume for people with peanut, tree nut, soy, milk, egg or wheat allergies. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase the risk of food-borne illness. Please notify CPC to any allergy concerns when placing an order.

SATISFACTION GUARANTEE

Café Pacific Catering promises to provide quality food made with the freshest ingredients and service staff who are friendly, punctual & professional. We are committed to ensuring your catering experience is smooth, hassle-free and delicious.



BREAKFAST

BUFFETS

Continental Breakfast 8.75 per person

Fresh Seasonal Fruit Tray OR Fruit Salad
Assorted Pastries and Breakfast Breads

Breakfast Favorites 12.50 per person

Fluffy Scrambled Eggs Served with Shredded Cheddar
Cheese and Salsa on the Side
Sausage Patties OR Crisp Bacon OR Sliced Pit Ham
O'Brien Breakfast Potatoes
Served with Fresh Fruit Salad, Assorted Muffins &
Bagels with Cream Cheese

Italian Strata Breakfast Feast 13.50 per person

Breakfast Strata Layered with Italian Sausage, Cheese,
Peppers, Onions, and Potatoes & Topped with a Rich
Custard and Baked until Fluffy and Light
Served with Sour Cream Coffee Cake & Fresh Fruit
Salad

We Love Quiche 13.50 per person

Fresh Baked Quiche Lorraine OR Garden Vegetable
OR Ham & Cheese Quiche
Served with Fresh Fruit Salad, Assorted Muffins &
Bagels with Cream Cheese

French Toast 11.50 per person

French Toast Served with Butter & Maple Syrup
Ham Slices OR Sausage Patties
Served with Fresh Fruit Salad, Assorted Muffins &
Bagels with Cream Cheese

Breakfast Burrito 9.95 per person

Flour Tortilla filled with Ham OR Sausage
Scrambled Eggs and Melted Cheese
Served with Fresh Fruit Salad

Egg Muffin Sandwich 9.75 per person

Egg with Melted Cheese & Sausage OR Ham
Served with Fresh Fruit Salad

BEVERAGES

Hot Coffee & Tea Service

*Service includes Sugar, Sweetener, Half & Half,
Compostable Cups and Stir Sticks*

Small Coffee serves 12 28.25
.75 Gallon Freshly Brewed Container

Regular Coffee serves 24 49.00
1.5 Gallon Freshly Brewed Container

Small Tea serves 12 19.95
.75 Gallon Hot Water for Tea
Served with Assorted Tea Bags, Honey & Lemon

Individual Beverages

10oz Bottled Juice 2.75 each
Orange, Apple & Cranberry

Bottled Water 1.75 each

Milk (2%) 2.00 each

TRAYS/ADD-ONS

Bagel Tray 12 pieces 25.95
Assortment of Plain, Cinnamon Raisin, Blueberry
& Sesame Bagels Served with Cream Cheese

Muffin Tray 12 pieces 23.50
Assorted Freshly Baked Muffins

Grandma's Sour Cream 12 pieces 24.25
Coffee Cake
Delicious Freshly Baked Coffee Cake

Individual Yogurt & Granola 3.00 per person

Seasonal Sliced Fruit minimum 10 3.75 per person
Served on a Tray OR as a Fruit Salad

SNACKS

MORNING & AFTERNOON SNACKS

Fresh Cut Veggies Served with Ancho Chile & Cool Ranch Dips	3.25 per person minimum 10
Fresh Whole Fruit Bananas, Apples and Oranges	1.75 per person
Roasted Garlic Hummus Served with Pita Chips and Veggie Sticks	2.75 per person minimum 10
Assortment of Individual Bags of Kettle Chips, Pretzels & Popcorn	1.75 per person
Assortment of Individual Bags of Chex Mix, Asian Mix & Cajun Mix	1.75 per person
Crisp Corn Tortilla Chips with Salsa	2.25 per person minimum 10
Chips, Salsa & Homemade Guacamole	3.95 per person minimum 10
Bowl of Mixed Nuts	2.75 per person
Assorted Granola Bars	1.95 each
Assorted Freshly Baked Cookies <i>May include Chocolate Chip, Peanut Butter, Snickerdoodle, and other Varieties</i>	15.50 per dozen
Triple Chocolate Brownies	15.50 per dozen

We're Happy to Accommodate/Quote Special Requests

LUNCH

BUFFETS

Build Your Own Deli Buffet

12.50 pp (Light 4 oz.) 14.25 pp (Hearty 6 oz.)

Includes Choice of one Salad & Assorted Bags of Chips

BREAD: Multigrain, Rye, Sourdough, Ciabatta, and Croissant

MEAT: Roast Turkey, Pit Ham, Roast Beef and Pecan Chicken Salad

ACCOMPANIMENTS: Assorted Cheeses, Dijon, Lettuce, Tomato, Pickles, Mayonnaise, Mustard

Everyone Loves Chicken 13.75 per person

Includes Choice of Both one Salad & one Side

Pan-Seared Breast of Chicken with choice of Sauce: Parmesan Cream OR Lemon Caper OR Classic Pesto Sauce

Served with Rolls and Butter

Marinated Flank Steak 14.75 per person

Includes Choice of Both one Salad & one Side

Grilled Marinated Flank Steak Sliced & Served with a Side of Chimichurri Sauce

Served with Rolls and Butter

Braised Beef Burgundy 14.75 per person

Includes Choice of Both one Salad & one Side

Tender Beef, Braised in a Burgundy Wine Sauce

Served with Rolls and Butter

Penne Pasta Bar 13.75 per person

Includes Choice of one Salad OR one Side

(Add 2.00 per person for Diced Chicken)

Penne Pasta with Two Sauces: Zesty Marinara and Creamy Alfredo. Accompanied by a Vegetable Medley

and a Savory Sausage and Bell Pepper Sauté

Served with Rolls and Butter

Baked Potato Bar 11.95 per person

Includes Choice of one Salad

(Add 2.00 pp for BOTH Chili & Cheese Sauce)

Baked Large Russet Served with Sides of Butter, Sour Cream, Green Onions, and Bacon Bits

Savory Beef Chili OR Broccoli Cheese Sauce

Served with Rolls and Butter

Served buffet style. Includes all needed serviceware.

Additional fees apply for full-service plated meals.

Vegetarian, vegan, and gluten-free entrées may be added by the individual portion to any buffet.

See page 8 for Individual Special Entrées

Jambalaya Creole 13.75 per person

Includes Choice of one Salad OR one Side

Smoked Sausage, Ham and Vegetables Simmered to Perfection with Rice and Creole Spices

Served with Sweet Corn Muffins and Butter

SALAD CHOICES

Old Fashioned Potato Salad

Mediterranean Pasta Salad

Picnic Style Cole Slaw

Fresh Fruit Salad

Mixed Greens with Pecans, Red Onion & Carrots
Choice of Ranch, Honey Mustard, OR Balsamic Dressing

Café Pacific Classic Caesar Salad with Croutons

Veggie Patch Garden Salad with Carrots, Celery, Mushrooms, Green Onions, Cucumbers, & Tomato
Choice of Ranch OR Italian Dressing

SIDE CHOICES

Buttered Green Beans

Glazed Baby Carrots

Roasted Garlic Mashed Potatoes

Hot Savory Mushroom Orzo (Rice shaped Pasta)

Steamed Rice

Herbed Rice Pilaf

Fresh Carrot & Celery Sticks with Hummus

Add 2.00 per person for each additional Salad OR Side

PRE-MADE SANDWICH BUFFET

Choose Four (4) of the Items below for your Buffet
Buffet also Includes Fruit Salad & Individual Bags of Chips
13.50 per person (15 person Minimum Order)

PRE-MADE SANDWICHES & WRAPS

Southwest Chicken Wrap

Savory Strips of Seasoned Chicken wrapped in a Flour Tortilla with Mild Ancho Chile Spread, Green Leaf Lettuce, Cheddar Cheese, Avocado, & Salsa

Roast Sirloin of Beef

Lean Slices of Sirloin Beef Layered with Colby Jack Cheese, Tomato, Green Leaf Lettuce, & Dijonnaise Served on Ciabatta Bread

Turkey Avocado Club

Oven Roasted Turkey, Swiss and Colby Jack Cheese, Bacon, Avocado, Green Leaf Lettuce and Tomato Served on Multi Grain Bread

Ham & Swiss

Thin Sliced Smoked Pit Ham, Swiss Cheese, Green Leaf Lettuce, Tomato, and Dijonnaise Tucked into a Freshly Baked Croissant

Turkey Pepper Jack

Oven Roasted Turkey, Pepper Jack Cheese, Green Leaf Lettuce and Tomato Served on Multi Grain Bread

Chicken Caesar Wrap

Tender Chicken, Romaine Lettuce, Parmesan Cheese, Tomato and Caesar Dressing in a Whole Wheat Tortilla Wrap

Mandarin Chicken Salad Wrap

Chicken Breast, Carrots, Broccoli, Red Cabbage, Napa Cabbage, Crispy Chow Mein Noodles, Mandarin Oranges, & Sesame Dressing in a Whole Wheat Wrap

Thai Spring Wrap

Vegan, Gluten-Free Version Available

A Whole Wheat Wrap filled with Carrots, Napa Cabbage, Cucumber, Purple Cabbage & Avocado. Served with a Side of Sweet Thai Chili Sauce

LARGE SALAD BOWLS

Veggie Patch Salad (V/GF)

(Add Chicken for 2.00)

Fresh Carrots, Celery, Mushrooms, Green Onions, Cucumbers and Tomatoes are served on a Bed of Crisp Romaine Lettuce with Ranch OR Italian Dressing

Café Pacific Classic Caesar with Chicken

(Substitute Salmon for 3.00)

Tender Strips of seasoned Chicken Served on a Bed of Romaine Lettuce with Fresh Tomatoes, Parmesan Cheese, Garlic Croutons, & Caesar Dressing

Mandarin Chicken Salad

Seasoned Chicken on a Bed of Romaine Lettuce, Mixed with Carrots, Broccoli, Red Cabbage, Napa Cabbage, Crispy Chow Mein Noodles and Mandarin Oranges Served with Toasted Sesame Dressing

Classic Cobb Salad

Tender Chicken Mixed with Seasonal Greens, Tossed with Tomatoes, Black Olives, Bacon, Hardboiled Egg, Bleu Cheese Crumbles and Blue Cheese Dressing

Traditional Chef Salad

Strips of Turkey and Smoked Ham, Mixed with Seasonal Greens, Diced Tomatoes, Cucumbers, Black Olives, Hardboiled Egg, Cheddar & Swiss Cheeses, Garlic Croutons & Served with Ranch Dressing

Boxed Lunch 14.50

- **Sandwiches** and Wraps Include Fruit Salad Cup, Chips, Cookie, Bottled Water, Condiments, a Napkin, Utensils & a Wet Nap.
- **Salads** Include Freshly Baked Bread, Butter, Cookie, and Bottled Water. Dressing on the Side, a Napkin, Utensils & a Wet Nap.

LUNCH CONTINUED

BARBECUE

Shredded BBQ Sandwiches 12.50 per person

Includes choice of one Salad (rolls not included)

Shredded Barbecued Pork OR Chicken OR Beef

Served with Freshly Baked Hamburger Buns and Vegetarian Baked Beans

Hawaiian Luau 13.95 per person

Huli-Huli Chicken & Shredded Kailua Pork

Served with Pineapple Fruit Salad & Macaroni Salad

Fresh Hawaiian Sweet Rolls

Build Your Own BBQ 14.75 per person

Your Choice of (2) Entrées & (3) Sides

Served with Corn Bread, Butter & Honey

BBQ Entrées:

(Add 3.00 per person for Additional Entrée)

- Bone-in BBQ Chicken
- Teriyaki Chicken
- Savory Sausage (Kielbasa)
- Boneless Pork Ribs
- Shredded Pork OR Chicken OR Beef
Served with Sesame Seed Buns
- BBQ Jack Fruit (**Vegetarian**)

BBQ Sides:

- BBQ Baked Beans (**Vegetarian**)
- CPC Mac and Cheese
- Old Fashioned Potato Salad
- Macaroni Salad
- Mediterranean Pasta Salad
- Picnic Style Cole Slaw
- Garden Salad with Dressing
- CPC Classic Caesar Salad
- Fruit Salad

ALMUERZO

Chicken Tinga 12.75 per person

Shredded Chicken in a Chipotle Tomato Sauce
Served with Flour Tortillas, Cilantro, Diced Onions,
Cotija Cheese, Jalapeños, Sour Cream & Chopped
Carrots.

Served with Spanish Rice & Refried OR Black Beans

Traditional Taco Bar 13.50 per person

Seasoned Ground Beef with Flour & Hard Shell Tortillas
Served with Shredded Lettuce, Tomatoes, Jalapeños,
Cheddar Cheese, Salsa, Olives, & Sour Cream.

Served with Spanish Rice & Refried OR Black Beans

Fajita Bar 13.95 per person

Substitute Steak for Chicken for 2.00 per person

Add Steak for 4.00 per person

Fajita Seasoned Chicken Sautéed with Peppers and
Onions. Served with Shredded Lettuce, Tomatoes,
Jalapeños, Cheddar Cheese, Salsa, Olives, & Sour
Cream.

Served with Spanish Rice & Refried OR Black Beans

Chicken & Chorizo Paella 12.50 per person

Includes Choice of one Salad OR one Side

Served with Rolls and Butter

Chicken, Chorizo Sausage & Vegetables Simmered
together with Rice, Saffron & Flavorful Spanish
Spices

ALMUERZO ADD-ONS

Southwest Salad 1.75 per person

Avocado, Cucumbers, Black Beans, & Corn Tossed
in Mixed Greens with a SW Seasoning & Served
with Ranch Dressing on the Side

Guacamole 2.00 per person

Tortilla Chips 1.00 per person

INDIVIDUAL SPECIAL ENTRÉE

ENTRÉE'S

Each Entrée Option is Available by the Individual Portion.

These menu entrées enable guests with dietary restrictions to order a special entrée in addition to the main buffet. The guests who order these entrées would still be able to partake in the main buffet salad, sides, and bread ordered.

15.00 per entrée

All Entrées are Vegetarian

Mushroom Alfredo Penne

Tender, Egg-Free Penne Pasta is tossed with savory Mushrooms in our creamy Alfredo Sauce and sprinkled with Parmesan

Curry Jackfruit **Gluten Free & Vegan**

Curried Jackfruit and sautéed vegetables in a coconut milk curry sauce with Jasmine Rice

Classic Stuffed Peppers **Gluten Free**

Two Green Peppers stuffed with roasted Vegetables and Brown Rice, topped with our zesty Marinara Sauce and sprinkled with Italian Cheese Blend

Baked Vegetable Chimichanga **Vegan**

The classic Mexican entrée filled with Vegetables and topped with Ancho Chile (mild pepper) Tomato Sauce

Lentil Casserole Masala **Gluten Free & Vegan**

A mild Eastern Indian blend of Spices mixed with Lentils, Onions, Peppers, Carrots, Olive Oil and Garlic

Ratatouille **Gluten Free & Vegan**

Egg Plant, Zucchini, Tomatoes and Peppers are tossed in our Classic Tomato Marinara Sauce and placed on a bed of Cannellini Beans

DESSERTS

DESSERTS BY PIE/CAKE

Old Fashioned Apple Pie serves 8 With Whipped Cream	17.50
Fresh Baked Pumpkin Pie serves 8 With Whipped Cream	17.50
Traditional Carrot Cake serves 12 With Cream Cheese Frosting	33.00
Triple Berry Crumb Cake serves 12 Mixed Berry Blend with Buttery Crumb Topping	30.00
NY Cheesecake serves 8 Simple & Delicious New York Style Cheesecake	24.00
Classic Cheesecake serves 8 Classic Cheesecake with Sweet Strawberry Sauce	28.00

DESSERTS BY DOZEN

Freshly Baked Cookie Assortment May include Chocolate Chip, Peanut Butter, Snickerdoodle, Lemon White Chocolate & other Varieties	15.50
Assorted Gourmet Dessert Bars May include Lemon, Pecan, Chocolate Coconut, Blondie, & other Varieties	28.50
Triple Chocolate Brownies Freshly Baked & Cut into Large Squares	15.50
Cream Cheese Brownies Our Chocolate Brownies with Cream Cheese Swirls	15.75
Nanaimo Bars A Delicious No-Bake Cookie with a Chocolate Wafer-Crumb Base, Custard Icing, & Topped with a Layer of Smooth Chocolate. <i>Flavor Assortment includes: Classic, Peanut Butter, Irish Cream, & Mocha</i>	24.95
Individual Key Lime Pies 12 mini pies Made with Fresh Key Limes	42.00
Individual Fresh Fruit Tart serves 12 Made Fresh & Topped with Whipped Cream	42.60

BEVERAGES

HOT COFFEE & TEA

Service includes Sugar, Sweetener, Half & Half, Compostable Cups and Stir Sticks

Small Coffee serves 12 28.25
.75 Gallon Freshly Brewed Container

Regular Coffee serves 24 49.00
1.5 Gallon Freshly Brewed Container

Small Tea serves 12 19.95
.75 Gallon Hot Water for Tea
Served with Assorted Tea Bags, Honey & Lemon

2 GALLON GLASS BEVERAGE DISPENSER ~ SERVES 40

Infused Water 16.95
Choice of Cucumber, Mint, Lemon, OR Lime

Lemonade 59.95
Garnished with Fresh Lemon Slices

Strawberry Lemonade 62.50
Garnished with Fresh Strawberries

Iced Tea 66.95
Garnished with Fresh Lemon Slices

Arnold Palmer 68.95
A Delicious Blend of Lemonade & Iced Tea
Garnished with Fresh Lemon Slices

BEVERAGES

Bottled Water 1.75 each

Coke, Diet Coke & Sprite 2.00 each

10oz Bottled Juice 2.75 each
Orange, Apple, and Cranberry

Milk (2%) 2.00 each