



The Conference Center  
at Seattle-Tacoma International Airport

# Catering Menu

253.850.2844

[Port@CafePacific.com](mailto:Port@CafePacific.com)

[www.CafePacific.com](http://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 13.50 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 14.50 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 14.50 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 12.50 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 30.25

.75 Gallon Freshly Brewed Container

### Regular Coffee serves 24 52.50

1.5 Gallon Freshly Brewed Container

### Small Tea serves 12 25.25

.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 2.00 each

### Milk (2%) 2.25 each

## TRAYS/ADD-ONS

### Bagel Tray 12 pieces 27.75

Assortment of Plain, Cinnamon Raisin, Blueberry  
& Sesame Bagels Served with Cream Cheese

### Muffin Tray 12 pieces 25.25

Assorted Freshly Baked Muffins

### Grandma's Sour Cream 12 pieces 25.75

### Coffee Cake

Delicious Freshly Baked Coffee Cake

### Individual Yogurt & Granola 3.75 per person

### Seasonal Sliced Fruit serves 10-12 41.25

Served on a Tray OR as a Fruit Salad

# SNACKS

## MORNING & AFTERNOON SNACKS

<b>Individual Fresh Cut Veggies</b> Served with Red Pepper Hummus	3.25 per person minimum 10
<b>Individual Roasted Garlic Hummus</b> Served with Pita Chips	2.75 per person minimum 10
<b>Assortment of Individual Bags of Kettle Chips, Pretzels &amp; Popcorn</b>	1.75 per person
<b>Chips, Salsa &amp; Homemade Guacamole</b>	3.95 per person minimum 10
<b>Individual Bags of Mixed Nuts</b>	2.75 per person
<b>Assorted Luna Clif Bars</b>	2.25 per person
<b>Assorted Freshly Baked Cookies</b> <i>May include Chocolate Chip, Peanut Butter, Snickerdoodle, and other Varieties</i>	16.50 per dozen
<b>Triple Chocolate Brownies</b>	16.50 per dozen

We're Happy to Accommodate/Quote Special Requests

# LUNCH

## BUFFETS

### Build Your Own Deli Buffet

13.50 pp (Light 4 oz.)      15.50 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 14.75 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 15.75 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 15.75 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 14.75 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 13.50 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

Add 2.50 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 Pasta Salad or Fruit Salad &  
Individual Bags of Chips 14.50 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

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 15.50

- **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 13.50 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 14.95 per person

Huli-Huli Chicken & Shredded Kailua Pork

Served with Pineapple Fruit Salad & Macaroni Salad

Fresh Hawaiian Sweet Rolls

### Build Your Own BBQ 16.75 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 13.75 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 14.25 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 14.95 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 13.75 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 3.00 per person

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

### Guacamole 3.00 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

<b>Old Fashioned Apple Pie</b> serves 8	17.50
With Whipped Cream	
<b>Fresh Baked Pumpkin Pie</b> serves 8	17.50
With Whipped Cream	
<b>NY Cheesecake</b> serves 8	24.00
Simple & Delicious New York Style Cheesecake	
<b>Classic Cheesecake</b> serves 8	28.00
Classic Cheesecake with Sweet Strawberry Sauce	

## DESSERTS BY DOZEN

<b>Freshly Baked Cookie Assortment</b>	16.50
May include Chocolate Chip, Peanut Butter, Snickerdoodle, Lemon White Chocolate & other Varieties	
<b>Assorted Gourmet Dessert Bars</b>	30.50
May include Lemon, Pecan, Chocolate Coconut, Blondie, & other Varieties	
<b>Triple Chocolate Brownies</b>	16.50
Freshly Baked & Cut into Large Squares	
<b>Cream Cheese Brownies</b>	16.75
Our Chocolate Brownies with Cream Cheese Swirls	
<b>Individual Peanut Butter Pies</b>	42.00
topped with Fudge Sauce	
<b>Individual Salted Caramel Cheesecake</b>	42.00
creamy cheesecake with salted caramel sauce	
<b>Individual Pineapple Upside Down Cake</b>	36.00

# BEVERAGES

## HOT COFFEE & TEA

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

**Small Coffee** serves 12 30.25  
.75 Gallon Freshly Brewed Container

**Regular Coffee** serves 24 52.50  
1.5 Gallon Freshly Brewed Container

**Small Tea** serves 12 25.25  
.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

## BEVERAGES

**Bottled Water** 2.00 each

**Coke, Diet Coke & Sprite** 2.00 each

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

**Milk (2%)** 2.25 each