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.
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
- .75 Gallon Freshly Brewed Container

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

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

**Individual Beverages**

**10oz Bottled Juice**
- Orange, Apple & Cranberry

**Bottled Water**

**Milk (2%)**

TRAYS/ADD-ONS

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

**Muffin Tray** 12 pieces
- Assorted Freshly Baked Muffins

**Grandma’s Sour Cream Coffee Cake** 12 pieces
- Delicious Freshly Baked Coffee Cake

**Individual Yogurt & Granola**
- Served on a Tray OR as a Fruit Salad

**Seasonal Sliced Fruit** serves 10-12
- Served on a Tray OR as a Fruit Salad

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CAFE PACIFIC CATERING
## SNACKS

### MORNING & AFTERNOON SNACKS

<table>
<thead>
<tr>
<th>Item</th>
<th>Price</th>
<th>Minimum Quantity</th>
</tr>
</thead>
<tbody>
<tr>
<td>Individual Fresh Cut Veggies Served with Red Pepper Hummus</td>
<td>3.25 per person</td>
<td>10</td>
</tr>
<tr>
<td>Individual Roasted Garlic Hummus Served with Pita Chips</td>
<td>2.75 per person</td>
<td>10</td>
</tr>
<tr>
<td>Assortment of Individual Bags of Kettle Chips, Pretzels &amp; Popcorn</td>
<td>1.75 per person</td>
<td></td>
</tr>
<tr>
<td>Chips, Salsa &amp; Homemade Guacamole</td>
<td>3.95 per person</td>
<td>10</td>
</tr>
<tr>
<td>Individual Bags of Mixed Nuts</td>
<td>2.75 per person</td>
<td></td>
</tr>
<tr>
<td>Assorted Luna Clif Bars</td>
<td>2.25 per person</td>
<td></td>
</tr>
<tr>
<td>Assorted Freshly Baked Cookies</td>
<td>16.50 per dozen</td>
<td></td>
</tr>
<tr>
<td>Triple Chocolate Brownies</td>
<td>16.50 per dozen</td>
<td></td>
</tr>
</tbody>
</table>

*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 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**
  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

- **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.
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 ENTREE

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

<table>
<thead>
<tr>
<th>Dessert</th>
<th>Serves</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td><strong>Old Fashioned Apple Pie</strong></td>
<td>8</td>
<td>$17.50</td>
</tr>
<tr>
<td>With Whipped Cream</td>
<td></td>
<td></td>
</tr>
<tr>
<td><strong>Fresh Baked Pumpkin Pie</strong></td>
<td>8</td>
<td>$17.50</td>
</tr>
<tr>
<td>With Whipped Cream</td>
<td></td>
<td></td>
</tr>
<tr>
<td><strong>NY Cheesecake</strong></td>
<td>8</td>
<td>$24.00</td>
</tr>
<tr>
<td>Simple &amp; Delicious New York Style Cheesecake</td>
<td></td>
<td></td>
</tr>
<tr>
<td><strong>Classic Cheesecake</strong></td>
<td>8</td>
<td>$28.00</td>
</tr>
<tr>
<td>Classic Cheesecake with Sweet Strawberry Sauce</td>
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<td></td>
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</tbody>
</table>

## DESSERTS BY DOZEN

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

### HOT COFFEE & TEA

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

<table>
<thead>
<tr>
<th>Coffee/Tea Type</th>
<th>Serves</th>
<th>Container Size (Gallons)</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td><strong>Small Coffee</strong></td>
<td>12</td>
<td>.75 Freshly Brewed</td>
<td>30.25</td>
</tr>
<tr>
<td><strong>Regular Coffee</strong></td>
<td>24</td>
<td>1.5 Freshly Brewed</td>
<td>52.50</td>
</tr>
<tr>
<td><strong>Small Tea</strong></td>
<td>12</td>
<td>.75 Hot Water for Tea</td>
<td>25.25</td>
</tr>
</tbody>
</table>

*Served with Assorted Tea Bags, Honey & Lemon*

### 2 GALLON GLASS BEVERAGE DISPENSER ~ SERVES 40

<table>
<thead>
<tr>
<th>Beverage Type</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td><strong>Infused Water</strong></td>
<td>16.95</td>
</tr>
<tr>
<td>Choice of Cucumber, Mint, Lemon, OR Lime</td>
<td></td>
</tr>
<tr>
<td><strong>Lemonade</strong></td>
<td>59.95</td>
</tr>
<tr>
<td>Garnished with Fresh Lemon Slices</td>
<td></td>
</tr>
<tr>
<td><strong>Strawberry Lemonade</strong></td>
<td>62.50</td>
</tr>
<tr>
<td>Garnished with Fresh Strawberries</td>
<td></td>
</tr>
<tr>
<td><strong>Iced Tea</strong></td>
<td>66.95</td>
</tr>
<tr>
<td>Garnished with Fresh Lemon Slices</td>
<td></td>
</tr>
</tbody>
</table>

### 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

**CAFE PACIFIC CATERING**