



THREE RIVERS CONVENTION CENTER

SPECIAL EVENT MENUS

— featuring Culinary Preparations by —
Executive Chef, Rob Chapin

NUMEROUS HIGH-TECH AMENITIES
LUNCH
MEAL
EVENTS
WELCOMING
OUTDOOR PATIO
HONORARY
BEVERAGE
SLEEK, MODERN DESIGN
FOOD
CHEF
FEATURING A GREAT HALL
OF OVER 21,600 SQUARE FEET
WEDDINGS
SERVING ANYWHERE
FROM 20 TO 2,000 GUESTS
HOLIDAY PARTIES
VALENTINE'S DAY EVENT
SOCIAL EVENTS
WINE
BUFFETS
ANNIVERSARIES
SOCIAL EVENTS
MENU
COOKING SHOWS
CAKE
FOOD
EVENTS
WINE
CHEF
PRIVATE EXECUTIVE BOARD ROOM
CONVENTIONS
MENU
WINE BARREL BAR
SET UP & TAKE DOWN
WHOO-HOO
EXCLUSIVE IN-HOUSE CATERING
CENTRAL LOCATION IN THE TRI-CITIES & THE NORTHWEST
8-COURSE MEAL
FOOD
SIT-DOWN DINNERS
13 VERSATILE MEETING ROOMS
FESTIVALS
FOOD
SLEEK, MODERN DESIGN
FULL-TIME CHEF





The Three Rivers Convention Center, with its state-of-the-art technologies and beautiful facilities, is the perfect place for your next event. Within the facilities you will find a team of professional managers trained to deliver only the best of all services. The management staff has a combined experience level of 150 years.

The Three Rivers Convention Center offers an expansive 75,000 square feet of space. The Convention Center's sparkling 14,000 square foot foyer is perfect for social activities, receptions, meeting registrations and more. At full capacity, the Convention Center's show piece, the Great Hall, offers 21,600 square feet of meeting or exhibit space, or divide it to create more personalized settings. In addition, nine meeting rooms are available for breakout and office space, perfect to complement the Great Hall and offer variety to meet the complex needs of multi-day programs.

The Cyber Cafe features all of the amenities required of a business traveler, including high speed internet access, essential business services, and quick and convenient refreshments, served in a relaxed atmosphere. Convention Center delegates will find numerous hotels, restaurants, retail shopping, and galleries all within close proximity to the Convention Center.

\$ FOR MENU PRICING, CONTACT A THREE RIVERS CONVENTION CENTER REPRESENTATIVE AT SALES@3RIVERSCAMPUS.COM OR CALL (509) 737-3700.



These selections include chilled orange juice and hot coffee, with decaffeinated coffee and hot teas by request

— BUFFET —

BREAKFAST BOUNTY — *Minimum 75 guests*

Chef-carved pit ham, cheddar-scrambled eggs, red potatoes o'brien, warm biscuits and homestyle gravy, assorted breakfast bakeries, and fruit selections bar – with berries, melon, citrus, pineapple, and granola topping.

ARTIST OF THE FIELDS — *Minimum 40 guests*

Cheddar-scrambled eggs, oven-roasted potatoes, link sausages with peppers and onions, and biscuits & gravy.

BLINTZ BAR — *Minimum 40 guests*

Sweet ricotta cheese blintzes with huckleberry gastrique, strawberry compote, cinnamon apples, and vanilla cream, scrambled eggs, skillet potatoes, link sausages, crispy bacon, and fresh, seedless orange wedges.

CONFERENCE OPENER — *Minimum 40 guests*

Warm fruit turnovers set family-style, our personal size spinach & gruyere quiche, hickory smoked bacon, and skillet potatoes.

— SERVED —

SONORAN OMELET — *Minimum 20 guests*

Warm, fresh-baked cinnamon rolls served family-style, cheese omelet with smoked tomato pico, grilled hickory-smoked beef sausage, and southwestern-spiced breakfast potatoes.

SCRAMBLED EGGS & BACON — *Minimum 20 guests*

Blueberry muffins, cheese-garnished scrambled eggs, hickory-smoked bacon, and roasted red-bliss potatoes.

MEETING STARTER — *Minimum 20 guests*

Breakfast bakeries, whole – ready-to-eat fruits, chilled orange juice, coffees, and hot teas.

— CONTINENTAL —

SIMPLE BEGINNINGS — *Minimum 20 guests*

Hot, homestyle oatmeal, crispy bran flakes, dried fruits, nuts, creamery butter, brown sugar, honey, half & half, milk, bakery-fresh muffins, orange juice, coffees, and hot teas.

By the Double Dozen

Assorted Iced Danishes — *per dozen*
 Blueberry Muffins — *per dozen*
 Hearty Bran Muffins — *per dozen*
 Oven Fresh Scones — *per dozen*
 Pan Served Cinnamon Rolls — *per dozen*
 Warm Iced Fruit Turnovers — *per dozen*
 Bagels & Cream Cheese — *per dozen*
 Flavored Bagels with cream cheese — *per dozen*
 Bagel, Ham, Egg & Smoked Cheddar Sandwiches — *per dozen*
 Croissant, Prosciutto, Egg & Swiss Sandwiches — *per dozen*
 Easy Enjoy Whole Fruit — *per dozen*
 Single Serve Fruited Yogurt — *per dozen*
 Granola Snack Bars — *per dozen*
 Sliced Loaf Coffee Cake — *per loaf*
 Baked-Fresh Blended Snack Granola — *per batch (serves 25-30 guests)*
 Fresh Display of Sliced Fruits with
 Vanilla Devonshire cream — *per tray (serves 25 guests)*
 Chocolate Chip Cookies — *per dozen*
 Iced Gourmet Brownies — *per dozen*
 Assorted Gourmet Dessert Bars — *per dozen*

Action Adds

Requires a culinary attendant for every 40-50 guests

Chef Carved Pit Ham — *serves 40-50 guests*
 Carved Tenderloin of Beef — *serves 40-50 guests*
 Yogurt Parfait Bar — *per guest*
 Omelets to Order — *per guest*
 Mimosa & Bloody Mary Bar — *per guest*

Take a Break Anytime

MID MORNING BREAK — *Minimum 20 guests*

Blueberry muffins, fresh fruit, granola bars, and bottled water.

THE CENTER BREAK — *Minimum 20 guests*

Assorted cookies, candy bars, crispy pretzels, fresh vegetables with herbed dip, fresh whole fruit, and bottled water.

AT THE MOVIES — *Minimum 20 guests*

Freshly popped popcorn, assorted candy, fresh-baked cookies, crispy pretzels, bottled water, and assorted sodas.

Beverages A La Carte

Fresh Brewed Hot Coffee — *per gallon*
 Brewed Decaffeinated Coffee — *per gallon*
 Hot Teas (20 assorted bags) — *per gallon*
 Assorted Fruit Juices — *per ½ gallon*
 Individual Milk Cartons — *each*
 Dasani Bottled Water — *each*
 Iced Tea per Gallon — *per gallon*
 Fruit Punch or Lemonade — *per ½ gallon*
 Selections from Coca-Cola — *each*
 Deluxe Water Service per Table with glassware and individual
 pitchers of iced water — *per table*





MIDDAY IN THE VALLEY

Ice water, coffees, and hot teas are provided with these meals.

THREE RIVERS COBB SALAD — *Minimum 40 guests*

Succulent chicken, cheddar cheese, marinated fennel, red onion, sliced egg, bacon and tomatoes over a fresh spring mix with a choice of shallot vinaigrette or ranch dressing. Served with artisan rolls and a pineapple coconut parfait.

APPLEWOOD CHICKEN SALAD — *Minimum 40 guests*

Smoked chicken breast over fresh spinach, red onions, dried cherries, and candied pecans, with pomegranate vinaigrette and ranch dressings. Served with warm breadsticks and sunburst lemon macaroon dessert bars.

MESA VERDE STEAK SALAD — *Minimum 40 guests*

Citrus marinated beef over a seasonal spring mix, jicama sticks, orange segments, toasted pumpkin seeds, and roasted garlic, topped with chimichurri and ranch dressing, house made salsa and fresh tortilla chips. Served with cinnamon churros and fruit empanadas.

MEETING HERO — *Minimum 20 guests*

Hero sandwiches of sliced turkey and ham, with shredded lettuce, sliced tomato, red onion, and sliced Tillamook cheese. Served with bacon-studded potato salad, sandwich pickles, fresh natural chips, and an almond joy parfait.

VENETIAN SANDWICH — *Minimum 40 guests*

Italian country soup with crackers, an herb-marinated breast of chicken on toasted foccacia with crisp pancetta bacon, arugula, marinated tomato, pesto aioli, and pepperocini. Served with fresh chips, amaretto-spiked panna cotta with poached pears and cinnamon snaps.

Quick Casual Dining

Ice Water, Coffees, and Teas are provided with these meals.

ROB'S DELI SPREAD — *Minimum 40 guests*

Pasta prima vera salad, chicken salad with red grapes, pecans, and celery. Includes house-made potato chips, a display of pre-sliced bakeries with sliced cheeses, sandwich-cut lettuce, sliced tomato, red onion, smoked breast of turkey, cold-sliced pit ham, garden fresh relishes, gourmet mustards, dressings, mayonnaise, and oven-fresh cookies.

IN THE BOX — *Minimum 20 per sandwich selection*

All-in-one – a delicious hero-style sandwich with lettuce, tomato, red onion and condiments, granola bar, Frito Lay™ chips, dessert snack mix and bottled water. Sandwiches include: Smoked Turkey & Havarti, Tuna Salad & Cheddar, Pit Ham & Swiss, Roast Beef & Smoked Cheddar, or Roasted Portabella & Herbed Cream Cheese.

BAKED POTATO BAR — *Minimum 40 guests*

Salt-crusted Idaho potatoes with hearty chili, shredded cheese, broccoli florets, crumbled bacon, house-made salsa, chives, sour cream, and butter.

THAT'S A WRAP — *Minimum 20 per sandwich selection*

Freshly prepared wrap sandwich halves with house made chips and fruit ambrosia. Choose from: Chicken Caesar, Ham & Boursin, Smoked Turkey & Cranberry Cream Cheese, or Roasted Veggie.



EVENT DINING MENUS

Coffee, iced tea, and ice water service are provided with these meals.
 Decaf and hot tea are available upon request.

— BUFFETS —

CHEF-CARVED PRIME RIB OF BEEF — *Minimum 75 guests*

Marinated tomato & cucumber salad with ranch dressing, shallot vinaigrette, focaccia bread, spice-crusted prime rib of beef with horseradish cream, au jus, pan-seared lemon thyme chicken with a tarragon supreme sauce, au gratin potatoes, basil ratatouille, New York style cheesecake with seasonal berry gastrique.

NORTHWEST COOKOUT — *Minimum 75 guests*

Spring mix & fresh spinach salad with candied pecans, dried cranberries, sliced red onion, ranch dressing and dried cherry vinaigrette, cedar plank salmon, roasted sirloin of beef with fried shallots, wild mushroom sauce, roasted fingerling potatoes, grilled asparagus, white bean and ham chili, corn bread muffins with honey-butter, and berry cobbler with Douglas Fir whipped cream.

BIENVENIDO A NUESTRA MESA! (Welcome to our Table!) — *Minimum 75 guests*

Pork carnitas, beef barbacoa, warm corn tortillas, Rosarita™ refried beans, grated cotija cheese, spanish rice, and fresh toppings – including grated cheese, lettuce, sour cream, guacamole, diced onion, cilantro, and fresh lime. Served with fresh tortilla chips, smoked tomato salsa, cinnamon churros and fruit empanadas.

ITALIAN NIGHT BUFFET — *Minimum 40 guests*

Marinated floret vegetable salad, traditional lasagna, Italian sausage with peppers and onions, buttered penne with meatballs marinara, and vegetarian pesto cream sauce. Served with fresh breadsticks, grated parmesan, crushed red pepper, and heavy raisin bread pudding with orange rum sauce.

GAME TIME BUFFET — *Minimum 75 guests*

Seasonal fruit salad, whiskey-barbecue glazed baby back pork ribs, smoked beef sausage with onions and peppers, a “make-your-favorite” chili bowl, a “load-your-own” baked potato station, firecracker-fried green beans, buttery cob corn, and mild jalapeno cornbread with whipped butter. Served with fresh-baked cookies & brownies.

FESTIVE OCCASION BUFFET — *Minimum 75 guests*

Tossed greens and cabbage salad with grape tomato, cucumber and assorted dressings, rotini pasta salad with olives, herbs and cheese, roasted breast of turkey slices, herbed bread dressing, cranberry orange marmalade, honey-clove pit ham, silver dollar rolls, stone ground and dijon mustards, homestyle mashed potatoes, rich turkey gravy, steamed vegetable medley, and berry cobbler with Douglas Fir whipped cream.

— SERVED —

PORCINI FILET MIGNON — *Minimum 40 guests*

Floret vegetable salad, an 8oz filet of beef dusted with herbs, porcini mushrooms and a smoked chocolate demi glace, with robuchon potatoes, haricot verts, artisan rolls, Amaretto-spiked panna cotta with poached pears and fresh cinnamon snaps.

LEMON ROSEMARY CHICKEN — *Minimum 40 guests*

Spring mix & fresh spinach salad with candied pecans, dried cranberries, red onion, and dried cherry vinaigrette and ranch dressings, with a marinated chicken breast with saffron jus, roasted fingerling potatoes, grilled vegetables, fresh baked breadsticks, and chocolate mousse with lavender cookies.

VEAL PICCATA — *Minimum 40 guests*

Caesar salad with extra Caesar dressing, a pan-seared veal cutlet with lemon caper sauce, duchesse potatoes, green beans amandine, fresh breadsticks, Amaretto-spiked panna cotta with poached pears and fresh-baked cinnamon snaps.

HONEY DIJON LOIN OF PORK — *Minimum 40 guests*

Waldorf salad, roasted pork loin with honey dijon glaze, rosemary red bliss potatoes, hollandaise broccoli florets, dried cherry chutney, artisan rolls, and pumpkin pie with vanilla whipped topping.

CHICKEN CORDON BLEU — *Minimum 40 guests*

Spring mix & fresh spinach salad with candied pecans, dried cranberries, red onion, roasted shallot vinaigrette and ranch dressings, a chicken breast stuffed with smoked ham and Tillamook swiss cheese, with an herbed veloute, pan-fried wild mushroom risotto cake, maple glazed carrots, yeast rolls with roasted-garlic butter and an almond joy parfait.

MARINATED TRI TIP OF BEEF — *Minimum 40 guests*

House salad topped with cucumber, red onion, grape tomato, and shallot vinaigrette and ranch dressings, with a marinated tri-tip of beef, poive noir demi glace, horseradish whipped potatoes, glazed carrot slices, yeast rolls with butter and double chocolate cake.

CHICKEN PIQUANT — *Minimum 40 guests*

Spring mix & fresh spinach salad with sliced red onion, raspberry vinaigrette and ranch dressings, a chicken breast ladled with béchamel sauce, capers, thin lemon wheels, rosemary potatoes, fresh asparagus, artisan rolls and butter, and pumpkin pie with vanilla whipped topping.

PACIFIC RIM SALMON — *Minimum 40 guests*

Asian cabbage slaw with lemon grass vinaigrette, cellophane noodles, a grilled salmon fillet and hoisin over shrimp-fried rice with sweet pepper & vegetable stir fry, crispy wonton skins, sweet chili dipping sauce and pineapple coconut parfait.

MEATLOAF FORESTIERE — *Minimum 40 guests*

House salad topped with cucumber, red onion, grape tomato, and shallot vinaigrette and ranch dressings, with wild mushroom infused ground sirloin, oven-dried tomato sauce with creamy horseradish mashed potatoes, English peas & baby carrots, foccacia bread and butter, and classic carrot cake on caramel sauce.

CHICKEN-FRIED CHICKEN — *Minimum 20 guests*

Cane sugar vinegar slaw, a winged chicken breast buttermilk-battered with supreme sauce, with “loaded baked potato” mashed potatoes, roasted summer squash, flash-fried leeks, brown county country biscuits with honey butter, and ‘old time’ strawberry shortcake with vanilla whipped cream.

YANKEE POT ROAST — *Minimum 40 guests*

House salad topped with cucumber, red onion, grape tomato, and shallot vinaigrette and ranch dressings, with slow-roasted beef in natural juices, rosemary red potatoes, baby carrots, pearl onions, artisan rolls with butter, and double chocolate cake.

Reception Carving Stations

A culinary attendant is recommended for every 75-100

BREAST OF TURKEY — to serve 30-40 guests, with foccacia, gourmet mustard, and cranberry aioli — *per breast*

TENDERLOIN OF BEEF — to serve 40-50 guests, with artisan rolls, dijon mustard, wasabi aioli, and wild mushroom duxelle — *each*

HONEY BOURBON PIT HAM — to serve 70-80 guests, with silver dollar rolls, gourmet mustard and mayo — *each*

CEDAR PLANK SALMON — to serve 10-15 guests, with caper remoulade, crostini, and warm hollandaise sauce — *each*

BARON OF BEEF — to serve 100-120 guests, with silver dollar rolls, gourmet mustard, hot au jus, and creamed horseradish — *each*

SMOKED PORK LOIN — to serve 40-50 guests, with artisan breads, tamarind barbecue, and cherry orange chutney — *each*

Social Displays

CHEESE PALETTE — domestic and imported cheeses, traditional crackers, house-made crisps, and savory flatbreads.

Table display designed to serve 200 guests — *each*

Portable displays for 50 guests — *each*

Trays designed to serve 25 guests — *each*

FARMERS MARKET STAND — fresh vegetables with hummus, buttermilk ranch, and louis dressing.

Table display to serve 200 guests — *each*

Portable Displays for 50 guests — *each*

Trays designed to serve 25 guests — *each*

SWEET ORCHARDS — seasonal array of local fruits, berries, and melons prepared reception-style.

Table Display to serve 200 guests — *each*

Portable Displays for 50 guests — *each*

Trays designed to serve 25 guests — *each*



Chilled Hors D'oeuvres

(minimum order 3-dozen per item)

MEDJOL DATE CANAPES —

with mascarpone and roasted almonds — *per dozen*

PARMESAN SABLEE & CURRIED CHICKEN SALAD —

with red grape halves — *per dozen*

ASSORTED GOURMET CANAPE DISPLAY —

smoked salmon, fennel salad, preserved lemon shallot marmalade, candied walnuts & blue cheese, roasted duck, pistachio pesto & macerated cherries — *per dozen*

ROASTED TOMATO & TAPENADE BRUSCHETTA —

with crumbled goat cheese — *per dozen*

SAVORY GINGERSNAP SANDWICHES —

with herbed mascarpone and shallots — *per dozen*

AHI TUNA 3 WAYS CANAPES — coriander crusted ahi tuna with preserved lemon on jicama, then thai-style with mango coulis on a fried won ton, and finally served blackened, with a pickled watermelon rind on a ground saffras cracker — *per dozen*

MINI NUEVO CLUB SANDWICHES —

smoked chicken on crisp pancetta with arugula, marinated with tomato-pesto aioli — *per dozen*

SMOKED TOMATO GAZPACHO "SHOOTER" —

with a citrus-poached prawn — *per dozen*

STUFFED MUSHROOMS 3 WAYS — sundried tomato and goat cheese, sausage and parmesan, crab — *per dozen*

GOURMET TARTLETS 3 WAYS — prosciutto, blue cheese, candied pecans, sundried tomato, fennel and goat cheese, roasted red pepper, and cipollini onions — *per dozen*

Hot Hors D'oeuvres

(minimum order 3-dozen per item)

VEGETARIAN SPRING ROLLS —

with sweet chili dipping sauce — *per dozen*

SOUTHWEST CHICKEN FIRECRACKERS —

with ancho chili dipping sauce — *per dozen*

SPANIKOPITA — feta & spinach baked in phyllo — *per dozen*

DUCK & WILD MUSHROOM CHAUSSONS —

rolled in puff pastry — *per dozen*

HONEY BBQ MEATBALLS — *per dozen*

TERIYAKI MEATBALLS — *per dozen*

SWEDISH MEATBALLS — *per dozen*

BUFFALO CHICKEN WINGS —

with bleu cheese dressing and celery stix — *per dozen*

TANDOORI CHICKEN SATAY —

with tzatziki dipping sauce — *per dozen*

SONORAN BEEF SKEWERS — steak marinated in southwest spice oil with ancho chili barbecue sauce, 10 dozen minimum order to serve 75 guests — *per dozen*

HOUSEMADE DUNGENESS CRAB CAKES —

with mango coulis — *per dozen*

YUKON ANDOUILLE MEDALLIONS — yukon gold potatoes, andouille sausage and manchego cheese — *per dozen*

BLUE CHEESE POLENTA CAKES —

golden with fresh carrot — *per dozen*

Live Chef Presentation Stations

A culinary attendant is recommended for every 75-100

PANCETTA WRAPPED SCALLOPS — with Italian bacon on a bed of balsamic drizzled spring mix, *10 dozen minimum order to serve 75 guests – per dozen*

THAI ROASTED PRAWNS — marinated with lemon grass and caffir leaves over a sweet chili daikon slaw, *18 dozen minimum order to serve 75 guests – per dozen*

ROBUCHON POTATO COCKTAIL BAR — buttery-smooth whipped potatoes with toppings and sauces, *75 serving minimum – per serving*



When ordering alcoholic beverages for your guests, it is important for you to review the *Three Rivers Campus Policies Regarding Alcoholic Beverages*, available upon request from your Sales & Catering representative.

Bar Pricing for Hosted + Cash Bars

We are proud to serve only the best brands available.

MIXED DRINKS

Call Brands
Premium Brands

Super Premium Brands
Special Labels

BEERS

Domestic Beers
Premium Beers

Domestic Keg Beer
Premium Keg Beer

WINES

Hyatt Wines of Zilla, Washington
Cabernet Sauvignon – Riesling – Chardonnay
By the glass -OR- By the bottle

Genesis Wines by Hogue of Eastern Washington
Merlot – Syrah
By the glass -OR- By the bottle

Desert Wind Wines of the Columbia Valley
Ruab
By the glass -OR- By the bottle



The Three Rivers Convention Center is proudly managed by VenuWorks



THREE RIVERS
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CENTER

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