



THREE RIVERS CONVENTION CENTER



7016 Grandridge Boulevard
Kennewick, WA 99336
Sales @3riverscampus.com
509-737-3700

BREAKFAST BUFFETS

Include chilled Orange juice
Coffee, hot tea, china and linen service

The Basin's Bounty — \$18.95 per guest for 30 or more

Carved pit ham, cheddar-scrambled eggs, red potatoes O'Brien, warm biscuits and home-style gravy, assorted breakfast pastries. Served with a DIY fresh fruit and vanilla yogurt parfait station

Artist of the Orchards — \$14.95 per guest for 30 or more

Hearty buffet of cheddar-scrambled eggs, oven-roasted potatoes, smoked beef sausage with peppers and onions, assorted breakfast pastries, and fresh fruit bowl.

B & B Blintz Bar — \$16.95 per guest for 40 guests or more

Sweet ricotta cheese blintzes served warm with, strawberry compote, vanilla cream, and smoked cheddar scrambled eggs, skillet potatoes, link sausages, fresh sliced fruit with vanilla whipped cream

Country Breakfast - \$12.95 per guest for 30 or more

House made Roast Beef Hash with smoked cheddar scrambled eggs, warm biscuit, butter and jelly



PLATED BREAKFAST

Include chilled Orange juice
Coffee, hot tea, china and linen service

Three Rivers Breakfast — \$10.95 per guest for 20 or more

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

Cafe Plate - \$14.95 per guest for 40 or more

Golden chicken fried steak atop scrambled eggs and skillet browned potatoes with a touch of creamy white sausage gravy served with cranberry orange muffins and home-style honey butter

Beverages a la Carte

Fresh Hot Coffees — regular or decaffeinated - \$30 per gallon

Tea Service- assorted tea bags — \$27 per gallon, 20 bag service

Orange Juice - \$24 per gallon

Dasani Bottled Water — \$3 each

Iced Tea with lemon — \$25 per gallon

Fruit Punch — \$25 per gallon

Lemonade — \$25 per gallon

Coca-Cola 12 oz assorted cans \$2.50 ea

Coca-Cola 20 oz assorted bottles \$3.25 ea

Meeting Table Water Service - glasses at each setting and pitchers of ice water — \$2.50 per table

ALL DAY BREAKS

Day-Long River Stops – \$16.95 per guest for 20 or more

Morning –Breakfast Breads, and assorted pastries, sliced melon trays and fresh whole fruit served with orange juice, coffees, hot tea, and ice water service

Midmorning – juice, water and coffee refresh

Afternoon – fresh baked Hope's cookies, crispy pretzels, a display of simple fruits with vanilla devonshire cream served with flavored water service, coffee and hot tea, assorted Coke 12 oz can selection

Benton Franklin Transit - \$14.95 per guest for 40 or more

Morning – a quick stop with assorted pastries, a display of fresh fruits with vanilla devonshire cream and granola bars to go with orange juice, coffees, hot tea, and ice water service

Midmorning – juice, water and coffee refresh

Afternoon- House made crisps and flatbreads with an assortment of cheeses, refreshing cucumber water, coffee, hot tea and assorted Coke 12 oz can selection

MORNING BREAKS

INCLUDES ORANGE JUICE, COFFEE, HOT TEA AND ICE WATER SERVICE

Waterfront Commuter - \$9.95 per guest for 20 or more

Breakfast bread, assorted pastries, sliced melon trays and whole fruit bowl

Pasco Street Bakery - \$11.95 per guest for 20 or more

Fresh muffins, scones, and mini doughnuts, whole fruit bowl, a selection of bottled water and assorted Coke 12 oz can selection

Tributary Break - \$7.95 per guest for 20 or more

Assorted breakfast pastries, whole fresh fruit and granola bars

AFTERNOON BREAKS

INCLUDES FLAVORED WATER SERVICE, COFFEE, HOT TEA, ASSORTED Coke 12 oz can selection

Cross-town Break - \$9.95 per guest for 20 or more

Crispy pretzels, sliced melon trays and whole fruits surrounded by an oven-fresh Hopes cookie assortment

Richland Farmers' Market - \$7.95 per guest for 20 or more

Fresh vegetable array with ranch dressing, whole fruits, and assorted granola bars

Tasting Room Crisps and Cheese Board

\$6.95 per guest for 40 or more

House-made crisps and flatbreads with a selection of domestic cheeses

Red Carpet at the Movies Break

\$7.00 per guest 30 or more

Assorted JONES Soda, gourmet popcorn with a variety of savory seasonings, and assorted nostalgic candy selections



PERFECT ADDITIONS

Simple Fruits - vanilla devonshire cream - \$95 to serve 25 guests

House-Blended Snack Granola - \$48
per batch to serve 25-30 guests

Fresh Veggie Platter - ranch dip - \$80
to serve 25 guests

Simple Cheese Board -
With crackers and crisps - \$100
To serve 20-25 guests



DOUBLE BY THE DOZEN

PRICED PER DOZEN PER ITEM

A.M.

Oven Fresh Muffins – \$23
Cranberry orange, blueberry
Iced Danish Assortment — \$26
Assorted Fresh Scones — \$24
Cinnamon Rolls –cream cheese icing – \$25
Assorted Mini Doughnuts – \$2.50 per person
Min 20 guests
Grab and Go Whole Fruit — \$21
Fruited Yogurt Assortment — \$19
Granola Snack Bars — \$16

P.M.

Hope's Cookies baked fresh \$22
Chocolate chip, white chocolate,
macadamia nut, peanut butter, oatmeal,
royal
Iced Fudge Brownies - \$23
Gourmet Dessert Bars - \$24

CASUAL LUNCH

BUFFETS

INCLUDES ASSORTED COKE 12 oz CAN AND BOTTLED WATER SERVED ON DISPOSABLE SERVICE WARE (\$2.00 for china addition)

Snake River Rapids Wraps
12.95 Per guest

Minimum 20 per sandwich selection

Freshly prepared wrap sandwiches with Tim's Cascade chips and a delicious seasonal fruit salad – choose, roasted veggie, ham & house-made boursin, smoked turkey & cranberry cream cheese, Chicken Caesar

Swift Winds Soup n Salad

\$13.95 per guest for 40 or more

Two satisfying, home-style soups (fresh from scratch) – choose from

Rosemary beef barley

Chicken tortilla

Smoked tomato bisque (v)

Jamaican black bean (vv)

Corn chowder (v)

Northwest chili

OR you will love the chef's fresh choice of the season

A salad bar of tossed lettuce with tasty dressings, cucumber, carrot, red onion, tomato and other seasonal accoutrements classic pasta salad, and a bread board assortment with herbed butter

Add a third soup choice for only \$2.25

- (v) vegetarian
- (vv) vegetarian & vegan

Italian Bistro lunch

\$14.95 per guest for 30 or more

Caesar salad with crisp romaine, herbed croutons, grated parmesan, and creamy Caesar dressing, penne pasta with a choice of roasted garlic marinara and alfredo cream sauce, herbed meatballs, crushed red pepper, parmesan cheese and toasted breadsticks



Deli Spread — \$15.95 per guest for 40 or more

Classic pasta salad, honey curry chicken salad, 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 and mayonnaise

Washington Potato Bar — \$12.95 per guest for 40 or more

Big, baked, salt-crusting Washington russet potatoes with hearty chili, shredded cheese, steamed broccoli florets, crumbled bacon, house-made salsa, chives, sour cream, and butter

BOX Lunch — \$13.95 per guest - minimum 20 per sandwich selection

A delicious hero-style sandwich with lettuce, tomato, red onion and condiments, chef's choice pasta salad, Tim's Cascade chips, gourmet cookie and assorted Coke 12 oz can selection

Choice of the following sandwich selections;

Smoked turkey & havarti, slow-cooked pit ham & swiss, roast beef & smoked cheddar, or roasted portabella vegetable & herbed cream cheese



PLATED ENTREES

Served meals include ice water, ice tea and coffee, Rolls / butter, and dessert

Forest Porcini Filet Mignon

\$32.95 per guest

Marinated floret vegetable salad, an 8oz filet of beef dusted with herbs, and porcini mushrooms and served with a smoked chocolate demi-glace, robuchon potatoes, haricot verts

Lewis & Clark Entrée Pair

\$27.95 per guest

Marinated tomato cucumber salad on field greens with goat cheese, herb seared fillet of salmon and marinated tri tip of beef with a classic béarnaise sauce, yukon gold duchesse potatoes, and truffled vegetable spears

Rancher Tri Tip

\$23.95 per guest

House salad topped with cucumber, carrot, tomato, italian and buttermilk ranch dressings, aromatic marinated tri-tip of beef, black peppercorn demi-glace, horseradish whipped potatoes, and honey orange carrots

Cowboy Dinner - \$25.95 per guest

Start out with our Ranch style beans, served hot, Cowboy coffee crusted NY Strip Loin served with pan jus, loaded baked potato mashed potatoes, and chuck wagon cream corn.

Yankee Pot Roast — \$20.95 per guest

House salad topped with cucumber, carrot, tomato, italian and ranch dressings, slow roasted beef in natural juices, rosemary red potatoes, baby carrots and pearl onions

Chicken Fried Chicken — \$19.95 per guest

House salad topped with cucumber, carrot, tomato, italian and ranch dressings, a buttermilk battered chicken breast, pan fried and finished with a creamy supreme sauce, loaded-baked-potato mashed potatoes, roasted summer squash, flash-fried onion strings

Desert Herb & Lemon Chicken

\$20.95 per guest

Spring mix & fresh spinach salad with candied pecans, dried cranberries, honey raspberry vinaigrette and ranch dressing, a rosemary and lemon marinated chicken breast with saffron jus, roasted fingerling potatoes and smokey grilled vegetables

American Chops

\$22.95 per guest

House salad topped with cucumber, carrot onion, and tomato with italian and ranch dressing, a boneless, thick-cut pork chop golden-crusting with herbs and breadcrumbs, pan fried and topped with natural jus, taste-of-heaven smoked cheddar mashed red-skinned potatoes, and our heavy cream-butter corn

Pacific Rim Salmon — \$20.95 per guest

Asian cabbage slaw with lemon ginger vinaigrette, a grilled salmon fillet with hoisin over fried rice with sweet pepper & vegetable stir fry, crisp cellophane noodles

Pike Place Salmon — \$23.95 per guest

Marinated tomato cucumber salad on spring mix greens with goat cheese, herbed seared fillet of salmon with a classic béarnaise sauce, roasted fingerling potatoes, and braised carrot & leek medley



RIVER BASIN BUFFETS

Buffets include ice water, ice tea, coffee service, and dessert

Northwest Italia Buffet — \$24.95 per guest for 20 or more

Caesar salad, our own famous house-made lasagna vegetable florentine with a creamy garlic béchamel white sauce, italian sausage with peppers and onions, buttered penne, meatballs, roasted garlic marinara, and vegetarian pesto cream sauce served with fresh garlic bread sticks, grated parmesan, crushed red pepper

Inland Empire Prime Rib — \$30.95 per guest for 30 or more

Marinated tomato & cucumber salad with Italian and ranch dressings, chef-carved, spice-crusting prime rib of beef with horseradish cream and au jus, our pan-seared lemon rosemary chicken with saffron jus, au gratin potatoes, grilled vegetable medley and assorted rolls with butter

Orcas Island Cookout — \$27.95 per guest for 30 or more

Field green mix & fresh spinach salad with candied pecans, dried cranberries, ranch dressing and honey raspberry vinaigrette, cedar plank salmon, roasted tri tip of beef with fried shallots and wild mushroom demi glace, roasted fingerling potatoes, a grilled northwest vegetables, rice pilaf, assorted rolls and butter

Fiesta buffet— \$23.95 per guest for 40 or more

pork carnitas, beef barbacoa, warm flour tortillas, home-style refried beans sprinkled with cheddar cheese, cumin spanish rice, and fresh toppings including grated cheddar, lettuce, sour cream, guacamole, diced onion, fresh cilantro, and fresh wedged lime, served with fresh tortilla chips and smoked tomato salsa

Northwest Sports Buffet — \$24.95 per guest for 30 or more

Fresh fruit platters, 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, buttery cob corn, and assorted rolls and butter

Franklin County Favorites – \$22.95 per guest for 30 or more

Field greens mix salad, with tomato, carrot, and cucumbers, italian and ranch dressings, old fashioned Salisbury steak with mushroom gravy and grilled onions, chicken fried steak with white country gravy, blue ribbon mashed potatoes, buttered peas & carrots, assorted rolls.



Desserts

Choice of one with served entrees and buffets

Red Velvet Cake with vanilla poached pineapple

Triple Chocolate Cake

Almond Joy Parfait- Milk chocolate, coconut and almonds

Classic Carrot Cake – over Carmel sauce

Cheesecake – house made coulis

Chocolate Mousse with Lavender cookie

White Cliffs Dessert Array- A decadent & delicious assortment of beautiful handcrafted desserts (Additional 2.95)

Action stations

Thai Roasted Prawns- \$6.00 per person
Serving 30 min
Marinated with lemon grass and kaffir leaves, served over a sweet daikon slaw

Robuchon Potato Cocktail Bar - \$4.00 per person serving 30 min
Martini glass full of Buttery-smooth whipped potatoes with assorted savory toppings

Pancetta Wrapped Scallops Station \$ 7.00 per person serving 30 min
Pan seared and served with arugula, hazelnut, and pear salad



Carving stations

Breast of Turkey — to serve 30-40 guests
Assorted rolls, gourmet mustard, and cranberry relish - \$160 per breast

Coffee Crusted Strip Loin— to serve 50 guests
Assorted rolls, dijon mustard, cream horseradish assorted condiments - \$225

Honey Bourbon Pit Ham — to serve 70-80 guests
Assorted rolls, gourmet mustards, and aioli's - \$240 each

Tri Tip of Beef – to serve 60 guests
Assorted rolls, horseradish whip, house-made fifty seven sauce – \$250

Smoked Pork Loin — to serve 40-50 guests
Artisan breads, tamarind barbecue sauce, pineapple ginger relish– \$150 each

Cedar Plank Salmon — to serve 50 guests
Herb crostini, caper remoulade, warm hollandaise – \$270

Glacial Confections Station – \$3.00 per person
Frozen imagination on a stick

Dessert flavors flash frozen to order, in front of your guest on our anti-griddle.
Choose up to 3 selections for your event.

Peanut Butter Cup
Apple Pie
Twix
Turtle
S'more
White Chocolate Cranberry

Almond Joy
Cocoa Banana
Chocolate Truffle
Peppermint Patty
Orange Cream Sickle
Mocha Fudge

SOCIAL DISPLAYS

Cheese Palette

An adventure in unique fromageries including domestic and imported cheeses, traditional crackers, house-made crisps and savory flatbreads

Table display designed to serve 200 guests – \$750 each

Portable displays for 50 guests – \$225 each

Trays designed to serve 25 guests – \$125 each

Farmers Market Stand

Fresh vegetables with hummus, buttermilk ranch, and louis dressing

Table display to serve 200 guests – \$600 each

Portable trays for 50 guests – \$175 each

Trays designed to serve 25 guests – \$100 each

CHILLED HORS D'OEUVRES

Priced per dozen - minimum order
3 dozen per item

Canapés

Smoked salmon mouse, preserved lemon, fennel, on crostini - \$25

Shallot marmalade, candied walnut, bleu cheese, on crostini - \$24 V

Blackened ahi tuna, pickled watermelon rind, on sassafra cracker - \$26

Roast tomato & tapenade bruschetta with crumbled goat cheese - \$21 V

Asian quick pickle vegetables in cucumber cup - \$22 VV

Sweet Orchards

Seasonal array of local fruits, berries, and melons prepared reception-style with devonshire cream

Table display to serve 200 guests - \$600 each

Portable trays for 50 guests - \$175 each

Trays designed to serve 25 guests - \$125 each

Antipasti Display

Prosciutto and boursin wrapped pickled asparagus, assorted cured meats, marinated mozzarella bites, roasted red pepper, artichoke hearts, greek olive mix, crackers and crisps

Platter to serve 50 guests - \$250 each

Trays to serve 25 guests - \$140 each



Cherry tomatoes stuffed with garlic hummus and fried sage - \$22 VV

Fresh Crudité Cup with Ranch - \$21 v

Bloody Mary shrimp cocktail shooters - \$30

Prosciutto wrapped pickled asparagus with house-made boursin - \$25

Curried chicken on parmesan sable, red grape halves – \$23

Endive w/ boursin and candied pecans - \$23 per dozen V



HOT HORS D'OEURVES

Priced per dozen ~ minimum order 3 dozen per item

Three Rivers' Hot Specialties

Tandoori chicken satay, tzatziki dipping sauce – \$25

Pancetta wrapped shrimp skewers with garlic aioli - \$28

Pot roast martini with robuchon potatoes, pea butter, & carrot sticks - \$24 per doz

Hearty Choices

Angus beef sliders, caramelized onion, house-made fifty-seven - \$30

Buffalo chicken wings, bleu cheese dressing, and celery sticks – \$22

Oven fresh mini pot pies – savory, mini-sized pot pie favorites - \$24

That's a Meatball

Honey BBQ home-style meatballs - \$20

Smoked tomato meatballs - \$20

Swedish home-style meatballs - \$20

One bite Jamaican meatloaf on a potato and leek latke - \$26

House Tartlets

Mango, stilton cheese and pecan - \$25
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Bacon, swiss and sweet onion - \$25

Smoked chicken and sage derby cheese - \$25

Stuffed Mushrooms

Italian sausage and parmesan - \$26

Sun dried tomato and goat cheese - \$26

Roasted chicken and feta –\$26

Yukon Gold Potato Medallions - \$26

Apple/sage Derby
Andouille/ smoked cheddar

World Classic Pastry

Vegetarian spring rolls, sweet chili dipping sauce – \$24

Spanikopita, feta and spinach baked in phyllo – \$31

Duck & wild mushroom puff pastry chaussons – \$27



BAR FOOD - For 50 or more

After Nine - \$3.00 per person

Per guest to be served after the dinner hour - minimum order for 50 guests - includes Tim's Cascade chips and dip, tortilla chips and salsa, and crispy pretzels with honey mustard

Late Night Fry Bar – \$4.00 per person

Per guest to be served after the dinner hour - minimum order for 50 guests - seasoned golden fries served with, ranch, ketchup and gourmet seasonings.

Bar Services Available

Hosted Bars, cash bars, beer and wine, see your sales manager for more details.



All food and beverage service prices are subject to 18% service charge and 8.3% sales tax.

* Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness, especially if you have a medical condition.

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"Making extraordinary memories!"

