

Three Rivers Convention Center



7016 W. Grandridge Blvd.
Kennewick, WA 99336
(509) 737-3700
Vsn 6.18

Good Morning!

Breakfast Menu

Buffets

Includes orange juice, coffee, hot tea and water.

The Basin's Bounty ... \$19.95

Smokehouse ham, cheddar scrambled eggs, potatoes O'Brien, warm biscuits and sausage gravy, and assorted breakfast pastries. Served with fresh cut fruit and assorted individual yogurts.

Early Riser ... \$17.95

Hearty buffet of cheddar scrambled eggs, smokehouse bacon, roasted potatoes, assorted breakfast pastries and fresh cut fruit.

B&B Blintz Bar ... \$18.95

Warm, sweet Ricotta cheese blintzes with sugared strawberries, vanilla whipped cream, cheddar scrambled eggs, skillet potatoes, link sausage and fresh cut fruit.

Plated

Includes orange juice, coffee, hot tea and water.

3 Rivers Breakfast

Cheddar scrambled eggs, roasted potatoes, blueberry muffin, and choice of the following:

Link Sausage	\$14.95
Sausage Patty	\$14.95
Apple Chicken Sausage*	\$14.95
Smokehouse Bacon*	\$15.95
Sirloin Steak*	\$18.95

European Twist ... \$16.95

Two sweet Ricotta blintzes with sugared strawberries, vanilla whipped cream, cheddar scrambled eggs and Apple Chicken Sausage.

Add-Ons

Link or Patty Sausage	\$2.50 per person	Biscuits & Sausage Gravy	\$4.50 per person
Apple Chicken Sausage*	\$3.00 per person	Maple Glazed Pork Chop*	\$5.50 per person
Smokehouse Ham*	\$3.00 per person	Sirloin Steak*	\$6.00 per person
Smokehouse Bacon*	\$3.50 per person	Chicken Fried Steak	\$5.50 per person
Veggie Scramble*	\$3.50 per person	with Sausage Gravy	

***Gluten Free**

Take A Break

A La Carte / Break Menu

Beverages

Coffee	\$34.00 per gallon
Hot Tea	\$29.00 per gallon
Orange Juice	\$27.00 per gallon
Lemonade, Iced Tea, Fruit Punch	\$27.00 per gallon
12oz Coke Products	\$3.00 each
12oz Bottled Water	\$3.00 each
Executive Meeting Water Service	\$3.50 per table, up to 4 people

A La Carte

Minimum 4 dozen - Priced per dozen

A.M.

Assorted Muffins**	\$26.00
Danish Assortment	\$27.00
Assorted Fresh Scones	\$27.00
Whole Fruit	\$25.00
Individual Yogurt	\$25.00
Kashi Snack Bars	\$22.00

P.M.

Fresh Baked Cookies	\$25.00	
Assorted Gourmet Brownies	\$27.00	
Gourmet Dessert Bars	\$28.00	
Individual Trail Mix Bags**	\$26.00	
Individual Chip Bags*	\$24.00	Serves 12
1 lbs. Bar Pretzels	\$37.00	Serves (10-15)
1.5 lbs. Pub Mix	\$57.00	Serves (15-20)
Chips & Assorted Dips*	\$48.00	Serves (10-15)
Tortilla Chips with Fire Roasted Salsa	\$45.00	Serves (10-15)

All Day Breaks

All breaks are disposable ware

Networking Break ... \$18.95

Morning: Assorted breakfast pastries, fresh cut fruit, individual yogurt, orange juice, coffee, hot tea and water service.

Mid-Morning: Juice, water and coffee refresh.

Afternoon: Kashi bars, trail mix, cookies, whole fruit, coffee, tea and assorted 12oz Coke & Dasani products.

Water Cooler Break ... \$16.95

Morning: Assorted breakfast pastries, whole fruit, Kashi bars, orange juice, coffee, hot tea & water service.

Mid-Morning: Juice, water and coffee refresh.

Afternoon: Domestic cheese and cracker display, ice water, coffee, hot tea and assorted 12oz Coke and Dasani products.

Take A Break

Break Menu

Morning Break

All breaks are disposable ware

Badger Mountain Break ... \$11.95

Assorted breakfast pastries, fresh cut fruit, Kashi bars, orange juice, coffee, hot tea and water service.

Afternoon Breaks

All breaks are disposable ware

Cross Town Break ... \$10.95

Trail Mix, whole fresh fruit, fresh baked cookies, potato chip bags, coffee, hot tea, assorted 12oz Coke products and Dasani water.

Farmers Market Break ... \$11.95

Fresh vegetables with Ranch dressing, fresh fruit display, Kashi bars, coffee, hot tea, assorted 12oz Coke products and Dasani water.

Charcuterie & Domestic Cheese Display ... \$12.95

Assortment of cured meats and domestic cheeses with assorted crackers, olives, seasonal accoutrements, coffee, hot tea, assorted 12oz Coke products and Dasani water.

Chips and Dips ... \$10.95

Potato chips with French Onion Dip, tortilla chips with Fire Roasted Salsa, pub mix, trail mix, coffee, hot tea, assorted 12oz Coke products and Dasani water.

At the Movies ... \$10.95

Fresh popcorn with assorted seasonings, theater candy assortment, 12oz Coke products and Dasani water.

Cake & Ice Cream ... \$11.95

Assorted cakes, bites and bars with vanilla and chocolate ice cream, 12oz Coke products, Dasani water and fresh brewed coffee on station.

Lunch Time

Lunch Menu

Buffets

Includes ice tea, water, coffee and hot tea service and choice of one dessert.

Snake River Wraps ... \$15.95

Freshly prepared wraps with assorted chips and pasta salad. Choice of Flavors (25 min each flavor):

- Chicken Caesar
- Ham and house made Boursin Cheese
- Smoked Turkey and Cranberry Cream Cheese
- Seasonal Roasted Vegetable and Hummus
- Optional Gluten Free Salad with 3 Day Notice*

Swift Winds Soup and Salad ... \$16.95

Salad bar of field greens with cucumber, carrot, red onion, tomato and assorted dressings. Pasta salad, fruit salad and a bread and butter board. Two scratch soups included. Choice of:

- Beef and Barley
- Chicken Tortilla*
- Chef's 'Soup of the Moment'
- Beef Chili*
- Ham & Corn Chowder
- Tomato Bisque*
- Chef's Vegetarian, Vegan, & Gluten Free with 3 Day Notice

Italian Lunch Buffet ... \$18.95

Caesar salad with crisp romaine lettuce, Focaccia croutons, parmesan cheese and creamy Caesar dressing. Penne pasta with roasted garlic marinara and alfredo sauces, herbed meatballs, parmesan cheese and garlic bread.

Deli Spread ... \$16.95

Pasta salad, fresh fruit salad, potato chips, turkey breast, smokehouse ham, chicken curry salad with grapes, assorted cheeses, lettuce, tomato, onion, bread board, relish platter, gourmet mustards and mayonnaise. Gluten Free bread available upon request with 3 Day Notice.*

Buffet Lunch Dessert Choices (choice of one per service):

- Fresh Cookies
- Chef's Choice Cakes, Bites, Bars

*Gluten Free

Lunch Time

Lunch Menu

Buffets Cont'd

Includes ice tea, water, coffee and hot tea service and choice of one dessert.

Baked Potato and Salad Bar* ... \$16.95

Baked Russet Potatoes, beef chili, shredded cheese, steamed broccoli, bacon, salsa, scallions, sour cream and butter. Mixed green salad with cucumber, tomato, carrot and assorted dressings.

Southwest Taco Bar ... \$18.95

Seasoned ground beef, flour tortillas, refried beans, Spanish rice, shredded lettuce, cheddar cheese, diced onion, sour cream and tortilla chips with fire roasted salsa.

Boxed Lunch Sandwiches ... \$16.95

Hero-style sandwich with lettuce, tomato, onion and condiments, potato chips, pasta salad, Chocolate Chip Cookie and 12oz Dasani. Choice of Flavors (25 min each flavor):

- Turkey Breast & Gouda
- Roast Beef & Cheddar
- Chicken Curry Salad on a Croissant
- Smokehouse Ham & Swiss
- Seasonal Vegetables
- Gluten Free Option with 3 Day Notice

Add List

Additions (priced per person)

Chef's Seasonal Soup	\$3.50
Seasonal Pasta Salad	\$3.50
Potato Salad*	\$3.50
Potato Chip Bags*	\$2.00
Fresh Cut Fruit*	\$2.50

Buffet Lunch Dessert Choices (choice of one per service):

- Fresh Cookies
- Chef's Choice Cakes, Bites, Bars

*Gluten Free

Lunch Time

Lunch Menu

Plated

Includes ice tea, water, coffee, hot tea service, and choice of one dessert.

Chicken Piquant ... \$18.95

House salad topped with cucumber, tomato, and carrot with Italian and ranch dressings. Tarragon roasted chicken breast with a caper béchamel sauce, aromatic rice pilaf, seasonal vegetables, rolls and butter.

Southwest Chicken* ... \$18.95

House salad topped with cucumber, tomato, and carrot with Italian and ranch dressings. Sonoran chicken breast with tortilla sauce, Spanish rice, confetti corn, rolls and butter.

TRCC Meatloaf* ... \$19.95

House salad topped with cucumber, tomato, and carrot with Italian and ranch dressings. House made meatloaf with mushroom gravy, mashed potatoes, peas and carrots, rolls and butter.

Yankee Pot Roast* ... \$21.95

House salad topped with cucumber, tomato, and carrot with Italian and ranch dressings. Slow braised beef in natural juices, mashed potatoes and gravy, baby carrots, pearl onions with rolls and butter.

Brined Pork Chop* ... \$19.95

House salad topped with cucumber, tomato, and carrot with Italian and ranch dressings. Brined thick cut pork chop with apple Demi-glace, buttery smashed potatoes, seasonal vegetables and rolls with butter.

Sirloin Steak* ... \$22.95

House salad topped with cucumber, tomato, and carrot with Italian and ranch dressings. Charbroiled sirloin steak with whiskey Demi-glace, caramelized onion whipped potatoes, seasonal vegetables and rolls with butter.

Plated Lunch Dessert Choices (choice of one per service):

- Family Style Fresh Cookies
- Strawberry Crème Cake
- Triple Chocolate Cake

***Gluten Free**

Supper Is On!

Dinner Menu

Buffets

Includes ice tea, coffee, water, rolls with butter and choice of one dessert.

Northwest Italian Buffet ... \$27.95

Caesar salad, vegetarian polenta Pomodoro* with fresh mozzarella, Italian sausage with peppers and onions, buttered penne, meatballs, roasted garlic marinara and alfredo cream sauces served with fresh garlic bread, grated parmesan, and crushed red pepper.

Inland Empire Prime Rib* ... \$34.95

Marinated tomato and cucumber salad with Italian and ranch dressing. Chef-carved spice-crusted prime rib of beef with horseradish and au jus, Tarragon chicken, cheddar au gratin potatoes, and grilled vegetable medley.

Orcas Island Cookout* ... \$31.95

Field green mix and fresh spinach salad with candied pecans** and dried cranberries with Italian and ranch dressings. Mushroom crusted New York striploin with Grain Mustard Demi, roasted wild salmon with herbs, lemon and capers, herb roasted fingerling potatoes, aromatic rice pilaf and seasonal vegetables.

From the Farm* ... \$27.95

House salad with cucumber, carrot and tomato with Italian and ranch dressings. Marinated tri-tip of beef with black peppercorn Demi-glace, rosemary and lemon marinated chicken breast with saffron jus, lentil and rice pilaf, buttery mashed potatoes and seasonal vegetables.

Fiesta Buffet ... \$27.95

Pork carnitas, white chicken tinga enchilada bake, refried beans with crumbled cheese, cumin Spanish rice and warm flour tortillas. Fresh toppings including grated cheese, cabbage, sour cream, guacamole, diced onion, cilantro and lime served with fresh tortilla chips and fire roasted salsa.

Add-Ons

Rice Pilaf	\$3.00 per person	Italian Sausage Lasagna	\$4.25 per person
Marinated Chicken Breast	\$4.25 per person	Pan Seared Wild Salmon	\$5.50 per person
Lasagna Florentine	\$4.00 per person	Vegetarian Polenta Pomodoro*	\$4.00 per person

Dinner Dessert Choices:

- Triple Chocolate Cake
- Flourless Chocolate Cake with Fresh Berries*
- New York Cheesecake with House Made Coulis
- Strawberry Crème Cake
- Lemon Crème Cake
- Lemon Bar with Fresh Berries

*Gluten Free **Contains Nuts

Supper Is On!

Dinner Menu

Plated

Includes House salad with ranch and Italian dressing, ice tea, coffee, water, rolls with butter & choice of one dessert.

Filet Mignon* ... \$36.95

Spice crusted beef tenderloin with black peppercorn Demi-glace, grain mustard compound butter, caramelized onion mashed potatoes and tender asparagus.

New York Strip* ... \$31.95

Garlic infused New York Strip with smashed baby reds, seasonal vegetables and merlot Demi-glace.

Braised Boneless Short Rib* ... \$30.95

Slow braised boneless beef short rib with caramelized garlic Yukon potatoes, steamed broccoli and wine merchant sauce.

Marinated Tri-Tip* ... \$29.95

Marinated tri-tip of beef with horseradish whipped potatoes, steamed broccoli and black peppercorn Demi-glace.

Moroccan Glazed Salmon ... \$28.95

Glazed filet of salmon, pistachio-golden raisin couscous and grilled vegetables.

Home Style Chicken ... \$26.95

Buttermilk marinated chicken breast, supreme sauce, loaded mashed potatoes and roasted seasonal vegetables.

Lemon Rosemary Chicken* ... \$25.95

Marinated chicken breast, saffron jus, roasted fingerling potatoes and grilled vegetables.

Seasonal Vegetarian* ... \$22.95

Chef's seasonal selection of the freshest produce available, thoughtfully prepared for the enjoyment of our vegetarian/vegan guests. Our goal is to highlight as many local products as possible.

Dinner Dessert Choices:

- Triple Chocolate Cake
- Flourless Chocolate Cake with Fresh Berries*
- New York Cheesecake with House Made Coulis
- Strawberry Crème Cake
- Lemon Crème Cake
- Lemon Bar with Fresh Berries

***Gluten Free**

Lights, Camera, Action!

Action and Carving Station Menu

Action Stations

Uniformed Attendant Fee: \$75.00

Robuchon Potato Cocktail Bar* ... \$7.00 per person

Martini glass full of smoked cheddar mashed potatoes with scallion, crispy onions, chopped bacon and beef stroganoff.

Mac and Cheese Bar ... \$7.00 per person

House made mac and cheese with chopped bacon, andouille sausage, scallions and crispy onions.

Thai Shrimp ... \$7.00 per person

Tender Prawns marinated in a mild Thai Curry, quick fried and served with Napa Cabbage slaw and Mango Ginger dressing.

Carving Stations

Uniformed Attendant Fee: \$75.00

Breast of Turkey ... \$165.00 (serves 50 guests)

Assorted rolls, gourmet mustards, mayonnaise and cranberry-orange relish.

Dijon Crusted New York Strip Loin ... \$225.00 (serves 50 guests)

Assorted rolls, grain mustard, horseradish and garlic aioli.

Spice Crusted Prime Rib of Beef ... \$260.00 (serves 50 guests)

Assorted rolls, horseradish cream and caramelized onion aioli.

Luau Pork Loin ... \$150.00 (serves 50 guests)

Hawaiian rolls, Tamarind BBQ sauce and pineapple-ginger relish.

***Gluten Free**

Lights, Camera, Action!

Social Display Menu

Cheese

Cheese Palette:

Domestic and imported cheeses, traditional crackers and seasonal fruit garnish.

100 people	\$450.00
50 people	\$275.00
25 people	\$175.00

Vegetables

Farmers Market Stand*:

Fresh seasonal vegetable assortment with Ranch dip.

100 people	\$400.00
50 people	\$250.00
25 people	\$150.00

Fruit

Sweet Orchards*:

Seasonal array of fruits and berries with vanilla yogurt sauce.

100 people	\$400.00
50 people	\$250.00
25 people	\$150.00

Grand Display

Grand Display:

Platter display of all three social displays to include the Cheese Palette, Farmers Market and Sweet Orchards plus custom house-made dips and spreads.

200 people	\$1,000.00
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***Gluten Free**

Apps 'N' Things

Hors d'Oeuvres Menu

Chilled Hors d'Oeuvres

Priced per dozen, minimum of 5 dozen per item.

Canapes ... \$26.00

- **Smoked Salmon Mouse**, preserved lemon and fennel, served on crostini
 - **Sesame Crusted Ahi Tuna** on a wonton cracker with sweet chili sauce
 - **Fresh Tomato & Tapenade Bruschetta** with crumbled goat cheese (v)
 - **Fresh Ricotta, Fig and Preserved Lemon** served on a crostini (v)
 - **Curry Chicken Salad** with Red Grapes
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Deviled Eggs ... \$25.00

- **So Cal** - Avocado, crispy bacon, ranch *
 - **Mediterranean** - Olive, feta, capers (v) *
 - **Moms** - Mayo, mustard, smoked paprika (v) *
 - **Hot Mama** - Crisp andouille, blackened seasoning, Louisiana hot sauce
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Lovin' Spoonful's ... \$27.00

- **Buffalo** - Chicken, celery, blue cheese sauce *
 - **BBQ** - Chicken, bacon, maple BBQ sauce
 - **Moroccan** - Couscous, preserved lemon, tiny vegetables, olive oil (vv)
 - **Garden Fresh** - Roasted beets, blue cheese, herbed vinaigrette (v) *
 - **Black and Blue** - Blackened beef, blue cheese, crispy onion
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This 'N' That ... \$27.00

- **Bloody Mary Shrimp Cocktail Shooters** *
 - **Prosciutto Wrapped Pickled Asparagus** with house-made Boursin *
 - **Belgian Endive** with house made Boursin and candied pecans (v) *
 - **5 Spice Duck Bites** with hazelnut-orange pesto *
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(v) vegetarian (vv) vegetarian & vegan *gluten free

Apps 'N' Things

Hors d'Oeuvres Menu

Hot Hors d'Oeuvres

Priced per dozen, minimum of 5 dozen per item.

That's A Meatball... \$23.00

- **Honey BBQ Meatballs** with scallions
- **Teriyaki** with Pineapple-Red Pepper Relish
- **Swedish Home-Style** with sautéed mushrooms

House Tartlets ... \$27.00

- **Mango** with stilton cheese and pecan (v)
- **Roasted Pear** with blue cheese and walnuts (v)
- **Smoked Chicken** with sage derby cheese
- **Ham** with Swiss cheese and caramelized onions

Stuffed Mushrooms ... \$27.00

- **Italian Sausage** and parmesan
- **Sun Dried Tomato** and goat cheese (v) *
- **Chorizo**, olive and jack cheese

Yukon Gold Potato Medallions ... \$27.00

- **Chicken Apple Sausage** with sage derby cheese *
- **Andouille Sausage** with Havarti cheese
- **Roasted Red Pepper** with manchego cheese *

World Class Pastry ... \$27.00

- **Vegetarian Spring Rolls** with sweet chili dipping sauce (v)
- **Pork Carnitas & Black Bean Empanada** with chipotle ranch dipping sauce
- **Spanakopita**, feta and spinach baked in phyllo (v)
- **Tinga Empanada**, chicken tinga & tequila golden raisins with jack cheese

Martini's... \$28.00

- **Pot Roast Martini** - Robuchon potatoes, pea butter, crispy shallots with Demi-glaze sauce *
- **Pork Carnitas Martini** - Chipotle Robuchon potatoes with roja salsa *
- **Blackened Beef Martini** - Andouille Robuchon potatoes and corn maque choux.
- **Hazelnut Romesco Martini** - Olive oil Robuchon potatoes, red bell pepper with tomato sauce (vv) *

Sticks ... \$29.00

- **BBQ Chicken** - Bacon wrapped chicken with maple BBQ sauce *
- **Potato** - Bacon wrapped fingerling with maple glaze *
- **Korean Bulgogi Beef** - Korean marinated beef with scallions and sesame
- **Chicken** - with pineapple and teriyaki sauce
- **Antipasto** - Salami, fontina cheese, roasted red pepper and Manzanilla olive *

Sliders ... \$28.00

- **Buffalo Chicken** with arugula and blue cheese
- **Portobello** with Chimichurri served with arugula (v)
- **Braised Short Rib** with caramelized garlic aioli
- **Brat Burger** with sauerkraut, grain mustard aioli and arugula

(v) vegetarian (vv) vegetarian & vegan * gluten free

The Watering Hole

Drink Menu

Kegs

Domestic	\$370.00
Import/Micro	\$425.00

Liquor

Super Premium	\$9.00
Premium	\$8.00
Cocktails	\$7.00
House Wine	\$7.00
12oz. Domestic Beer	\$5.00
12oz Import/Micro Beer	\$6.00

Fees

Single Bar Fee	\$150.00
Double Bar Fee	\$200.00
Corkage	\$10.00
Magnum Corkage	\$16.00

• All Food and Beverage prices are subject to 18% Service Charge and 8.6% Sales Tax •

• Menu items and prices subject to change and availability •

• Special meals (vegetarian, vegan, gluten free, etc.) available with advance notice (minimum 3 days) •

• 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 •