



CATERING
BREAKFAST • LUNCH • DINNER



THANK YOU FOR CHOOSING STEAM PLANT!

HISTORY

The Central Steam Plant building has always been a prominent and readily identifiable Spokane landmark. Its most outstanding features - the characteristic smokestacks and high arched windows - have graced the Spokane skyline since 1916. Once used to provide heat to downtown buildings, The Steam Plant has been stunningly restored and repurposed as a beloved restaurant and brew pub.

Let us help you make your next event another timeless moment in Spokane history.

CATERING

Our skilled chefs have years of experience and always stay up to date on the latest culinary trends.

Not sure what you want? We are happy to make recommendations based on your event to ensure you receive the highest quality food and service.

Have a food allergy or special dietary request? We can accommodate! We pride ourselves on the ability to create dishes you will love!

STEAM PLANT EVENT AND CATERING TEAM: (509)242-3705



BREAKFAST BUFFET SELECTIONS

Includes Regular & Decaf Coffee, Assorted Hot Teas, Orange Juice.

20 person minimum

CLASSIC CONTINENTAL BREAKFAST

- Freshly Baked Assorted Pastries ^V

- Market Fresh Fruit Platter ^{GF VG}

\$18 per person

Add-on: Mini Lorraine Quiche \$6 per person

DELUXE CONTINENTAL BREAKFAST

- Market Fresh Fruit Platter ^{GF VG}

- Cheesy Scrambled Eggs ^{GF}

- Thick-Cut Applewood Smoked Bacon ^{GF}

- Homestyle Potatoes ^V

\$26 per person

ENHANCE YOUR BREAKFAST BUFFET

These items may be added to any breakfast buffet for the additional price listed. **20 person minimum**

Assorted Pastries ^V **\$6 per person**

Mini Lorraine Quiche **\$6 per person**

Applewood Smoked Bacon ^{GF} **\$6 per person**

Homestyle Potatoes ^V **\$5 per person**

Cheesy Scrambled Eggs ^{GF} **\$5 per person**

Market Fresh Fruit Platter ^{GF VG} **\$11 per person**





LUNCH BUFFET SELECTIONS

Includes Chocolate Chip Cookies, Lemonade

20 person minimum

GYRO BAR

(Select 1 Protein, Additional Proteins +\$4 per person)

- Choice of Chicken or Gyro Meat
- Toppings: Lettuce, Tomato, Onion, Feta, Tzatziki Sauce, Pita Bread
- Chips ^v
- Pesto Pasta Salad ^v

\$30 per person

TACO BAR

(Select 1 Protein, Additional Proteins +\$4 per person)

- Choice of Chicken, Beef, or Pork
- Flour Tortillas
- Toppings: Southwest Slaw, Mexican Crema, Pickled Red Onions, Shredded Cheese
- Refried Beans ^{GF V}
- Spanish Rice ^{GF V}
- Chips & Salsa ^v

\$30 per person

SANDWICH BAR

(Select 2 Sandwiches)

- **Turkey:** Provolone, Lettuce, Tomato, Pesto Aioli
- **Roast Beef:** Cheddar Cheese, Red Onion, Tomato, Chimichurri Aioli
- **Grilled Chicken:** Provolone Cheese, Bacon, Lettuce, Tomato, Ranch Dressing
- Chips ^v
- Pesto Pasta Salad ^v

\$27 per person





HORS D'OEUVRE PLATTERS

20 person minimum

CHARCUTERIE*

- Chef's Choice Smoked & Cured Meats
- Local & Imported Cheeses
- Served with Dried Fruit, Roasted Nuts, Assorted Chutneys, Spreads, Gourmet Crackers, & Fresh Fruit

\$16 per person

MARKET FRESH VEGETABLES V GF

- Served with Ranch Dressing

\$8 per person

Add-ons \$3 per person:

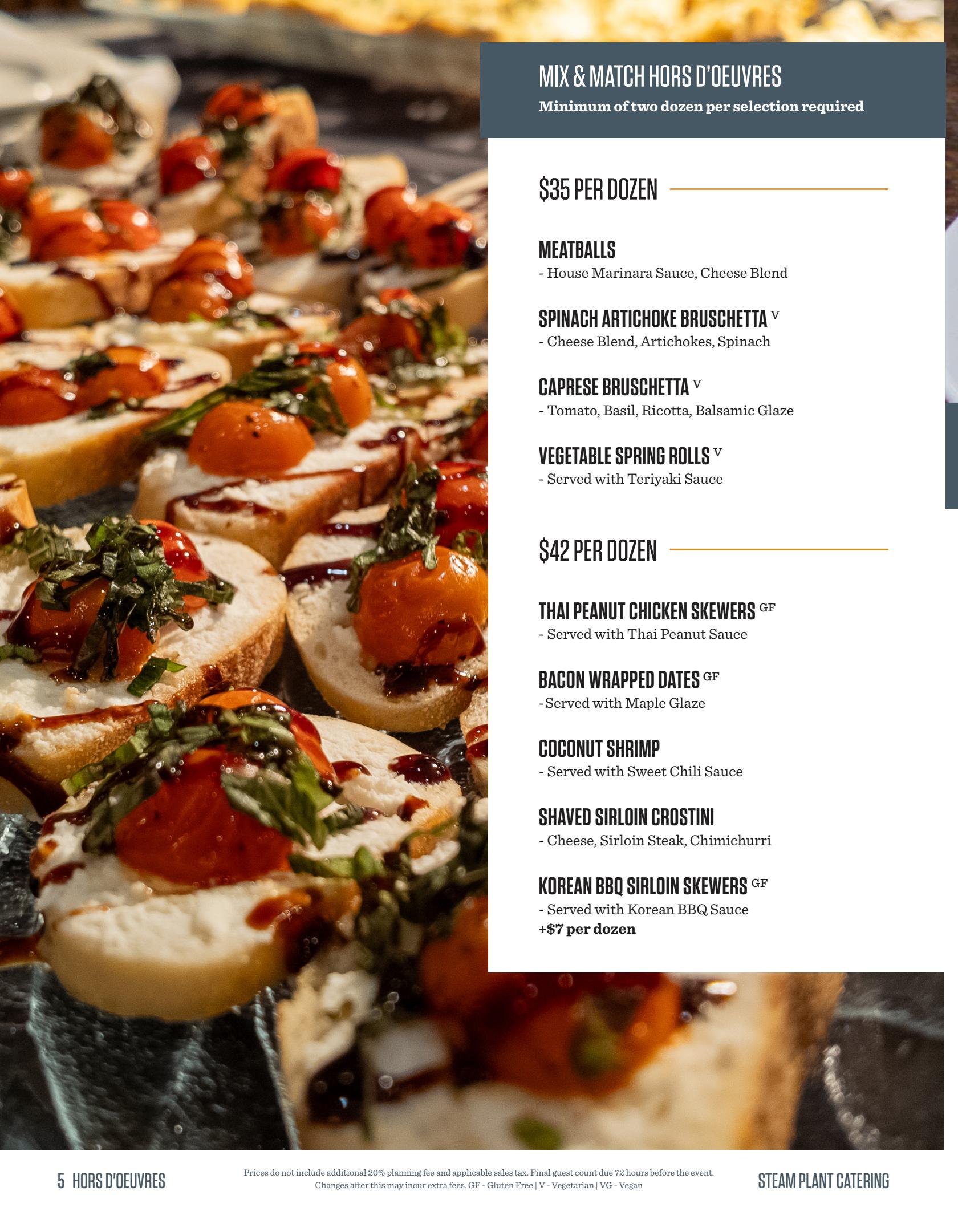
- Hummus V GF
- Tzatziki V GF
- Pesto (nut-free) V GF
- Warm Pita Bread V

MARKET FRESH FRUITS VG GF

- Seasonal Fruit Selection

\$11 per person

* Can Be Gluten-Free Without Crackers or Flatbread



MIX & MATCH HORS D'OEUVRES

Minimum of two dozen per selection required

\$35 PER DOZEN

MEATBALLS

- House Marinara Sauce, Cheese Blend

SPINACH ARTICHOKE BRUSCHETTA ^V

- Cheese Blend, Artichokes, Spinach

CAPRESE BRUSCHETTA ^V

- Tomato, Basil, Ricotta, Balsamic Glaze

VEGETABLE SPRING ROLLS ^V

- Served with Teriyaki Sauce

\$42 PER DOZEN

THAI PEANUT CHICKEN SKEWERS ^{GF}

- Served with Thai Peanut Sauce

BACON WRAPPED DATES ^{GF}

- Served with Maple Glaze

COCONUT SHRIMP

- Served with Sweet Chili Sauce

SHAVED SIRLOIN CROSTINI

- Cheese, Sirloin Steak, Chimichurri

KOREAN BBQ SIRLOIN SKEWERS ^{GF}

- Served with Korean BBQ Sauce

+\$7 per dozen



3-COURSE PLATED DINNERS

Includes: Dinner Rolls & Butter, Field Green Salad, 2 Entrée Selections, 1 Dessert Selection, Lemonade

Choose Two | Priced by entrée | 20 person minimum

SALAD

FIELD GREEN SALAD GF V

- Mixed Greens, Heirloom Cherry Tomatoes, Red Onion, Cucumber, Vinaigrette

ENTRÉES

12 OZ PRIME RIB GF (Prepared Medium Rare to Medium)

- Roasted Prime Rib, Creamy Horseradish Sauce, Au Jus, Roasted Garlic Mashed Potatoes, Vegetable Medley

\$65 per person - 12 Person Minimum

8 OZ FILET MIGNON GF (Prepared Medium)

- Bacon & Mushroom Cream Sauce, Roasted Garlic Mashed Potatoes, Vegetable Medley

\$67 per person

BONELESS BEEF SHORT RIBS GF

- Braised Short Rib, Demi Glaze, Roasted Garlic Mashed Potatoes, Vegetable Medley

\$52 per person

CHINESE FIVE-SPICE PORK RIBS

- Mongolian Honey-Soy Glaze, Roasted Garlic Mashed Potatoes, Vegetable Medley

\$52 per person

DESSERTS

- LEMON CHIFFON CAKE V

- NEW YORK CHEESECAKE V

- TRIPLE LAYER CHOCOLATE CAKE GF V

NORTHWEST SALMON GF

- Northwest Salmon, Garlic & Herb Cream Sauce, Roasted Garlic Mashed Potatoes, Vegetable Medley

\$56 per person

FIRE ROASTED CHICKEN GF

- Chicken, Stone-Ground Mustard Sauce, Roasted Garlic Mashed Potatoes, Vegetable Medley

\$44 per person

CHICKEN OR SHRIMP PASTA (GF: +\$2 per person)

- Cavatappi Pasta, Garlic Alfredo, Red Onion, Tomato, Parmesan, Fresh Basil

Chicken - \$42 per person | Shrimp - \$48 per person
(Add shrimp to chicken for +\$10)

PASTA PRIMAVERA V (GF: +\$2 per person)

- Cavatappi Pasta, Garlic Cream Sauce, Mushrooms, Roasted Tomatoes, Red Onion, Bell Pepper, Parmesan, Fresh Basil

\$42 per person

DINNER BUFFETS

Includes: Dinner Rolls & Butter, Field Green Salad, 2 Side Selections, 1 Entrée Selection, 1 Dessert Selection, Lemonade

Priced by entrée | 20 person minimum

SALADS

FIELD GREEN SALAD GF V

- Mixed Greens, Heirloom Cherry Tomatoes, Red Onion, Cucumber, Vinaigrette

SIDES

Select two sides. Additional side available for +\$4 per person.

MASHED POTATOES GF V

JASMINE RICE GF V

VEGETABLE MEDLEY GF V

ENTRÉES

Select one entrée. Additional entrée available for +\$8 per person.

PRIME RIB GF *(Prepared Medium Rare to Medium)*

- Roasted Prime Rib, Creamy Horseradish Sauce, Au Jus

\$61 per person

ENHANCE YOUR ENTRÉE
WITH A CARVING STATION

Up to 50 People: \$250
Over 50 People: \$350

NORTHWEST SALMON GF

- Grilled Northwest Salmon with Garlic & Herb Cream Sauce

\$53 per person

BONELESS BEEF SHORT RIBS GF

- Braised Short Ribs, Demi Glaze

\$49 per person

CHINESE FIVE-SPICE PORK RIBS GF

- Tossed with Mongolian Honey-Soy Glaze

\$49 per person

FIRE ROASTED CHICKEN GF

- Roasted Chicken served with Stone-Ground Mustard Cream Sauce

\$41 per person

DESSERTS

Select one dessert.

- LEMON CHIFFON CAKE V

- NEW YORK CHEESECAKE V

- TRIPLE LAYER CHOCOLATE CAKE GF V



BAKED PASTA BUFFETS

Includes: Garlic Bread, Field Green Salad, 1 Pasta Selection, Vegetable Medley, 1 Dessert Selection, Lemonade

\$39 per person minimum



SALADS

FIELD GREEN SALAD GF V

- Mixed Greens, Heirloom Cherry Tomatoes, Red Onion, Cucumber, Vinaigrette

PASTAS

Additional: +\$8 per person. GF: +\$2 per person.

CHICKEN BACON MAC & CHEESE

- Cavatappi Pasta, Cheddar Cheese Sauce, Grilled Chicken, Bacon

TASTE OF TUSCANY

- Cavatappi Pasta, Marinara, Meatballs, Mozzarella Cheese

CHICKEN FETTUCCINE

- Fettuccine Pasta, Grilled Chicken, Garlic Alfredo, Red Onion, Tomato, Parmesan, Fresh Basil

PASTA PRIMAVERA V *(Can be done vegan by request.)*

- Cavatappi Pasta, Garlic Cream Sauce, Mushrooms, Roasted Tomatoes, Red Onion, Bell Pepper, Parmesan, Fresh Basil

DESSERTS

- LEMON CHIFFON CAKE V

- NEW YORK CHEESECAKE V

- TRIPLE LAYER CHOCOLATE CAKE GF V



DESSERT SELECTIONS

FRESH BAKED CHOCOLATE CHIP COOKIES ^V

Minimum of two dozen per selection required
\$25 per dozen

CHEF'S BITE SIZED ASSORTED DESSERTS ^V

Minimum of two dozen per selection required
\$23 per dozen

NEW YORK CHEESECAKE ^V

\$9 per person

LEMON CHIFFON CAKE ^V

\$9 per person

TRIPLE LAYER CHOCOLATE CAKE ^{V GF}

\$9 per person

LIQUOR SELECTIONS

House: \$8

Premium: \$10

House Cocktail: \$13

Premium Cocktail: \$15

VODKA

House: Tito's

Premium: Grey Goose

GIN

House: Miles London Dry

Premium: Hendricks

SCOTCH

House: Johnny Walker Red

Premium: Laphroaig 10 Year

BOURBON/WHISKEY

House: Benchmark

Premium: Buffalo Trace | Crown Royal

RUM

House: Don Q Crystal | Captain Morgan

Premium: Koloa | Malibu

TEQUILA

House: Pueblo Viejo Silver

Premium: Milagro Silver | Reposado

WINE & BEER

Price per glass / bottle

HOUSE WINE

White, red, or rosé

\$8/\$32

PREMIUM WINE

White or red

\$10/\$40

SPARKLING WINE

\$9/ 36

BEER

Rotating taps & bottles

\$7/pint

NON-ALCOHOLIC BEVERAGES

MOCKTAILS

\$8/each

COCA COLA PRODUCTS

\$3/each

N/A BEVERAGE STATION

Regular and decaf coffee, iced tea, lemonade

\$50/urn





CATERING | 509.242.3705
RESTAURANT | 509.777.3900
