

BANQUET CATERING MENU

THE MARCUS WHITMAN

2018



6 W. Rose Street
Walla Walla, WA
99362-1845

DIRECT (509) 524-5106
HOTEL (509) 525-2200
marcuswhitmanhotel.com

On behalf of all 100 employees here at the Marcus Whitman Hotel—thank you for considering our service and amenities for the production of your next event.

At the Marcus Whitman Hotel, exceeding guest expectations is our standard call of duty. In order to consistently maintain such a high level of service, we've become universally obsessed with attention to detail. What this means, is that every element of your event—from food selections to physical infrastructure—will be custom tailored to create an exceptional event experience.

From the pages of this menu-selection guide, we invite you to begin your event plan with a selection of food from our award-winning kitchen. Everything from classic recipes to more adventurous fare can be found here. Our chefs have worked diligently to prepare a menu of options that combine the best of what's locally in season with premium elements from further afield—like lobsters from Maine, or Wagyu Beef.

Unlike other Walla Walla locations, our infinitely customizable packages include tables, chairs, silverware, place setting and linens—and a professionally-trained staff that is fully committed to making your event a success. Additionally, you can enhance your event experience with amenity add-ons such as 700 square feet of wood parquet dance floor, portable cherrywood bars stocked with fine wines and spirits, stage risers, presentation podiums, professional audiovisual equipment, specialty lighting, and both wired and wireless internet access.

Whether you are planning for a handful of guests, or a large corporate gathering, the Marcus Whitman Hotel offers space and amenity options to satisfy even the most discerning of tastes.

Thank you again for your business consideration. We look forward to creating an exceptional experience for you and your guests.

CATERING & CONVENTION POLICIES

Ballroom and Meeting Space Rental

Room rental charges for banquet rooms are based upon the anticipated food and beverage revenue as well as the event date. A set-up fee may apply. Function space is assigned according to the number of people guaranteed to attend. The Hotel reserves the right to substitute alternate space within the Hotel if it deems necessary or if the attendance deviates substantially from the originally contracted number. The Group agrees to promptly notify the Hotel of any changes in its function space requirements and the Hotel will make its best effort to accommodate the changes.

Billing

Payment in full, less any prepaid deposit, is due immediately following the event. A direct billing/master account can be established for the group upon completion of the Marcus Whitman Hotel & Conference Center direct bill application. A completed application must be received 45 days prior to the arrival of the group. Our Financial Services department will process this as soon as the application is received.

Advertising

The Group shall not use the name, trademark, logo, or other proprietary designation of the hotel in any advertising or promotional materials without the prior written approval of the Hotel. The Hotel shall accept the same restrictions with respect to the use of the Group's name, trademark, logo, and other proprietary designations. The Group's request for any Hotel advertising materials should be directed to the Director of Marketing of the Hotel at marketing@marcuswhitmanhotel.com.

Deposits

A deposit may be required at the discretion of the hotel's management.

Cancellation Policy:

In case of event cancellation, the Group agrees to the following fee schedule as the Hotel has reserved the space for them in good faith.

- Event cancelled within 30 days of the contracted date, customer agrees to pay minimum contract guarantee, plus tax.
- Event cancelled 31-60 days prior to the contracted date, customer agrees to pay 50% of the minimum contract guarantee, plus tax.
- Event cancelled 61-120 days prior to the contracted date, customer agrees to pay 25% of the minimum contract guarantee, plus tax.

Exceptions will be considered for unforeseen circumstances and natural disasters.

Menu Planning

We request that all menu selections (starter, entrée and dessert) be the same for all guests, and submitted at least two (2) weeks prior to the function.

- Buffet Service will be removed 30 minutes after the final guest has gone through the buffet.
- A buffet option is available for groups of 30 or more. A modified buffet option is available for groups of 29 or less.
- All food & beverage must be purchased through the hotel, unless a corkage charge has been previously arranged.
- All federal, state and local laws with regard to food and beverage purchases and consumption are strictly enforced.
- Plated and buffet selections off the lunch menus are offered from 11:00 AM to 3:00 PM only.
- In order to maintain our high quality standards, our chef may find it necessary, in unique circumstances, to provide a comparable alternative to a given selection.
- Regarding allergies or dietary restrictions, please let us know in advance and we will do our best to accommodate your request.

Confirmation and Attendance

Confirmation of final guest count and meal selections are the sole responsibility of the Group's meeting planner. The final guarantee must be received prior to 11 AM at least four business days in advance of your event. If we are not notified by this deadline, we will consider your original contracted number as your guarantee. All changes (menu selection and/or banquet room set-up changes) occurring within this four-day period you will be charged \$50.00 per change.

Service Charge

In addition to appropriate state and local taxes, a Service Charge of 20% will be applied to the cost for food and beverage service. A portion of the Service Charge is being used to pay for costs or expenses, other than wage and tips for employees; a minimum of 15% is allocated toward wage and tips for employees. Current Washington State sales tax applies to all food, beverage, and services.

Scheduling

The Group agrees to begin functions promptly at the scheduled time. If there is going to be a delay in the start of a function it is the responsibility of the group representative to notify the banquet staff. If the delay exceeds half an hour or more, the group may incur additional charges. The group agrees to vacate the designated function area at the closing hour as indicated. The Hotel has an 11PM curfew for all functions.

Removal of Food and Beverage

The Hotel does not permit the removal of food from Hotel premises.

Audio Visual (AV) Equipment

AV equipment and special lighting equipment are available upon advance request and charged at prevailing rates through our in-house AV Department. This will become part of your total catering charges.

Outside Event Materials

All outside service personnel must arrange delivery and set-up times with catering department at least 48 hours prior to the start of the event. It is the responsibility of the group to insure that all outside materials are removed from the event areas at the conclusion of the event. The Hotel will not permit affixing anything to the walls, floors or ceiling with nails, staples, tape, etc. without prior approval of Hotel Management. The Hotel is not responsible for any materials brought into the hotel by the group or outside vendors.

Package Handling

Porter charges will be assessed at \$5.00 per box. Unusually large boxes will be assessed accordingly. All shipments are to be addressed as follows:

Marcus Whitman Hotel & Conference Center

Attn: Catering Department

Hold For: [group name, group contact name, function date, goes here]

6 West Rose Street

Walla Walla, WA 99362

Damage and Loss

The Hotel will not assume any responsibility for the damage or loss of any merchandise or articles left in the hotel before or after the function unless prior arrangements have been made. Hotel Management reserves the right to assess additional charges as necessary for excessive clean-up at the conclusion of the event.

Conduct

The Group will conduct the function in an orderly manner, in compliance with the rules of the Hotel Management, and with all applicable laws, ordinances, and regulations. Functions must be confined to the function space rented and scheduled. The Hotel reserves the right to exclude or eject any and all objectionable guests from the function, or Hotel premises, with liability.

MISCELLANEOUS EVENT CHARGES

FLIP CHART WITH PAPER & MARKERS	\$40.00
PORTABLE PROJECTION SCREEN	\$40.00
STAGE RISERS (SIX UNITS AVAILABLE, 8'X6')	\$60.00/EA
WIRELESS MICROPHONE (HANDHELD OR HEADSET)	\$60.00/EA
WOOD PARQUET DANCE FLOOR	\$250.00
GRAND PIANO	\$350.00
BAR SET-UP FEE	\$150.00
- MINIMUM OF 30 GUESTS FOR A BARTENDER.	
- \$150 MINIMUM PURCHASE REQUIRED.	
- WE RECOMMEND ONE BAR PER 75 GUESTS.	
- ENHANCED BARTENDING SERVICE AVAILABLE BY REQUEST	ADD'L FEE APPLIES
PORTABLE LCD PROJECTOR	\$150.00
16' BUILT-IN SCREEN WITH CEILING PROJECTOR	\$275.00



MORNING SUN CONTINENTAL

BREAKFAST PASTRIES | DICED SEASONAL FRUIT | CROISSANTS WITH HOUSE
MADE PRESERVES | HOUSE-MADE YOGURT | WALLA WALLA ROASTERY
COFFEE STATION | ARTISAN TEA | ORANGE JUICE

\$14.85/PERSON

QUICK MORNING GRAB AND GO

INDIVIDUAL YOGURTS | ASSORTED GRANOLA BARS | WHOLE FRUIT | MUFFINS |
“TO GO CUPS” WALLA WALLA ROASTERY COFFEE STATION | ARTISAN TEA |
INDIVIDUAL ORANGE, APPLE & CRANBERRY JUICE

\$14.85/PERSON

BLUE MOUNTAIN PLATED BREAKFAST

COUNTRY SCRAMBLED EGGS WITH TILLAMOOK CHEDDAR | APPLEWOOD
SMOKED BACON | LYONNAISE POTATOES | BREAKFAST BREAD | WALLA WALLA
ROASTERY COFFEE OR ARTISAN TEA UPON REQUEST | ORANGE JUICE

\$15.20/PERSON

THE BASICS BREAKFAST BUFFET

OATMEAL | 2% & SKIM MILK | SEASONAL FRUIT | HOUSE-MADE YOGURT |
CANDIED WALNUTS & GRANOLA | ROASTED POTATOES WITH CARAMELIZED
SWEET ONIONS & PEPPERS | COUNTRY STYLE SCRAMBLED EGGS | APPLEWOOD
SMOKED BACON | BREAKFAST BREADS | WALLA WALLA ROASTERY COFFEE STATION |
ARTISAN TEA | ORANGE JUICE

\$18.80/PERSON

THE VINEYARD CLASSIC BRUNCH BUFFET

ADD AN OMELET STATION

ASSORTED SEASONAL FRESH FRUITS | HOUSE-MADE YOGURT WITH GRANOLA |
ALDERWOOD SMOKED SALMON & CRACKERS | SEASONAL FRUIT BLINTZES |
BREAKFAST BREADS | APPLEWOOD SMOKED BACON | SAUSAGE | FRENCH TOAST |
SCRAMBLED EGGS | MAPLE SYRUP | WALLA WALLA ROASTERY COFFEE |
ARTISAN TEA | ORANGE JUICE

\$22.50/PERSON

\$5.00/PERSON

CONTEMPORARY BRUNCH BUFFET

ADD AN OMELET STATION

ASSORTED SELECTION OF FRESH FRUITS | HOUSE-MADE YOGURT & GRANOLA |
BAKED CRÈME BRÛLÉE FRENCH TOAST
FRITTATA - SWEET ONION | ASIAGO CHEESE | LOCAL GARDEN
VEGETABLES | OREGON BAY SHRIMP
STUFFED TOMATOES BENEDICT - SPINACH | GARLIC | POACHED EGG |
HOLLANDAISE | PERNOD
HOUSE ALDER SMOKED SALMON - DILL CREAM CHEESE | BAGEL CHIPS |
RED ONIONS | CAPERS
POPPYSEED AU GRATIN POTATOES - MONTEREY JACK & TILLAMOOK CHEDDAR
HOUSE CHERRYWOOD SMOKED BACON | HOUSE BISCUITS & COUNTRY GRAVY |
BREAKFAST BREADS & PASTRIES | WALLA WALLA ROASTERY COFFEE |
ARTISAN TEA | ORANGE JUICE

\$24.50/PERSON

\$5.00/PERSON

SPECIALTY BREAKS

THE BIG DEAL BREAK

\$16.95/PERSON

EARLY MORNING:

WALLA WALLA ROASTERY COFFEE | ARTISAN TEA | ORANGE JUICE | ASSORTED
BREAKFAST BREADS & PASTRIES | MUFFINS & SCONES | FRUIT PRESERVES & BUTTER

MID-MORNING:

WALLA WALLA ROASTERY COFFEE REFRESH AND ARTISAN TEA SERVICE |
WHOLE FRUIT BOWL

AFTERNOON:

WALLA WALLA ROASTERY COFFEE | ARTISAN TEA | SODA SELECTION | FRUIT BOWL
REFRESH | ASSORTED HOUSE-BAKED COOKIES & BROWNIES | PENDLETON ROUND
UP TRAIL MIX

A PIECE OF ITALY

\$17.25/PERSON

ASSORTED CHEESES | SLICED PROSCIUTTO & HOUSE CURED MEATS |
MARINATED OLIVES | ROASTED PEPPERS & ARTICHOKE HEARTS | HOUSE-MADE
BREADS & CRACKERS | LEMON INFUSED SPARKLING WATER

A PEACE OF MIND

\$15.25/PERSON

BANANA CHIPS | ASSORTED GRANOLA BARS | MINI YOGURT SELECTION |
DRIED APRICOTS | WHOLE FRUIT | FRUIT LEATHERS | ROASTED NUTS |
BOTTLED JUICE ASSORTMENT (APPLE, CRANBERRY, ORANGE)

THE COUNTY FAIR

\$15.75/PERSON

SELECTION OF CURLY, STEAK CUT & WEDGE POTATO FRIES | RANCH DIP, KETCHUP
& BBQ AIOLI | MINIATURE CORN DOGS | MEXICAN STREET CORN ON THE COB |
COTTON CANDY | COLD SWEET TEA

MEDITERRANEAN MOMENT

\$16.75/PERSON

HUMMUS, TZATZIKI & FRESH CUT VEGETABLE SELECTION | FRESH PITA CHIPS &
GRILLED FLATBREAD | GREEN FALAFEL SLIDERS | MARINATED OLIVES | OVEN
ROASTED TOMATOES | SMOKED SEA-SALT ALMONDS | DRIED FIGS | CUCUMBER
INFUSED SPARKLING WATER

AFTERNOON TEA RECHARGE

\$16.75/PERSON

MINIATURE TEA SANDWICHES, INCLUDING VEGETARIAN OPTIONS | ROASTED
MIXED NUTS | HOUSE CUT PUB CHIPS | WALLA WALLA SWEET ONION DIP | ASSORTED
CUT FRESH FRUIT & BERRIES | FRENCH MACARONS | ARTISAN HOT TEA SELECTION
& WALLA WALLA ROASTERS COFFEE | FRUIT INFUSED ICE WATER

CHEF'S CHOICE MINIATURE DESSERT STATION

\$16.99/PERSON

5 ASSORTED CHEF'S CHOICE MINIATURE DESSERTS, OR CONFECTIONS INCLUDING:
SEASONAL, MODERN OR TRADITIONAL TARTLETS | SHOOTERS | CRÈME BRÛLÉE |
SALTED CARMEL TRUFFLES | FRENCH MACARONS | ARTISAN HOT TEA SELECTION &
WALLA WALLA ROASTERY COFFEE

SNACKS

HOUSE-MADE TRAIL MIX	\$4.25/PERSON
FRESH SEASONAL WHOLE FRUIT	\$2.95/PERSON
YOGURT COVERED PRETZELS	\$4.45/PERSON
DARK & WHITE CHOCOLATE PRETZELS	\$4.45/PERSON
POPCORN - BLACK TRUFFLE & PARMESAN, OR WHITE CHEDDAR & THYME	\$4.75/PERSON
HOUSE ROASTED MIXED NUT BLEND	\$5.25/PERSON
PENDLETON ROUND-UP TRAIL MIX - POPCORN PEANUT M&M'S MINI PRETZELS	\$4.75/PERSON
RECHARGE & GEAR-UP MIX - GRANOLA BITES APRICOTS YOGURT RAISINS PEANUTS	\$4.75/PERSON
ASSORTED GRANOLA BARS	\$2.50/BAR

COOKIES, BARS & BROWNIES

CHOCOLATE CHIP OATMEAL RAISIN PEANUT BUTTER FUDGE BROWNIES	\$21.85/DOZEN
FRENCH MACARONS ASSORTED TRUFFLES BON BONS	\$29.45/DOZEN

FRESH BAKED

HOUSE-MADE DANISH MUFFINS & SWEET BREADS FRUIT PRESERVES & BUTTER	\$27.35/DOZEN
---	---------------

LAYERED CAKES

ALMOND CAKE SWISS WHITE BUTTERCREAM	\$3.25/PERSON
CHOCOLATE CAKE CHOCOLATE SWISS BUTTERCREAM	\$3.25/PERSON
CARROT CAKE CREAM CHEESE FROSTING	\$3.25/PERSON

CHIPS & DIP

SELECT ONE CHIP AND ONE DIP

CHIPS - PUB CHIPS TORTILLA CHIPS PITA CHIPS	\$4.65/PERSON
DIPS - W2 SWEET ONION DIP GUACAMOLE SALSA HOT SPINACH & ARTICHOKE DIP HUMMUS	

DRINKS

FRESH-BREWED, WALLA WALLA ROASTERY REGULAR/DECAFFEINATED COFFEE	\$42.55/GALLON
TAZO TEAS	\$3.15/PACKET
HOT CHOCOLATE	\$3.15/PACKET
INDIVIDUAL, 12 OZ BOTTLED JUICE (APPLE, CRANBERRY, ORANGE)	\$3.85/BOTTLE
ORANGE JUICE FROM CONCENTRATE	\$18.95/CARAFE
COCA COLA SOFT DRINKS	\$3.15/CAN
BOTTLED WATER	\$3.50/BOTTLE
2% OR SKIM MILK	\$19.80/CARAFE
ICED TEA OR LEMONADE	\$42.80/GALLON
INFUSED FLAVOR ICED TEA (LAVENDER, HUCKLEBERRY, PEACH)	\$45.55/GALLON
SINGLE-SERVE PELLEGRINO - 8.45 OZ	\$5.00/BOTTLE
FRUIT PUNCH	\$42.55/GALLON
MONSTER ENERGY DRINK	\$6.00/CAN

ARRANGED OR PASSED

HORS D'OEUVRES

PRICES ARE PER 100 PIECES

132° SOUS VIDE BEEF LOIN CROSTINI - BLUE CHEESE MOUSSE HOUSE PEPPER JAM	\$250.15
BLACK TRUFFLE & DIJON CHICKEN SALAD - CANDIED PECANS TOASTED BAGUETTE FINE HERB	\$196.25
*CAPRESE SKEWERS - FRESH MOZZARELLA BASIL PESTO GRAPE TOMATOES	\$225.15
GRILLED BEEF SATAY - SWEET SOY SESAME SEEDS CHILI FLAKES	\$240.15
CHINESE SPRING ROLLS - PORK OR VEGETARIAN SWEET CHILI SAUCE KECAP SWEET SOY	\$236.35
CHICKEN SATAY - SWEET CHILI SAUCE SPICY PEANUT & KALBI DIPPING SAUCES	\$256.25
BACON WRAPPED SCALLOPS - MEYER LEMON AIOLI	\$305.75
BACON WRAPPED SHRIMP	\$295.75
CRAB STUFFED MUSHROOMS	\$286.45
CHORIZO STUFFED MUSHROOMS	\$243.30
*TAHINI & GARLIC HUMMUS - TOASTED FLATBREAD OLIVE TAPENADE FETA PEPITA	\$195.75
PROSCIUTTO WRAPPED HOUSE PICKLED ASPARAGUS - BALSAMIC REDUCTION CHEVRE	\$185.90
LOCAL FARM FRESH DEVILED EGGS - PEPPER JAM APPLEWOOD SMOKED BACON	\$212.15
AHI POKE - SUNOMONO CUCUMBERS SRIRACHA SEAWEED SALAD PICKLED GINGER	\$305.15
ALDERWOOD SMOKED SALMON OPEN FACE MINI BAGEL - RED ONIONS DILL CREAM CHEESE BUTTER LETTUCE CAPERS	\$275.55
COUGAR GOLD & TURKEY PINWHEEL - STRAWBERRY PRESERVE BORSINI ARUGULA	\$205.25
HOUSE-MADE MEATBALLS - LOCAL GRAPE BBQ SAUCE	\$225.00
*CORNMEAL CRUSTED ARTICHOKE HEARTS - GARLIC AIOLI	\$185.90
*CLASSIC BRUSCHETTA - GRATED PARMESAN BALSAMIC GLAZE	\$185.90
*ROASTED PEPPER PRESERVE & GOAT CHEESE CROSTINI - PICKLED LOCAL ASPARAGUS	\$196.00
*BAKED BRIE BOUCHE TARTS - POACHED PEAR BRIE HAZELNUT RASPBERRY	\$240.60

TRAYS & PLATTERS

*SEASONAL SELECTED FRUIT TRAY - RIPE & FLAVORFUL SEASONAL FRUIT	\$4.75/PERSON
*FRESH CUT VEGETABLE CRUDITÉS WITH HUMMUS - PICKLED & MARINATED LOCAL VEGETABLES WITH RANCH DRESSING & SHERRY MAPLE VINAIGRETTE	\$5.40/PERSON
*CIDER SMOKED CHICKEN - HUCKLEBERRY CREAM CHEESE OVEN ROASTED TOMATO ARTISAN CRACKERS STONE FRUIT CHUTNEY	\$5.75/PERSON
ARTISAN CHEESE BOARD - CHEF'S SELECTION OF LOCAL & INTERNATIONAL CHEESES MARINATED & PICKLED VEGETABLES FRUITS & NUTS HOUSE-MADE BREADS & CRACKERS	\$6.50/PERSON
ITALIAN ANTIPASTO - ITALIAN MEATS HOUSE CURED CHARCUTERIE SELECTED CHEESES MARINATED VEGETABLES OLIVES HOUSE-MADE BREADS & CRACKERS	\$7.75/PERSON
PACIFIC ALDERWOOD HOUSE SMOKED SALMON - RED ONION WHIPPED DILL CREAM CHEESE HOUSE CRACKERS	\$7.60/PERSON
ASSORTED SUSHI PLATTER - FRESH, FRIED OR A MIX WASABI PICKLED GINGER KECAP SWEET SOY SEAWEED SALAD	\$8.50/PERSON
CAPRESE SALAD - FRESH MOZZARELLA BALSAMIC GLAZE BASIL EMULSION	\$6.25/PERSON
PROSCIUTTO WRAPPED HOUSE PICKLED ASPARAGUS - BALSAMIC REDUCTION CHEVRE	\$5.75/PERSON
ASSORTED SEAFOOD - POACHED PRAWNS ALDERWOOD SMOKED SALMON AHI POKE	\$8.50/PERSON
COUGAR GOLD CHEESE DISPLAY - CANDIED WALNUTS WASHINGTON APPLE CHUTNEY ARTISAN CRACKERS FRESH BERRIES HARD SALAMI & PROSCIUTTO	\$8.50/PERSON

MINIMUM OF 30 GUESTS SERVED OVER A TWO HOUR PERIOD**PLATTERS (SELECT ONE)**

- *CAPRESE SALAD - FRESH MOZZARELLA | BALSAMIC GLAZE | BASIL OLIVE OIL
- ALDERWOOD SMOKED SALMON - RED ONION | CAPERS | DILL CREAM CHEESE | CRACKERS
- ITALIAN MEAT & ARTISAN CHEESE PLATTER - MARINATED VEGETABLES | SEASONAL FRUITS
- HOUSE-MADE BREAD & CRACKERS

PASSED OR ARRANGED HORS D'OEUVRE (SELECT THREE)

- PROSCIUTTO WRAPPED HOUSE PICKLED ASPARAGUS - BALSAMIC REDUCTION | CHEVRE
- 132 DEGREE SOUS VIDE BEEF LOIN CROSTINI - BLUE CHEESE MOUSSE | HOUSE PEPPER JAM
- AHI POKE TUNA - SUNOMONO CUCUMBERS | SRIRACHA | SEAWEED SALAD | PICKLED GINGER
- *TAHINI & GARLIC HUMMUS - TOASTED FLATBREAD | OLIVE TAPENADE | FETA | PEPITA
- *FRESH MOZZARELLA & TOMATO SKEWERS - 12-YEAR BALSAMIC
- *ROASTED WILD MUSHROOM & FRESH CHÈVRE BOUCHE TART
- *BAKED BRIE BOUCHE TARTS - POACHED PEAR | BRIE | HAZELNUT | RASPBERRY

SALAD STATION (SELECT ONE)

- *MARINATED BOW TIE PASTA - FETA | OLIVES | SUN-DRIED TOMATO |
- BABY SPINACH | SWEET BASIL VINAIGRETTE
- *MIXED BABY GREENS - SEASONAL ACCOMPANIMENTS | SELECTION OF DRESSING
- *FARMHOUSE CAESAR - GARLIC CROUTONS | OVEN ROASTED TOMATOES |
- CLASSIC DRESSING | SHAVED PARMESAN
- BROCCOLI SALAD - DRIED CRANBERRY | RAISINS | SUNFLOWERS | POPPYSEED VINAIGRETTE
- SPINACH SALAD - CANDIED WALNUTS | CHAMPAGNE VINAIGRETTE | DRIED CRANBERRIES |
- GOAT CHEESE | CRISPY PARSNIPS

CARVED (CARVING STATION INCLUDES ROLLS - SELECT ONE)

- OVEN ROASTED TURKEY BREAST - ORANGE CRANBERRY SAUCE
- SLOW ROASTED SIRLOIN - HORSERADISH CRÈME FRAÎCHE | AU JUS
- BROWN SUGAR GLAZED HAM - STONE GROUND HONEY MUSTARD SAUCE

UPGRADE TO HERB CRUSTED PRIME RIB FOR \$5.00/PERSON

CHEF ATTENDED ACTION STATION - ADD-ON

(20 PERSON MINIMUM)

MAKE YOUR PASTA

PENNE | FETTUCINI

SAUCES INCLUDE

MARINARA | ALFREDO | PESTO

OTHER TOPPINGS

SHRIMP | CHICKEN | ASPARAGUS | TOMATOES | SWEET BELL PEPPERS | ONION |

SHAVED PARMESAN | FRESH HERBS | BROCCOLI | SUMMER SQUASH

\$39.50/PERSON

\$7.00/PERSON

LUNCH SERVICE

BOXED LUNCHES

(ALL BOXED LUNCHES INCLUDE WHOLE FRUIT, BAG OF CHIPS, BOTTLED WATER OR SODA, AND COOKIE. SELECTION LIMITED TO THREE OPTIONS)

GRILLED CHICKEN CAESAR SALAD - HEARTS OF ROMAINE OVEN ROASTED TOMATO HERBED CROUTONS SHAVED PARMESAN	\$15.00/PERSON
GRILLED CHICKEN SALAD WRAP - TORTILLA ROMAINE CASHEWS	\$15.00/PERSON
*GRILLED VEGETABLE WRAP - TORTILLA GRILLED VEGETABLES HUMMUS BABY SPINACH	\$14.00/PERSON
WINE VALLEY ANTIPASTO - CHEF'S SELECTION OF ARTISAN CHEESES AND NUTS HUMMUS OLIVES SALAMI FLATBREAD FRESH BERRIES & DRIED FRUITS	\$18.00/PERSON
SLOW ROASTED TURKEY - SOURDOUGH BREAD LETTUCE TOMATO TILLAMOOK SMOKED CHEDDAR	\$15.00/PERSON
SHAVED HONEY HAM - CIABATTA LETTUCE TOMATO SWISS	\$15.00/PERSON
EAST COAST ITALIAN - ITALIAN ROLL CAPICOLA PEPPERONI SALAMI LETTUCE PEPPERONCINI PROVOLONE	\$15.00/PERSON

LUNCH BUFFET

SOUP & SALAD BAR

SOUP - OUR FRESHLY PREPARED CHEF'S CHOICE SOUP & HOUSE-MADE BREADS
SALAD BAR - MUSHROOMS | CHERRY TOMATOES | CUCUMBER | APPLEWOOD SMOKED BACON | TURKEY | CASHEW CHICKEN SALAD | EGG | CHEDDAR | SWISS | JULIENNE CARROTS | RAISINS | SHAVED ONION | SUNFLOWER SEEDS | HOUSE-MADE CROUTONS
DESSERTS - ASSORTED HOUSE BAKED COOKIES | ASSORTED BROWNIES
DRINKS - ICED TEA & LEMONADE

\$16.50/PERSON

PASTA BUFFET

CAESAR SALAD - GARLIC BREAD

DICED MELON & SEASONAL BERRIES

***GRILLED SEASONAL VEGETABLES RATATOUILLE**

PASTA - LINGUINE PASTA (NOTE: GLUTEN FREE PASTA AVAILABLE UPON REQUEST)

SAUCE - MARINARA | BOLOGNESE MEAT SAUCE | GARLIC CREAM SAUCE

CONDIMENTS - GRATED PARMESAN | PESTO

DESSERT - NEW YORK CHEESE CAKE | CHERRY | GRAHAM CRACKER

DRINKS - ICED TEA & LEMONADE

\$17.50/PERSON

THE DELI YOUR WAY

***MEDITERRANEAN PASTA SALAD** | ***SELECTED SEASONAL FRUIT** | ***PUB CHIPS**

BUILD YOUR OWN SANDWICH - ROASTED TURKEY | SALAMI | PEPPERONI | HAM |

APPLEWOOD SMOKED BACON | LETTUCE | TOMATO | CHEDDAR | SWISS |

PROVOLONE | GRILLED VEGETABLES | SLICED SWEET ONIONS | PEPPERONCINI |

ITALIAN VINAIGRETTE | SLICED ASSORTED ARTISAN BREADS

ASSORTED CONDIMENTS - DIJON | HORSERADISH | MAYONNAISE | ITALIAN DRESSING

DESSERTS - ASSORTED HOUSE BAKED COOKIES | ASSORTED BROWNIES

DRINKS - ICED TEA & LEMONADE

\$19.75/PERSON

SOUTH OF THE BORDER (20 PERSON MINIMUM)

\$21.00/PERSON

TORTILLA CHIPS & SALSA**PROTEIN** - SHREDDED TINGA CHICKEN | GROUND BEEF**SIDES** - BORRACHO BEANS | ACHIOTE RICE**TOPPINGS** - GRATED CHEDDAR & MONTEREY JACK CHEESES | SLICED PICKLED

JALAPEÑO | SHREDDED LETTUCE | SOUR CREAM | DICED TOMATOES |

DICED ONIONS | FLOUR TORTILLAS

DESSERTS - TRES LECHE CAKE | SEASONAL FRUIT**DRINKS** - ICED TEA & LEMONADE**ALL AMERICAN** (20 PERSON MINIMUM)

\$19.75/PERSON

SALADS - SEASONAL FRUIT TRAY | CLASSIC POTATO SALAD**SIDES** - MINI CORN ON THE COB | PUB CHIPS & ONION DIP**ENTREES** - ALL BEEF FRANKS & HAMBURGERS**CLASSIC FIXINGS & CONDIMENTS** - LETTUCE | TOMATOES | ONION | CHEESE**DESSERTS** - APPLE PIE TARTLETS**DRINKS** - ICED TEA & LEMONADE**THE FARMHOUSE** (20 PERSON MINIMUM)

\$22.50/PERSON

SALAD - CAESAR SALAD | LOADED POTATO SALAD**ENTREES** - LEMON & ROSEMARY BONE-IN CHICKEN | CLASSIC MEATLOAF | BEEF GRAVY**SIDES** - MAPLE GLAZED CARROTS | BAKED MAC & CHEESE |

ROASTED VEGETABLE SUCCOTASH

DESSERT - APPLE AND CARMEL COBBLER WITH SWEET CREAM & CARMEL SAUCE**DRINKS** - ICED TEA & LEMONADE**PIT MASTER BBQ** (20 PERSON MINIMUM)

\$25.00/PERSON

MAY BE PURCHASED AS DINNER SERVICE OPTION

ADD \$8.50/PERSON

SALADS - POTATO SALAD | BROCCOLI SALAD**ENTREES** - ROSEMARY GRILLED CHICKEN | COUNTRY STYLE BBQ PORK RIBS**SIDES** - BAKED MIXED FIRESIDE BEANS | CORN ON THE COB |

JALAPEÑO CORNBREAD & BUTTER

DESSERT - PEACH CURD TART WITH FRESH BERRIES**DRINKS** - ICED TEA & LEMONADE

BUILD YOUR OWN PLATED LUNCH

\$19.00/PERSON

BUILD YOUR PLATED LUNCH

CHOOSE ONE STARTER, THREE ENTREES, AND ONE DESSERT.

INCLUDES WALLA WALLA ROASTERY COFFEE SERVICE OR ICE TEA

STARTER

- ***CAPRESE SALAD** - HOUSE-MADE MOZZARELLA | BALSAMIC REDUCTION |
BASIL INFUSED OLIVE OIL
- ***CRISP ROMAINE CHOPPED "GREEK"** - OVEN ROASTED TOMATOES |
DICED CUCUMBER | FETA CHEESE | WALLA WALLA ONION | GREEK VINAIGRETTE |
- ***BABY SPINACH** | SUN-DRIED CRANBERRIES | PICKLED RED ONION | FRESH GOAT
CHEESE | CRISPY APPLE CHIPS | APPLEWOOD SMOKED BACON | CHAMPAGNE VINAIGRETTE
- ***MIXED BABY FIELD GREENS** - SEASONAL ACCOMPANIMENTS | SELECTION OF DRESSING
- ***CAESAR SALAD** - PARMESAN REGGIANO | BRIOCHE CROUTONS |
OVEN ROASTED TOMATOES
- ***MARINATED BOW TIE PASTA** - FETA | OLIVE | TOMATO | ROASTED RED PEPPER |
SPINACH | BASIL VINAIGRETTE
- ***HEIRLOOM TOMATO BISQUE** - BASIL INFUSED OLIVE OIL | WARM CIABATTA

ENTRÉE

ALL ENTREES COME WITH APPROPRIATE SIDE,
SEASONAL VEGETABLES, AND ROLLS & BUTTER.

- ***PARMESAN CRUSTED EGGPLANT CANNELLONI** - BASIL RICOTTA |
HEIRLOOM TOMATO SAUCE
- ***STUFFED PORTABELLA MUSHROOMS** - ARTICHOKE | OVEN ROASTED
TOMATOES | MOZZARELLA
- ***VEGETABLE PAPPARDELLE RIBBONS** - HEIRLOOM QUINOA |
BASIL EMULSION | AGED BALSAMIC
- CRISPY SESAME GINGER GARLIC CHICKEN**
- HONEY STUNG BUTTERMILK FRIED CHICKEN**
- CHICKEN PICCATA** - LEMON CAPER BUTTER SAUCE | TOMATO RELISH
- CHICKEN & BISCUITS** - CHEDDER BISCUITS | SWEET PEAS |
SLOW ROASTED CHICKEN
- ROASTED PORK LOIN** - APPLE FENNEL ROSEMARY CRUSTED |
APPLE MUSTARD JUS
- SLOW ROASTED BEEF FRENCH DIPS** - HORSERADISH CRÈME FRAÎCHE | AU JUS
- BEEF STROGANOFF** - ROASTED WILD MUSHROOMS | RED PEPPERS | ONIONS
- SLOW ROASTED BEEF SHORT RIB** - CARROTS | CELERY | ONIONS
- FARMHOUSE MEATLOAF** - MUSHROOM PAN GRAVY | CARAMELIZED ONIONS

DESSERT

- CHOCOLATE TART** - RASPBERRY | COCONUT
- BITTERSWEET CHOCOLATE MOUSSE CAKE** - BORDEAUX CHERRIES | ALMONDS
- BUTTERSCOTCH APPLE TART** - CINNAMON ALMOND STREUSEL | SWEET CRÈME
- LEMON MERINGUE MINIS** - MEYER LEMON | SWEET CREAM | MERINGUE
- NEW YORK-STYLE CHEESECAKE** - TART CHERRY PIE FILLING |
GRAHAM CRACKER CRUST | SLICED ALMONDS

LITTLE ITALY (30 PERSON MINIMUM)

46.50/PERSON

***SEASONAL FRUIT & BERRY ARRAY**

SLICED ITALIAN AND HOUSE CURED MEAT & CHEESE TRAY - PICKLED VEGETABLES & OLIVES | HOUSE-MADE BREADS & CRACKERS

***TRADITIONAL CAESAR SALAD** - OVEN ROASTED TOMATOES |

SHAVED PARMESAN | FOCACCIA CROUTONS

ENTREES - *LOCAL VEGETABLE LASAGNA | PARMESAN HERB RICOTTA | HEIRLOOM TOMATO BASIL SAUCE

CHICKEN CARBONARA - OVER LINGUINE PASTA | SWEET PEAS |

APPLEWOOD SMOKED BACON | PARMESAN CREAM

HERB-CAST GARLIC STUDDED ROAST BEEF - SWEET ROLLS | HORSERADISH CRÈME FRAÎCHE

***ROASTED BABY RED POTATOES** - ROSEMARY | SHALLOT | GARLIC

MILK CHOCOLATE PANNA COTTA - CARAMEL | SEASONAL FRUIT | HAZELNUT

FAMILY TRADITIONS (30 PERSON MINIMUM)

\$46.50/PERSON

***SEASONAL FRUIT & BERRY TRAY**

HOUSE CURED MEATS AND HAND SELECTED CHEESE TRAY - SEASONAL FRUIT GARNISH | PICKLED VEGETABLES & OLIVES | HOUSE-MADE BREADS & CRACKERS

THE "CHOP CHOP" SALAD BAR - ROMAINE LETTUCE | CHERRY TOMATOES | CUCUMBERS |

APPLEWOOD SMOKED BACON | CANDIED WALNUTS | CARROTS | HERBED CROUTONS |

RANCH DRESSING | BLUE CHEESE DRESSING | WHITE BALSAMIC VINAIGRETTE

***BAKED PENNE PASTA WITH GRILLED VEGETABLES & MOZZARELLA**

FRESH HERB CRUSTED KING SALMON - CANDIED PECANS |

LEMON BUTTER SAUCE | BABY RED POTATOES

GRILLED CHICKEN BREAST - APPLE CIDER CREAM SAUCE | APPLE CHUTNEY |

GREEN BEANS & CARROTS WITH BUTTER SEA-SALT

CARMEL APPLE COBBLER - ALMOND STREUSEL | SWEET CREAM

HAWAIIAN ISLAND (30 PERSON MINIMUM)

46.50/PERSON

CHICKEN SATAY - THAI PEANUT SAUCE | SWEET SOY | SWEET CHILI SAUCE

SALADS - ISLAND MACARONI SALAD | FRESH SEASONAL FRUIT BOWL

ENTREES - KALUA SLOW ROASTED PORK | CRISPY PINEAPPLE CHICKEN |

TERIYAKI BABY BACK RIB

SIDES - COCONUT RICE | STIR FRY VEGETABLES | HAWAIIAN SWEET ROLLS

DESSERT - COCONUT PANNA COTTA WITH MANGO CHUTNEY

THE STEAK HOUSE (30 PERSON MINIMUM)

\$ 48.50/PERSON

FRESH FRUIT

SEAFOOD STUFFED MUSHROOMS - CRAB AND SHRIMP | CHEDDAR & JACK CHEESE

SALADS - RUSTIC CAESAR | CHOPPED ROMAINE | OVEN ROASTED TOMATOES |

SHAVED PARMESAN | FRESH SEASONAL FRUIT BOWL

ENTREES - GRILLED PEPPERCORN SIRLOIN STEAK | GREEN BEANS | MASHED POTATOES

SEARED KING SALMON | LOCAL MAPLE GLAZED CARROT | WILD RICE PILAF

***GRILLED VEGETABLE STUFFED TOMATO** |

DESSERT - NEW YORK CHEESE CAKE | SOUR CHERRY | GRAHAM CRACKER CRUST | ALMONDS

BUILD YOUR OWN PLATED DINNER

BUILD YOUR PLATED DINNER

CHOOSE ONE STARTER, THREE ENTREES AND ONE DESSERT. INCLUDES: SEASONAL VEGETABLE AND STARCH. ALL DINNERS INCLUDE ROLLS & BUTTER, WALLA WALLA ROASTERY COFFEE OR ICE TEA

STARTER

CRISP ROMAINE - OVEN ROASTED TOMATO | CANDIED WALNUT | BLUE CHEESE | CHAMPAGNE VINAIGRETTE | BABY SPINACH | SUN-DRIED CRANBERRIES | PICKLED RED ONION | FRESH GOAT CHEESE | ROASTED APPLE FENNEL | MAPLE SHERRY VINAIGRETTE
SPRING MIX SALAD - CARROT CURLS | CUCUMBER | CHERRY TOMATOES | WHITE BALSAMIC VINAIGRETTE

CAESAR SALAD - PARMESAN REGGIANO | BRIOCHE CROUTONS | OVEN ROASTED TOMATOES
***CAPRESE SALAD** - HOUSE-MADE MOZZARELLA | BALSAMIC REDUCTION | BASIL EMULSION
***SPINACH SALAD** - GOAT CHEESE MOUSSE | CANDIED BEETS | CANDIED WALNUTS | PINK PEPPERCORN | MAPLE SHERRY VINAIGRETTE
***BAKED BRIE BOUCHE TARTS** - POACHED PEAR | BRIE | HAZELNUT | RASPBERRY
PROSCIUTTO WRAPPED HOUSE PICKLED ASPARAGUS - BALSAMIC REDUCTION | CHEVRE

ENTRÉE

***VEGETABLE RIBBONS** - HEIRLOOM QUINOA | BASIL EMULSION | AGED BALSAMIC
***STUFFED TOMATO** - GREEN FALAFEL | GARLIC | SPINACH | ROASTED SQUASH | MUSHROOMS
***PARMESAN-CRUSTED EGGPLANT CANNELLONI** - BASIL RICOTTA | HEIRLOOM TOMATO SAUCE
***HERB RICOTTA STUFFED RAVIOLI** - HEIRLOOM TOMATO PROVENCAL | BABY SPINACH | BALSAMIC REDUCTION
CHICKEN PICCATA - LEMON CAPER BUTTER SAUCE | TOMATO RELISH | WILD MUSHROOM
STUFFED CHICKEN - GRILLED ASPARAGUS | ASIAGO | GOAT CHEESE | MEYER LEMON CREAM
ROASTED CHICKEN BREAST - SWEET CORN AND PEPPER RELISH | APPLEWOOD SMOKED BACON | SPICED PLUM BUTTER SAUCE
SEARED SALMON - MEYER LEMON BUTTER SAUCE | CRANBERRY CHUTNEY | ALMONDS
BRAISED SHORT RIB - SWEET ONION JUS | RED WINE
ROASTED PORK LOIN - APPLE AND ROSEMARY CHUTNEY | APPLE MUSTARD JUS
BRAISED SHORT RIB - SWEET ONION JUS | RED WINE
SLOW ROASTED PETITE SIRLOIN - GARLIC ROASTED MUSHROOM DEMI-GLACE
SLOW ROASTED PRIME RIB - AU JUS | HORSERADISH CREAM

DESSERT

CHOCOLATE TART - RASPBERRY | COCONUT
BITTERSWEET CHOCOLATE MOUSSE CAKE - BORDEAUX CHERRIES | ALMONDS
TRUFFLE TRIO - SALTED CARAMEL | CHOCOLATE MOUSSE | BERRY
PEACH AND BERRY STRUDEL - ALMOND STREUSEL | SWEET CRÈME
BUTTERSCOTCH APPLE TART - CINNAMON ALMOND STREUSEL | SWEET CRÈME
LEMON MERINGUE MINIS - MEYER LEMON | SWEET CREAM | MERINGUE
NEW YORK-STYLE CHEESECAKE - TART CHERRY PIE FILLING | GRAHAM | SLICED ALMONDS
DESSERT TRIO - CHOCOLATE TART | SEASONAL CHEESECAKE | CITRUS TART

\$39.50/PERSON

ADD \$5.00/PERSON

ADD \$3.50/PERSON

THE MARCUS WHITMAN

THE MARCUS WHITMAN
HOTEL & CONFERENCE CENTER

AMUSE OF THE EVENING

CAPE COD DIVER SCALLOP

RISOTTO | ORANGE MARMALADE | BUTTERNUT SQUASH | MICRO GREENS
Cadaretta, SBS, Columbia Valley

TABLESIDE SORBET

COFFEE CRUSTED VENISON TENDERLOIN

HUCKLEBERRY | QUNOIA | BRUSSEL SPROUTS | APPLE
L'Ecole, Merlot, Columbia Valley

SNAKE RIVER FARMS NEW YORK STRIP

POTATO PUREE | BRUSSEL SPROUT | DUCK EGG HOLLANDAISE
Five Star, Cabernet Sauvignon, Walla Walla Valley

MARQUIS BOMBE

64% CHOCOLATE CUSTARD | BLOOD ORANGE MARMALADE | GRAND MARNIER CUBES
Cougar Crest, Port, Walla Walla Valley

\$80/PERSON - FOUR COURSE MEAL, PLUS THE COST OF WINE

\$98/PERSON - FIVE COURSE MEAL, PLUS THE COST OF WINE

\$120/PERSON - SIX COURSE MEAL, PLUS THE COST OF WINE

TAX & GRATUITY NOT INCLUDED.

EXECUTIVE CHEF - GRANT HINDERLITER

JUST FOR KIDS MENU

THE CLASSICS

GRILLED CHEESE - *WHOLE WHEAT BREAD* | *TOMATO SOUP*

CHICKEN TENDERS - *FRIES & GRAPES*

GRILLED HOT DOG OR HAMBURGER - *FRIES OR GRAPES*

THREE CHEESE RAVIOLI - *MARINARA SAUCE*

MAC & CHEESE

MINI CORN DOGS - *FRIES & GRAPES*

\$13.45/PERSON

ALL MENU SELECTIONS SUBJECT TO A 20% SERVICE CHARGE, AND CURRENT SALES TAX. TERMS & CONDITIONS SUBJECT TO CHANGE, BASED ON AVAILABILITY. THE MARCUS WHITMAN HOTEL RESERVES THE RIGHT TO CHANGE 2018 EDITION PRICES DUE TO MARKET FLUCTUATIONS, OR OTHER UNFORSEEN CIRCUMSTANCES. ALL CHANGES WILL BE SUBMITTED IN WRITING, FOR CLIENT APPROVAL, NOT LESS THAN 30 DAYS PRIOR TO THE SCHEDULED DATE OF EVENT.

IT IS THE RESPONSIBILITY OF THE CLIENT TO INFORM THE HOTEL, IF ANY ATTENDING GUESTS HAVE FOOD ALLERGIES OR DIETARY RESTRICTIONS. THE MARCUS WHITMAN HOTEL WILL MAKE EVERY REASONABLE EFFORT TO ACCOMMODATE DOCUMENTED, SPECIAL FOOD-PREPARATION REQUESTS.

CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS.