

Join Us For THANKSGIVING

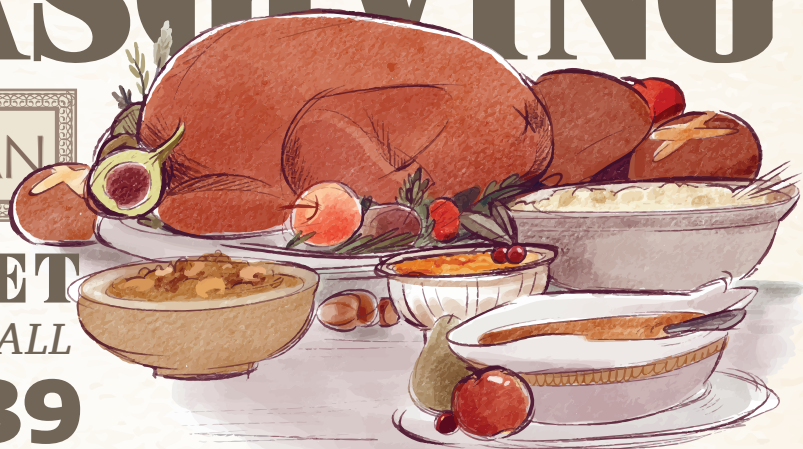
THE MARCUS WHITMAN

HARVEST BUFFET

FOR RESERVATIONS PLEASE CALL

(509) 524-5139

marcuswhitmanhotel.com



Menu

FONDUE, DIPS AND SNACKS

- Spinach-Artichoke Dip & Sherry Crab Dip
- House Meatballs with Grape BBQ
- Chorizo Stuffed Mushroom Caps
- Lil' Smokies (GF)
- Deviled Eggs (V)

ASSORTED PLATTERS

- Fresh Diced Fruit Presentation (V|GF)
- Fresh Cut Vegetable Crudites with Hummus, Marinated Olives and Flatbread (V)
- Sliced Tomato with Fresh Mozzarella, Basil Infused Olive Oil and Aged Balsamic Vinegar (V)
- Artisan Charcuterie with Domestic & International Cheeses
- Alderwood Smoked Salmon with Lemon Dill Cream Cheese

SOUP & SALAD STATION

- Traditional Caesar Salad (V|GF)
- Baby Spinach Salad (V|GF)
- Mixed Fall Green Salad (V|GF)
- Butternut Squash Bisque (V|GF)
- Classic Broccoli Salad (V|GF)

HARVEST BUFFET HOURS: 11:00 AM to 4:30 PM

TRADITIONAL THANKSGIVING BUFFET

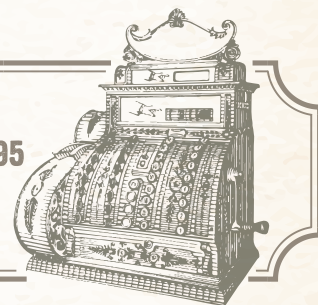
- Maple Roasted Root Vegetables and Squashes (V|GF)
- French Style Green Beans with Turkey Confit (GF)
- Apple Sage Dressing
- Creamy Corn Casserole with Cheddar Cracker Topping (V)
- Sweet Potato Casserole with Pecan Crust (V|GF)
- Sour Cream Whipped Potatoes (V|GF)
- Harvest Gravy (V)
- Roasted Vegetable and Asiago Tart with Fresh Thyme (V)
- Ricotta Ravioli (V)
- Carved Brown Sugar Glazed Pit Ham
- Carved Roast Turkey Breast

DESSERTS

- Crème Brûlée | Macaroons | Pecan Pie | Pumpkin Pie
| Truffles | Assorted Gluten Free Layer Cakes | Cookie Display
| Brownies | Cranberry and White Chocolate Mousse

V=Vegetarian | GF=Gluten Free

- ADULTS - \$39.95
- SENIORS (55+) - \$33.95
- YOUTH (6-12) - \$19.95
- 5 & UNDER - FREE



6 WEST ROSE STREET | DOWNTOWN WALLA WALLA | MARCUSWHITMANHOTEL.COM