

BANQUET CATERING MENU

THE MARCUS WHITMAN



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

DIRECT (509) 524-5107
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 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@mwhcc.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.
- Catered functions with less than the minimum attendance will be charged the per person meal up to the minimum required, or a surcharge of \$150.00, whichever is 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 50% 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 ensure 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

PORTABLE PROJECTION SCREEN

STAGE RISERS (SIX UNITS AVAILABLE, 8'X6')

WIRELESS MICROPHONE (HANDHELD OR HEADSET)

WOOD PARQUET DANCE FLOOR

GRAND PIANO

BAR SET-UP FEE

- MINIMUM OF 30 GUESTS FOR A BARTENDER.

- WE RECOMMEND ONE BAR PER 75 GUESTS.

PORTABLE LCD PROJECTOR

16' BUILT-IN SCREEN WITH CEILING PROJECTOR



MORNING SUN CONTINENTAL

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

QUICK MORNING GRAB AND GO

INDIVIDUAL YOGURTS | ASSORTED GRANOLA BARS | WHOLE FRUIT | BREAKFAST
PASTRIES | "TO GO CUPS" WALLA WALLA ROASTERY COFFEE STATION | ARTISAN TEA |
INDIVIDUAL ORANGE, APPLE & CRANBERRY JUICE

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

THE BASICS BREAKFAST BUFFET

SEASONAL FRUIT | YOGURT | CANDIED WALNUTS & GRANOLA |
LYONNAISE POTATOES | COUNTRY STYLE SCRAMBLED EGGS | APPLEWOOD
SMOKED BACON | BREAKFAST BREADS | WALLA WALLA ROASTERY COFFEE
STATION | ARTISAN TEA | ORANGE JUICE

BREAKFAST ADD-ONS

ADD AN OMELET STATION

HAM | BACON | CHEDDAR CHEESE | MUSHROOM | SPINACH | ONION |
BELL PEPPER | TOMATO | SALSA

ADD HOUSE ALDER SMOKED SALMON PLATTER

DILL CREAM CHEESE | BAGUETTES | RED ONION | CAPER

ADD BISCUITS & SAUSAGE GRAVY

ADD CLASSIC EGGS BENEDICT

ENGLISH MUFFINS | CANADIAN BACON | POACHED EGGS | HOLLANDAISE SAUCE

ADD SEASONAL FRUIT BLINTZES

THE BIG DEAL BREAK

EARLY MORNING:

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

MID-MORNING:

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

AFTERNOON:

WALLA WALLA ROASTERY COFFEE | TEA | SODA SELECTION | FRUIT BOWL
REFRESH | ASSORTED HOUSE-BAKED COOKIES & BROWNIES | FRESH CUT VEGETABLE
CRUDITÉS WITH HUMMUS AND RANCH DRESSING

PACIFIC NORTHWEST BUILD YOUR OWN TRAIL MIX BAR

CHOOSE FIVE TOPPINGS

BANANA CHIPS | TOASTED COCONUT | CANDIED WALNUTS | DRIED CRANBERRIES |
PUMPKIN SEEDS | PRETZELS | DRIED APRICOTS | ALMONDS | RAISINS | GRANOLA |
M&M'S | DARK CHOCOLATE CHIPS | DRIED CHERRIES | SUNFLOWER SEEDS |
ROASTED NUTS
INCLUDES VANILLA YOGURT & AN ASSORTMENT OF BOTTLED JUICES
(APPLE, CRANBERRY, ORANGE)

MOVIE NIGHT

CHOOSE FOUR

M&M'S | WHITE CHEDDAR POPCORN | BLACK TRUFFEL POPCORN | GUMMY
WORMS | SOUR JACKS | GRANOLA BARS | PRETZELS | TORTILLA CHIPS & SALSA |
NACHO CHEESE | ASSORTED CANDY BARS | ASSORTED SODAS

SECOND & ROSE GRAZING TABLE

ASSORTED LOCAL & INTERNATIONAL CHEESES | CURED MEATS | HOUSE-MADE
PRESERVES & JAMS | OLIVES | LOCAL PICKLED ASPARAGUS | DARK
CHOCOLATE | PITA CHIPS | LAVASH CRACKERS | SMOKED SALMON SPREAD |
FRESH FRUIT | MIXED NUTS | HOUSE-CUT PUB CHIPS | WALLA WALLA SWEET
ONION DIP | FRESH BERRIES | WALLA WALLA ROASTERY COFFEE | INFUSED ICE WATER

MINIATURE DESSERT STATION

ARTISAN BROWNIES | CRÈME BRÛLÉE | SALTED CARMEL TRUFFLES |
ASSORTED MACAROONS | HOT TEA SELECTION | WALLA WALLA
ROASTERY COFFEE

SNACKS

HOUSE-MADE TRAIL MIX

SEASONAL WHOLE FRUIT

DARK & WHITE CHOCOLATE PRETZELS

POPCORN - *BLACK TRUFFLE & PARMESAN, OR WHITE CHEDDAR*

HOUSE-ROASTED MIXED NUT BLEND

PENDLETON ROUND-UP TRAIL MIX - POPCORN | PEANUT M&M'S | MINI PRETZELS

RECHARGE & GEAR-UP MIX - GRANOLA BITES | APRICOTS | YOGURT RAISINS | PEANUTS

ASSORTED GRANOLA BARS

ASSORTED CANDY BARS

COOKIES & SWEETS

CHOCOLATE CHIP | SNICKERDOODLE | PEANUT BUTTER | FUDGE BROWNIES

ASSORTED MACARONS | ASSORTED TRUFFLES | CRÈME BRÛLÉE

CHOCOLATE-COVERED STRAWBERRIES

RICE KRISPY TREATS

FRESH BAKED

DANISH | MUFFINS | SWEET BREADS | FRUIT PRESERVES & BUTTER

CHIPS & DIP

SELECT ONE CHIP AND ONE DIP

CHIPS - PUB CHIPS | TORTILLA CHIPS | PITA CHIPS

DIPS - W2 SWEET ONION DIP | SALSA |

HOT SPINACH & ARTICHOKE DIP | HUMMUS

DRINKS

WALLA WALLA ROASTERY REGULAR/DECAFFEINATED COFFEE

SELECT TEA

HOT CHOCOLATE

INDIVIDUAL BOTTLED JUICE (APPLE, CRANBERRY, ORANGE)

ORANGE JUICE

COCA COLA SOFT DRINKS

BOTTLED WATER

2% MILK

ICED TEA OR LEMONADE

HUCKLEBERRY ICED TEA OR PEACH ICED TEA

INFUSED WATER (CITRUS, CUCUMBER, OR RASPBERRY)

SINGLE-SERVE PELLEGRINO

FRUIT PUNCH

ENERGY DRINK

BOXED LUNCHES

(ALL BOXED LUNCHES INCLUDE WHOLE FRUIT, BAG OF CHIPS, BOTTLED WATER, AND COOKIE.)

GRILLED CHICKEN CAESAR SALAD - HEARTS OF ROMAINE | OVEN ROASTED TOMATO | HERBED CROUTONS | SHAVED PARMESAN

WALLA WALLA ANTIPASTO - SALAMI | ASSORTED CHEESES | TRIPLE CREAM BRIE | LAVASH CRACKER | BERRIES | HUMMUS

GRILLED CHICKEN SALAD WRAP - TORTILLA | ROMAINE | CASHEWS

***GRILLED VEGETABLE WRAP** - TORTILLA | GRILLED VEGETABLES | HUMMUS | BABY SPINACH

SLOW ROASTED TURKEY - SOURDOUGH BREAD | LETTUCE | TOMATO | TILLAMOOK CHEDDAR

ROAST BEEF BANH MI - SLICED ROAST BEEF | PICKLED CARROTS | CILANTRO | CABBAGE | CUCUMBER

SHAVED HONEY HAM - CIABATTA | LETTUCE | TOMATO | SWISS

EAST COAST ITALIAN - ITALIAN ROLL | CAPICOLA | PEPPERONI | SALAMI | LETTUCE | PEPPERONCINI | PROVOLONE

GLUTEN FREE BREAD

LUNCH BUFFET

ALL LUNCH BUFFETS INCLUDE ICED TEA OR LEMONADE.

SOUP & SALAD BAR

SOUP - OUR FRESHLY PREPARED CHEF'S CHOICE SOUP & HOUSE-MADE BREADS

SALAD BAR - MUSHROOMS | CHERRY TOMATOES | CUCUMBER | HAM | TURKEY | CHICKEN SALAD | EGG | CHEDDAR | CARROTS | RAISINS | SHAVED ONION | SUNFLOWER SEEDS | GARLIC CROUTONS

PASTA BUFFET

CAESAR SALAD | DICED MELON & SEASONAL BERRIES | GARLIC BREAD

***GRILLED SEASONAL VEGETABLES**

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

SAUCE - MARINARA | BOLOGNESE MEAT SAUCE | GARLIC CREAM SAUCE

CONDIMENTS - GRATED PARMESAN | PESTO

THE DELI YOUR WAY

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

BUILD YOUR OWN SANDWICH - ROASTED TURKEY | SALAMI | PEPPERONI | HAM | LETTUCE | TOMATO | CHEDDAR CHEESE | SWISS CHEESE | GRILLED VEGETABLES | SLICED SWEET ONIONS | PEPPERONCINI | ASSORTED ARTISAN BREADS

ASSORTED CONDIMENTS - DIJON MUSTARD | MAYONNAISE | ITALIAN DRESSING

GLUTEN FREE BREAD

ALL LUNCH BUFFETS INCLUDE ICED TEA OR LEMONADE.

SOUTH OF THE BORDER

TORTILLA CHIPS & SALSA

PROTEIN - SHREDDED TINGA CHICKEN | GROUND BEEF

SIDES - BORRACHO BEANS | ACHIOTE RICE

TOPPINGS - GRATED CHEDDAR & MONTEREY JACK CHEESES | SLICED PICKLED

JALAPEÑOS | SHREDDED LETTUCE | SOUR CREAM | DICED TOMATOES |

DICED ONIONS | FLOUR TORTILLAS

WASHINGTON STUFFED POTATO BAR

GREEN SALAD - CARROT CURLS | CUCUMBER | TOMATOES | RANCH DRESSING

BAKED POTATO - CHEDDAR CHEESE SAUCE | CHILI | SALSA | ONION | BROCCOLI |

PICKLED JALAPEÑOS | CHOPPED BACON

CLASSIC FIXINGS & CONDIMENTS - BUTTER | SOUR CREAM | SALSA

WELCOME TO THE FARMHOUSE

SALADS - CAESAR SALAD | LOADED POTATO SALAD

ENTRÉES - LEMON & ROSEMARY BONE-IN CHICKEN | CLASSIC MEATLOAF | BEEF GRAVY

SIDES - MAPLE GLAZED CARROTS | BAKED MAC & CHEESE

PIT MASTER BBQ

MAY BE PURCHASED AS DINNER SERVICE OPTION

POTATO SALAD

ENTRÉES - ROSEMARY GRILLED CHICKEN | COUNTRY STYLE BBQ PORK RIBS

SIDES - BAKED MIXED FIRESIDE BEANS | CORN ON THE COB |

JALAPEÑO CORNBREAD & BUTTER

LUNCH BUFFET DESSERT PLATTER - ADD-ONS

COOKIES & BROWNIE PLATTER

SEASONAL FRUIT COBBLER WITH WHIPPED CREAM

NEW YORK CHEESECAKE

CRÈME BRÛLÉE

FLOURLESS DARK CHOCOLATE CAKE

BUILD YOUR OWN PLATED LUNCH OR BUFFET

BUILD YOUR PLATED LUNCH OR BUFFET

CHOOSE ONE STARTER AND TWO ENTREES. ALL LUNCHES INCLUDE ROLLS & BUTTER AND YOUR CHOICE OF WALLA WALLA ROASTERY COFFEE SERVICE OR ICE TEA.

STARTER (PICK ONE)

***CAPRESE SALAD** - FRESH MOZZARELLA | BALSAMIC REDUCTION |
BASIL INFUSED OLIVE OIL

***MIXED BABY FIELD GREENS** - SEASONAL ACCOMPANIMENTS | SELECTION OF DRESSINGS

***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 (PICK TWO)

ALL ENTRÉES COME WITH AN APPROPRIATE SIDE AND SEASONAL VEGETABLES.

***STUFFED PORTABELLA MUSHROOMS** - ARTICHOKEs | OVEN ROASTED
TOMATOES | MOZZARELLA

***VEGETABLE PAPPARDELLE RIBBONS** - HEIRLOOM QUINOA | BASIL EMULSION |
AGED BALSAMIC

PACIFIC NORTHWEST CHOPPED SALAD - GRILLED CHICKEN | CHERRY TOMATOES |
CUCUMBERS | ONION STRAWS

HONEY SPUN BUTTERMILK FRIED CHICKEN

CHICKEN CARBONARA - APPLEWOOD SMOKED BACON | SWEET PEAS | ALFREDO SAUCE

NEW ENGLAND POT ROAST - CARROT | SWEET ONION | BRAISED BEEF

ROASTED PORK LOIN - CAJUN & DIJON MUSTARD CRUSTED | APPLE MUSTARD JUS

SLOW ROASTED BEEF FRENCH DIPS - HORSERADISH CRÈME FRAÎCHE | AU JUS

BEEF STROGANOFF - ROASTED WILD MUSHROOMS | RED PEPPERS | ONIONS

CHICKEN FRIED STEAK - COUNTRY GRAVY

FARMHOUSE MEATLOAF - MUSHROOM PAN GRAVY | CARAMELIZED ONIONS

LUNCH DESSERT - ADD-ONS

COOKIES & BROWNIE PLATTER

SEASONAL FRUIT COBBLER WITH WHIPPED CREAM

NEW YORK CHEESECAKE

CRÈME BRÛLÉE

FLOURLESS DARK CHOCOLATE CAKE

ARRANGED OR PASSED

HORS D'OEUVRES

PRICES ARE PER 100 PIECES

- 132° SOUS VIDE BEEF LOIN CROSTINI** - BLUE CHEESE MOUSSE | HOUSE PEPPER JAM
CHORIZO & CREAM CHEESE MUSHROOMS - BLUE CHEESE MOUSSE | FINE HERB
***CAPRESE SKEWERS** - FRESH MOZZARELLA | BASIL PESTO | GRAPE TOMATOES
GRILLED ASIAN BEEF SKEWERS - SWEET SOY | SESAME SEEDS | CHILI FLAKES
CHINESE SPRING ROLLS - PORK OR VEGETARIAN | SWEET CHILI SAUCE | KECAP SWEET SOY
CHICKEN SATAY - SWEET CHILI SAUCE | SPICY PEANUT & KALBI DIPPING SAUCES
BACON WRAPPED SCALLOPS - MEYER LEMON AIOLI
BACON WRAPPED SHRIMP
CRAB STUFFED MUSHROOMS - PARMESAN
***TAHINI & GARLIC HUMMUS** - TOASTED FLATBREAD | OLIVE TAPENADE | FETA | PEPITA
BUTTER POACHED PRAWNS - BLOOD ORANGE COCKTAIL SAUCE
PROSCIUTTO WRAPPED HOUSE-PICKLED ASPARAGUS - BALSAMIC REDUCTION | CHEVRE
DEVILED EGGS - PEPPER JAM | APPLEWOOD SMOKED BACON
AHI POKE - SUNOMONO CUCUMBERS | SRIRACHA | SEAWEED SALAD | PICKLED GINGER
DUNGENESS CRAB SHOOTER - AVOCADO PUREE | TUILE | MICRO SPROUT
COUGAR GOLD & TURKEY PINWHEEL - STRAWBERRY PRESERVE | BORSINI | ARUGULA
HOUSE-MADE MEATBALLS - LOCAL GRAPE BBQ SAUCE
***CORNMEAL CRUSTED ARTICHOKE HEARTS** - GARLIC AIOLI
***CLASSIC BRUSCHETTA** - GRATED PARMESAN | BALSAMIC GLAZE
***ROASTED PEPPER PRESERVE & GOAT CHEESE CROSTINI** - PICKLED LOCAL ASPARAGUS
***BAKED BRIE BOUCHE TARTS** - POACHED PEAR | BRIE | HAZELNUT | RASPBERRY
TEMPURA SHRIMP - PEANUT SAUCE

TRAYS

- *SEASONAL SELECTED FRUIT TRAY** - RIPE & FLAVORFUL SEASONAL FRUIT
***FRESH CUT VEGETABLE CRUDITÉS WITH HUMMUS** - SERVED WITH RANCH DRESSING &
SHERRY VINAIGRETTE
***CAPRESE SALAD** - SLICED TOMATO | FRESH MOZZARELLA | BALSAMIC GLAZE | BASIL EMULSION
***BAKED BRIE EN CROUTE** - RASPBERRY JAM | SWEET ONION | DILL CREAM CHEESE |
HOUSE CRACKERS
CIDER SMOKED CHICKEN - HUCKLEBERRY CREAM CHEESE | OVEN ROASTED TOMATO |
ARTISAN CRACKERS | STONE FRUIT CHUTNEY
ARTISAN CHEESE BOARD - CHEF'S SELECTION OF LOCAL & INTERNATIONAL CHEESES |
MARINATED & PICKLED VEGETABLES | FRUITS & NUTS | BREADS & CRACKERS
ITALIAN ANTIPASTO - ITALIAN MEATS | CURED CHARCUTERIE | SELECTED CHEESES |
MARINATED VEGETABLES | OLIVES | BREADS & CRACKERS
PACIFIC ALDERWOOD HOUSE SMOKED SALMON - RED ONION | WHIPPED
DILL CREAM CHEESE | HOUSE CRACKERS
COUGAR GOLD CHEESE DISPLAY - CANDIED WALNUTS | WASHINGTON APPLE CHUTNEY |
ARTISAN CRACKERS | FRESH BERRIES | HARD SALAMI & PROSCIUTTO
ASSORTED SEAFOOD - POACHED PRAWNS | ALDERWOOD SMOKED SALMON | AHI POKE

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 | 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 TARTS
- *BAKED BRIE BOUCHE TARTS - POACHED PEAR | BRIE | HAZELNUT | RASPBERRY

SALAD (SELECT ONE)

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

CHEF ATTENDED ACTION STATION - ADD-ONS

(30 PERSON MINIMUM)

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
- HERB-CRUSTED PRIME RIB - HORSERADISH CRÈME FRAÎCHE | AU JUS

MAKE YOUR PASTA

PENNE | FETTUCINI

SAUCES INCLUDE

MARINARA | ALFREDO | PESTO

OTHER TOPPINGS

CHICKEN | ASPARAGUS | TOMATOES | SWEET BELL PEPPERS | ONION | SHAVED PARMESAN | FRESH HERBS | BROCCOLI | SUMMER SQUASH

BUILD YOUR OWN PLATED DINNER OR BUFFET

BUILD YOUR PLATED DINNER OR BUFFET

CHOOSE ONE STARTER AND TWO ENTREES. ALL DINNERS INCLUDE ROLLS & BUTTER. YOUR CHOICE OF WALLA WALLA ROASTERY COFFEE OR ICE TEA.

MINIMUM OF 30 GUESTS FOR BUFFETS.

STARTER (PICK ONE)

SPRING MIX SALAD - CARROT CURLS | CUCUMBER | CHERRY TOMATOES | WHITE BALSAMIC VINAIGRETTE

CAESAR SALAD - PARMESAN REGGIANO | BRIOCHE CROUTONS | OVEN ROASTED TOMATOES

CREAMY ROASTED TOMATO BISQUE - PARMESAN | HERBS

FRENCH ONION SOUP - CROUTONS | SWISS CHEESE | PROVOLONE CHEESE

***CAPRESE SALAD** - FRESH MOZZARELLA | BALSAMIC REDUCTION | BASIL EMULSION

***BAKED BRIE BOUCHE TARTS** - POACHED PEAR | BRIE | HAZELNUT | RASPBERRY

PROSCIUTTO WRAPPED HOUSE PICKLED ASPARAGUS - BALSAMIC REDUCTION | CHEVRE

ENTRÉES (PICK TWO)

ALL ENTRÉES COME WITH AN APPROPRIATE SIDE AND SEASONAL VEGETABLES.

***STUFFED PORTOBELLO** - ARTICHOKES | ROASTED TOMATOES | MOZZARELLA

***STUFFED BELL PEPPER** - LENTILS | SAUTEED SPINACH | PARMESAN

***HERB RICOTTA STUFFED RAVIOLI** - HEIRLOOM TOMATO PROVENCAL |

BABY SPINACH | BALSAMIC REDUCTION

CHICKEN CARBONARA - APPLEWOOD SMOKED BACON | SWEET PEAS | ALFREDO SAUCE

STUFFED CHICKEN BREAST - MUSHROOM DUXELLES | BOURSIN CHEESE | SPINACH

ROASTED CHICKEN BREAST - SWEET CORN AND PEPPER RELISH | APPLEWOOD SMOKED

BACON | APPLE CHUTNEY

SEARED KING 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

SLOW ROASTED PETITE SIRLOIN - GARLIC ROASTED MUSHROOM DEMI-GLACE

SLOW ROASTED PRIME RIB - AU JUS | HORSERADISH CREAM

DINNER & DESSERT ADD-ONS

FLOURLESS DARK CHOCOLATE CAKE - RASPBERRY | SWEET CRÈME | PISTACHIO

TRUFFLE TRIO - SALTED CARAMEL | CHOCOLATE MOUSSE | BERRY

SEASONAL COBBLER - WHIPPED CREAM

CRÈME BRÛLÉE - WHIPPED CREAM | FRESH BERRIES

NEW YORK-STYLE CHEESECAKE - BORDEAUX CHERRY | GRAHAM | SLICED ALMONDS

DINNER BUFFET FAVORITES

*ALL DINNER BUFFETS INCLUDE HOUSE-MADE ROLLS & BUTTER AND
A WALLA WALLA ROASTERY COFFEE STATION. MINIMUM OF 30 GUESTS.*

LITTLE ITALY

STARTERS -

FRESH CUT VEGETABLE CRUDITÉS WITH HUMMUS AND RANCH DRESSING
SLICED ITALIAN AND CURED MEAT & CHEESE TRAY - PICKLED VEGETABLES &
OLIVES | BREADS & CRACKERS

SALAD -

*TRADITIONAL CAESAR SALAD - OVEN ROASTED TOMATOES | SHAVED PARMESAN |
FOCACCIA CROUTONS

ENTRÉES -

*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

SIDES -

BABY POTATOES
SEASONAL VEGETABLES

DESSERT -

CHOCOLATE CRÈME BRÛLÉE - WHIPPED CREAM | CHOCOLATE SHAVINGS

FAMILY TRADITIONS

STARTERS -

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

SALAD -

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

ENTRÉES -

*BAKED PENNE PASTA WITH GRILLED VEGETABLES & MOZZARELLA
CRUSTED KING SALMON - CANDIED PECANS | LEMON BUTTER SAUCE
GRILLED CHICKEN BREAST - APPLE CIDER CREAM SAUCE | APPLE CHUTNEY |

SIDES -

RISOTTO
SEASONAL VEGETABLES

DESSERT -

CARMEL APPLE COBBLER - ALMOND STREUSEL | SWEET CRÈME

DINNER BUFFET FAVORITES

MARCUS WHITMAN TOWER PRIME RIB DINNER

STARTER-

CHORIZO STUFFED MUSHROOMS - BLUE CHEESE MOUSSE | FINE HERBS

SALAD -

CHOPPED ICEBERG - CREAMY BLUE CHEESE | BACON CRUMBLES | PICKLED SWEET ONIONS | TOMATOES

ENTRÉE -

CARVED SLOW ROASTED PRIME RIB - AU JUS | HORSERADISH CREAM

CHICKEN CARBONARA - OVER LINGUINE PASTA | APPLEWOOD SMOKED BACON | SWEET PEAS | ALFREDO SAUCE

*BAKED VEGETABLE LASAGNA - SEASONAL VEGETABLES | CREAM SAUCE

SIDES -

LOADED BAKED POTATO - BACON | CHEDDAR CHEESE | SOUR CREAM | BUTTER
SEASONAL VEGETABLES

DESSERT -

STEAKHOUSE CHEESECAKE - SEASONAL FRESH FRUIT | SWEET CRÈME

THE STEAK HOUSE

STARTERS -

FRESH CUT VEGETABLE CRUDITÉS WITH HUMMUS AND RANCH DRESSING

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

SALAD -

RUSTIC CAESAR SALAD - CHOPPED ROMAINE | OVEN ROASTED TOMATOES | SHAVED PARMESAN

ENTRÉES -

GRILLED SIRLOIN STEAK - PENDLETON WHISKEY | GREEN PEPPERCORN SAUCE

SEARED KING SALMON - LEMON CREAM SAUCE | CLEMENTINE MARMALADE

*GRILLED VEGETABLE STUFFED TOMATO

SIDES -

SEASONAL VEGETABLES

SOUR CREAM WHIPPED POTATOES

DESSERT -

FLOURLESS DARK CHOCOLATE CAKE - SEASONAL BERRIES | SWEET CRÈME

THE MARCUS WHITMAN

THE MARCUS WHITMAN
HOTEL & CONFERENCE CENTER

AMUSE OF THE EVENING

WILD BOAR CHORIZO

LOCAL HONEY | BERRIES | PINK PEPPERCORN | ARUGULA
Long Shadows, Poet's Leap Risling, Columbia Valley

SMOKED DRY PACK

DIVER SCALLOPS

JASMINE | CLEMENTINE | CAULIFLOWER
Woodward Canyon, Sauvignon Blanc, Walla Walla Valley

TABLESIDE SORBET

SEARED COLUMBIA RIVER KING SALMON

WILD RICE | CARROT | STONE FRUIT
Lagana Cellars, Pinot Noir, Walla Walla Valley

PRIME GRADE NEW YORK STRIP

BRUSSELS SPROUTS | TWICE COOKED POTATO | BEARNAISE
Pepper Bridge, Cabernet Sauvignon, Walla Walla Valley

MEXICAN CHOCOLATE BOMB

RASPBERRY | SWEET CREAM | CHOCOLATE | PISTACHIO
Lodmell, Port, Columbia Valley

Tax & Gratuity Not Included.

Executive Chef - Grant Hinderliter

THE CLASSICS *(SELECT ONE)*

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*

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 2021-22 edition prices due to market fluctuations, or other unforeseen 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.