

MARCUS WHITMAN HOTEL & CONFERENCE CENTER

BANQUET MENU

2016



THE MARCUS WHITMAN

6 WEST ROSE STREET, WALLA WALLA, WA 99362 | (509) 524-5106

CATERING@MWHCC.COM | MARCUSWHITMANHOTEL.COM

WELCOME TO OUR HOME

Myself, and all 100 Marcus Whitman Hotel employees welcome you to our home and we thank you for considering our beautiful hotel for your event.

I would like to share with you a little bit about us and our culture here at the hotel. EGEFEG, or Exceptional Guest Experiences for Every Guest, is not just a catchy phrase, or something we print on our stationery. It is our culture and it is what we do. It is the 100 MWH Employees that make the difference every day to ensure that you have an Exceptional Experience with us.

We know that you take away memories of your experience with us and how we met your expectations. Our staff members are empowered to correct any guest experience that is not exceptional. That is our culture we strive for and continue to work toward every day to achieve this goal. We review all of the guest comment cards and use this information to ensure we are delivering on our promise and make changes and improvements to our facility and service.

As you select a venue for your event, choose the Marcus Whitman Hotel and our all inclusive services to ensure an unforgettable experience. Unlike many locations, our inclusive customizable packages incorporate tables, chairs, silverware, place setting and linens as well as a professionally-trained staff fully engaged in making your event a success. You can personalize your special event with our amenities: 700 square feet of parquet wood dance floor, portable cherry wood bars offering the finest in wines and spirits, portable staging, podium options, microphone capabilities as well as technology for lighting, sound and video. We offer complimentary wired and wireless Internet access, and custom designed audiovisual packages. From intimate gatherings of a few dozen to large scale events for 450, we offer a variety of flexible meeting space and options.

Our chef's don't just craft flavorful, picture-perfect dishes for our property. They also create memorable experiences that will expand your palate, engage your senses and get you excited about food. From classic selections to adventurous options, you can savor their talents and that of our culinary staff through catering selections, The Marc Restaurant or The Vineyard Lounge. Our chefs offer a fresh twist on Pacific Northwest Cuisine and works diligently to bring the best of what is in season right from the farm to your table, through building relationships with local and regional growers. From the micro-greens grown in-house to the fresh lobster flown in from Maine, a dining experience here is an encounter with the incredible and an event you'll long remember.

We look forward to serving you and providing an exceptional experience for you and your guests. We appreciate your business and trust in us. We will consistently do our best to ensure Exceptional Guest Experiences for Every Guest, every time. You have our word on this and our email addresses. We would enjoy hearing from you.

Dan Leeper, General Manager
gm@mwhcc.com

Edie Paden, Director of Events
catering@mwhcc.com

Chris Coates, Director of Sales
dosm@mwhcc.com

Grant Hinderliter, Executive Chef
execchef@mwhcc.com

Dawn Evans, Banquet Chef
banqchef@mwhcc.com

Emily Brown, Banquet Manager
bqtmg@mwhcc.com

Michelle O'Connor, Administrative Assistant
admin@mwhcc.com

Kyle Mussman, Owner
kyle@mwhcc.com



CATERING AND 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 under the following conditions: 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:

If an event is cancelled within these times frames the customer agrees to pay the hotel these fees since the hotel has reserved the space for them in good faith.

- Event cancelled within 30 days of the contracted date the customer agrees to pay the hotel the minimum guarantee contracted for, plus tax.
- Event cancelled 31-60 days prior to the contracted date the customer agrees to pay the hotel 50% of the minimum guarantee contracted for, plus tax.
- Event cancelled 61-120 days prior to the contracted date the customer agrees to pay the hotel 25% of the minimum guarantee contracted for, 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.
- For groups with 30 or more guests, a buffet option is available. Groups with under 30 guests buffet option is available but will be modified.
- Plated and buffet selections off the lunch menus are offered from 11AM to 3PM 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.
- If there are any 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 all meal functions as to the number of guests is 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.

2016 Edition



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CATERING AND CONVENTION POLICIES

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.

Food and Beverage

The Hotel reserves the right to inspect and control all private parties, meetings and receptions held on Hotel premises. All food and beverage must be purchased through the Hotel unless a corkage charge has been previously arranged through the Catering department. All federal, state and local laws with regard to food and beverage purchases and consumption are strictly adhered to and enforced. During a buffet service, after the last guest has passed through the buffet, food will remain out for an additional 30 minutes.

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: (The Group, contact name, group name, function date)
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. The group may incur charges for excessive amounts of clean-up involved at the conclusion of the event. This would be at the discretion of the Hotel Management.

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.

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MISCELLANEOUS EVENT CHARGES

Flip Chart with Paper and Markers	\$35. ⁹⁵
Portable Screen	\$36. ²⁵
Risers (6 units available, 8' X 6')	Each \$56. ⁵⁰
Wireless Microphone (Handheld or Headset)	Each \$55. ⁵⁰
Dance Floor	\$156. ⁴⁰
Grand Piano	\$351. ⁴⁰
Bar Set up Fee • Minimum of 30 guests for a bartender. • \$150 minimum purchase required. • We recommend one bar per 75 guests. • Enhanced bartending service available upon request for an additional charge	\$130. ⁸⁰
LCD Projector	\$130. ⁶⁰
16' Screen with Ceiling Projector	\$230. ⁷⁵



BREAKFAST

Continental

\$14.85 per person

breakfast pastries | seasonal fruit | berry plate | house-made yogurt |
coffee | tea | orange juice

Plated Breakfast

\$15.20 per person

country scrambled eggs | applewood smoked bacon | lyonnaise potatoes | sweet bread |
seasonal fruit | berry plate | house-made yogurt | coffee | tea | orange juice

The Basics Breakfast Buffet

\$16.80 per person

assorted dry cereals | 2% and skim milk | seasonal fruit | house-made yogurt |
candied walnuts and granola | roasted potatoes with caramelized sweet onions and peppers |
country style scrambled eggs | applewood smoked bacon | breakfast sausage | breakfast breads and pastries
coffee | tea | orange juice

Classic Brunch Buffet

\$22.50 per person

\$3.50 per person

Add an Omelette Station
assorted seasonal fresh fruits | house-made yogurt with granola | alder smoked wild salmon |
seasonal fruit blintzes | breakfast breads and pastries | bacon | sausage | French toast |
scrambled eggs | maple syrup
coffee | tea | orange juice

Contemporary Brunch Buffet

\$24.50 per person

\$3.50 per person

coffee | tea | orange juice

Assorted Selection of Fresh Fruits | house-made yogurt and granola

Baked Crème Brûlée French Toast | seasonal fruit

Frittata | sweet onion | asiago cheese | local garden vegetables | Oregon bay shrimp

Stuffed Tomato 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 and Tillamook cheddar cheese | sour cream

Brown Sugar Bacon | house cured pork belly | cherry wood smoked

Fried Chicken and Biscuit | chorizo sausage gravy

Breakfast Breads and Pastries

*vegetarian option

All Menu Selections subject to 20% Service Charge and current Sales Tax and subject to change, based on availability. 2016 Edition

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SPECIALTY BREAKS

Breaks will only be served and refreshed for 30 minutes.

The Big Deal Break

\$15.95 per person

Early Morning:

coffee | tea | orange juice
assorted breakfast breads and pastries | muffins and scones |
house fruit preserves and butter

Mid-Morning:

refresh coffee and tea service | whole fruit bowl

Afternoon:

coffee | tea | selection of sodas | refresh of fruit bowl | assorted house baked cookies, brownies,
gooey butter cake with apple or chocolate chip

A Piece of Italy

\$16.25 per person

assorted cheeses | sliced prosciutto and house cured meats | marinated olives |
roasted peppers and artichoke hearts | served with house-made breads and crackers |
lemon infused sparkling water

The Lighter Side

\$17.75 per person

crudités of fresh cut vegetables with tzatziki | curried yogurt chicken skewer |
house-made hummus with fresh pita chips and grilled flatbread | marinated olives |
cous cous and dry fruit salad | fresh-cut seasonal fruit selections | cucumber infused sparkling water

Chef's Choice Miniature Dessert Station

\$16.99 per person

coffee | tea
5 assorted chef's choice miniature desserts or confections including seasonal, modern or traditional
tarts | petite gateaux | verrines | truffles | macarons
Add \$1.00 per person per additional dessert or confection



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A LA CARTE

We proudly make all pastries, breads, and sweets in our in-house bake shop.

Snacks

House-Made Trail Mix	\$4.25 per person
Fresh Seasonal Whole Fruit	\$2.95 per person
Yogurt Covered Pretzels	\$4.45 per person
Popcorn black truffle parmesan rosemary	\$4.75 per person
House Roasted Mixed Nut Blend	\$5.25 per person
Pendleton Round-Up Trail Mix popcorn peanut M&M's mini pretzels	\$4.75 per person

Cookies, Bars & Brownies

\$21.85 per dozen

chocolate chip | oatmeal raisin | peanut butter | flourless brownies |
gooey butter cake with apple or chocolate chip

macarons | assorted truffles | bon bons

\$22.45 per dozen

Fresh Baked

\$27.35 per dozen

house-made danish | muffins and sweet breads | house fruit preserves and butter

Layered Cakes

White Almond Cake swiss white buttercream	\$3.25 per person
Chocolate Cake chocolate swiss buttercream	\$3.25 per person
Red Velvet cream cheese	\$3.25 per person

Chips & Dip

\$4.65 per person

Select One Chip and One Dip

CHIPS: pub chips | tortilla chips | pita chips | pretzels

DIP: Walla Walla sweet onion dip | guacamole | local pale ale and tillamook cheddar cheese |
spinach and artichoke dip | hummus

Drinks

Freshly Brewed, Walla Walla Roastery Regular / Decaffeinated Coffee	\$32.55 per gallon
Tazo Teas	\$3.05 per packet
Hot Chocolate	\$3.00 per packet
Individual 12-ounce Bottled Juice (Apple, Cranberry, Orange)	\$3.85 each
Orange Juice	\$18.95 per carafe
Coca Cola Soft Drinks	\$3.15 each
Bottled Water	\$3.50 each
2% or Skim Milk	\$19.80 per carafe
Lemonade	\$17.80 per pitcher
Iced Tea	\$18.55 per pitcher
Fruit Punch	\$19.90 per gallon

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ARRANGED OR PASSED

Prices are per 100 pieces.

Hors d'oeuvres

Chinese Spring Rolls pork or vegetarian sweet chili sauce kecap sweet soy	\$236.35
Chicken Satay sweet chili sauce spicy peanut and kalbi dipping sauces	\$256.25
Bacon Wrapped Scallops meyer lemon aioli	\$295.75
Bacon Wrapped Shrimp	\$306.25
Seafood Stuffed Mushrooms	\$286.45
Chorizo Stuffed Mushrooms	\$243.30
Crab and Artichoke Dip garlic crostini	\$295.75
Melon Wrapped in Shaved Prosciutto local goat cheese balsamic glaze	\$205.00
Local Farm Fresh Deviled Eggs pepper jam house bacon	\$212.15
Ahi Poke sunomono cucumbers sriracha seaweed salad pickled ginger	\$305.15
Crispy Firecracker Salmon Roll gingered garlic spinach sweet chili sauce	\$225.55
Curry Cashew Chicken Salad chocolate bread mango chutney	\$196.25
Pepper Crusted Beef Tenderloin artisan blue cheese mousse and tomato jam	\$250.15
House-Made Meatballs local grape bbq sauce	\$225.00
Ham and Cheddar or Spinach and Gruyere Quiche	\$198.55
*Cornmeal Crusted Artichoke Hearts garlic aioli	\$185.90
*Classic Bruschetta grated parmesan balsamic glaze	\$185.90
*Tomato Brochette fresh mozzarella and basil	\$225.15
*Roasted Pepper Preserve and Goat Cheese Crostini pickled local asparagus	\$196.00
*Baked Brie Bouche Tarts poached pear brie hazelnut raspberry	\$240.60

TRAYS AND PLATTERS

*Seasonal Selected Fruit Tray ripe and flavorful seasonal fruit	\$4.75 per person
*Fresh Cut Vegetable Crudités with Hummus pickled and marinated local vegetables with ranch dressing and sherry maple vinaigrette	\$5.40 per person
*Whole Baked Brie house-made preserves chocolate bread	\$5.75 per person
Artisan Cheese Board chef's selection of local and international cheeses marinated and pickled vegetables fruits and nuts breads and crackers	\$6.50 per person
Italian Antipasto Italian meats house cured charcuterie selected cheeses marinated vegetables olives house-made breads and crackers	\$7.75 per person
Pacific Alderwood Smoked Wild Salmon house smoked red onion whipped dill cream cheese house crackers	\$7.60 per person
Assorted Sushi Platter fresh, fried or a mix wasabi pickled ginger kecap sweet soy seaweed salad	\$6.50 per person
Caprese Salad fresh mozzarella balsamic glaze basil emulsion	\$6.25 per person
Asian BBQ Pork hot mustard sesame seeds heirloom tomato jam	\$5.75 per person
Assorted Seafood poached prawns smoked salmon ahi poke	\$8.50 per person

*vegetarian option

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HORS D'OEUVRE RECEPTION

Minimum of 25 guests served over a two hour period.

\$37.50 per person

Platters

Select One

*Caprese Salad | fresh mozzarella | balsamic glaze | basil emulsion

House Smoked Wild Salmon | red onion | capers | dill cream cheese | house crackers

Italian Meat and Artisan Cheese Platter | marinated vegetables | seasonal fruits | house-made bread and crackers

Passed or Arranged Hors d'oeuvre

Select Three

Prosciutto Wrapped Pickled Asparagus | aged balsamic

Pepper Cast Shaved Beef | onion jam | blue cheese mousse | brioche

Ahi Poke Tuna | sunomono cucumbers | sriracha | seaweed salad | pickled ginger

Pacific Alderwood Smoked Wild Salmon | red onion | capers | dill cream cheese | crostini

*Fresh Mozzarella and Tomato Skewers | 12-year balsamic

*Roasted Wild Mushroom and Fresh Chévre Bouche Tart

Ham and Cheddar or *Spinach and Gruyere Quiche

*Baked Brie Bouche Tarts | poached pear | brie | hazelnut | raspberry

Salad Station

Select One

*Marinated Bow Tie Pasta | feta | olives | sundried tomato | baby spinach | sweet basil vinaigrette

*Mixed Baby Greens | seasonal accompaniments | selection of dressing

*Traditional Caesar Salad | seasonably available

Broccoli Salad | dried cranberry | golden raisins | sunflower seeds | bacon

Spinach Salad | candied walnuts | maple sherry vinaigrette | roasted apples and fennel | candied bacon

Carved

(carving station includes dollar roll service)

Select One

Salt and Sage Cast Turkey Breast | orange cranberry sauce

Slow Roasted Beef | horseradish crème fraîche | au jus

Brown Sugar Glazed Ham | stone ground honey mustard sauce

**vegetarian option*

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LUNCH

Boxed Lunches

All boxed lunches include whole fruit, bag of chips, bottled water or soda, and choice of cookie or brownie.

Selection Limited to Three Options

Grilled Chicken Caesar Salad hearts of romaine sundried tomato herbed croutons shaved parmesan	\$15.00 per person
Curry Cashew Chicken Salad Wrap wheat tortilla grapes	\$15.00 per person
*Grilled Vegetable Wrap fresh tortilla grilled vegetables hummus baby spinach	\$14.00 per person
Wine Valley Antipasto chef's selection of artisan cheeses and nuts hummus olives salami flatbread pesto cream cheese basil, grape and pine nut salad	\$15.00 per person
Shaved Turkey sourdough bread lettuce tomato Monterey jack cheese	\$15.00 per person
Shaved Honey Ham ciabatta lettuce tomato Gruyére cheese	\$15.00 per person
Slow Roasted Beef focaccia dijon honey mayonnaise Swiss cheese	\$17.00 per person

Lunch Buffets

Soup & Salad Bar

\$16.50 per person

SOUP: our freshly prepared chef's choice soup and house-made breads

SALAD BAR: mushrooms | cherry tomatoes |cucumber | bacon | turkey | curried cashew chicken salad | egg | cheddar | swiss | julienne carrots | raisins | shaved onion | sunflower seeds | house-made croutons

DESSERTS: assorted house baked cookies | flourless brownies | gooey butter cake with apple or chocolate chip

OR CHOOSE ONE LAYERED CAKE FOR DESSERT:

White Almond Cake | swiss white buttercream

Chocolate Cake | chocolate swiss buttercream

Red Velvet | cream cheese

Pasta Buffet

\$16.50 per person

Caesar salad | garlic bread

seasonal fresh fruit tray

*grilled seasonal vegetables | ratatouille

PASTA: linguine pasta

SAUCE: marinara | Bolognese meat sauce | garlic cream sauce

CONDIMENTS: grated parmesan | pesto

DESSERTS: assorted house baked cookies | flourless brownies | gooey butter cake with apple or chocolate chip

OR CHOOSE ONE LAYERED CAKE FOR DESSERT:

White Almond Cake | swiss white buttercream

Chocolate Cake | chocolate swiss buttercream

Red Velvet | cream cheese

*vegetarian option

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LUNCH

Lunch Buffets Continued ...

The Deli Your Way

\$18.50 per person

*Mediterranean pasta salad | *selected seasonal fruit | *pub chips

BUILD YOUR OWN SANDWICH: roasted turkey | slow roasted beef | salami | capicola | pepperoni | ham | applewood smoked bacon | lettuce | tomato | cheddar | Swiss | provolone | grilled vegetables | sliced sweet onions | pepperocini | maple sherry vinaigrette | sliced assorted artisan breads

ASSORTED CONDIMENTS: dijon and stone ground mustard | horseradish | mayonnaise | pesto | olive oil | balsamic vinegar

DESSERTS: assorted house baked cookies | flourless brownies | gooey butter cake with apple or chocolate chip

OR CHOOSE ONE LAYERED CAKE FOR DESSERT:

White Almond Cake | swiss white buttercream

Chocolate Cake | chocolate swiss buttercream

Red Velvet | cream cheese

South of the Border

\$20.00 per person

PROTEIN: shredded tinga chicken | ground beef | pork pastor

SIDES: borracho beans | achiote rice | salsa | guacamole | pico de gallo | crème | grated cheddar and Monterey jack cheeses | sliced pickled jalapeño | shredded lettuce | corn and flour tortillas | tortilla chips

DESSERTS: tres leche cake | seasonal fruit | coconut

Flatbread

\$18.50 per person

seasonal fruit tray | pasta salad | Caesar salad

PICK THREE HOUSE-MADE FLATBREADS: pepperoni | *margarita | the works | BBQ chicken | *spinach artichoke feta

DESSERTS: assorted house baked cookies | flourless brownies | gooey butter cake with apple or chocolate chip

Pit Master BBQ

Available for Dinner

\$25.00 per person
add \$7.00 per person

seasonal fruit tray | sweet tea and lemonade

PROTEIN: house smoked pulled pork | rosemary grilled chicken | country style chipotle bbq pork ribs

SIDES: baked mixed fireside beans | potato salad | broccoli salad | corn on the cob | jalapeño cornbread and butter

DESSERT: peach curd tart with fresh berries

*vegetarian option

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BUILD YOUR OWN BUFFET OR PLATED LUNCH

Buffet and Plated Lunches include house breads and Walla Walla Roastery Coffee.

PLATED 1 Starter, 3 Entrées, 1 Side, 1 Chef's Choice Vegetable and 1 Dessert	\$20.50 per person
BUFFET 2 Starters, 2 Entrées, 1 Side, 1 Chef's Choice Vegetable and 1 Dessert	\$22.50 per person

Starter

***Fresh Fruit and Berry Platter**

***Caprese Salad** | house-made mozzarella | balsamic reduction | basil infused olive oil

***Crisp Romaine** | sundried tomato | candied walnut | blue cheese | white balsamic vinaigrette

Baby Spinach | sundried cranberries | pickled red onion | fresh goat cheese | roasted apple fennel | crispy bacon | maple sherry vinaigrette

Chop Chop Salad | artisan blue cheese | tomato | cucumber | carrot | bacon | garbanzo beans | basil vinaigrette

Grilled Chicken Cobb Salad | blue cheese | applewood bacon | avocado | focaccia croutons | blue cheese dressing

***Mixed Baby Field Greens** | seasonal accompaniments | selection of dressing

***Caesar Salad** | parmesan Reggiano | brioche croutons | sundried tomatoes

***Heirloom Tomato Bisque** | basil infused olive oil | warm ciabatta

***Marinated Bow Tie Pasta** | feta | olive | tomato | roasted red pepper | spinach | basil vinaigrette

Broccoli Salad | sundried cranberries | golden raisins | bacon | sunflower seeds

Entrée

***Parmesan Crusted Eggplant Cannelloni** | basil ricotta | heirloom tomato sauce

***Beggars Purse** | balsamic roasted mushrooms | piquillo pepper | local goat cheese

***Vegetable Pappardelle Ribbons** | heirloom quinoa | basil emulsion | aged balsamic

Sesame Ginger Garlic Chicken or Beef

Honey Stung Buttermilk Fried Chicken

Chicken Piccata | lemon caper butter sauce | tomato relish

Roasted Pork Loin | apple fennel rosemary crusted | apple mustard jus

Fish and Chips | tempura battered | tartar

Slow Roasted Roast Beef Sandwich | horseradish crème fraîche | au jus

Beef Stroganoff | roasted wild mushrooms | red peppers | onions

Pot Roast | carrots | celery | onions

Bacon Wrapped Meatloaf | pan gravy | onion crisps

Baked Chicken Dijon | panko parmesan crusted | dijon dipping sauce

Chicken Pot Pie | puff pastry | local vegetables | sweet peas

**vegetarian option*

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CATERING@MWHCC.COM | MARCUSWHITMANHOTEL.COM

BUILD YOUR OWN BUFFET OR PLATED LUNCH

Build Your Own Buffet or Plated Lunch Continued ...

**Side*

- | | |
|------------------------------|------------------------------------|
| Yukon Mashed Potato | Buttered Egg Noodles |
| Cheesy Au Gratin Potato | Roasted Pepper and Mushroom Quinoa |
| Rosemary Roasted Fingerlings | House-Cut Fries or Jo Jos or Chips |
| Apricot and Cherry Cous Cous | Local Braised Lentils |
| Lemon and Sweet Pea Risotto | Coconut Sweet Chile Basmati Rice |
| Forbidden Basmati Rice | |

Dessert

- Chocolate Tart | raspberry | coconut
Bittersweet Chocolate Mousse Cake | cherries | crème fraîche | pistachio
Semisweet Chocolate Crème | textures of chocolate
White Chocolate Mousse Cake | almond | lemon | mango
Peach and Berry Strudel | almond streusel | sweet crème
Butterscotch Apple Tart | cinnamon almond streusel | sweet crème
Eureka Lemon Curd | pistachio | yogurt | seasonal fruits
New York Style Cheesecake | mango | passion fruit | banana | coconut
Dessert Trio | chocolate crème | seasonal cheesecake | citrus tart

(Additional \$3.50 per person for our trio of desserts)

Chef's choice miniature dessert station can be added to any specialty break for an additional \$5.00 per person.



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DINNER BUFFET FAVORITES

All dinner buffet favorites include house-made bread and butter

Little Italy

- *Seasonal Fruit and Berry Tray
*Traditional Caesar Salad | sundried tomatoes | shaved parmesan | focaccia croutons
*Caprese Salad | fresh mozzarella | balsamic reduction | basil emulsion
*Local Vegetable Lasagna | parmesan herb ricotta | heirloom tomato basil sauce
Sliced Italian and House Cured Meat and Cheese Tray | pickled vegetables and olives | house-made breads and crackers
Chicken Carbonara | over linguine pasta | sweet peas | country bacon | parmesan cream
Carved Herb-Cast Garlic Studded Roast Beef | sweet rolls | horseradish crème fraîche
*Roasted Fingerling Potatoes with Rosemary
Milk Chocolate Panna Cotta | caramel | seasonal fruit | hazelnut

\$44.50 per person
(carving fee included)

Family Traditions

- *Seasonal Fruit and Berry Tray
House Cured Meats and Hand Selected Cheese Tray | seasonal fruit garnish | pickled vegetables and olives | house-made breads and crackers
The “Chop Chop” Salad Bar | romaine lettuce | cherry tomatoes | cucumbers | applewood bacon | candied walnuts | carrots | herbed croutons | ranch dressing | blue cheese dressing | white balsamic vinaigrette
*Sweet Pea and Roasted Carrot Risotto
*Green Beans and Carrots with Butter and Sea Salt
*Roasted Fingerling Potatoes with Rosemary
Basil Lemon Crusted Wild Salmon | toasted pine nut and grape salad | lemon butter sauce
Grilled Chicken Breast | apple cider cream sauce | apple chutney
Butterscotch Apple Strudel | almond streusel | sweet cream

\$45.60 per person

French Connection

- Salad Niçoise | butter lettuce | tuna | green beans | marinated baby potatoes | olives | tomato
Steak Au Poivre | Madagascar green peppercorns | brandy demi-glace
Coq Au Vin | local red wine | carrots | mushrooms | onions
Fillet of Sole Véronique | green grapes | hollandaise | whip cream | white bean cassoulet | house cured pork belly | fresh thyme
Potato Pavé (french scalloped potato)
Haricot Vert Almondine | french green beans | sliced toasted almonds
Vanilla Custard Tart | seasonal fruit | sweet crème

\$50.60 per person

Northwest Seafood Buffet

- Tossed Red Crab Salad | chopped romaine | red radishes | green onion
Broccoli Salad | dried cranberries | golden raisins | sunflower seeds | red onions
Seafood Stuffed Mushrooms | crab and shrimp | cheddar and jack cheese
Crab and Artichoke Dip | parmesan | garlic crostini
Firecracker Wild Salmon Spring Rolls | sweet chili sauce
Seafood Paella Valenciana | prawns | salmon | mussels | clams | saffron rice
Seared Tagarashi Crusted Ahi Tuna | coconut ginger rice | pickled ginger | seaweed salad
Basil Crusted Seared Wild Salmon | roasted fingerling potato | wild flower honey buttered carrots
Sweet Corn Cake | pear | buttermilk | almond
*vegetarian option

\$55.60 per person

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BUILD YOUR OWN BUFFET OR PLATED DINNER

The Chef's at The Marcus Whitman Hotel would love to hear your thoughts and ideas. If you would like something special, please ask, we would be happy to make it happen, we are not limited to what you see!

PLATED | 1 Beginning, 3 Entrées, 2 Sides, Chef's Choice Vegetable and 1 Dessert \$37.85 per person

BUFFET | 1 Platter, 1 Beginning, 2 Entrées, 2 Sides, Chef's Choice Vegetable and 1 Dessert \$42.50 per person

All buffet or plated dinners include house-made breads and butter and Walla Walla Roastery coffee

Platter

***Seasonal Fresh Fruit Platter**

***Caprese Salad** | fresh mozzarella | balsamic reduction | basil emulsion

***Fresh Cut Vegetable Crudités** | hummus | pickled and marinated local vegetables | ranch dressing | sherry maple vinaigrette

***Artisan Cheese Board** | chef's selection of local and international cheeses | marinated and pickled vegetables | fresh seasonal fruit | house-made breads and crackers

***Whole Baked Brie** | house-made savory or house fruit or berry preserves | breads

Beginning

Crisp Romaine | sundried tomato | candied walnut | blue cheese | champagne vinaigrette

Baby Spinach | sundried cranberries | pickled red onion | fresh goat cheese | roasted apple fennel | maple sherry vinaigrette

Field Greens | crispy root vegetable chips | grape basil pine nut | red peppercorn | white balsamic vinaigrette

Caesar Salad | parmesan Reggiano | brioche croutons | sundried tomatoes

***Baked Brie Bouche Tarts** | poached pear | brie | hazelnut | raspberry

***Caprese Salad** | house-made mozzarella | balsamic reduction | basil emulsion | sea salt

***House Pickled Beet Salad** | goat cheese mousse | arugula | candied walnuts | pink peppercorn | maple sherry vinaigrette

Grilled Prosciutto Wrapped Melon | basil simple syrup | lemon infused olive oil | arugula | hazelnuts

Entrée

***Vegetable Ribbons** | heirloom quinoa | basil emulsion | aged balsamic

Chicken Piccata | lemon caper butter sauce | tomato relish | linguini

Baked Stuffed Chicken Breast | asparagus | asiago | basil pesto | meyer lemon cream

***Lasagna** | wild mushroom | roasted red pepper | artichoke heart | lemon basil cream

Roasted Chicken Breast | sweet corn and pepper relish | country bacon | spiced plum butter sauce

Basil Crusted Wild Salmon | heirloom tomato caper butter sauce

***Stuffed Tomato** | falafel | garlic | spinach | roasted squash | mushrooms

Roasted Pork Loin | apple fennel rosemary crusted | apple mustard jus

***Parmesan Crusted Eggplant Cannelloni** | basil ricotta | heirloom tomato sauce

Grilled Chicken Breast | apple cider cream sauce | apple chutney

***Herb Ricotta Stuffed Ravioli** | heirloom tomato Provencal | baby spinach | balsamic reduction

Slow Roasted Petite Sirloin | garlic roasted mushroom demi-glace

Slow Roasted Prime Rib | au jus | horseradish cream (for buffet, an additional \$.80 per person for carving fee)

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|-----------------------------------|------------------------------------|
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| Cheesy Au Gratin Potato | House-Cut Fries or Jo Jos |
| Rosemary Roasted Fingerlings | Local Cider Braised Lentils |
| Apricot and Cherry Cous Cous | Coconut Sweet Chile Basmati |
| Meyer Lemon and Sweet Pea Risotto | Tri-Colored Tortellini |
| Forbidden Basmati Rice | Ricotta Gnocchi |
| Buttered Egg Noodles | |

Dessert

- Chocolate Tart | raspberry | coconut
Bittersweet Chocolate Mousse Cake | cherries | crème fraîche | pistachio
Semisweet Chocolate Crème | textures of chocolate
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CHEF'S TABLE

SAMPLE FIVE-COURSE CHEF'S TABLE MENU

\$135.00 *per person*

Amuse of the Evening

Crispy Skin Duck Salad

arugula | citrus marmalade | pomegranate gastrique | pistachio
Patit Creek | Rose | Columbia Valley

Seared Diver Scallops

forbidden basmati | crispy leeks | roasted pear | fennel | passion fruit
Mackey | Riesling | Columbia Valley

Table Side Preparation of Red Prickly Pear and Strawberry

Maple Pecan Crusted Wild Salmon

roasted rainbow carrots | grape | pine nut | arugula | basil
Locati | Barbera | Columbia Valley

Seared Snake River Farms New York

chanterelle demi-glace | pesto blue yukon potato | wild flower honey | carrots
Fort Walla Walla | Cabernet | Walla Walla Valley

41 % Milk Chocolate Ganache

hazelnut | buttermilk | pomegranate | blood orange
Cougar Crest | Port | Walla Walla Valley

Tax and Gratuity not Included



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JUST FOR KIDS

\$13.45 per child per item

The Classics

- Grilled Cheese | whole wheat bread | tomato soup
- Chicken Tenders | fries or grapes
- Grilled Hot Dog or Hamburger | fries or grapes
- Three Cheese Ravioli | marinara sauce
- Mac and Cheese

If you don't see it, please ask our General Manager, Chef, or Staff.



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