



THE MARCUS WHITMAN

EVENT MENUS



BREAKFAST

SERVED DISPLAYED, MINIMUM ORDER OF 20 GUESTS.

MORNING SUN CONTINENTAL

Seasonal Fruit Platter
Assorted Breakfast Pastries
Selection of Jams and Jellies
Yogurt Berry Parfait & Granola
Starbucks Coffee
Artisan Tea
Orange Juice

BLUE MOUNTAIN PLATED OR BUFFET BREAKFAST

Fluffy Scrambled Eggs with Tillamook Cheddar
Applewood Smoked Bacon
Country Style Breakfast Potatoes
Seasonal Fresh Fruit
Assorted Breakfast Pastries
Selection of Jams & Jellies
Starbucks Coffee
Artisan Tea
Orange Juice

BREAKFAST ADD-ONS

Yogurt Berry Parfaits

Granola, Roasted Nuts

Omelet Station

Ham, Bacon, Tillamook Cheddar Cheese, Mushroom,
Seasonal Vegetables

Smoked Salmon Platter

Dill Cream Cheese, Bagels, Red Onion, Capers

Smoked Salmon Frittata

Goat Cheese, Seasonal Vegetables, Mushroom

Brown Sugar Glazed Ham Carving Station

Savory Butter Rolls, Stone Ground Honey Mustard,
Swiss Cheese

BOXED LUNCHESES

ALL BOXED LUNCHESES INCLUDE WHOLE FRUIT, BAG OF CHIPS, BOTTLED WATER, AND A COOKIE.

*GLUTEN FREE OPTION AVAILABLE UPON REQUEST.

GRILLED CHICKEN CAESAR SALAD

Hearts of Romaine, House-Made Caesar Dressing, Garlic Croutons, Shaved Parmigiano Reggiano

WALLA WALLA ANTIPASTO

Regional Artisan Cheeses & Cured Meats, Seasonal Fruit, Olive Medley, Mustard, Nuts, Crostini

GRILLED VEGETABLE WRAP

Flour Tortilla, Zucchini, Squash, Portobello Mushroom, Hummus, Baby Spinach

SLOW-ROASTED TURKEY

Sourdough Bread, Lettuce, Tomato, Mama Lil's Peppers, Tillamook Cheddar

ROAST BEEF SANDWICH

Pub Roll, Lettuce, Tomato, Horseradish Aioli, Onion Jam, Swiss Cheese

EAST COAST ITALIAN

Hoagie Roll, Capicola, Pepperoni, Salami, Lettuce, Pepperoncini, Provolone

LUNCH BUFFET

All lunch buffets include iced tea or lemonade. Minimum order of 20 guests.

OLIVE & VINE

Italian Chop Salad

Romaine, Chickpeas, Cherry Tomato, Provolone, Red Onion, Olives, Pepperoncini, Red Wine Vinaigrette

Sides

Seasonal Fruit Platter, Garlic Bread, Grilled Seasonal Vegetables

Pasta

Penne Pasta (gluten-free pasta available upon request)

Sauces

Marinara, Bolognese Meat Sauce, Mushroom Alfredo

Condiments

Grated Parmigiano Reggiano, Pesto

THE VINEYARD PICNIC

Vineyard Quinoa Salad

Cucumber, Chickpea, Red Onion, Cherry Tomato, Olives, Feta Cheese, Red Wine Vinaigrette

Assorted Fruit Platter

Pub Chips & House Ranch Dressing

Build Your Own Sandwich

Roasted Turkey, Roast Beef, Salami, Pepperoni, Ham, Lettuce, Tomato, Cheddar Cheese, Swiss Cheese, Grilled Vegetables, Sliced Sweet Onions, Pepperoncini, Assorted Artisan Breads

Assorted Condiments

Dijon Mustard, Mayonnaise, Pickled Pepper Spread, Pesto, Red Wine Vinaigrette

Add-ons

Gluten-Free Bread
Freshly Prepared Chef's Choice Soup

CANTINA BUFFET

Starters

Chips & Salsa: Hand Cut Tortilla Chips, Salsa Roja, Salsa Verde
Mexican Street Corn Salad: Roast Corn, Red Onion, Jalapeno, Cilantro, Red Bell Pepper, Cotija Cheese, Lime Crema Dressing

Protein choice of two

Chicken Fajitas, Carne Asada, Achiote Marinated Carnitas, Vegetarian Option

Sides

Smokey Pinto Beans, Cilantro Lime Rice, Grilled Seasonal Vegetables

Toppings

Pico de Gallo, Cotija Cheese, Pickled Jalapenos, Lettuce, Lime Crema, Tomatoes, Sweet Onions, Pickled Red Onion, Shredded Cabbage, Limes, Cilantro

Tortillas

Flour Tortillas, Corn Tortillas

THE NORTHWEST SMOKEHOUSE

May be purchased as a dinner service option

Salad

Creamy Red Potato Salad: Baby Red Potato, Dill, Parsley, Scallion, Creamy Sherry Vinegar & Whole Grain Dijon Dressing

Entrées

Succulent Smoked Top Sirloin with Horseradish Crème Fraiche
King Salmon with Whole Grain Mustard Cream Sauce & Lemon

Sides

Smoky Baked Beans, Seasonal Grilled Vegetables, Sweet Rolls & Whipped Honey Butter

LUNCH BUFFET DESSERT PLATTER ADD-ONS

Cookies & Brownie Platter
Seasonal Fruit Cobbler
New York Cheesecake
Flourless Dark Chocolate Cake
Lemon Ricotta Cheesecake

All food & beverage items are subject to a 23% taxable service charge. 19% points of the service charge will be distributed to the service personnel and 4% points will be retained by the property. Due to seasonality & market conditions, menu selections & pricing are subject to change

BUILD YOUR OWN PLATED LUNCH OR BUFFET

Choice of one starter and two entrees. All lunches include rolls & butter and your choice of iced tea or lemonade.

BUILD YOUR PLATED LUNCH OR BUFFET

Minimum of 20 guests for Buffet

STARTER choice of one

Walla Walla Garden Salad

Romaine, Carrot, Cherry Tomato, Cucumber,
House Ranch Dressing

The Great PNW Salad

Tender Greens, Apple, Toasted Hazelnuts, Feta,
Apple Cider Vinaigrette

Caesar Salad

Romaine, Grated Parmigiano Reggiano, Garlic Croutons,
Lemon

Mediterranean Pasta Salad

Penne Pasta, Cucumber, Red Onion, Grape Tomato,
Marinated Olives, Mozzarella, Fresh Basil, Red Wine Vinaigrette

Vineyard Pasta Salad

Fusilli Pasta, Sun Dried Tomatoes, Pickled Onion,
Kalamata Olives, Parmesan Cheese, Basil Pesto

Chef's Choice Seasonal Soup

Examples: Tomato Bisque, Butternut Squash Bisque,
Garden Vegetable, Potato Leek

ENTREES choice of two

All entrées are accompanied by your choice of roasted
rosemary or garlic mashed potatoes and seasonal vegetables.

Roasted Chicken Breast

Caper-Lemon Sauce

Grilled Chicken Breast

Dijon Chicken Jus

Seared King Salmon

Whole Grain Mustard Cream Sauce, Lemon

Seared King Salmon

Smokey Beurre Blanc, Hazelnuts

Braised Boneless Short Rib

L'Ecole No. 41 Bourdelais Sauce

Roasted Pork Loin

Baked Apples, Apple Cider Dijon Sauce

Roasted Top Sirloin

Rosemary-Mushroom Demi-Glace

Stuffed Portabella Mushroom

Roasted Vegetables, Arrabiata Sauce, Parmigiano Reggiano

Butternut Squash Ravioli

Sage Cream Sauce, Parmigiano Reggiano

LUNCH DESSERT ADD-ONS

Cookies & Brownie Platter

Seasonal Fruit Cobbler

Flourless Dark Chocolate Cake

Lemon Ricotta Cheesecake

ARRANGED

HORS D'OEUVRES

Prices by the dozen (two-dozen minimum)

Passed Appetizer Service Available

HOT

Chorizo Gougere

Smoky Chorizo, Olive, Manchego Cheese

Beef Loin Crostini

Blue Cheese Mousse, Fig Jam

Baked Brie Bouche Tarts

Poached Pear, Brie, Hazelnut

Duck Confit Gougere Slider

Sherry Vinaigrette

Chorizo Stuffed Mushroom

Chorizo, Cream Cheese, Chive

Pulled Pork Slider

Cabbage Slaw, Spicy BBQ Sauce

Smoked Brisket Slider

Spicy Pepper Salad, BBQ Sauce

Mushroom Bruschetta

Parmigiano Reggiano, Smoked Tomato Vinaigrette

Grass-Fed Mini Burger

Dijonnaise, Caramelized Onion, Cheddar, Brioche Bun

COLD

Classic Bruschetta

Parmigiano Reggiano, Smoked Tomato Vinaigrette

Caprese Salad Skewer

Mozzarella Ciliegine, Cherry Tomato, Pesto

Tortellini Skewer

Mozzarella Ciliegine, Marinated Olives, Pesto

Membrillo Crostini

Manchego Cheese, Quince Jam

Truffle Goat Cheese Gougere

Chive, Candied Walnut

Smoked Salmon Mousse

Cheese Biscuit, Cucumber, Crème Fraîche, Dill

Olive Tapenade Crostini

Goat Cheese Sherry Mousse, Sweet Pepper

Blue Cheese-Walnut Tart

Green Apple

Vermont Aged Cheddar Crostini

Pecan Raisin Jam

TRAYS

Seasonal Selected Fruit Tray

A Display of Seasonal Fruit & Berries

Fresh Cut Vegetable Crudité

selection of fresh cut vegetables, preserved lemon & herb dip, and hummus

Marinated & Roasted Vegetable Platter

Carrot, Mushroom, Zucchini, Tri-color Sweet Pepper, Asparagus, Eggplant

Charcuterie Board

Regional Artisan Cheeses & Cured Meats, Seasonal Fruit, Olive Medley, Mustard, Nuts, Crostini

House Smoked Salmon

Red Onion, Whipped Dill Cream Cheese, Crostini

Jumbo Prawn Cocktail

Poached Prawns, Cocktail Sauce, Lemon

CHEF ATTENDED ACTION STATION

Minimum of 30 Guests. Carved stations include rolls & whipped butter.

Smoked Turkey

White BBQ Sauce, House Sweet Pickles

Brown Sugar Glazed Ham

Stone Ground Honey Mustard Sauce

Herb Stuffed Porchetta

Maple Dijon Sauce

Roast Beef Tenderloin

Rosemary-Mushroom Demi-Glace

Herb-Crusted Prime Rib

Horseradish Crème Fraîche, Au Jus

BUILD YOUR OWN PLATED DINNER OR BUFFET

Choice of one starter and two entrees. All dinners include rolls & butter and your choice of iced tea or lemonade.

BUILD YOUR PLATED DINNER OR BUFFET

Minimum of 20 guests for Buffet

STARTER choice of one

Walla Walla Garden Salad

Romaine, Carrot, Cherry Tomato, Cucumber,
House Ranch Dressing

The Great PNW Salad

Tender Greens, Apple, Toasted Hazelnuts, Feta,
Apple Cider Vinaigrette

Caesar Salad

Romaine, Grated Parmigiano Reggiano, Garlic Croutons,
Lemon

Tomato & Cucumber Salad

Iceberg Lettuce, Bleu Cheese, Green Onion,
Black Peppercorn Buttermilk Dressing

Chef's Choice Seasonal Soup

Examples: Tomato Bisque, Garden Vegetable, Potato Leek

ENTREES choice of two

All entrée plates are composed and come with seasonally
selected sides to complement your menu.

Roasted Chicken Breast

Caper-Lemon Sauce

Grilled Chicken Breast

Dijon Chicken Jus

Seared Steelhead

Smokey Beurre Blanc, Hazelnuts

Grilled King Salmon

Roasted Tomato, Caramelized Shallot

Roasted Pork Loin

Baked Apples, Apple Cider Dijon Sauce

Braised Boneless Short Rib

L'Ecole No. 41 Bourdelais Sauce

Roasted Top Sirloin

Rosemary-Mushroom Demi-Glace

Roast Beef Tenderloin

Rosemary-Mushroom Demi-Glace

Slow Roasted Prime Rib

Au Jus, Horseradish Crème Fraîche

Stuffed Portabella Mushroom

Roasted Vegetables, Arrabiata Sauce, Parmigiano Reggiano

Butternut Squash Ravioli

Sage Cream Sauce, Parmigiano Reggiano

DESSERT ADD-ONS

Cookies & Brownie Platter

Seasonal Fruit Cobbler

Flourless Dark Chocolate Cake

Lemon Ricotta Cheesecake

THE MARCUS WHITMAN

Sample Wine Paired 4 Course Dinner. Wine pairings are an additional cost.

AMUSE OF THE EVENING

FIRST

Heirloom Tomato Carpaccio

Burrata, Lemon Basil, Red Wine Vinaigrette

Sparkling Rose

SECOND

Seared Scallop

Chimichurri Sauce, Crispy Local Mushroom

Chenin Blanc

THIRD

Seared Wild Caught King Salmon

Grilled Peaches, Pistachio Gremolata, Lemon Beurre Blanc

Chardonnay

Grilled Beef Tenderloin

Roasted Patty Pan Squash, Huckleberry Compote

Syrah

DESSERT

Five Layer Peanut Butter Chocolate Cake

Sweet Cream, Chocolate Sauce

Dessert Wine