



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

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# SPECIALTY BREAKS

## BUILD-A-BREAK

Our build-a-break package includes three break service times throughout the day and includes Starbucks Coffee, assorted teas, refreshed throughout the day. Morning break includes chilled orange juice, afternoon breaks include sodas and sparkling water. Pick two items per break service time.

Mini Blueberry Muffins  
Granola & Berry Yogurt Parfaits  
Assorted Pastries with Jams & Jellies  
Fresh Fruit Platter  
Whole Fresh Fruit  
Assorted Fruit & Nut Bars  
Banana-Berry Smoothies  
Coffee Cake Bites  
Assorted Mini Quiche  
Smoked Salmon Bagel & Cream Cheese Bites  
Assorted House-Baked Cookies & Brownies  
Crudité Platter with Lemon-Herb Dip & Hummus

## MINIATURE DESSERT STATION

Beverage service includes Starbucks Coffee & assorted teas.

### Choose Four:

Assorted Macaroons  
Fudge Brownie Bites  
Mini Berry Trifles  
Coffee Cake Bites  
Lemon Bar Bites  
Mini Cherry Cheesecakes  
Chocolate Caramel Trifles

# A LA CARTE

## SNACK ATTACK

Seasonal Whole Fruit  
Fudge Brownies  
Banana-Berry Smoothies  
Mini Blueberry Muffins  
Granola & Berry Yogurt Parfaits  
Smoked Salmon Bagel & Cream Cheese Bites  
Coffee Cake Bites  
Assorted Mini Quiche  
Chocolate Chip Cookies  
Lemon Bar Bites  
Mini Chocolate & Vanilla Cupcakes  
Crudit  & Ranch Cups  
House-Roasted Mixed Nut Blend  
Sweet & Salty Trail Mix  
Assorted Fruit & Nut Bars  
Assorted Candy Bars

## FRESH BAKED two-dozen minimum

Cookies  
Chocolate Chip, Snickerdoodle, Peanut Butter  
Fudge Brownie Bites  
Rice Krispy Treats  
Assorted Pastries  
Blueberry Muffins

## CHIPS & DIP

### Select One Chip

Pub Chips, Tortilla Chips, Pita Chips

### Select One Dip

W2 Sweet Onion Dip, Salsa, House Ranch Dressing, Hummus

## BEVERAGES

Starbucks Regular or Decaffeinated Coffee  
Select Tea  
Hot Chocolate  
Individual Bottled Juice  
Apple, Cranberry, Orange  
Orange Juice  
Pepsi Soft Drinks  
Bottled Water  
2% Milk  
Iced Tea or Lemonade  
Single-Serve Sparkling Water  
Fruit Punch  
Energy Drink

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# BOXED LUNCHES

ALL BOXED LUNCHES 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

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

## 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

# 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



# DINNER BUFFET FAVORITES

All dinner buffets include house-made rolls & butter and a choice of iced tea or lemonade. Minimum of 30 guests.

## THE TRELLIS

### Starter

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

### Salad

Italian Chop Salad: Romaine, Chickpeas, Cherry Tomato, Provolone, Red Onion, Olives, Pepperoncini, Red Wine Vinaigrette

### Entrees

Butternut Squash Ravioli: Sage Cream Sauce, Parmigiano Reggiano  
Penne Bolognese: Short Rib Bolognese, Calabrian Chili Oil, Basil

### Sides

Roasted Garlic Parmigiano Reggiano Bread, Sautéed Seasonal Vegetables

### Desserts

Lemon Ricotta Cheesecake, Lemon Zest Cream

## THE MILL CREEK

### Starters

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

### Salad

The Great PNW Salad: Tender Greens, Apple, Toasted Hazelnuts, Feta, Apple Cider Vinaigrette

### Entrees choice of two

Seared King Salmon with Smokey Beurre Blanc, Hazelnuts  
Grilled Chicken Breast with Dijon Chicken Jus  
Roasted Beef Sirloin with Green Peppercorn Sauce

### Sides

Whipped Mashed Potato, Sautéed Seasonal Vegetables

### Dessert

Seasonal Fruit Cobbler

## MARCUS WHITMAN DINNER

### Starter

Shrimp Cocktail: Chilled Shrimp, Cocktail Sauce, Lemon

### Salad

Chopped Iceberg Salad with Creamy Blue Cheese Dressing, Smoky Bacon Lardons, Roasted Cherry Tomatoes

### Entrees choice of two

Carved Slow Roasted Prime Rib with Au Jus, Horseradish Crème Fraîche  
Roast Chicken Breast with Caper-Lemon Sauce  
Mushroom Ravioli with Sage Cream Sauce, Parmigiano Reggiano

### Sides

Garlic Mashed Potatoes, Seasonal Vegetables

### Dessert

Steakhouse Cheesecake with Seasonal Fresh Fruit, Sweet Crème

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# JUST FOR KIDS

## THE CLASSICS choice of one

Grilled Cheese with Whole Wheat Bread, Tomato Soup  
Chicken Tenders with Fries & Grapes

Mac & Cheese  
Mini Corn Dogs with Fries & Grapes

# 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**

# BAR & BEVERAGE

Explore our à la carte bar and beverage selections on the left, and discover our curated bar and beverage packages on the right.

All bars are subject to a bar setup fee of \$175 per bar.

## WELL BAR PACKAGE

### Well Liquor

Luxe & Loaded Vodka  
Brokers Gin  
Bacardi Rum  
Captain Morgan Rum  
Campo Bravo Tequila  
Old Forester Whiskey  
Old Forester Rye Whiskey  
Johnny Walker Red Scotch

### Red Wine

Selection of local varietals

### White Wine

Selection of local varietals

### Sparkling

### Craft/Import Beer

Modelo Especial  
Deschutes Fresh Squeezed IPA  
Elysian Space Dust IPA

### Domestic Beer/NA Beer

Coors Light  
Clausthaler Non-Alcoholic

## PREMIUM BAR PACKAGE

### Premium Liquors

Belvedere Vodka  
Tanqueray Gin  
Casamigos Blanco Tequila  
Crown Royal Whiskey  
Pendleton Whiskey  
Basil Hayden Rye Whiskey

### Red Wine

Selection of local varietals

### White Wine

Selection of local varietals

### Sparkling

### Craft/Import Beer

Modelo Especial  
Deschutes Fresh Squeezed IPA  
Elysian Space Dust IPA

### Domestic Beer/NA Beer

Coors Light  
Clausthaler Non-Alcoholic

## BEER AND WINE PACKAGE

Non-Alcoholic Beverages  
House Wine  
Sparkling Toast  
Beer  
5-Hour Service

## DELUXE PACKAGE

Non-Alcoholic Beverages  
House Wine  
Sparkling Toast  
Beer  
One Signature Cocktail  
House Spirits  
5-Hour Service

## DELUXE PACKAGE

Non-Alcoholic Beverages  
Premium Wine  
Sparkling Toast  
Beer  
Two Signature Cocktails  
Premium Liquor  
5-Hour Service