



Best Western PLUS

University Inn


Hotel & Conference Center

CATERING MENU

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Gluten Free: GF

Locally Inspired 

PLEASE NOTE: All prices subject to change without notice. All prices are subject to 19% service charge and 6% Idaho State sales tax.
Room rental fees are based on food and beverage charges and meeting space requirements.

BREAKFAST

PLATED ENTRÉES

Entrées are served with coffee or tea. All entrées require a 100% guarantee.

BREAKFAST WRAP

Three scrambled eggs, bacon, green onions, potatoes, house-made salsa and cheddar cheese all rolled in a flour tortilla.
Served with fresh fruit. 10.95

HEALTHY CHOICE *GF*

Fresh seasonal fruit, yogurt, juice and assorted breakfast breads. 10.95

BISCUITS & GRAVY

Two fluffy buttermilk biscuits smothered with sausage gravy served with two scrambled eggs. 10.95

CAMAS PRAIRIE FRITATTA *GF*

Hardwood smoked bacon, ham, sausage, scrambled eggs, cheese and grilled Yukon potatoes with onions and peppers. 11.75

SPRING VALLEY BREAKFAST *GF*

Two scrambled eggs, two strips of hardwood smoked bacon, sausage or ham and sliced Yukon potatoes grilled with onions and peppers. 11.95

STEAK & EGGS *GF*

6 oz. New York strip loin, grilled to medium-rare and up, served with two scrambled eggs and grilled Yukon potatoes with peppers and onions. 11.99

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BREAKFAST

BUFFETS

Buffets are served with coffee or tea. All entrées require a 100% guarantee.

BREAKFAST BREADS DELUXE

(Groups of 15 or more)

Assorted bagels served with lox, capers, shaved red onion, and cream cheese.
Croissants served with assorted jams, honey and butter. 9.99

PALOUSE BAKER BASKET

(Groups of 15 or more)

Assorted breakfast breads, hot oatmeal with cinnamon
and raisins, individual assorted yogurts, seasonal fruit display
and orange juice. 11.95

GEM STATE BREAKFAST BUFFET

(Groups of 15 or more)

Belgium waffles with butter and syrup, bacon, scrambled eggs,
and a yogurt parfait bar with vanilla Greek yogurt, granola, sliced almonds,
and assorted seasonal berries. Served with orange juice
12.95

SUNRISE BUFFET

(Groups of 25 or more*)

Scrambled eggs, hardwood smoked bacon, ham,
or sausage and cinnamon French toast. Served with our
fresh fruit display. 13.95

UNIVERSITY INN BUFFET

(Groups of 25 or more*)

Omelets made-to-order with your choice of black olives, mushrooms,
diced ham, tomatoes, green onions and cheddar cheese. Toasting station
with bagels or assorted breads, fruit preserves and cream cheese,
grilled potatoes with onions and peppers, sausage, bacon, fresh fruit
display and orange juice. 17.95

SMOOTHIE BAR "ADD-ON"

Add a Smoothie Bar to any buffet. Includes fresh bananas, strawberries,
milk and vanilla yogurt all blended to perfection. 5

*An additional \$2 will be charged for any group that does not meet the 25 person minimum.

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LUNCH

SALADS

Entrées are served with fresh baked rolls, butter and coffee or tea.
Dessert not included. (See dessert menu, page 18). All entrées require a 100% guarantee.

CLASSIC CAESAR SALAD

Chopped romaine lettuce tossed with seasoned croûtons, shredded Parmesan cheese and our classic Caesar dressing. 10.50
Add grilled breast of chicken 3.25 Add fresh salmon 5.50

MAIFUN CHICKEN SALAD *GF*

Sliced chicken, bay shrimp, sliced almonds, chopped pepperoncini, Oriental rice noodles and shredded lettuce tossed with our house-made Maifun dressing. 11.95

SPRING CHICKEN SALAD *GF*

Spring mixed greens, Granny Smith apples, Gorgonzola cheese, dried cranberries and walnuts. Topped with charbroiled breast of chicken and finished with our citrus shallot dressing. 13.50



FARMER'S MARKET SALAD

Seasonal greens with Washington apples, crumbled Cougar Gold cheese and toasted pecans. Finished with huckleberry vinaigrette. 13.50
Add grilled breast of chicken 3.25

SOUTHWESTERN SANTA-FE CHICKEN SALAD

Romaine lettuce, diced tomatoes, black beans, red onions, roasted corn, tossed in a zesty tomato vinaigrette and topped with grilled chicken and tortilla strips. 13.50

GREEK SALAD

Market greens, thin sliced red onion, Kalamata olives, feta cheese, artichoke hearts, tomatoes with a cucumber yogurt dressing and grilled pita. 14.95
Add grilled breast of chicken 3.25 Add fresh salmon 5.50

COBB SALAD *GF*

Wedge of lettuce, tomato, bacon, egg and green onion served with Bleu cheese dressing. 15.95

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LUNCH

SANDWICHES

Entrées are served with coffee or tea and choice of side: French fries, wedge cut fries, tater tots or potato salad.

Upgrade side to fresh fruit or side salad for 1.50. Dessert not included. (See dessert menu, page 18)

All entrées require a 100% guarantee.

SOUP AND SALAD

Soup of the day and your choice of salad (see page 4). Served with rolls and butter. 9.95

ROAST TURKEY SUBMARINE SANDWICH

Slow roasted turkey layered with Swiss cheese, tomato and lettuce on a ciabatta roll with roasted garlic aioli, with choice of side. 10.95

THE COLD CUT

Sliced turkey, ham, and salami, leaf lettuce, tomato, onion, mayo and light Italian dressing drizzle, served on a hoagie, white, or wheat bread, with choice of side. 10.95

1/2 POUND BLT

Half pound of crisp bacon, shredded iceberg lettuce, sliced tomatoes on toasted sourdough with pesto mayo and choice of side. 11.95

SMOKED TURKEY AVOCADO MELT

House smoked turkey on toasted thick sourdough with provolone cheese, tomato, and avocado, with cranberry sauce and choice of side. 11.95

PATTY MELT

Third pound burger patty with pepper jack cheese, tomato, caramelized onions, and chipotle mayo on toasted rye bread served with choice of side. 11.95

MOM'S CHOPPED CHICKEN SANDWICH

Smoked chicken mixed with celery, onions, cheddar cheese, mayo and sour cream. Served on white or wheat bread with leaf lettuce, sliced tomatoes and choice of side. 11.95

BEYOND THE RUEBEN

Toasted marble rye bread with Swiss cheese, smoked brisket, thousand island, and coleslaw. Served with choice of side. 12.95

PRIME RIB FRENCH DIP

Shaved ribeye roast w/ caramelized onions, provolone cheese on a toasted hoagie with au jus and choice of side. 12.95

BOXED LUNCHES

Choice of: cold cut sandwich, chopped chicken sandwich, tuna, BLT, or veggie, all come with a piece of whole fruit, chips, cookie, and juice or bottled water. 13.95

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LUNCH

PLATED ENTRÉES

All entrées are served with freshly baked rolls, butter and coffee or tea.
If two entrées are chosen, the higher priced item will be charged per plate.
Dessert not included. (See dessert menu, page 18). All entrées require a 100% guarantee.

BAJA TACOS

Choice of beef or cod, three corn tortillas, with citrus slaw shaved radish, pico de gallo, sour cream, and a lime crema.
Served with chips and salsa in place of rolls and butter. 11.95

COUGAR GOLD MAC & CHEESE

Local WSU Cougar Gold cheese sauce, tossed with cavatappi pasta, crispy breaded chicken, served with garlic bread. 12.95

VEGETARIAN TOFU STIR FRY

Grilled tofu, with red bell peppers, sugar snap peas, bok-choy, garlic and fresh ginger, tossed with rice noodles, house teriyaki sauce, and served in a won-ton bowl. 12.95

LIGHT SALMON PICATTA

Grilled salmon, simmered in a light piccata sauce, garlic, onion, capers, lemon and butter, served with green beans, spring vegetables, served over angel hair pasta. 13.95

CHICKEN CORDON BLEU

Chicken breast wrapped with smoked ham, oven roasted, finished with rich bleu cheese sauce, served with Yukon mashed potatoes and seasonal vegetables. 13.95

SEAFOOD MANICOTTI

Bay shrimp, scallops, and clam meat, with a three cheese blend, fresh basil, and sun-dried tomatoes, rolled in a fresh pasta sheet, smothered with Alfredo and marinara sauce. 14.95

CHICKEN ALFREDO

Grilled chicken breast with house-made Alfredo sauce on your choice of Missoula penne, linguine, macaroni or fettuccine pasta. 14.95

PARMESAN CRUSTED CHICKEN

A 5 oz. boneless, skinless breast of chicken encrusted with grated Parmesan cheese. Served atop an artichoke and mushroom sauce with seasonal fresh vegetables and Yukon Gold mashed potatoes. 15.95

GRILLED CHICKEN AND CRANBERRY CHUTNEY ^{GF}

Boneless breast of chicken grilled and topped with cranberry chutney sauce. Served with jasmine rice and seasonal vegetables. 15.95

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LUNCH

BUFFETS

All buffets are served with coffee or tea Dessert not included. (See dessert menu, page 18)

Buffets require a 100% guarantee and 25 person minimum.

SOUP AND SALAD BAR

Choice of soup of the day or clam chowder.

Spring greens, chopped Romaine, assorted dressings, Parmesan, jack-cheddar, grape tomatoes, black olives, pickled beets, artichoke hearts, sunflower seeds, cucumber, shredded carrots, red onion, and sweetened dried cranberries. Served with fresh baked rolls and butter. 13.95

BAKED POTATO AND CHILI BAR

Large Idaho baked potatoes with butter, sour cream, shredded cheddar cheese, green onions, bacon crumbles and chili. Includes mixed green salad, assorted dressings, fresh baked rolls and butter. 13.95

SMOKEHOUSE BUFFET

Beer can chicken, huckleberry ribs, macaroni salad, cornbread with honey butter, potato wedges, chipotle bbq and huckleberry BBQ sauces on the side.

Served with grilled corn on the cob and mixed green salad with assorted dressings. 15.95

FAJITAS OR TACO BAR

Your choice of either grilled beef strips, traditional seasoned beef or chicken.

Served with grilled onion, peppers, shredded cheddar cheese, lettuce, refried beans, diced tomatoes, green onions, sliced black olives, flour tortillas, house-made salsa and sour cream. 16.95

ITALIAN BUFFET

Boneless, skinless breast of chicken encrusted with Parmesan cheese, served with penne pasta, marinara and Alfredo sauces. Served with mixed green salad, seasonal vegetables and garlic bread. 16.95

DELI MEAT AND CHEESE SANDWICH BAR

Sliced turkey, beef, ham with cheddar, Swiss and Provolone cheeses, assorted breads and condiments. Served with soup, house chips, and potato or macaroni salad. 16.95

DELUXE DELI MEAT & CHEESE SANDWICH BAR

Same items as our standard bar but add: fresh avocado, fruit display, chipotle aioli, pesto mayo, sun-dried tomato aioli, crispy bacon, sliced croissants, and fresh cookies 21.95

Lunch buffets can be ordered for dinner at an additional \$5 per person. Includes dessert.

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DINNER

PLATED CHICKEN ENTRÉES

Entrées require a 100% guarantee. If two entrées are chosen, the higher priced item will be charged per plate.

 **FREE RANGE BROASTED LEMON CHICKEN & TRUFFLES** *GF*

French-cut chicken breast, pan roasted with mushrooms, finished with a lemon cream sauce and truffle oil. 19.50

PARMESAN CRUSTED CHICKEN

Boneless, skinless breast of chicken encrusted with grated Parmesan cheese. Served atop an artichoke and mushroom sauce with seasonal fresh vegetables. 19.95

CHICKEN TUSCANY

Boneless breast of chicken coated with Italian pan roasted herbs, sautéed golden brown and served with a creamy pesto sauce. 19.95

CHICKEN ROCKEFELLER

Natural chicken breast, stuffed with a blend of bay shrimp, bacon, onion, garlic, and breadcrumbs, oven roasted and finished with a pesto hollandaise. 20.95

 **CHICKEN COEUR D'ALENE** *GF*

French-cut chicken breast, stuffed with St. Maries wild rice pilaf mixed with dried raisins and toasted walnuts, oven roasted and finished with a huckleberry demi-glace. 20.95

BEER CAN CHICKEN

GF

Half a chicken, slow smoked in-house, served with huckleberry BBQ sauce. 20.95

BUTTERMILK FRIED CHICKEN

Three pieces hand breaded and fried to a crispy golden brown, served with country gravy and coleslaw. 21.95

All entrées are served with:

Choice of Yukon Gold mashed potatoes, rosemary red potatoes, wild rice pilaf or loaded baked potato.
Chef's choice vegetables • Mixed green salad and choice of dressing • Fresh baked artisan rolls and butter

• Coffee and tea

Choice of dessert (See page 18)

Upgrade your salad from our lunch salad menu selection for an additional \$2.95 (page 4).

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DINNER

PLATED PORK ENTRÉES

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PULLED PORK SLIDERS

Three pulled pork sliders, smothered in barbecue sauce, crispy bacon, cheddar cheese, and fried onions. 15.95

PORK BABY BACK RIBS *GF*

Pork ribs charbroiled and slowly smoked with a huckleberry barbecue sauce. 16.95

CHINESE PORK TRIO

Five pieces of sliced barbecue pork, three pork spring rolls, pork fried rice and sugar snap peas, served with sweet and sour and spicy mustard. 16.95

BROILED PORK CHOPS *GF*

Pork loin chop, char grilled, finished with garlic butter, served with spiced apple sauce. 17.95

PORK TENDERLOIN *GF*

Flavorful sliced pork tenderloin served with either jalapeño honey glaze or balsamic honey glaze. 22.95

All entrées are served with:

Choice of Yukon Gold mashed potatoes, rosemary red potatoes, wild rice pilaf or loaded baked potato.
Chef's choice vegetables • Mixed green salad and choice of dressing • Fresh baked artisan rolls and butter

• Coffee and tea

Choice of dessert (See page 18)

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DINNER

PLATED BEEF ENTRÉES

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GRILLED VANDAL BRAT

Char Grilled Vandal Brat with caramelized onions, balsamic sauerkraut, and whole grain honey mustard, served on a hoagie. 17.95

FLAT IRON STEAK

8 ounces grilled to perfection and finished with your choice of Huckleberry demi-glace or mushroom crème. 18.95

8 OZ RIB-EYE 21.95

8 OZ NEW YORK 22.95

SURF-AND-TURF SPECIAL *GF*

4-ounce medallion of beef and a 3-ounce portion of crab meat served with hollandaise sauce. 24.95

BEEF WELLINGTON

Tender cut of sirloin wrapped in puff pastry with mushroom duxelles and Dijon mustard. Topped with Bearnaise sauce. 24.95

8 OZ FILET 26.95

PRIME RIB *GF*

Slow roasted prime rib served with our burgundy au jus and horseradish sauce. 29.95

PRAWN SURF & TURF

Three jumbo grilled prawns, finished with a lemon-caper butter sauce, paired with tenderloin medallions, finished with a wild mushroom demi glace. 29.95

All entrées are served with:

Choice of Yukon Gold mashed potatoes, rosemary red potatoes, wild rice pilaf or loaded baked potato.
Chef's choice vegetables • Mixed green salad and choice of dressing • Fresh baked artisan rolls and butter
• Coffee and tea • Choice of dessert (See page 18)

STEAK ENHANCERS

Shrimp Skewers 3

Bleu Cheese Sauce 2.50

Mushroom Demi-glace 2.50

Upgrade your salad from our lunch salad menu selection for additional \$2.95 (page 4).

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DINNER

PLATED SEAFOOD ENTRÉES

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SEAFOOD RISOTTO *GF*

Prawns, scallops, clams, and mussels served over creamy risotto with sun dried tomatoes and fresh basil, served with garlic toast. 18.95

ALE BATTERED COD & CHIPS

Four ale battered cod pieces served with coleslaw, fries, and tartar sauce. 19.95

JUMBO PRAWN SCAMPI

Six grilled prawns served over angel hair pasta, tossed with lemon butter, white wine, garlic, capers, and tomato. 22.95

SALMON OSCAR *GF*

Pacific salmon smoked on cedar planks and topped with snow crab and hollandaise sauce. 22.95

SALMON WELLINGTON

Fillet of salmon topped with our fresh spinach and roasted red pepper wrapped in a puff pastry and finished with hollandaise sauce. 22.95

PARMESAN HALIBUT

Fresh Alaskan Halibut hand breaded with grated Romano and breadcrumbs, pan-roasted until golden brown, finished with a lemon pesto hollandaise. 24.95

SEARED SCALLOPS

Five jumbo diver scallops, flash seared, served over fried polenta, topped with a creamy mix of mushrooms, onions, garbanzo beans, and finished with onion frits (does not come with additional sides). 25.95

All entrées are served with:

Choice of Yukon Gold mashed potatoes, rosemary red potatoes, wild rice pilaf or loaded baked potato.
Chef's choice vegetables • Mixed green salad and choice of dressing • Fresh baked artisan rolls and butter
• Coffee and tea

Choice of dessert (See page 18)

Upgrade your salad from our lunch salad menu selection for additional \$2.95 (page 4).

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DINNER

PLATED VEGETARIAN ENTRÉES

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PACIFIC NORTHWEST LENTIL LASAGNA

House-made lentil lasagna with Missoula lasagna sheets and ricotta cheese. 13.50

VEGETABLE PESTO PASTA

Steamed seasonal vegetables tossed with basil pesto and topped with Parmesan cheese. 15.95

EGGPLANT CAPRESE

Breaded eggplant Parmesan, stacked with fresh mozzarella and basil, finished with tomato sauce and balsamic greens. 17.95

GRILLED VEGETABLE RATTATOUILLE *GF*

Zucchini, yellow squash, eggplant, tomatoes and roasted garlic topped with fresh mozzarella. 19.95

EGGPLANT ROLLITINI *GF*

Roasted eggplant stuffed with ricotta cheese, spinach, shallots and garlic. Topped with zesty tomato marinara. 19.95

PORTOBELLO NAPOLEON *GF*

Portobello mushrooms stacked with wilted spinach, grilled eggplant, roasted bell peppers and rich goat cheese with red pepper coulis over polenta. 21.50

All entrées are served with:

Fresh baked artisan rolls and butter • Coffee and tea

Choice of dessert (See page 18)

Upgrade your salad from our lunch salad menu selection for additional \$2.95 (page 4).

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DINNER

PLATED VEGAN ENTRÉES

Entrées require a 100% guarantee. If two entrées are chosen, the higher priced item will be charged per plate.

LENTIL SALAD *GF*

Served with grilled tofu, peppers and curry vinaigrette. 15.95

TOFU STIR FRY *GF*

Gluten-free teriyaki marinated tofu sautéed with vegetables and served with jasmine rice. 19.95

BARBECUE TOFU *GF*

Served with corn on the cob, vegan chili and coleslaw. 19.95

SOY BURGER

Served on a gluten-free vegan bun with house fried potatoes in soy oil. 19.95

SOY BURGER SALAD

Served with chopped tomato, pickles, onions and tofu dressing. 21.50

All entrées are served with:

Fresh baked artisan rolls and butter • Coffee and tea

Choice of dessert (See page 18)

VEGAN OPTIONS

Additions

SIDES

Potato salad with seasonal vegetables
and a shallot vinaigrette

Hummus with crispy vegetables

DESSERTS

Vegan Cheesecake

Coconut Bliss Ice Cream (*Chocolate,
mint, coconut, cappuccino or cherry*)

Fruit Crisp

Upgrade your salad from our lunch salad menu selection for additional \$2.95 (page 4).

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DINNER

DINNER BUFFET

All buffets are served with freshly baked artisan rolls, butter and coffee or tea.

Requires a 100% guarantee. 25 person minimum.

THE PALOUSE

Your choice of two of the following entrées:

Sirloin roast with au jus served by a personal carver

Grilled breast of chicken

Parmesan seared Tilapia

Eggplant rollitini topped with zesty tomato marinara

Accompanied by spring greens salad, fresh fruit display, Idaho red potato salad, your choice of rice or mashed potatoes and seasonal vegetables.

Your choice of dessert. (See dessert, page 18) 24.95

THE MOSCOW MOUNTAIN

Your choice of two of the following entrées:

Carved baron of beef with personal carver

Salmon Wellington

Chicken Coeur d'Alene (See page 8)

Portobello Mushroom Napoleon

Accompanied by two salads, your choice of Yukon Gold mashed potatoes, rosemary red potatoes, rice, or pasta and seasonal vegetables. Your choice of dessert. (See dessert, page 18) 29.95

PACIFIC NORTHWEST

Your choice of two of the following entrées:

Filet of Beef Wellington

Grilled Salmon

Portobello Mushroom Napoleon

Accompanied by spring greens salad, grilled marinated vegetables, truffle risotto cakes, twice baked Idaho potatoes, seasonal vegetables with olive oil and balsamic vinegar and dipping sauce for the freshly baked artisan rolls. Your choice of dessert. (See dessert, page 18) 38.50

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DINNER

DINNER BUFFET CONT.

All buffets are served with freshly baked artisan rolls, butter and coffee or tea.

Requires a 100% guarantee. 25 person minimum.

SAMURAI BUFFET

Hand rolled sushi, caramel cashew chicken, salt and pepper prawns, served with all the accompaniments of steamed jasmine rice, chow mein,

Asian iceberg lettuce salad, with rice wine vinaigrette

Your choice of dessert. (See dessert, page 18) 35.95

Add a chef attendant for custom rolled sushi: \$100/every 20 guests

WESTERN BUFFET

Grilled Western burger and Vandal bratwurst.

Served with Idaho potato salad, baked beans, mixed green salad and corn bread. Your choice of dessert. (See dessert, page 18) 17.95

BARBECUE BUFFET

Santa Maria tri tip grilled and smoked with a smoked paprika, garlic, salt and pepper rub. Barbecue chicken breast with a huckleberry barbecue sauce. Accompanied by potato salad, baked beans, jo-jos and corn bread with honey butter. Your choice of dessert.

(See dessert, page 18) 17.95

MEDITERRANEAN DINNER BUFFET

Chicken Caprese. Herb roasted vegetable lasagna or lasagna meat bolognese. Mediterranean salad tossed with Kalamata olives, cucumber, feta, greens and Greek vinaigrette. Served with Italian style vegetables and Parmesan focaccia bread.

Your choice of dessert (See dessert, page 18) 17.95

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DINNER

DINNER BUFFET CONT.

All buffets are served with freshly baked artisan rolls, butter and coffee or tea.
Requires a 100% guarantee. 25 person minimum.

ITALIAN DINNER BUFFET

Chicken Parmesan. Eggplant moussaka grilled eggplant baked with Béchamel and tomato sauce. Accompanied by pasta with marinara and Alfredo sauces, Caesar salad, vegetables sautéed in basil pesto and garlic bread.
Your choice of dessert. (See dessert, page 18) 17.95

WINE MAKERS BUFFET

Beef short rib braised in beef stock and cabernet sauvignon.
Chicken coq au vin braised chicken quarters with pinot noir.
Served with soft Parmesan polenta, curry chicken salad and artisan bread. Your choice of dessert. (See dessert, page 18) 19.95

MEXICAN BUFFET

Lime and tequila grilled chicken and steak. Aztec platter with tri-colored corn chips, jalapeño poppers, bean dip and pico de gallo.
Accompanied by Southwest couscous salad, cabbage ensalada, corn flour tortillas, Mexican rice and refried beans. Your choice of dessert. (See dessert, page 18) 15.95

SMOKE HOUSE BUFFET

Applewood smoked pork loin. Farmers market salad.
Served with garlic mashed potatoes and baked beans.
Your choice of dessert. (See dessert, page 18) 12.95

IDAHO BUFFET

Huckleberry barbecue rubbed chicken and Applewood smoked pork loin.
Accompanied by seasonal vegetables, Idaho au gratin potatoes and Local Farmers Market salad.
Your choice of dessert. (See dessert, page 18) 21.95

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DINNER

BUFFET STATION ADDITIONS

Priced per person

CARVING STATION

Sirloin, ham or turkey. 7.00

BAKED POTATO STATION

With shredded cheddar, sour cream, bacon, green onion and butter. 6.95 With Chili. 7.95

UPGRADES

Upgrade starch or vegetable for an additional \$1.95.

Add a starch or vegetable for an additional \$3.95.

STARCHES

Scalloped Potatoes

Au Gratin Potatoes

Rice Pilaf

Spanish Rice

Jasmine Rice

Sticky Rice

Couscous

Yukon Gold Mashed Potatoes

Garlic Mashed Potatoes

Rosemary Red Potatoes

Brown Rice

Baked Potato

Polenta

Potato Gnocchi

Risotto

Idaho Baby Bakers

Pasta of Choice

VEGETABLES

Grilled asparagus with hollandaise sauce

Baked basil tomato topped with Parmesan cheese

Honey glazed baby carrots

Brussel sprouts with bacon

Fresh green beans with garlic and shallots

Sautéed zucchini and peppers

Stir fried vegetables

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DESSERTS

DESSERTS

Priced per person

LARGE COOKIE OR BROWNIE

Chocolate Chip, White Chocolate Macadamia,
Oatmeal Raisin or Snickerdoodle. 2.50

APPLE CRISP 2.95

TIRAMISU 3.00

STRAWBERRY SHORTCAKE 3.00

 **PACIFIC NORTHWEST LENTIL CARROT CAKE** 3.00

GLUTEN-FREE CHOCOLATE MOUSSE 3.25

GLUTEN-FREE CHOCOLATE TORTE 3.50

NEW YORK CHEESECAKE

Plain, Strawberry, Lemon-drop,
Bananas Foster or Candy Bar. 3.50

BREAD PUDDING 3.50

CAKES

Lemon, Chocolate or Carrot. 3.95

ASSORTED DESSERT BARS

Summer Berry, Tiger (Gluten-Free),
Triple Chocolate Chunk or Lemon. 3.95



TILLAMOOK SUNDAE BAR

Two ice cream flavors with all the fixings. 5.00

Gluten Free: GF

Locally Inspired 

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APPETIZERS

APPETIZER TRAYS

Half Tray (Serves 15)/ Full Tray (Serves 30)

HOUSE-MADE CHIPS AND SALSA

Dried California chili pods with tomatoes, onions, garlic, cilantro and lime juice. Served with house-made chips. 9.25/18.50

HEIRLOOM TOMATO BRUSCHETTA

Served on grilled baguette slices with heirloom tomatoes, fresh mozzarella and basil pesto. 19.95/39.95

SEASONAL FRUIT DISPLAY

A selection of our freshest seasonal fruit. 32.50/62.95

MEDITERRANEAN VEGETABLE PLATTER

Our selection of grilled vegetables marinated in olive oil, herbs de Provence and garlic served with roasted red pepper dipping sauce. 35/69.95

VEGETABLE CRUDITE

The freshest vegetables of the season served with Ranch dressing and balsamic vinaigrette. 36.95/73.95

DOMESTIC CHEESE DISPLAY

Cheddar, Swiss and smoked Gouda cheeses with an assortment of crackers. 37.75/75.50

SEVEN LAYER DIP

Refried beans, sliced black olives, diced tomatoes, cheddar cheese, green onions, sour cream and salsa.
Served with tortilla chips. 24.75/49.50

WINGS

Poached in chicken stock, breaded in house and fried to a crisp. Served with Litehouse Bleu Cheese, huckleberry barbecue or buffalo sauce. 26.95/53.95

Gluten Free: GF

Locally Inspired 

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APPETIZERS

APPETIZER TRAYS CONT.

Half Tray (Serves 15)/ Full Tray (Serves 30)

SMOKED SALMON CANAPES

Lox style salmon served with herb cream cheese,
on sliced baguette 47.50/95.00

HUMMUS

Pacific Northwest chickpeas, tahini, garlic and fresh lemon juice.
Served with crostini. 49.50 Serves 20

WALLA WALLA DIP

Caramelized Walla Walla onion and provolone cheese in a chafer.
Served with sliced baguettes. 49.50 Serves 20

HOT SPINACH ARTICHOKE DIP

Fresh spinach and cream cheese served warm
with sliced baguette bread. 49.95/99.95

DELI MEAT AND CHEESE TRAY

Sliced breast of turkey, roast beef and honey ham.
Accompanied by sliced cheddar and Swiss cheese,
condiments and dollar rolls. 62.25/124.50

HOT ARTICHOKE AND CRAB DIP

Hearts of artichoke, Northwest crab and cream cheese served
warm with sliced baguette bread. 72.50/145.00

Gluten Free: GF

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APPETIZERS

APPETIZER PACKAGES

20 person minimum

SIMPLY DELICIOUS

Fresh Fruit Display
Mediterranean Hummus
Italian Sausage Stuffed Mushrooms
Smoked Chicken Filo Cups
Vegetable/Pork Spring Rolls
9.99 per person

A STEP ABOVE

Deli Meat and Cheese Tray
Tomato Basil Bruschetta
Domestic Cheese Display
Fresh Fruit Display
Grilled Chicken Satays
Smoked Brisket Crostada
12.99 per person

THE GRAND

Crab and Artichoke Dip
Domestic Cheese Display
Thai Cucumber Cups
Swedish Meatballs
Fresh Fruit Display
Cougar Gold Puff Pastries
Smoked Salmon Canapes
Loaded Potato Skins
15.99 per person

Gluten Free: GF

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HORS D'OEUVRES

CHILLED

Prices are by the dozen. (Minimum order of 3 dozen)

DEVILED EGGS

Traditional favorite with assorted toppers:
olive, bacon and pimento. 13.95

THAI CUCUMBER CUPS

With chicken, cilantro, lime and a chili sambal sauce
or carrots, chili, ginger and cilantro
with our house-made teriyaki sauce. 14.50

GRUYÈRE GOUGÈRES PASTRIES

Twisted puff pastry sprinkled with
Gruyère Swiss cheese and baked. 16.99

TORTILLA WRAPPED PINWHEELS

A variety of turkey and beef with cream cheese,
spices and herbs, rolled into flavored tortillas. 19.95

SMOKED CHICKEN FILO CUPS

Rich cream cheese, chives,
and smoked chicken in a crisp filo cup. 22.99

PROSCIUTTO WRAPPED PRAWNS

Char-grilled, served with citrus and
stone-ground honey mustard. 23.34

SHRIMP COCKTAIL SHOOTERS

Mini shrimp cocktails served with Asian coleslaw
and horseradish cocktail sauce. 29.99

Gluten Free: GF

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HORS D'OEUVRES

HOT

Prices are by the dozen. (Minimum order of 3 dozen)



LENTIL-STUFFED MUSHROOMS

Palouse lentils, onions and Parmesan cheese baked in a mushroom cap. 16.95 per dozen

SWEDISH MEATBALLS

In your choice of sour cream demi-glace or sweet and sour sauce. 18.95

IDAHO POTATO SKINS

Golden crisp with cheddar cheese, bacon bits and green onion served with sour cream and salsa. 18.95

VEGETABLE POT STICKERS

Served with sweet and sour sauce and honey mustard. 18.95

MUSHROOM ROCKEFELLER

Filled with Italian sausage, onion, spinach and fennel. 19.95
(Vegetarian Option Available)

CHICKEN SKEWERS WITH TZATZIKI SAUCE

Served with sweet chili and teriyaki dipping sauces. 29.95

FRIED CHEESE RAVIOLI

Served with a pesto creme sauce or roasted tomato-basil sauce. 29.95

VEGETARIAN SPRING ROLLS

Fried and served with sweet chili dipping sauce. 29.95

MOROCCAN BEEF BROCHETTE

Char grilled and served with citrus slaw, sweet chili sauce, and very-Teriyaki on the side. 42.95

Gluten Free: GF

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SNACKS

MORNING

BAGELS WITH CREAM CHEESE
2.50 each

CAKE DONUTS 19.99 per dozen

BREAKFAST BREADS 19.99 per dozen

ASSORTED COFFEE CAKES
14.99 per dozen

MUFFINS 1.99 each

MINI MUFFINS
12.95 per dozen

WHOLE FRUIT 1.50 each

YOGURT 1.99 each

AFTERNOON

ASSORTED COOKIES
19.95 per dozen

FANCY MIXED NUTS
21.95 per pound

POPCORN 9.99 per gallon

CHOCOLATE NUT BROWNIES
18.50 per dozen

ICE CREAM CUPS 1.50

BAR MIX 19.99 per gallon

PRETZELS 15.00 per gallon

LEMON BARS
19.75 per dozen

CHOCOLATE FOUNTAIN

30 person minimum

Chocolate fountain with imported Belgium chocolate.
Served with skewers of fresh strawberries, Rice Crispy squares, pound
cake and pretzel sticks. 5.00 per person

Gluten Free: GF

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REFRESHMENTS

HOT BEVERAGES

COFFEE

Regular and Decaffeinated

Pot (serves 6) 12.50

Air pot (serves 16) 24.00

Urn (serves 60) 86.00

TEA 2.00 per bag

HOT CHOCOLATE 2.00 per packet

SPICED CIDER 9.99 per pitcher

COLD BEVERAGES

JUICE

8 cup pitcher 13.75

10 oz bottle 3.75

SODA

8 cup pitcher 10.50

12 oz bottle 2.25

BOTTLED WATER 2.00 per bottle

ICED TEA 11.75 per pitcher

FRUIT PUNCH 13.00 per pitcher

LEMONADE 13.00 per pitcher

MILK 14.00 per pitcher

Gluten Free: GF

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COCKTAILS

BAR CHARGES

100.00 minimum sales per hour with a two-hour minimum.

HOSTED OR NO HOST COCKTAILS

In addition to our extensive list of domestic and imported wines, we proudly feature carafes of our house wine. Please ask us about our full wine menu.

WELL DRINKS 4.50

STANDARD BRANDS 5.50

PREMIUM BRANDS 6.50

SUPER PREMIUM BRANDS
Dependent upon Brand

**DOMESTIC BOTTLED
BEER** 4.50

**IMPORTED BOTTLED
BEER** 5.50

HOUSE WINE BY THE GLASS

Cabernet, Merlot, Chardonnay
or White Zinfandel. 6.00

**HOUSE CHAMPAGNE BY
THE BOTTLE** 11.00

**DOMESTIC KEGS OF
BEER** 300.00

IMPORT / MICRO BREW KEGS
Price dependent upon brand

NON-ALCOHOLIC

SPARKLING CIDER BY THE BOTTLE 8.95

THE PUNCH BOWL

By the Gallon

FRUIT PUNCH 17.00

CHAMPAGNE PUNCH 43.00

ALCOHOLIC PUNCH 54.00

Gluten Free: GF

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AUDIO-VISUAL SERVICE

Equipment charged per day

LCD Projector & Screen	\$180.00
Laptop Computer	\$ 50.00
Flip Chart	\$ 38.00
Standard Microphone	No Charge
Wireless Microphone	\$ 65.00
Television with DVD	\$ 50.00
8 X 8 Screen	\$ 38.00
10 X10 Screen	\$ 48.00
Polycom Speaker Phone	\$ 65.00

Additional equipment available upon request. All audio-visual equipment must be reserved at least two weeks prior to the date of the function.

WIRELESS INTERNET SERVICE

Complimentary wireless high-speed Internet service is available throughout our hotel and conference center. Hardwired Internet access ports are also available in seven of our convention center rooms (Idaho, Washington, Palouse, Empire, University, Silver and Gold).

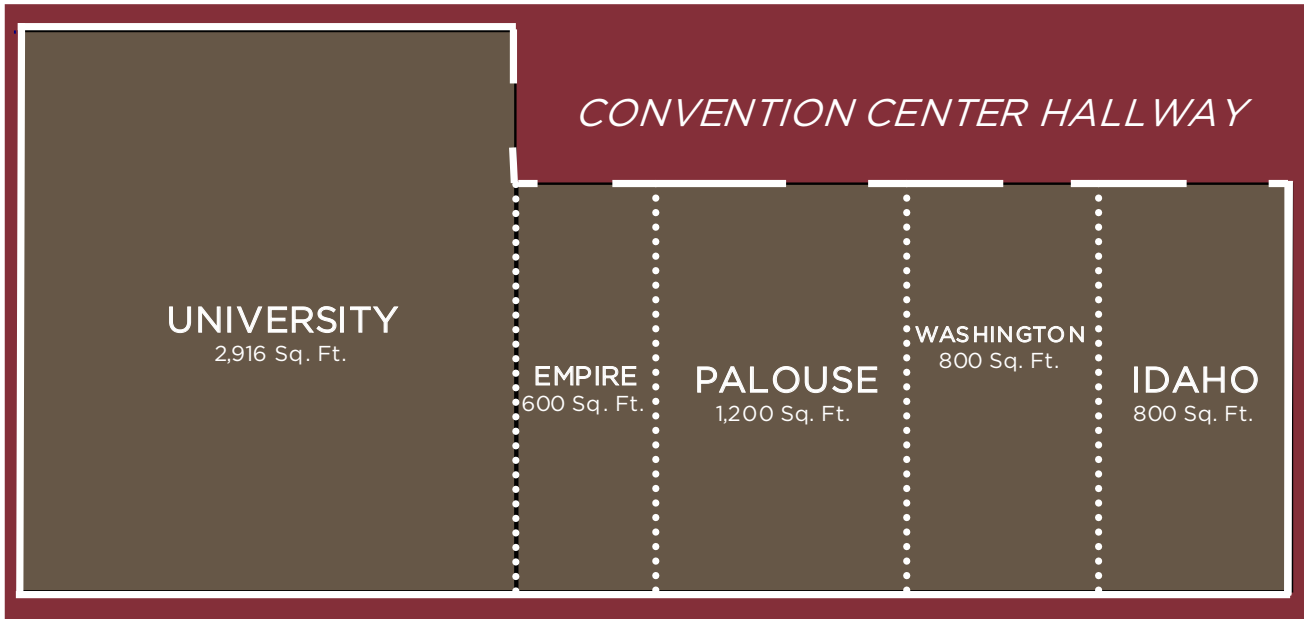
TELEPHONE SERVICES

A credit card is required for additional charges that may be incurred.
Basic set-up charge of \$65.00 (includes a phone).

Gluten Free: GF

Locally Inspired 

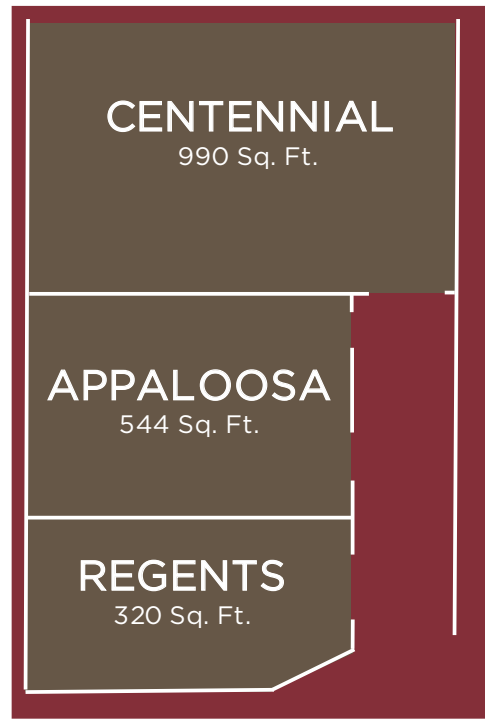
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ROOM	SIZE	CLASSROOM (W/ TABLES)	THEATRE (CHAIRS)	DINING (RND OF 8/9)
UNIVERSITY	54 X 54	120	300	184 / 207
EMPIRE	15 X 40	20	60	32 / 36
PALOUSE	30 X 40	50	110	88 / 99
WASHINGTON	20 X 40	30	70	56 / 63
IDAHO	30 X 20	30	70	56 / 63

Gluten Free: GF Locally Inspired

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ROOM	SIZE	CLASSROOM (W/ TABLES)	THEATRE (CHAIRS)	DINING (RND OF 8/9)
GOLD	23 X 40	40	80	56 / 63
SILVER	35 X 67	90	200	144 / 162
CENTENNIAL	33 X 30	25	40	64 / 72
APPALOOSA	32 X 17	20	40	24 / 27
REGENTS	20 X 16	—	—	12
LATAH	22 X 26	25	40	24 / 27

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