



Best Western **PLUS**<sup>®</sup>

# University Inn

HOTEL & CONFERENCE CENTER

CATERING MENU



# TABLE OF CONTENTS

<b>BREAKFAST</b>	<b>PAGES 2-3</b>
Plated Entrées	2
Buffets	3
<b>LUNCH</b>	<b>PAGES 4-7</b>
Salads	4
Sandwiches	5
Plated Entrées	6
Buffets	7
<b>DINNER</b>	<b>PAGES 8-17</b>
Plated Entrées	8-13
Buffets	14-16
<b>DESSERTS</b>	<b>PAGE 17</b>
<b>APPETIZERS</b>	<b>PAGES 18-20</b>
Trays	18-19
Packages	20
<b>HORS D'OEUVRES</b>	<b>PAGES 21-22</b>
Chilled	21
Hot	22
<b>SNACKS</b>	<b>PAGES 23</b>
<b>REFRESHMENTS</b>	<b>PAGES 24-25</b>
Hot & Cold Beverages	24
Cocktails & Punch	25
<b>AUDIOVISUAL</b>	<b>PAGE 26</b>
<b>MEETING ROOM DIAGRAMS</b>	<b>PAGE 27-28</b>

Gluten Free: GF

Locally Inspired 

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# BREAKFAST

## PLATED ENTRÉES

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

If two entries are chosen, the higher price will be charged per plate.

### HEALTHY CHOICE *GF*

Fresh fruit, vanilla yogurt with granola  
and a multi-grain muffin and a hard boiled egg. 7.95

### 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. 8.95

### CAMAS PRAIRIE FRITATTA *GF*

Hardwood smoked bacon, ham, sausage, scrambled eggs, cheese  
and grilled Yukon potatoes with onions and peppers. 9.95

### SPRING VALLEY BREAKFAST *GF*

Choice of: two strips of hardwood smoked bacon, two sausage links or ham steak.  
Served with two scrambled eggs and sliced Yukon potatoes  
grilled with onions and peppers. 9.95

### TRIPLE BERRY CHEESE BLINTZ

Three warm cheese blintz, topped with a house-made triple berry topping.  
Served with your choice of two pieces of bacon, ham steak or two sausage links. 10.95



### HUCKLEBERRY STUFFED FRENCH TOAST

Classic French toast stuffed with fresh huckleberry cream cheese,  
served with country style potatoes and two scrambled eggs. 11.95

### CHICKEN FRIED STEAK & EGGS

Served with country gravy, Denver fried potatoes and two scrambled eggs. 12.95

### EGGS BENEDICT

Two poached eggs, over grilled Canadian bacon on toasted English muffin,  
topped with hollandaise and served with country style potatoes and a cup of fruit 12.95

## ADD-ONS

Toast (sourdough, wheat, white, English muffin or buttermilk biscuit) 1.50  
Cup of Fresh Fruit 2.99

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# BREAKFAST

## **BUFFETS**

Buffets are served with coffee and tea.

Buffets require a 100% guarantee and a 25 person minimum.

### **PALOUSE BAKER BASKET**

Assorted breakfast breads, hot oatmeal with cinnamon and raisins, individual assorted yogurts, seasonal fruit display. 9.95

### **HEART OF THE ARTS FRESH START BREAKFAST**

Full toasting station with assorted bagels, sliced breads and croissants. Featuring Lox smoked salmon, capers, red onion, cream cheese and hard boiled eggs. Served with jams and jellies, honey, butter and yogurts. 10.95

### **GEM STATE BREAKFAST BUFFET**

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

### **SUNRISE BUFFET**

Choice of: hardwood smoked bacon, ham or sausage. Served with scrambled eggs, Yukon grilled potatoes, classic French toast with butter and syrup and a fresh fruit display. 14.95

### **UNIVERSITY INN BUFFET**

Omelets made-to-order with spinach, mushrooms, tomatoes, green onions, diced ham, bacon and sausage, and shredded jack and cheddar cheeses. Served with pancakes with butter and syrup, Yukon grilled potatoes and a fresh fruit display. 18.95

\*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 and tea.  
Dessert not included. (See dessert menu, page 17). All entrées require a 100% guarantee.  
If two entries are chosen, the higher price will be charged per plate.

### CLASSIC CHICKEN CAESAR SALAD

Chopped romaine lettuce tossed with seasoned croûtons, shredded Parmesan cheese and our classic Caesar dressing.  
Topped with grilled breast of chicken 9.95

### CHEF SALAD *GF*

Romaine hearts, topped with sliced turkey, grape tomatoes, cucumbers, hard cooked egg, Provolone cheese, diced bacon and avocado.  
Served with your choice of dressing. 10.95

### MEDITERRANEAN CHICKEN SALAD

Grilled chicken breast, Arcadian greens, house creamy balsamic, garbanzo beans, Kalamata olives, feta, red onions, cucumber, grape tomatoes and toasted pita. 11.95

### SPRING CHICKEN SALAD *GF*

Organic spring greens with grilled chicken breast, raisins, candied walnuts, matchstick apples, Gorgonzola, and finished with our citrus vinaigrette. 11.95

### MAIFUN CHICKEN SALAD *GF*

Shredded Iceberg and Napa cabbage, bay shrimp, marinated chicken, cilantro, pepperoncini, red bell peppers, our house-made Maifun dressing and topped with crispy rice noodles. 12.95

### CRAB LOUIE *GF*

Crisp Romaine lettuce and crab tossed with house Louie dressing, topped with hard cooked egg, poached asparagus tips, avocado, cucumber and grape tomatoes. 12.95  
Add bay shrimp 3



### FARMER'S MARKET SALAD *GF*

Seasonal greens with Washington apples, crumbled Cougar Gold cheese and toasted pecans. Finished with huckleberry vinaigrette. 12.95  
Add grilled breast of chicken 3

Gluten Free: *GF*

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# LUNCH

## SANDWICHES

Entrées are served with coffee and 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 17)

All entrées require a 100% guarantee. If two entries are chosen, the higher price will be charged per plate.

### THE COLD CUT

Sliced turkey, ham, and salami, leaf lettuce, tomato, onion, mayo and a light Italian dressing drizzle served on a hoagie. 10.95

### TURKEY CLUB CROISSANT

Tender sliced turkey breast with smoked bacon, avocado, lettuce, tomato and mayo. 11.95

### GRILLED CHICKEN CALIFORNIA CLUB

Grilled chicken breast, cheddar, bacon, avocado, iceberg lettuce, tomato and mayo on a toasted Kaiser bun 11.95

### 1516 BURGER

Half pound Angus beef patty on a toasted brioche bun with garlic dill pickles, sweet onions, sliced tomato and Seasons' aioli. 12.95

(Or substitute the Vegetarian Beyond patty)

Add: Cheese or Mushrooms 1

Add: Bacon 2

### PRIME RIB AU JUS

Tender sliced beef with Provolone cheese, horseradish aioli and caramelized onions.

Served on a toasted hoagie bun. 12.95

### SMOKEHOUSE RUEBEN

Smoked brisket, piled on toasted rye bread with Swiss cheese, coleslaw and roasted tomato aioli. 12.95

### BOXED LUNCHES

Choice of: turkey, ham, tuna or veggie with cheese, lettuce, tomato and red onion.

All come with a piece of whole fruit, chips, cookie, and juice or bottled water. 12.95

*(Does not include choice of side, coffee or tea.)*

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# LUNCH

## PLATED ENTRÉES

All entrées are served with freshly baked rolls, butter and coffee and tea.  
If two entrées are chosen, the higher priced item will be charged per plate.  
Dessert not included. (See dessert menu, page 17). All entrées require a 100% guarantee.

### BAJA TACOS *GF*

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. 12.95



### 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

### SMOKED CHICKEN PENNE

House-smoked chicken with garlic, onions, sliced portabello mushroom, simmered in a white cheddar cheese sauce. Topped with toasted garlic crostini in place of rolls and butter. 13.95

### COCONUT CRUSTED CHICKEN

Dredged in a light coconut batter with fresh shredded coconut, oven roasted. Served with a pineapple plum sauce and sweet chili sauces over basmati rice and garlic green beans. 14.95

### BACON WRAPPED MEATLOAF

House-made meatloaf, served with whipped Yukon potatoes, seasonal vegetables, red wine gravy and onion rings. 15.95

### CHICKEN MARSALA

Pan-seared chicken breast with mushroom Marsala sauce over wild mushroom raviolis.  
Served with garlic green beans. 15.95

### LIGHT SALMON PICATTA

Grilled salmon, simmered in a light piccata sauce, garlic, onion, capers, lemon and butter, with spring vegetables, served over angel hair pasta. 15.95

### 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. 17.95

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# LUNCH

## **BUFFETS**

All buffets are served with coffee and tea. Dessert not included. (See dessert menu, page 17)

Buffets require a 100% guarantee and 25 person minimum.

### **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. 12.95

### **SOUP AND SALAD BAR**

Chef's soup of the day.

Spring greens, chopped Romaine, shredded carrots, diced cucumber, grape tomatoes, black olives, Parmesan, jack and cheddar cheeses, diced chicken, bacon, croûtons, assorted dressings, Chef's choice pasta salad, pea salad, rolls and butter. 13.95

### **DELI MEAT AND CHEESE SANDWICH BAR**

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

### **FAJITAS OR TACO BAR**

Your choice of either grilled beef strips, traditional seasoned beef or chicken. Served with grilled onions, peppers, shredded cheddar cheese, lettuce, refried beans, diced tomatoes, green onions, sliced black olives, corn and flour tortillas, house-made salsa, sour cream and tortilla chips. 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

### **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. 19.95

### **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 and fresh croissants. 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.

### CHICKEN CORDON BLEU

7-ounce chicken breast, wrapped in smoked ham, oven roasted and finished with a rich bleu cheese sauce and Gorgonzola crumbles. 17.95

### CHICKEN TUSCANY

Boneless breast of chicken coated with Italian pan roasted herbs, sautéed golden brown and served with a creamy pesto sauce. 17.95

### PARMESAN CRUSTED CHICKEN

Boneless breast of chicken encrusted with grated Parmesan cheese. Served atop an artichoke and mushroom sauce. 17.95

### BEER CAN CHICKEN *GF*

Half a chicken, slow smoked in-house, served with huckleberry BBQ sauce. 18.95

### FREE RANGE BROASTED LEMON CHICKEN & TRUFFLES

French-cut chicken breast, pan roasted with mushrooms, finished with a lemon cream sauce and truffle oil. 19.95

### 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

### 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

All entrées are served with:

- Choice of Yukon Gold mashed potatoes, rosemary red potatoes or wild rice pilaf.
  - 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 17)

Gluten Free: *GF*

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# DINNER

## PLATED PORK ENTRÉES

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### PORK BABY BACK RIBS *GF*

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

### BACON WRAPPED PORK LOIN

Topped with caramelized onions and mushrooms.  
Finished with a rich Cabernet demi-glace. 19.95

### 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. 19.95

### BREADED PORK CUTLET CARBONARA

Hand breaded pork loin, roasted, topped with mushrooms, capers, lemon  
and finished with a rich Carbonara cream sauce  
simmered with prosciutto ham. 19.95

All entrées are served with:

- Choice of Yukon Gold mashed potatoes, rosemary red potatoes or wild rice pilaf.
- 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 17)

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# DINNER

## PLATED BEEF ENTRÉES

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**8-OZ FLAT IRON** GF 19.95

**BASEBALL CUT SIRLOIN** GF

8-ounce center cut char-grilled top sirloin. 19.95

**PRIME RIB** GF

Slow roasted prime rib served with our burgundy au jus and horseradish sauce. 20.95

**COWBOY SURF-AND-TURF**

12-ounce house marinated Ranch steak, served with panko breaded shrimp. 21.95

**12-OZ NEW YORK** GF 24.95

**12-OZ RIB-EYE** GF 24.95

**BEEF WELLINGTON**

Tender cut of sirloin wrapped in puff pastry with mushroom duxelles and Dijon mustard. Topped with Bearnaise sauce. 26.95

**16-OZ PORTERHOUSE** GF 31.95

### STEAK ENHANCERS

Shrimp Skewer	3
Bleu Cheese Sauce	2.50
Caramelized Mushrooms	2.50

All entrées are served with:

- Choice of Yukon Gold mashed potatoes, rosemary red potatoes or wild rice pilaf.
  - 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 17)

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# DINNER

## PLATED SEAFOOD ENTRÉES

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### TIGER PRAWN SCAMPI

Prawns sautéed with onions, garlic, capers and tomatoes in a white wine-lemon butter sauce. Served over angel hair pasta with a side of seasonal vegetables and garlic crostini. 15.95

### LOBSTER MAC AND CHEESE

Choose one preparation: Jalapeño and Bacon or Classic White Crème Sauce. Sautéed lobster meat, tossed with our house chardonnay cream sauce, Gruyeres cheese and cavatappi pasta. Served with garlic sourdough toast. 16.95

### SEAFOOD ALFREDO

Shrimp, scallops, Alaskan cod and clams simmered in our chardonnay cream sauce with fresh basil and sun-dried tomatoes on fettuccine noodles. Served with garlic toast. 18.95

### CEDAR PLANKED SALMON OSCAR GF

Pacific salmon roasted on a cedar plank, topped with deep sea red crab meat, asparagus tips and hollandaise sauce with choice of roasted red potatoes, Yukon mash or rice pilaf. Served with seasonal vegetables, rolls and butter. 24.95

### SALMON WELLINGTON

Fillet of salmon topped with fresh spinach, roasted red bell pepper wrapped in puff pastry and finished with béarnaise hollandaise sauce with choice of roasted red potatoes, Yukon mash or rice pilaf. Served with seasonal vegetables, rolls and butter. 24.95

### PARMESAN HALIBUT

Fresh Alaskan Halibut hand breaded with grated Parmesan Romano and panko breadcrumbs, pan-roasted, finished with a lemon pesto hollandaise sauce with choice of roasted red potatoes, Yukon mash or rice pilaf. Served with seasonal vegetables, rolls and butter. 25.95

All entrées are served with:

- Mixed green salad and choice of dressing
- Coffee and tea
- Choice of dessert (See page 17)

Gluten Free: GF

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# DINNER

## PLATED VEGETARIAN ENTRÉES

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



### PACIFIC NORTHWEST LENTIL LASAGNA

House-made lentil lasagna with Missoula lasagna sheets and ricotta cheese. 12.95

### VEGETABLE PESTO PASTA

Steamed seasonal vegetables and penne pasta tossed with a basil pesto cream sauce, topped with Parmesan cheese. 12.95  
(Gluten free pasta available.)

### GRILLED VEGETABLE RATTATOUILLE *GF*

Zucchini, yellow squash, eggplant, tomatoes and roasted garlic topped with fresh mozzarella. 13.95

### EGGPLANT CAPRESE

Breaded eggplant Parmesan, stacked with fresh mozzarella and basil, finished with tomato sauce and balsamic greens. 14.95

### EGGPLANT ROLLITINI *GF*

Roasted eggplant stuffed with ricotta cheese, spinach, shallots and garlic. Topped with zesty tomato marinara. 14.95

### GNOCCHI STUFFED BELL PEPPERS

Potato dumplings with our house chardonnay cream sauce, sun-dried tomatoes, Mozzarella and Parmesan cheeses, baked inside a bell pepper. 16.95

### PORTOBELLO NAPOLEON *GF*

Portobello mushrooms stacked with wilted spinach, grilled eggplant, roasted bell peppers and rich goat cheese with red pepper coulis over polenta. 16.95

All entrées are served with:

- Fresh baked artisan rolls and butter
- Mixed green salad and choice of dressing
  - Coffee and tea
- Choice of dessert (See page 17)

Gluten Free: GF

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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.

### THE BEYOND BURGER *GF*

Vegan Beyond burger patty, lettuce, tomato, onion and garlic dill pickles.  
Served on a gluten free bun or as a lettuce wrap. 14.95

### LENTIL SALAD *GF*

Served with grilled and chilled tofu, peppers and curry vinaigrette. 14.95

### TOFU STIR FRY *GF*

Gluten-free teriyaki marinated tofu sautéed with vegetables and served with jasmine rice. 14.95

### BARBECUE TOFU *GF*

Served with corn on the cob, vegan chili and coleslaw. 16.95

### TOMATO BASIL CAPPELLINI *GF*

Ripe Roma tomatoes, fresh basil, garlic, light vegetable broth.  
Made with zucchini pasta strings. 16.95

### BEYOND LASAGNA BOLOGNESE *GF*

Made with our Vegan Beyond Burger, layered with vegan cheese, veggie pasta sheets, marinara sauce and oven roasted. 17.95

All entrées are served with:

- Mixed green salad and choice of dressing
  - Coffee and tea
- Choice of dessert (See below)

## VEGAN DESSERTS

Fruit Crisp  
Seasonal Sorbet  
Vegan Chocolate Brownie  
Fresh Fruit Cup

Gluten Free: GF

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# DINNER

## DINNER BUFFET

All buffets are served with freshly baked artisan rolls, butter, coffee, tea and choice of dessert (see page 17).

Requires a 100% guarantee. 25 person minimum.

### THE MOSCOW MOUNTAIN

Your choice of two of the following entrées:

Carved baron of beef with personal carver

Salmon Wellington

Beer Can Chicken

Eggplant Rollitini

Accompanied by spring green salad, seasonal vegetables, your choice of Yukon Gold mashed potatoes, rosemary red potatoes, or wild rice pilaf. 25.95

### THE PALOUSE

Your choice of two of the following entrées:

Sirloin roast with au jus served by a personal carver

Huckleberry Grilled Chicken Breast

Parmesan Seared West Coast Snapper

Grilled Portobello Napoleon

Accompanied by farmer's market salad, pea and lentil summer salad, seasonal vegetables and your choice of Yukon mashed potatoes, rosemary red potatoes or wild rice pilaf. 27.95

### PACIFIC NORTHWEST

Your choice of two of the following entrées:

Prime Rib Carving Station with horseradish and au jus

Cedar Planked Salmon Oscar

Lemon Chicken and Truffles

 Pacific Northwest Lentil Lasagna

Accompanied by two chef's choice salads, choice of rosemary roasted red potatoes, Yukon mashed potatoes and wild rice pilaf and seasonal vegetables. 32.95

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# DINNER

## DINNER BUFFET CONT.

All buffets are served with freshly baked artisan rolls, butter, coffee, tea and choice of dessert (see page 17).

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 in place of rolls and butter 18.95

### 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 in place of rolls and butter 18.95

### IDAHO BUFFET

Sliced brisket with huckleberry and chipotle barbecue sauces, mesquite chicken breast, Idaho au gratin potatoes, seasonal vegetables and mixed green salad with assorted dressings 19.95

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# DINNER

## DINNER BUFFET CONT.

All buffets are served with freshly baked artisan rolls, butter, coffee, tea and choice of dessert (see page 17).  
Requires a 100% guarantee. 25 person minimum.

### ULTIMATE COMFORT BUFFET

Tuscan fried chicken, bacon wrapped meatloaf with red wine gravy,  
white cheddar mac-n-cheese, garlic green beans,  
and mixed green salad with assorted dressings. 20.95

### BARBECUE BUFFET

Santa Maria tri-tip grilled and smoked with a smoked paprika,  
garlic, salt and pepper rub. Huckleberry beer can chicken, accompanied with a mixed green salad,  
ruby red potato salad, grilled corn on the cob, baked beans, potato wedges, and corn bread with  
honey butter in place of rolls and butter. 23.95

### WINE MAKERS BUFFET

Cabernet braised beef short ribs, chicken coq qu vin pinot noir braised chicken quarters,  
served with soft Parmesan polenta and roasted garlic green beans.  
Choice of mixed green salad or classic Caesar. 24.95

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# DESSERTS

## DESSERTS

Priced per person

**APPLE CRISP** 3

**TIRAMISU** 3

**STRAWBERRY SHORTCAKE** 3

 **PACIFIC NORTHWEST LENTIL CARROT CAKE** 3

**CHOCOLATE MOUSSE** GF 3.25

**CHOCOLATE TORTE** GF 3.50

**NEW YORK CHEESECAKE** 3.50

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

**BREAD PUDDING** 3.50

**CAKES** 3.50

Lemon, Chocolate or Carrot

**ASSORTED DESSERT BARS** 3.50

7-Layer Bar, Blondie, Loaded Chocolate Brownie, Summer Berry,  
Lemon Crumb, Chocolate Peanut Butter Stack or Cinnamon Apple Swirl

 **TILLAMOOK SUNDAE BAR** 5

Two ice cream flavors with all the fixings

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# APPETIZERS

## APPETIZER TRAYS

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

### CHIPS AND SALSA *GF*

Dried California chili pods with tomatoes, onions, garlic, cilantro and lime juice, served with tortilla chips. 9.25/18.50

### HEIRLOOM TOMATO BRUSCHETTA

Served on grilled baguette slices with heirloom tomatoes, fresh mozzarella and basil. 19.95/39.90

### SEASONAL FRUIT DISPLAY *GF*

A selection of our freshest seasonal fruit. 32.50/65

### MEDITERRANEAN VEGETABLE PLATTER *GF*

Our selection of grilled vegetables marinated in olive oil, herbs de Provence and garlic served with roasted red pepper dipping sauce. 36.95/73.90

### VEGETABLE CRUDITE *GF*

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. 35/70

### SEVEN LAYER DIP *GF*

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. 26.95/53.90

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



### MEDITERRANEAN HUMMUS

Pacific Northwest hummus, accompanied with feta,  
Kalamata olives, grape tomatoes and marinated artichoke hearts.  
Served with garlic crostini. 35.50/73



### WALLA WALLA DIP

Caramelized Walla Walla onion and provolone cheese in a chafer.  
Served with sliced baguettes. 35.50/73

### HOT SPINACH ARTICHOKE DIP

Fresh spinach and cream cheese served warm  
with sliced baguette bread. 49.95/99.90

### 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

### PROSCIUTTO WRAPPED PRAWNS *GF*

Black tiger prawns, wrapped in cured prosciutto ham.  
Served with a mint and jalapeño pepper jelly. 62.50/125

### HOT ARTICHOKE AND CRAB DIP

Hearts of artichoke, Northwest crab and cream cheese served  
warm with sliced baguette bread. 72.50/145



### GRILLED VEGETABLE, CURED MEAT AND CHEESE PLATTER

Marinated and grilled asparagus, zucchini, yellow squash, grape tomatoes.  
With salami, prosciutto, Vandal-brand rope sausage, pepper jack, sharp cheddar  
and smoked Gouda cheeses. Served with Melba sauce, orange marmalade,  
toasted crostini and assorted water crackers. 79.95/159.90

Gluten Free: GF

Locally Inspired 

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# APPETIZERS

## APPETIZER PACKAGES

20 person minimum

### **SIMPLY DELICIOUS**

Fresh Fruit Display  
Mediterranean Hummus  
Domestic Cheese Display  
Vegetable Crudite  
Tortilla Wrapped Pinwheels  
9.99 per person

### **A STEP ABOVE**

Deli Meat and Cheese Tray  
Mediterranean Vegetable Platter  
Mushroom Rockefeller  
Fresh Fruit Display  
Idaho Potato Skins  
Vegetable Pot-stickers  
12.99 per person

### **THE GRAND**

Spinach Artichoke Dip  
Heirloom Tomato Bruschetta  
Thai Cucumber Cups  
Swedish Meatballs  
Fresh Fruit Display  
Mushroom Rockefeller  
Smoked Salmon Canapes  
Grilled Chicken Satays  
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)

### DEVEILED EGGS *GF*

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

### THAI CUCUMBER CUPS *GF*

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



### COUGAR GOLD PUFF PASTRIES

Puff pastry layered and rolled with  
WSU's Cougar Gold cheese and oven baked. 17.99

### 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

### SKEWERS *GF*

Antipasto Skewer - fresh mozzarella, grape tomato, salami, Kalamato olive, basil and garlic oil.  
Summer Skewer - melon ball of honeydew, feta red grape and mint  
Caprese Skewer - marinated fresh mozzarella, grape tomato, fresh basil and balsamic glaze  
24.50

### SHRIMP COCKTAIL SHOOTERS *GF*

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

Gluten Free: *GF*


Locally Inspired

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# HORS D'OEUVRES

## HOT

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

 **LENTIL-STUFFED MUSHROOMS** *GF*  
Palouse lentils, onions and Parmesan cheese baked in a mushroom cap. 16.95 per dozen

**SWEDISH MEATBALLS** *GF*  
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)

**GRILLED CHICKEN SATAYS** *GF*  
Grilled chicken on a bamboo skewer, drizzled with sweet chili sauce, chopped cilantro and sesame seeds. Served with teriyaki and Thai peanut sauce. 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

 **SMOKED BRISKET CROSTATA**  
Smoked brisket, rich demi-glace cream cheese and red wine caramelized onion on a garlic crostini. 38.50

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 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

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# REFRESHMENTS

## HOT BEVERAGES

### COFFEE

Regular and Decaffeinated

Pot (serves 6) 12

Air pot (serves 15) 24

Urn (serves 36) 72

**TEA** 2 per bag

**HOT CHOCOLATE** 2 per packet

**SPICED CIDER** 2 per packet

## 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 per bottle

**ICED TEA** 13 per pitcher / 52 per dispenser

**FRUIT PUNCH** 13 per pitcher / 52 per dispenser

**LEMONADE** 13 per pitcher / 52 per dispenser

**MILK** 14 per pitcher

**SPARKLING CIDER** 9.95 per bottle

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# REFRESHMENTS

## BAR CHARGES

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

## HOSTED OR NO HOST COCKTAILS

**WELL DRINKS** 4.50

**PREMIUM BRANDS** 6

**SUPER PREMIUM BRANDS** Dependent upon Brand

**HOUSE WINE BY THE GLASS** 6

Cabernet, Merlot, Chardonnay,  
Pinot Grigio or White Zinfandel

**HOUSE CHAMPAGNE** 11 per bottle

**DOMESTIC BOTTLED BEER** 4.50

**MICRO BOTTLED BEER** 5.50

**DOMESTIC KEGS OF BEER** 325

**IMPORT / MICRO BREW KEGS**

Price dependent upon brand

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# AUDIO-VISUAL SERVICE

Equipment charged per day

LCD Projector & Screen	\$160
Laptop Computer	\$ 50
Power Strip	\$ 5
Flip Chart	\$ 30
White Board	\$ 30
Standard Microphone ( <i>podium, wired or table-top</i> )	\$ 10
Wireless Microphone ( <i>hand-held or lapel</i> )	\$ 50
House-sound with personal devise	\$ 25
Maui Speaker Towers	\$200/tower ( <i>max 2</i> )
Television with DVD	\$ 50
Projector Screen	\$ 40
Polycom Speaker Phone	\$ 50
Dedicated IT Assistance ( <i>IT Expert in-room</i> )	\$ 50/hour ( <i>1 hour minimum</i> )

*Additional equipment available upon request.*

*All audio-visual equipment must be reserved at least two weeks prior to the date of the function.*

## UP LIGHTS

Up Lights ( <i>Color choice: red, blue, turquoise, purple, white, green, yellow</i> )	\$ 15 each
Basic Package ( <i>8 lights</i> )	\$100
Mid-Range Package ( <i>12 lights</i> )	\$150
Deluxe Package ( <i>16 lights</i> )	\$200
DMX Board ( <i>Connects lights to sound system for light show effects</i> )	\$100

## 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).

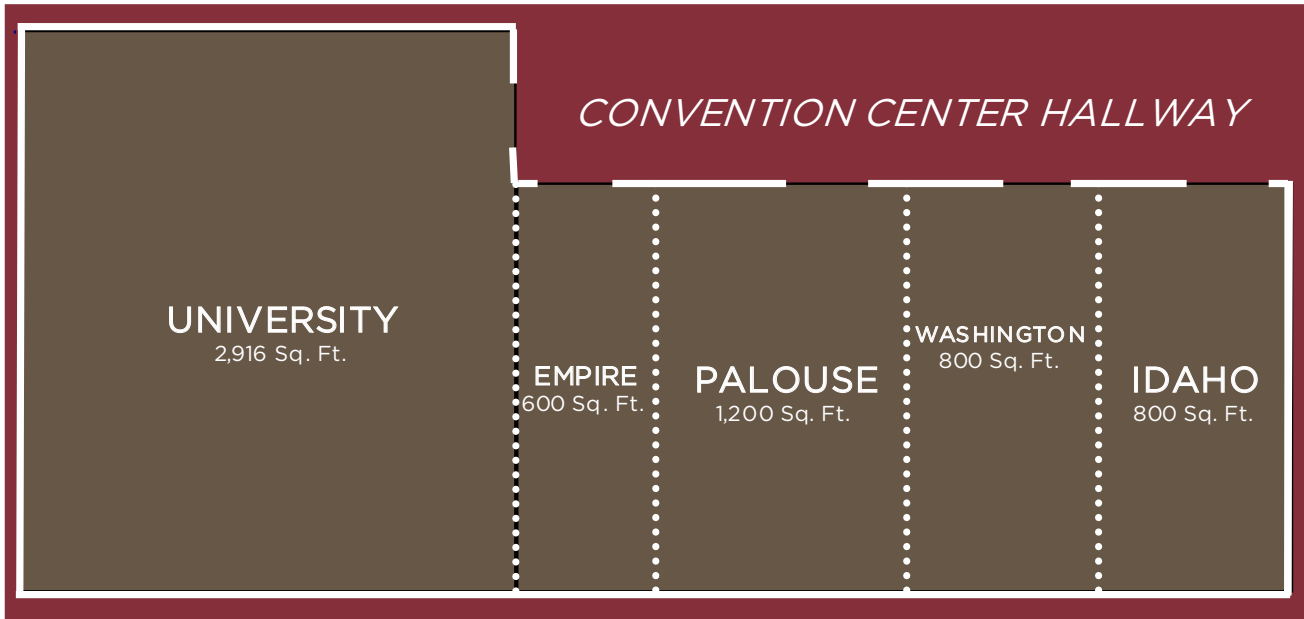
## TELEPHONE SERVICES

A credit card is required for additional charges that may be incurred.  
Basic set-up charge of \$50 (includes a phone).

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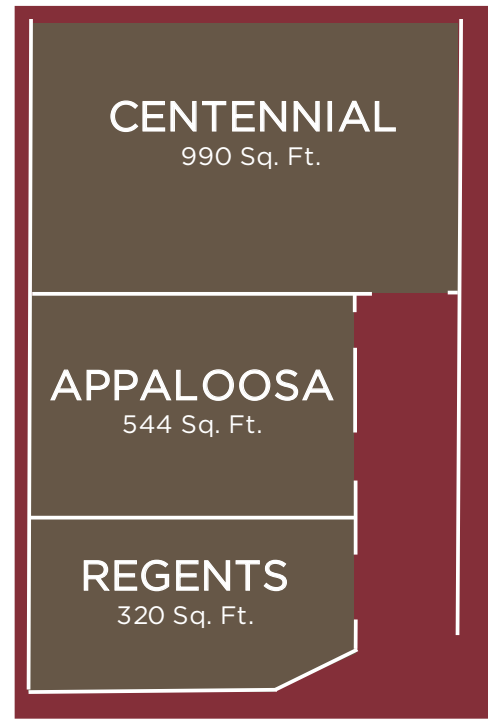


ROOM	SIZE	CLASSROOM (W/ TABLES)	THEATRE (CHAIRS)	DINING (RND OF 8/9)
UNIVERSITY	54 X 54	120	230	160 / 180
EMPIRE	15 X 40	20	60	32 / 36
PALOUSE	30 X 40	60	120	72 / 81
WASHINGTON	20 X 40	40	80	48 / 54
IDAHO	30 X 20	40	80	48 / 54

Gluten Free: GF

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ROOM	SIZE	CLASSROOM (W/ TABLES)	THEATRE (CHAIRS)	DINING (RND OF 8/9)
GOLD	23 X 40	36	56	40 / 45
SILVER	35 X 67	96	200	128 / 144
CENTENNIAL	33 X 30	48	104	48 / 54
APPALOOSA	32 X 17	24	56	32 / 36
REGENTS	20 X 16	--	--	12
LATAH	22 X 26	--	--	20

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