



CATERING  
*menu*

**University Inn**  
Hotel & Conference Center

# TABLE OF CONTENTS

SNACKS & BREAKS	PAGE 2
REFRESHMENTS	PAGE 2
HORS D'OEUVRES	PAGE 3
DESSERTS	PAGE 3
APPETIZERS	PAGE 4
BREAKFAST	PAGE 5
LUNCH	PAGES 6-7
DINNER	PAGES 8-10
BAR SERVICE	PAGE 11
AUDIO / VISUAL / LINEN	PAGE 12
POLICIES	PAGE 13
MEETING ROOM DIAGRAMS	PAGE 14
OFF-SITE CATERING SUGGESTIONS	PAGE 15

---

## CUSTOMIZE YOUR EXPERIENCE

Have a special request?

We will work with you to create an unforgettable experience at your event.

For details on custom culinary options, specialty bar requests,  
rentals & audio / visual needs, please contact our  
catering department at 208.882.0550 x322

For events & meetings requiring guest room blocks,  
please contact our sales department at 208.882.0550 x327

## CONTINENTALS & MORNING BREAKS

includes freshly brewed coffee  
& hot tea station

bagels with cream cheese  
cake donuts  
assorted breakfast breads  
mini coffee cakes  
fresh fruit display  
mini muffins  
assorted muffins  
whole fruit  
yogurt cups  
oatmeal cups with brown sugar  
individually wrapped granola bars  
hard boiled eggs  
assorted cold cereals & milk

**PICK TWO** | 6 per person

**PICK THREE** | 8 per person

**A LA CARTE & ADDITIONS** | Add 2 each

**ALLERGY FRIENDLY OPTIONS AVAILABLE**

## SNACKS, SWEETS & AFTERNOON BREAKS

**VEGGIE SNACKS** | A tray of the freshest vegetables of the season served with ranch dressing & balsamic vinaigrette on the side. | 2.50 per person  
Add our PNW hummus dip for an additional 2

**SNACK PACK** | An assortment of individually packaged pretzels, popcorn, chips & bar mix. | 2.50 per person

**TRAIL MIX BAR** | Assorted granola, fancy mixed nuts, pretzels & dried fruits. | 5 per person

**TILLAMOOK SUNDAE BAR** | Two ice cream flavors with all the fixings. | 5 per person

**FRESH BAKED COOKIES** | 1.75 per person

**CHOCOLATE BROWNIES** | 1.75 per person

**BULK BAR MIX** | 20 per gallon

**FRESH POPPED POPCORN** | 10 per gallon

**ASSORTED MILK & DARK CHOCOLATES** | 2 per person

## REFRESHMENTS

### A LA CARTE COFFEE STATION

*Regular or Decaffeinated served with assorted creamers & sugar packets*

Pot - serves six | 12

Air pot - serves fifteen | 30

Urn - serves thirty-six | 72

### HOT COCOA STATION

*Pre-made hot cocoa served in an urn with shortbread cookies, whipped cream, chocolate sprinkles, & mini-marshmallows on the side*

Urn - serves thirty-six | 72

**ASSORTED HOT TEA** | 2 per bag

**D.I.Y HOT COCOA** | 2 per packet

### FRESH-MADE ICE COLD DRINKS

*Iced tea*

*Lemonade*

*Fruit punch*

64 oz pitcher - serves six | 14

Dispenser - serves twenty-five | 52

### SPARKLING CIDER

750ml bottle | 10

### SINGLE-SERVE SODA

Coca Cola products

2.25 per can

### FOUNTAIN SODA

64 oz pitcher - serves six | 10

**BOTTLED WATER** | 2 per bottle

### JUICE & MILK

*Ice Cold Milk*

*Orange, Apple, or Cranberry Juices*

10 oz can or bottle | 4

64 oz pitcher - serves six | 14

Dispenser - serves twenty-five | 52

### SELTZER WATER

Assorted flavors

2.25 per can

### MONSTER ENERGY DRINKS

5 per can

**SPICED CIDER** | 2 per packet

Gluten Free: GF

Locally Inspired 

PLEASE NOTE: All prices subject to change without notice. All entrées require a 100% guarantee. All prices are subject to 20% service charge & 6% Idaho sales tax.

If two plated entrées are chosen, the higher price will be charged per plate. Buffets require 15 person minimum.

## DESSERTS

Prices are per person.

### TIRAMISU | 3

### STRAWBERRY SHORTCAKE | 3

### PACIFIC NORTHWEST LENTIL CARROT CAKE | 3

### CHOCOLATE MOUSSE | GF | 3.50

### CHOCOLATE TORTE | GF | 3.50

### CHOCOLATE TIGER CAKE | 3

### NEW YORK CHEESECAKE | 3.50

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

### 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.

### VEGAN DESSERTS | 3

Fruit Crisp  
Seasonal Sorbet  
Vegan Chocolate Brownie  
Fresh Fruit Cup

## HORS D'OEUVRES

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

## CHILLED

### DEVILED EGGS | GF

Traditional favorite with assorted toppers:  
olive, bacon & pimento. | 14

### THAI CUCUMBER CUPS | GF

With chicken, cilantro, lime &  
a chili sambal sauce or carrots, chili, ginger & cilantro  
with our house-made teriyaki sauce. | 15

### COUGAR GOLD PUFF PASTRIES

Puff pastry layered & rolled with  
WSU's Cougar Gold cheese & oven baked. | 18

### TORTILLA WRAPPED PINWHEELS

A variety of turkey & beef with cream cheese,  
spices & herbs, rolled into flavored tortillas. | 20

### SMOKED CHICKEN FILO CUPS

Rich cream cheese, chives  
& smoked chicken in a crisp filo cup. | 23

## HOT

### LENTIL-STUFFED MUSHROOMS | GF

Palouse lentils, onions & Parmesan cheese  
baked in a mushroom cap. | 17  
Substitute Italian sausage for lentils for an additional | 3

### SWEDISH MEATBALLS | GF

In your choice of sour cream demi-glace or  
sweet & sour sauce. | 19

### IDAHO POTATO SKINS

Golden crisp with cheddar cheese, bacon bits &  
green onion served with sour cream & salsa. | 19

### VEGETABLE POT STICKERS

Served with sweet & sour sauce & honey mustard. | 19

### GRILLED CHICKEN SATAYS | GF

Grilled chicken on a bamboo skewer, drizzled with  
sweet chili sauce, chopped cilantro & sesame seeds.  
Served with teriyaki & Thai peanut sauce. | 30

Gluten Free: GF

Locally Inspired 

PLEASE NOTE: All prices subject to change without notice. All entrées require a 100% guarantee. All prices are subject to 20% service charge & 6% Idaho sales tax.

If two plated entrées are chosen, the higher price will be charged per plate. Buffets require 15 person minimum.

# A LA CARTE APPETIZERS

Priced per person. Minimum order 20 people.

## CHIPS & SALSA | GF

Dried California chili peppers blended with tomatoes, onions, garlic, cilantro & lime juice, served with tortilla chips. | 2

## HEIRLOOM TOMATO BRUSCHETTA

Served on grilled baguette slices with heirloom tomatoes, fresh mozzarella & basil. | 2.50

## SEASONAL FRUIT DISPLAY | GF

A selection of our freshest seasonal fruit. | 2.50

## MEDITERRANEAN VEGETABLE PLATTER | GF

Our selection of grilled vegetables marinated in olive oil, herbs de Provence & garlic served with roasted red pepper dipping sauce. | 2.50

## VEGETABLE CRUDITE | GF

The freshest vegetables of the season served with ranch dressing & balsamic vinaigrette. | 2.50

## DOMESTIC CHEESE DISPLAY

Chef's assortment of cheddar, provolone, gouda & Jack cheeses with an assortment of crackers. | 3

## SEVEN LAYER DIP | GF

Refried beans, sliced black olives, diced tomatoes, cheddar cheese, green onions, sour cream & salsa. Served with tortilla chips. | 2

## SMOKED SALMON CANAPES

Lox style salmon served with herb cream cheese, on sliced baguettes. | 3.50

## SUMMER SKEWERS

Fresh melon balls, basil, feta cheese & balsamic drizzle. | 2.75

## CAPRESE SKEWERS

Cherry tomatoes, basil, mozzarella & balsamic drizzle. | 2.75

## MEDITERRANEAN HUMMUS

Pacific Northwest hummus, accompanied with feta, Kalamata olives, grape tomatoes & marinated artichoke hearts. Served with garlic crostini. | 2.75

## HOT SPINACH ARTICHOKE DIP

Fresh spinach & cream cheese served warm with sliced baguette bread. | 3.25

## DELI MEAT & CHEESE TRAY

Sliced breast of turkey, roast beef & honey ham. Accompanied by sliced cheddar & Swiss cheeses, condiments & dollar rolls. | 4.75

---

## APPETIZER SAMPLER PACKAGES

20 person minimum.

### **SIMPLY DELICIOUS**

Fresh Fruit Display  
Mediterranean Hummus  
Vegetable Crudite  
Tortilla Wrapped Pinwheels  
10 | per person

### **A STEP ABOVE**

Deli Meat & Cheese Tray  
Mediterranean Vegetable Platter  
Mushroom Rockefeller  
Idaho Potato Skins  
Vegetable Pot-stickers  
13 | per person

### **THE GRAND**

Spinach Artichoke Dip  
Heirloom Tomato Bruschetta  
Thai Cucumber Cups  
Fresh Fruit Display  
Smoked Salmon Canapes  
Grilled Chicken Satays  
16 | per person

---

Gluten Free: GF

Locally Inspired 

PLEASE NOTE: All prices subject to change without notice. All entrées require a 100% guarantee. All prices are subject to 20% service charge & 6% Idaho sales tax.

If two plated entrées are chosen, the higher price will be charged per plate. Buffets require 15 person minimum.

# PLATED BREAKFAST

includes freshly brewed coffee  
& hot tea station

**WRAP** | Three scrambled eggs, bacon, green onions & potatoes, house-made salsa & cheddar cheese all rolled in a warm flour tortilla. Served with fresh fruit. | 9

## **CLASSIC** | GF

Choice of: two strips of hardwood smoked bacon or two sausage links, served with two scrambled eggs & sliced Yukon potatoes grilled with onions & peppers. | 10

## **FRENCH TOAST & SAUSAGE**

Served golden brown, lightly dusted with powdered sugar & served with whipped butter & hot maple syrup on top. Paired with a side of two sausage links & fresh fruit cup. | 11

**CHICKEN & WAFFLES** hand-breaded & fried buttermilk chicken served with Belgian waffles, whipped butter, maple syrup & a fresh fruit cup. | 12

**LOADED BREAKFAST CROISSANT** Bacon, scrambled eggs & cheddar cheese on a buttery croissant. Served with a side of breakfast potatoes. | 9

## BREAKFAST BUFFETS

includes freshly brewed coffee & hot tea station

### **HEALTHY START**

Full toasting station with assorted bagels, sliced breads & croissants. Featuring Lox smoked salmon, capers, red onion, cream cheese & a fresh fruit display. Served with jams, jellies, honey, butter & yogurts. | 13

### **B.Y.O PARFAIT OR OATMEAL BAR** | GF

Vanilla Greek yogurt with granola, sliced almonds & assorted seasonal berry toppings or hot oatmeal with cinnamon, sliced almonds, dried fruits & brown sugar. | 6

### **UNIVERSITY INN**

Chef made-to-order omelets with spinach, mushrooms, tomatoes, green onions, diced ham, bacon, sausage & shredded Jack & cheddar cheeses. Served with pancakes with butter & syrup, Yukon grilled potatoes & a fresh fruit display. | 19

### **GEM STATE**

Belgian waffles with butter & maple syrup, served with bacon, scrambled eggs & a yogurt parfait bar with vanilla Greek yogurt, granola, sliced almonds & assorted seasonal berries. | 13

### **LOADED BISCUITS & GRAVY**

Scrambled eggs & sausage links served with a side of fresh-baked buttery biscuits, & house-made gravy. Served with bacon bits, shredded cheddar cheese & green onion toppings. | 15

### **SUNRISE**

Choice of: hardwood smoked bacon or sausage. Served with scrambled eggs, Yukon grilled potatoes, classic French toast with butter & syrup, plus a fresh fruit display. | 15

Gluten Free: GF

Locally Inspired 

PLEASE NOTE: All prices subject to change without notice. All entrées require a 100% guarantee. All prices are subject to 20% service charge & 6% Idaho sales tax.

If two plated entrées are chosen, the higher price will be charged per plate. Buffets require 15 person minimum.

## PLATED HOT LUNCHES

includes freshly brewed coffee & hot tea station

### GRILLED CHICKEN CALIFORNIA CLUB

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

Served with a side of French fries. | 13

### 1516 BURGER

Half pound Angus beef patty on a toasted brioche bun with garlic dill pickles, sweet onions, sliced tomato & Seasons' aioli. Served with a side of French fries. | 13

Add Cheese, Mushrooms, or Bacon | 1.50

### PRIME RIB AU JUS

Tender sliced beef with Provolone cheese, horseradish aioli & caramelized onions. Served on a toasted hoagie bun

with a side of French fries. | 14

### SMOKED CHICKEN PENNE

House-smoked chicken with garlic, onions, sliced Portobello mushroom, simmered in a white cheddar cheese sauce. Topped with toasted garlic crostini in place of rolls & butter. | 17

### COUGAR GOLD MAC & CHEESE

Local WSU Cougar Gold cheese sauce, tossed with cavatappi pasta, crispy breaded chicken & served with garlic bread | 15

### LIGHT SALMON PICCATA

Grilled salmon, simmered in a light piccata sauce, garlic, onion, capers, lemon & butter, with spring vegetables, served over angel hair pasta with a fresh baked roll & butter on the side. | 17

### VEGETARIAN STIR FRY

Grilled tofu, with red bell peppers, sugar snap peas, bok choy, garlic & fresh ginger, tossed with rice noodles, house teriyaki sauce & served in a won-ton bowl. | 13

### BACON WRAPPED MEATLOAF

House-made meatloaf, served with whipped Yukon gold potatoes, seasonal vegetables, red wine gravy & onion rings. Served with a fresh baked roll & butter. | 17

---

## PLATED SALADS & BOXED LUNCHES

includes freshly brewed coffee & hot tea station

### CLASSIC CHICKEN CAESAR SALAD

Chopped romaine lettuce tossed with seasoned croûtons, shredded Parmesan cheese & our classic Caesar dressing. Topped with grilled breast of chicken. | 10

### SPRING CHICKEN SALAD | GF

Organic spring greens with grilled chicken breast, raisins, candied walnuts, matchstick apples, Gorgonzola, & finished with our citrus vinaigrette. | 13

### MAIFUN CHICKEN SALAD | GF

Shredded Iceberg & Napa cabbage, bay shrimp, marinated chicken, cilantro, pepperoncini, red bell peppers, our house-made Maifun dressing & topped with crispy rice noodles. | 14

### CAPRESE SALAD | GF

Mixed greens tossed in our creamy balsamic dressing, topped with fresh mozzarella, roma tomatoes, fresh basil & grilled chicken. | 12

### ALL INCLUSIVE BOXED GRAB & GO SANDWICHES

Choice of turkey, ham, tuna, or veggie with cheese, lettuce, tomato & red onion. Boxed with a piece of whole fruit, bag of chips, fresh baked cookie & bottled water. | 13  
(Does not include coffee or tea)

Gluten Free: GF

Locally Inspired 

PLEASE NOTE: All prices subject to change without notice. All entrées require a 100% guarantee. All prices are subject to 20% service charge & 6% Idaho sales tax.

If two plated entrées are chosen, the higher price will be charged per plate. Buffets require 15 person minimum.

# LUNCH BUFFETS

includes freshly brewed coffee & hot tea station

## **BAKED POTATO & CHILI BAR**

Large Idaho baked potatoes with butter, sour cream, shredded cheddar cheese, green onions, bacon crumbles & chili. Includes mixed green salad, assorted dressings, fresh baked rolls & butter. | 13

## **SOUP & SALAD BAR**

Chef's soup of the day.

Spring greens, chopped romaine, shredded carrots, diced cucumber, grape tomatoes, black olives, Parmesan, Jack & cheddar cheeses, diced chicken, bacon, croûtons, assorted dressings, Chef's choice pasta salad, pea salad, rolls & butter. | 14

## **DELI MEAT & CHEESE SANDWICH BAR**

Sliced turkey, beef & ham with cheddar, Swiss & Provolone cheeses & assorted breads & condiments. Served with soup, chips & potato salad. | 17

**Add:** fresh avocado, fruit display, chipotle aioli, pesto mayo, sun-dried tomato aioli, crispy bacon & fresh croissants. | 5

## **TACO OR FAJITAS 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 & flour tortillas, house-made salsa, sour cream & tortilla chips. | 20

## **ITALIAN BUFFET**

Boneless, skinless breast of chicken encrusted with Parmesan cheese, served with penne pasta, marinara & Alfredo sauces. Served with mixed green salad, seasonal vegetables & garlic bread. | 20

**SMOKEHOUSE BUFFET** Huckleberry chicken breast, huckleberry ribs, macaroni salad, cornbread with honey butter, potato wedges, chipotle BBQ & huckleberry BBQ sauces on the side. Served with grilled corn on the cob & mixed green salad with assorted dressings. | 24

**VANDAL BRAND BRATS & BURGERS** Served with assorted buns & your choice of macaroni salad or potato salad, sauerkraut, whole grain mustard, lettuce, tomato & onion toppings. Accompanied by roasted red potatoes, a mixed green salad & assorted dressings. | 20

**To order a lunch buffet for dinner service add 4.**



Gluten Free: GF

Locally Inspired 

PLEASE NOTE: All prices subject to change without notice. All entrées require a 100% guarantee. All prices are subject to 20% service charge & 6% Idaho sales tax.

If two plated entrées are chosen, the higher price will be charged per plate. Buffets require 15 person minimum.



# PLATED DINNER PROTEINS

includes freshly brewed coffee & hot tea station

## SIDES (SELECT ONE)

Yukon gold mashed potatoes  
Rosemary red potatoes  
or Wild rice pilaf

served with mixed green salad & assorted dressing,  
fresh baked rolls & butter & chef's choice vegetables

## CHICKEN CORDON BLEU

6-ounce chicken breast, wrapped in smoked ham, oven roasted & finished with a rich bleu cheese sauce & Gorgonzola crumbles. | 24

## PARMESAN CRUSTED CHICKEN

Boneless breast of chicken encrusted with grated Parmesan cheese & Italian pan roasted herbs.  
Choice of creamy pesto or an artichoke & mushroom sauce. | 24

## FREE RANGE ROASTED LEMON CHICKEN & TRUFFLES

French-cut chicken breast, pan roasted with mushrooms, finished with a lemon cream sauce & truffle oil. | 24

## CHICKEN COEUR D'ALENE | GF

French-cut chicken breast, stuffed with St. Maries wild rice pilaf mixed with dried raisins & toasted walnuts,  
oven roasted & finished with a huckleberry demi-glace. | 24

## BABY BACK PORK RIBS | GF

Half rack of pork ribs charbroiled & slowly smoked with a huckleberry barbecue sauce. | 18

## BACON WRAPPED PORK LOIN

Topped with caramelized onions & mushrooms. Finished with a rich cabernet demi-glace. | 20

## BROILED PORK CHOPS

Pork loin chop, char grilled, finished with garlic butter, served with spiced apple sauce. | 17

## 8-OZ FLAT IRON • GF | 24

## BASEBALL CUT SIRLOIN | GF

8-ounce center cut char-grilled top sirloin. | 24

## PRIME RIB | GF

Slow roasted prime rib served with our burgundy au jus & horseradish sauce. | 27  
(Minimum order: 20 people)

## ADD A PRIME RIB PERSONAL CARVING STATION | \$50

Gluten Free: GF

Locally Inspired 

PLEASE NOTE: All prices subject to change without notice. All entrées require a 100% guarantee. All prices are subject to 20% service charge & 6% Idaho sales tax.

If two plated entrées are chosen, the higher price will be charged per plate. Buffets require 15 person minimum.

# PLATED SEAFOOD VEGAN & VEGETARIAN DINNER

includes freshly brewed coffee & hot tea station

**ENTREES** : served with mixed green salad & assorted dressing & fresh baked rolls & butter

## TIGER PRAWN SCAMPI

Prawns sautéed with onions, garlic, capers & tomatoes in a white wine-lemon butter sauce. Served over angel hair pasta with a side of seasonal vegetables & garlic crostini. | 18

## LOBSTER MAC & CHEESE

Choose one preparation: Jalapeño & Bacon or Classic White Crème Sauce. Sautéed lobster meat, tossed with our house chardonnay cream sauce, Gruyere cheese & cavatappi pasta. Served with a side of seasonal vegetables & garlic sourdough toast instead of rolls & butter. | 22

## SEAFOOD ALFREDO

Shrimp, scallops, Alaskan cod & clams simmered in our chardonnay cream sauce with fresh basil & sun-dried tomatoes on fettuccine noodles. Served with garlic toast instead of rolls & butter. | 22

## PLANKED SALMON OSCAR | GF

Pacific salmon roasted on a cedar plank, topped with deep sea red crab meat, asparagus tips & hollandaise sauce with choice of roasted red potatoes, Yukon mashed potatoes or rice pilaf. Served with a side of seasonal vegetables. | 27

## PACIFIC NORTHWEST LENTIL LASAGNA

House-made lentil lasagna with Missoula lasagna sheets & ricotta cheese. Served with a side of seasonal vegetables. | 13

## VEGETABLE PESTO PASTA

Steamed seasonal vegetables & penne pasta tossed with a basil pesto cream sauce, topped with Parmesan cheese. | 13  
(Gluten free pasta available.)

## TOMATO BASIL CAPPELLINI | GF

Ripe Roma tomatoes, fresh basil, garlic, light vegetable broth. Made with zucchini pasta strings. | 16

## GRILLED VEGETABLE | GF

Zucchini, yellow squash, eggplant, tomatoes & roasted garlic topped with fresh mozzarella. | 14

## EGGPLANT CAPRESE

Breaded eggplant Parmesan, stacked with fresh mozzarella & basil, finished with tomato sauce & balsamic greens. | 15

## EGGPLANT ROLLITINI | GF

Roasted eggplant stuffed with ricotta cheese, spinach, shallots & garlic. Topped with zesty tomato marinara. | 15

## GNOCCHI STUFFED BELL PEPPERS

Potato dumplings with our house chardonnay cream sauce, sun-dried tomatoes, mozzarella & Parmesan cheeses, baked inside a bell pepper. | 17

## PORTOBELLO NAPOLEON | GF

Portobello mushrooms stacked with wilted spinach, grilled eggplant, roasted bell peppers & rich goat cheese with red pepper coulis over polenta. | 17

## THE BEYOND BURGER | GF

Vegan Beyond burger patty, lettuce, tomato, onion & garlic dill pickles. Served on a gluten free bun or as a lettuce wrap. | 15

## LENTIL SALAD | GF

Served with grilled & chilled tofu, peppers & curry vinaigrette. | 15


## TOFU STIR FRY | GF

Gluten-free teriyaki marinated tofu sautéed with vegetables & served with jasmine rice. | 15

## BEYOND LASAGNA BOLOGNESE | GF

Made with our Vegan Beyond Burger, layered with vegan cheese, veggie pasta sheets, marinara sauce & oven roasted. | 18

Gluten Free: GF

Locally Inspired 

PLEASE NOTE: All prices subject to change without notice. All entrées require a 100% guarantee. All prices are subject to 20% service charge & 6% Idaho sales tax.

If two plated entrées are chosen, the higher price will be charged per plate. Buffets require 15 person minimum.

# DINNER BUFFET

includes freshly brewed coffee & hot tea station

## SIDES (SELECT ONE)

Yukon gold mashed potatoes  
Rosemary red potatoes  
or Wild rice pilaf

served with mixed green salad & assorted dressing,  
fresh baked rolls & butter & chef's choice vegetables

## THE PALOUSE

Your choice of two of the following entrées:

Sirloin roast with au jus  
🌿 Huckleberry Grilled Chicken Breast  
Parmesan Seared West Coast Snapper  
Grilled Portobello Napoleon  
28

## PACIFIC NORTHWEST

Your choice of two of the following entrées:

Prime Rib with horseradish & au jus  
Cedar Planked Salmon Oscar  
Lemon Chicken & Truffles  
🌿 Pacific Northwest Lentil Lasagna  
39

## ITALIAN DINNER BUFFET

Chicken parmesan, eggplant moussaka & grilled eggplant baked with  
Béchamel & tomato sauce. Accompanied by pasta with marinara & Alfredo sauces,  
Caesar salad, vegetables sautéed in basil pesto & garlic bread in place of rolls & butter.  
Does not include above side or salad options.

25

## 🌿 IDAHO BUFFET

Tender sliced beef brisket & our mesquite chicken breast  
served with a side with huckleberry & chipotle barbecue sauces.

25

## 🌿 BARBECUE BUFFET

Santa Maria tri-tip grilled & smoked with a smoked paprika, garlic, salt & pepper rub.  
Huckleberry chicken, accompanied with a mixed green salad, ruby red potato salad,  
garlic green beans & corn bread with honey butter in place of rolls & butter.

Does not include above side or salad options.

25

**ADD A PRIME RIB OR SIRLOIN ROAST PERSONAL CARVING STATION | \$50**

Gluten Free: GF

Locally Inspired 🌿

PLEASE NOTE: All prices subject to change without notice. All entrées require a 100% guarantee. All prices are subject to 20% service charge & 6% Idaho sales tax.

If two plated entrées are chosen, the higher price will be charged per plate. Buffets require 15 person minimum.

# BAR SELECTIONS

---

all bar stations require one attendant per 75-100 guests.

There is a \$200 minimum sales per bar with liquor  
& \$100 minimum sales per bar with beer & wine only

**WELL DRINKS** | 4.75

**PREMIUM BRANDS** | 5.50

**TOP SHELF** | 6.50

**HOUSE WINE BY THE GLASS** | 6

Cabernet  
Merlot  
Chardonnay  
Pinot Grigio  
White Zinfandel

**ROTATING PREMIUM WINES BY THE GLASS** | 7.50

**HOUSE CHAMPAGNE** | 11 per bottle

**DOMESTIC BEER** | 4.50

Budweiser  
Bud Light  
Coors Original  
Coors Light  
Whiteclaw

**CRAFT BEER** | 5.50

Rotating selection of assorted  
local & regional craft beers  
Corona  
Blue Moon  
Alaskan Amber

**DOMESTIC BEER KEGS** | 375

**CRAFT BEER KEGS** | 500

We work with local  
& regional vendors  
to provide the best  
options for your  
event. If you would  
like to special order  
a preferred drink,  
please contact us for  
availability & pricing.



Gluten Free: GF

Locally Inspired 

PLEASE NOTE: All prices subject to change without notice. All entrées require a 100% guarantee. All prices are subject to 20% service charge & 6% Idaho sales tax.

If two plated entrées are chosen, the higher price will be charged per plate. Buffets require 15 person minimum.

# SERVICES & RENTAL OPTIONS

## AUDIO / VISUAL / LIVESTREAM

Equipment charged per day

LCD Projector & Screen	\$ 160
4k Camera Live Stream Package	\$ 250
Laptop Computer	\$ 50
Power Strip	\$ 5
Flip Chart	\$ 30
White Board	\$ 30
Standard Microphone (podium, wired or table-top)	\$ 10
Wireless Microphone (hand-held or lapel)	\$ 50
Television with DVD	\$ 50
Projector Screen Only	\$ 40
Polycom Speaker Phone	\$ 50
Dedicated IT Assistance (IT expert in-room)	\$ 50/hour (1 hour minimum)
Maui Speaker Towers	\$ 200/tower (max 2)

Additional equipment available upon request.

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

## LIGHTING

Equipment charged per day

Up Lights (Options: red, blue, turquoise, purple, white, green, yellow)	\$ 10 / each
DMX Board (Connects lights to sound system for light show effects)	\$ 100
Edison Bulb String Lights (100' each)	\$ 30 / each

## LINEN & TENTS

Equipment charged per day

Black Spandex Chair Covers	\$ 2.50 / each
House Napkin & Linen Colors	No Charge
Custom Napkin Colors	\$ 0.65 / each
8'x20' Black Pipe & Drape	\$ 50
10'x20' White Pop Up Canopy	\$ 50

---

## WIRELESS INTERNET & TELEPHONE SERVICES

Complimentary wireless high-speed Internet service is available throughout our hotel & conference center. Hardwired Internet access ports are also available in ten of our convention center rooms.

For use of the polycom speaker phone, a credit card is required for additional charges & long-distance fees that may be incurred.

Gluten Free: GF

Locally Inspired 

PLEASE NOTE: All prices subject to change without notice. All entrées require a 100% guarantee. All prices are subject to 20% service charge & 6% Idaho sales tax.

If two plated entrées are chosen, the higher price will be charged per plate. Buffets require 15 person minimum.

# FOOD & BEVERAGE POLICIES

---

## **EXCLUSIVE CATERER**

The University Inn is proud to be the exclusive provider of all food & beverage services at the Best Western Plus University Inn. No outside food, beverage, or alcohol may be brought into our event facilities. Exceptions are made for custom wedding and party cakes. We are confident our Chef prepared meals will provide an exceptional culinary experience for you & your guests. We strive to exceed your expectations & make the event planning process simple, easy & worry free for you.

## **FOOD & BEVERAGE PRICING**

Menu pricing may be subject to change without notice due to the fluctuating market prices. We reserve the right to make comparable product substitutions when necessary.

## **ADDITIONAL FEES**

All house linen colors, tables, chairs, plates, flatware & service equipment are included at no additional charge. Any specialty linen, decor, or equipment requests will be arranged per event & fees will be discussed on a case-by-case basis.

## **MENU SELECTION**

In order to ensure proper planning of your event, menu selections are due 10 business days in advance, along with preliminary estimated attendance. For groups over 50, menu selections are limited to two entrees per served meal, plus a vegan / vegetarian option. An exact count is required for each plated selection. If two plated entrees are chosen, the higher price will be charged per plate. All buffets require a 15 person minimum.

## **SERVICE CHARGE & TAX**

The University Inn will add a 20% service charge plus current Idaho state sales tax, to applicable food & beverage, rental, or service related charges.

## **PAYMENT & GUARANTEED ATTENDANCE**

Pre-payment or billing details, plus final guaranteed attendance are due five business days prior to the start of the first scheduled event. If a customer fails to notify of the guaranteed attendance within the time required, the most current estimate given on the banquet event order will be used as the guaranteed number. The University Inn will prepare 5% above the guaranteed number to cover overruns. Should the attendance of the event exceed the guaranteed number, substitution menu items may be used & the additional meals provided will be charged at the same price per person / per item, plus service charges & sales tax.

## **WEDDING DEPOSITS**

A \$600.00 deposit is required for all wedding ceremony and reception reservations. This deposit is non-refundable and non-transferable in dates. The full deposit amount will be credited toward the final bill for the event.

## **ROOM RENTAL FEES**

Meeting and meal space are assigned based on the type of set up and number of people in attendance. Meeting room charges may be waived providing meeting and meal functions are consistent with the contracted agenda and 90% of the meeting participants attend group meal functions. Unless otherwise agreed upon, all catered food and non-alcoholic beverages will be deducted from the room rental minimum.

## **CANCELLATION & CHANGES**

Specific cancellation policies may be stated in event contracts and will supersede this policy. Groups cancelling or making changes within 48 hours of the event are financially responsible for all contracted charges for labor, food & beverages. Groups making changes to the contracted set up on the day of the event may be subject to a reset fee of \$50- \$200.

## **DAMAGE & CLEANING FEES**

Any damage done to the facility is the responsibility of the group. An additional cleaning fee of \$100 or more will occur if glitter and/or confetti are released in the event center. The Best Western reserves the right to shut down the event at any time. We are not responsible for any lost, stolen, or damaged items.

**BUFFET & EXCESS FOOD** To ensure food quality the food cannot be on the buffet table for more than two hours. State & local health guidelines dictate that food items provided by the University Inn must be consumed during the specific event & may not be taken off property. To minimize potential waste, we work closely with event planners to determine proper quantities of food to prepare.

## **BAR SERVICES**

No outside alcohol is allowed in the University Inn event facilities and all guests consuming alcohol must have 21+ identification. For hosted & no-host bars, Idaho state law requires that wine, beer & spirits be purchased through approved vendors. The standard host or no-host bar ratio is one bar per 75-100 guests. The number of bars will be determined by the final guarantee & event flow. If the number of bars requested exceeds our standard ratio, additional labor charges may be assessed.

## **COURTYARD**

For events booked in the courtyard, the back up space will be utilized if the forecast has an expected to be temperature of 85\* or more, 65\* or less, wind speeds of 10 mph or more, or rain chance of 20% or more. Decisions to move the event into the backup space will be made no less than 24 hours in advance. Hotel guests have access to courtyard area & it is not able to be booked as a private space.

## **OFFSITE & DELIVERY CATERING**

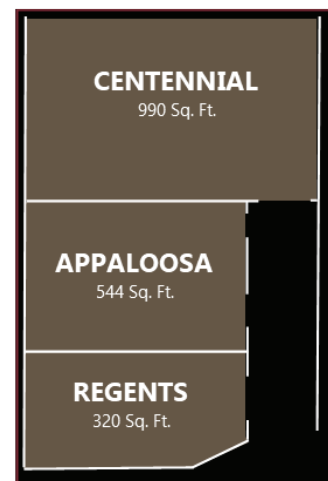
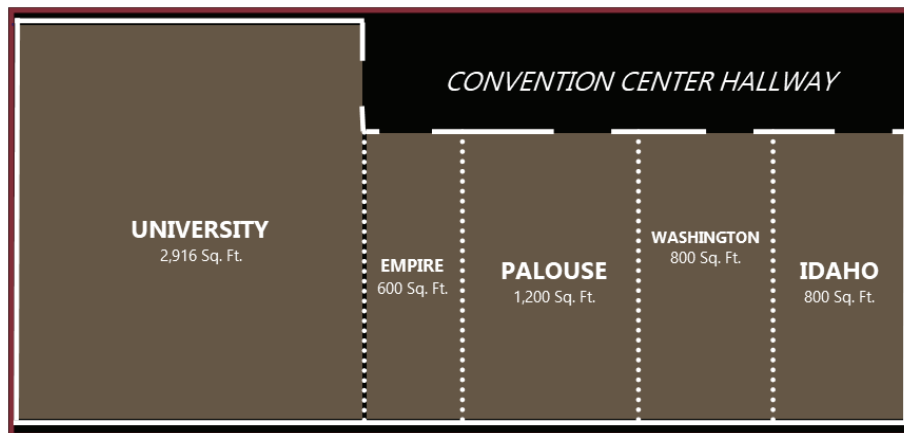
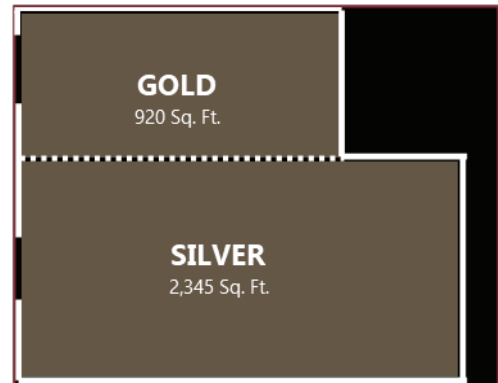
Delivery available in Moscow city limits \$25. Outside Moscow city limits charged at \$1/mile rate. For staffed off-site catering or equipment rental pricing, please contact the catering department for details. Food consumed outside of the facility is done so at the consumer's own risk. It is deemed unsafe by the USDA to ingest food that has been at room temperature for two hours or more.

## **SORORITY & FRATERNITY SECURITY**

All sorority and fraternity events where alcohol is served are financially responsible for security services which will be contracted out by the hotel.

# HOTEL MEETING & EVENT SPACES

**SCHEDULE YOUR MEETING AT THE UNIVERSITY INN HOTEL & CONFERENCE CENTER**  
 UNIVERSITY INN OFFERS OVER 12,000 SQUARE FEET OF MEETING AND CONVENTION SPACE.



ROOM	SIZE	SQ. FT	CLASSROOM (W/TABLES)	THEATRE (CHAIRS)	DINING (RND'S OF 8 / 9)
UNIVERSITY	54 X 54	2916	120	230	160 / 180
EMPIRE	15 X 40	600	20	60	32 / 36
PALOUSE	30 X 40	1200	60	120	72 / 81
WASHINGTON	20 X 40	800	40	80	48 / 54
IDAHO	20 X 40	800	40	80	48 / 54
GOLD	23 X 40	920	36	56	40 / 45
SILVER	35 X 67	2345	96	200	128 / 144
CENTENNIAL	33 X 30	990	48	104	48 / 54
APPALOOSA	32 X 17	544	24	56	32 / 36
REGENTS	20 X 16	320	—	—	12
LATAH	19 X 26	494	—	—	20

- Full Service Conference Center (up to 500 attendees)
- 173 Guest Rooms & Suites (Microwave & Refrigerators in every room)
- Complimentary Hot Breakfast
- Seasons Public House—Food, Spirits & Wine
- Wireless Internet Throughout
- Indoor Pool, Sauna and Hot Tub
- Fitness Center
- Adjacent to the University of Idaho
- Minutes from WSU
- Free Shuttle to Pullman/Moscow Airport & Universities



**University Inn**  
Hotel & Conference Center

1516 PULLMAN ROAD | MOSCOW, ID 83843 | 208.882.0550

# CARRY OUT & DELIVERY CATERING SUGGESTIONS

All requests require a 100% guarantee & a 20 person minimum. Delivery available in Moscow city limits \$25.  
Outside Moscow city limits charged at \$1/mile rate. Serving equipment & dinnerware available upon request. Additional fees may apply.

## A P P E T I Z E R S

### **SEASONAL FRUIT DISPLAY | GF**

A selection of our freshest seasonal fruit. | 2.50

### **VEGETABLE CRUDITE | GF**

The freshest vegetables of the season served with ranch dressing & balsamic vinaigrette. | 2.50

### **DOMESTIC CHEESE DISPLAY**

Chef's assortment of cheddar, Provolone, gouda & Jack cheeses with an assortment of crackers. | 3

### **SEVEN LAYER DIP | GF**

Refried beans, sliced black olives, diced tomatoes, cheddar cheese, green onions, sour cream & salsa.  
Served with tortilla chips. | 2

### **DELI MEAT & CHEESE TRAY**

Sliced breast of turkey, roast beef & honey ham. Accompanied by sliced cheddar & Swiss cheeses, condiments & dollar rolls. | 4.75

## B O X E D L U N C H

Choice of turkey, ham, tuna, or veggie with cheese, lettuce, tomato & red onion. All come with a piece of whole fruit, chips, cookie & bottled water. | 13

## B U F F E T S

### **BREAKFAST SUNRISE BUFFET**

Choice of: hardwood smoked bacon, ham or sausage. Served with scrambled eggs, Yukon grilled potatoes, individual yogurt cups & a fresh fruit display. | 15

### **BAKED POTATO BAR**

Large Idaho baked potatoes with butter, sour cream, shredded cheddar cheese, green onions, bacon crumbles & chili. Includes mixed green salad, assorted dressings, fresh baked rolls & butter. | 13

### **DELI MEAT & CHEESE SANDWICH BAR**

Sliced turkey, beef & ham with cheddar, Swiss & Provolone cheeses & assorted breads & condiments. Served with soup, chips & potato salad. | 17

### **ITALIAN BUFFET**

Boneless, skinless breast of chicken encrusted with Parmesan cheese, served with penne pasta, marinara & Alfredo sauces. Served with mixed green salad, seasonal vegetables & garlic bread. | 20

### **IDAHO BUFFET**

Sliced brisket with huckleberry & chipotle barbecue sauces, mesquite chicken breast, Yukon mashed potatoes, seasonal vegetables & mixed green salad with assorted dressings. | 25

### **BARBECUE BUFFET**

Santa Maria tri-tip grilled & smoked with a smoked paprika, garlic, salt & pepper rub. Huckleberry chicken, accompanied with a mixed green salad, ruby red potato salad, garlic green beans & corn bread with honey butter in place of rolls & butter. | 25

Gluten Free: GF

Locally Inspired

PLEASE NOTE: All prices subject to change without notice. All entrées require a 100% guarantee. All prices are subject to 20% service charge & 6% Idaho sales tax.

If two plated entrées are chosen, the higher price will be charged per plate. Buffets require 15 person minimum.