Welcome to Walla Walla University Catering,

We are committed to making your event a success. Our team of catering professionals are available to assist you with planning every aspect of your event. Our culinary team has designed a variety of menus to fit a wide range of tastes and budgets, including regional ingredients, University favorites and specialty items.

We are excited to provide you with our catering guide to assist you in planning your event. All menus are only suggestions, however, as our commitment is to customize menus specifically for your special occasion. From a formal dinner to meeting break refreshments, we offer creative menus, elegant presentations, and thoughtful service to provide your guests with a positive and memorable dining experience.

We appreciate your business and will do whatever we can to make your event memorable from start to finish. To plan your next event, or for further assistance, please contact Valerie Bass, our Catering Coordinator, at 509-527-2690 or email us at sodexho@wallawalla.edu.

Thank you,
Walla Walla University Catering Team
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Planning Your Special Event

We have written the tips below to help you have a successful event. Additional information about catering equipment, china, flowers and more can be found near the back of this booklet on pages 14 and 15. Please contact us if you have any questions or would like a customized menu at 509-527-2690.

1. **Decide what type of event you are planning.** Will it be a banquet buffet or a served dinner? Is it a reception or a beverage break? Will it be formal or casual? What is your budget?

2. All events held in the Alaska Room or Alaska Lobby within Kellogg Hall can be **reserved** through Campus Catering Services at 509-527-2690. Our catering department will generally need a minimum of two hours for setup and two hours for cleanup. This time frame will vary depending on the number of guests and the complexity of the service.

3. We would like as much time as possible to help you plan your event. To make sure we will have the necessary ingredients in house, staff scheduled, etc. **please contact us at least two weeks before your event at 509-527-2690.** Most arrangements can be made over the phone, though you are always welcome to stop by our office to discuss your event in person. After details have been discussed, our catering coordinator will send you a written confirmation. Please read the confirmation carefully; and **if everything is correct, please sign and return it to the catering department. If there are any inaccuracies, please contact our office and a revised confirmation will be sent. A signed confirmation will stand as our service contract.**

4. **Enjoy!** Our commitment is to provide you and your guests with excellent food served by friendly staff. You can rest assured we will take care of all the details behind the scenes while you enjoy your event.
Breakfast

The menus below are all presented buffet style. However, if a served breakfast is desired, an appropriate menu can be customized to fit your needs.

Continental Breakfast
Fresh seasonal fruit, assorted breakfast pastries to include: Danish pastries, assorted muffins, bagels, fruit preserves, butter & cream cheese with fruit juice and hot drink selection.
$5.99/pp

Continental Supreme Breakfast
Fresh seasonal fruit, assorted breakfast pastries to include: Danish pastries, assorted muffins, bagels, fruit preserves, butter, cream cheese, yogurt & granola with fruit juice and a hot drink selection.
$6.49/pp

Walla Walla Continental
Assorted breakfast pastries & muffins with fruit juice and a hot drink selection
$4.95/pp

Presidents Breakfast
Spinach & mushroom quiche, potatoes O’Brien, assorted pastries, seasonal fresh fruit, fruit juice & a hot drink selection
$8.29/pp

Toasty Warm Breakfast
French toast with butter & maple syrup, fruit toppings, scrambled eggs with fresh chives, soy sausage links, seasonal fresh fruit, fruit juice & hot drink selection
$10.79/pp

The following items may be ordered a la carte or added to any menu for the prices shown of each item.

Entrees
Seasonal Fruit Trays (Prices on pg.10) $2.50/pp
Yogurt & Granola $2.00/pp
Scrambled Eggs $1.75/pp
Stripples $1.75/pp
Soy Sausage Links $1.75/pp
Soy Sausage Patties $2.00/pp
French Toast with Syrup $1.75/pp
Home Style Potatoes $1.75/pp
Hash Brown Potatoes $1.75/pp
Spinach & Mushroom Quiche $2.85/pp
Biscuits & Gravy $2.75/pp

Breakfast Bakery
Assorted Bagels* $14.29/dz
Assorted Pastries $18.49/dz
Assorted Fresh Scones $18.49/dz
Assorted Sweet Breads $12.49/dz
Assorted Muffins $12.49/dz
Biscotti $18.49/dz
Biscuits** $18.49/dz
*With Cream Cheese
**With Butter and Fruit Preserves

Breakfast Beverages
Bottled Soft Drinks (20oz.) $2.00/ea
Bottled Minute Maid Fruit Juice $2.50/ea
Bottled Water $2.00/ea
Assorted Hot Tea Bags $0.99/ea
Hot Cocoa Packets $0.99/ea
Hot Apple Cider Packets $0.99/ea
Fruit Juices $12.50/gal
Lemonade $12.00/gal
Iced Tea $11.00/gal
Breakfast (Cont’d)

Walla Walla University Breakfast
Fresh seasonal fruit, soy sausage patties, cheese blitizes with fruit toppings, home style potatoes, scrambled eggs, fruit juice & a hot drink selection
$10.99/pp

Southwest Breakfast
Fresh seasonal fruit, biscuits & gravy, scrambled eggs, assorted breakfast beads, fruit juice & a hot drink selection
$8.29/pp

Wolves Breakfast
Scrambled eggs with fresh chives, soy sausage patties, hash brown potatoes, fresh seasonal fruit, assorted muffins & bagels, fruit preserves, butter, cream cheese, fruit juice & a hot drink selection
$11.99/pp

Country Scramble
Scrambled eggs wit mushrooms, tomatoes, green onions & cheddar cheese, striipples, country potatoes, biscuits with butter & fruit preserves, fruit juice & hot drink selection
$9.89/pp
Deli & Deli Lunch Box

All deli luncheon entrée’s include chips, one choice of salad, choice of fresh whole fruit & dessert. You may select a specialty salad and specialty dessert for an additional charge. All deli box lunches include chips, fresh whole fruit, cookies & bottled water.

Sandwiches

BLT
Striples, lettuce, tomato & mayo on toasted wheat
$6.95/pp

Chicken Salad
 Mayo, lettuce, tomato & choice of bread
$6.95/pp

Chicken Pesto
Soy chicken, basil pesto, provolone cheese, lettuce & tomato on ciabatta
$8.95/pp

Vegetarian Delight
Fresh seasonal vegetables, roasted with rosemary, olive oil, balsamic vinegar with creole mayo & fresh spinach on ciabatta
$8.95/pp

California Club
Turkey, chicken, striples, avocado, Swiss, lettuce, onion, tomato & garlic mayo on ciabatta
$8.95/pp

Caprese Sandwich
Fresh basil, tomatoes, fresh mozzarella, olive oil & balsamic vinegar on ciabatta
$6.95/pp

Flatbread Falafel
Hand made falafel with tzatziki sauce, lettuce & tomato on flatbread
$10.95/pp

Mediterranean Chicken
Soy chicken, hummus, olive tapenade, feta cheese & fresh spinach on focaccia
$10.95/pp

BBQ Beef Sietan Sandwich
BBQ beef with cheddar cheese on brioche bun
$8.95/pp

Tuscan Chicken
Hand made falafel with tzatziki sauce, lettuce & tomato on flatbread
$10.95/pp

Wraps

Chicken Ranch
Soy chicken, striples, lettuce, tomatoes, cucumbers & ranch dressing
$8.95/pp

Baja Chicken
Soy chicken, avocado, lettuce, tomato, pepper jack cheese & chipotle sauce
$9.95/pp

Buffalo Chicken
Soy chicken with buffalo sauce, pepper jack cheese, lettuce, tomato & ranch dressing
$9.95/pp

Veggie Wrap
Lettuce, spinach, tomato, cucumber, artichoke hearts, olives, and Italian vinaigrette
$8.95/pp

Greek Spinach
Hummus, artichoke hearts, cucumbers, feta cheese, lettuce, tomato, kalamata olives & fresh spinach
$10.95/pp

Chicken Caesar
Soy Chicken, romaine lettuce, house made Caesar dressing, parmesan cheese
$8.95/pp

Deli Salad Choices
Coleslaw
Potato Salad
Garden Salad
Pasta Salad
Macaroni Salad
Buffet Menu

You can add or take away any sides, salads, desserts or beverage from many menu. Ask our catering director about vegan, gluten free & any other substitutions to these menus or to create a custom menu. You can select specialty salads or desserts for each menu or collaborate a special menu with the executive chef. Additional charges may apply.

### Swedish Meatballs and Pesto Red Potatoes
- Butternut squash (with butter, brown sugar & pecans), green bean casserole, ambrosia salad, spinach salad (with mandarins, strawberries, candied pecans, cranberries & raspberry vinegar), dinner rolls with butter, dessert choice & beverage choice
- $13.75/pp

### Apricot Chicken and Spanakopita
- Lemon rice, asparagus or broccolini with hollandaise, red quinoa tabouleh salad, dessert choice & beverage choice
- $13.50/pp

### Eggplant Parmesan
- Spaghetti with marinara, garlic bread, seasonal vegetable, garden salad with ranch & Italian dressing, dessert choice & beverage choice
- $12.89/pp

### Apricot Chicken and Wild Rice
- Country salad with ranch & Italian dressing, seasonal vegetable, dinner rolls with butter, dessert choice & beverage choice
- $12.89/pp

### Spinach Florentine Crepes
- With lemon cream sauce, garlic mashed potatoes, asparagus or broccoli with hollandaise, Mediterranean lentil salad with feta & grapes, dinner rolls with butter, dessert choice & beverage choice
- $13.50/pp

### Classics

#### Loaded Baked Potato Soup
- Vegan butternut squash soup, minestrone soup, garden salad with ranch & Italian dressing, Greek salad, pasta salad, dessert choice & beverage choice
- $12.89/pp

#### Vegetarian meatloaf
- Roasted red potatoes, seasonal vegetable, dinner rolls with butter, garden salad with ranch & Italian dressing, dessert choice & beverage choice
- $12.89/pp

#### Special K Loaf
- Potato au gratin, seasonal vegetable, dinner roll with butter, spring salad with raspberry vinaigrette, dessert choice & beverage choice
- $12.39/pp

#### Swedish Meatballs and Garlic Mashed Potatoes
- Seasonal vegetable, dinner rolls with butter, garden salad with ranch & Italian dressing, dessert choice & beverage choice
- $12.89/pp

#### Pasta Primavera
- Seasonal vegetable, garlic bread, garden salad with ranch & Italian dressing, dessert choice & beverage choice
- $11.89/pp

#### Maritime Patties
- Potato au gratin, seasonal vegetable, dinner roll with butter, spring salad with raspberry vinaigrette, dessert choice & beverage choice
- $12.39/pp

#### Spanakopita
- Wild rice pilaf, seasonal vegetable, dinner rolls with butter, Greek salad with Italian dressing, dessert choice & beverage choice
- $12.39/pp

#### Vegetable Lasagna
- Choice of marinara, alfredo sauce or polenta lasagna, seasonal vegetable, garlic bread, garden salad with ranch & Italian dressing, dessert choice & beverage choice
- $11.89/pp
Buffet Menu (cont’d)

**House Made Veggie Burgers**, big franks, baked beans, potato salad, choice of macaroni salad or potato chips, dessert choice & beverage choice
$12.89/pp

**Fried Chicken** with BBQ sauce, sweet & sour meatballs, roasted red potatoes, garden salad with ranch & Italian dressing, dessert choice & beverage
$12.89/pp

*Taste of Pacific Rim*

**Vegetable or Tofu Thai Curry**, sticky rice, seasonal vegetable, vegetable egg rolls with sweet chili dipping sauce, Asian napa cabbage salad with sesame dressing, dessert choice & beverage choice
$13.29/pp

**Indian Potato & Pea Curry**, lemon rice, curried lentils, naan bread, riatta, dessert choice & beverage choice
$14.29/pp

**Apricot Chicken and Fried Rice**, vegetable egg rolls with sweet chili dipping sauce, seasonal vegetable, Asian napa cabbage salad with sesame dressing, dessert choice & beverage choice
$12.39/pp

**Teriyaki Beef & Broccoli**, vegetable stir fry, fried rice, Asian chicken chow mien salad, vegetable egg rolls with sweet chili dipping sauce, dessert choice & beverage choice
$12.89/pp

**Chickpea Thai Curry**, jasmine rice, seasonal vegetable, vegetable egg rolls with sweet chili dipping sauce, Asian napa cabbage salad with sesame dressing, dessert choice & beverage choice
$13.29/pp

**Matar Paneer with Tofu**, cumin scented basmati rice, masala roasted potatoes, curry roasted cauliflower, naan bread, riatta, dessert choice & beverage choice
$14.99/pp

**Mexican Buffet**

**Cheese Enchiladas**, Spanish rice, refried beans or ranchero black beans, steamed corn, sour cream & guacamole, chips & salsa, black bean salad, flan or churros & beverage choice
$12.89/pp

**Beef & Black Bean Enchilada Casserole**, Spanish rice, refried beans, steamed corn, sour cream & guacamole, chips & salsa, garden salad with ranch & Italian dressing, flan or churros & beverage choice
$11.89/pp

**Vegetable, Chicken, or Beef Seitan Fajitas**, Spanish rice, refried beans or ranchero black beans, steamed corn, sour cream & guacamole, chips & salsa, garden salad with ranch & Italian dressing, black bean salad, flan or churros & beverage choice
$12.29/pp
# Hors D’Oeuvres

<table>
<thead>
<tr>
<th></th>
<th>Small</th>
<th>Medium</th>
<th>Large</th>
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</thead>
<tbody>
<tr>
<td>Fresh Fruit Tray</td>
<td>$30.50</td>
<td>$48.50</td>
<td>$87.50</td>
</tr>
<tr>
<td>Vegetable Crudité</td>
<td>$29.50</td>
<td>$47.50</td>
<td>$86.50</td>
</tr>
<tr>
<td>Cheese &amp; Crackers</td>
<td>$35.25</td>
<td>$54.25</td>
<td>$98.25</td>
</tr>
<tr>
<td>Bruschetta</td>
<td>$34.50</td>
<td>$52.50</td>
<td>$94.50</td>
</tr>
<tr>
<td>Pita &amp; Hummus</td>
<td>$31.75</td>
<td>$48.75</td>
<td>$88.75</td>
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<tr>
<td>Pinwheels</td>
<td>$32.50</td>
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<td>Antipasto</td>
<td>$45.50</td>
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<tr>
<td>Stuffed Mushrooms</td>
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<tr>
<td>Mini Quiche</td>
<td>$10.95/dz</td>
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<tr>
<td>Spinach Dip with Baguettes</td>
<td>$2.75/pp</td>
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<td></td>
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<tr>
<td>Mediterranean Dips with Pita</td>
<td>$4.25/pp</td>
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<tr>
<td>Hot Artichoke Dip with Baguettes</td>
<td>$3.25/pp</td>
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# Beverages

Ask our catering director about our keurig coffee brewer for smaller events.

## Hot Drinks

<table>
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<tr>
<th>Product</th>
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<tbody>
<tr>
<td>Keurig Coffee Pods</td>
<td>$2.00</td>
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<tr>
<td>Keurig Cocoa Pods</td>
<td>$1.79</td>
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<tr>
<td>Keurig Tea Pods</td>
<td>$1.79</td>
</tr>
<tr>
<td>Asprettro Tea Bags</td>
<td>$0.99</td>
</tr>
<tr>
<td>Hot Apple Cider Packets</td>
<td>$0.99</td>
</tr>
<tr>
<td>Hot Cocoa Packets</td>
<td>$0.99</td>
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## Cold Drinks

### By the Gallon

<table>
<thead>
<tr>
<th>Drink</th>
<th>Price</th>
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</thead>
<tbody>
<tr>
<td>Lemonade</td>
<td>$12.00/gal</td>
</tr>
<tr>
<td>Pink Lemonade</td>
<td>$12.50/gal</td>
</tr>
<tr>
<td>Strawberry Lemonade</td>
<td>$13.50/gal</td>
</tr>
<tr>
<td>Iced Tea</td>
<td>$11.00/gal</td>
</tr>
<tr>
<td>Fruit Punch</td>
<td>$11.00/gal</td>
</tr>
<tr>
<td>Tropical Punch</td>
<td>$13.50/gal</td>
</tr>
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## Individual Servings

<table>
<thead>
<tr>
<th>Item</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Bottled Soda (20oz.)</td>
<td>$2.00/ea</td>
</tr>
<tr>
<td>Bottled Water (20 oz.)</td>
<td>$2.00/ea</td>
</tr>
<tr>
<td>Fruit Juice</td>
<td>$2.50/ea</td>
</tr>
<tr>
<td>Milk 1/2 Pint</td>
<td>$1.25/ea</td>
</tr>
<tr>
<td>Soy Milk</td>
<td>Market Price</td>
</tr>
<tr>
<td>Bottled Teas</td>
<td>$2.50/ea</td>
</tr>
</tbody>
</table>
Salads

**Classic Tossed Salads**

**Green Salad**
Romaine lettuce, shredded carrots & red cabbage

**Garden Salad**
Romaine lettuce, shredded carrots, red cabbage, cucumbers & red onion

**Spring Salad**
Spring mix, shredded carrot, tomatoes, cucumbers & red onion

**Greek Salad**
Romaine lettuce, shredded carrots, red cabbage, kalamata olives, feta cheese, red onion & Italian dressing

**Specialty Salads**

**Spinach Salad**
Mandarin oranges, fresh strawberries, candied pecans, dried cranberries & raspberry vinaigrette

**Spring Mix**
Sundried tomatoes, kalamata olives, feta cheese, croutons & citrus vinaigrette

**Spinach Salad**
Mandarin oranges, dried cranberries, sliced almonds & raspberry vinaigrette

**Asian Napa Cabbage Salad**
With sesame dressing

**Chicken Chow Mien Salad**

**Caesar Salad**
With house made Caesar dressing

**Pesto Potato Salad**

**Black Bean Salad**
With chipotle vinaigrette

**Broccoli Salad**
With raisins

**Red Quinoa Tabouleh Salad**

**Israeli Couscous Salad**

**Caprese Salad**

**Mediterranean Lentil Salad**
Grapes and feta cheese

**Curried Couscous Salad**
Apple, cranberry & walnut

**Balela Salad**
Black bean & chickpea, middle eastern salad

**Classic Composed Salads**

**Potato Salad**

**Macaroni Salad**

**Pasta Salad**

**Coleslaw**

**Green Pea & Cheddar Salad**

**Ambrosia Salad**
Walla Walla University’s Catering has full-time professional bakers dedicated to creating the very best desserts for you and your guests. Our team can create everything from cakes, cobbles to gooey chocolate chip cookies. Please let us know what we can do to help your event end on the perfect sweet note.

### Assorted Desserts

<table>
<thead>
<tr>
<th>Item</th>
<th>Price</th>
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<tbody>
<tr>
<td>Brownies</td>
<td>$7.19/dz</td>
</tr>
<tr>
<td>Swirl Brownies</td>
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<tr>
<td>Andes Mints Brownies</td>
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<tr>
<td>Caramel Brownie Bars</td>
<td>$8.79/dz</td>
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<tr>
<td>Assorted Cookies</td>
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</tr>
<tr>
<td>Seven Layer Bars</td>
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<tr>
<td>White Chocolate Cranberry Blondies</td>
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<tr>
<td>Chocolate Peanut Butter Bars</td>
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<tr>
<td>Lemon Bars</td>
<td>$12.79/dz</td>
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<tr>
<td>Oreo Cupcakes</td>
<td>$10.99/dz</td>
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<tr>
<td>Chocolate mousse Cups</td>
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<tr>
<td>Rice Crispy Treats</td>
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### Cobblers & Crisps

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<tr>
<td></td>
<td>$12.95/ea</td>
</tr>
<tr>
<td>Apple</td>
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<tr>
<td>Peach</td>
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<tr>
<td>Blueberry</td>
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<tr>
<td>Cherry</td>
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<tr>
<td>Mixed Berry</td>
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### Pies

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<tr>
<td></td>
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<tr>
<td>Apples</td>
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<tr>
<td>Peach</td>
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<tr>
<td>Blueberry</td>
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<tr>
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<tr>
<td>Boston Cream</td>
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<tr>
<td>Pumpkin</td>
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<td>Pecan</td>
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<tr>
<td>Chocolate Cream</td>
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<tr>
<td>Coconut Cream</td>
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<tr>
<td>Banana Cream</td>
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### International

<table>
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<tr>
<td></td>
<td>$15.29/ea</td>
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<tr>
<td>Churros</td>
<td></td>
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<tr>
<td>Flan</td>
<td></td>
</tr>
<tr>
<td>Mexican Brownies</td>
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<tr>
<td>Chai Cupcakes</td>
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<tr>
<td>Baklava</td>
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### Cakes

<table>
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<tr>
<th>Item</th>
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</thead>
<tbody>
<tr>
<td>Carrot Cake w/ Cream Cheese Frosting</td>
<td>$10.95/ea</td>
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<tr>
<td>Chocolate Cake w/ Raspberry Filling &amp; Chocolate Frosting</td>
<td></td>
</tr>
<tr>
<td>White Cake w/ Raspberry Filling &amp; Cream Cheese Frosting</td>
<td></td>
</tr>
<tr>
<td>Yellow Cake w/ Lemon Custard Filling &amp; Lemon Frosting</td>
<td></td>
</tr>
<tr>
<td>German Chocolate</td>
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### Cheesecakes

<table>
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<tbody>
<tr>
<td>New York</td>
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<tr>
<td>Raspberry Swirl</td>
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</tr>
<tr>
<td>Caramel Swirl</td>
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<tr>
<td>Cherry</td>
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Details

Please review the following details regarding Walla Walla University’s Catering events. If you have any questions, please contact our Catering Coordinator at 509-527-2690 or via email at sodexho@wallawalla.edu.

Guarantees: We require a final guaranteed count three working days prior to your event. This count is your guaranteed number and may not be reduced. Each event will be billed for the guarantee prior to the day of event and all events must be paid in full at that time. Any additions to guest count or to services will be added to your final bill. Events will be set for your guaranteed count.

Late Requests: Menus and service details should be finalized seven days prior to your event. There will be a late charge for requests made with less than three days notice. Late charges will equal 10% of cost of event, excluding delivery charges, service charges and taxes.

Cancellations: There is no charge for cancellations made at least 3 working days prior to your event. Cancellations made less than 3 working days prior to the event will be subject to a service fee of 50% of the bill.

Billings: WWU Catering requires that each function be prepaid by either check, cash, credit card or purchase order/department account. Any additional charges accrued the day of the event will be billed the following week. If payment is made through a purchase order number, this number must be furnished to the catering department prior to the event. An itemized invoice will be sent to you the week following your event. **All third party events must pay 75% of event at the time of booking.** Without a deposit, WWU Catering has no contractual obligations.

Exclusivity: Campus Catering of Walla Walla University caters all food and beverages at Kellogg Hall. Food and beverages may not be brought into Kellogg Hall without the written permission of the General Manager of Sodexo services.

China Service: China service will be charged an additional $2.00 per person outside of Kellogg Hall. With larger catering events over 100, china will be rented and charged at the rental cost to our customers.

Alcohol, Meat and Caffeinated Beverages: These items will not be served at any Walla Walla University event, per University Policy.

Catering Leftover Policy: Due to health regulations, it is the policy of Sodexo that excess food items from events can not be removed from the event site. Items purchased for pick up should be properly stored prior to the event and removed and disposed of by the host of the event.
**Details**

**Delivery/Service Fees and Sales Tax:** Any delivery must have a $35.00 minimum food order or must be picked up at our facility. Deliveries to other off-campus sites will be charged a minimum of $25.00 or 10%, whichever is greater based on the complexity of the event, distance from campus and travel time. A $15.00 delivery fee is charged for all campus events outside Kellogg Hall. A 8.7% sales tax will be charged for all third party events in College Place, all third party events held outside of College Place will be charged an 8.9% sales tax. Tax-exempt groups must provide Sodexo with a tax-exempt certificate prior to the day of the event.

**Attendants:** Events that require extra attendants or servers will be charged at the rate of $15.00 per hour per attendant with a minimum of 2 hours. In addition, receptions that run longer than the contract time will be charged $20.00 per hour per scheduled associate for that event.

**Decorations:** Events requiring decorating or setup by an outside contractor (D.J., band, wedding cake, etc.) need to arrange to have that extra time booked with WWU’s Catering Services.

**Audio/Visual Equipment:** Please contact WWU’s Campus Sound at least two weeks before your event for any A/V requests for your event.

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**Thank you!**

Thank you for considering Walla Walla University's Catering for your special event.

Please remember the menus printed in this guide are merely starting points for what we can do for you. We encourage you to contact us so that we can help customize the perfect menu for your special event.

For additional information, please call our catering department at 509-527-2690 or via e-mail at Sodexo@wallawalla.edu.