



**Walla Walla University**

*Catering*

[www.wwcdining.com](http://www.wwcdining.com)



*Welcome*

---

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.

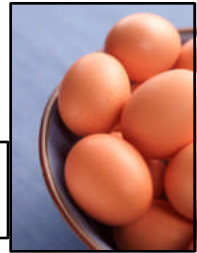
We appreciate your business and will do whatever we can to make your event memorable from start to finish. To plan your next event, or for further assistance, please contact Valerie Bass, our Catering Coordinator, at 509-527-2690 or email us at [sodexho@wallawalla.edu](mailto:sodexho@wallawalla.edu).

Thank you,  
Walla Walla University Catering Team

# Menu Chapters



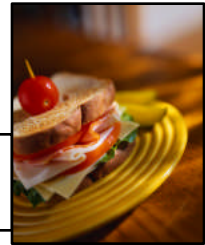
**Planning your Special Event**  
Page 4



**Breakfasts**  
Pages 5



**Breakfast Buffets & Morning Break**  
Page 6



**Deli & Deli Lunch Box**  
Pages 7



**Entrees**  
Page 8



**International Buffets**  
Page 9



**Salads & Afternoon Break**  
Page 10



**Hors D'Oeuvres**  
Page 11



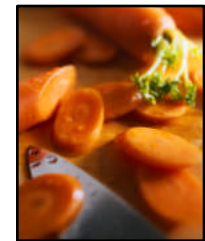
**Desserts**  
Page 12



**Beverages**  
Page 13



**Event Details**  
Pages 14-15



# *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 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.



# Breakfasts

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.

## Healthy Heart Smart Breakfast

Fresh fruit platter with yogurt dip, fruited yogurt, cottage cheese, fresh baked bran & oat muffins, assorted fruit juices, and a hot drink selection. \$6.99pp

## Energy Breakfast

Assorted Odwalla bars, granola with soy milk, variety of yogurts, apples & bananas, variety of Odwalla drinks. \$8.99pp

## Continental Breakfast

Fresh seasonal fruit, assorted breakfast pastries to include: danish pastries & assorted muffins & bagels, fruit preserves, butter, cream cheese, orange juice, & a hot drink selection. \$5.49pp

## Continental Supreme Breakfast

Fresh seasonal fruit, assorted breakfast pastries to include: danish pastries, & assorted muffins & bagels, fruit preserves, butter, cream cheese, fruited yogurt & granola, orange juice, & a hot drink selection. \$6.29pp

## Continental European Breakfast

Fresh seasonal fruit w/ yogurt dip, assorted scones, buttery croissants, assorted mini danish, fruit preserves & butter, assorted juices, & a hot drink selection. \$6.99pp

## Walla Walla Continental

Assorted breakfast pastries & muffins, orange juice & assorted teas. \$4.95pp

## Quicky Breakfast

Assorted breakfast pastries & a hot drink selection. \$3.59pp



The following items can be added on to any of the breakfast menus to create a custom menu for any occasion.

## Entrees

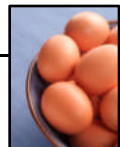
Yogurt with Granola	\$2.25/pp
Assorted Seasonal Sliced Fruit	\$2.00/pp
Scrambled Eggs with Cheese	\$1.50/pp
Stripples	\$1.50/pp
Morning Star Sausage	\$1.50/pp
Morning Star Sausage Patties	\$1.75/pp
French Toast with Syrup	\$1.50/pp
Home-Fried Potatoes	\$1.75/pp
Hashbrowns	\$1.50/pp
Freshly Baked Quiche	\$2.85/pp

## Bakery

Bagels with Cream Cheese	\$14.00/dz
Petit Croissants	\$18.00/dz
Assorted Pastries	\$18.00/dz
Mini-Pastries	\$12.00/dz
Freshly-Baked Scones	\$18.00/dz
Individual Yogurts	\$1.99/ea
Breakfast Breads	\$12.00/dz
Biscotti	\$18.00/dz
Muffins	\$12.00/dz

## Beverages

Bottled Soft Drinks (20oz)	\$2.00/ea
Minute Maid Fruit Juices	\$2.50/ea
Bottled Water	\$2.00/ea
Tazo Hot Tea Bags	\$0.99/ea
Hot Chocolate Packets	\$0.99/ea
Hot Apple Cider Packets	\$0.99/ea
Lemonade	\$12.00/gal
Iced Tea	\$11.00/gal



# *Breakfast Buffets & Morning Break*

---

## *President's Breakfast*

Spinach & mushroom quiche, potatoes O'Brien, assorted pastries, sliced fresh fruit & seasonal berries, orange juice, & a hot drink selection. \$11.25pp

## *Toasty Warm Breakfast*

French toast with maple syrup, fruit toppings, scrambled eggs with fresh herbs, "soy" sausage links, sliced fresh fruit & seasonal berries, orange juice, & a hot drink selection. \$10.49pp

## *Walla Walla University Breakfast*

Fresh seasonal fruit, "soy" sausage, cheese blintzes with assorted toppings, home style potatoes, scrambled eggs, orange juice, & a hot drink selection. \$8.29pp

## *Southwest Special Breakfast*

Fresh seasonal fruit, biscuit and gravy, scrambled eggs, assorted breakfast breads, orange juice, & a hot drink selection. \$7.99pp

## *Wolves Breakfast*

Scrambled eggs with fresh herbs, "soy" sausage patties, home fried potatoes, sliced fresh fruit & seasonal berries, assorted fruit muffins, bagels, buttery croissants, fruit preserves, sweet butter, flavored cream cheeses, orange juice, & a hot drink selection. \$11.99pp

## *Country Scramble*

Scrambled eggs with mushrooms, tomatoes, green onions, & cheddar cheese, honeyed wham, country potatoes, biscuits with sweet butter, orange juice, & a hot drink selection. \$9.59pp

## *Morning Break*

The following items may be ordered a la carte to create the perfect morning break snack for your group.

Small Fruit Tray	\$30.29
Medium Fruit Tray	\$49.50
Cinnamon Rolls	\$18.00/dz
Bagels with Cream Cheese	\$14.00/dz
Assorted Pastries	\$18.00/dz
Muffins	\$12.00/dz
Scones	\$12.75/dz
Miniature Quiche	\$14.25/dz
Yogurt	\$1.99/ea
Assorted Bottled Juice	\$2.50/ea
Assorted Hot Tea Packets	\$0.99/ea
Hot Chocolate Packets	\$0.99/ea
Hot Apple Cider Packets	\$0.99/ea



# *Deli & Deli Lunch Box*

All deli luncheon entrée's include chips, one choice of salad & dressing, and a choice of fresh fruit cup or assorted desserts. You may select an exclusive specialty salad and exclusive specialty desserts for an additional charge.

*BLT* Lightly baked striples, lettuce, tomato, mayonnaise on toasted wheat bread. \$5.99pp

*Chicken Salad* Chicken, mayonnaise, lettuce, and tomato on bread of choice. \$5.99pp

*Reuben Sandwich* Sliced soy corned beef, sauerkraut, served on toasted rye bread with mustard & mayonnaise. \$6.99pp

*Sliced Pesto Chicken Sandwich* Sliced soy chicken, basil pesto, mozzarella, lettuce, tomato, on Ciabatta bread. \$6.99pp

*Turkey & Swiss on a Croissant* Soy turkey slices, Swiss cheese, with lettuce & tomato on a buttery croissant. \$6.99pp

*Vegetarians' Delight* Grilled red bell peppers, eggplant, onions, zucchini, yellow squash, portabello mushroom in olive oil and rosemary & fresh spinach served on Ciabatta bread with Creole mayonnaise, green olive tapenade (opt.). \$7.89pp

## *Deli Lunch Box*

### *Basic Deli Box Lunch*

Sandwich or wrap of choice, bag of chips, cookie \$6.95pp

### *Deluxe Deli Box Lunch*

Sandwich or wrap of choice, bag of chips, salad of choice, fresh fruit, cookie \$8.95pp

#### Choice of Vegemeat or Salad

Wham  
Egg Salad  
Grilled Vegetables  
Hummus  
Sliced Turkey  
Sliced Chicken  
Sliced Corned Beef  
Chicken Salad

#### Choice of Cheese

Sliced cheddar  
Sliced Swiss  
Sliced Provolone  
Sliced Pepper Jack  
Sliced Monterey Jack  
Sliced American

#### Choice of Salad

Coleslaw  
Garden Salad  
Macaroni Salad  
Pasta Salad  
Potato Salad

#### Choice of Wrap

Buffalo Wing Wrap  
Chicken Fajita Wrap  
Chicken Ranch Salad Wrap  
Mango Chicken Wrap  
Turkey American Cheese Wrap

#### Choice of Bread

Ciabatta  
Croissant  
Focaccia Bread  
French Bread  
Kaiser Rolls  
Pita Bread  
Rye Bread  
Sourdough Bread  
White or Wheat Bread



# Entrees

---

You may select an exclusive specialty salad and exclusive specialty desserts for an additional charge.

*Steaks Deluxe* Traditional SDA comfort food with breaded choplets served with country salad, mashed potatoes & gravy, fresh seasonal vegetables & rolls w/butter. **Lunch - \$11.89pp**, Dinner - \$12.89pp

*Stuffed Spinach Portabello Mushroom* Portabello mushroom, spinach, garlic, onion mixed with a parmesan cheese cream sauce served with pasta salad, rice pilaf & rolls w/butter.  
**Lunch - \$10.89pp**, Dinner - \$11.89pp

*Vegetarian Meatloaf* Cubed wheat bread, ground round vegeburger with diced onions & seasonings topped with homemade BBQ sauce served with country salad, baked potato, fresh seasonal vegetables & rolls w/butter. **Lunch - \$11.89pp**, Dinner - \$12.89pp

*Vegetable or Vegetarian Lasagna* Layers of cheese, pasta baked in a marinara sauce or fresh vegetables & cheese baked in an alfredo sauce served with Caesar salad, fresh seasonal vegetables & garlic bread. **Lunch - \$9.59pp**, Dinner - \$10.59pp

*Pasta Primavera* Variety of fresh julienne vegetables steamed to perfection and served with fettuccini delicately tossed in parmesan cream sauce served with ranch salad, seasonal fresh vegetables & garlic breadsticks. **Lunch - \$9.89pp**, Dinner - \$10.89pp

*Spaghetti* Marinara with fresh basil, oregano, & mushrooms served with Caesar salad, fresh seasonal vegetables & garlic bread. **Lunch - \$8.99pp**, Dinner - \$9.99pp

*Spaghetti with Browned Butter & Mizithra Cheese* Browned butter & finely grated mizithra cheese served with Caesar salad, fresh seasonal vegetables & garlic bread.  
**Lunch - \$10.99pp**, Dinner - \$11.99pp

*Special K Loaf* Traditional SDA comfort food with Special K cereal and cheeses served with green pea & cheese salad, potato au gratin, seasonal vegetables & rcls w/butter. **Lunch - \$11.39pp**, Dinner - \$12.39pp

*Apricot Glazed Chicken* Chickettes coated with apricot sauce and glazed to perfection served with wild rice, country salad, seasonal fresh vegetables, dinner rolls w/butter & dessert. **Lunch - \$11.89pp**, Dinner - \$12.89pp

*Curry Tofu or Chicken* Tofu or chicken served in buttercurry sauce with tomatoes, potatoes, & onions served with sticky rice, tossed house salad, seasonal fresh vegetables, garlic bread & dessert. **Lunch - \$10.99pp**, Dinner - \$11.99pp

*Eggplant Parmesan* Eggplant dipped in egg coated with breading, layered with marinara sauce & mozzarella cheese served with marinated cucumber tomato basil salad, seasonal fresh vegetables, garlic bread, & dessert. **Lunch - \$10.59pp**, Dinner - \$11.59pp

*Meatballs (Pecan or Walnut)* Your choice of one sauce:  
**BBQ:** Served with green salad, red potatoes, seasonal fresh vegetable, & rolls w/butter  
**SWEDISH:** Served with Greek salad, mashed potatoes, seasonal fresh vegetables, & rolls w/butter  
**SWEET & SOUR:** Served with mesclun green salad, sticky rice, seasonal fresh vegetables, & wheat rolls w/butter  
**Lunch - \$11.59pp**, Dinner - \$12.59pp



# International Buffets

## *Taste of the All-American Wolves*

\$12.99pp

### **Select Two Salads:**

Garden Green Salad  
Fruit Salad  
Pasta Salad  
Coleslaw  
Macaroni Salad  
Potato Salad

### **Select Two Entrees:**

Griller on a Bun  
Big Franks on a Bun  
BBQ Beef or Chicken strips on a Bun  
Vegloaf  
Deep Fried Chickettes  
Quiche (5")

Condiments: Mustard, Ketchup, Mayonnaise, Pickles, Lettuce, Tomatoes, Onions, & Relish

### **Select Two Side Dishes:**

Mashed Potatoes w/Gravy  
Rice Pilaf  
Roasted Herb Red Potatoes  
Vegetarian Baked Beans  
Potatoes Au Gratin  
Baked Potato

### **Select One Dessert:**

Brownies  
Assorted Cookies  
Lemon Bars

## *Taste of the Southwest*

\$13.99pp

Mesclun Green Salad  
Black Bean Corn Salad  
Chips & Salsa  
Condiments: Sour Cream & Guacamole

### **Select Two Entrees:**

Roasted Vegetable Fajita  
Strips of Chicken or Beef Fajita  
Cheese & Onion Enchiladas  
Chimichanga

### **Select Two Side Dishes:**

Vegetarian Frijoles  
Frijoles Negros  
Spanish Rice

### **Select One Dessert:**

Flan  
Churro  
Pastel de Tres Leches

## *Taste of Italy*

\$14.99pp

Caesar Salad  
Marinated Vegetable Salad  
Garlic Toast & Garlic Breadsticks

### **Select Two Entrees:**

Cheese Tortellini alla Pesto Sauce  
Linguini with Basil Tomato Sauce  
Eggplant Parmesan  
Cheese Ravioli alla Herbed Marinara Sauce  
Vegetable Lasagna alla Alfredo Sauce  
Vegetarian Lasagna alla Marinara  
Spaghetti alla Herbed Marinara Sauce

### **Select One Dessert:**

Tiramisu  
Lemon Curd Cheesecake  
Assorted Pastels

## *Taste of Pacific Rim*

\$13.99pp

House Green Salad  
Asian Salad  
Stir-Fried Vegetables

### **Select Two Entrees:**

(All meats are soy based products)  
Orange Chicken  
Lemon Chicken  
Sesame Chicken  
Curry Tofu, Chicken or Beef  
General Tso Chicken  
Teriyaki Beef & Broccoli  
Deep Fried Scallops

### **Select Two Side Dishes:**

Vegetable Fried Rice  
White Rice  
Vegetable Egg Rolls  
Vegetable Lo Mein

### **Select One Dessert:**

Seasonal Fresh Fruit  
Mango Sweet Coconut Rice (seasonal)  
Almond Cookies



# Salads

Salad choices are included with the traditional catered meals. Specialty salads may be added for the small extra fee noted by each item.

## Salads

### *Caesar Salad*

Romaine lettuce, croutons, parmesan cheese, & creamy Caesar dressing

### *Country Salad*

Romaine lettuce, olives, tomatoes, & cucumbers

### *Pasta Salad*

Corkscrew pasta, red & green peppers, olives, cucumbers, & Italian dressing

### *Green Pea & Cheese Salad*

Green peas, cubed cheddar cheese, onion, celery, & mayonnaise

### *Potato Salad*

Russett potatoes, onion, celery, dill relish, egg, & mayonnaise

### *Ranch Salad*

Romaine lettuce, croutons, parmesan cheese, & ranch dressing

### *Dressings*

Ranch  
Italian  
Honey Mustard  
1000 Island



## Specialty Salads

### *Cottage Cheese Jello Salad*

Cottage cheese, jello flavor of choice, whipped topping, crushed pineapple, & mandarin oranges. \$.50pp

### *Fruit Salad*

Fruit cocktail, mandarin oranges, crushed pineapple, grapes (when in season), chopped pecans, shredded coconut, & sour cream. \$.50pp

### *Greek Salad*

Greek olives, tomatoes, feta cheese, red onions, & Mediterranean dressing. \$.1.00pp

### *Mesclun Green Salad*

Spring greens, oranges, cucumbers, onions, & raspberry vinaigrette. \$.1.00pp

### *Red Potato Salad*

Red potatoes, onion, celery, dill relish, egg, & mayonnaise. \$.50pp

### *Spinach Salad*

Spinach leaves, mandarin oranges, dried cranberries, toasted almonds, & raspberry vinaigrette. \$.1.00pp

# *— Hors D'Oeuvres & Afternoon Breaks*

## *Hot Choices*

By the Dozen

**Buffalo Wings**

**Mini Quiche**

**Vegetable Spring Rolls**

\$14.25/dz

## *Cold Choices*

**Pinwheels**

**Skewered Fruit w/Yogurt Dressing**

**Tomato, Mozzarella and Basil Crostini**

\$14.25/dz

**Vegetable Sushi Rolls**

\$24.00/dz

## *Casual Snacks*

**Popcorn  
Potato Chips  
Pretzels  
Chips and Salsa  
Pita Chips with Hummus  
Mixed Nuts**

\$1.59/pp

**Granola Bars  
Candy Bars  
Odwalla Bars**

\$1.79/ea

## *Afternoon Breaks*

Small approx 15ppl, Medium approx 30ppl, and Large approx 60ppl

	Small	Medium	Large
Fresh Fruit Tray	\$30.29	\$49.50	\$64.50
Imported & Domestic Cheese Tray w/Assorted Crackers	\$32.50	\$50.75	\$66.50
Assorted "Soy" Meat Tray w/Petite Rolls & Condiments	\$48.50	\$66.75	\$82.50
Antipasto Tray w/Crackers	\$32.50	\$50.75	\$66.50
Vegetable Crudites w/Ranch	\$28.75	\$46.50	\$61.50
Deviled Eggs	\$8.50/dz		
Seven Layer Dip w/Tri-Colored Tortilla Chips	\$4.00/pp		
Spinach Dip w/Sliced Baguettes	\$2.50/pp		
Warm Artichoke Dip w/Baguettes	\$3.00/pp		
Stuffed Mushrooms	\$14.25/dz		
Mini Quiche	\$14.25/dz		
Breaded Ravioli w/Marinara Sauce	\$12.25/dz		
Chicken Drumettes	\$10.50/dz		
Mozzarella Sticks w/Marinara Sauce	\$14.25/dz		
Assorted Bottled Juice	\$2.50/ea		
Assorted Hot Tea Packets	\$0.99/ea		
Assorted Bottled Soda	\$2.00/ea		



# Desserts

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, cobblers to gooey chocolate chip cookies. Please let us know what we can do to help your event end on the perfect sweet note.

## Traditional Favorites

**Assorted Cookies** \$6.50/dz  
**Assorted Tea Cookies** \$7.50/dz

**Cakes** \$2.99/pp

Carrot w/cream cheese frosting

Chocolate w/fruit filling & chocolate frosting

White w/fruit filling w/cream cheese frosting topped w/fruit sauce

Yellow cake w/lemon custard filling & lemon frosting

**Chocolate Mousse Cups** \$2.99/ea

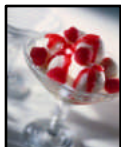
**Cobblers & Crisps** \$1.99/ea

Apple  
Peach  
Blueberry

**Lemon Bars, Brownies, Blondies & Rice Crispy Treats, Assorted Cookie Bars** \$8.50/dz

**Pies** \$2.49/pp

Coconut Cream  
Chocolate Cream  
Banana Cream  
Assorted Fruit Pies



## Specialty Desserts

**Assorted Mini Cheesecakes** \$14.99/dz

**Sheet Cakes**

**1/2 Sheet** \$29.95

**Full Sheet** \$42.95

Italian Cream  
German Chocolate  
Pastel de Tres Leches

**Cheesecakes** \$3.49/pp

Chocolate  
Lemon Curd  
New York  
Raspberry Swirl

**Churros** \$2.19/pp

**Flan** \$3.49/pp

**Mango Sweet Coconut Rice (seasonal)**  
\$4.99/pp

**Mini Fruit Tarts** \$15.99/dz

**Tiramisu** \$3.49/pp

# Beverages

## Hot Beverages

**Tazo Hot Teas Bags** \$0.99/ea  
**Hot Apple Cider Packets** \$0.99/ea  
**Hot Chocolate Packets** \$0.99/ea

12 - 16 servings per gallon



## Cold Beverages

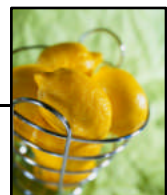
### By the Gallon

**Lemonade** \$12.00/gal  
**Strawberry Lemonade** \$13.50/gal  
**Ice Tea** \$11.00/gal  
**Fruit Punch** \$11.00/gal



### Individual Servings

**Bottled Soda** (20 ounce) \$2.00/ea  
**Bottled Water** (20 ounce) \$2.00/ea  
**Minute Maid Juices** \$2.50/ea  
**Milk** (1/2 pint) \$1.25/ea  
**Soy Milk** \$1.50/ea  
**Bottled Lipton Teas** \$2.50/ea



## *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](mailto: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 sight. Items purchased for pick up should be properly stored prior to the event and removed and disposed of by the host of the event.



**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 8.3% sales tax will be charged for all third party events. 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 3 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.

*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](mailto:sodexo@wallawalla.edu).**



