



BANYANS ON THE
RIDGE



PTM
PALOUSE RIDGE
GOLF CLUB
AT WASHINGTON STATE UNIVERSITY

1260 Palouse Ridge Drive
Pullman, WA 99164

Catering Menu

Banyans specializes in creating dynamic menus unique to your event. We offer breakfast, lunch and dinner options as well as a selection of appetizers that will be sure to please. We offer in house catering in our banquet room, patio areas or restaurant. We will also gladly bring the catering to your event location. Whether you have a small event, business event with meeting space needed, or large wedding, Banyans is confident we can accommodate your venue and catering needs. We have over 20 years of experience catering in the Pullman area, and look forward to helping you plan your event.

Ordering

Our management staff can readily assist you with all of your catering needs. Office hours are from 9:00am to 4:00pm Monday through Friday. We strive to return your call the same business day if before 3:00pm and all other phone calls will be returned the following day. Please allow at least 48 hours notice when placing orders.

Pick-Up

All menu selections are prepared fresh daily and available for pickup. Large orders must be placed 48 hours prior to pick up.

Delivery/Drop-Off

Our friendly and professional staff will set-up the catering at the location requested. The staff will light chaffing dishes if needed, arrange the plate ware, set up buffet line, and make sure you are satisfied before they depart. There is a \$50 delivery fee for this service.

Full Service Events in Banyans Banquet Facility

Banyans specializes in full service caterings. We welcome you to our large banquet room with sweeping views of the Palouse. Our banquet facility is the perfect venue for a large party, wedding or reception. For detailed information about weddings, please see the Wedding FAQ link.

Rental Fees and Service Charges

Rental fees vary depending on type of event and number of people. See our Wedding FAQ page for information on facility rental. Please call for a quote for conference and small party rentals. All items are subject to Washington State sales tax and an 18% service charge.

Billing

We accept Visa, Master Card, American Express, Checks, and Purchase Orders.

Banyans Catering Menus

*Per person price of dinner buffets includes china, water goblets, flatware
linens and non-alcoholic beverage service.*

Northwestern Dinner Buffet

Slow roasted prime rib seasoned and roasted to perfection
Baked salmon filets topped with a garlic butter sauce
Tender rice pilaf with toasted almonds
Roasted new potatoes with an herb butter glaze
Orange ginger glazed carrots
Fresh green beans
Fresh assorted fruit
Spinach salad tossed with balsamic vinaigrette
Mixed salad greens and vegetables served with huckleberry vinaigrette dressing
Artisan roll assortment and whipped sweet butter
Fresh brewed Cravens coffee
Assorted herbal and English teas
Assorted sodas

\$ 26 per person based on 100 guests

Pacific Rim Dinner Buffet

Ginger Plum Chicken
**(Grilled boneless chicken breasts, Chinese plum sauce,
Fresh ginger and sweet onions)**
Fragrant jasmine rice with toasted coconut flakes
Stir-fried vegetables with rich soy glaze
Asian noodle salad
**Crisp romaine lettuce and tender baby greens with sliced water chestnuts, slivered almonds,
sliced sweet red onions and a honey lime dressing**
An array of seasonal fresh fruits
Sliced multigrain and seeded baguettes paired with whipped sweet butter
Fresh brewed Cravens coffee
Assorted herbal and English teas
Assorted sodas

\$ 20 per person based on 100 guest

Classic Dinner Buffet

Chicken Marsala

(Tender, golden browned boneless breasts in a Rich mushroom marsala glaze)

Slow roasted baron of beef (cooked to medium rare)

Tender rice pilaf with toasted almonds

Roasted new potatoes baked in a herb butter.

Orange ginger glazed carrots

Fresh green beans

Fresh assorted fruit

Pasta salad

Pea salad

Mixed salad greens and vegetables served with huckleberry vinaigrette dressing

Artisan roll assortment and whipped sweet butter

Freshly brewed Cravens coffee

Assorted herbal and English teas

Assorted sodas

\$21 per person based on 100 guests

Tuscan Dinner Buffet

Breaded chicken parmesan

Penne pasta with garlic cream sauce.

Grilled seasonal vegetables topped with parmesan cheese.

Fresh seasonal fruit.

Mixed salad greens and vegetables served with balsamic vinaigrette dressing.

Soft Parmesan breadsticks and whipped garlic butter.

Freshly Brewed Cravens Coffee

Assorted herbal and English Teas

Assorted sodas

\$ 20 per person based on 100 guests

Pasta Bravo Dinner Buffet

Three cheese tortellini pasta in a rich and creamy garlic sauce with sautéed mushrooms and sweet red peppers.

Penne pasta in an Italian sausage marinara sauce.

Fresh seasonal fruit.

Pea salad

Caesar salad

Soft parmesan breadsticks with whipped garlic butter.

Freshly brewed Cravens coffee

Assorted herbal and English teas

Assorted sodas

\$ 18 per person based on 100 guests

Aloha Dinner Buffet

Tender roasted loin of pork with a pineapple mango chutney sauce

Grilled chicken satay with peanut sauce

Sweet coconut jasmine rice

Roasted herb butter glazed sweet potatoes

Fresh Fruit

Mixed salad greens and vegetables served with honey lime vinaigrette dressing

Artisan roll assortment and whipped sweet butter

Freshly brewed Cravens coffee

Assorted herbal and English teas

Assorted sodas

\$ 21 per person based on 100 guests

Appetizer Buffet

Chicken satay with peanut sauce

Meatballs with a teriyaki pineapple glaze

Pork and vegetable potstickers

Spinach and artichoke dip

Hummus trio with pita bread

Fresh fruit

Gourmet cheese and crackers

Vegetable platter

Pasta salad and pea salads

Freshly brewed Cravens coffee

Assorted herbal and English teas

Assorted sodas

\$ 17 per person based on 100 guests

Desserts

(Prices are for buffet dinners)

New York Cheesecake with Strawberries \$3.25

Chocolate Flourless Torte \$3.50

Assorted dessert bars \$3.75

Assorted Tortes \$3.00

Chocolate Cheesecake \$3.50

Large Fudge Brownie \$2.50

Apple Pie \$3.00

Lemon Meringue Pie \$3.25

Berry Crisp \$3.25

Assorted Cookies \$2.00

Chocolate Cake \$2.50

Breakfast

Continental Breakfast \$8.50 per person

Assorted Yogurt
Fresh Seasonal Fruit
Bagels and cream cheese
Assorted Pastries, croissants, scones, and muffins
Assorted Juices
Cravens Cougar Blend Coffee, decaffeinated coffee, and gourmet teas

Executive Continental Breakfast \$10.50 per person

Biscuits and sausage gravy
Scrambled Eggs
Assorted Yogurt
Fresh Seasonal Fruit
Assorted Pastries, croissants, scones, and muffins
Assorted Juices
Cravens Cougar Blend Coffee, decaffeinated coffee, and gourmet teas

Breakfast Buffet \$15.00 per person

Sausage Quiche
Vegetarian Quiche
Sausage
Bacon
Red Potato Hashed browns
Fresh Seasonal Fruit
Pasta salad
Pea Salad
Assorted Pastries, croissants, scones, and muffins
Assorted Juices
Cravens Cougar Blend Coffee, decaffeinated coffee, and gourmet teas

Box Lunch

LUNCH TO GO -\$10 per person

Choice of Chicken Caesar Wrap, Turkey Wrap or Turkey Ciabatta sandwich. With Fruit, Pasta Salad, Cookie and Bottled Water.

Cold Appetizers

Price based on 25 people

Antipasto Platter Sliced Italian salami, olives, marinated artichoke hearts, seasonal roasted vegetables, and brie cheese.	\$60.00
Crab Dip Cold crab dip served with Chips.	\$45.00
BBQ Pork & Sesame Seeds Marinated BBQ pork served with hot mustard, hot ketchup, and sesame seeds.	\$60.00
Bruschetta Italian country bread topped with chopped tomato, red onion, garlic, basil.	\$45.00
Fresh Fruit Platter Seasonal fresh fruits	\$75.00
Smoked Salmon Dip Tender smoked salmon blended with cream cheese, green onions, and our blend of spices. Served with crackers.	\$60.00
Vegetable Platter A seasonal array of Garden Vegetables with Ranch dressing and hummus,	\$45.00
Gourmet Cheese and Cracker Platter A selection of smoked Gouda, Muenster, And Havarti cheese cubes. Served and crackers.	\$70.00
Cougar Gold Cheese and Cracker Platter Our gourmet cheese platter with a selection of Cougar Gold cheeses. Served with crackers.	\$90.00
Deviled Eggs Choose from traditional, Hummus, or pesto	\$35.00
Hummus Trio Traditional hummus, roasted red pepper hummus, and sun-dried tomato hummus. Served with pita bread,	\$35.00
Cocktail Prawns Served with cocktail sauce.	\$75.00

Hot Appetizers

Price based on 25 people

Satay Chicken Skewered teriyaki chicken breast served with peanut sauce.	\$65.00
Cocktail Meatballs Choose from any of our housemade sauces: BBQ, sweet teriyaki and pineapple, or marinara.	\$55.00
Stuffed Mushrooms Choose from either Sausage-Parmesan, or crab and shrimp.	\$60.00
Buffalo Wings Spicy or mild chicken drumettes with celery, carrots, and Bleu Cheese dressing.	\$75.00
Mini Crab Cakes All white lump crab meat mixed with roasted red peppers, vegetables, and spices.	\$90.00
Chicken Egg Rolls Chicken and vegetable egg rolls fried and served with a plum sauce.	\$55.00
Spinach and Artichoke Dip Topped with Parmesan and Mozzarella and served with garlic crostini. Add bay shrimp and crab	\$45.00 \$75.00
Potstickers Pork and vegetable filled dumplings. Pan seared and steamed, served with a plumb dipping sauce.	\$55.00
Mini Sliders Choose from BBQ chicken, BBQ pork, Or BBQ beef brisket.	\$55.00
Mini Quiche Assortment includes spinach and mushroom, broccoli and cheddar, three cheese, and garden vegetable.	\$65.00

Luncheon Buffets...

Sandwich and Salad Buffet

Assorted breads.
Assorted sliced cheeses.
Roasted turkey, ham, and roast beef.
Lettuce, tomatoes, and condiments.
Pasta salad, pea salad, and a field green salad.
Freshly Brewed Cravens Coffee
Assorted herbal and English Teas
Assorted sodas

\$ 14 per person based on 50 guests

Italian Buffet

Beef lasagna and vegetarian lasagna
Penne pasta with a garlic cream sauce.
Green beans
Fresh seasonal fruit
Pasta salad, pea salad, and a field green salad.
Garlic bread sticks
Freshly Brewed Cravens Coffee
Assorted herbal and English Teas
Assorted sodas

\$ 14 per person based on 50 guests

Sherry Chicken Buffet

Sherry chicken
Rice pilaf
Green beans, and fresh steamed vegetables.
Fresh seasonal fruit.
Mixed young salad greens and vegetables served with huckleberry vinaigrette dressing.
Assorted Rolls
Freshly Brewed Cravens Coffee
Assorted herbal and English Teas
Assorted sodas

\$ 12 per person based on 50 guests

BBQ Buffet

BBQ pulled pork
BBQ beef brisket
Baked beans.
Au gratin potatoes.
Corn and green beans
Fresh seasonal fruit.
Potato salad
Green Salad
Assorted Rolls
Freshly Brewed Cravens Coffee
Assorted herbal and English Teas
Assorted sodas

\$ 15 per person based on 50 guests

Soup and Salad Buffet

Trio of soups (call for selection)
Fresh seasonal fruit.
Mixed young salad greens and vegetables served with huckleberry vinaigrette dressing.
Pasta salad
Pea salad
Assorted Rolls
Freshly Brewed Cravens Coffee
Assorted herbal and English Teas
Assorted sodas

\$ 12 per person based on 50 guests

Baked Potato and Salad Buffet

Fresh baked potatoes
Sour cream, butter, bacon bits, red onions, cheddar cheese, and green onions.
Fresh seasonal fruit.
Mixed young salad greens and vegetables served with huckleberry vinaigrette dressing.
Caesar salad
Pea salad
Freshly Brewed Cravens Coffee
Assorted herbal and English Teas
Assorted sodas

\$ 12 per person based on 50 guest

Golf Tournament Menu...

“Caddy Sack” Breakfast-\$10 per person

Gourmet Breakfast Sandwich, Juice and Fresh Brewed Coffee.

“ON THE TURN” Lunch Tickets -\$8 per person

Tickets are good on the turn for choice of roasted turkey sandwich, hot dog, polish dog, cheeseburger, or BBQ pork sandwich. Served with chips and a bottled soda or water.

“Caddy Sack” Lunch -\$10 per person

Choice of Chicken Caesar Wrap, Turkey wrap or Turkey Ciabatta sandwich. With Fruit, Cookies, Chips and Bottled Water.

“Dog of a Deal” -\$7 per person

Gourmet All Beef Hot Dog Potato Chips, Cookie and Choice of bottled beverage.

“Burger Basket” -\$8 per person

Cheeseburger (plus all the fixings), Potato Chips, Cookie and Choice of bottled beverage.

“Country BBQ”- \$20 per person

BBQ Pork Ribs, Fried Chicken, Mixed Vegetables, Baked Beans, Scalloped Potatoes, Corn Bread, Cole Slaw, Garden Salad, Coffee, tea and soft drinks

“Cougar Tailgater”-\$15 per person

Grilled Hamburgers, Polish sausage, baked beans, Condiments, Potato Salad, Cole Slaw, Chips, Cookies, Coffee tea, and soft drinks

“Chili Feed”- \$14 per person

Bratwurst, Polish Sausage, Chicken Chili, Beef Chili, Vegetable Chili, Corn Bread, Condiments, Potato Salad, Cole Slaw, Cookies, Coffee, tea and soft drinks