



MCMENAMINS ANDERSON SCHOOL BANQUET MENU

425.398.0127 • mcmenamins.com

18607 Bothel Way NE, Bothell WA 98011

CATERING INFORMATION

EVENT SPACE RENTALS

Each room requires a minimum amount of food and beverage service to be purchased for your event. The minimum amount varies depending on the space of your choice, time of the day and day of the week. These fees can be explained by our sales coordinators.

MENUS

Meal selections must be confirmed forty-five (45) days prior to the date of your event. Although the following menus and prices are subject to change, they are always guaranteed three months prior to your event. Pricing on alcohol is not guaranteed and is subject to change at any time as we match the current pricing in the bars on the property. Please note that all food and beverage prices are subject to a service charge.

PAYMENT POLICY

Every event requires an advance deposit(s), with the balance of all charges due at the close of the event. Direct billing to your place of business is also available if arranged in advance and approved prior to the event.

GUARANTEES

The final number in attendance for your event must be specified by noon, on the appropriate date, as noted on your contract. Once received by the Sales and Events Office, the number in your party will be considered a guarantee and no longer subject to reduction.

MUSIC

Music and other forms of entertainment are welcome to complement your special event. Our sales coordinators can assist you in planning music that is appropriate for each venue.

WIFI

Wifi is available free of charge throughout the property.

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SUNRISE BREAKFAST TABLE

Minimum 15 people.

Assorted Yogurts ⑥ ⑦

Breakfast Breads & Pastries ⑦

Fruit Salad ⑥ ⑦
honey-lime-mint dressing and seasonal fruit

Simply Scrambled Eggs* ⑥ ⑦

Choice of Two Proteins
Canadian bacon ⑥, bacon ⑥, pork sausage links or veggie patties ⑦

Cottage Potatoes ⑧ ⑦

McMenamins Own Freshly Brewed Coffee ⑥ ⑧ ⑦
and a selection of black and herbal teas

Fresh-Squeezed Orange Juice ⑥ ⑧ ⑦

\$28.00

Gluten Free ⑥ Vegan ⑧ Vegetarian ⑦



MORNING

EYE OPENER CONTINENTAL

Minimum 15 people.

Assorted Yogurts ⑥ ⑤

Breakfast Breads & Pastries ⑤

Whole Fresh Fruit ⑥ ⑧ ⑤

Hard-Cooked Eggs ⑥ ⑤

McMenamins Own Freshly Brewed Coffee ⑥ ⑧ ⑤
and a selection of black and herbal teas

Fresh-Squeezed Orange Juice ⑥ ⑧ ⑤

\$18.00

Gluten Free ⑥ Vegan ⑧ Vegetarian ⑤



MORNING

BOTHELL BRUNCH TABLE

Minimum 25 people.

Fresh Fruit Display ⑥ⓧⓋ

seasonal fruit, sliced melons, berries and tropical fruits

Breakfast Breads & Pastries Ⓥ

Hail! Caesar Salad

romaine, garlic croutons, Parmesan, Caesar dressing

Kale Slaw ⑥Ⓥ

Hogshead-honey mustard dressing

Bagel & Lox Display

lemon, capers, red onion, whipped cream cheese

Cottage Potatoes ⓧⓋ

Our Daily Quiche Ⓥ

chèvre, tomato, zucchini

Simply Scrambled Eggs* ⑥Ⓥ

Choice of Two Proteins

Canadian bacon ⑥, bacon ⑥, pork sausage links or veggie patties Ⓥ

McMenamins Own Freshly Brewed Coffee ⑥ⓧⓋ

and a selection of black and herbal teas

Fresh-Squeezed Orange Juice ⑥ⓧⓋ

\$46.00

Gluten Free ⑥ Vegan ⓧ Vegetarian Ⓥ



MORNING

PLATED BREAKFAST

Minimum 15 people.

Breakfast Breads & Pastries ⑤

Fresh Berry Parfait ⑤

cinnamon-honey granola, Greek yogurt

McMenamins Own Freshly Brewed Coffee ⑥ⓧ⑤

and a selection of black and herbal teas

ENTRÉE

Choose up to two

Simply Scrambled Eggs* ⑤

cottage potatoes and your choice of Canadian bacon ⑥,
bacon ⑥, pork sausage links or veggie patties ⑤

Angel's Crunchy French Toast ⑤

whipped butter and red raspberry jam

\$22.00

Traditional Eggs Benedict*

all-natural Canadian bacon and soft-poached eggs on a toasted English muffin topped with Hollandaise sauce and served with cottage potatoes

Biscuit-Wich

fresh-baked buttermilk biscuit, bacon, scrambled egg and
Tillamook® cheddar, cottage potatoes

\$24.00

Baja Breakfast Burrito

chorizo, egg, cheddar, onion, cilantro, chipotle pico de gallo, cottage potatoes

Northern Exposure Scramble

smoked salmon, herbed cream cheese, melted leeks, fried capers, cottage potatoes

\$26.00

Gluten Free ⑥ Vegan ⑧ Vegetarian ⑤



MORNING

MORNING BUFFET ENHANCEMENTS

Minimum 15 people.

These items available to enhance a buffet meal.

Granola Station ⑤

Greek yogurt, fresh berries, fresh mixed fruit, dried fruit, almonds and power seed mix with coconut \$11.00

Bagel & Lox Display

lemon, capers, red onion, whipped cream cheese \$10.00

Omelet Station ⑥

cheddar, feta, Canadian bacon, chorizo sausage, spinach, mushrooms, red and green bell peppers, tomato and green onion \$9.00

Mini Bagels & Spreads

butter, smoked salmon cream cheese, herbed cream cheese, red raspberry jam and beehive apple butter \$8.50

Oatmeal Bar ⑥⑤

steel-cut oats, milk, dried fruits, beehive apple butter, brown sugar \$6.50

Biscuits & Gravy

fresh-baked buttermilk biscuits and country sausage gravy \$6.50

Gluten Free ⑥ Vegan ⑧ Vegetarian ⑤



MORNING

McMENAMINS BANQUETS

MORNING BREAKS

*Minimum 15 people.
30 minute serve time — no substitutions.*

HEALTH NUT

Fresh Berry Parfait ⑤

cinnamon-honey granola, Greek yogurt

McMenamins Own Freshly Brewed Coffee ⑥ⓧ⑤

and a selection of black and herbal teas

\$12.00

MORNING CHARGE

Mini Bagels & Spreads

butter, smoked salmon cream cheese, herbed cream cheese,
red raspberry jam and beehive apple butter

McMenamins Own Freshly Brewed Coffee ⑥ⓧ⑤

and a selection of black and herbal teas

\$13.00

COFFEE BREAK

Breakfast Breads & Pastries ⑤

McMenamins Own Freshly Brewed Coffee ⑥ⓧ⑤

and a selection of black and herbal teas

McMenamins Cold Brew Coffee ⑥

served with milk and flavored syrups

\$14.00

Gluten Free ⑥ Vegan ⓧ Vegetarian ⑤



MORNING

ELECTRIC LUNCH BUFFET

Minimum 15 people.

Garlic Bread ⑤

SOUPS CHOOSE TWO

Seasonal Creamy Tomato ⑤

Pesto Primavera Minestrone ⑥⑤

New England-Style Clam Chowder

West African Chicken-Peanut ⑥

Ginger-Mushroom-Red Miso ⑥⑩⑤

SALADS CHOOSE THREE

Aztec ⑤

romaine, corn and black bean salsa, avocado, tortilla strips, cheddar cheese, tomato, jalapeño, cilantro, onion, chipotle dressing

Apollo's Greek ⑥⑤

country olives, feta, cucumber, tomato, marinated red onion, bell peppers, romaine, Black Rabbit Red vinaigrette

Blue Bayou ⑥

bacon, chopped egg, blue cheese crumbles, tomato, romaine, blue cheese dressing

Brewer's ⑤

blue cheese crumbles, marinated red onion, hazelnuts and Ruby-raspberry vinaigrette

Cascadia Spinach

bacon, white cheddar, tomato, maple-stout vinaigrette, chopped egg

Six Arms Goddess ⑩⑤

romaine, cucumber, tomato, bell peppers, marinated onion, pita chips, Goddess dressing

ADD PROTEIN

Grilled Chicken ⑥ or *Smoked Salmon* ⑥ \$6.00

Chocolate Chip Cookies ⑤

McMenamins Own Freshly Brewed Coffee ⑥⑩⑤

and a selection of black and herbal teas

\$27.00

Suggested Wine Pairings White Rabbit & Black Rabbit

Gluten Free ⑥ Vegan ⑩ Vegetarian ⑤



AFTERNOON

LUCKY'S DELI BUFFET

Minimum 15 people.

SALADS

Brewer's Salad ④

blue cheese crumbles, marinated red onion, hazelnuts and Ruby-raspberry vinaigrette

Picnic Potato Salad ④⑤

red potatoes, sweet relish, egg, onion, celery, bell pepper

Kale Slaw ④⑤

Hogshead-honey mustard dressing

DELI ITEMS

Sandwich Fillings

dilly tuna salad ④, Northwest chicken-cranberry salad ④, turkey ④, pastrami ④, hummus ④⑤

Cheeses ⑤

Swiss, cheddar, habanero jack, herbed cream cheese

Spreads

walnut-pomegranate spread ④⑤⑥, secret sauce ④⑤, Edgefield Dijon ④⑤ and Terminator mustards ⑤, cherry-syrach chutney ④⑤⑥, mayonnaise ④⑤

Veggies

tomato ④⑤⑥, onion ④⑤⑥, pickles ④⑤⑥, lettuce ④⑤⑥, cucumber ④⑤⑥, buttermilk coleslaw ④⑤, marinated red onion ④⑤⑥

Rolls ⑤

whole wheat, rustic ciabatta, brioche
Gluten-free buns available upon request for an additional charge

Chocolate Chip Cookies ⑤

McMenamins Own Freshly Brewed Coffee ④⑤⑥

and a selection of black and herbal teas

\$31.00

Suggested Wine Pairings Poor Farm Pinot Gris & Willamette Valley Pinot Noir

Gluten Free ④ Vegan ⑤ Vegetarian ⑥



AFTERNOON

YARD HOUSE PICNIC BUFFET

Minimum 15 people.

Buttermilk Biscuits & Honey Butter ①

Picnic Potato Salad ②①

red potatoes, sweet relish, egg, onion, celery, bell pepper

Kale Slaw ②①

Hogshead-honey mustard dressing

Grilled Terminator Kielbasa & Hammerhead Bratwurst∞

warm sauerkraut, Edgefield Dijon, Terminator and yellow mustards

Honey-Stung Fried Chicken∞

Chocolate Chip Cookies ①

McMenamins Own Freshly Brewed Coffee ③ⓧ①

and a selection of black and herbal teas

\$34.00

∞Available as a substitution for one protein selection at no additional charge

Hammerhead BBQ Tofu ⓧ①

grilled baked tofu

Suggested Wine Pairings White Rabbit & Black Rabbit

Gluten Free ③ Vegan ⓧ Vegetarian ①



AFTERNOON

McMENAMINS BANQUETS

BAJA BUFFET

Minimum 15 people.

Spicy Radish & Jicama Slaw ⓄⓧⓋ

Black Beans & Chipotle Rice ⓄⓧⓋ

Smothered Three Sisters Burrito Ⓥ∞
roast squash, corn and black bean salsa and sharp cheddar topped with chipotle cream sauce, chipotle pico de gallo and cilantro sour cream

Chicken & Pumpkin-Mole Enchiladas∞
smoked mozzarella, cilantro sour cream and onion

Nacho Bar Ⓥ
tortilla chips, chipotle pico de gallo, tomatillo salsa, guacamole, cilantro sour cream, chili con queso

Chocolate Chip Cookies Ⓥ

McMenamins Own Freshly Brewed Coffee ⓄⓧⓋ
and a selection of black and herbal teas

\$34.00

∞Available as a substitution for one entree selection at no additional charge

Tofu Fajita Grill ⓄⓧⓋ
sautéed sweet peppers and onions, flour and corn tortillas

Suggested Wine Pairings Aegrina Vineyard Pinot Noir, Chardonnay, OR & WA

Gluten Free Ⓞ Vegan ⓧ Vegetarian Ⓥ



AFTERNOON

WOODSHOP BUFFET

Minimum 15 people.

Garlic Bread ⑤

Hail! Caesar Salad

romaine, Caesar dressing, garlic croutons and Parmesan cheese

BAKED MAC & CHEESE *Choose two*

Gluten-free pasta available upon request

Dark Star ⑤

sautéed bell peppers and onions, Dark Star hot sauce and pepper jack

High Mac ⑤

tomato, spinach, hazelnuts, brown butter-cream sauce, Parmesan cheese

Smokestack Lightning

bacon and smoked mozzarella

Traditional ⑤

sharp cheddar cheese

ADD PROTEIN

Grilled Chicken ⑥ *or Italian Sausage* ⑥ \$3.75

PIZZA CHOICES *Choose two*

Gluten-free pizza crust available upon request for an additional charge

Hammerhead BBQ Chicken

garlic-roasted chicken, smoked mozzarella, bell pepper, red onion, fresh cilantro,
Hammerhead BBQ sauce

Margherita ⑤

fresh mozzarella, tomato sauce and basil

The Omnivore

pepperoni, sausage, red onion, mushrooms, black olives, mozzarella and Parmesan cheeses

Three Little Pigs

pulled pork, Canadian bacon, bacon bits, Hammerhead BBQ sauce,
sharp cheddar and mozzarella cheeses, pickled jalapeños, green onion

Secret Garden ⑤

bell peppers, red onion, mushrooms, artichoke hearts, spinach and tomato

Chocolate Chip Cookies ⑤

McMenamins Own Freshly Brewed Coffee ⑥ⓧ⑤

and a selection of black and herbal teas

\$39.00

Suggested Wine Pairings White Rabbit & Alder Ridge Vineyard Cabernet Sauvignon

Gluten Free ⑥ Vegan ⓧ Vegetarian ⑤



AFTERNOON

AFTERNOON BUFFET ENHANCEMENTS

Minimum 15 people.

These items available to enhance a buffet meal.

Fajita Grill

carne asada, chicken and tofu (G)(X)(V) with sautéed sweet peppers and onions,
flour and corn tortillas \$12.00

Signature Salad

your choice of Hail! Caesar Salad, Pub Green Salad (G)(V), Northwest Spinach Salad (V) \$5.75

Signature Soup

your choice of Seasonal Creamy Tomato (V), Pesto Primavera Minestrone (G)(V),
New England-Style Clam Chowder, West African Chicken-Peanut (G),
Ginger-Mushroom-Red Miso (G)(X)(V) \$3.75

CARVED ROASTS

All carved roasts are accompanied by rolls, butter, Edgefield Dijon and mayonnaise.

Carver provided one hour.

Pork Loin Roast

red onion-apple marmalade \$200.00 — serves 25

Herb-Roasted Turkey Breast

cranberry-Fireside Port relish \$325.00 — serves 25

Salt & Pepper-Crusted Roast Prime Rib*

Black Rabbit Red Wine jus and horseradish sauce \$390.00 — serves 30

Suggested Wine Pairings Umbrella Jimmy Dry Rose, White Rabbit & Black Rabbit

Gluten Free (G) Vegan (X) Vegetarian (V)



AFTERNOON

COLD PLATED LUNCH

Minimum 15 people.

Rolls & Butter ④

SALAD

Choose up to two

Aztec ④

romaine, corn & black bean salsa, avocado, tortilla strips, cheddar cheese, tomato, jalapeño, cilantro, onion, chipotle dressing

Apollo's Greek ④④

country olives, feta, cucumber, tomato, marinated red onion, bell peppers, romaine, Black Rabbit Red vinaigrette

Blue Bayou ④

bacon, chopped egg, blue cheese crumbles, tomato, romaine, blue cheese dressing

Cascadia Spinach

bacon, white cheddar, tomato, maple-stout vinaigrette, chopped egg

Six Arms Goddess ④④

romaine, cucumber, tomato, bell peppers, marinated onion, pita chips, Goddess dressing

ADD PROTEIN Grilled Chicken ④ or Smoked Salmon ④ \$6.00

WRAP IT UP! Served with fresh fruit \$2.00

DESSERT

Choose one

Black & Tan Brownie ④

caram-ale sauce & whipped cream

Northwest Berry Bar ④

marionberries, butter crumble & whipped cream

Phil's Salted Caramel Tart ④

dark chocolate, Oregon filberts, whipped cream

McMenamins Own Freshly Brewed Coffee ④④④

and a selection of black and herbal teas

\$28.00

Gluten Free ④ Vegan ④ Vegetarian ④



AFTERNOON

HOT PLATED LUNCH

Minimum 15 people.

Rolls & Butter ⑤

SALAD *Choose one*

Hail! Caesar Salad

romaine, garlic croutons, Parmesan cheese, our Caesar dressing

Pub Green Salad ⑥⑤

grape tomatoes, cucumbers, marinated red onions, peppercorn ranch

Northwest Spinach Salad ⑤

goat cheese, candied hazelnuts, marionberry vinaigrette

MAIN COURSE *Choose up to two*

Chicken & Pumpkin-Mole Enchiladas

smoked mozzarella, cilantro sour cream and onion

Brewer's Crab Mac and Cheese

cheese & ale sauce with herbed bread crumbs

The Good Shepherd's Pie

ground lamb and beef in a rich gravy with veggies topped with baked Yukon Gold mashed potatoes

Wild Mushroom & Spinach Cannelloni ⑤

rosemary cream sauce & San Marzano tomato sauce

Montego Bay Bowl ⑥⑧⑤

curried black bean & veggie stew, rice, mango chutney, avocado, onion, cilantro & jalapeño

DESSERT *Choose one*

Black & Tan Brownie

caram-ale sauce & whipped cream ⑤

Northwest Berry Bar

marionberries, butter crumble & whipped cream ⑤

Phil's Salted Caramel-Hazelnut Tart

dark chocolate-hazelnut sauce, Oregon filberts, whipped cream ⑤

McMenamins Own Freshly Brewed Coffee ⑥⑧⑤

and a selection of black and herbal teas

Three Courses \$36.00

Two Courses — salad and main or main and dessert 30.00

Gluten Free ⑥ Vegan ⑧ Vegetarian ⑤



AFTERNOON

AFTERNOON BREAKS

*Minimum 15 people.
30 minute serve time — no substitutions.*

CHOCOLATE BUZZ

Chocolate Chip Cookies ⑤

Black & Tan Brownie Bites ⑤

\$6.00

HAPPY HOUR

Cheeseburger or Veggie Sliders ⑤

Scooby Snacks
mini corn dogs and yellow mustard

Cajun Tots ⑤
peppercorn ranch

\$12.00

TIKI PUPU PARTY

Year of the Dragon Pork Sliders
Sriracha mayo and pickled daikon-carrot slaw

Spring Rolls ⑤
hoisin and hellishly hot mustard

Sweet Potato Fries ⑤
Sriracha mayo

\$13.00

Gluten Free ⑥ Vegan ⑧ Vegetarian ⑤



AFTERNOON

ALTHEA'S RECEPTION

Minimum 25 people.

APPETIZERS

Classic Deviled Eggs © ⑤
Edgefield Dijon

Hummus & Pita ⊗ ⑤
veggie sticks

DISPLAYS

Deli Display
turkey, pastrami, Swiss, cheddar, habanero jack, mayonnaise,
pickles, assorted rolls and a selection of mustards

Dessert Display ⑤
assorted individual sweets

\$26.00

Suggested Wine Pairings Umbrella Jimmy Dry Rose, White Rabbit & Black Rabbit

Gluten Free © Vegan ⊗ Vegetarian ⑤

*Consuming raw or under cooked eggs, meat & fish may increase your risk of foodborne illness
November 2019



RECEPTION

ALICE'S IMPROMPTU GATHERING

Minimum 25 people.

APPETIZERS

Chèvre Crostini

goat cheese with fig and black pepper tapenade

Stuffed Mushrooms ⑤

Parmesan, herbed cream cheese, garlic and toasted bread crumbs

DISPLAYS

Antipasti

sliced prosciutto, salami, pepperoni, marinated fresh mozzarella, feta and Provolone cheeses, Greek olives, marinated and pickled vegetables served with assorted crackers and baguette

Crudités ⑥ⓧ⑤

fresh vegetables with walnut-pomegranate dipping sauce

\$26.00

Suggested Wine Pairings Fennwood Vineyard Pinot Noir, Chardonnay, WA & OR

Gluten Free ⑥ Vegan ⓧ Vegetarian ⑤



RECEPTION

MATTIE'S GARDEN PARTY

Minimum 25 people .

APPETIZERS

Caprese Skewers

fresh mozzarella, basil, tomato, balsamic drizzle

Classic Deviled Eggs

Edgefield Dijon

Endive Leaves

blue cheese mousse and maple-roasted walnuts

DISPLAYS

Crudités

fresh vegetables with walnut-pomegranate dipping sauce

Fresh Fruit

seasonal fruit, sliced melons, berries and tropical fruits

Dessert Display

assorted individual sweets

McMenamins Own Freshly Brewed Coffee

and a selection of black and herbal teas

\$31.00

Suggested Wine Pairings Willamette Valley Pinot Noir, Pinot Gris, WA & OR

Gluten Free  Vegan  Vegetarian 



RECEPTION

LOLA'S COCKTAIL PARTY

Minimum 25 people.

APPETIZERS

Caprese Skewers ⑥ ⑤

fresh mozzarella, basil, tomato, balsamic drizzle

Curried Crab Salad in Cucumber Cups ⑥

Endive Leaves ⑥ ⑤

blue cheese mousse and maple-roasted walnuts

Spicy Tuna Tartare*

sesame wonton crisp

Stuffed Peppadews ⑥ ⑤

sweet piquante peppers stuffed with goat cheese and Marcona almonds

DISPLAY

Charcuterie

pâté de campagne, chicken liver mousse, ham, salami, cornichons, pickles, marinated onions and Edgefield Dijon and Terminator mustards served with assorted crackers and baguette

\$31.00

Suggested Wine Pairings Nicholas Vineyard Riesling, Aegrina Vineyard Pinot Noir

Gluten Free ⑥ Vegan ① Vegetarian ⑤



RECEPTION

CARTER THE GREAT'S CELEBRATION

*Minimum 25 people.
Carver provided one hour.*

APPETIZERS

Classic Deviled Eggs ⑥ ⑦
Edgefield Dijon

Crab Cakes
Dungeness crab and No. 7 remoulade

Prawn Cocktails ⑥
served in a shot glass with cocktail sauce

DISPLAYS

Charcuterie
pâté de campagne, chicken liver mousse, ham, salami, cornichons, pickles, marinated onions
and Edgefield Dijon and Terminator mustards served with assorted crackers and baguette

Artisan Cheese Board ⑦
a selection of imported cheese with assorted crackers and baguette

Crudités ⑥ ⑧ ⑦
fresh vegetables with walnut-pomegranate dipping sauce

CARVED ROAST

Salt & Pepper-Crusted Roast Prime Rib*
Black Rabbit Red Wine jus and horseradish sauce accompanied by rolls, butter,
Edgefield Dijon and mayonnaise

\$43.00

Suggested Wine Pairings White Rabbit & Alder Ridge Vineyard Cabernet Sauvignon

Gluten Free ⑥ Vegan ⑧ Vegetarian ⑦

*Consuming raw or under cooked eggs, meat & fish may increase your risk of foodborne illness
November 2019



RECEPTION

DISPLAYS

Minimum 25 people.

Charcuterie

pâté de campagne, chicken liver mousse, ham, salami, cornichons, pickles, marinated onions and Edgefield Dijon and Terminator mustards served with assorted crackers and baguette \$16.00

Deli Display

turkey, pastrami, Swiss, cheddar, habanero jack, mayonnaise, pickles, assorted rolls and a selection of mustards \$14.00

Antipasti

sliced prosciutto, salami, pepperoni, marinated fresh mozzarella, feta and Provolone cheeses, Greek olives, marinated and pickled vegetables served with assorted crackers and baguette \$11.50

Artisan Cheese Board ⑤

a selection of imported cheese with assorted crackers and baguette \$10.00

Mezza ⑤

hummus, walnut-pomegranate dip, dolmas, feta-yogurt dip, Greek olives, marinated onions, cucumbers and tomato served with pita triangles \$9.50

Fresh Fruit ⑥ⓧ⑤

seasonal fruit, sliced melons, berries and tropical fruits \$8.00

Crudités ⑥ⓧ⑤

fresh vegetables with walnut-pomegranate dipping sauce \$7.50

Brie en Croûte ⑤

whole wheel of Brie with peppered apples wrapped in puff pastry with red and green grapes and sliced baguette \$182.00 per wheel — serves 25

Dessert Display ⑤

assorted individual sweets \$6.75

Cupcake Tower ⑤

an assortment of carrot, red velvet, chocolate, vanilla and lemon-poppysseed \$6.75

Gluten Free ⑥ Vegan ⑧ Vegetarian ⑤

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November 2019



ENHANCEMENTS

McMENAMINS BANQUETS

HORS D'OEUVRES

*Three dozen per item minimum, priced per dozen.
Server provided one hour.*

Cellarmaster Brochettes ©

red wine-marinated steak bite, mushroom, blue cheese fondue \$48.00

Prawn Cocktails ©

served in a shot glass with cocktail sauce \$46.00

Curried Crab Salad in Cucumber Cups ©

\$42.00

Fireside Brie Bites ⑤

glazed hazelnuts, Fireside-cranberry chutney and Brie baked in puff pastry \$39.00

Rosemary Nuts ©⑤

\$34.00

Stuffed Peppadews ©⑤

sweet piquante peppers stuffed with goat cheese and Marcona almonds \$34.00

Caprese Skewers ©⑤

fresh mozzarella, basil, tomato, balsamic drizzle \$34.00

Endive Leaves ©⑤

blue cheese mousse and maple-roasted walnuts \$33.00

Assorted Deviled Eggs ©

\$32.00

Crudité Shooters ©⑤

fresh vegetables with herb aioli and walnut-pomegranate dip \$32.00

Spiced Pecans & Dried Cranberries ©ⓧ⑤

\$30.00

Tom Kha Peanuts ©ⓧ⑤

\$26.00

Gluten Free © Vegan ⓧ Vegetarian ⑤



ENHANCEMENTS

COCKTAIL APPETIZERS

Minimum 15 people.

Crab Cakes

Dungeness crab and No. 7 remoulade \$9.50

Warm Bavarian Pretzels & Fondue ①

\$6.00

Smoked Salmon Crostini

smoked salmon cream cheese, lemon zest, dill sprig \$5.25

Spinach-Artichoke Dip ①

tortilla chips \$5.25

Tater Tot Bar ①

Cajun and roasted garlic-pepper seasonings with peppercorn ranch \$4.75

Caprese Crostini ①

fresh mozzarella, basil and Roma tomatoes drizzled
with olive oil and balsamic vinegar \$4.75

Spicy Tuna Tartare*

sesame wonton crisp \$4.50

Chèvre Crostini

goat cheese with fig and black pepper tapenade \$4.50

Hummus & Pita ①②

veggie sticks \$4.50

Spring Rolls ①

hoison and hellishly hot mustard \$4.50

Scooby Snacks

mini corn dogs and yellow mustard \$4.50

Gluten Free ③ Vegan ④ Vegetarian ①



ENHANCEMENTS

NORTH SHORE BUFFET

Minimum 15 people.

SIDES & SALADS

Rolls & Butter ④

Island Slaw ④⑤

cabbages, carrot, celery, red bell pepper, pineapple-coconut dressing

Basil-Cilantro Rice ④⑧⑤

Pad Prik Green Beans

red bell peppers, Thai red curry chili sauce, kaffir lime leaves, galangal root

ENTRÉES∞

Char Siu Pork Loin

marinated with aromatic spices and roasted

Three Rocks Jerk Chicken ④

made with our Three Rocks Rum

Coconut Shrimp

sweet potato fries and mango-habanero remoulade

DESSERTS

Lilikoi-Coconut Tart ⑤

tropical passionfruit custard, coconut shortdough, whipped cream and strawberries

Ruby's Raspberry Cheesecake ⑤

McMenamins Own Freshly Brewed Coffee ④⑧⑤

and a selection of black and herbal teas

\$57.00

∞Available as a substitution for one entree selection at no additional charge

Jamaican Curried Veggie Stew ④⑧⑤

black bean and veggie stew, basil-cilantro rice, mango chutney, spinach, onion, cilantro and jalapeño

Suggested Wine Pairings Nicholas Vineyard Riesling, Willamette Valley Pinot Noir

Gluten Free ④ Vegan ⑧ Vegetarian ⑤



EVENING

McMENAMINS BANQUETS

FIRESIDE BUFFET

Minimum 15 people.

SIDES & SALADS

Rolls & Butter ⑤

Northwest Spinach Salad ⑤
goat cheese, candied hazelnuts and marionberry vinaigrette

Yukon Gold Mashed Potatoes ⑥⑤

Wild Rice Pilaf ⑤

Garlic-Roasted Broccolini ⑥⑧⑤

ENTRÉES∞

Cider-Brined Pork Loin ⑥
dried fruit and pan juices

Lemon & Herb-Roasted Chicken ⑥

Potlatch Wild Salmon ⑥
Fireside-cranberry butter

DESSERTS

Phil's Salted Caramel Tart ⑤
dark chocolate, Oregon filberts, whipped cream

Ruby's Raspberry Cheesecake ⑤

McMenamins Own Freshly Brewed Coffee ⑥⑧⑤
and a selection of black and herbal teas

\$65.00

∞Available as a substitution for one entree selection at no additional charge

Wild Mushroom & Spinach Cannelloni ⑤
rosemary Alfredo sauce

Suggested Wine Pairings Merlot, Chardonnay, Columbia Gorge

Gluten Free ⑥ Vegan ⑧ Vegetarian ⑤



EVENING

ROADHOUSE BARBECUE BUFFET

Minimum 15 people.

SIDES & SALADS

Cornbread Muffins & Honey Butter ⑤

Kale Slaw ⑥⑤

Hogshead-honey mustard dressing

Red, White & Blue Picnic Potato Salad ⑥

red potatoes, bacon, celery, onion, blue cheese dressing

Dad's Moonshine Baked Beans ⑤

Corn on the Cob ⑤

grilled with smoked jalapeño butter, lime and cilantro

ENTRÉES∞

Red Eye BBQ Beef Brisket ⑥

chili-coffee rubbed with McMenamins coffee-BBQ sauce

Peppercorn White BBQ Chicken ⑥

marinated and grilled

Grilled Wild Salmon ⑥

with Hogshead-mustard BBQ sauce

DESSERTS

Black & Tan Brownies ⑤

served with whipped cream

Northwest Berry Bars ⑤

marionberries and butter crumble served with whipped cream

McMenamins Own Freshly Brewed Coffee ⑥⑧⑤

and a selection of black and herbal teas

\$57.00

∞Available as a substitution for one entree selection at no additional charge

Hammerhead BBQ Tofu ⑧⑤

grilled baked tofu

Suggested Wine Pairings Chukar Ridge Vineyard Syrah, Pinot Gris, OR & WA

Gluten Free ⑥ Vegan ⑧ Vegetarian ⑤



EVENING

McMENAMINS BANQUETS

WILLOW BUFFET

Minimum 15 people.

SIDES & SALADS

Rolls & Butter ⑤

Ruby's Brewer Salad ⑤
mixed lettuces, goat cheese, fresh raspberries, candied hazelnuts,
Ruby-raspberry vinaigrette

Herb-Roasted Fingerlings ⑥ ⑩ ⑤

Wild Rice Pilaf ⑤

Hazelnut-Brown Butter Green Beans ⑥ ⑤

ENTRÉES∞

Pork Medallions ⑥
blackberry-pinot noir reduction

Poached Wild Salmon ⑥
pinot gris-shallot beurre blanc

Bacon-Wrapped Filet of Beef* ⑥
peppered Hogshead demi-glace

Dessert Display ⑤
assorted individual sweets

McMenamins Own Freshly Brewed Coffee ⑥ ⑩ ⑤
and a selection of black and herbal teas

\$78.00

∞Available as a substitution for one entree selection at no additional charge

Roasted Vegetable Strudel ⑤
tomato-basil coulis

Suggested Wine Pairings Poor Farm Pinot Gris, Cuvee de l'Abri Rouge

Gluten Free ⑥ Vegan ⑩ Vegetarian ⑤



PLATED DINNER

Minimum 15 people.

Rolls & Butter ⑤

SALADS Choose one

Kale Caesar Salad

garlic croutons, Parmesan cheese, housemade Caesar dressing

Cafe Green Salad ⑥⑤

grape tomatoes, cucumbers, marinated red onions, Black Rabbit vinaigrette

Northwest Spinach Salad ⑤

goat cheese, candied hazelnuts and marionberry vinaigrette

ENTRÉES Choose up to two

All entrees served with chef's choice vegetable

Grilled Chicken Breast

Ruby Star glaze and grilled polenta

Grilled Polenta ⑥⑤

braised mushrooms, Brussels sprouts hash, grilled radicchio, balsamic syrup

No. 7 Herbal Roasted Game Hen ⑥

Yukon Gold mashed potatoes

Grilled Pork Tenderloin

blackberry-pinot noir reduction and Yukon Gold mashed potatoes

Pepper-Crusted Ahi*

mango pico de gallo and basil-cilantro rice

\$55.00

Halibut Wellington

puff pastry, mushroom deuxelle, spinach, blanc de blanc beurre blanc

Potlatch Wild Salmon*

Fireside-cranberry butter and wild rice pilaf

Bacon-Wrapped Fillet of Beef* ⑥

peppered Hogshhead demi-glace and scalloped blue cheese potatoes

Steak au Poivre* ⑥

Longshot Brandy-mushroom demi-glace and herb-roasted fingerlings

\$66.00

Petite Beef Filet & Giant Prawns ⑥

braised mushrooms, red wine demi-glace, black garlic butter, truffled twice-baked potato

Salmon & Crab ⑥

roasted red pepper aioli and risotto verde

\$77.00

DESSERTS Choose one

Lemon Tart ⑤

raspberry coulis and whipped cream

Poor Farm Apple Tart ⑤

streusel top and whipped cream

Chocolate Terminator Stout Cake ⑤

raspberry coulis and whipped cream

McMenamins Own Freshly Brewed Coffee ⑥⑧⑤

and a selection of black and herbal teas

Gluten Free ⑥ Vegan ⑧ Vegetarian ⑤



EVENING

McMENAMINS BANQUETS

LATE NIGHT

*Minimum 15 people.
30 minute serve time — no substitutions.*

LAST CALL

Chicken Strips

Hammerhead BBQ sauce

Scooby Snacks

mini corn dogs and yellow mustard

Cajun Tots ⑤

peppercorn ranch

Nacho Bar ⑤

tortilla chips, chipotle pico de gallo, tomatillo salsa,
guacamole, cilantro sour cream, chili con queso

\$22.00

AFTER PARTY

Year of the Dragon Pork Sliders

Sriracha mayo and pickled daikon-carrot slaw

Coconut Shrimp

mango-habanero sauce

Spring Rolls ⑤

hoisin and hellishly hot mustard

Sweet Potato Fries ⑤

Sriracha mayo

Tom Kha Peanuts ⑥ⓧ⑤

\$22.00

Gluten Free ⑥ Vegan ⓧ Vegetarian ⑤



ENHANCEMENTS

ANDERSON SCHOOL CREAMERY ICE CREAMS & SORBETS

Handcrafted ice creams made with the finest local & regional ingredients

Vanilla Bean Ice Cream

creamy & rich vanilla bean-infused custard

Bittersweet Chocolate Ice Cream

cocoa and bittersweet chocolate combined with a slight tang of buttermilk

Bramble & Briar Blackberry Ice Cream

Northwest blackberries

Cosmic Coffee Ice Cream

chocolate ripple swirl & toasted Oregon hazelnuts

Pot Still Brandy Ice Cream

rich vanilla bean ice cream flavored with our own Pot Still Brandy

Coconut Sorbet

dairy-free and delicious

Seasonal Sorbet

Scoop of Ice Cream or Sorbet \$4.50

ICE CREAM SOCIAL

Minimum 25 people.

vanilla bean and bittersweet chocolate ice creams adorned with all the fixins:
chocolate sauce, Ruby Ale-raspberry compote, caram-ale sauce, fresh banana slices,
rainbow sprinkles, roasted peanuts, cherries, brownie cubes, fresh-whipped cream \$15.00

Gluten Free © Vegan ☒ Vegetarian ⑤

*Consuming raw or under cooked eggs, meat & fish may increase your risk of foodborne illness
November 2019



ENHANCEMENTS

WORKING BEVERAGES & THEN SOME

McMenamins Cold Brew Coffee ⓄⓧⓋ

made fresh daily and requires 24-hour advance notice
with Torani syrups, cream and ice
\$30.00 per carafe

McMenamins Own Freshly Brewed Coffee ⓄⓧⓋ

and a selection of black and herbal teas
\$40.00 gallon
\$4.00 person

Fruit Juices ⓄⓧⓋ

Orange, Apple Cider, Grapefruit, Tomato, Cranberry \$23.00 pitcher

Fruit Juices ⓄⓧⓋ

Orange, Apple \$3.75 bottle

Iced Tea or Lemonade ⓄⓧⓋ

\$13.00 pitcher
\$34.00 gallon

Milk ⓄⓋ

\$9.50 pitcher

Assorted Soda Pop ⓄⓧⓋ

\$3.25 can

Bottled Water ⓄⓧⓋ

\$3.25 still
\$3.25 sparkling

Punch ⓄⓧⓋ

Fruit or Citrus \$34.00 gallon
Sparkling Wine Punch \$44.00 gallon

Martinelli's Sparkling Cider ⓄⓧⓋ

\$13.00 bottle

TASTING FLIGHTS

McMenamins Ales on Draft ⓧⓋ

\$13.00 four 4-oz samples

Edgefield Wines ⓄⓧⓋ

\$14.00 four 2-oz samples

Gluten Free Ⓞ Vegan ⓧ Vegetarian Ⓥ



ENHANCEMENTS