

# McMenamins Holiday Buffet I

Minimum 15 people.



## DISPLAY, SIDES & SALADS

### Rolls & Butter

### Artisan Cheese Board

a selection of imported cheese with assorted crackers and baguette

### Hail! Caesar Salad

romaine, Caesar dressing, garlic croutons and Parmesan cheese

### Broccoli Crunch Salad

bacon, spiced pecans, dried cranberries and Hogshhead-honey mustard dressing

### Yukon Gold Mashed Potatoes

### Wild Rice Pilaf

### Traditional Dressing

### Hazelnut-Brown Butter Green Beans

## ENTRÉES

### Cider-Glazed Baked Ham

Aval Pota apple chutney

### Herb-Roasted Turkey Breast

old fashioned turkey gravy and Fireside cranberry relish

## DESSERT

### Holiday Dessert Display

assorted individual sweets

### McMenamins Own Freshly Brewed Coffee

and a selection of black and herbal teas

\$54.00

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

September 2019

# McMenamins Holiday Buffet II

Minimum 15 people.



## DISPLAY, SIDES & SALADS

**Rolls & Butter** ⑤

**Artisan Cheese Board** ⑤

a selection of imported cheese with assorted crackers and baguette

**Hail! Caesar Salad**

romaine, Caesar dressing, garlic croutons and Parmesan cheese

**Seasonal Green Salad** ⑥⑤

pomegranate seeds, maple-roasted walnuts, feta cheese and citrus vinaigrette

**Yukon Gold Mashed Potatoes** ⑥⑤

**Wild Rice Pilaf** ⑤

**Traditional Dressing**

**Hazelnut-Brown Butter Green Beans** ⑥⑤

## ENTRÉES

**Tournedos of Beef\*** ⑥

wild mushroom demi-glace

**Herb-Roasted Turkey Breast**

old fashioned turkey gravy and Fireside cranberry relish

## DESSERT

**Holiday Dessert Display** ⑤

assorted individual sweets

**McMenamins Own Freshly Brewed Coffee** ⑥⑩⑤

and a selection of black and herbal teas

\$70.00

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

September 2019



# McMenamins Holiday Plated Dinner

Minimum 15 people

## Rolls & Butter

## Seasonal Green Salad

pomegranate seeds, maple-roasted walnuts, feta cheese and citrus vinaigrette

## ENTRÉES

Choose up to two

### Roasted Chicken Breast

orange-single malt mustard glaze \$55.00

### Cider-Brined Pork Medallions

sun-dried fruits and Edgefield Hard Cider jus \$55.00

### Portobello Mushroom Wellington

grilled Portobello mushroom with roasted vegetables  
baked in puff pastry with roasted red pepper cream sauce \$55.00

### Potlatch Wild Salmon\*


Fireside-cranberry butter \$66.00

### Steak au Poivre\*

Longshot Brandy-mushroom demi-glace \$66.00

## SIDES

Seasonal Vegetable included with your choice of one addition side

**Yukon Gold Mashed Potatoes  **, **Wild Rice Pilaf **,  
**Herb-Roasted Fingerlings   **, **Roasted Root Vegetables  **

## DESSERT

### Pumpkin Spice Cheesecake

Graham cracker crust, cinnamon whipped cream

### Cranberry-Walnut Tart

sweet pastry shell, mascarpone, filling of fresh cranberries, orange, walnuts and currants

### High Council Chocolate Pot de Crème

### McMenamins Own Freshly Brewed Coffee

and a selection of black and herbal teas

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September 2019