



**McMENAMINS ANDERSON SCHOOL
PLATED BANQUET MENU**

425.398.0127 • mcmenamins.com

18607 Bothell 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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PLATED BREAKFAST

Minimum 15 guests.

Breakfast Pastries ⑤

McMenamins Own Freshly Brewed Coffee ⑥✱⑤
and a selection of The Tao of Tea

ENTRÉES *Choose up to two*

Scrambled Eggs* ⑤
cottage potatoes & your choice of Canadian bacon ⑥,
bacon ⑥, pork sausage links or vegetarian patties ⑤ 23 per guest

Traditional Eggs Benedict*
all-natural Canadian bacon & soft-poached eggs on a toasted English muffin
topped with Hollandaise sauce & served with cottage potatoes 30.75 per guest

Bagel & Lox
everything bagel, herbed cream cheese, salmon lox,
tomato, red onion, capers, lemon 27 per guest

Huevos Rancheros*
crisp corn tortillas, black beans, pepper jack, poached eggs,
chipotle pico de gallo, sour cream & avocado 30.75 per guest

Cascadia Scramble ⑤
herbed mushrooms, sautéed spinach & goat cheese
with cottage potatoes 29.50 per guest



Gluten Free ⑥ Vegan ✱ Vegetarian ⑤

MORNING

COLD PLATED LUNCH

Minimum 15 guests.

Roll & Butter ⑤

SALAD

Choose up to two

Aztec ⑤

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

Black Rabbit Chop

bacon, chopped egg, romaine, kale, avocado, roasted beets, pepita seeds, Edgefield Dijon dressing

Hail! Caesar Salad

romaine, garlic croutons, Parmesan cheese, our Caesar dressing

ADD PROTEIN

Grilled Chicken ⑥ 6.25

Blackened Salmon ⑥ 7

WRAP IT UP!

Served with fresh fruit 2

DESSERT

Choose one

Black & Tan Brownie ⑤

caram-ale sauce & whipped cream

Northwest Berry Bar ⑤

blackberries, butter crumble & whipped cream

Phil's Salted Caramel Tart ⑤

dark chocolate, Oregon filberts, whipped cream

McMenamins Own Freshly Brewed Coffee ⑥✱⑤

and a selection of The Tao of Tea

36.75 per guest

Gluten Free ⑥ Vegan ✱ Vegetarian ⑤



AFTERNOON

HOT PLATED LUNCH

Minimum 15 guest.

Roll & Butter ⑤

SALAD Choose one

Hail! Caesar

romaine, garlic croutons, Parmesan cheese, our Caesar dressing

Brewer's ③⑤

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

MAIN COURSE Choose up to two

Grilled Chicken

Ruby Star glaze, grilled polenta, chef's choice of vegetables

The Good Shepherd's Pie

ground lamb & beef in rich gravy with veggies
topped with baked Yukon Gold mashed potatoes with garlic bread

Spinach & Cheese Cannelloni ⑤

rosemary Alfredo & Spar Vodka tomato sauces with garlic bread

Tofu Tikka Masala ⑥✱⑤

shaved coconut, seasonal vegetables, cilantro, green onions,
spiced tomato sauce served over rice

DESSERT Choose one

Black & Tan Brownie

caram-ale sauce & whipped cream ⑤

Northwest Berry Bar

blackberries, butter crumble & whipped cream ⑤

Phil's Salted Caramel Tart

dark chocolate-hazelnut sauce, Oregon filberts, whipped cream ③⑤

McMenamins Own Freshly Brewed Coffee ⑥✱⑤

and a selection of The Tao of Tea

Three Courses 49.25 per guest

Two Courses — salad & main or main & dessert 43 per guest

Gluten Free ⑥ Vegan ✱ Vegetarian ⑤



AFTERNOON

WORKING BEVERAGES & THEN SOME

McMenamins Cold Brew Coffee ©✱V

made fresh daily & requires 24-hour advance notice
with Torani syrups, cream & ice
31 carafe

McMenamins Own Freshly Brewed Coffee ©✱V

and a selection of The Tao of Tea
41 gallon
4 per guest

Fruit Juices ©✱V

Orange, Apple Cider, Grapefruit, Tomato, Cranberry
24 pitcher

Iced Tea or Lemonade ©✱V

13.25 pitcher
35 gallon

Milk ©V

9.50 pitcher

Assorted Soda Pop ©✱V

3.50 can

Bottled Water ©✱V

3.50 still
3.50 sparkling

Sparkling Ruby ©✱V

raspberry, lemon & citra hops infused sparkling water
non alcoholic can
pricing varies

Punch ©✱V

Fruit or Citrus 35 gallon
Sparkling Wine Punch 45 gallon

Martinelli's Sparkling Cider ©✱V

13 bottle

Gluten Free © Vegan ✱ Vegetarian V



ENHANCEMENTS