



## BANQUET MENU

503.236.9234 • [mcmenamins.com](http://mcmenamins.com)

3702 SE Hawthorne Blvd. Portland, OR 97214

# 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 four weeks 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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## McMENAMINS BANQUETS

# ELECTRIC LUNCH

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** ⑥\*⑤

**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, Ruby-raspberry vinaigrette

**Cascadia Spinach**

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

**Six Arms Goddess** \*⑤

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

**ADD PROTEIN**

*Grilled Chicken* ⑥ or *Smoked Salmon* ⑥ \$5.25

**Chocolate Chip Cookies** ⑤

**McMenamins Own Freshly Brewed Coffee** ⑥\*⑤

and a selection of The Tao of Tea

\$21.00

**Suggested Wine Pairings** White Rabbit & Black Rabbit



Gluten Free ⑥ Vegan ⑧ Vegetarian ⑤

AFTERNOON

\*Consuming raw or under cooked eggs, meat & fish may increase your risk of foodborne illness  
Fall 2021

# LUCKY'S DELI SANDWICH SHOP

*Minimum 15 people.*

## SALADS

### **Brewer's Salad** ⑤

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

### **Picnic Potato Salad** ⑥⑤

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

### **Kale Slaw** ⑥⑤

Hogshead-honey mustard dressing

## **SANDWICHES** *Choose two*

*Pre-made & individually wrapped.*

*Gluten-free bread available upon request for an additional charge.*

### **Pastrami & Swiss**

Hogshead honey mustard sauce, lettuce, tomato, red onion & pickles on marbled rye

### **Vintner's Turkey**

peppered turkey, cherry-syrah chutney, white cheddar, lettuce, tomato, red onion & black garlic aioli on rustic white

### **Dilly Tuna Salad**

creamy albacore tuna salad with celery, red onion & fresh dill on sourdough with lettuce, tomato & pickles

### **Urban Ploughman's Bagel** ⑤

herbed cream cheese, avocado, cucumber, marinated red onion, black olives, sprouts & tomato on an everything bagel

### **Chocolate Chip Cookies** ⑤

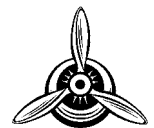
### **McMenamins Own Freshly Brewed Coffee** ⑥ⓧ⑤

and a selection of The Tao of Tea

\$25.00

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

Gluten Free ⑥ Vegan ⓧ Vegetarian ⑤



AFTERNOON

## McMENAMINS BANQUETS

# BAJA FIESTA

*Minimum 15 people.*

**Spicy Radish & Jicama Slaw** ⑥✳️⑤

**Black Beans** ⑥✳️⑤

**Chipotle Rice** ⑥✳️⑤

**Smothered Three Sisters Burrito** ⑤∞

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** ∞

pepper jack, cilantro sour cream and onion

**Nacho Bar** ⑤

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

**Chocolate Chip Cookies** ⑤

**McMenamins Own Freshly Brewed Coffee** ⑥ⓧ⑤

and a selection of The Tao of Tea

\$28.00

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

**Tofu Fajita Grill** ⑥ⓧ⑤

sautéed sweet peppers and onions, flour and corn tortillas

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

Gluten Free ⑥ Vegan ⓧ Vegetarian ⑤



AFTERNOON

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Fall 2021

# ANDY'S WOODSHOP

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 mozzarella

### Traditional ⑤

sharp cheddar cheese

## ADD PROTEIN

Grilled Chicken ⑥ or Italian Sausage ⑥ \$3.00

## PIZZA CHOICES Choose two

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

### Hammerhead BBQ Chicken

garlic-roasted chicken, 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

### Electric Mayhem ⑤

pesto sauce, sundried tomatoes, roasted garlic, Greek olives, fresh basil, feta & mozzarella

### Bagdad Special

Canadian bacon, pepperoni, sausage, red onion, black olives, mozzarella

## Chocolate Chip Cookies ⑤

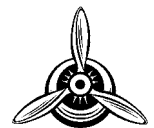
## McMenamins Own Freshly Brewed Coffee ⑥ⓧ⑤

and a selection of The Tao of Tea

\$30.00

**Suggested Wine Pairings** White Rabbit & Alder Ridge Vineyard Cabernet Sauvignon

Gluten Free ⑥ Vegan ⓧ Vegetarian ⑤



AFTERNOON

# ALTHEA'S RECEPTION

*Minimum 25 people.*

## APPETIZERS

**Classic Deviled Eggs** ⓄⓋ  
Edgefield Dijon

**Hummus & Pita** ⊗Ⓥ  
veggie sticks

## DISPLAYS

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

**Dessert Display** Ⓥ  
assorted individual sweets

\$20.00

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

Gluten Free Ⓞ Vegan ⊗ Vegetarian Ⓥ

\*Consuming raw or under cooked eggs, meat & fish may increase your risk of foodborne illness  
Fall 2021



RECEPTION

# ALTHEA'S RECEPTION

*Minimum 25 people.*

## APPETIZERS

**Classic Deviled Eggs** ©V  
Edgefield Dijon

**Hummus & Pita** \*V  
veggie sticks

## DISPLAYS

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

**Dessert Display** V  
assorted individual sweets

\$20.00

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

Gluten Free © Vegan ⊗ Vegetarian V

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Fall 2021



RECEPTION



# ALICE'S IMPROMPTU GATHERING

*Minimum 25 people.*

## APPETIZERS

### Chèvre Crostini

goat cheese with fig and black pepper tapenade

### Stuffed Mushrooms

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

fresh vegetables with roasted red pepper aioli

\$20.00

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

Gluten Free  Vegan  Vegetarian 

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Fall 2021



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 roasted walnuts

## DISPLAYS

### Crudités

fresh vegetables with roasted red pepper aioli

### Fresh Fruit

seasonal fruit, sliced melons, berries and tropical fruits

### Dessert Display

assorted individual sweets

### McMenamins Own Freshly Brewed Coffee

and a selection of The Tao of Tea

\$25.00

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

Gluten Free  Vegan  Vegetarian 

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Fall 2021



RECEPTION

# LOLA'S COCKTAIL PARTY

*Minimum 25 people.*

## APPETIZERS

### Caprese Skewers

fresh mozzarella, basil, tomato, balsamic drizzle

### Curried Crab Salad in Cucumber Cups

### Endive Leaves

blue cheese mousse and roasted walnuts

### Smoked Salmon Crostini

smoked salmon cream cheese, lemon zest, dill sprig

### Stuffed Peppadews

sweet piquante peppers stuffed with goat cheese and Marcona almonds

## DISPLAY

### Charcuterie

pâté, ham, salami, prosciutto, cornichons, marinated onions and Edgefield Dijon and Terminator mustards served with assorted crackers and baguette

\$25.00

**Suggested Wine Pairings** Nicholas Vineyard Riesling, Aegrina Vineyard Pinot Noir

Gluten Free  Vegan  Vegetarian 

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Fall 2021



RECEPTION

# CARTER THE GREAT'S CELEBRATION

*Minimum 25 people.  
Carver provided one hour.*

## APPETIZERS

**Classic Deviled Eggs** ⑥ ⑤  
Edgefield Dijon

**Crab Cakes**  
No. 7 remoulade

**Prawn Cocktails** ⑥  
cocktail sauce

## DISPLAYS

**Charcuterie**  
pâté, ham, salami, prosciutto, cornichons, marinated onions and Edgefield Dijon and Terminator mustards served with assorted crackers and baguette

**Artisan Cheese Board** ⑤  
a selection of cheese with assorted crackers and baguette

**Crudités** ⑥ \* ⑤  
fresh vegetables with roasted red pepper aioli

## CARVED ROAST

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

\$35.00

**Suggested Wine Pairings** White Rabbit & Alder Ridge Vineyard Cabernet Sauvignon

Gluten Free ⑥ Vegan ⑧ Vegetarian ⑤

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Fall 2021



RECEPTION

## DISPLAYS

*Minimum 25 people.*

### **Deli Display**

turkey, pastrami, Swiss, cheddar, pepper jack, mayonnaise, pickles, assorted rolls and a selection of mustards \$11.00

### **Antipasti**

sliced prosciutto, salami, pepperoni, marinated fresh mozzarella, feta and Provolone cheeses, Greek olives, marinated and pickled vegetables served with assorted crackers and baguette \$10.00

### **Mezza** ⑤

hummus, roasted red pepper aioli, dolmas, feta-yogurt dip, Greek olives, marinated onions, cucumbers and tomato served with pita triangles \$8.00

### **Fresh Fruit** ⑥⊗⑤

seasonal fruit, sliced melons, berries and tropical fruits \$6.50

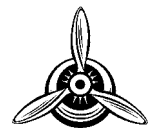
### **Dessert Display** ⑤

assorted individual sweets \$5.25

### **Cupcake Tower** ⑤

an assortment of carrot, red velvet, chocolate, vanilla and lemon-poppyseed \$5.25

Gluten Free ⑥ Vegan ⊗ Vegetarian ⑤



ENHANCEMENTS

## McMENAMINS BANQUETS

# COCKTAIL APPETIZERS

*Minimum 15 people.*

### **Crab Cakes**

No. 7 remoulade \$8.00

### **Nacho Bar** ⑤

tortilla chips, chipotle pico de gallo, tomatillo salsa,  
guacamole, cilantro sour cream, chili con queso \$7.00

### **Mini Quiches** ⑤

\$6.50

### **Chicken Tenders**

Hammerhead BBQ sauce \$6.00

### **Terminator Meatballs**

rich Terminator gravy \$6.00

### **Spanakopita Triangles** ⑤

feta cheese and spinach wrapped in filo pastry \$5.00

### **Stuffed Mushrooms** ⑤

Parmesan, herbed cream cheese, garlic and toasted bread crumbs \$5.00

### **BLT Crostini**

Red Eye bacon jam, shredded lettuce, Roma tomato, herb aioli \$4.75

### **Warm Bavarian Pretzels & Fondue** ⑤

\$5.25

### **Smoked Salmon Crostini**

smoked salmon cream cheese, lemon zest, dill sprig \$4.50

### **Tater Tot Bar** ⑤

Cajun and roasted garlic-pepper seasonings with peppercorn ranch \$4.00

### **Caprese Crostini** ⑤

fresh mozzarella, basil and Roma tomatoes drizzled with olive oil and balsamic vinegar \$4.00

### **Classic Deviled Eggs** ⑥⑤

Edgefield Dijon \$4.00

### **Chèvre Crostini**

goat cheese with fig and black pepper tapenade \$3.75

### **Hummus & Pita** ✱⑤

veggie sticks \$3.75

### **Spring Rolls** ⑤

hoison and hellishly hot mustard \$3.75

### **Scooby Snacks**

mini corn dogs and yellow mustard \$3.75

Gluten Free ⑥ Vegan ✕ Vegetarian ⑤



ENHANCEMENTS

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Fall 2021

# NORTH SHORE LUAU

*Minimum 15 people.*

## SIDES & SALADS

### Rolls & Butter ⑤

#### Mai Thai Salad

romaine, cabbage, tomato, cucumber, pickled daikon-carrot slaw, cilantro, jalapeño, onion, fried shallots, tom kha peanuts, mai Thai dressing

### Basil-Cilantro Rice ⑥\*⑤

#### 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 ⑥

made with our Three Rocks Rum

### Lemongrass Mahi Mahi

grilled fillets with cilantro, lime, pickled daikon-carrot slaw

## DESSERTS

### Lilikoi-Coconut Tart ⑤

tropical passionfruit custard, coconut shortdough, whipped cream and strawberries

### Ruby's Raspberry Cheesecake ⑤

vanilla cheesecake, raspberry swirl, graham cracker crust

### McMenamins Own Freshly Brewed Coffee ⑥\*⑤

and a selection of The Tao of Tea

\$45.00

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

**Jamaican Curried Veggie Stew ⑥\*⑤** 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 ⑥ Vegan ⑧ Vegetarian ⑤

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Fall 2021



EVENING

## McMENAMINS BANQUETS

# WILLOW'S FEAST

*Minimum 15 people.*

### SIDES & SALADS

**Rolls & Butter** ⑤

**Brewer's Salad** ⑤

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

**Herb-Roasted Fingerlings** ⑥\*⑤

**Wild Rice Pilaf** ⑤

**Hazelnut-Brown Butter Green Beans** ⑥⑤

### ENTRÉES ∞

**Pork Medallions** ⑥

blackberry-pinot noir reduction

**Poached Wild Salmon** ⑥

pinot gris-shallot beurre blanc

**Bacon-Wrapped Filet of Beef\*** ⑥

peppered Hoghead demi-glace

**Dessert Display** ⑤

assorted individual sweets

**McMenamins Own Freshly Brewed Coffee** ⑥\*⑤

and a selection of The Tao of Tea

\$60.00

∞ 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 ⑧ Vegetarian ⑤

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Fall 2021



EVENING



## WORKING BEVERAGES & THEN SOME

**McMenamins Own Freshly Brewed Coffee** G X V  
and a selection of black and herbal teas  
\$38.00 gallon  
\$4.00 person

**Fruit Juices** G X V  
Orange, Apple Cider, Grapefruit, Tomato, Cranberry \$22.00 pitcher

**Fruit Juices** G X V  
Orange, Apple \$3.50 bottle

**Iced Tea or Lemonade** G X V  
\$12.00 pitcher  
\$32.00 gallon

**Assorted Soda Pop** G X V  
\$3.00 can

**Bottled Water** G X V  
\$3.00 still  
\$3.00 sparkling

**Punch** G X V  
Fruit or Citrus \$32.00 gallon  
Sparkling Wine Punch \$42.00 gallon

**Martinelli's Sparkling Cider** G X V  
\$12.00 bottle

Gluten Free G Vegan X Vegetarian V



ENHANCEMENTS