

# McMenamins Holiday Luncheon I

Minimum 15 people.

## SIDES & SALADS

Rolls & Butter ④

### Hail! Caesar Salad

romaine, Caesar dressing, garlic croutons and Parmesan cheese

Yukon Gold Mashed Potatoes ④④

Traditional Dressing

Garlic-Roasted Broccolini ④✱④

## ENTRÉE

### Herb-Roasted Turkey Breast

old fashioned turkey gravy and Fireside cranberry relish

## DESSERT

### Frank's Apple-Pecan Cake ④

whipped cream

### McMenamins Own Freshly Brewed Coffee ④✱④

and a selection of The Tao of Tea

\$30.00

*Plating Meal Attendant Required:  
One attendant for up to 30 guests  
Two attendants for 31+ guests  
\$30 per attendant, per hour*

Gluten Free ④ Vegan ✱ Vegetarian ④  
\*Consuming raw or under cooked eggs, meat & fish may increase your risk of foodborne illness

October 2020



# McMenamins Holiday Luncheon II

Minimum 15 people.

## SIDES & SALADS

Rolls & Butter ⑤

Seasonal Green Salad ⑥⑤

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

Yukon Gold Mashed Potatoes ⑥⑤

Roasted Root Vegetables ⑥\*⑤

Traditional Dressing

Garlic-Roasted Broccolini ⑥\*⑤

## ENTRÉES

Cider-Glazed Baked Ham ⑥

Aval Pota apple chutney

Herb-Roasted Turkey Breast

old fashioned turkey gravy and Fireside cranberry relish

## DESSERT

Frank's Apple-Pecan Cake ⑤

whipped cream

McMenamins Own Freshly Brewed Coffee ⑥\*⑤

and a selection of The Tao of Tea

\$38.00

*Plating Meal Attendant Required:  
One attendant for up to 30 guests  
Two attendants for 31+ guests  
\$30 per attendant, per hour*

Gluten Free ⑥ Vegan \* Vegetarian ⑤  
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# McMenamins Holiday Dinner I

Minimum 15 people.

## DISPLAY, SIDES & SALADS

**Rolls & Butter** ⑤

**Grandma's Relish Tray** ⑥\*⑤

olives, sweet gherkins, Yardhouse Giardiniera, cherry peppers, pickled beets, radish, celery

**Hail! Caesar Salad**

romaine, Caesar dressing, garlic croutons and Parmesan cheese

**Broccoli Crunch Salad** ⑥⑤

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

**Yukon Gold Mashed Potatoes** ⑥⑤

**Roasted Root Vegetables** ⑥\*⑤

**Traditional Dressing**

**Hazelnut-Brown Butter Green Beans** ⑥⑤

## ENTRÉES

**Cider-Glazed Baked Ham** ⑥

Aval Pota apple chutney

**Herb-Roasted Turkey Breast**

old fashioned turkey gravy and Fireside cranberry relish

## DESSERT

**Frank's Apple-Pecan Cake** ⑤

whipped cream

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

and a selection of The Tao of Tea

\$46.00

*Plating Meal Attendant Required:*

*One attendant for up to 30 guests*

*Two attendants for 31+ guests*

*\$30 per attendant, per hour*

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# McMenamins Holiday Dinner 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

**Frank's Apple-Pecan Cake** ⑤

whipped cream

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

and a selection of The Tao of Tea

\$53.00

*Plating Meal Attendant Required:*

*One attendant for up to 30 guests*

*Two attendants for 31+ guests*

*\$30 per attendant, per hour*

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