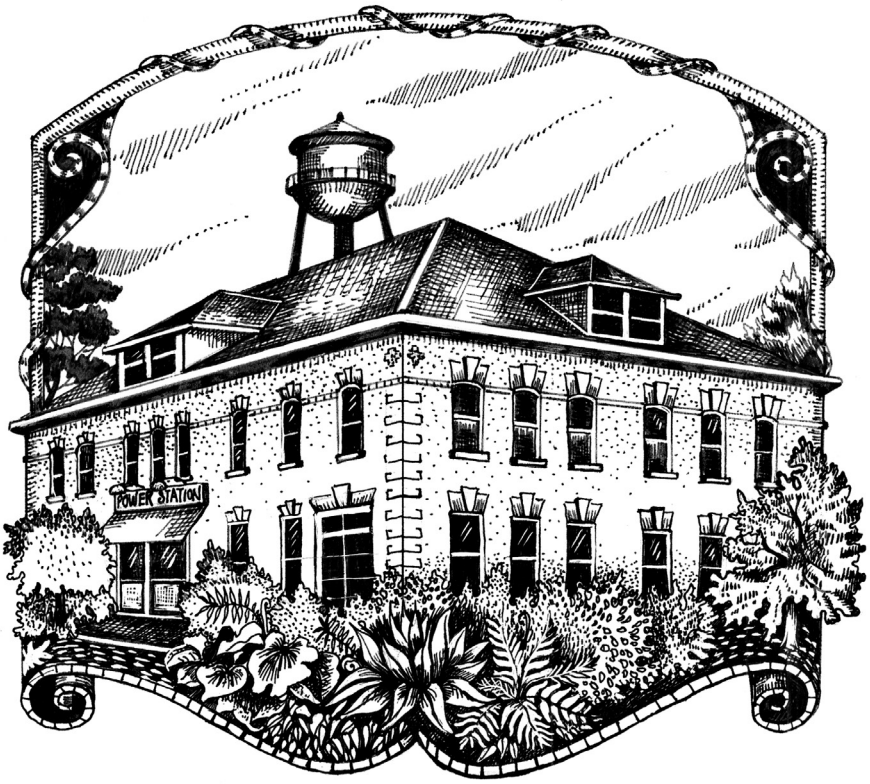
McMENAMINS

EDGEFIELD



BANQUET MENU

503.492.2777 · mcmenamins.com

2126 SW Halsey St. Troutdale, OR 97060

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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INTERCONTINENTAL BUFFET

Minimum 15 guests.

Breakfast Pastries Ⓥ

Fruit Salad Ⓖ✻Ⓥ
agave-lime-mint dressing & seasonal fruit

Good Morning Board
prosciutto, Canadian bacon, smoked Tillamook cheddar, herbed cream cheese, plain mini bagels & grapes

McMenamins Own Freshly Brewed Coffee Ⓖ✻Ⓥ
and a selection of The Tao of Tea

Orange Juice Ⓖ✻Ⓥ

19.50 *per guest*

SUNRISE BREAKFAST TABLE

Minimum 15 guests.

Breakfast Pastries Ⓥ

Fruit Salad Ⓖ✻Ⓥ
agave-lime-mint dressing & seasonal fruit

Scrambled Eggs* ⒼⓋ∞

Proteins of Choice *choose two*
bacon Ⓖ, pork sausage links or veggie patties Ⓥ

Cottage Potatoes ✻Ⓥ

McMenamins Own Freshly Brewed Coffee Ⓖ✻Ⓥ
and a selection of The Tao of Tea

Orange Juice Ⓖ✻Ⓥ

29.50 *per guest*

∞*Available as a substitution at no additional charge*

Santa Fe Tofu Scramble ✻Ⓥ
ranchero-spiced tofu sautéed with bell peppers & onions

Gluten Free Ⓖ Nuts Ⓝ Vegan ✻ Vegetarian Ⓥ

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

CEREAL BAR BUFFET

Minimum 15 guests.

Oatmeal Bar ⒼⓋ
rolled oats, milk selection, red raspberry jam,
dried cranberries, brown sugar, whipped butter

Granola Bar ⒼⓃⓋ
nutty granola, yogurt, fresh berries & milk selection

McMenamins Own Freshly Brewed Coffee Ⓖ✻Ⓥ
and a selection of The Tao of Tea

17.50 *per guest*

BAJA BREAKFAST BUFFET

Minimum 15 guests.

Fruit Salad Ⓖ✻Ⓥ
agave-lime-mint dressing & seasonal fruit

Corn Ⓖ✻Ⓥ **& Flour Tortillas** ✻Ⓥ

Cottage Potatoes ✻Ⓥ

Black Beans Ⓖ✻Ⓥ

Scrambled Eggs* ⒼⓋ∞

Chorizo Crumbles Ⓖ

Condiments
Copper Moon curtido Ⓖ✻Ⓥ, cilantro-onion condiment Ⓖ✻Ⓥ,
chipotle pico de gallo Ⓖ✻Ⓥ, shredded cheddar cheese ⒼⓋ,
sour cream ⒼⓋ, guacamole Ⓖ✻Ⓥ & hot sauce

McMenamins Own Freshly Brewed Coffee Ⓖ✻Ⓥ
and a selection of The Tao of Tea

Orange Juice Ⓖ✻Ⓥ

30.50 *per guest*

∞*Available as a substitution at no additional charge*

Santa Fe Tofu Scramble ✻Ⓥ
ranchero-spiced tofu sautéed with bell peppers & onions

Gluten Free Ⓖ Nuts Ⓝ Vegan ✻ Vegetarian Ⓥ

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

SOUTHERN CULTURE BUFFET

Minimum 15 guests.

Fruit Salad Ⓖ✻Ⓥ
agave-lime-mint dressing & seasonal fruit

Scrambled Eggs* ⒼⓋ∞

Cottage Potatoes ✻Ⓥ

Proteins of Choice *choose two*
bacon Ⓖ, pork sausage links or veggie patties Ⓥ

Biscuits & Gravy
fresh-baked biscuits with country sausage gravy
wild mushroom gravy Ⓥ available upon request for an additional charge

McMenamins Own Freshly Brewed Coffee Ⓖ✻Ⓥ
and a selection of The Tao of Tea

Orange Juice Ⓖ✻Ⓥ

30.50 *per guest*

∞*Available as a substitution at no additional charge*

Santa Fe Tofu Scramble ✻Ⓥ
ranchero-spiced tofu sautéed with bell peppers & onions

Gluten Free Ⓖ Nuts Ⓝ Vegan ✻ Vegetarian Ⓥ

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POOR FARM BRUNCH

Minimum 25 guests.

Fresh Fruit Ⓖ✻Ⓥ
seasonal fruit, sliced melons, berries & tropical fruits

Breakfast Pastries Ⓥ

Hail! Caesar Salad
romaine, garlic croutons, Parmesan, Caesar dressing

Strawberry Fields Salad ⓃⓋ
cider house poppy seed dressing, almonds, feta, mint, strawberries

Bagel & Lox Display
lemon, capers, red onion, whipped cream cheese, plain mini bagels

Cottage Potatoes ✻Ⓥ

Savory Veggie Bread Pudding Ⓥ
rustic bread, cheese, asparagus, mushrooms, spinach,
red bell peppers & fresh basil baked with custard

Scrambled Eggs* Ⓖ Ⓥ∞

Proteins of Choice *choose two*
bacon Ⓖ, pork sausage links or veggie patties Ⓥ

McMenamins Own Freshly Brewed Coffee Ⓖ✻Ⓥ
and a selection of The Tao of Tea

Orange Juice Ⓖ✻Ⓥ

54.50 *per guest*

∞*Available as a substitution at no additional charge*

Santa Fe Tofu Scramble ✻Ⓥ
ranchero-spiced tofu sautéed with bell peppers & onions

Gluten Free Ⓖ Nuts Ⓝ Vegan ✻ Vegetarian Ⓥ

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MORNING ENHANCEMENTS

Minimum 15 guests.

Breakfast Pastries Ⓥ
6.25 *per guest*

Granola Bar ⒼⓃⓋ
nutty granola, yogurt, fresh berries & milk selection 15.50 *per guest*

Oatmeal Bar ⒼⓋ
rolled oats, milk selection, red raspberry jam,
dried cranberries, brown sugar 12.50 *per guest*

Fresh Fruit Ⓖ✤Ⓥ
seasonal fruit, sliced melons, berries & tropical fruits 12 *per guest*

Mini Bagels & Spreads
butter, smoked salmon cream cheese, herbed cream cheese &
red raspberry jam 11.50 *per guest*

Biscuits & Gravy
fresh-baked biscuits with country sausage gravy 9.50 *per guest*

Bagel & Lox Display
lemon, capers, red onion, whipped cream cheese, plain mini bagels 14.50 *per guest*

Gluten Free Ⓖ Nuts Ⓝ Vegan ✤ Vegetarian Ⓥ

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ELECTRIC LUNCH

Minimum 15 guests.

Garlic Bread Ⓥ

SOUPS *Choose one*

Seasonal Creamy Tomato Ⓥ

Pesto Primavera Minestrone ⒼⓋ

West African Chicken-Peanut ⒼⓃ

Ginger-Mushroom-White Miso Ⓖ✽Ⓥ

SALADS

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

Brewer's ⓃⓋ
mixed greens, blue cheese crumbles, marinated red onion, hazelnuts, Ruby-raspberry vinaigrette

Pub Green Ⓥ
mixed greens, grape tomatoes, cucumber, marinated red onion, croutons, Parmesan cheese, peppercorn ranch

ADD PROTEIN
Grilled Chicken Ⓖ or Smoked Salmon Ⓖ 6

Chocolate Chip Cookies Ⓥ

McMenamins Own Freshly Brewed Coffee Ⓖ✽Ⓥ
and a selection of The Tao of Tea

28.50 *per guest*

Gluten Free Ⓖ Nuts Ⓝ Vegan ✽ Vegetarian Ⓥ

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LUCKY'S DELI BUFFET

Minimum 15 guests.

SALADS

Brewer's ⓃⓋ
mixed greens, blue cheese crumbles, marinated red onion, hazelnuts, Ruby-raspberry vinaigrette

Picnic Potato Salad ⒼⓋ
red potatoes, sweet relish, egg, onion, celery

DELI ITEMS

Fillings ∞
dilly tuna salad Ⓖ, turkey Ⓖ, pastrami Ⓖ

Cheeses
Swiss Ⓥ, cheddar Ⓥ, pepper jack Ⓥ, creamy original Chao slice Ⓖ✤Ⓥ

Spreads
roasted red pepper aioli Ⓖ✤Ⓥ, secret sauce ⒼⓋ, Edgefield Dijon Ⓖ✤Ⓥ & Terminator mustards ✤Ⓥ, Fireside Cranberry Sauce Ⓖ✤Ⓥ, mayonnaise ⒼⓋ

Veggies
tomato Ⓖ✤Ⓥ, pickles Ⓖ✤Ⓥ, lettuce Ⓖ✤Ⓥ, cucumber Ⓖ✤Ⓥ, buttermilk coleslaw ⒼⓋ, marinated red onion Ⓖ✤Ⓥ

Deli Rolls
whole wheat Ⓥ, rustic ciabatta ✤Ⓥ, brioche Ⓥ
Udi's gluten-free buns available upon request for an additional charge

Chocolate Chip Cookies Ⓥ

McMenamins Own Freshly Brewed Coffee Ⓖ✤Ⓥ
and a selection of The Tao of Tea

38.50 *per guest*

∞*Available as a substitution at no additional charge*

Chickpea of the Sea Salad Ⓖ✤Ⓥ
creamy chickpea-dill mash

Gluten Free Ⓖ Nuts Ⓝ Vegan ✤ Vegetarian Ⓥ

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PAT'S PICNIC BUFFET

Minimum 15 guests.

Buttermilk Coleslaw ⒼⓋ

Picnic Potato Salad ⒼⓋ
red potatoes, sweet relish, egg, onion, celery

Dad's Moonshine Baked Beans Ⓥ

Sausage Platter *choose two*
grilled frankfurters, Terminator kielbasa or vegan hot dog
with McMenamins mustards, warm kümmel sauerkraut & rolls

Watermelon Wedges Ⓖ✻Ⓥ

Chocolate Chip Cookies Ⓥ

McMenamins Own Freshly Brewed Coffee Ⓖ✻Ⓥ
and a selection of The Tao of Tea

39.50 *per guest*

DOC'S GRILL

Minimum 15 guest.

From the Grill *choose two*
chicken breasts, ground beef, Hammerhead garden Ⓥ or black bean-quinoa patties ✻Ⓥ
with lettuce, tomato, red onion, pickle chips, assorted spreads & buns
Udi's gluten-free buns available upon request for an additional charge

Cheeses
Swiss Ⓥ, cheddar Ⓥ, pepper jack Ⓥ, creamy original Chao slice Ⓖ✻Ⓥ

Pub Green Ⓥ
mixed greens, grape tomatoes, cucumber, marinated red onion,
croutons, Parmesan cheese, peppercorn ranch

Potato Chips Ⓖ✻Ⓥ

Chocolate Chip Cookies Ⓥ

Cans of Soda Pop Ⓖ✻Ⓥ

39.50 *per guest*

Gluten Free Ⓖ Nuts Ⓝ Vegan ✻ Vegetarian Ⓥ

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ROUTE 66 BUFFET

Minimum 15 guests.

Ruby Star Chicken Tinga ∞
spicy braised chicken with Ruby Ale, chipotle & tomato

Ranchero Taco Meat Ⓖ∞
spiced ground beef

Sautéed Sweet Peppers & Onions Ⓖ✻Ⓥ

Black Beans Ⓖ✻Ⓥ

Chipotle Rice Ⓖ✻Ⓥ

Corn Ⓖ✻Ⓥ & Flour Tortillas ✻Ⓥ

Condiments
Copper Moon curtido Ⓖ✻Ⓥ, cilantro-onion condiment Ⓖ✻Ⓥ, chipotle pico de gallo Ⓖ✻Ⓥ, shredded cheddar cheese ⒼⓋ, shredded lettuce Ⓖ✻Ⓥ, sour cream ⒼⓋ, & hot sauce

Guacamole & Chips

Chocolate Chip Cookies Ⓥ

McMenamins Own Freshly Brewed Coffee Ⓖ✻Ⓥ
and a selection of The Tao of Tea

41.50 *per guest*

∞*Available as a substitution for one protein selection at no additional charge*
Jamaican BBQ Jerk Jackfruit Ⓖ✻Ⓥ

Gluten Free Ⓖ Nuts Ⓝ Vegan ✻ Vegetarian Ⓥ

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HIGHER BUFFET

Minimum 15 guests.

Grilled Chicken Breasts Ⓖ∞

Steamed Rice Ⓖ✻Ⓥ

Black Beans Ⓖ✻Ⓥ

Mai Thai Peanut & Curry Coconut Sauces ⒼⓃ✻Ⓥ

Condiments
pickled daikon & carrot slaw Ⓖ✻Ⓥ, cilantro-onion condiment Ⓖ✻Ⓥ,
green onions Ⓖ✻Ⓥ, fried shallots ✻Ⓥ, sesame seeds Ⓖ✻Ⓥ,
soy sauce ✻Ⓥ & Sriracha hot sauce

Chocolate Chip Cookies Ⓥ

McMenamins Own Freshly Brewed Coffee Ⓖ✻Ⓥ
and a selection of The Tao of Tea

35 *per guest*

∞*Available as a substitution for one protein selection at no additional charge*
Jamaican BBQ Jerk Jackfruit Ⓖ✻Ⓥ

Gluten Free Ⓖ Nuts Ⓝ Vegan ✻ Vegetarian Ⓥ

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ALTHEA'S SOIREE

Minimum 25 guests.

Classic Deviled Eggs ⒼⓋ
Edgefield Dijon

Hummus & Pita ✽Ⓥ
veggie sticks

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

Dessert Display ⓃⓋ
assorted individual sweets

31 *per guest*

ALICE'S IMPROMPTU GATHERING

Minimum 25 guests.

Mini Quiches
garden veggie, spinach Florentine, Monterey Jack & Lorraine quiches

Stuffed Mushrooms Ⓥ
Parmesan, herbed cream cheese, garlic & toasted bread crumbs
available as vegan upon request for an additional 2 dollars

Antipasti
salami, prosciutto, marinated fresh mozzarella & feta cheeses,
Greek olives, Yard House Pickled Vegetables served with crackers & bread basket

Crudités Ⓖ✽Ⓥ
fresh vegetables with roasted red pepper aioli

33 *per guest*

Gluten Free Ⓖ Nuts Ⓝ Vegan ✽ Vegetarian Ⓥ

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MATTIE'S GARDEN PARTY

Minimum 25 guests.

Caprese Skewers ⒼⓋ
fresh mozzarella, basil, tomato, balsamic drizzle

Classic Deviled Eggs ⒼⓋ
Edgefield Dijon

Hummus in Cucumber Cups Ⓖ✤Ⓥ
olives & roasted red peppers

Crudités Ⓖ✤Ⓥ
fresh vegetables with roasted red pepper aioli

Fresh Fruit Ⓖ✤Ⓥ
seasonal fruit, sliced melons, berries & tropical fruits

Dessert Display ⓃⓋ
assorted individual sweets

McMenamins Own Freshly Brewed Coffee Ⓖ✤Ⓥ
and a selection of The Tao of Tea

33 per guest

Gluten Free Ⓖ Nuts Ⓝ Vegan ✤ Vegetarian Ⓥ

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LOLA'S COCKTAIL PARTY

Minimum 25 guests.

Caprese Skewers ⒼⓋ
fresh mozzarella, basil, tomato, balsamic drizzle

Stuffed Mushrooms Ⓥ
Parmesan, herbed cream cheese, garlic & toasted bread crumbs
available as vegan upon request for an additional 2 dollars

Hummus in Cucumber Cups Ⓖ✤Ⓥ
olives & roasted red peppers

Smoked Salmon Mousse in Filo Cups
Hogshead smoked salmon whipped cream cheese in savory Greek pastry

Stuffed Peppadews ⒼⓃⓋ
sweet piquante peppers stuffed with goat cheese & Marcona almonds

Charcuterie
salami, prosciutto, coppa, mortadella, cornichons & McMenamins mustards
served with crackers & bread basket

36 *per guest*

Gluten Free Ⓖ Nuts Ⓝ Vegan ✤ Vegetarian Ⓥ

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CARTER THE GREAT

Minimum 25 guests.
Carver provided one hour.

Classic Deviled Eggs ⒼⓋ
Edgefield Dijon

Smoked Salmon Mousse in Filo Cups
Hogshead smoked salmon whipped cream cheese in savory Greek pastry

Antipasti
salami, prosciutto, marinated fresh mozzarella & feta cheeses,
Greek olives, Yard House Pickled Vegetables served with crackers & bread basket

Artisan Cheese Board Ⓥ
a selection of cheese served with crackers & bread basket

Crudités Ⓖ✤Ⓥ
fresh vegetables with roasted red pepper aioli

Curried Crab Cucumber Cups
red curry-crab salad served in a cucumber cup

Pepper-Crusted Round of Beef* Ⓖ
thinly sliced beef, Black Rabbit Red jus & horseradish sauce
accompanied by rolls, butter, Edgefield Dijon & mayonnaise

48 *per guest*

Gluten Free Ⓖ Nuts Ⓝ Vegan ✤ Vegetarian Ⓥ

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DISPLAYS

Minimum 25 guests.

Antipasti
salami, prosciutto, marinated fresh mozzarella & feta cheeses,
Greek olives, Yard House Pickled Vegetables served with crackers & bread basket
15.50 *per guest*

Artisan Cheese Board Ⓥ
a selection of cheese served with crackers & bread basket 15.25 *per guest*

Bagel & Lox Display
lemon, capers, red onion, whipped cream cheese, plain mini bagels
14.50 *per guest*

Brie en Croûte Ⓥ
whole wheel of Brie with peppered apples wrapped in puff pastry with
red & green grapes & sliced baguette 181.50 per wheel — serves 25

Charcuterie
salami, prosciutto, coppa, mortadella, cornichons &
McMenamins mustards served with crackers & bread basket
20.50 *per guest*

Crudités Ⓖ✻Ⓥ
fresh vegetables with roasted red pepper aioli 10 *per guest*

Deli Display
turkey, pastrami, Swiss, cheddar, pepper jack, mayonnaise,
pickles, assorted rolls & a selection of McMenamins mustards
15.50 *per guest*

Fresh Fruit Ⓖ✻Ⓥ
seasonal fruit, sliced melons, berries & tropical fruits 12 *per guest*

Hummus & Pita ✻Ⓥ
veggie sticks 11 *per guest*

Mezza Ⓥ
hummus, roasted red pepper aioli, dolmas, feta-yogurt dip, Greek olives,
marinated onions, cucumbers & tomato served with pita triangles
13 *per guest*

Salt & Pepper-Crusted Roast Prime Rib Display*
Black Rabbit Red Wine jus & horseradish sauce accompanied by rolls, butter,
Edgefield Dijon & mayonnaise. Carver provided one hour.
750— serves 50

Dessert Display ⓃⓋ
assorted individual sweets 11.25 *per guest*

Vegan Dessert Tray ⒼⓃ✻Ⓥ
chocolate-caramel, very berry & lime-mango bars with nutty crust
12 *per guest*

Gluten Free Ⓖ Nuts Ⓝ Vegan ✻ Vegetarian Ⓥ

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HORS D'OEUVRES

Three dozen per item minimum, priced per dozen.

Bacon-Wrapped Dates
Hogshead hot honey 55

Caprese Skewers ⒼⓋ
fresh mozzarella, basil, tomato, balsamic drizzle 39.50

Classic Deviled Eggs ⒼⓋ
Edgefield Dijon 39

Curried Crab Cucumber Cups
red curry-crab salad served in a cucumber cup 59

Hummus in Cucumber Cups Ⓖ✤Ⓥ
olives & roasted red peppers 31.50

Mini Quiches
garden veggie, spinach Florentine, Monterey Jack & Lorraine quiches 48

Smoked Salmon Mousse in Filo Cups
Hogshead smoked salmon whipped cream cheese in savory Greek pastry 55

Spanakopita Triangles Ⓥ
feta cheese & spinach wrapped in filo pastry 31.50

Stuffed Mushrooms Ⓥ
Parmesan, herbed cream cheese, garlic & toasted bread crumbs 31.50
available as vegan upon request for an additional 2 dollars

Stuffed Peppadews ⒼⓃⓋ
sweet piquante peppers stuffed with goat cheese & Marcona almonds 41.50

Terminator Meatballs
rich Terminator gravy 31.50

Gluten Free Ⓖ Nuts Ⓝ Vegan ✤ Vegetarian Ⓥ

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MIX & MATCH MUNCHIES

Minimum 15 guests.
Service time of one hour.

Cajun Tots Ⓥ
peppercorn ranch

Spring Rolls Ⓥ
Kung Pow! ketchup & hellishly hot mustard

Scooby Snacks
mini corn dogs served with Portlandia yellow mustard & ketchup. Zoinks!

Hammerhead BBQ Pork Sliders
buttermilk coleslaw, Hawaiian rolls

Jamaican BBQ Jerk Jackfruit Sliders ✽Ⓥ
mango pico de gallo, cilantro, ciabatta rolls

Terminator Meatballs
rich Terminator gravy

Choose Two 17.50 *per guest*

Choose Three 20 *per guest*

Gluten Free Ⓖ Nuts Ⓝ Vegan ✽ Vegetarian Ⓥ

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

SUNSET LUAU BUFFET

Minimum 25 guests.

SIDES & SALADS

Hawaiian Rolls & Butter Ⓥ

Hawaiian Macaroni Salad Ⓥ

Basil-Cilantro Rice Ⓖ✽Ⓥ

Stir Fry Vegetables Ⓖ✽Ⓥ

ENTRÉES∞

Huli Huli Chicken Thighs Ⓖ

Kalua Pork Ⓖ

DESSERTS

Lilikoi-Coconut Tart Ⓥ
tropical passionfruit custard, coconut shortdough & strawberries

Ruby's Raspberry Cheesecake Ⓥ
vanilla cheesecake, raspberry swirl, graham cracker crust

McMenamins Own Freshly Brewed Coffee Ⓖ✽Ⓥ
and a selection of The Tao of Tea

55.50 *per guest*

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

Jamaican Curried Veggie Stew Ⓖ✽Ⓥ
black bean & veggie stew, basil-cilantro rice,
mango chutney, spinach, onion, cilantro & jalapeño

Gluten Free Ⓖ Nuts Ⓝ Vegan ✽ Vegetarian Ⓥ

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HEARTHSTONE BUFFET

Minimum 25 guests.

SIDES & SALADS

Dinner Rolls & Butter Ⓥ

Northwest Spinach Salad ⓃⓋ
goat cheese, hazelnuts & marionberry vinaigrette

Yukon Gold Mashed Potatoes ⒼⓋ

Wild Rice Pilaf ⒼⓋ

Garlic-Roasted Broccolini Ⓖ✻Ⓥ

ENTRÉES∞

Lemon & Herb-Roasted Chicken Breasts Ⓖ

Northern Star Baked Cod
White Rabbit-herb cream sauce, herbed bread crumbs

DESSERTS

Phil's Salted Caramel Tart ⓃⓋ
dark chocolate, Oregon filberts

Ruby's Raspberry Cheesecake Ⓥ
vanilla cheesecake, raspberry swirl & graham cracker crust

McMenamins Own Freshly Brewed Coffee Ⓖ✻Ⓥ
and a selection of The Tao of Tea

68 *per guest*

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

Spinach & Cheese Cannelloni Ⓥ
rosemary Alfredo & Spar Vodka tomato sauces

Gluten Free Ⓖ Nuts Ⓝ Vegan ✻ Vegetarian Ⓥ

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BACKYARD BARBECUE BUFFET

Minimum 25 guests.

SIDES & SALADS

Biscuits & Honey Butter Ⓥ

Picnic Potato Salad ⒼⓋ
red potatoes, sweet relish, egg, onion, celery

Buttermilk Coleslaw ⒼⓋ

Dad's Moonshine Baked Beans Ⓥ

ENTRÉES∞

Red Eye BBQ Beef Brisket Ⓖ
chili-coffee rubbed with McMenamins coffee-BBQ sauce

Peppercorn White BBQ Chicken Breasts Ⓖ
marinated & grilled

DESSERTS

Black & Tan Brownies Ⓥ

Northwest Berry Bars Ⓥ
blackberries & butter crumble

McMenamins Own Freshly Brewed Coffee Ⓖ✻Ⓥ
and a selection of The Tao of Tea

63.50 *per guest*

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

Jamaican BBQ Jerk Jackfruit Ⓖ✻Ⓥ

Gluten Free Ⓖ Nuts Ⓝ Vegan ✻ Vegetarian Ⓥ

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

CASCADIA BUFFET

Minimum 25 guests.

SIDES & SALADS

Dinner Rolls & Butter Ⓥ

Brewer's Salad ⓃⓋ
mixed greens, blue cheese crumbles, marinated red onion, hazelnuts, Ruby-raspberry vinaigrette

Herb-Roasted Fingerlings Ⓖ✻Ⓥ

Wild Rice Pilaf ⒼⓋ

Garlic Green Beans Ⓖ✻Ⓥ

ENTRÉES∞

Poached Salmon Ⓖ
pinot gris-shallot beurre blanc

Tournedos of Beef* Ⓖ
wild mushroom demi-glace

Dessert Display ⓃⓋ
assorted individual sweets

McMenamins Own Freshly Brewed Coffee Ⓖ✻Ⓥ
and a selection of The Tao of Tea

88 *per guest*

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

Wild Mushroom Ravioli Ⓥ
roasted garlic-basil cream sauce

Gluten Free Ⓖ Nuts Ⓝ Vegan ✻ Vegetarian Ⓥ

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

MT HOOD BUFFET

Minimum 25 guests.

Rolls & Butter Ⓥ

Pub Green Ⓥ
mixed greens, grape tomatoes, cucumber, marinated red onion, croutons, Parmesan cheese, peppercorn ranch

Garlic Green Beans Ⓖ✽Ⓥ

SIDES *Choose two*

Herb-Roasted Fingerlings Ⓖ✽Ⓥ

Traditional Dressing

Wild Rice Pilaf ⒼⓋ

Yukon Gold Mashed Potatoes ⒼⓋ

Traditional Mac & Cheese Ⓥ

ENTRÉES *Choose up to three* ∞

Herb-Roasted Turkey Breast
old fashioned turkey gravy & Fireside cranberry relish

Pepper-Crusted Round of Beef* Ⓖ
Black Rabbit Red jus & horseradish sauce

Honey-Glazed Baked Ham
Hogshead-Whiskey mustard sauce

Wild Mushroom Ravioli Ⓥ
roasted garlic-basil cream sauce

Dessert Display ⓃⓋ
assorted individual sweets

McMenamins Own Freshly Brewed Coffee Ⓖ✽Ⓥ
and a selection of The Tao of Tea

Two Entrées 63.50 *per guest*
Three Entrées 70 *per guest*

Gluten Free Ⓖ Nuts Ⓝ Vegan ✽ Vegetarian Ⓥ

EVENING

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

MOUNT JEFFERSON BUFFET

Minimum 25 people.

Rolls & Butter Ⓥ

Northwest Spinach Salad ⓃⓋ
goat cheese, hazelnuts & marionberry vinaigrette

Garlic Green Beans Ⓖ✻Ⓥ

ENTRÉES *Choose up to two*

Lemon & Herb-Roasted Chicken Breasts Ⓖ
herb-roasted fingerlings

Tournedos of Beef* Ⓖ
wild mushroom demi-glace & truffled mashed potatoes

Cider-Glazed Pork Medallions Ⓖ
Aval Pota apple chutney & Yukon gold mashed potatoes

Poached Salmon Ⓖ
pinot gris-shallot beurre blanc & wild rice pilaf

Spinach & Cheese Cannelloni Ⓥ
rosemary Alfredo & Spar Vodka tomato sauces

Northern Star Baked Cod
White Rabbit-herb cream sauce, herbed bread crumbs,
Yukon gold mashed potatoes

Jamaican Curried Veggie Stew Ⓖ✻Ⓥ
black bean & veggie stew, basil-cilantro rice,
mango chutney, spinach, onion, cilantro & jalapeño

Dessert Display Ⓥ
assorted individual sweets

McMenamins Own Freshly Brewed Coffee Ⓖ✻Ⓥ
and a selection of The Tao of Tea

One Entrée 77
Two Entrées 85.50

Gluten Free Ⓖ Nuts Ⓝ Vegan ✻ Vegetarian Ⓥ

EVENING

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ICE CREAMS

McMenamins handcrafted ice creams made with the finest local & regional ingredients produced by our friends at Lopez Creamery
Priced per half pint, per person

Cosmic Coffee Ice Cream
coffee custard with chocolate swirl & toasted Oregon hazelnuts ⒼⓋ

Chocolate Chocolate Chip Ice Cream
dark chocolate custard, mini chocolate chips ⒼⓋ

Vanilla Bean Ice Cream
custard made with exotic Madagascar vanilla ⒼⓋ

Bramble & Briar Blackberry Ice Cream
Northwest berry custard ⒼⓋ

7

ICE CREAM SANDWICHES

Priced per sandwich

Satin's Mocha Madness Ice Cream Sandwich
coffee ice cream sandwiched in between fudgy chocolate cookies Ⓥ

Classic Ice Cream Sandwich
vanilla bean ice cream sandwiched in between fudgy chocolate cookies Ⓥ

8

ICE CREAM SOCIAL

Priced per person

Vanilla Bean Ice Cream
custard made with exotic Madagascar vanilla ⒼⓋ

Toppings
Caram-ale sauce, spicy dark star chocolate sauce, raspberry-ruby sauce, fresh raspberries, candied bacon, chocolate chip & snickerdoodle cookie crumbles, whipped cream

22

CELEBRATION CAKES

BUNDT CAKES

Chocolate Terminator Stout Cake
dark chocolate cake spiked with our Terminator Stout,
glazed with chocolate ganache, filled with bittersweet chocolate mousse &
garnished with fresh raspberries Ⓥ

Blanc de Noir Champagne Cake
Champagne cake with strawberry glaze, filled with Bavarian cream &
garnished with fresh strawberries & lemon curd Ⓥ

Cheshire Orange-Marzipan Poppyseed Cake
tangerine glaze, filled with orange Bavarian creme,
garnished with orange supremes & toasted slivered almonds Ⓥ

9-inch Cake · serves 12-16 people · 132

Gluten Free Ⓖ Nuts Ⓝ Vegan ☘ Vegetarian Ⓥ

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WORKING BEVERAGES & THEN SOME

McMenamins Cold Brew Coffee Ⓖ✻Ⓥ
made fresh daily & requires 24-hour advance notice
with Torani syrups, cream & ice
31 carafe

McMenamins Own Freshly Brewed Coffee Ⓖ✻Ⓥ
and a selection of The Tao of Tea
41 gallon
4 per guest

Fruit Juices Ⓖ✻Ⓥ
Orange, Apple Cider, Grapefruit, Tomato, Cranberry
24 pitcher

Iced Tea or Lemonade Ⓖ✻Ⓥ
13.25 pitcher
35 gallon

Milk ⒼⓋ
9.50 pitcher

Assorted Soda Pop Ⓖ✻Ⓥ
3.50 can

Bottled Water Ⓖ✻Ⓥ
3.50 still
3.50 sparkling

Sparking Ruby Ⓖ✻Ⓥ
raspberry, lemon & citra hops infused sparkling water
non alcoholic can
pricing varies

Punch Ⓖ✻Ⓥ
Fruit or Citrus 35 gallon
Sparkling Wine Punch 45 gallon

Martinelli's Sparkling Cider Ⓖ✻Ⓥ
13 bottle

Gluten Free Ⓖ Nuts Ⓝ Vegan ✻ Vegetarian Ⓥ

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