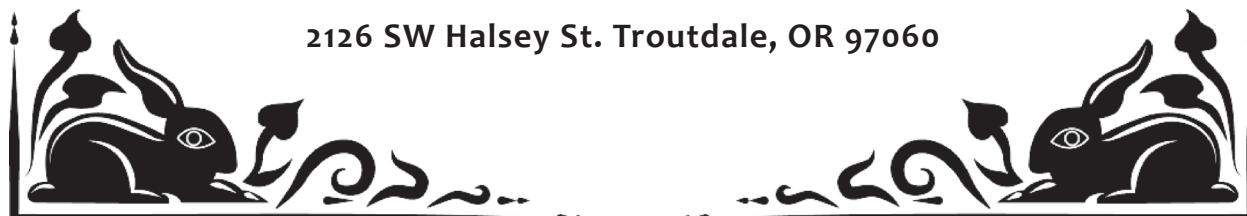


McMENAMINS  
**EDGEFIELD**  
BANQUET MENU



503.492.2777 • [mcmenamins.com](http://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

Available until 11am.  
Minimum 15 people.

### Breakfast Breads & Pastries ⑤

#### Fruit Salad ⑥✱⑤

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 ⑥✱⑤

and a selection of The Tao of Tea

#### Orange Juice ⑥✱⑤

19.50

## SUNRISE BREAKFAST TABLE

Available until 11am.  
Minimum 15 people.

### Breakfast Breads & Pastries ⑤

#### Fruit Salad ⑥✱⑤

agave-lime-mint dressing & seasonal fruit

#### Scrambled Eggs\* ⑥⑤∞

#### Proteins of Choice choose two

bacon ⑥, pork sausage links or veggie patties ⑤

#### Cottage Potatoes ✱⑤

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

and a selection of The Tao of Tea

#### Orange Juice ⑥✱⑤

29.50

∞Available as a substitution at no additional charge

#### Santa Fe Tofu Scramble ✱⑤

ranchero-spiced tofu sautéed with bell peppers & onions



Gluten Free ⑥ Vegan ✱ Vegetarian ⑤

MORNING

## CEREAL BAR BUFFET

Available until 11am.  
Minimum 15 people.

**Oatmeal Bar** ⑥ ⑤

rolled oats, milk selection, red raspberry jam,  
dried cranberries, brown sugar, whipped butter

**Granola Bar** ⑥ ⑤

nutty granola, yogurt, fresh berries & milk selection

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

17.50

## BAJA BREAKFAST BUFFET

Available until 11am.  
Minimum 15 people.

**Fruit Salad** ⑥ ✱ ⑤

agave-lime-mint dressing & seasonal fruit

**Corn** ⑥ ✱ ⑤ & **Flour Tortillas** ✱ ⑤

**Cottage Potatoes** ✱ ⑤

**Black Beans** ⑥ ✱ ⑤

**Scrambled Eggs\*** ⑥ ⑤ ∞

**Chorizo Crumbles** ⑥

**Condiments**

Copper Moon curtido ⑥ ✱ ⑤, cilantro-onion condiment ⑥ ✱ ⑤,  
chipotle pico de gallo ⑥ ✱ ⑤, shredded cheddar cheese ⑥ ⑤,  
sour cream ⑥ ⑤, guacamole ⑥ ✱ ⑤ & hot sauce

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

**Orange Juice** ⑥ ✱ ⑤

30.50

∞ Available as a substitution at no additional charge

**Santa Fe Tofu Scramble** ✱ ⑤

ranchero-spiced tofu sautéed with bell peppers & onions



Gluten Free ⑥ Vegan ✱ Vegetarian ⑤

MORNING

## SOUTHERN CULTURE BUFFET

Available until 11am.  
Minimum 15 people.

**Fruit Salad** ©\*V

agave-lime-mint dressing & seasonal fruit

**Scrambled Eggs\*** ©V∞

**Cottage Potatoes** \*V

**Proteins of Choice** choose two

bacon ©, pork sausage links or veggie patties V

**Biscuits & Gravy**

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

**McMenamins Own Freshly Brewed Coffee** ©\*V

and a selection of The Tao of Tea

**Orange Juice** ©\*V

30.50

∞Available as a substitution at no additional charge

**Santa Fe Tofu Scramble** \*V

ranchero-spiced tofu sautéed with bell peppers & onions



Gluten Free © Vegan \* Vegetarian V

MORNING

## POOR FARM BRUNCH

Available until 3:30pm.  
Minimum 25 people.

### Fresh Fruit G\*V

seasonal fruit, sliced melons, berries & tropical fruits

### Breakfast Breads & Pastries V

### Hail! Caesar Salad

romaine, garlic croutons, Parmesan, Caesar dressing

### Strawberry Fields Salad V

cider house poppy seed dressing, almonds, feta, mint, strawberries

### Bagel & Lox Display

lemon, capers, red onion, whipped cream cheese, plain mini bagels

### Cottage Potatoes \*V

### Savory Veggie Bread Pudding V

rustic bread, cheese, asparagus, mushrooms, spinach,  
red bell peppers & fresh basil baked with custard

### Scrambled Eggs\* G\*V∞

### Proteins of Choice choose two

bacon G, pork sausage links or veggie patties V

### McMenamins Own Freshly Brewed Coffee G\*V

and a selection of The Tao of Tea

### Orange Juice G\*V

54.50

∞Available as a substitution at no additional charge

### Santa Fe Tofu Scramble \*V

ranchero-spiced tofu sautéed with bell peppers & onions



Gluten Free G Vegan \* Vegetarian V

MORNING

## PLATED BREAKFAST

Available until 11am.  
Minimum 15 people.

### Breakfast Breads & 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 22

#### Traditional Eggs Benedict\*

all-natural Canadian bacon & soft-poached eggs on a toasted English muffin  
topped with Hollandaise sauce & served with cottage potatoes 29.50

#### Bagel & Lox

everything bagel, cream cheese, salmon lox, tomato, red onion, capers, lemon 26

#### Huevos Rancheros\*

crisp corn tortillas, black beans, pepper jack, poached eggs,  
chipotle pico de gallo, sour cream & avocado 29.50

#### Mt. Hood Scramble ⑤

wild mushrooms, spinach & goat cheese with cottage potatoes 28.25



Gluten Free ⑥ Vegan ✱ Vegetarian ⑤

MORNING

## MORNING ENHANCEMENTS

*These items available to enhance a buffet meal until 11am.  
Minimum 15 people.*

### **Breakfast Breads & Pastries** ①

6.25

**Granola Bar** ①②  
nutty granola, yogurt, fresh berries & milk selection 15.50

**Oatmeal Bar** ①②  
rolled oats, milk selection, red raspberry jam, dried cranberries, brown sugar 12.50

**Fresh Fruit** ①✱②  
seasonal fruit, sliced melons, berries & tropical fruits 12

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

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

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





## ELECTRIC LUNCH

Available until 3:30pm.  
Minimum 15 people.

**Garlic Bread** ⑤

### **SOUPS** Choose one

**Seasonal Creamy Tomato** ⑤

**Pesto Primavera Minestrone** ⑥⑤

**West African Chicken-Peanut** ⑥

**Ginger-Mushroom-Red Miso** ⑥✱⑤

### **SALADS**

**Aztec** ⑤

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

**Brewer's** ⑤

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

**Pub Green** ⑤

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

### **ADD PROTEIN**

*Grilled Chicken* ⑥ or *Smoked Salmon* ⑥ 6

**Chocolate Chip Cookies** ⑤

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

and a selection of The Tao of Tea

28.50

Gluten Free ⑥ Vegan ✱ Vegetarian ⑤



AFTERNOON

## LUCKY'S DELI BUFFET

Available until 3:30pm.  
Minimum 15 people.

### SALADS

#### Brewer's Salad ⑤

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

#### Picnic Potato Salad ⑥⑤

red potatoes, sweet relish, egg, onion, celery

### DELI ITEMS

#### Fillings∞

dilly tuna salad ⑥, turkey ⑥, pastrami ⑥

#### Cheeses

Swiss ⑤, cheddar ⑤, pepper jack ⑤, creamy original Chao slice ⑥✱⑤

#### Spreads

roasted red pepper aioli ⑥✱⑤, secret sauce ⑥⑤, Edgefield Dijon ⑥✱⑤ & Terminator mustards ✱⑤, Fireside Cranberry Sauce ⑥✱⑤, mayonnaise ⑥⑤

#### Veggies

tomato ⑥✱⑤, pickles ⑥✱⑤, lettuce ⑥✱⑤, cucumber ⑥✱⑤, buttermilk coleslaw ⑥⑤, marinated red onion ⑥✱⑤

#### Deli Rolls

whole wheat ⑤, rustic ciabatta ✱⑤, brioche ⑤  
*Udi's gluten-free buns available upon request for an additional charge*

### Chocolate Chip Cookies ⑤

### McMenamins Own Freshly Brewed Coffee ⑥✱⑤

and a selection of The Tao of Tea

∞Available as a substitution at no additional charge

#### Chickpea of the Sea Salad ⑥✱⑤

creamy chickpea-dill mash

38.50

Gluten Free ⑥ Vegan ✱ Vegetarian ⑤



AFTERNOON

## PAT'S PICNIC BUFFET

Available until 3:30pm.  
Minimum 15 people.

**Buttermilk Coleslaw** ⑥ ⑤

**Picnic Potato Salad** ⑥ ⑤

red potatoes, sweet relish, egg, onion, celery

**Dad's Moonshine Baked Beans** ⑤

**Sausage Platter** choose two

grilled frankfurters, Terminator kielbasa or vegan hot dog  
with McMenamins mustards, warm OlyKraut sauerkraut & rolls

**Watermelon Wedges** ⑥ ✱ ⑤

**Chocolate Chip Cookies** ⑤

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

and a selection of The Tao of Tea

39.50

## DOC'S GRILL

Available until 3:30pm.  
Minimum 15 people.

**From the Grill** choose two

chicken breasts, ground beef, Hammerhead garden ⑤ or black bean-quinoa patties ✱ ⑤  
with lettuce, tomato, red onion, pickle chips, assorted spreads & buns  
*Udi's gluten-free buns available upon request for an additional charge*

**Cheeses**

Swiss ⑤, cheddar ⑤, pepper jack ⑤, creamy original Chao slice ⑥ ✱ ⑤

**Pub Green** ⑤

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

**Potato Chips** ⑥ ✱ ⑤

**Chocolate Chip Cookies** ⑤

**Cans of Soda Pop** ⑥ ✱ ⑤

39.50



Gluten Free ⑥ Vegan ✱ Vegetarian ⑤

AFTERNOON

## ROUTE 66 BUFFET

Available until 3:30pm.  
Minimum 15 people.

### Ruby Star Chicken Tinga ∞

spicy braised chicken with Ruby Ale, chipotle & tomato

### Ranchero Taco Meat ∞

spiced ground beef

### Sautéed Sweet Peppers & Onions G\*V

### Black Beans G\*V

### Chipotle Rice G\*V

### Corn & Flour Tortillas \*V

### Condiments

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

### Chocolate Chip Cookies V

### McMenamins Own Freshly Brewed Coffee G\*V

and a selection of The Tao of Tea

41.50

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

### Jamaican BBQ Jerk Jackfruit G\*V



Gluten Free G Vegan \* Vegetarian V

AFTERNOON

## HIGHER BUFFET

Available until 3:30pm.  
Minimum 15 people.

**Grilled Chicken Breasts** ©∞

**Steamed Rice** ©\*V

**Black Beans** ©\*V

**Mai Thai Peanut & Curry Coconut Sauces** ©\*V

### Condiments

Copper Moon curtido ©\*V, cilantro-onion condiment ©\*V,  
chipotle pico de gallo ©\*V, shredded cheddar cheese ©V,  
sour cream ©V, guacamole ©\*V & hot sauce

**Chocolate Chip Cookies** V

**McMenamins Own Freshly Brewed Coffee** ©\*V  
and a selection of The Tao of Tea

35

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

**Jamaican BBQ Jerk Jackfruit** ©\*V



Gluten Free © Vegan \* Vegetarian V

AFTERNOON

## COLD PLATED LUNCH

Available until 3:30pm.  
Minimum 15 people.

### 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

Blackened Salmon ⑥ 6.75

**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

35

Gluten Free ⑥ Vegan ✱ Vegetarian ⑤



AFTERNOON

## HOT PLATED LUNCH

Available until 3:30pm.  
Minimum 15 people.

### Roll & Butter ⑤

### SALAD Choose one

#### Hail! Caesar

romaine, garlic croutons, Parmesan cheese, our Caesar dressing

#### Brewer's ⑤

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

### MAIN COURSE Choose up to two

#### Grilled Chicken

Ruby Star glaze & grilled polenta

#### The Good Shepherd's Pie

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

#### Spinach & Cheese Cannelloni ⑤

rosemary Alfredo & Spar Vodka tomato sauces

#### 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 ⑤

### McMenamins Own Freshly Brewed Coffee ⑥✱⑤

and a selection of The Tao of Tea

Three Courses 47

Two Courses — salad & main or main & dessert 41



Gluten Free ⑥ Vegan ✱ Vegetarian ⑤

AFTERNOON

## McMENAMINS BANQUETS

### ALTHEA'S SOIREE

*Minimum 25 people.*

#### **Classic Deviled Eggs** ⑥ ⑤

Edgefield Dijon

#### **Hummus & Pita** ✱ ⑤

veggie sticks

#### **Deli Display**

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

#### **Dessert Display** ⑤

assorted individual sweets

31

### ALICE'S IMPROMPTU GATHERING

*Minimum 25 people.*

#### **Mini Quiches**

garden veggie, spinach Florentine, Monterey Jack & Lorraine quiches

#### **Stuffed Mushrooms** ⑤

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, pickled veg served with assorted crackers

#### **Crudités** ⑥ ✱ ⑤

fresh vegetables with roasted red pepper aioli

33

Gluten Free ⑥ Vegan ✱ Vegetarian ⑤

\*Consuming raw or under cooked eggs, meat & fish may increase your risk of foodborne illness  
June 2025



APPETIZER  
PACKAGES



## MATTIE'S GARDEN PARTY

*Minimum 25 people.*

**Caprese Skewers** ⑥ ⑤

fresh mozzarella, basil, tomato, balsamic drizzle

**Classic Deviled Eggs** ⑥ ⑤

Edgefield Dijon

**Endive Leaves** ⑥ ⑤

blue cheese mousse & roasted walnuts

**Crudités** ⑥ ✱ ⑤

fresh vegetables with roasted red pepper aioli

**Fresh Fruit** ⑥ ✱ ⑤

seasonal fruit, sliced melons, berries & tropical fruits

**Dessert Display** ⑤

assorted individual sweets

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

and a selection of The Tao of Tea

33



## LOLA'S COCKTAIL PARTY

*Minimum 25 people.*

### **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*

### **Endive Leaves** ⓄⓋ

blue cheese mousse & roasted walnuts

### **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 assorted crackers

36



## CARTER THE GREAT

*Minimum 25 people.  
Carver provided one hour.*

**Classic Deviled Eggs** © ⑤  
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, pickled veg served with assorted crackers

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

**Crudités** © ✱ ⑤  
fresh vegetables with roasted red pepper aioli

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

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

48

Gluten Free © Vegan ✱ Vegetarian ⑤

\*Consuming raw or under cooked eggs, meat & fish may increase your risk of foodborne illness  
June 2025



APPETIZER  
PACKAGES

## DISPLAYS

*Minimum 25 people.*

### Charcuterie

salami, prosciutto, coppa, mortadella, cornichons & McMenamins mustards  
served with assorted crackers 20.50

### Deli Display

turkey, pastrami, Swiss, cheddar, pepper jack, mayonnaise,  
pickles, assorted rolls & a selection of McMenamins mustards 15.50

### Antipasti

salami, prosciutto, marinated fresh mozzarella & feta cheeses,  
Greek olives, pickled veg served with assorted crackers 15.50

### Artisan Cheese Board ①

a selection of cheese with assorted crackers 15.25

### Bagel & Lox Display

lemon, capers, red onion, whipped cream cheese, plain mini bagels 14.50

### Mezza ①

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

### Fresh Fruit ⑥✱①

seasonal fruit, sliced melons, berries & tropical fruits 12

### Hummus & Pita ✱①

veggie sticks 11

### Crudités ⑥✱①

fresh vegetables with roasted red pepper aioli 10

### Dessert ①

assorted individual sweets 11.25

### Vegan Dessert Tray ⑥✱①

chocolate-caramel, very berry & lime-mango bars with nutty crust 12

### Brie en Croûte ①

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

Gluten Free ⑥ Vegan ✱ Vegetarian ①

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June 2025



APPETIZER  
PACKAGES

## HORS D'OEUVRES

Three dozen per item minimum, priced per dozen.

### Curried Crab Cucumber Cups

red curry-crab salad served in a cucumber cup 59

### Bacon-Wrapped Dates

Hogshead hot honey 55

### Smoked Salmon Mousse in Filo Cups

Hogshead smoked salmon whipped cream cheese in savory Greek pastry 55

### Mini Quiches

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

### Stuffed Peppadews © ①

sweet piquante peppers stuffed with goat cheese & Marcona almonds 41.50

### Caprese Skewers © ①

fresh mozzarella, basil, tomato, balsamic drizzle 39.50

### Endive Leaves © ①

blue cheese mousse & roasted walnuts 39.50

### Classic Deviled Eggs © ①

Edgefield Dijon 39

### Spanakopita Triangles ①

feta cheese & spinach wrapped in filo pastry 31.50

### Stuffed Mushrooms ①

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



## MIX & MATCH MUNCHIES

*Minimum 15 people.  
Service time of one hour.*

### **Spring Rolls** ⑤

Kung Pow! ketchup & hellishly hot mustard

### **Hammerhead BBQ Pork Sliders**

buttermilk coleslaw, Hawaiian rolls

### **Jamaican BBQ Jerk Jackfruit Sliders** ✱⑤

mango pico de gallo, cilantro, ciabatta rolls

### **Terminator Meatballs**

rich Terminator gravy

Choose Two 17.50

Choose Three 20



Gluten Free ⑥ Vegan ✱ Vegetarian ⑤

ENHANCEMENTS

## SUNSET LUAU BUFFET

Minimum 25 people.

### SIDES & SALADS

Hawaiian Rolls & Butter ⑤

Basil-Cilantro Rice ⑥✱⑤

Hawaiian Macaroni Salad ⑤

Stir Fry Vegetables ⑥✱⑤

### ENTRÉES ∞

Huli Huli Chicken Thighs ⑥

Kalua Pork ⑥

### DESSERTS

Lilikoi-Coconut Tart ⑤

tropical passionfruit custard, coconut shortdough & 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

55.50

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

Jamaican Curried Veggie Stew ⑥✱⑤

black bean & veggie stew, basil-cilantro rice,  
mango chutney, spinach, onion, cilantro & jalapeño

Gluten Free ⑥ Vegan ✱ Vegetarian ⑤



EVENING

# HEARTHSTONE BUFFET

*Minimum 25 people.*

## SIDES & SALADS

**Dinner Rolls & Butter** ⑤

**Northwest Spinach Salad** ⑤  
goat cheese, hazelnuts & marionberry vinaigrette

**Yukon Gold Mashed Potatoes** ⑥⑤

**Wild Rice Pilaf** ⑥⑤

**Garlic-Roasted Broccolini** ⑥✱⑤

## ENTRÉES ∞

**Lemon & Herb-Roasted Chicken Breasts** ⑥

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

## DESSERTS

**Phil's Salted Caramel Tart** ⑤  
dark chocolate, Oregon filberts

**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

68

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

**Spinach & Cheese Cannelloni** ⑤  
rosemary Alfredo & Spar Vodka tomato sauces

Gluten Free ⑥ Vegan ✱ Vegetarian ⑤

\*Consuming raw or under cooked eggs, meat & fish may increase your risk of foodborne illness  
June 2025



EVENING



# BACKYARD BARBECUE BUFFET

*Minimum 25 people.*

## SIDES & SALADS

**Buttermilk Biscuits & Honey Butter** ⑤

**Picnic Potato Salad** ⑥⑤

red potatoes, sweet relish, egg, onion, celery

**Buttermilk Coleslaw** ⑥⑤

**Dad's Moonshine Baked Beans** ⑤

## ENTRÉES∞

**Red Eye BBQ Beef Brisket** ⑥

chili-coffee rubbed with McMenamins coffee-BBQ sauce

**Peppercorn White BBQ Chicken Breasts** ⑥

marinated & grilled

## DESSERTS

**Black & Tan Brownies** ⑤

**Northwest Berry Bars** ⑤

blackberries & butter crumble

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

and a selection of The Tao of Tea

63.50

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

**Jamaican BBQ Jerk Jackfruit** ⑥✱⑤

Gluten Free ⑥ Vegan ✱ Vegetarian ⑤

\*Consuming raw or under cooked eggs, meat & fish may increase your risk of foodborne illness  
June 2025



EVENING

## CASCADIA BUFFET

Minimum 25 people.

### SIDES & SALADS

**Dinner 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** ⑥⑤

**Garlic Green Beans** ⑥✱⑤

### ENTRÉES∞

**Poached Salmon** ⑥

pinot gris-shallot beurre blanc

**Tournedos of Beef\*** ⑥

wild mushroom demi-glace

**Dessert Display** ⑤

assorted individual sweets

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

and a selection of The Tao of Tea

88

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

**Wild Mushroom Ravioli** ⑤

roasted garlic-basil cream sauce

Gluten Free ⑥ Vegan ✱ Vegetarian ⑤

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June 2025



EVENING

## MT. HOOD BUFFET

*Minimum 25 people.*

**Rolls & Butter** ⑤

**Pub Green** ⑤

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

**Sautéed Vegetable Medley** ⑥⑤

**SIDES** Choose two

**Herb-Roasted Fingerlings** ⑥✱⑤

**Traditional Dressing**

**Wild Rice Pilaf** ⑥⑤

**Yukon Gold Mashed Potatoes** ⑥⑤

**Traditional Mac & Cheese** ⑤

**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** ⑤

roasted garlic-basil cream sauce

**Dessert Display** ⑤

assorted individual sweets

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

and a selection of The Tao of Tea

*Two Entrées 63.50*

*Three Entrées 70*

Gluten Free ⑥ Vegan ✱ Vegetarian ⑤



EVENING

# MOUNT JEFFERSON BUFFET

*Minimum 25 people.*

## Rolls & Butter ⑤

### Northwest Spinach Salad ⑤

goat cheese, hazelnuts & marionberry vinaigrette

### Garlic Green Beans ⑥✱⑤

## ENTRÉES *Choose up to two*

### Lemon & Herb-Roasted Chicken Breasts ⑥

herb-roasted fingerlings

### Tournedos of Beef\* ⑥

wild mushroom demi-glace & truffled mashed potatoes

### Cider-Glazed Pork Medallions ⑥

Aval Pota apple chutney & Yukon gold mashed potatoes

### Poached Salmon ⑥

pinot gris-shallot beurre blanc & wild rice pilaf

### Spinach & Cheese Cannelloni ⑤

rosemary Alfredo & Spar Vodka tomato sauces

### Northern Star Baked Cod

White Rabbit-herb cream sauce, herbed bread crumbs,  
Yukon gold mashed potatoes

### Tofu Tikka Masala ⑥✱⑤

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

### Dessert Display ⑤

assorted individual sweets

### McMenamins Own Freshly Brewed Coffee ⑥✱⑤

and a selection of The Tao of Tea

*One Entrée 77*

*Two Entrées 85.50*

Gluten Free ⑥ Vegan ✱ Vegetarian ⑤



EVENING

## EDGEFIELD PLATED DINNER

*Minimum 15 people.*

### Dinner Rolls & Butter ⑤

### SALADS Choose one

#### Cafe Green Salad ⑥⑤

grape tomatoes, cucumbers, marinated red onions, Black Rabbit vinaigrette

#### Northwest Spinach Salad ⑤

goat cheese, hazelnuts & marionberry vinaigrette

### ENTRÉES Choose up to two

#### Spinach & Cheese Cannelloni ⑤

rosemary Alfredo & Spar Vodka tomato sauces 66

#### Tofu Tikka Masala ⑥✱⑤

shaved coconut, seasonal vegetables, rice, cilantro, green onions,  
spiced tomato sauce 66

#### Seven-Herb Roasted Chicken Breast

mushroom pan gravy, wild rice pilaf & seasonal vegetable 66

#### Grilled Pork Medallions ⑥

blackberry-pinot noir reduction & Yukon Gold mashed potatoes & seasonal vegetable 66

#### Pan-Seared Salmon Fillet\* ⑥

Edgefield Pinot Gris beurre blanc, wild rice pilaf, fresh herbs & seasonal vegetable 79

#### Bacon-Wrapped Fillet of Beef\* ⑥

peppered Hoghead demi-glace, truffled mashed potatoes & seasonal vegetable 89

### DESSERTS Choose one

#### Satin's Tiramisu ⑤

sponge cake drenched with espresso & rum syrup,  
filled with mascarpone mousse, iced with whipped cream &  
dusted with Dutch cocoa powder

#### Lemon Tart ⑤

raspberry coulis & whipped cream

#### Poor Farm Apple Tart ⑤

streusel top & whipped cream

#### Chocolate Terminator Stout Cake ⑤

raspberry coulis & whipped cream

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

and a selection of The Tao of Tea

Gluten Free ⑥ Vegan ✱ Vegetarian ⑤

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June 2025



EVENING

## EDGEFIELD CREAMERY ICE CREAMS & SORBETS

*Handcrafted ice creams made with the finest local & regional ingredients.*

### **Cosmic Coffee Ice Cream**

coffee custard with chocolate swirl & toasted Oregon hazelnuts ©V

### **Dutch Chocolate Chip Ice Cream**

dark chocolate custard, mini chocolate chips ©V

### **Painkiller Ice Cream**

pineapple-coconut-orange custard spiked with Three Rocks Rum ©V  
21 & over please

### **Pot Still Brandy Ice Cream**

spiked vanilla bean custard ©V  
21 & over please

### **Vanilla Bean Ice Cream**

custard made with exotic Madagascar vanilla ©V

### **Bramble & Briar Blackberry Ice Cream**

Northwest berry custard ©V

### **Seasonal Sorbet** ©\*V

*Scoop of Ice Cream or Sorbet 6*  
*add 1 dollar for boozy flavors*

## ICE CREAM SOCIAL

*Minimum 15 people.*

vanilla bean & Dutch chocolate chip ice creams  
served with assorted toppings from the Black Rabbit Bakery:  
brown butter sticky Hogshead whiskey sauce, spicy chocolate-Dark Star sauce,  
roasted strawberry sauce, candied bacon, toasted almond-olive oil cake crumbles,  
coconut-macadamia macaroon cookie crumbles

19

Gluten Free © Vegan \* Vegetarian V

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June 2025



EVENING

## BLACK RABBIT BAKERY

### ROUND CAKES

*All Round Cakes are four layers of cake, three layers of filling & single tier - except cheesecake*

6-inch Cake · serves 8-10 people · 80  
10-inch Cake · serves 25-30 people · 160

### SHEET CAKES

*All Sheet Cakes are two layers of cake & one layer of filling - except cheesecake*

Quarter Sheet Cake (9x13x3.5) · serves 24 · 120  
Half Sheet Cake (17x13x3.5) · serves 48 · 176

### CAKE CHOICES

*Created with ingredients from our brewery, winery & distillery*

#### Chocolate Terminator Stout Cake

layers of dark chocolate cake spiked with our Terminator Stout, filled with bittersweet chocolate mousse & raspberry jam, glazed with chocolate ganache

#### Blanc de Noir Champagne Cake

Champagne cake filled with Blanc de Noir Bavarian cream & raspberry jam, finished with lemon Italian meringue buttercream

#### Potion No. 9 Torte

Earl Grey tea shortbread & roasted white chocolate crumble layered with lemon curd, Earl Grey tea cake & lemon mousse, then finished with torched Italian meringue

#### High Council Basque Cheesecake

single layer cake with seasonal fruit & Chantilly

### CUPCAKES

*Minimum two dozen per flavor combination.  
All cupcakes are adorned with rosettes of icing & seasonal garnishes on top*

### CAKE CHOICES

Champagne Cake, Chocolate-Terminator Stout Cake

### ICING CHOICES

Chocolate Ganache, Vanilla Buttercream,  
Lemon Buttercream, Cosmic Coffee Buttercream

6



Gluten Free © Vegan ✱ Vegetarian ⑤

EVENING

## 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 person

**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  
3.25 sparkling

**Sparkling Ruby Citra Hop Infused Water** ©✱V

*non alcoholic*  
4.50 can

**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