

# McMENAMINS Holiday Lunch

Minimum 15 people.  
Available until 4pm.

## SIDES & SALADS

**Dinner Rolls & Butter** ①

**Hail! Caesar Salad**

romaine, Caesar dressing, garlic croutons and Parmesan cheese

**Broccoli Crunch Salad**

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

**Yukon Gold Mashed Potatoes** ② ①

**Roasted Root Vegetables** ② ①

**Traditional Dressing**

## ENTRÉE

**Herb-Roasted Turkey Breast**

old fashioned turkey gravy and Fireside cranberry relish

## DESSERT

**Chocolate Chip Cookies** ①

**McMenamins Own Freshly Brewed Coffee** ② ✱ ①

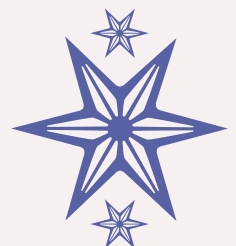
and a selection of The Tao of Tea

\$44.00

Gluten Free ② Vegan ✱ Vegetarian ①

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

December 2023



# McMENAMINS

## Winter Solstice Buffet

Minimum 15 people.

### DISPLAY, SIDES & SALADS

#### Dinner Rolls & Butter ⑤

#### Grandma's Relish Tray ⑥✳️⑤

mixed olives, Yardhouse Giardiniera, peppadew peppers, marinated artichoke hearts, radish, celery

#### Hail! Caesar Salad

romaine, Caesar dressing, garlic croutons and Parmesan cheese

#### Broccoli Crunch Salad

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

#### Yukon Gold Mashed Potatoes ⑥⑤

#### Roasted Root Vegetables ⑥⑤

#### Traditional Dressing

#### Garlic Green Beans ⑥✳️⑤

### ENTRÉES∞

#### Cider-Glazed Pork Medallions ⑥

Aval Pota apple chutney

#### Herb-Roasted Turkey Breast

old fashioned turkey gravy and Fireside cranberry relish

### DESSERT

#### Holiday Dessert Tray ⑤

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

and a selection of The Tao of Tea

\$60.50

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

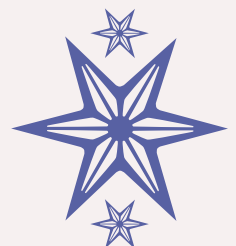
#### Wild Mushroom & Spinach Cannelloni ⑤

rosemary Alfredo sauce

Gluten Free ⑥ Vegan ✳️ Vegetarian ⑤

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

December 2023



# McMENAMINS Grand Feast

Minimum 15 people.

## DISPLAY, SIDES & SALADS

### Dinner Rolls & Butter ⑤

### Antipasti Display

sliced prosciutto, salami, coppa, marinated fresh mozzarella, feta and Provolone cheeses, Greek olives, marinated and pickled vegetables served with assorted crackers

### Hail! Caesar Salad

romaine, Caesar dressing, garlic croutons and Parmesan cheese

### Solstice Green Salad ⑥⑤

pomegranate seeds, Mandarin orange segments, roasted walnuts, feta cheese and citrus vinaigrette

### Yukon Gold Mashed Potatoes ⑥⑤

### Wild Rice Pilaf ⑤

### Traditional Dressing

### Garlic Green Beans ⑥✳️⑤

## ENTRÉES∞

### Salt & Pepper-Crusted Roast Prime Rib\*

Black Rabbit Red Wine jus and horseradish sauce

### Poached Wild Salmon ⑥

pinot gris-shallot beurre blanc

## DESSERT

### Holiday Dessert Tray ⑤

### McMenamins Own Freshly Brewed Coffee ⑥✳️⑤

and a selection of The Tao of Tea

\$93.50

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

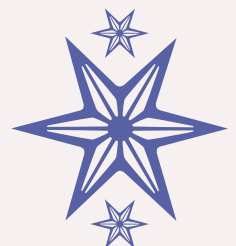
### Wild Mushroom & Spinach Cannelloni ⑤

rosemary Alfredo sauce

Gluten Free ⑥ Vegan ✳️ Vegetarian ⑤

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

December 2023



# Holiday Plated Dinner

Minimum 15 people.

**Dinner Roll & Butter** ⑤

**Solstice Green Salad** ⑥⑤

pomegranate seeds, Mandarin orange segments, roasted walnuts, feta cheese and citrus vinaigrette

## ENTRÉES

*Choose up to two*

**Roasted Chicken Breast**

orange-single malt mustard glaze \$66.00

**Cider-Glazed Pork Medallions** ⑥

Aval Pota apple chutney \$66.00

**Portobello Mushroom Wellington** ⑤

grilled Portobello mushroom with roasted vegetables  
baked in puff pastry with roasted red pepper cream sauce \$60.50

**Crangerine Dream Grilled Salmon** ⑥

fresh cranberry salsa & tangerine beurre blanc \$71.50

**Beef Tenderloin\***

bacon-wrapped tenderloin with Black Rabbit Red-mushroom demi-glace &  
black garlic prawns \$77.00

## SIDES

*Seasonal Vegetable included with your choice of one additional side*

**Yukon Gold Mashed Potatoes** ⑥⑤, **Wild Rice Pilaf** ⑤,  
**Herb-Roasted Fingerlings** ⑥✱⑤, **Roasted Root Vegetables** ⑥⑤

## DESSERT

*Choose one*

**Satin's Tiramisu** ⑤

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

**Frank Apple-Pecan Cake** ⑤

Frank Rum-raisin sauce and whipped cream

**Pumpkin Cheesecake** ⑤

served with pumpkin spice crème anglaise sauce & whipped cream

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

and a selection of The Tao of Tea

Gluten Free ⑥ Vegan ✱ Vegetarian ⑤

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

December 2023

