



Holiday Buffet Choices



Holiday Luncheon Buffet I

Minimum 15 people or a \$5 fee per guest will apply.

SIDES & SALADS

Rolls & Butter 

Seasonal Green Salad  

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

Yukon Gold Mashed Potatoes  

Traditional Dressing

Garlic-Roasted Broccolini   

ENTRÉE

Herb-Roasted Turkey Breast 

old fashioned turkey gravy and Fireside cranberry relish

DESSERT

Holiday Dessert Display 

assorted individual sweets

McMenamins Own Freshly Brewed Coffee   

and a selection of black and herbal teas

\$39.00

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

October 2018



Holiday Luncheon Buffet II

Minimum 15 people or a \$5 fee per guest will apply.

SIDES & SALADS

Rolls & Butter ⑤

Seasonal Green Salad ⑥⑤

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

Yukon Gold Mashed Potatoes ⑥⑤

Wild Rice Pilaf ⑤

Garlic-Roasted Broccolini ⑥⑩⑤

ENTRÉES

Cider-Glazed Baked Ham ⑥

Herb-Roasted Turkey Breast

old fashioned turkey gravy and Fireside cranberry relish

DESSERT

Holiday Dessert Display ⑤

assorted individual sweets

McMenamins Own Freshly Brewed Coffee ⑥⑩⑤

and a selection of black and herbal teas

\$46.00

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

October 2018

Holiday Dinner Buffet I

Minimum 25 people or a \$10 fee per guest will apply.

Artisan Cheese Board

a selection of imported cheese with assorted crackers and baguette

SIDES & SALADS

Rolls & Butter

Seasonal Green Salad

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

Yukon Gold Mashed Potatoes

Wild Rice Pilaf

Garlic-Roasted Broccolini

ENTRÉES

Cider-Glazed Baked Ham

Herb-Roasted Turkey Breast

old fashioned turkey gravy and Fireside cranberry relish

DESSERT

Holiday Dessert Display

assorted individual sweets

McMenamins Own Freshly Brewed Coffee

and a selection of black and herbal teas

\$54.00

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

October 2018

Holiday Dinner Buffet II

Minimum 25 people or a \$10 fee per guest will apply.

Artisan Cheese Board ⑤

a selection of imported cheese with assorted crackers and baguette

SIDES & SALADS

Rolls & Butter ⑤

Seasonal Green Salad ⑥⑤

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

Yukon Gold Mashed Potatoes ⑥⑤

Wild Rice Pilaf ⑤

Garlic-Roasted Broccolini ⑥⑧⑤

ENTRÉES

Salt & Pepper-Crusted Roast Prime Rib*

Black Rabbit Red Wine jus

Herb-Roasted Turkey Breast

old fashioned turkey gravy and Fireside cranberry relish

DESSERT

Holiday Dessert Display ⑤

assorted individual sweets

McMenamins Own Freshly Brewed Coffee ⑥⑧⑤

and a selection of black and herbal teas

\$61.00

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

October 2018

Holiday Plated Dinner

Minimum 15 people

Rolls & Butter

SALAD

Seasonal Green Salad

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

ENTRÉES

Choose up to two

Roasted Chicken Breast

orange-single malt mustard glaze \$47.00

Cider-Brined Pork Medallions

sun-dried fruits and Edgefield Hard Cider jus \$47.00

Portobello Mushroom Wellington

grilled Portobello mushroom with roasted vegetables
baked in puff pastry with roasted red pepper cream sauce \$47.00

Grilled Salmon Fillet*

Fireside-cranberry butter \$54.00

Steak au Poivre*

Longshot Brandy-mushroom demi-glaze \$60.00

SIDES

Seasonal Vegetable included with your choice of one addition side

Yukon Gold Mashed Potatoes  , Wild Rice Pilaf ,
Herb-Roasted Fingerlings   , Sweet Potato Smash  

DESSERT

Please inquire with your sales coordinator for dessert selections

McMenamins Own Freshly Brewed Coffee

and a selection of black and herbal teas

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

October 2018