

# 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

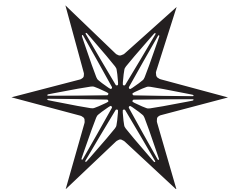
and a selection of The Tao of Tea

\$33.00

*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

December 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 ⑥⑤

Traditional Dressing

Garlic-Roasted Broccolini ⑥✱⑤

## ENTRÉES

Cider-Glazed Pork Loin ⑥

Edgefield hard cider jus

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

\$41.00

*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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December 2020



# 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** ⑥⑤

**Traditional Dressing**

**Hazelnut-Brown Butter Green Beans** ⑥⑤

## ENTRÉES

**Cider-Glazed Pork Loin** ⑥

Edgefield hard cider jus

**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

\$50.00

*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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December 2020



# 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

\$57.00

*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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December 2020



# Holiday Plated Dinner

Minimum 15 people

## Rolls & Butter ⑤

## Seasonal Green Salad ⑥⑤

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

## ENTRÉES Choose up to two

### Vegan Holiday ✨⑤

Field Roast® Celebration Roast, veggie gravy, green beans and roasted roots with Fireside cranberry relish \$45.00

### Roasted Chicken Breast

orange-single malt mustard glaze \$50.00

### Cider-Brined Pork Medallions ⑥

sun-dried fruits and Edgefield Hard Cider jus \$50.00

### Portobello Mushroom Wellington ⑤

grilled Portobello mushroom with roasted vegetables baked in puff pastry with roasted red pepper cream sauce \$50.00

### Potlatch Wild Salmon\* ⑥

Fireside-cranberry butter \$60.00

### Steak au Poivre\* ⑥

Longshot Brandy-mushroom demi-glace \$60.00

## SIDES

Seasonal Vegetable included with your choice of one addition side

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

## DESSERT

### Frank's Apple-Pecan Cake ⑤

whipped cream

### Bruleed Cheesecake ⑤

crangerine sauce

### Flourless Chocolate Torte ⑤

candy cane crème anglaise and peppermint bark

### 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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