

McMENAMINS

Winter Solstice Buffet

Minimum 15 people.

DISPLAY, SIDES & SALADS

Rolls & Butter ① ②

Grandma's Relish Tray ① ✱ ②

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 ①

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

Yukon Gold Mashed Potatoes ① ②

Roasted Root Vegetables ① ②

Traditional Dressing

Hazelnut-Brown Butter Green Beans ① ②

ENTRÉES ∞

Cider-Glazed Pork Medallions ①

Aval Pota apple chutney

Lemon & Herb-Roasted Chicken ①

DESSERT

Holiday Dessert Tray ②

McMenamins Own Freshly Brewed Coffee ① ✱ ②

and a selection of The Tao of Tea

\$55.00

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

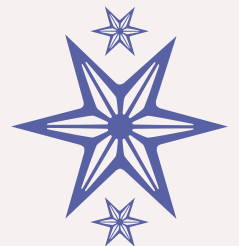
Wild Mushroom & Spinach Cannelloni ②

rosemary Alfredo sauce

Gluten Free ① Vegan ✱ Vegetarian ②

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

September 2022



McMENAMINS Grand Feast

Minimum 15 people.

DISPLAY, SIDES & SALADS

Rolls & Butter ⑤

Antipasti Display

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

Hail! Caesar Salad

romaine, Caesar dressing, garlic croutons and Parmesan cheese

Holiday Green Salad ⑥⑤

pomegranate seeds, 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∞

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

\$82.50

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

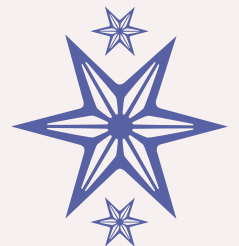
Wild Mushroom & Spinach Cannelloni ⑤

rosemary Alfredo sauce

Gluten Free ⑥ Vegan ✳ Vegetarian ⑤

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

September 2021



Holiday Plated Dinner

Minimum 15 people.

Rolls & Butter ⑤

Holiday Green Salad ⑥⑤

pomegranate seeds, roasted walnuts, feta cheese and citrus vinaigrette

ENTRÉES

Choose up to two

Grilled Polenta ⑥✳️⑤

braised mushrooms, Brussels sprouts hash, grilled radicchio, balsamic syrup \$60.50

Roasted Chicken Breast

orange-single malt mustard glaze \$60.50

Cider-Glazed Pork Medallions ⑥

Aval Pota apple chutney \$60.50

Portobello Mushroom Wellington ⑤

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

Potlatch Wild Salmon* ⑥

Fireside-cranberry butter \$71.50

Pot Still Brandy NY Steak* ⑥

brandy-mushroom sauce \$71.50

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

Frank's Apple-Pecan Cake ⑤

whipped cream

Bruléed 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

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

September 2022

