



BANQUET MENU

503.992.9530 • mcmenamins.com

3505 Pacific Ave., Forest Grove, OR 97116

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.

TABLE OF CONTENTS

Morning Events—pages 3 - 6

Afternoon Events—pages 7 - 13

Enhancements—pages 14 - 16, 22

Evening Events—pages 17 - 21

SUNRISE BREAKFAST

Minimum 15 people.

Assorted Yogurts ⑥ ⑦

Breakfast Breads & Pastries ⑦

Fruit Salad ⑥ ⑦
honey-lime-mint dressing and seasonal fruit

Simply Scrambled Eggs* ⑥ ⑦

Choice of Two Proteins
Canadian bacon ⑥, bacon ⑥, pork sausage links or veggie patties ⑦

Cottage Potatoes ✱ ⑦

McMenamins Own Freshly Brewed Coffee ⑥ ✱ ⑦
and a selection of The Tao of Tea

Bottled Orange Juice ⑥ ✱ ⑦

\$24.00

*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 ⑦

GRAND LODGE



MORNING

EYE OPENER CONTINENTAL

Minimum 15 people.

Assorted Yogurts ⑥ ⑤

Breakfast Breads & Pastries ⑤

Whole Fresh Fruit ⑥ ✱ ⑤

Hard-Cooked Eggs ⑥ ⑤

*Eye Opener food items are pre-plated for guests.
Items gladly replenished upon request.*

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

Bottled Orange Juice ⑥ ✱ ⑤

\$16.00

GRAND LODGE



MORNING

Gluten Free ⑥ Vegan ✱ Vegetarian ⑤

GRAND LODGE BRUNCH

Minimum 25 people.

Fresh Fruit Display ⑥✱④

seasonal fruit, sliced melons, berries and tropical fruits

Breakfast Breads & Pastries ④

Hail! Caesar Salad

romaine, garlic croutons, Parmesan, Caesar dressing

Kale Slaw ⑥④

Hogshead-honey mustard dressing

Smoked Salmon Tortellini Salad

Cottage Potatoes ✱④

Our Daily Quiche ④

chèvre, tomato, zucchini

Simply Scrambled Eggs* ⑥④

Choice of Two Proteins

Canadian bacon ⑥, bacon ⑥, pork sausage links or veggie patties ④

McMenamins Own Freshly Brewed Coffee ⑥✱④

and a selection of The Tao of Tea

Bottled Orange Juice ⑥✱④

\$39.00

Plating Meal Attendant Required:

One attendant for up to 30 guests

Two attendants for 31+ guests

\$30 per attendant, per hour

GRAND LODGE



MORNING

Gluten Free ⑥ Vegan ✱ Vegetarian ④

MORNING BUFFET ENHANCEMENTS

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

Omelet Station ©

cheddar, feta, Canadian bacon, chorizo sausage, spinach, mushrooms,
red and green bell peppers, tomato and green onion \$8.50

Biscuits & Gravy

fresh-baked buttermilk biscuits and country sausage gravy \$5.50

Oatmeal Bar © ⑤

steel-cut oats, milk, dried fruits, beehive apple butter, brown sugar
\$5.50

Granola Station ⑤

Greek yogurt, fresh berries, fresh mixed fruit, dried fruit,
almonds and power seed mix with coconut

*Plating Meal Attendant Required:
One attendant for up to 30 guests
Two attendants for 31+ guests
\$30 per attendant, per hour*

GRAND LODGE



MORNING

Gluten Free © Vegan ✱ Vegetarian ⑤

McMENAMINS BANQUETS

ELECTRIC LUNCH

Minimum 15 people.

Garlic Bread ⑤

SOUPS Choose two

Seasonal Creamy Tomato ⑤

Pesto Primavera Minestrone ⑥⑤

New England-Style Clam Chowder

West African Chicken-Peanut ⑥

Ginger-Mushroom-Red Miso ⑥✱⑤

SALADS Choose three

Aztec ⑤ romaine, corn and black bean salsa, avocado, tortilla strips, cheddar cheese, tomato, jalapeño, cilantro, onion, chipotle dressing

Apollo's Greek ⑥⑤ country olives, feta, cucumber, tomato, marinated red onion, bell peppers, romaine, Black Rabbit Red vinaigrette

Blue Bayou ⑥ bacon, chopped egg, blue cheese crumbles, tomato, romaine, blue cheese dressing

Brewer's ⑤ blue cheese crumbles, marinated red onion, hazelnuts, Ruby-raspberry vinaigrette

Cascadia Spinach bacon, white cheddar, tomato, maple-stout vinaigrette, chopped egg

Six Arms Goddess ✱⑤ romaine, cucumber, tomato, bell peppers, marinated onion, pita chips, Goddess dressing

ADD PROTEIN

Grilled Chicken ⑥ or Smoked Salmon ⑥ \$5.50

Chocolate Chip Cookies ⑤

McMenamins Own Freshly Brewed Coffee ⑥✱⑤

and a selection of The Tao of Tea

\$23.00

Plating Meal Attendant Required:

One attendant for up to 30 guests

Two attendants for 31+ guests

\$30 per attendant, per hour

Suggested Wine Pairings White Rabbit & Black Rabbit

GRAND LODGE



AFTERNOON

Gluten Free ⑥ Vegan ✱ Vegetarian ⑤

*Consuming raw or under cooked eggs, meat & fish may increase your risk of foodborne illness
June 2020

LUCKY'S DELI SANDWICH SHOP

Minimum 15 people.

SALADS

Brewer's Salad ⑤ blue cheese crumbles, marinated red onion, hazelnuts and Ruby-raspberry vinaigrette

Picnic Potato Salad ⑥⑤ red potatoes, sweet relish, egg, onion, celery, bell pepper

Kale Slaw ⑥⑤ Hoghead-honey mustard dressing

SANDWICHES

Pre-made & individually wrapped.

Gluten-free bread available upon request for an additional charge.

Individual condiment packets available

Pastrami & Swiss sweet-hot mustard sauce, lettuce, tomato, red onion & pickles on marbled rye

Vintner's Turkey peppered turkey, cherry-syrah chutney, white cheddar, lettuce, tomato & red onion aioli on whole wheat

Dilly Tuna Salad creamy albacore tuna salad with celery, red onion & fresh dill on sourdough with lettuce, tomato & pickles

Urban Ploughman's Bagel ⑤ herbed cream cheese, avocado, cucumber, marinated red onion, black olives, sprouts & tomato on an everything bagel

Chocolate Chip Cookies ⑤

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

\$27.00

*Plating Meal Attendant Required:
One attendant for up to 30 guests
Two attendants for 31+ guests
\$30 per attendant, per hour*

Suggested Wine Pairings Poor Farm Pinot Gris & Willamette Valley Pinot Noir

GRAND LODGE



AFTERNOON

Gluten Free ⑥ Vegan ✱ Vegetarian ⑤

McMENAMINS BANQUETS

YARD HOUSE PICNIC

Minimum 15 people.

Buttermilk Biscuits ⑤

honey, butter

Picnic Potato Salad ⑥⑤

red potatoes, sweet relish, egg, onion, celery, bell pepper

Kale Slaw ⑥⑤

Hogshead-honey mustard dressing

Grilled Terminator Kielbasa & Hammerhead Bratwurst∞

warm sauerkraut, Edgefield Dijon, Terminator and yellow mustards

Honey-Stung Fried Chicken∞

Chocolate Chip Cookies ⑤

McMenamins Own Freshly Brewed Coffee ⑥✱⑤

and a selection of The Tao of Tea

30.00

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

Hammerhead BBQ Tofu ✱⑤

grilled baked tofu

Plating Meal Attendant Required:

One attendant for up to 30 guests

Two attendants for 31+ guests

\$30 per attendant, per hour

Suggested Wine Pairings White Rabbit & Black Rabbit

GRAND LODGE



AFTERNOON

Gluten Free ⑥ Vegan ✱ Vegetarian ⑤

McMENAMINS BANQUETS

BAJA FIESTA

Minimum 15 people.

Spicy Radish & Jicama Slaw ©*V

Black Beans ©*V

Chipotle Rice ©*V

Smothered Three Sisters Burrito V∞

roast squash, corn and black bean salsa and sharp cheddar topped with chipotle cream sauce, chipotle pico de gallo and cilantro sour cream

Chicken & Pumpkin-Mole Enchiladas∞

smoked mozzarella, cilantro sour cream and onion

Nacho Bowl V

tortilla chips topped with chili con queso

Chocolate Chip Cookies V

McMenamins Own Freshly Brewed Coffee ©*V

and a selection of The Tao of Tea

\$30.00

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

Tofu Fajita Grill ©*V

sautéed sweet peppers and onions, flour and corn tortillas

Plating Meal Attendant Required:

One attendant for up to 30 guests

Two attendants for 31+ guests

\$30 per attendant, per hour

Suggested Wine Pairings Aegrina Vineyard Pinot Noir, Chardonnay, OR & WA

Gluten Free © Vegan * Vegetarian V

GRAND LODGE



AFTERNOON

McMENAMINS BANQUETS

ANDY'S WOODSHOP

Minimum 15 people.

Garlic Bread ⑤

Hail! Caesar Salad romaine, Caesar dressing, garlic croutons and Parmesan cheese

BAKED MAC & CHEESE Choose two

Gluten-free pasta available upon request

Dark Star ⑤ sautéed bell peppers and onions, Dark Star hot sauce and pepper jack

High Mac ⑤ tomato, spinach, hazelnuts, brown butter-cream sauce, Parmesan cheese

Smokestack Lightning bacon and smoked mozzarella

Traditional ⑤ sharp cheddar cheese

ADD PROTEIN

Grilled Chicken ⑥ or Italian Sausage ⑥ \$3.25

PIZZA CHOICES Choose two

Gluten-free pizza crust available upon request for an additional charge

Hammerhead BBQ Chicken garlic-roasted chicken, smoked mozzarella, bell pepper, red onion, fresh cilantro, Hammerhead BBQ sauce

Margherita ⑤ fresh mozzarella, tomato sauce and basil

The Omnivore pepperoni, sausage, red onion, mushrooms, black olives, mozzarella and Parmesan cheeses

Three Little Pigs pulled pork, Canadian bacon, bacon bits, Hammerhead BBQ sauce, sharp cheddar and mozzarella cheeses, pickled jalapeños, green onion

Secret Garden ⑤ bell peppers, red onion, mushrooms, artichoke hearts, spinach, tomato

Chocolate Chip Cookies ⑤

McMenamins Own Freshly Brewed Coffee ⑥*⑤

and a selection of black and herbal teas

\$33.00

Plating Meal Attendant Required:

One attendant for up to 30 guests

Two attendants for 31+ guests

\$30 per attendant, per hour

Suggested Wine Pairings White Rabbit & Alder Ridge Vineyard Cabernet Sauvignon

GRAND LODGE



AFTERNOON

Gluten Free ⑥ Vegan * Vegetarian ⑤

*Consuming raw or under cooked eggs, meat & fish may increase your risk of foodborne illness
June 2020

AFTERNOON BUFFET ENHANCEMENTS

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

Fajita Grill

carne asada, chicken and tofu ⑥✳️⑤ with sautéed sweet peppers and onions,
flour and corn tortillas \$11.00

Signature Salad

your choice of Hail! Caesar Salad, Pub Green Salad ⑥⑤, Northwest Spinach Salad ⑥⑤ \$5.25

Signature Soup

your choice of Seasonal Creamy Tomato ⑤, Pesto Primavera Minestrone ⑥⑤,
New England-Style Clam Chowder, West African Chicken-Peanut ⑥,
Ginger-Mushroom-Red Miso ⑥✳️⑤ \$3.25

Serving Attendant Accounted For in Main Buffet

CARVED ROASTS

All carved roasts are accompanied by rolls, butter, Edgefield Dijon and mayonnaise.

Pork Loin Roast

red onion-apple marmalade \$175.00 — serves 25

Herb-Roasted Turkey Breast

cranberry-Fireside Port relish \$275.00 — serves 25

Salt & Pepper-Crusted Roast Prime Rib*

Black Rabbit Red Wine jus and horseradish sauce \$360.00 — serves 30

*Carving Attendant Required:
One attendant for up to 30 guests
Two attendants for 31+ guests
\$30 per attendant, per hour*

Suggested Wine Pairings Umbrella Jimmy Dry Rose, White Rabbit & Black Rabbit

GRAND LODGE



AFTERNOON

Gluten Free ⑥ Vegan ✳️ Vegetarian ⑤

AFTERNOON BREAKS

*Minimum 15 people.
30 minute serve time — no substitutions.*

CHOCOLATE BUZZ

Chocolate Chip Cookies ⑤

Black & Tan Brownie Bites ⑤
individually packaged

\$5.50

HAPPY HOUR

Cheeseburger or Veggie Sliders ⑤

Scooby Snacks
mini corn dogs and yellow mustard

Cajun Tots ⑤
peppercorn ranch

\$10.00

TIKI PUPU PARTY

Year of the Dragon Pork Sliders
Sriracha mayo and pickled daikon-carrot slaw

Spring Rolls ⑤
hoisin and hellishly hot mustard

Sweet Potato Fries ⑤
Sriracha mayo

\$11.00

GRAND LODGE



AFTERNOON

Gluten Free ⑥ Vegan ✱ Vegetarian ⑤

McMENAMINS BANQUETS

HORS D'OEUVRES

Three dozen per item minimum, priced per dozen.
All items are 'served' at a station.

Cellarmaster Brochettes ©

red wine-marinated steak bite, mushroom, blue cheese fondue \$42.00

Prawn Cocktails ©

served in a shot glass with cocktail sauce \$40.00

Curried Crab Salad in Cucumber Cups ©

\$36.00

Fireside Brie Bites ⑤

glazed hazelnuts, Fireside-cranberry chutney and Brie baked in puff pastry \$33.00

Rosemary Nuts ©⑤

\$30.00

Stuffed Peppadews ©⑤

sweet piquante peppers stuffed with goat cheese and Marcona almonds \$30.00

Caprese Skewers ©⑤

fresh mozzarella, basil, tomato, balsamic drizzle \$30.00

Endive Leaves ©⑤

blue cheese mousse and maple-roasted walnuts \$29.00

Crudités Shooters ©⑤

fresh vegetables with herb aioli and walnut-pomegranate dip \$28.00

Spiced Pecans & Dried Cranberries ©✳️⑤

\$26.00

Tom Kha Peanuts ©✳️⑤

\$22.00

*Plating Meal Attendant Required:
One attendant for up to 30 guests
Two attendants for 31+ guests
\$30 per attendant, per hour*

GRAND LODGE



ENHANCEMENTS

Gluten Free © Vegan ✳️ Vegetarian ⑤

*Consuming raw or under cooked eggs, meat & fish may increase your risk of foodborne illness
June 2020

COCKTAIL APPETIZERS

*Minimum 15 people.
All items are 'served' at a station.*

Dungeness Crab Cakes

No. 7 remoulade \$8.50

Coconut Shrimp

mango-habanero remoulade \$8.50

Nacho Bowl ⑤

tortilla chips topped with chili con queso \$4.25

Mini Quiches ⑤

\$7.00

Rustic Chicken Tenders

peppercorn ranch \$6.50

Terminator Meatballs

rich Terminator gravy \$6.50

Dark Star Chicken Wings

blue cheese dressing \$6.50

Spanakopita Triangles ⑤

feta cheese and spinach wrapped in filo pastry \$5.50

Stuffed Mushrooms ⑤

Parmesan, herbed cream cheese, garlic and toasted bread crumbs \$5.50

BLT Crostini

Red Eye bacon jam, shredded lettuce, Roma tomato, herb aioli \$5.00

Plating Meal Attendant Required:

One attendant for up to 30 guests

Two attendants for 31+ guests

\$30 per attendant, per hour

GRAND LODGE



ENHANCEMENTS

Gluten Free ⑥ Vegan ✱ Vegetarian ⑤

COCKTAIL APPETIZERS

*Minimum 15 people.
All items are 'served' at a station.*

Warm Bavarian Pretzels & Fondue ⑤
\$5.50

Smoked Salmon Crostini
smoked salmon cream cheese, lemon zest, dill sprig \$4.75

Tater Tot Bar ⑤
Cajun and roasted garlic-pepper seasonings with peppercorn ranch \$4.25

Caprese Crostini ⑤
fresh mozzarella, basil and Roma tomatoes drizzled
with olive oil and balsamic vinegar \$4.25

Chèvre Crostini
goat cheese with fig and black pepper tapenade \$4.00

Hummus & Pita *⑤
veggie sticks \$4.00

Spring Rolls ⑤
hoison and hellishly hot mustard \$4.00

Scooby Snacks
mini corn dogs and yellow mustard \$4.00

*Plating Meal Attendant Required:
One attendant for up to 30 guests
Two attendants for 31+ guests
\$30 per attendant, per hour*

GRAND LODGE



ENHANCEMENTS

Gluten Free ⑥ Vegan * Vegetarian ⑤

NORTH SHORE LUAU

Minimum 15 people.

SIDES & SALADS

Rolls & Butter ⑤

Island Slaw ⑥⑤ cabbages, carrot, celery, red bell pepper, pineapple-coconut dressing

Basil-Cilantro Rice ⑥✳️⑤

Pad Prik Green Beans red bell peppers, Thai red curry chili sauce, kaffir lime leaves, galangal root

ENTRÉES∞

Char Siu Pork Loin marinated with aromatic spices and roasted

Three Rocks Jerk Chicken ⑥ made with our Three Rocks Rum

Coconut Shrimp sweet potato fries and mango-habanero remoulade

DESSERTS

Lilikoi-Coconut Tart ⑤ tropical passionfruit custard, coconut shortdough, whipped cream and 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

\$49.00

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

Jamaican Curried Veggie Stew ⑥✳️⑤ black bean and veggie stew, basil-cilantro rice, mango chutney, spinach, onion, cilantro and jalapeño

*Plating Meal Attendant Required:
One attendant for up to 30 guests
Two attendants for 31+ guests
\$30 per attendant, per hour*

Suggested Wine Pairings Nicholas Vineyard Riesling, Willamette Valley Pinot Noir

GRAND LODGE



EVENING

Gluten Free ⑥ Vegan ✳️ Vegetarian ⑤

McMENAMINS BANQUETS

FIRESIDE SUPPER

Minimum 15 people.

SIDES & SALADS

Rolls & Butter ⑤

Northwest Spinach Salad ⑤
goat cheese, candied hazelnuts and marionberry vinaigrette

Yukon Gold Mashed Potatoes ⑥⑤

Wild Rice Pilaf ⑤

Garlic-Roasted Broccolini ⑥✱⑤

ENTRÉES∞

Cider-Brined Pork Loin ⑥
dried fruit and pan juices

Lemon & Herb-Roasted Chicken ⑥

Potlatch Wild Salmon ⑥
Fireside-cranberry butter

DESSERTS

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

Ruby's Raspberry Cheesecake ⑤
vanilla cheesecake, raspberry swirl and graham cracker crust

McMenamins Own Freshly Brewed Coffee ⑥✱⑤
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 ⑤
rosemary Alfredo sauce

*Plating Meal Attendant Required:
One attendant for up to 30 guests
Two attendants for 31+ guests
\$30 per attendant, per hour*

Suggested Wine Pairings Merlot, Chardonnay, Columbia Gorge

Gluten Free ⑥ Vegan ✱ Vegetarian ⑤

*Consuming raw or under cooked eggs, meat & fish may increase your risk of foodborne illness
June 2020

GRAND LODGE



EVENING

ROADHOUSE BARBECUE COOKOUT

Minimum 15 people.

SIDES & SALADS

Cornbread Muffins & Honey Butter ④

Kale Slaw ④⑤

Hogshead-honey mustard dressing

Red, White & Blue Picnic Potato Salad ④

red potatoes, bacon, celery, onion, blue cheese dressing

Dad's Moonshine Baked Beans ⑤

Corn on the Cob ⑤

grilled with smoked jalapeño butter, lime and cilantro

ENTRÉES∞

Red Eye BBQ Beef Brisket ④

chili-coffee rubbed with McMenamins coffee-BBQ sauce

Peppercorn White BBQ Chicken ④

marinated and grilled

Grilled Wild Salmon ④

with Hogshead-mustard BBQ sauce

DESSERTS

Black & Tan Brownies ⑤

served with whipped cream

Northwest Berry Bars ⑤

marionberries and butter crumble

McMenamins Own Freshly Brewed Coffee ④✱⑤

and a selection of The Tao of Tea

\$49.00

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

Hammerhead BBQ Tofu ✱⑤

grilled baked tofu

Plating Meal Attendant Required:

One attendant for up to 30 guests

Two attendants for 31+ guests

\$30 per attendant, per hour

Suggested Wine Pairings Chukar Ridge Vineyard Syrah, Pinot Gris, OR & WA

Gluten Free ④ Vegan ✱ Vegetarian ⑤

*Consuming raw or under cooked eggs, meat & fish may increase your risk of foodborne illness
June 2020

GRAND LODGE



EVENING

McMENAMINS BANQUETS

WILLOW'S FEAST

Minimum 15 people.

SIDES & SALADS

Rolls & Butter ⑤

Ruby's Brewer Salad ⑤

mixed lettuces, goat cheese, fresh raspberries, candied hazelnuts,
Ruby-raspberry vinaigrette

Herb-Roasted Fingerlings ⑥*⑤

Wild Rice Pilaf ⑤

Hazelnut-Brown Butter Green Beans ⑥⑤

ENTRÉES∞

Pork Medallions ⑥

blackberry-pinot noir reduction

Poached Wild Salmon ⑥

pinot gris-shallot beurre blanc

Bacon-Wrapped Filet of Beef* ⑥

peppered Hogshead demi-glace

Dessert Display ⑤

assorted individual sweets

McMenamins Own Freshly Brewed Coffee ⑥*⑤

and a selection of The Tao of Tea

\$66.00

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

Roasted Vegetable Strudel ⑤

tomato-basil coulis

Plating Meal Attendant Required:

One attendant for up to 30 guests

Two attendants for 31+ guests

\$30 per attendant, per hour

Suggested Wine Pairings Poor Farm Pinot Gris, Cuvee de l'Abri Rouge

GRAND LODGE



EVENING

Gluten Free ⑥ Vegan * Vegetarian ⑤

*Consuming raw or under cooked eggs, meat & fish may increase your risk of foodborne illness
June 2020

McMENAMINS BANQUETS

LATE NIGHT

*Minimum 15 people.
30 minute serve time — no substitutions.*

LAST CALL

Chicken Strips

Hammerhead BBQ sauce

Scooby Snacks

mini corn dogs and yellow mustard

Cajun Tots ⑤

peppercorn ranch

Nacho Bowl ⑤

tortilla chips topped with chili con queso

\$18.00

AFTER PARTY

Year of the Dragon Pork Sliders

Sriracha mayo and pickled daikon-carrot slaw

Coconut Shrimp

mango-habanero sauce

Spring Rolls ⑤

hoisin and hellishly hot mustard

Sweet Potato Fries ⑤

Sriracha mayo

Tom Kha Peanuts ⑥*⑤

\$18.00

GRAND LODGE



EVENING

Gluten Free ⑥ Vegan * Vegetarian ⑤

*Consuming raw or under cooked eggs, meat & fish may increase your risk of foodborne illness
June 2020

McMENAMINS BANQUETS

WORKING BEVERAGES & THEN SOME

McMenamins Cold Brew Coffee Ⓞ✱Ⓥ

made fresh daily and requires 24-hour advance notice
with Torani syrups, cream and ice
\$27.50 carafe

McMenamins Own Freshly Brewed Coffee Ⓞ✱Ⓥ

and a selection of The Tao of Tea
\$38.00 gallon
\$4.00 person

Fruit Juices Ⓞ✱Ⓥ

Orange, Apple Cider, Grapefruit, Tomato, Cranberry \$22.00 pitcher

Fruit Juices Ⓞ✱Ⓥ

Orange, Apple \$3.50 bottle

Iced Tea or Lemonade Ⓞ✱Ⓥ

\$12.00 pitcher
\$32.00 gallon

Milk ⓄⓋ

\$9.25 pitcher

Assorted Soda Pop Ⓞ✱Ⓥ

\$3.00 can

Bottled Water Ⓞ✱Ⓥ

\$3.00 still
\$3.00 sparkling

Punch Ⓞ✱Ⓥ

Fruit or Citrus \$32.00 gallon
Sparkling Wine Punch \$42.00 gallon

Martinelli's Sparkling Cider Ⓞ✱Ⓥ

\$12.00 bottle

TASTING FLIGHTS

McMenamins Ales on Draft ✱Ⓥ

\$10.00 four 4-oz samples

Edgefield Wines Ⓞ✱Ⓥ

\$14.00 four 2-oz samples

GRAND LODGE



ENHANCEMENTS

Gluten Free Ⓞ Vegan ✱ Vegetarian Ⓥ