McMENAMINS
Holiday Lunch Special

Minimum 15 guests.
Available until 4pm.

SIDES & SALADS

Dinner Rolls & Butter Ⓥ

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

Solstice Green Salad Ⓥ
Mandarin orange segments, roasted walnuts,
feta cheese & cranberry vinaigrette

Yukon Gold Mashed Potatoes ⒼⓋ

Roasted Root Vegetables ⒼⓋ

Traditional Dressing

ENTRÉE

Herb-Roasted Turkey Breast
old fashioned turkey gravy & Fireside cranberry relish

DESSERT

Chocolate Chip Cookies Ⓥ

McMenamins Own Freshly Brewed Coffee Ⓖ✻Ⓥ
and a selection of The Tao of Tea

51 per guest

Gluten Free Ⓖ Vegan ✻ Vegetarian Ⓥ
*Consuming raw or under cooked eggs, meat & fish may increase your risk of foodborne illness
October 2026

McMENAMINS
Winter Solstice Buffet

Minimum 15 guests.

DISPLAY, SIDES & SALADS

Dinner Rolls & Butter Ⓥ

Grandma's Relish Tray Ⓖ✤Ⓥ
mixed olives, Yard House Pickled Vegetables, peppadew peppers, marinated artichoke hearts, radish, celery

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

Solstice Green Salad Ⓥ
Mandarin orange segments, roasted walnuts, feta cheese & cranberry vinaigrette

Yukon Gold Mashed Potatoes ⒼⓋ

Roasted Root Vegetables ⒼⓋ

Traditional Dressing

Garlic Green Beans Ⓖ✤Ⓥ

ENTRÉES∞

Cider-Glazed Pork Medallions Ⓖ
Aval Pota apple chutney

Herb-Roasted Turkey Breast
old fashioned turkey gravy & Fireside cranberry relish

DESSERT

Holiday Dessert Tray Ⓥ

McMenamins Own Freshly Brewed Coffee Ⓖ✤Ⓥ
and a selection of The Tao of Tea

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

Spinach & Cheese Cannelloni Ⓥ
rosemary Alfredo & Spar Vodka tomato sauces

71 per guest

Gluten Free Ⓖ Vegan ✤ Vegetarian Ⓥ

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

October 2026

McMENAMINS Grand Feast

Minimum 15 guests.

DISPLAY, SIDES & SALADS

Dinner Rolls & Butter Ⓥ

Antipasti Display
salami, prosciutto, marinated fresh mozzarella & feta cheeses, Greek olives, Yard House Pickled Vegetables served with crackers & bread basket

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

Solstice Green Salad Ⓥ
Mandarin orange segments, roasted walnuts, feta cheese & cranberry vinaigrette

Yukon Gold Mashed Potatoes ⒼⓋ

Wild Rice Pilaf Ⓥ

Traditional Dressing

Garlic Green Beans Ⓖ✤Ⓥ

ENTRÉES∞

Salt & Pepper-Crusted Roast Prime Rib*
Black Rabbit Red Wine jus & horseradish sauce

Poached Salmon Ⓖ
pinot gris-shallot beurre blanc

DESSERT

Holiday Dessert Tray Ⓥ

McMenamins Own Freshly Brewed Coffee Ⓖ✤Ⓥ
and a selection of The Tao of Tea

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

Spinach & Cheese Cannelloni Ⓥ
rosemary Alfredo & Spar Vodka tomato sauces

96 *per guest*

Gluten Free Ⓖ Vegan ✤ Vegetarian Ⓥ

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

October 2026

Holiday Plated Dinner

Minimum 15 guests.

Dinner Roll & Butter Ⓥ

Solstice Green Salad Ⓥ
Mandarin orange segments, roasted walnuts,
feta cheese & cranberry vinaigrette

ENTRÉES

Choose up to two

Roasted Chicken Breast
orange-single malt mustard glaze 71 *per guest*

Cider-Glazed Pork Medallions Ⓖ
Aval Pota apple chutney 71 *per guest*

Portobello Mushroom Wellington Ⓥ
grilled Portobello mushroom with roasted vegetables
baked in puff pastry with roasted red pepper cream sauce 71 *per guest*

Crangerine Dream Grilled Salmon Ⓖ
fresh cranberry salsa & tangerine beurre blanc 79 *per guest*

Beef Tenderloin*
bacon-wrapped tenderloin with Black Rabbit Red-mushroom demi-glace &
black garlic prawns 83 *per guest*

SIDES

Seasonal Vegetable included with your choice of one additional side

Yukon Gold Mashed Potatoes ⒼⓋ, **Wild Rice Pilaf** Ⓥ,
Herb-Roasted Fingerlings Ⓖ✤Ⓥ, **Roasted Root Vegetables** ⒼⓋ

DESSERT

Choose one

Satin's Tiramisu Ⓥ
sponge cake drenched with espresso & rum syrup, filled with mascarpone mousse,
iced with whipped cream & dusted with Dutch cocoa powder

Frank Apple-Pecan Cake Ⓥ
Frank Rum-raisin sauce & whipped cream

Cherries & Cream Basque Cheesecake ⒼⓋ
deeply caramelized with a creamy center, served with cherry sauce & whipped cream

McMenamins Own Freshly Brewed Coffee Ⓖ✤Ⓥ
and a selection of The Tao of Tea

Gluten Free Ⓖ Vegan ✤ Vegetarian Ⓥ
*Consuming raw or under cooked eggs, meat & fish may increase your risk of foodborne illness

October 2026