



BANQUET MENU

503.472.8427 • mcmenamins.com

310 NE Evans Street, McMinnville, OR 97128

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.

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SUNRISE BREAKFAST TABLE

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

Assorted Yogurts ⑥ ⑤

Breakfast Breads & Pastries ⑤

Fruit Salad ⑤
honey-lime-mint dressing and seasonal fruit

Simply Scrambled Eggs* ⑥ ⑤

Choice of Two Proteins
Canadian bacon ⑥, bacon ⑥, pork sausage links or veggie patties ⑤

Cottage Potatoes ⑥ ⑧ ⑤

McMenamins Own Freshly Brewed Coffee ⑥ ⑧ ⑤
and a selection of black and herbal teas

Fresh-Squeezed Orange Juice ⑥ ⑧ ⑤

\$24.00

Gluten Free ⑥ Vegan ⑧ Vegetarian ⑤



MORNING

EYE OPENER CONTINENTAL

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

Assorted Yogurts ⑥ ⑦

Breakfast Breads & Pastries ⑦

Whole Fresh Fruit ⑥ ⑧ ⑦

Hard-Cooked Eggs ⑥ ⑦

McMenamins Own Freshly Brewed Coffee ⑥ ⑧ ⑦
and a selection of black and herbal teas

Fresh-Squeezed Orange Juice ⑥ ⑧ ⑦

\$16.00

Gluten Free ⑥ Vegan ⑧ Vegetarian ⑦



MORNING

MORNING BUFFET ENHANCEMENTS

*Minimum 15 people or a \$5 fee per guest will apply.
These items available to enhance a buffet meal.*

Bagel & Lox Display

lemon, capers, red onion, whipped cream cheese \$9.00

Omelet Station ©

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

Mini Bagels & Spreads

butter, smoked salmon cream cheese, herbed cream cheese, red raspberry jam and
beehive apple butter \$7.50

Oatmeal Bar © ⑤

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

Cereal Bar ⑤

whole milk, granola and assorted cereals \$5.50

Biscuits & Gravy

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

Gluten Free © Vegan ⊗ Vegetarian ⑤



MORNING

McMENAMINS BANQUETS

MORNING BREAKS

*Minimum 15 people or a \$5 fee per guest will apply.
30 minute serve time — no substitutions.*

HEALTH NUT

Fresh Berry Parfaits ⑤

McMenamins Own Freshly Brewed Coffee ⑥ⓧ⑤
and a selection of black and herbal teas

\$10.00

MORNING CHARGE

Mini Bagels & Spreads

butter, smoked salmon cream cheese, herbed cream cheese,
red raspberry jam and beehive apple butter

McMenamins Own Freshly Brewed Coffee ⑥ⓧ⑤
and a selection of black and herbal teas

\$11.00

COFFEE BREAK

Breakfast Breads & Pastries ⑤

McMenamins Own Freshly Brewed Coffee ⑥ⓧ⑤
and a selection of black and herbal teas

McMenamins Cold Brew Coffee ⑥
served with milk and flavored syrups

\$12.00

Gluten Free ⑥ Vegan ⓧ Vegetarian ⑤



MORNING

ELBERTON BRUNCH TABLE

Minimum 25 people or a \$5 fee per guest will apply.

Fresh Fruit Display ⑥ⓧⓋ

seasonal fruit, sliced melons, berries and tropical fruits

Breakfast Breads & Pastries ④

Hail! Caesar Salad

romaine, garlic croutons, Parmesan, Caesar dressing

Kale Slaw ⑥Ⓥ

Hogshead-honey mustard dressing

Bagel & Lox Display

lemon, capers, red onion, whipped cream cheese

Cottage Potatoes ⑥ⓧⓋ

Our Daily Quiche ④

chèvre, tomato, zucchini

Simply Scrambled Eggs* ⑥Ⓥ

Choice of Two Proteins

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

McMenamins Own Freshly Brewed Coffee ⑥ⓧⓋ

and a selection of black and herbal teas

Fresh-Squeezed Orange Juice ⑥ⓧⓋ

\$40.00

Gluten Free ⑥ Vegan ⑧ Vegetarian ④



AFTERNOON

ELECTRIC LUNCH BUFFET

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

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 ⑥⑩⑤

SALADS *Choose three*

Aztec ⑥⑤

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 and Ruby-raspberry vinaigrette

Cascadia Spinach

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

Six Arms Goddess ⑩⑤

romaine, cucumber, tomato, bell peppers, marinated onion, pita chips, Goddess dressing

ADD PROTEIN

Grilled Chicken ⑥, *Steak** ⑥ or *Smoked Salmon* ⑥ \$5.50

Chocolate Chip Cookies ⑤

McMenamins Own Freshly Brewed Coffee ⑥⑩⑤

and a selection of black and herbal teas

\$23.00

Suggested Wine Pairings White Rabbit & Black Rabbit

Gluten Free ⑥ Vegan ⑩ Vegetarian ⑤



AFTERNOON

LUCKY'S DELI BUFFET

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

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

Hogshead-honey mustard dressing

DELI ITEMS

Sandwich Fillings

dilly tuna salad ⑥, Northwest chicken-cranberry salad ⑥, turkey ⑥, pastrami ⑥, hummus ⑥⑧⑤

Cheeses ⑤

Swiss, cheddar, habanero jack, herbed cream cheese

Spreads

walnut-pomegranate spread ⑥⑧⑤, secret sauce ⑥⑤, 1000 Island dressing ⑥⑤,
Edgefield Dijon ⑥⑤ and Terminator mustards ⑤, cherry-syrah chutney ⑥⑧⑤,
herb aioli ⑥⑤, peppercorn ranch ⑥⑤

Veggies

tomato ⑥⑧⑤, onion ⑥⑧⑤, pickles ⑥⑧⑤, lettuce ⑥⑧⑤, cucumber ⑥⑧⑤,
buttermilk coleslaw ⑥⑤, marinated red onion ⑥⑧⑤

Rolls ⑤

whole wheat, rustic ciabatta, brioche
Gluten-free buns available upon request for an additional charge

Chocolate Chip Cookies ⑤

McMenamins Own Freshly Brewed Coffee ⑥⑧⑤

and a selection of black and herbal teas

\$27.00

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

Gluten Free ⑥ Vegan ⑧ Vegetarian ⑤



AFTERNOON

YARD HOUSE PICNIC BUFFET

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

Buttermilk Biscuits & Honey Butter ①

Picnic Potato Salad ①②

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

Kale Slaw ①②

Hogshead-honey mustard dressing

Grilled Terminator Kielbasa & Hammerhead Bratwurst∞

warm sauerkraut relish, Edgefield Dijon, Terminator and brown German mustards

Honey-Stung Fried Chicken∞

Chocolate Chip Cookies ①

McMenamins Own Freshly Brewed Coffee ①②③

and a selection of black and herbal teas

30.00

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

Hammerhead BBQ Tofu ②③

grilled baked tofu

Suggested Wine Pairings White Rabbit & Black Rabbit

Gluten Free ① Vegan ② Vegetarian ③



AFTERNOON

McMENAMINS BANQUETS

BAJA BUFFET

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

Spicy Radish & Jicama Slaw ⓄⓧⓋ

Black Beans & Chipotle Rice ⓄⓧⓋ

Smothered Three Sisters Burrito Ⓥ∞
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 Bar ⓄⓋ
tortilla chips, chipotle pico de gallo, tomatillo salsa, guacamole, cilantro sour cream, chili con queso

Chocolate Chip Cookies Ⓥ

McMenamins Own Freshly Brewed Coffee ⓄⓧⓋ
and a selection of black and herbal teas

\$30.00

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

Tofu Fajita Grill ⓄⓧⓋ
sautéed sweet peppers and onions, flour and corn tortillas

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

Gluten Free Ⓞ Vegan ⓧ Vegetarian Ⓥ



AFTERNOON

McMENAMINS BANQUETS

WOODSHOP BUFFET

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

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, toasted bread crumbs

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 and tomato

Chocolate Chip Cookies ⑤

McMenamins Own Freshly Brewed Coffee ⑥ⓧ⑤

and a selection of black and herbal teas

\$33.00

Suggested Wine Pairings White Rabbit & Alder Ridge Vineyard Cabernet Sauvignon

Gluten Free ⑥ Vegan ⓧ Vegetarian ⑤



AFTERNOON

AFTERNOON BUFFET ENHANCEMENTS

*Minimum 15 people or a \$5 fee per guest will apply.
These items available to enhance a buffet meal.*

Fajita Grill

carne asada, chicken and tofu (G)(X)(V) with sautéed sweet peppers and onions,
flour and corn tortillas \$11.00

Signature Salad

your choice of Hail! Caesar Salad, Pub Green Salad (G)(V), Northwest Spinach Salad (G)(V)
\$5.25

Signature Soup

your choice of Seasonal Creamy Tomato (V), Pesto Primavera Minestrone (G)(V),
New England-Style Clam Chowder, West African Chicken-Peanut (G),
Ginger-Mushroom-Red Miso (G)(X)(V) \$3.25

CARVED ROASTS

*All carved roasts are accompanied by rolls, butter, Edgefield Dijon and mayonnaise.
Carver provided one hour.*

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

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

Gluten Free (G) Vegan (X) Vegetarian (V)



AFTERNOON

AFTERNOON BREAKS

*Minimum 15 people or a \$5 fee per guest will apply.
30 minute serve time — no substitutions.*

CHOCOLATE BUZZ

Chocolate Chip Cookies ⑤

Black & Tan Brownie Bites ⑤

\$5.50

HAPPY HOUR

Cheeseburger or Hemp Sliders ⑤

Scooby Snacks

mini corn dogs and yellow mustard

Cajun Tots ⑥⑤

peppercorn ranch

\$10.00

TIKI PUPU PARTY

Year of the Dragon Pork Sliders

Sriracha mayo and pickled daikon-carrot slaw

Egg Rolls ⑤

hoisin and hellishly hot mustard

Sweet Potato Fries ⑥⑤

Sriracha mayo

\$11.00

Gluten Free ⑥ Vegan ⑧ Vegetarian ⑤



AFTERNOON

ALTHEA'S RECEPTION

Minimum 25 people or a \$5 fee per guest will apply.

APPETIZERS

Classic Deviled Eggs ©
Edgefield Dijon

Hummus & Pita ⊗ ⊕
veggie sticks

DISPLAYS

Deli Display
turkey, pastrami, Swiss, cheddar, habanero jack, secret sauce, pickles and assorted rolls

Dessert Display ⊕
assorted individual sweets

\$22.00

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

Gluten Free © Vegan ⊗ Vegetarian ⊕



RECEPTION

ALICE'S IMPROMPTU GATHERING

Minimum 25 people or a \$5 fee per guest will apply.

APPETIZERS

Chèvre Crostini

goat cheese with fig and black pepper tapenade

Stuffed Mushrooms ⑤

Parmesan, cream cheese, garlic and toasted bread crumbs

DISPLAYS

Antipasti

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

Crudités ⑥⑤

fresh vegetables with herb aioli and walnut-pomegranate dipping sauces

\$22.00

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

Gluten Free ⑥ Vegan ⑧ Vegetarian ⑤



RECEPTION

MATTIE'S GARDEN PARTY

Minimum 25 people or a \$5 fee per guest will apply.

APPETIZERS

Caprese Skewers

fresh mozzarella, basil and tomato

Classic Deviled Eggs

Edgefield Dijon

Endive Leaves

blue cheese mousse and maple-roasted walnuts

DISPLAYS

Crudités

fresh vegetables with herb aioli and walnut-pomegranate dipping sauces

Fresh Fruit

seasonal fruit, sliced melons, berries and tropical fruits

Dessert Display

assorted individual sweets

McMenamins Own Freshly Brewed Coffee

and a selection of black and herbal teas

\$27.00

Suggested Wine Pairings Willamette Valley Pinot Noir, Pinot Gris, WA & OR

Gluten Free  Vegan  Vegetarian 



RECEPTION

LOLA'S COCKTAIL PARTY

Minimum 25 people or a \$5 fee per guest will apply.

APPETIZERS

Caprese Skewers ⑥ ⑤

fresh mozzarella, basil and tomato

Curried Crab Salad in Cucumber Cups ⑥

Endive Leaves ⑥ ⑤

blue cheese mousse and maple-roasted walnuts

Spicy Tuna Tartare*

sesame wonton crisp

Stuffed Peppadews ⑥ ⑤

sweet piquante peppers stuffed with goat cheese and Marcona almonds

DISPLAY

Charcuterie

pâté de campagne, chicken liver mousse, ham, salami, cornichons, pickles, marinated onions and Edgefield Dijon and Terminator mustards served with assorted crackers and baguette

\$27.00

Suggested Wine Pairings Nicholas Vineyard Riesling, Aegrina Vineyard Pinot Noir

Gluten Free ⑥ Vegan ① Vegetarian ⑤



RECEPTION

MCMENAMINS BANQUETS

DISPLAYS

Minimum 25 people or a \$5 fee per guest will apply.

Charcuterie

pâté de campagne, chicken liver mousse, ham, salami, cornichons, pickles, marinated onions and Edgefield Dijon and Terminator mustards served with assorted crackers and baguette \$14.00

Deli Display

turkey, pastrami, Swiss, cheddar, habanero jack, secret sauce, pickles and assorted rolls \$12.00

Antipasti

sliced prosciutto, salami, pepperoni, marinated fresh mozzarella, feta and Provolone cheeses, Greek olives, marinated and pickled vegetables served with assorted crackers and baguette \$10.50

Artisan Cheese Board ⑤

a selection of imported cheese with assorted crackers and baguette \$9.00

Mezza ⑤

hummus, walnut-pomegranate dip, dolmas, feta-yogurt dip, Greek olives, marinated onions, cucumbers and tomato served with pita triangles \$8.50

Fresh Fruit ⑥ⓧ⑤

seasonal fruit, sliced melons, berries and tropical fruits \$7.00

Crudités ⑥⑤

fresh vegetables with herb aioli and walnut-pomegranate dipping sauces \$6.50

Dessert Display ⑤

assorted individual sweets \$5.75

Cupcake Tower ⑤

an assortment of carrot, red velvet, chocolate, vanilla and lemon-poppysed \$5.75

Gluten Free ⑥ Vegan ⓧ Vegetarian ⑤



ENHANCEMENTS

COCKTAIL APPETIZERS

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

Coconut Shrimp

mango-habanero remoulade \$8.50

Nacho Bar ⓄⓋ

tortilla chips, chipotle pico de gallo, tomatillo salsa, guacamole, cilantro sour cream,
chili con queso \$7.50

Rustic Chicken Tenders

Hammerhead BBQ sauce \$6.50

Terminator Meatballs

rich Terminator gravy \$6.50

Voodoo Chicken Wings Ⓞ

blue cheese dressing \$6.50

Classic Deviled Eggs ⓄⓋ

Edgefield Dijon \$5.50

Spanakopita Triangles Ⓥ

feta cheese and spinach wrapped in filo pastry \$5.50

Warm Bavarian Pretzels & Fondue Ⓥ

\$5.50

Stuffed Mushrooms Ⓥ

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

Spinach-Artichoke Dip ⓄⓋ

tortilla chips \$4.75

Tater Tot Bar ⓄⓋ

Cajun and roasted garlic-pepper seasonings with peppercorn ranch \$4.25

Caprese Crostini Ⓥ

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 ⊗Ⓥ

veggie sticks \$4.00

Egg Rolls Ⓥ

hoison and hellishly hot mustard \$4.00

Gluten Free Ⓞ Vegan ⊗ Vegetarian Ⓥ



ENHANCEMENTS

McMENAMINS BANQUETS

HORS D'OEUVRES

*Three dozen per item minimum, priced per dozen.
Server provided one hour.*

Crab Cakes

Dungeness crab and No. 7 remoulade \$50.00

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

Caprese Skewers ©⑤

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

Endive Leaves ©⑤

blue cheese mousse and maple-roasted walnuts \$29.00

Assorted Deviled Eggs ©

\$28.00

Crudité 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

Gluten Free © Vegan ⓧ Vegetarian ⑤



ENHANCEMENTS

McMENAMINS BANQUETS

NORTH SHORE BUFFET

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

SIDES & SALADS

Rolls & Butter ⑤

Island Slaw ⑥⑤

cabbages, carrot, celery, red bell pepper, pineapple-coconut dressing

Basil-Cilantro Rice ⑥⑧⑤

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

Raspberry-Ruby Cobbler ⑤

served with whipped cream

McMenamins Own Freshly Brewed Coffee ⑥⑧⑤

and a selection of black and herbal teas

\$49.00

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

Jamaican Curried Veggie Stew ⑥⑧⑤

black bean and veggie stew, basil-cilantro rice, mango chutney, avocado, onion, cilantro and jalapeño

Suggested Wine Pairings Nicholas Vineyard Riesling, Willamette Valley Pinot Noir

Gluten Free ⑥ Vegan ⑧ Vegetarian ⑤



EVENING

McMENAMINS BANQUETS

FIRESIDE BUFFET

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

SIDES & SALADS

Rolls & Butter ⑤

Northwest Spinach Salad ⑥⑤
goat cheese, candied hazelnuts and marionberry vinaigrette

Yukon Gold Mashed Potatoes ⑥⑤

Wild Rice Pilaf ⑤

Garlic-Roasted Broccolini ⑥⑩⑤

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

Purple Haze Marionberry Cobbler ⑤
served with whipped cream

McMenamins Own Freshly Brewed Coffee ⑥⑩⑤
and a selection of black and herbal teas

\$55.00

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

Wild Mushroom & Spinach Cannelloni ⑤
rosemary Alfredo sauce

Suggested Wine Pairings Merlot, Chardonnay, Columbia Gorge

Gluten Free ⑥ Vegan ⑩ Vegetarian ⑤



EVENING

ROADHOUSE BARBECUE BUFFET

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

SIDES & SALADS

Cornbread Muffins & Honey Butter ⑤

Kale Slaw ⑥⑤

Hogshead-honey mustard dressing

Red, White & Blue Picnic Potato Salad ⑥

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 ⑥

chili-coffee rubbed with McMenamins coffee-BBQ sauce

Peppercorn White BBQ Chicken ⑥

marinated and grilled

Grilled Wild Salmon ⑥

with Hogshead-mustard BBQ sauce

DESSERTS

Black & Tan Brownies ⑤

served with whipped cream

Northwest Berry Bars ⑤

marionberries and butter crumble served with whipped cream

McMenamins Own Freshly Brewed Coffee ⑥⑩⑤

and a selection of black and herbal teas

\$49.00

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

Hammerhead BBQ Tofu ⑩⑤

grilled baked tofu

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

Gluten Free ⑥ Vegan ⑩ Vegetarian ⑤



EVENING

WORKING BEVERAGES & THEN SOME

McMenamins Own Freshly Brewed Coffee (G)(X)(V)

and a selection of black and herbal teas

\$38.00 gallon

\$4.00 person

Fruit Juices (G)(X)(V)

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

Fruit Juices (G)(X)(V)

Orange, Apple \$3.50 bottle

Iced Tea or Lemonade (G)(X)(V)

\$12.00 pitcher

\$32.00 gallon

Milk (G)(V)

\$9.25 pitcher

Assorted Soda Pop (G)(X)(V)

\$3.00 can

Bottled Water (G)(X)(V)

\$3.00 still

\$3.00 sparkling

Punch (G)(X)(V)

Fruit or Citrus \$32.00 gallon

Sparkling Wine Punch \$42.00 gallon

Martinelli's Sparkling Cider (G)(X)(V)

\$12.00 bottle

TASTING FLIGHTS

McMenamins Ales on Draft (X)(V)

\$10.00 four 4-oz samples

Edgefield Wine (G)(X)(V)

\$14.00 four 2-oz samples

Gluten Free (G) Vegan (X) Vegetarian (V)



ENHANCEMENTS