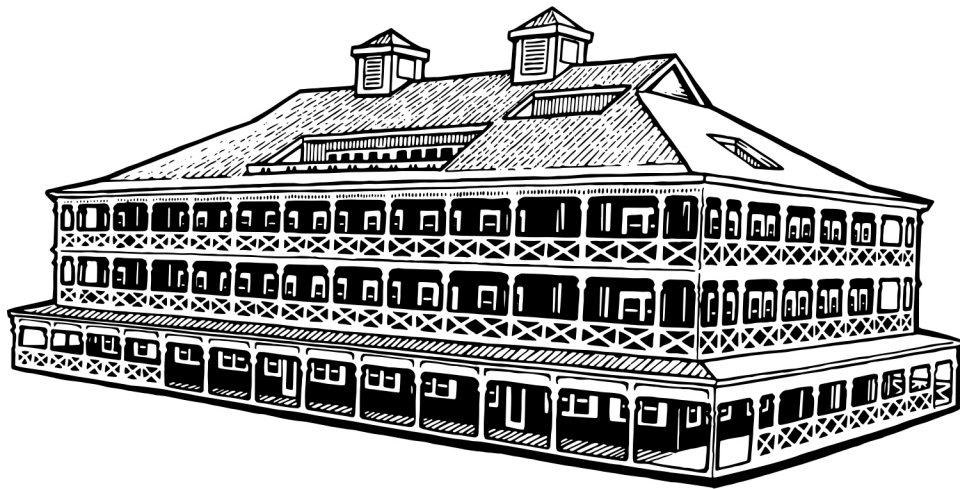


# **McMENAMINS KALAMA HARBOR LODGE**



## **BANQUET MENU**

360.673.9201 • [mcmenamins.com](http://mcmenamins.com)

215 Hendrickson Drive • Kalama, WA 98625

# 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.*

**Assorted Yogurts** ⑥ ①

**Breakfast Breads & Pastries** ①

**Fruit Salad** ⑥ ①  
honey-lime-mint dressing and seasonal fruit

**Simply Scrambled Eggs\*** ⑥ ①

**Choice of Two Proteins**  
Canadian bacon ⑥, bacon ⑥, pork sausage links or veggie patties ①

**Cottage Potatoes** ⑧ ①

**McMenamins Own Freshly Brewed Coffee** ⑥ ⑧ ①  
and a selection of black and herbal teas

**Fresh-Squeezed Orange Juice** ⑥ ⑧ ①

\$24.00

Gluten Free ⑥ Vegan ⑧ Vegetarian ①

\*Consuming raw or under cooked eggs, meat & fish may increase your risk of foodborne illness  
November 2019

# EYE OPENER CONTINENTAL

*Minimum 15 people.*

**Assorted Yogurts** ⑥ ①

**Breakfast Breads & Pastries** ①

**Whole Fresh Fruit** ⑥ ⑩ ①

**Hard-Cooked Eggs** ⑥ ①

**McMenamins Own Freshly Brewed Coffee** ⑥ ⑩ ①  
and a selection of black and herbal teas

**Fresh-Squeezed Orange Juice** ⑥ ⑩ ①

\$16.00

Gluten Free ⑥ Vegan ⑩ Vegetarian ①

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November 2019



# HARBORSIDE BRUNCH TABLE

*Minimum 25 people.*

**Fresh Fruit Display** ⓄⓧⓋ

seasonal fruit, sliced melons, berries and tropical fruits

**Breakfast Breads & Pastries** Ⓥ

**Hail! Caesar Salad**

romaine, garlic croutons, Parmesan, Caesar dressing

**Kale Slaw** ⓄⓋ

Hogshead-honey mustard dressing

**Bagel & Lox Display**

lemon, capers, red onion, whipped cream cheese

**Cottage Potatoes** ⓧⓋ

**Our Daily Quiche** Ⓥ

chèvre, tomato, zucchini

**Simply Scrambled Eggs\*** ⓄⓋ

**Choice of Two Proteins**

Canadian bacon Ⓞ, bacon Ⓞ, pork sausage links or veggie patties Ⓥ

**McMenamins Own Freshly Brewed Coffee** ⓄⓧⓋ

and a selection of black and herbal teas

**Fresh-Squeezed Orange Juice** ⓄⓧⓋ

\$40.00

Gluten Free Ⓞ Vegan ⓧ Vegetarian Ⓥ



AFTERNOON

# MORNING BUFFET ENHANCEMENTS

*Minimum 15 people.*

*These items available to enhance a buffet meal.*

## **Granola Station** ⑤

Greek yogurt, fresh berries, fresh mixed fruit, dried fruit, almonds and power seed mix with coconut \$10.00

## **Bagel & Lox Display**

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

## **Omelet Station** ⑥

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** ⑥⑤

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

## **Biscuits & Gravy**

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

Gluten Free ⑥ Vegan ⑧ Vegetarian ⑤

## McMENAMINS BANQUETS

# MORNING BREAKS

*Minimum 15 people.  
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 ⑧ Vegetarian ⑤



# ELECTRIC LUNCH BUFFET

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** ⑥⑩⑤

## 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 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 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.

## 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, Edgefield Dijon ⑥⑤ and Terminator mustards ⑤, cherry-syrup chutney ⑥⑧⑤, mayonnaise 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

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November 2019



AFTERNOON

# YARD HOUSE PICNIC BUFFET

*Minimum 15 people.*

**Buttermilk Biscuits & Honey Butter** ①

**Picnic Potato Salad** ②①

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

**Kale Slaw** ②①

Hogshead-honey mustard dressing

**Grilled Terminator Kielbasa & Hammerhead Bratwurst**∞

warm sauerkraut, Edgefield Dijon, Terminator and yellow mustards

**Honey-Stung Fried Chicken**∞

**Chocolate Chip Cookies** ①

**McMenamins Own Freshly Brewed Coffee** ③④①

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** ④①

grilled baked tofu

**Suggested Wine Pairings** White Rabbit & Black Rabbit

Gluten Free ③ Vegan ④ Vegetarian ①



AFTERNOON

## McMENAMINS BANQUETS

# BAJA BUFFET

*Minimum 15 people.*

**Spicy Radish & Jicama Slaw** (G)(X)(V)

**Black Beans & Chipotle Rice** (G)(X)(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 Bar** (V)

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

**Chocolate Chip Cookies** (V)

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

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** (G)(X)(V)

sautéed sweet peppers and onions, flour and corn tortillas

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

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



AFTERNOON

## McMENAMINS BANQUETS

# WOODSHOP BUFFET

*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 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

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November 2019



AFTERNOON

## AFTERNOON BUFFET ENHANCEMENTS

*Minimum 15 people.*

*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 (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.  
30 minute serve time — no substitutions.*

### CHOCOLATE BUZZ

**Chocolate Chip Cookies** ⑤

**Black & Tan Brownie Bites** ⑤

\$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

Gluten Free ⑥ Vegan ⑧ Vegetarian ⑤



AFTERNOON

# ALTHEA'S RECEPTION

*Minimum 25 people.*

## APPETIZERS

**Classic Deviled Eggs** ⓄⓋ  
Edgefield Dijon

**Hummus & Pita** ⊗Ⓥ  
veggie sticks

## DISPLAYS

**Deli Display**  
turkey, pastrami, Swiss, cheddar, habanero jack, mayonnaise,  
pickles, assorted rolls and a selection of mustards

**Dessert Display** Ⓥ  
assorted individual sweets

\$22.00

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

Gluten Free Ⓞ Vegan ⊗ Vegetarian Ⓥ

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November 2019



RECEPTION

# ALICE'S IMPROMPTU GATHERING

*Minimum 25 people.*

## APPETIZERS

### Chèvre Crostini

goat cheese with fig and black pepper tapenade

### Stuffed Mushrooms ⑤

Parmesan, herbed 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 ⑥ⓧ⑤

fresh vegetables with walnut-pomegranate dipping sauce

\$22.00

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



Gluten Free ⑥ Vegan ⓧ Vegetarian ⑤

RECEPTION



# MATTIE'S GARDEN PARTY

*Minimum 25 people.*

## APPETIZERS

### Caprese Skewers

fresh mozzarella, basil, tomato, balsamic drizzle

### Classic Deviled Eggs

Edgefield Dijon

### Endive Leaves

blue cheese mousse and maple-roasted walnuts

## DISPLAYS

### Crudités

fresh vegetables with walnut-pomegranate dipping sauce

### 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.*

## APPETIZERS

### Caprese Skewers ⑥ ⑤

fresh mozzarella, basil, tomato, balsamic drizzle

### 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 ⑧ Vegetarian ⑤

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November 2019



RECEPTION

# CARTER THE GREAT'S CELEBRATION

*Minimum 25 people.  
Carver provided one hour.*

## APPETIZERS

**Classic Deviled Eggs** ⓄⓅ  
Edgefield Dijon

**Crab Cakes**  
Dungeness crab and No. 7 remoulade

**Prawn Cocktails** Ⓞ  
served in a shot glass with cocktail sauce

## DISPLAYS

**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

**Artisan Cheese Board** Ⓟ  
a selection of imported cheese with assorted crackers and baguette

**Crudités** ⓄⓍⓅ  
fresh vegetables with walnut-pomegranate dipping sauce

## CARVED ROAST

**Salt & Pepper-Crusted Roast Prime Rib\***  
Black Rabbit Red Wine jus and horseradish sauce accompanied by rolls, butter,  
Edgefield Dijon and mayonnaise

\$38.00

**Suggested Wine Pairings** White Rabbit & Alder Ridge Vineyard Cabernet Sauvignon

Gluten Free Ⓞ Vegan Ⓧ Vegetarian Ⓟ

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November 2019



RECEPTION

## McMENAMINS BANQUETS

# DISPLAYS

*Minimum 25 people.*

### **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, mayonnaise, pickles, assorted rolls and a selection of mustards \$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** ⑥ⓧ⑤

fresh vegetables with walnut-pomegranate dipping sauce \$6.50

### **Dessert Display** ⑤

assorted individual sweets \$5.75

### **Cupcake Tower** ⑤

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

Gluten Free ⑥ Vegan ⓧ Vegetarian ⑤



ENHANCEMENTS

## McMENAMINS BANQUETS

# HORS D'OEUVRES

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

### **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

### **Stuffed Peppadews** © ⑤

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

### **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

### **Crudités Shooters** © ⑤

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

### **Spiced Pecans & Dried Cranberries** © ⑧ ⑤

\$26.00

### **Tom Kha Peanuts** © ⑧ ⑤

\$22.00

Gluten Free © Vegan ⑧ Vegetarian ⑤



ENHANCEMENTS

## COCKTAIL APPETIZERS

*Minimum 15 people.*

### **Crab Cakes**

Dungeness crab and No. 7 remoulade \$8.50

### **Coconut Shrimp**

mango-habanero remoulade \$8.50

### **Nacho Bar** ⑤

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

### **Mini Quiches** ⑤

\$7.00

### **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** ⑥⑤

Edgefield Dijon \$5.50

### **Spanakopita Triangles** ⑤

feta cheese and spinach wrapped in filo pastry \$5.50

### **Warm Bavarian Pretzels & Fondue** ⑤

\$5.50

### **Stuffed Mushrooms** ⑤

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

### **Spinach-Artichoke Dip** ⑤

tortilla chips \$4.75

### **Tater Tot Bar** ⑤

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

### **Chèvre Crostini**

goat cheese with fig and black pepper tapenade \$4.00

### **Spicy Tuna Tartare\***

sesame wonton crisp \$4.00

### **Hummus & Pita** ⑧⑤

veggie sticks \$4.00

### **Spring Rolls** ⑤

hoison and hellishly hot mustard \$4.00

### **Scooby Snacks**

mini corn dogs and yellow mustard \$4.00

Gluten Free ⑥ Vegan ⑧ Vegetarian ⑤

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November 2019



ENHANCEMENTS

## McMENAMINS BANQUETS

# NORTH SHORE BUFFET

Minimum 15 people.

### 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

**Ruby's Raspberry Cheesecake** ⑤

**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, spinach, onion, cilantro and jalapeño

**Suggested Wine Pairings** Nicholas Vineyard Riesling, Willamette Valley Pinot Noir

Gluten Free ⑥ Vegan ⑧ Vegetarian ⑤

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November 2019



EVENING

McMENAMINS BANQUETS

# FIRESIDE BUFFET

*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 Broccoli** ⑥⑧⑤

## 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

**McMenamins Own Freshly Brewed Coffee** ⑥⑧⑤  
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 ⑧ Vegetarian ⑤

\*Consuming raw or under cooked eggs, meat & fish may increase your risk of foodborne illness  
November 2019



EVENING



# ROADHOUSE BARBECUE BUFFET

*Minimum 15 people.*

## 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** ⑥⑧⑤

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** ⑧⑤

grilled baked tofu

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

Gluten Free ⑥ Vegan ⑧ Vegetarian ⑤

\*Consuming raw or under cooked eggs, meat & fish may increase your risk of foodborne illness  
November 2019



EVENING

## McMENAMINS BANQUETS

# WILLOW BUFFET

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 ⑩ ⑤

**Wild Rice Pilaf** ⑤

**Hazelnut-Brown Butter Green Beans** ⑥ ⑤

### 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 ⑩ ⑤

and a selection of black and herbal teas

\$66.00

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

**Roasted Vegetable Strudel** ⑤

tomato-basil coulis

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

Gluten Free ⑥ Vegan ⑩ Vegetarian ⑤



EVENING

## McMENAMINS BANQUETS

# WORKING BEVERAGES & THEN SOME

### **McMenamins Cold Brew Coffee** (G)(X)(V)

*made fresh daily and requires 24-hour advance notice*  
with Torani syrups, cream and ice  
\$25.00 per carafe

### **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