



## BANQUET MENU

503.288.3286 • [mcmenamins.com](http://mcmenamins.com)

5736 N.E. 33rd Ave., Portland OR 97211

# 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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## INTERCONTINENTAL BUFFET

Available until 11am.

Minimum 15 people.

### Breakfast Breads & Pastries ⑤

#### Fruit Salad ⑥✱⑤

agave-lime-mint dressing & seasonal fruit

#### Good Morning Board

prosciutto, Canadian bacon, smoked Tillamook cheddar,  
herbed cream cheese, plain mini bagels & grapes

#### McMenamins Own Freshly Brewed Coffee ⑥✱⑤

and a selection of The Tao of Tea

#### Orange Juice ⑥✱⑤

18.75

## SUNRISE BREAKFAST TABLE

Available until 11am.

Minimum 15 people.

### Breakfast Breads & Pastries ⑤

#### Fruit Salad ⑥✱⑤

agave-lime-mint dressing & seasonal fruit

#### Scrambled Eggs\* ⑥⑤∞

#### Proteins of Choice choose two

bacon ⑥, pork sausage links or veggie patties ⑤

#### Cottage Potatoes ✱⑤

#### McMenamins Own Freshly Brewed Coffee ⑥✱⑤

and a selection of The Tao of Tea

#### Orange Juice ⑥✱⑤

28.25

∞Available as a substitution at no additional charge

#### Santa Fe Tofu Scramble ✱⑤

ranchero-spiced tofu sautéed with bell peppers & onions

Gluten Free ⑥ Vegan ✱ Vegetarian ⑤



MORNING

## CEREAL BAR BUFFET

*Available until 11am.  
Minimum 15 people.*

**Oatmeal Bar** ⓐⓋ

rolled oats, milk selection, red raspberry jam,  
dried cranberries, brown sugar, whipped butter

**Granola Bar** ⓐⓋ

nutty granola, yogurt, fresh berries & milk selection

**McMenamins Own Freshly Brewed Coffee** ⓐ✱Ⓥ  
and a selection of The Tao of Tea

16.75

## BAJA BREAKFAST BUFFET

*Available until 11am.  
Minimum 15 people.*

**Fruit Salad** ⓐ✱Ⓥ

agave-lime-mint dressing & seasonal fruit

**Corn** ⓐ✱Ⓥ **& Flour Tortillas** ✱Ⓥ

**Cottage Potatoes** ✱Ⓥ

**Black Beans** ⓐ✱Ⓥ

**Scrambled Eggs\*** ⓐⓋ∞

**Chorizo Crumbles** ⓐ

**Condiments**

Copper Moon curtido ⓐ✱Ⓥ, cilantro-onion condiment ⓐ✱Ⓥ,  
chipotle pico de gallo ⓐ✱Ⓥ, shredded cheddar cheese ⓐⓋ,  
sour cream ⓐⓋ, guacamole ⓐ✱Ⓥ & hot sauce

**McMenamins Own Freshly Brewed Coffee** ⓐ✱Ⓥ  
and a selection of The Tao of Tea

**Orange Juice** ⓐ✱Ⓥ

29.25

∞Available as a substitution at no additional charge

**Santa Fe Tofu Scramble** ✱Ⓥ

ranchero-spiced tofu sautéed with bell peppers & onions

Gluten Free ⓐ Vegan ✱ Vegetarian Ⓥ



MORNING

## SOUTHERN CULTURE BUFFET

Available until 11am.  
Minimum 15 people.

**Fruit Salad** Ⓢ✱Ⓥ

agave-lime-mint dressing & seasonal fruit

**Scrambled Eggs\*** ⓈⓋ∞

**Cottage Potatoes** ✱Ⓥ

**Proteins of Choice** choose two

bacon Ⓢ, pork sausage links or veggie patties Ⓥ

**Biscuits & Gravy**

fresh-baked buttermilk biscuits with country sausage gravy  
wild mushroom gravy Ⓥ available upon request for an additional charge

**McMenamins Own Freshly Brewed Coffee** Ⓢ✱Ⓥ

and a selection of The Tao of Tea

**Orange Juice** Ⓢ✱Ⓥ

29.25

∞Available as a substitution at no additional charge

**Santa Fe Tofu Scramble** ✱Ⓥ

ranchero-spiced tofu sautéed with bell peppers & onions

Gluten Free Ⓢ Vegan ✱ Vegetarian Ⓥ



MORNING

## SCHOOLHOUSE BRUNCH

Available until 3:30pm.

Minimum 25 people.

### Fresh Fruit G\*V

seasonal fruit, sliced melons, berries & tropical fruits

### Breakfast Breads & Pastries V

### Hail! Caesar Salad

romaine, garlic croutons, Parmesan, Caesar dressing

### Strawberry Fields Salad V

cider house poppy seed dressing, almonds, feta, mint, strawberries

### Bagel & Lox Display

lemon, capers, red onion, whipped cream cheese, plain mini bagels

### Cottage Potatoes \*V

### Savory Veggie Bread Pudding V

rustic bread, cheese, asparagus, mushrooms, spinach,  
red bell peppers & fresh basil baked with custard

### Scrambled Eggs\* G V ∞

### Proteins of Choice choose two

bacon G, pork sausage links or veggie patties V

### McMenamins Own Freshly Brewed Coffee G\*V

and a selection of The Tao of Tea

### Orange Juice G\*V

52.25

∞Available as a substitution at no additional charge

### Santa Fe Tofu Scramble \*V

ranchero-spiced tofu sautéed with bell peppers & onions

Gluten Free G Vegan \* Vegetarian V



MORNING

## MORNING ENHANCEMENTS

*These items available to enhance a buffet meal until 11am.  
Minimum 15 people.*

### **Breakfast Breads & Pastries** ⑥ ⑦ 6

#### **Granola Bar** ⑥ ⑦

nutty granola, yogurt, fresh berries & milk selection 14.75

#### **Oatmeal Bar** ⑥ ⑦

rolled oats, milk selection, red raspberry jam, dried cranberries, brown sugar 12

#### **Fresh Fruit** ⑥ ✱ ⑦

seasonal fruit, sliced melons, berries & tropical fruits 11.50

#### **Mini Bagels & Spreads**

butter, smoked salmon cream cheese, herbed cream cheese & red raspberry jam 11

#### **Biscuits & Gravy**

fresh-baked buttermilk biscuits with country sausage gravy 9

#### **Bagel & Lox Display**

lemon, capers, red onion, whipped cream cheese, plain mini bagels 14

Gluten Free ⑥ Vegan ✱ Vegetarian ⑦

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January 2025



MORNING

## ELECTRIC LUNCH

Available until 3:30pm.  
Minimum 15 people.

**Garlic Bread** ⑤

### **SOUPS** Choose one

**Seasonal Creamy Tomato** ⑤

**Pesto Primavera Minestrone** ⑥⑤

**West African Chicken-Peanut** ⑥

**Ginger-Mushroom-Red Miso** ⑥✱⑤

### **SALADS**

**Aztec** ⑤

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

**Brewer's** ⑤

blue cheese crumbles, marinated red onion, hazelnuts, Ruby-raspberry vinaigrette

**Pub Green** ⑤

mixed greens, grape tomatoes, cucumber, marinated red onion,  
croutons, Parmesan cheese, peppercorn ranch

### **ADD PROTEIN**

*Grilled Chicken* ⑥ or *Smoked Salmon* ⑥ 5.75

**Chocolate Chip Cookies** ⑤

**McMenamins Own Freshly Brewed Coffee** ⑥✱⑤

and a selection of The Tao of Tea

27.25

Gluten Free ⑥ Vegan ✱ Vegetarian ⑤



AFTERNOON



## LUCKY'S DELI BUFFET

Available until 3:30pm.

Minimum 15 people.

### SALADS

#### Brewer's Salad ⑤

blue cheese crumbles, marinated red onion, hazelnuts & Ruby-raspberry vinaigrette

#### Picnic Potato Salad ⑥⑤

red potatoes, sweet relish, egg, onion, celery

### DELI ITEMS

#### Fillings<sup>∞</sup>

dilly tuna salad ⑥, turkey ⑥, pastrami ⑥

#### Cheeses

Swiss ⑤, cheddar ⑤, pepper jack ⑤, creamy original Chao slice ⑥✱⑤

#### Spreads

roasted red pepper aioli ⑥✱⑤, secret sauce ⑥⑤, Edgefield Dijon ⑥✱⑤ & Terminator mustards ✱⑤, Fireside Cranberry Sauce ⑥✱⑤, mayonnaise ⑥⑤

#### Veggies

tomato ⑥✱⑤, pickles ⑥✱⑤, lettuce ⑥✱⑤, cucumber ⑥✱⑤, buttermilk coleslaw ⑥⑤, marinated red onion ⑥✱⑤

#### Deli Rolls

whole wheat ⑤, rustic ciabatta ✱⑤, brioche ⑤  
*Udi's gluten-free buns available upon request for an additional charge*

#### Chocolate Chip Cookies ⑤

#### McMenamins Own Freshly Brewed Coffee ⑥✱⑤

and a selection of The Tao of Tea

<sup>∞</sup>Available as a substitution at no additional charge

#### Chickpea of the Sea Salad ⑥✱⑤

creamy chickpea-dill mash

36.75

Gluten Free ⑥ Vegan ✱ Vegetarian ⑤



AFTERNOON

## McMENAMINS BANQUETS

### PAT'S PICNIC BUFFET

Available until 3:30pm.

Minimum 15 people.

**Buttermilk Coleslaw** ⑥ ⑤

**Picnic Potato Salad** ⑥ ⑤

red potatoes, sweet relish, egg, onion, celery

**Dad's Moonshine Baked Beans** ⑤

**Sausage Platter** choose two

grilled frankfurters, Terminator kielbasa or vegan hot dog  
with McMenamins mustards, warm OlyKraut sauerkraut & rolls

**Watermelon Wedges** ⑥ ✱ ⑤

**Chocolate Chip Cookies** ⑤

**McMenamins Own Freshly Brewed Coffee** ⑥ ✱ ⑤

and a selection of The Tao of Tea

37.75

### DOC'S GRILL

Available until 3:30pm.

Minimum 15 people.

**From the Grill** choose two

chicken breasts, ground beef, Hammerhead garden ⑤ or black bean-quinoa patties ✱ ⑤  
with lettuce, tomato, red onion, pickle chips, assorted spreads & buns

*Udi's gluten-free buns available upon request for an additional charge*

**Cheeses**

Swiss ⑤, cheddar ⑤, pepper jack ⑤, creamy original Chao slice ⑥ ✱ ⑤

**Pub Green** ⑤

mixed greens, grape tomatoes, cucumber, marinated red onion,  
croutons, Parmesan cheese, peppercorn ranch

**Potato Chips** ⑥ ✱ ⑤

**Chocolate Chip Cookies** ⑤

**Cans of Soda Pop** ⑥ ✱ ⑤

37.75

Gluten Free ⑥ Vegan ✱ Vegetarian ⑤

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January 2025



AFTERNOON

## ROUTE 66 BUFFET

Available until 3:30pm.  
Minimum 15 people.

### Ruby Star Chicken Tinga ∞

spicy braised chicken with Ruby Ale, chipotle & tomato

### Ranchero Taco Meat ∞

spiced ground beef

### Sautéed Sweet Peppers & Onions G\*V

### Black Beans G\*V

### Chipotle Rice G\*V

### Corn & Flour Tortillas \*V

### Condiments

Copper Moon curtido G\*V, cilantro-onion condiment G\*V,  
chipotle pico de gallo G\*V, shredded cheddar cheese G\*V,  
sour cream G\*V, guacamole G\*V & hot sauce

### Chocolate Chip Cookies V

### McMenamins Own Freshly Brewed Coffee G\*V

and a selection of The Tao of Tea

39.75

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

### Jamaican BBQ Jerk Jackfruit G\*V

Gluten Free G Vegan \* Vegetarian V



AFTERNOON

## PIZZA PARTY BUFFET

Available until 3:30pm.  
Minimum 15 people.

### Hail! Caesar Salad

romaine, Caesar dressing, garlic croutons & Parmesan cheese

### PIZZA Choose two

party-cut into small squares.

*Gluten-free 12-inch pizza crust available upon request for an additional charge*

### Hammerhead BBQ Chicken

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

### The Omnivore

tomato sauce, pepperoni, sausage, red onion, mushrooms, black olives, mozzarella

### Tropical Storm

tomato sauce, pepperoni, pineapple, pickled jalapeno, mozzarella

### Electric Mayhem

pesto sauce, sundried tomatoes, roasted garlic, Greek olives,  
fresh basil, feta & mozzarella cheeses ⑤

### Chocolate Chip Cookies ⑤

### McMenamins Own Freshly Brewed Coffee ⑥✱⑤

and a selection of The Tao of Tea

33.50

Gluten Free ⑥ Vegan ✱ Vegetarian ⑤



AFTERNOON

## ITALIAN FLAG PASTA BUFFET

Available until 3:30pm.  
Minimum 15 people.

### Garlic Bread ⑤

### Hail! Caesar Salad

romaine, Caesar dressing, garlic croutons & Parmesan cheese

### Italian Flag Linguine

*Gluten-free pasta available upon request*

basil pesto sauce ⑥⑤, Spar Vodka tomato sauce ⑥⑤ & Alfredo sauce ⑥⑤  
with Parmesan cheese

### Beef Meatballs

Spar Vodka tomato sauce

### Garlic-Roasted Chicken ⑥

Alfredo sauce

### Chocolate Chip Cookies ⑤

### McMenamins Own Freshly Brewed Coffee ⑥✱⑤

and a selection of The Tao of Tea

31.50

Gluten Free ⑥ Vegan ✱ Vegetarian ⑤



AFTERNOON

## McMENAMINS BANQUETS

# HIGHER BUFFET

Available until 3:30pm.  
Minimum 15 people.

**Grilled Chicken Breasts** ©∞

**Steamed Rice** ©\*V

**Black Beans** ©\*V

**Mai Thai Peanut & Curry Coconut Sauces** ©\*V

### Condiments

Copper Moon curtido ©\*V, cilantro-onion condiment ©\*V,  
chipotle pico de gallo ©\*V, shredded cheddar cheese ©V,  
sour cream ©V, guacamole ©\*V & hot sauce

**Chocolate Chip Cookies** V

**McMenamins Own Freshly Brewed Coffee** ©\*V  
and a selection of The Tao of Tea

33.50

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

**Jamaican BBQ Jerk Jackfruit** ©\*V

Gluten Free © Vegan \* Vegetarian V



AFTERNOON

## McMENAMINS BANQUETS

### ALTHEA'S SOIREE

*Minimum 25 people.*

#### **Classic Deviled Eggs** ⑥ ⑤

Edgefield Dijon

#### **Hummus & Pita** ✱ ⑤

veggie sticks

#### **Deli Display**

turkey, pastrami, Swiss, cheddar, pepper jack, mayonnaise,  
pickles, assorted rolls & a selection of McMenamins mustards

#### **Dessert Display** ⑤

assorted individual sweets

29.75

### ALICE'S IMPROMPTU GATHERING

*Minimum 25 people.*

#### **Mini Quiches**

garden veggie, spinach Florentine, Monterey Jack & Lorraine quiches

#### **Stuffed Mushrooms** ⑤

Parmesan, herbed cream cheese, garlic & toasted bread crumbs  
*available as vegan upon request for an additional 2 dollars*

#### **Antipasti**

salami, prosciutto, marinated fresh mozzarella & feta cheeses,  
Greek olives, Yardhouse Giardiniera served with assorted crackers

#### **Crudités** ⑥ ✱ ⑤

fresh vegetables with roasted red pepper aioli

31.50

Gluten Free ⑥ Vegan ✱ Vegetarian ⑤

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January 2025



APPETIZER  
PACKAGES

## MATTIE'S GARDEN PARTY

*Minimum 25 people.*

**Caprese Skewers** ⓄⓋ

fresh mozzarella, basil, tomato, balsamic drizzle

**Classic Deviled Eggs** ⓄⓋ

Edgefield Dijon

**Endive Leaves** ⓄⓋ

blue cheese mousse & roasted walnuts

**Crudités** Ⓞ✱Ⓥ

fresh vegetables with roasted red pepper aioli

**Fresh Fruit** Ⓞ✱Ⓥ

seasonal fruit, sliced melons, berries & tropical fruits

**Dessert Display** Ⓥ

assorted individual sweets

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

and a selection of The Tao of Tea

31.50

Gluten Free Ⓞ Vegan ✱ Vegetarian Ⓥ

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APPETIZER  
PACKAGES



## LOLA'S COCKTAIL PARTY

*Minimum 25 people.*

### **Caprese Skewers** ⓄⓋ

fresh mozzarella, basil, tomato, balsamic drizzle

### **Stuffed Mushrooms** Ⓥ

Parmesan, herbed cream cheese, garlic & toasted bread crumbs  
*available as vegan upon request for an additional 2 dollars*

### **Endive Leaves** ⓄⓋ

blue cheese mousse & roasted walnuts

### **Smoked Salmon Mousse in Filo Cups**

Hogshead smoked salmon whipped cream cheese in savory Greek pastry

### **Stuffed Peppadews** ⓄⓋ

sweet piquante peppers stuffed with goat cheese & Marcona almonds

### **Charcuterie**

salami, prosciutto, coppa, mortadella, cornichons & McMenumins mustards  
served with assorted crackers

34.50

Gluten Free Ⓞ Vegan ✱ Vegetarian Ⓥ

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January 2025



APPETIZER  
PACKAGES

## CARTER THE GREAT

*Minimum 25 people.  
Carver provided one hour.*

**Classic Deviled Eggs** ⑥ ⑤  
Edgefield Dijon

**Smoked Salmon Mousse in Filo Cups**  
Hogshead smoked salmon whipped cream cheese in savory Greek pastry

**Antipasti**  
salami, prosciutto, marinated fresh mozzarella & feta cheeses,  
Greek olives, Yardhouse Giardiniera served with assorted crackers

**Artisan Cheese Board** ⑤  
a selection of cheese with assorted crackers

**Crudités** ⑥ ✱ ⑤  
fresh vegetables with roasted red pepper aioli

**Curried Crab Cucumber Cups**  
red curry-crab salad served in a cucumber cup

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

46

Gluten Free ⑥ Vegan ✱ Vegetarian ⑤

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January 2025



APPETIZER  
PACKAGES

## DISPLAYS

*Minimum 25 people.*

### **Charcuterie**

salami, prosciutto, coppa, mortadella, cornichons & McMenamins mustards  
served with assorted crackers 19.75

### **Deli Display**

turkey, pastrami, Swiss, cheddar, pepper jack, mayonnaise,  
pickles, assorted rolls & a selection of McMenamins mustards 14.75

### **Antipasti**

salami, prosciutto, marinated fresh mozzarella & feta cheeses,  
Greek olives, Yardhouse Giardiniera served with assorted crackers 14.75

### **Artisan Cheese Board** ⑤

a selection of cheese with assorted crackers 14.50

### **Bagel & Lox Display**

lemon, capers, red onion, whipped cream cheese, plain mini bagels 14

### **Mezza** ⑤

hummus, roasted red pepper aioli, dolmas, feta-yogurt dip, Greek olives,  
marinated onions, cucumbers & tomato served with pita triangles 12.50

### **Fresh Fruit** ⑥✱⑤

seasonal fruit, sliced melons, berries & tropical fruits 11.50

### **Hummus & Pita** ✱⑤

veggie sticks 10.50

### **Crudités** ⑥✱⑤

fresh vegetables with roasted red pepper aioli 9.50

### **Dessert** ⑤

assorted individual sweets 10.75

### **Vegan Dessert Tray** ⑥✱⑤

chocolate-caramel, very berry & lime-mango bars with nutty crust 11.50

### **Brie en Croûte** ⑤

whole wheel of Brie with peppered apples wrapped in puff pastry with red & green  
grapes & sliced baguette 173.25 per wheel — serves 25

Gluten Free ⑥ Vegan ✱ Vegetarian ⑤

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January 2025



APPETIZER  
PACKAGES

## HORS D'OEUVRES

*Three dozen per item minimum, priced per dozen.*

### **Curried Crab Cucumber Cups**

red curry-crab salad served in a cucumber cup 56.50

### **Bacon-Wrapped Dates**

Hogshead hot honey 52.50

### **Smoked Salmon Mousse in Filo Cups**

Hogshead smoked salmon whipped cream cheese in savory Greek pastry 52.50

### **Mini Quiches**

garden veggie, spinach Florentine, Monterey Jack & Lorraine quiches 46

### **Stuffed Peppadews** © ①

sweet piquante peppers stuffed with goat cheese & Marcona almonds 39.75

### **Caprese Skewers** © ①

fresh mozzarella, basil, tomato, balsamic drizzle 37.75

### **Endive Leaves** © ①

blue cheese mousse & roasted walnuts 37.75

### **Classic Deviled Eggs** © ①

Edgefield Dijon 37.25

### **Spanakopita Triangles** ①

feta cheese & spinach wrapped in filo pastry 30.25

### **Stuffed Mushrooms** ①

Parmesan, herbed cream cheese, garlic & toasted bread crumbs 30.25  
*available as vegan upon request for an additional 2 dollars*

Gluten Free © Vegan ✱ Vegetarian ①



ENHANCEMENTS

## MIX & MATCH MUNCHIES

*Minimum 15 people.  
Service time of one hour.*

### **Cajun Tots** ⑤

peppercorn ranch

### **Spring Rolls** ⑤

Kung Pow! ketchup & hellishly hot mustard

### **Scooby Snacks**

mini corn dogs served with Portlandia yellow mustard & ketchup. Zoinks!

### **Hammerhead BBQ Pork Sliders**

buttermilk coleslaw, Hawaiian rolls

### **Jamaican BBQ Jerk Jackfruit Sliders** ✱⑤

mango pico de gallo, cilantro, ciabatta rolls

### **Terminator Meatballs**

rich Terminator gravy

*Choose Two 16.75*

*Choose Three 19.25*

Gluten Free ⑥ Vegan ✱ Vegetarian ⑤



ENHANCEMENTS

## SUNSET LUAU BUFFET

Minimum 25 people.

### SIDES & SALADS

Hawaiian Rolls & Butter ⑤

Basil-Cilantro Rice ⑥✱⑤

Hawaiian Macaroni Salad ⑤

Stir Fry Vegetables ⑥✱⑤

### ENTRÉES∞

Huli Huli Chicken Thighs ⑥

Kalua Pork ⑥

### DESSERTS

Lilikoi-Coconut Tart ⑤

tropical passionfruit custard, coconut shortdough & 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

53

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

Jamaican Curried Veggie Stew ⑥✱⑤

black bean & veggie stew, basil-cilantro rice,  
mango chutney, spinach, onion, cilantro & jalapeño

Gluten Free ⑥ Vegan ✱ Vegetarian ⑤



EVENING

# HEARTHSTONE BUFFET

*Minimum 25 people.*

## SIDES & SALADS

**Dinner Rolls & Butter** ⑤

**Northwest Spinach Salad** ⑤  
goat cheese, hazelnuts & marionberry vinaigrette

**Yukon Gold Mashed Potatoes** ⑥⑤

**Wild Rice Pilaf** ⑥⑤

**Garlic-Roasted Broccolini** ⑥✱⑤

## ENTRÉES ∞

**Lemon & Herb-Roasted Chicken Breasts** ⑥

**Northern Star Baked Cod**  
White Rabbit-herb cream sauce, herbed bread crumbs

## DESSERTS

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

**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

65

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

**Spinach & Cheese Cannelloni** ⑤  
rosemary Alfredo & Spar Vodka tomato sauces

Gluten Free ⑥ Vegan ✱ Vegetarian ⑤

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EVENING

# BACKYARD BARBECUE BUFFET

*Minimum 25 people.*

## SIDES & SALADS

**Buttermilk Biscuits & Honey Butter** ⑤

**Picnic Potato Salad** ⑥⑤

red potatoes, sweet relish, egg, onion, celery

**Buttermilk Coleslaw** ⑥⑤

**Dad's Moonshine Baked Beans** ⑤

## ENTRÉES∞

**Red Eye BBQ Beef Brisket** ⑥

chili-coffee rubbed with McMenamins coffee-BBQ sauce

**Peppercorn White BBQ Chicken Breasts** ⑥

marinated & grilled

## DESSERTS

**Black & Tan Brownies** ⑤

**Northwest Berry Bars** ⑤

blackberries & butter crumble

**McMenamins Own Freshly Brewed Coffee** ⑥✱⑤

and a selection of The Tao of Tea

60.75

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

**Jamaican BBQ Jerk Jackfruit** ⑥✱⑤

Gluten Free ⑥ Vegan ✱ Vegetarian ⑤



EVENING



## CASCADIA BUFFET

Minimum 25 people.

### SIDES & SALADS

**Dinner Rolls & Butter** ⑤

**Brewer's Salad** ⑤

blue cheese crumbles, marinated red onion, hazelnuts, Ruby-raspberry vinaigrette

**Herb-Roasted Fingerlings** ⑥✱⑤

**Wild Rice Pilaf** ⑥⑤

**Garlic Green Beans** ⑥✱⑤

### ENTRÉES∞

**Poached Salmon** ⑥

pinot gris-shallot beurre blanc

**Tournedos of Beef\*** ⑥

wild mushroom demi-glace

**Dessert Display** ⑤

assorted individual sweets

**McMenamins Own Freshly Brewed Coffee** ⑥✱⑤

and a selection of The Tao of Tea

84

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

**Wild Mushroom Ravioli** ⑤

roasted garlic-basil cream sauce

Gluten Free ⑥ Vegan ✱ Vegetarian ⑤

\*Consuming raw or under cooked eggs, meat & fish may increase your risk of foodborne illness  
January 2025



EVENING

## MT. HOOD BUFFET

*Minimum 25 people.*

**Rolls & Butter** ⑤

**Pub Green** ⑤

mixed greens, grape tomatoes, cucumber, marinated red onion,  
croutons, Parmesan cheese, peppercorn ranch

**Sautéed Vegetable Medley** ⑥⑤

**SIDES** Choose two

**Herb-Roasted Fingerlings** ⑥✱⑤

**Traditional Dressing**

**Wild Rice Pilaf** ⑥⑤

**Yukon Gold Mashed Potatoes** ⑥⑤

**Traditional Mac & Cheese** ⑤

**ENTRÉES** Choose up to three ∞

**Herb-Roasted Turkey Breast**

old fashioned turkey gravy & Fireside cranberry relish

**Pepper-Crusted Round of Beef\***

Black Rabbit Red jus & horseradish sauce

**Honey-Glazed Baked Ham**

Hogshead-Whiskey mustard sauce

**Wild Mushroom Ravioli** ⑤

roasted garlic-basil cream sauce

**Dessert Display** ⑤

assorted individual sweets

**McMenamins Own Freshly Brewed Coffee** ⑥✱⑤

and a selection of The Tao of Tea

*Two Entrées 60.75*

*Three Entrées 67*

Gluten Free ⑥ Vegan ✱ Vegetarian ⑤



EVENING

## WORKING BEVERAGES & THEN SOME

**McMenamins Cold Brew Coffee** G\*V

*made fresh daily & requires 24-hour advance notice*  
with Torani syrups, cream & ice  
31 carafe

**McMenamins Own Freshly Brewed Coffee** G\*V

and a selection of The Tao of Tea  
41 gallon  
4 person

**Fruit Juices** G\*V

Orange, Apple Cider, Grapefruit, Tomato, Cranberry  
24 pitcher

**Iced Tea or Lemonade** G\*V

13.25 pitcher  
35 gallon

**Milk** G V

9.50 pitcher

**Assorted Soda Pop** G\*V

3.50 can

**Bottled Water** G\*V

3.50 still  
3.25 sparkling

**Sparkling Ruby Citra Hop Infused Water** G\*V

*non alcoholic*  
4.50 can

**Punch** G\*V

Fruit or Citrus 35 gallon  
Sparkling Wine Punch 45 gallon

**Martinelli's Sparkling Cider** G\*V

13 bottle

Gluten Free G Vegan \* Vegetarian V



ENHANCEMENTS