



## BANQUET MENU

503.223.4527 • [mcmenamins.com](http://mcmenamins.com)

1624 N.W. Glisan Portland, OR, 97209

# 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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## McMENAMINS BANQUETS

# SUNRISE BREAKFAST TABLE

Available until 11am.  
Minimum 15 people.

### Breakfast 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

29.50

∞ Available as a substitution at no additional charge

### Santa Fe Tofu Scramble ✳️⑤

ranchero-spiced tofu sautéed with bell peppers & onions

# CEREAL BAR BUFFET

Available until 11am.  
Minimum 15 people.

### Oatmeal Bar ⑥⑤

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

### Granola Bar ⑥⑤

nutty granola, yogurt, fresh berries & milk selection

### McMenamins Own Freshly Brewed Coffee ⑥✳️⑤

and a selection of The Tao of Tea

17.50



Gluten Free ⑥ Vegan ✳️ Vegetarian ⑤

MORNING

\*Consuming raw or under cooked eggs, meat & fish may increase your risk of foodborne illness  
June 2026

## 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** Ⓞ✳️🍃

30.50

∞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** ⑥✱⑤

agave-lime-mint dressing & seasonal fruit

**Scrambled Eggs\*** ⑥⑤∞

**Cottage Potatoes** ✱⑤

**Proteins of Choice** choose two

bacon ⑥, pork sausage links or veggie patties ⑤

**Biscuits & Gravy**

fresh-baked biscuits with country sausage gravy  
wild mushroom gravy ⑤ available upon request for an additional charge

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

and a selection of The Tao of Tea

**Orange Juice** ⑥✱⑤

30.50

∞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

## BALLROOM BRUNCH

Available until 3:30pm.  
Minimum 25 people.

**Fresh Fruit** Ⓞ✱🍃

seasonal fruit, sliced melons, berries & tropical fruits

**Breakfast Pastries** 🍃

**Hail! Caesar Salad**

romaine, garlic croutons, Parmesan, Caesar dressing

**Strawberry Fields Salad** 🍃

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

**Bagel & Lox Display**

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

**Cottage Potatoes** ✱🍃

**Savory Veggie Bread Pudding** 🍃

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

**Scrambled Eggs\*** Ⓞ🍃∞

**Proteins of Choice** *choose two*

bacon Ⓞ, pork sausage links or veggie patties 🍃

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

and a selection of The Tao of Tea

**Orange Juice** Ⓞ✱🍃

54.50

∞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

McMENAMINS BANQUETS

# LUCKY'S DELI BUFFET

Available until 3:30pm.  
Minimum 15 people.

## SALADS

### Brewer's Salad ④

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

### Picnic Potato Salad ④④

red potatoes, sweet relish, egg, onion, celery

## DELI ITEMS

### Fillings∞

dilly tuna salad ④, turkey ④, pastrami ④

### Cheeses

Swiss ④, cheddar ④, pepper jack ④, creamy original Chao slice ④✳️④

### Spreads

roasted red pepper aioli ④✳️④, secret sauce ④④, Edgefield Dijon ④✳️④ & Terminator mustards ✳️④, Fireside Cranberry Sauce ④✳️④, mayonnaise ④④

### Veggies

tomato ④✳️④, pickles ④✳️④, lettuce ④✳️④, cucumber ④✳️④, buttermilk coleslaw ④④, marinated red onion ④✳️④

### Deli Rolls

whole wheat ④, rustic ciabatta ✳️④, brioche ④  
*Udi's gluten-free buns available upon request for an additional charge*

### Chocolate Chip Cookies ④

### McMenamins Own Freshly Brewed Coffee ④✳️④

and a selection of The Tao of Tea

38.50

∞Available as a substitution at no additional charge

### Chickpea of the Sea Salad ④✳️④

creamy chickpea-dill mash



Gluten Free ④ Vegan ✳️ Vegetarian ④

AFTERNOON

McMENAMINS BANQUETS

# 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 ©\*V**

**Black Beans ©\*V**

**Chipotle Rice ©\*V**

**Corn ©\*V & Flour Tortillas \*V**

**Condiments**

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

**Guacamole & Chips**

**Chocolate Chip Cookies V**

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

and a selection of The Tao of Tea

41.50

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

**Jamaican BBQ Jerk Jackfruit ©\*V**



Gluten Free © 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, smoked queso Oaxaca, bell peppers, 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 jalapeño, 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

35



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

**Rice Bowl Condiments**

pickled daikon & carrot slaw ©\*V, cilantro-onion condiment ©\*V,  
green onions ©\*V, fried shallots \*V, sesame seeds ©\*V,  
soy sauce \*V & Sriracha hot sauce

**Chocolate Chip Cookies** V

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

35

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

**Jamaican BBQ Jerk Jackfruit** ©\*V



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AFTERNOON

## McMENAMINS BANQUETS

# ALTHEA'S SOIREE

*Minimum 25 people.*

### **Classic Deviled Eggs** ⑥ ⑦

Edgefield Dijon

### **Hummus & Pita** ✱ ⑦

veggie sticks

### **Deli Display**

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

### **Dessert Display** ⑦

assorted individual sweets

31

# ALICE'S IMPROMPTU GATHERING

*Minimum 25 people.*

### **Mini Quiches**

garden veggie, spinach Florentine, Monterey Jack & Lorraine quiches

### **Stuffed Mushrooms** ⑦

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, Yard House Pickled Vegetables served with crackers & bread basket

### **Crudités** ⑥ ✱ ⑦

fresh vegetables with roasted red pepper aioli

33



Gluten Free ⑥ Vegan ✱ Vegetarian ⑦

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June 2026

APPETIZER  
PACKAGES

# MATTIE'S GARDEN PARTY

*Minimum 25 people.*

**Caprese Skewers** ② ④

fresh mozzarella, basil, tomato, balsamic drizzle

**Classic Deviled Eggs** ② ④

Edgefield Dijon

**Hummus in Cucumber Cups** ② \* ④

olives & roasted red peppers

**Crudités** ② \* ④

fresh vegetables with roasted red pepper aioli

**Fresh Fruit** ② \* ④

seasonal fruit, sliced melons, berries & tropical fruits

**Dessert Display** ④

assorted individual sweets

**McMenamins Own Freshly Brewed Coffee** ② \* ④

and a selection of The Tao of Tea

33



Gluten Free ② Vegan \* Vegetarian ④

# LOLA'S COCKTAIL PARTY

*Minimum 25 people.*

## **Caprese Skewers** © ①

fresh mozzarella, basil, tomato, balsamic drizzle

## **Stuffed Mushrooms** ①

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

## **Hummus in Cucumber Cups** © \* ①

olives & roasted red peppers

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

Hogshead smoked salmon whipped cream cheese in savory Greek pastry

## **Stuffed Peppadews** © ①

sweet piquante peppers stuffed with goat cheese & Marcona almonds

## **Charcuterie**

salami, prosciutto, coppa, mortadella, cornichons & McMenamins mustards  
served with crackers & bread basket

36



Gluten Free © Vegan \* Vegetarian ①

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June 2026

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, Yard House Pickled Vegetables served with crackers & bread basket

**Artisan Cheese Board** ⑤  
a selection of cheese served with crackers & bread basket

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

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

**Pepper-Crusted Round of Beef\*** ⑥  
thinly sliced beef, Black Rabbit Red jus & horseradish sauce  
accompanied by rolls, butter, Edgefield Dijon & mayonnaise.  
Craver provided one hour

48



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June 2026

APPETIZER  
PACKAGES

## McMENAMINS BANQUETS

# DISPLAYS

*Priced per person. Minimum 25 people.*

### **Antipasti**

salami, prosciutto, marinated fresh mozzarella & feta cheeses, Greek olives, Yard House Pickled Vegetables served with crackers & bread basket 15.50

### **Artisan Cheese Board** ⑤

a selection of cheese served with crackers & bread basket 15.25

### **Bagel & Lox Display**

lemon, capers, red onion, whipped cream cheese, plain mini bagels 14.50

### **Charcuterie**

salami, prosciutto, coppa, mortadella, cornichons & McMenamins mustards served with crackers & bread basket 20.50

### **Crudités** ⑥✳️⑤

fresh vegetables with roasted red pepper aioli 10

### **Deli Display**

turkey, pastrami, Swiss, cheddar, pepper jack, mayonnaise, pickles, assorted rolls & a selection of McMenamins mustards 15.50

### **Fresh Fruit** ⑥✳️⑤

seasonal fruit, sliced melons, berries & tropical fruits 12

### **Hummus & Pita** ✳️⑤

veggie sticks 11

### **Mezza** ⑤

hummus, roasted red pepper aioli, dolmas, feta-yogurt dip, Greek olives, marinated onions, cucumbers & tomato served with pita triangles 13

### **Dessert** ⑤

assorted individual sweets 11.25

### **Vegan Dessert Tray** ⑥✳️⑤

chocolate-caramel, very berry & lime-mango bars with nutty crust 12

### **Brie en Croûte** ⑤

whole wheel of Brie with peppered apples wrapped in puff pastry with red & green grapes & sliced baguette 181.50 per wheel — serves 25

### **Salt & Pepper-Crusted Roast Prime Rib Display\***

Black Rabbit Red Wine jus & horseradish sauce accompanied by rolls, butter, Edgefield Dijon & mayonnaise. Carver provided one hour. 750 — serves 50



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June 2026

APPETIZER  
PACKAGES

## McMENAMINS BANQUETS

# HORS D'OEUVRES

Three dozen per item minimum, priced per dozen.

### **Bacon-Wrapped Dates**

Hogshead hot honey 55

### **Caprese Skewers** ⓄV

fresh mozzarella, basil, tomato, balsamic drizzle 39.50

### **Classic Deviled Eggs** ⓄV

Edgefield Dijon 39

### **Curried Crab Cucumber Cups**

red curry-crab salad served in a cucumber cup 59

### **Hummus in Cucumber Cups** Ⓞ✱V

olives & roasted red peppers 31.50

### **Mini Quiches**

garden veggie, spinach Florentine, Monterey Jack & Lorraine quiches 48

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

Hogshead smoked salmon whipped cream cheese in savory Greek pastry 55

### **Spanakopita Triangles** V

feta cheese & spinach wrapped in filo pastry 31.50

### **Stuffed Mushrooms** V

Parmesan, herbed cream cheese, garlic & toasted bread crumbs 31.50

*available as vegan upon request for an additional 2 dollars*

### **Stuffed Peppadews** ⓄV

sweet piquante peppers stuffed with goat cheese & Marcona almonds 41.50

### **Terminator Meatballs**

rich Terminator gravy 31.50



Gluten Free Ⓞ Vegan ✱ Vegetarian V

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 17.50

Choose Three 20



Gluten Free ⑥ Vegan ✱ Vegetarian ⑤

ENHANCEMENTS

## HONOR BAR SNACKS

*Charged per item removed.*

**Black & Tan Brownie** 5

**Candy** *small* 3 / *large* 4

**Kettle Chips** 3

**Mini Pretzels** 3

**North Shore Peanuts** 5.75

**Phil Salted-Caramel Hazelnut Bar** 4.50

**Nature's Valley Granola Bars** 3

**Planter's Trail Mix** 3

**Wheel of Fortune Chocolate Chip Cookie** 3.75

**White Cheddar Popcorn** 3

### ICE CREAMS

*McMenamins handcrafted ice creams made with the finest local & regional ingredients produced by our friends at Lopez Creamery*

**Cosmic Coffee Ice Cream**

coffee custard with chocolate swirl & toasted Oregon hazelnuts © ⑤

**Chocolate Chocolate Chip Ice Cream**

dark chocolate custard, mini chocolate chips © ⑤

**Vanilla Bean Ice Cream**

custard made with exotic Madagascar vanilla © ⑤

**Bramble & Briar Blackberry Ice Cream**

Northwest berry custard © ⑤

*half pint* 7

### ICE CREAM SANDWICHES

**Satin's Mocha Madness Ice Cream Sandwich**

coffee ice cream sandwiched in between fudgy chocolate cookies ⑤

**Classic Ice Cream Sandwich**

vanilla bean ice cream sandwiched in between fudgy chocolate cookies ⑤

8



Gluten Free © Vegan ✱ Vegetarian ⑤

ENHANCEMENTS

# SUNSET LUAU BUFFET

*Minimum 25 people.*

## SIDES & SALADS

Hawaiian Rolls & Butter ⑤

Hawaiian Macaroni Salad ⑤

Basil-Cilantro Rice ⑥\*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

55-50

∞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

68

∞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

EVENING

# BACKYARD BARBECUE BUFFET

Minimum 25 people.

## SIDES & SALADS

**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

63.50

∞ 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

88

∞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

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

**Garlic Green Beans** ⑥✱⑤

**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\*** ⑥

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 63.50

Three Entrées 70



Gluten Free ⑥ Vegan ✱ Vegetarian ⑤

EVENING

## McMENAMINS BANQUETS

# WORKING BEVERAGES & THEN SOME

### **McMenamins Cold Brew Coffee** ©\*ⓧ

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

### **McMenamins Own Freshly Brewed Coffee** ©\*ⓧ

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

### **Fruit Juices** ©\*ⓧ

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

### **Iced Tea or Lemonade** ©\*ⓧ

13.25 pitcher  
35 gallon

### **Milk** ©ⓧ

9.50 pitcher

### **Assorted Soda Pop** ©\*ⓧ

3.50 can

### **Bottled Water** ©\*ⓧ

3.50 still  
3.50 sparkling

### **Sparkling Ruby Citra Hop Infused Water** ©\*ⓧ

*non alcoholic*  
4.50 can

### **Punch** ©\*ⓧ

Fruit or Citrus 35 gallon  
Sparkling Wine Punch 45 gallon

### **Martinelli's Sparkling Cider** ©\*ⓧ

13 bottle



Gluten Free © Vegan \* Vegetarian ⓧ

ENHANCEMENTS