

## BANQUET MENU

360.736.5164 • [mcmenamins.com](http://mcmenamins.com)

112 N. Tower Ave., Centralia, WA 98531

# 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

*Minimum 15 people.*

**Assorted Yogurts** ⑥ ⑦

**Breakfast Breads & Pastries** ⑦

**Fruit Salad** ⑥ ⑦  
honey-lime-mint dressing and seasonal fruit

**Simply Scrambled Eggs\*** ⑥ ⑦

**Choice of Two Proteins**  
Canadian bacon ⑥, bacon ⑥, pork sausage links or veggie patties ⑦

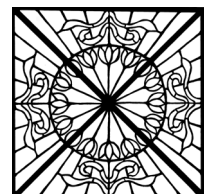
**Cottage Potatoes** ✱ ⑦

**McMenamins Own Freshly Brewed Coffee** ⑥ ✱ ⑦  
and a selection of The Tao of Tea

**Bottled Orange Juice** ⑥ ✱ ⑦

\$24.00

*Plating Meal Attendant Required:  
One attendant for up to 30 guests  
Two attendants for 31+ guests  
\$30 per attendant, per hour*



Gluten Free ⑥ Vegan ✱ Vegetarian ⑦

MORNING

# EYE OPENER CONTINENTAL

*Minimum 15 people.*

**Assorted Yogurts** © ⑤

**Breakfast Breads & Pastries** ⑤

**Whole Fresh Fruit** © ✱ ⑤

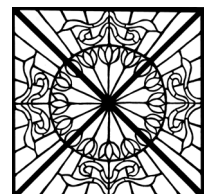
**Hard-Cooked Eggs** © ⑤

*Eye Opener food items are pre-plated for guests.  
Items gladly replenished upon request.*

**McMenamins Own Freshly Brewed Coffee** © ✱ ⑤  
and a selection of The Tao of Tea

**Bottled Orange Juice** © ✱ ⑤

\$16.00



Gluten Free © Vegan ✱ Vegetarian ⑤

MORNING

# OLYMPIC CLUB BRUNCH

*Minimum 25 people.*

**Fresh Fruit Display** ⑥✳️🍃

seasonal fruit, sliced melons, berries and tropical fruits

**Breakfast Breads & Pastries** 🍃

**Hail! Caesar Salad**

romaine, garlic croutons, Parmesan, Caesar dressing

**Kale Slaw** ⑥🍃

Hogshead-honey mustard dressing

**Smoked Salmon Tortellini Salad**

**Cottage Potatoes** ✳️🍃

**Our Daily Quiche** 🍃

chèvre, tomato, zucchini

**Simply Scrambled Eggs\*** ⑥🍃

**Choice of Two Proteins**

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

**McMenamins Own Freshly Brewed Coffee** ⑥✳️🍃

and a selection of The Tao of Tea

**Bottled Orange Juice** ⑥✳️🍃

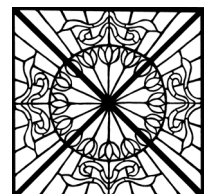
\$39.00

*Plating Meal Attendant Required:*

*One attendant for up to 30 guests*

*Two attendants for 31+ guests*

*\$30 per attendant, per hour*



MORNING

Gluten Free ⑥ Vegan ✳️ Vegetarian 🍃

# MORNING BUFFET ENHANCEMENTS

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

## **Omelet Station** ©

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

## **Biscuits & Gravy**

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

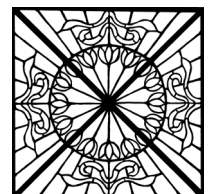
## **Oatmeal Bar** © ⑤

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

## **Granola Station** ⑤

Greek yogurt, fresh berries, fresh mixed fruit, dried fruit,  
almonds and power seed mix with coconut \$5.50

*Plating Meal Attendant Required:  
One attendant for up to 30 guests  
Two attendants for 31+ guests  
\$30 per attendant, per hour*



Gluten Free © Vegan ✱ Vegetarian ⑤

MORNING

McMENAMINS BANQUETS

# ELECTRIC LUNCH

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** ⑥✱⑤

**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, Ruby-raspberry vinaigrette

**Cascadia Spinach** bacon, white cheddar, tomato, maple-stout vinaigrette, chopped egg

**Six Arms Goddess** ✱⑤ 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** ⑥✱⑤

and a selection of The Tao of Tea

\$23.00

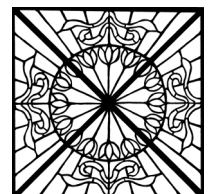
*Plating Meal Attendant Required:*

*One attendant for up to 30 guests*

*Two attendants for 31+ guests*

*\$30 per attendant, per hour*

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



Gluten Free ⑥ Vegan ✱ Vegetarian ⑤

AFTERNOON

# LUCKY'S DELI SANDWICH SHOP

Minimum 15 people.

## SALADS

**Brewer's Salad** ① blue cheese crumbles, marinated red onion, hazelnuts and Ruby-raspberry vinaigrette

**Picnic Potato Salad** ②① red potatoes, sweet relish, egg, onion, celery, bell pepper

**Kale Slaw** ②① Hogshead-honey mustard dressing

## SANDWICHES

*Pre-made & individually wrapped.*

*Gluten-free bread available upon request for an additional charge.*

*Individual condiment packets available*

**Pastrami & Swiss** sweet-hot mustard sauce, lettuce, tomato, red onion & pickles on marbled rye

**Vintner's Turkey** peppered turkey, cherry-syrah chutney, white cheddar, lettuce, tomato & red onion aioli on whole wheat

**Dilly Tuna Salad** creamy albacore tuna salad with celery, red onion & fresh dill on sourdough with lettuce, tomato & pickles

**Urban Ploughman's Bagel** ① herbed cream cheese, avocado, cucumber, marinated red onion, black olives, sprouts & tomato on an everything bagel

**Chocolate Chip Cookies** ①

**McMenamins Own Freshly Brewed Coffee** ②✱①  
and a selection of The Tao of Tea

\$27.00

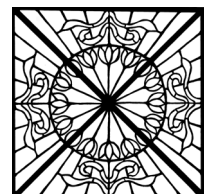
*Plating Meal Attendant Required:*

*One attendant for up to 30 guests*

*Two attendants for 31+ guests*

*\$30 per attendant, per hour*

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



Gluten Free ② Vegan ✱ Vegetarian ①

AFTERNOON



# YARD HOUSE PICNIC

*Minimum 15 people.*

**Buttermilk Biscuits** ⑤

honey, butter

**Picnic Potato Salad** ⑥⑤

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

**Kale Slaw** ⑥⑤

Hogshead-honey mustard dressing

**Grilled Terminator Kielbasa & Hammerhead Bratwurst**∞

warm sauerkraut, Edgefield Dijon, Terminator and yellow mustards

**Honey-Stung Fried Chicken**∞

**Chocolate Chip Cookies** ⑤

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

and a selection of The Tao of Tea

30.00

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

**Hammerhead BBQ Tofu** ✱⑤

grilled baked tofu

*Plating Meal Attendant Required:*

*One attendant for up to 30 guests*

*Two attendants for 31+ guests*

*\$30 per attendant, per hour*

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



Gluten Free ⑥ Vegan ✱ Vegetarian ⑤

AFTERNOON

## McMENAMINS BANQUETS

# BAJA FIESTA

*Minimum 15 people.*

**Spicy Radish & Jicama Slaw** ©\*V

**Black Beans** ©\*V

**Chipotle Rice** ©\*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 Bowl** V

tortilla chips topped with chili con queso

**Chocolate Chip Cookies** V

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

and a selection of The Tao of Tea

\$30.00

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

**Tofu Fajita Grill** ©\*V

sautéed sweet peppers and onions, flour and corn tortillas

*Plating Meal Attendant Required:*

*One attendant for up to 30 guests*

*Two attendants for 31+ guests*

*\$30 per attendant, per hour*

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



Gluten Free © Vegan \* Vegetarian V

AFTERNOON

## McMENAMINS BANQUETS

# ANDY'S WOODSHOP

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, tomato

### Chocolate Chip Cookies ⑤

### McMenamins Own Freshly Brewed Coffee ⑥\*⑤

and a selection of black and herbal teas

\$33.00

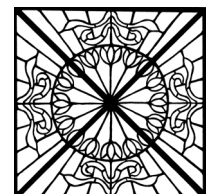
*Plating Meal Attendant Required:*

*One attendant for up to 30 guests*

*Two attendants for 31+ guests*

*\$30 per attendant, per hour*

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



Gluten Free ⑥ Vegan ✱ Vegetarian ⑤

AFTERNOON

## AFTERNOON BUFFET ENHANCEMENTS

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

### **Fajita Grill**

carne asada, chicken and tofu ©\*V with sautéed sweet peppers and onions,  
flour and corn tortillas \$11.00

### **Signature Salad**

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

### **Signature Soup**

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

*Serving Attendant Accounted For in Main Buffet*

## **CARVED ROASTS**

*All carved roasts are accompanied by rolls, butter, Edgefield Dijon and mayonnaise.*

### **Pork Loin Roast**

red onion-apple marmalade \$175.00 — serves 25

### **Herb-Roasted Turkey Breast**

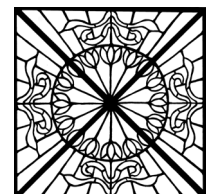
cranberry-Fireside Port relish \$275.00 — serves 25

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

Black Rabbit Red Wine jus and horseradish sauce \$360.00 — serves 30

*Carving Attendant Required:  
One attendant for up to 30 guests  
Two attendants for 31+ guests  
\$30 per attendant, per hour*

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



AFTERNOON

Gluten Free © Vegan \* Vegetarian V

## AFTERNOON BREAKS

*Minimum 15 people.  
30 minute serve time — no substitutions.*

### CHOCOLATE BUZZ

**Chocolate Chip Cookies** ⑤

**Black & Tan Brownie Bites** ⑤  
individually packaged

\$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 ✱ Vegetarian ⑤

AFTERNOON

## McMENAMINS BANQUETS

# HORS D'OEUVRES

Three dozen per item minimum, priced per dozen.  
All items are 'served' at a station.

### **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

### **Rosemary Nuts** ©⑤

\$30.00

### **Stuffed Peppadews** ©⑤

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

### **Caprese Skewers** ©⑤

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

### **Endive Leaves** ©⑤

blue cheese mousse and maple-roasted walnuts \$29.00

### **Crudités Shooters** ©⑤

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

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

\$26.00

### **Tom Kha Peanuts** ©✳️⑤

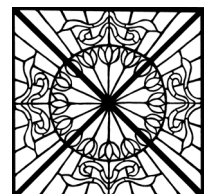
\$22.00

*Plating Meal Attendant Required:*

*One attendant for up to 30 guests*

*Two attendants for 31+ guests*

*\$30 per attendant, per hour*



Gluten Free © Vegan ✳️ Vegetarian ⑤

ENHANCEMENTS

## COCKTAIL APPETIZERS

*Minimum 15 people.  
All items are 'served' at a station.*

### **Dungeness Crab Cakes**

No. 7 remoulade \$8.50

### **Coconut Shrimp**

mango-habanero remoulade \$8.50

### **Nacho Bowl** ⑤

tortilla chips topped with chili con queso \$4.25

### **Mini Quiches** ⑤

\$7.00

### **Rustic Chicken Tenders**

peppercorn ranch \$6.50

### **Terminator Meatballs**

rich Terminator gravy \$6.50

### **Dark Star Chicken Wings**

blue cheese dressing \$6.50

### **Spanakopita Triangles** ⑤

feta cheese and spinach wrapped in filo pastry \$5.50

### **Stuffed Mushrooms** ⑤

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

### **BLT Crostini**

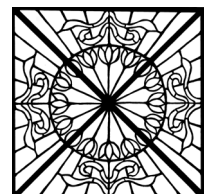
Red Eye bacon jam, shredded lettuce, Roma tomato, herb aioli \$5.00

*Plating Meal Attendant Required:*

*One attendant for up to 30 guests*

*Two attendants for 31+ guests*

*\$30 per attendant, per hour*



Gluten Free ⑥ Vegan ✱ Vegetarian ⑤

ENHANCEMENTS

## COCKTAIL APPETIZERS

*Minimum 15 people.  
All items are 'served' at a station.*

**Warm Bavarian Pretzels & Fondue** ⑤  
\$5.50

**Smoked Salmon Crostini**  
smoked salmon cream cheese, lemon zest, dill sprig \$4.75

**Tater Tot Bar** ⑤  
Cajun and roasted garlic-pepper seasonings with peppercorn ranch \$4.25

**Caprese Crostini** ⑤  
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** \*⑤  
veggie sticks \$4.00

**Spring Rolls** ⑤  
hoison and hellishly hot mustard \$4.00

**Scooby Snacks**  
mini corn dogs and yellow mustard \$4.00

*Plating Meal Attendant Required:  
One attendant for up to 30 guests  
Two attendants for 31+ guests  
\$30 per attendant, per hour*



Gluten Free ⑥ Vegan \* Vegetarian ⑤

ENHANCEMENTS



# NORTH SHORE LUAU

Minimum 15 people.

## SIDES & SALADS

### Rolls & Butter ⑤

**Island Slaw** ⑥⑤ cabbages, carrot, celery, red bell pepper, pineapple-coconut dressing

### Basil-Cilantro Rice ⑥✱⑤

**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 vanilla cheesecake, raspberry swirl, graham cracker crust

**McMenamins Own Freshly Brewed Coffee** ⑥✱⑤  
and a selection of The Tao of Tea

\$49.00

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

**Jamaican Curried Veggie Stew** ⑥✱⑤ black bean and veggie stew, basil-cilantro rice, mango chutney, spinach, onion, cilantro and jalapeño

*Plating Meal Attendant Required:  
One attendant for up to 30 guests  
Two attendants for 31+ guests  
\$30 per attendant, per hour*

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



Gluten Free ⑥ Vegan ✱ Vegetarian ⑤

EVENING

# FIRESIDE SUPPER

*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 Broccolini** ⑥✱⑤

## 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

vanilla cheesecake, raspberry swirl and graham cracker crust

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

and a selection of The Tao of Tea

\$55.00

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

**Wild Mushroom & Spinach Cannelloni** ⑤

rosemary Alfredo sauce

*Plating Meal Attendant Required:*

*One attendant for up to 30 guests*

*Two attendants for 31+ guests*

*\$30 per attendant, per hour*

**Suggested Wine Pairings** Merlot, Chardonnay, Columbia Gorge



EVENING

Gluten Free ⑥ Vegan ✱ Vegetarian ⑤

# ROADHOUSE BARBECUE COOKOUT

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

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

and a selection of The Tao of Tea

\$49.00

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

**Hammerhead BBQ Tofu** ✳️⑤

grilled baked tofu

*Plating Meal Attendant Required:*

*One attendant for up to 30 guests*

*Two attendants for 31+ guests*

*\$30 per attendant, per hour*

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



Gluten Free ⑥ Vegan ✳️ Vegetarian ⑤

EVENING

# WILLOW'S FEAST

*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✳️⑤

**Wild Rice Pilaf** ⑤

**Hazelnut-Brown Butter Green Beans** ⑥⑤

## 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✳️⑤

and a selection of The Tao of Tea

\$66.00

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

**Roasted Vegetable Strudel** ⑤

tomato-basil coulis

*Plating Meal Attendant Required:*

*One attendant for up to 30 guests*

*Two attendants for 31+ guests*

*\$30 per attendant, per hour*

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



Gluten Free ⑥ Vegan ✳️ Vegetarian ⑤

EVENING

MCMENAMINS BANQUETS

# LATE NIGHT

*Minimum 15 people.  
30 minute serve time — no substitutions.*

## LAST CALL

### Chicken Strips

Hammerhead BBQ sauce

### Scooby Snacks

mini corn dogs and yellow mustard

### Cajun Tots ⑤

peppercorn ranch

### Nacho Bowl ⑤

tortilla chips topped with chili con queso

\$18.00

## AFTER PARTY

### Year of the Dragon Pork Sliders

Sriracha mayo and pickled daikon-carrot slaw

### Coconut Shrimp

mango-habanero sauce

### Spring Rolls ⑤

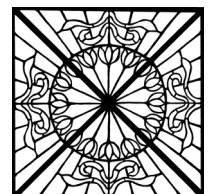
hoisin and hellishly hot mustard

### Sweet Potato Fries ⑤

Sriracha mayo

### Tom Kha Peanuts ⑥\*⑤

\$18.00



Gluten Free ⑥ Vegan \* Vegetarian ⑤

EVENING

## WORKING BEVERAGES & THEN SOME

**McMenamins Cold Brew Coffee** ©\*V

*made fresh daily and requires 24-hour advance notice*  
with Torani syrups, cream and ice  
\$27.50 carafe

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

and a selection of The Tao of Tea  
\$38.00 gallon  
\$4.00 person

**Fruit Juices** ©\*V

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

**Fruit Juices** ©\*V

Orange, Apple \$3.50 bottle

**Iced Tea or Lemonade** ©\*V

\$12.00 pitcher  
\$32.00 gallon

**Milk** ©V

\$9.25 pitcher

**Assorted Soda Pop** ©\*V

\$3.00 can

**Bottled Water** ©\*V

\$3.00 still  
\$3.00 sparkling

**Punch** ©\*V

Fruit or Citrus \$32.00 gallon  
Sparkling Wine Punch \$42.00 gallon

**Martinelli's Sparkling Cider** ©\*V

\$12.00 bottle

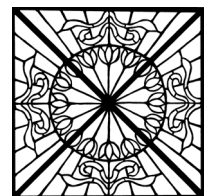
### TASTING FLIGHTS

**McMenamins Ales on Draft** \*V

\$10.00 four 4-oz samples

**Edgefield Wines** ©\*V

\$14.00 four 2-oz samples



Gluten Free © Vegan \* Vegetarian V

ENHANCEMENTS