



# **McMENAMINS ANDERSON SCHOOL BANQUET MENU**

425.398.0127 • [mcmenamins.com](http://mcmenamins.com)

18607 Bothell Way NE, Bothell WA 98011

# 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.*

**Greek Honey Yogurts** © ⑤

**Breakfast Breads & Pastries** ⑤

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

**Simply Scrambled Eggs\*** © ⑤

**Choice of Two Proteins**  
Canadian bacon ©, bacon ©, pork sausage links or vegan patties ✱ ⑤

**Cottage Potatoes** ✱ ⑤

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

**Bottled Orange Juice** © ✱ ⑤

\$28.00

Gluten Free © Vegan ✱ Vegetarian ⑤

\*Consuming raw or under cooked eggs, meat & fish may increase your risk of foodborne illness  
August 2021



# EYE OPENER CONTINENTAL

*Minimum 15 people.*

**Greek Honey Yogurts** © ⑤

**Breakfast Breads & Pastries** ⑤

**Whole Fresh Fruit** © ✱ ⑤

**Hard-Cooked Eggs** © ⑤

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

**Bottled Orange Juice** © ✱ ⑤

\$18.00

Gluten Free © Vegan ✱ Vegetarian ⑤

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## BOTHELL BRUNCH

*Minimum 25 people.*

**Fresh Fruit Display** ©✱V

seasonal fruit, sliced melons, berries and tropical fruits

**Breakfast Breads & Pastries** V

**Hail! Caesar Salad**

romaine, garlic croutons, Parmesan, Caesar dressing

**Kale Slaw** ©V

Hogshead-honey mustard dressing

**Smoked Salmon Tortellini Salad**

**Cottage Potatoes** ✱V

**Fresh Baked Quiche** V

Primavera Veggie Quiche V and Quiche Lorraine

**Simply Scrambled Eggs\*** ©V

**Choice of Two Proteins**

Canadian bacon ©, bacon ©, pork sausage links or vegan patties ✱V

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

and a selection of The Tao of Tea

**Bottled Orange Juice** ©✱V

\$45.00

Gluten Free © Vegan ✱ Vegetarian V



## PLATED BREAKFAST

*Minimum 15 people.*

### Breakfast Breads & Pastries ⑤

#### Fresh Berry Parfait ⑤

cinnamon-honey granola, Greek yogurt

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

and a selection of The Tao of Tea

### ENTRÉE *Choose up to two*

#### Simply Scrambled Eggs\* ⑤

cottage potatoes and your choice of Canadian bacon ⑥,  
bacon ⑥, pork sausage links or vegan patties ✱⑤

#### Angel's Crunchy French Toast ⑤

whipped butter and red raspberry jam

\$22.00

#### Traditional Eggs Benedict\*

all-natural Canadian bacon and soft-poached eggs on a toasted English muffin topped with  
Hollandaise sauce and served with cottage potatoes

#### Biscuit-Wich

fresh-baked buttermilk biscuit, bacon, scrambled egg and  
Tillamook® cheddar, cottage potatoes

\$24.00

#### Baja Breakfast Burrito

chorizo, egg, cheddar, onion, cilantro, chipotle pico de gallo, cottage potatoes

#### Northern Exposure Scramble

smoked salmon, herbed cream cheese, melted leeks, fried capers, cottage potatoes

\$26.00

Gluten Free ⑥ Vegan ✱ Vegetarian ⑤



## MORNING ENHANCEMENTS

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

### **Bagel & Lox Display**

lemon, capers, red onion, whipped cream cheese \$10.50

### **Mini Bagels & Spreads**

butter, smoked salmon cream cheese, herbed cream cheese,  
red raspberry jam and beehive apple butter \$10

### **Biscuits & Gravy**

fresh-baked buttermilk biscuits and country sausage gravy \$7.00

### **Oatmeal Bar** © ⑤

steel-cut oats, milk, dried fruits, beehive apple butter, brown sugar \$7.00

### **Granola Station** ⑤

Greek yogurt, fresh berries, fresh mixed fruit, dried fruit,  
almonds and power seed mix with coconut \$7.00

Gluten Free © Vegan ✱ Vegetarian ⑤



## 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 \$6.00

### Chocolate Chip Cookies ⑤

McMenamins Own Freshly Brewed Coffee ⑥✱⑤

and a selection of The Tao of Tea

\$27.00

**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 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

## SANDWICHES Choose two

*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 ⑤

herbed cream cheese, avocado, cucumber, marinated red onion, black olives,  
sprouts & tomato on an everything bagel

### Chocolate Chip Cookies ⑤

### McMenamins Own Freshly Brewed Coffee ⑥✱⑤

and a selection of The Tao of Tea

\$31.00

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

Gluten Free ⑥ Vegan ✱ Vegetarian ⑤

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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** ∞

rolls, 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

\$34.00

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

**Hammerhead BBQ Tofu** ✱⑤

grilled baked tofu

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

Gluten Free ⑥ Vegan ✱ Vegetarian ⑤



AFTERNOON

## 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** ∞

pepper jack, 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** ©✱V

and a selection of The Tao of Tea

\$34.00

∞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

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

Gluten Free © Vegan ✱ Vegetarian V



AFTERNOON

## 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 mozzarella

### **Traditional** ⑤

sharp cheddar cheese

### **ADD PROTEIN**

*Grilled Chicken* ⑥ or *Italian Sausage* ⑥ \$3.75

### **PIZZA CHOICES** Choose two

*Gluten-free 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

### **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 The Tao of Tea

\$39.00

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

Gluten Free ⑥ Vegan ✱ Vegetarian ⑤



AFTERNOON

## AFTERNOON ENHANCEMENTS

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

### Fajita Grill

carne asada, chicken and tofu ⑥✱⑤ with sautéed sweet peppers and onions,  
flour and corn tortillas \$12.00

### Signature Salad

your choice of Hail! Caesar Salad, Pub Green Salad ⑥⑤, Brewer's Salad ⑤ \$5.75

### Signature Soup

your choice of Seasonal Creamy Tomato ⑤, Pesto Primavera Minestrone ⑥⑤,  
New England-Style Clam Chowder, West African Chicken-Peanut ⑥,  
Ginger-Mushroom-Red Miso ⑥✱⑤ \$3.75

## 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 \$200.00 — serves 25

### Herb-Roasted Turkey Breast

cranberry-Fireside Port relish \$325.00 — serves 25

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

Black Rabbit Red Wine jus and horseradish sauce \$390.00 — serves 30

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

Gluten Free ⑥ Vegan ✱ Vegetarian ⑤



AFTERNOON

## COLD PLATED LUNCH

Minimum 15 people.

### Rolls & Butter ⑤

### SALAD Choose up to two

#### Aztec ⑤

romaine, corn & 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

#### 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 \$6.00

**WRAP IT UP!** Served with fresh fruit \$2.00

### DESSERT Choose one

#### Black & Tan Brownie ⑤

caram-ale sauce & whipped cream

#### Northwest Berry Bar ⑤

marionberries, butter crumble & whipped cream

#### Phil's Salted Caramel Tart ⑤

dark chocolate, Oregon filberts, whipped cream

### McMenamins Own Freshly Brewed Coffee ⑥✱⑤

and a selection of The Tao of Tea

\$28.00

Gluten Free ⑥ Vegan ✱ Vegetarian ⑤



AFTERNOON

## HOT PLATED LUNCH

*Minimum 15 people.*

### Rolls & Butter ⑤

### SALAD Choose one

#### Hail! Caesar Salad

romaine, garlic croutons, Parmesan cheese, our Caesar dressing

#### Pub Green Salad ⑥⑤

grape tomatoes, cucumbers, marinated red onions, peppercorn ranch

#### Brewer's Salad ⑤

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

### MAIN COURSE Choose up to two

#### Chicken & Pumpkin-Mole Enchiladas

pepper jack, cilantro sour cream and onion

#### Brewer's Crab Mac and Cheese

cheese & ale sauce with herbed bread crumbs

#### The Good Shepherd's Pie

ground lamb and beef in a rich gravy with veggies topped with baked Yukon Gold mashed potatoes

#### Wild Mushroom & Spinach Cannelloni ⑤

rosemary cream sauce & San Marzano tomato sauce

#### Montego Bay Bowl ⑥✱⑤

curried black bean & veggie stew, rice, mango chutney, avocado, onion, cilantro & jalapeño

### DESSERT Choose one

#### Black & Tan Brownie

caram-ale sauce & whipped cream ⑤

#### Northwest Berry Bar

marionberries, butter crumble & whipped cream ⑤

#### Phil's Salted Caramel-Hazelnut Tart

dark chocolate-hazelnut sauce, Oregon filberts, whipped cream ⑤

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

and a selection of The Tao of Tea

*Three Courses \$36.00*

*Two Courses — salad and main or main and dessert \$30.00*

Gluten Free ⑥ Vegan ✱ Vegetarian ⑤



AFTERNOON

## AFTERNOON BREAKS

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

### CHOCOLATE BUZZ

**Chocolate Chip Cookies** ⑤

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

\$6.00

### HAPPY HOUR

**Cheeseburger Sliders**

**Scooby Snacks**  
mini corn dogs and yellow mustard

**Cajun Tots** ⑤  
peppercorn ranch

\$12.00

### 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

\$13.00

Gluten Free ⑥ Vegan ✱ Vegetarian ⑤



AFTERNOON



# ALTHEA'S RECEPTION

*Minimum 25 people.*

## APPETIZERS

**Classic Deviled Eggs** © ⑤  
Edgefield Dijon

**Hummus & Pita** ✱ ⑤  
veggie sticks

## DISPLAYS

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

**Dessert Display** ⑤  
assorted individual sweets

\$26.00

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

Gluten Free © Vegan ✱ Vegetarian ⑤

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August 2021



RECEPTION

# ALICE'S IMPROMPTU GATHERING

*Minimum 25 people.*

## APPETIZERS

### Chèvre Crostini

goat cheese with fig and black pepper tapenade

### Stuffed Mushrooms ④

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 ④✱④

fresh vegetables with walnut-pomegranate dipping sauce

\$26.00

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

Gluten Free ④ Vegan ✱ Vegetarian ④

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RECEPTION

# MATTIE'S GARDEN PARTY

*Minimum 25 people.*

## APPETIZERS

### Caprese Skewers © ⑤

fresh mozzarella, basil, tomato, balsamic drizzle

### Classic Deviled Eggs © ⑤

Edgefield Dijon

### Endive Leaves © ⑤

blue cheese mousse and roasted walnuts

## DISPLAYS

### Crudités © ✱ ⑤

fresh vegetables with walnut-pomegranate dipping sauce

### Fresh Fruit © ✱ ⑤

seasonal fruit, sliced melons, berries and tropical fruits

### Dessert Display ⑤

assorted individual sweets

### McMenamins Own Freshly Brewed Coffee © ✱ ⑤

and a selection of The Tao of Tea

\$31.00

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

Gluten Free © Vegan ✱ Vegetarian ⑤



RECEPTION

# LOLA'S COCKTAIL PARTY

*Minimum 25 people.*

## APPETIZERS

### Caprese Skewers ©V

fresh mozzarella, basil, tomato, balsamic drizzle

### Curried Crab Salad in Cucumber Cups ©

### Endive Leaves ©V

blue cheese mousse and roasted walnuts

### Spicy Tuna Tartare\*

sesame wonton crisp

### Stuffed Peppadews ©V

sweet piquante peppers stuffed with goat cheese and Marcona almonds

## DISPLAY

### Charcuterie

pâté, ham, salami, cornichons, pickles, marinated onions and Edgefield Dijon and Terminator mustards served with assorted crackers and baguette

\$31.00

**Suggested Wine Pairings** Nicholas Vineyard Riesling, Aegrina Vineyard Pinot Noir

Gluten Free © Vegan ✱ Vegetarian V

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August 2021



RECEPTION

# CARTER THE GREAT'S CELEBRATION

*Minimum 25 people.  
Carver provided one hour.*

## APPETIZERS

**Classic Deviled Eggs** ⑥ ⑤  
Edgefield Dijon

**Crab Cakes**  
No. 7 remoulade

**Prawn Cocktails** ⑥  
cocktail sauce

## DISPLAYS

**Charcuterie**  
pâté, ham, salami, cornichons, pickles, marinated onions and Edgefield Dijon and Terminator mustards served with assorted crackers and baguette

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

**Crudités** ⑥ ✱ ⑤  
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

\$43.00

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

Gluten Free ⑥ Vegan ✱ Vegetarian ⑤

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RECEPTION

## DISPLAYS

*Minimum 25 people.*

### **Charcuterie**

pâté, ham, salami, cornichons, pickles, marinated onions and Edgefield Dijon and Terminator mustards served with assorted crackers and baguette \$16.00

### **Deli Display**

turkey, pastrami, Swiss, cheddar, pepper jack, mayonnaise, pickles, assorted rolls and a selection of mustards \$14.00

### **Antipasti**

sliced prosciutto, salami, pepperoni, marinated fresh mozzarella, feta and Provolone cheeses, Greek olives, marinated and pickled vegetables served with assorted crackers and baguette \$11.50

### **Artisan Cheese Board** ⑤

a selection of cheese with assorted crackers and baguette \$10.00

### **Mezza** ⑤

hummus, walnut-pomegranate dip, dolmas, feta-yogurt dip, Greek olives, marinated onions, cucumbers and tomato served with pita triangles \$9.50

### **Fresh Fruit** ⑥\*\*\*⑤

seasonal fruit, sliced melons, berries and tropical fruits \$8.00

### **Crudités** ⑥\*\*⑤

fresh vegetables with walnut-pomegranate dipping sauce \$7.50

### **Brie en Croûte** ⑤

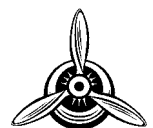
whole wheel of Brie with peppered apples wrapped in puff pastry with red and green grapes and sliced baguette \$182.00 per wheel — serves 25

### **Dessert Display** ⑤

assorted individual sweets \$6.75

### **Cupcake Tower** ⑤

an assortment of carrot, red velvet, chocolate, vanilla and lemon-poppyseed \$6.75



## COCKTAIL APPETIZERS

*Minimum 15 people.*

### **Crab Cakes**

No. 7 remoulade \$9.50

### **Nacho Bar** ⑤

tortilla chips, chipotle pico de gallo, tomatillo salsa,  
guacamole, cilantro sour cream, chili con queso \$8.50

### **Mini Quiches** ⑤

\$8.00

### **Chicken Tenders**

peppercorn ranch \$7.50

### **Terminator Meatballs**

rich Terminator gravy \$7.50

### **Spanakopita Triangles** ⑤

feta cheese and spinach wrapped in filo pastry \$6.50

### **Stuffed Mushrooms** ⑤

Parmesan, herbed cream cheese, garlic and toasted bread crumbs \$6.50

### **BLT Crostini**

Red Eye bacon jam, shredded lettuce, Roma tomato, herb aioli \$5.50

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

\$6.00

### **Smoked Salmon Crostini**

smoked salmon cream cheese, lemon zest, dill sprig \$5.25

### **Tater Tot Bar** ⑤

Cajun and roasted garlic-pepper seasonings with peppercorn ranch \$4.75

### **Caprese Crostini** ⑤

fresh mozzarella, basil and Roma tomatoes drizzled with olive oil and balsamic vinegar  
\$4.75

### **Chèvre Crostini**

goat cheese with fig and black pepper tapenade \$4.50

### **Hummus & Pita** ✱⑤

veggie sticks \$4.50

### **Spring Rolls** ⑤

hoison and hellishly hot mustard \$4.50

### **Scooby Snacks**

mini corn dogs and yellow mustard \$4.50

Gluten Free ⑥ Vegan ✱ Vegetarian ⑤



ENHANCEMENTS

## NORTH SHORE LUAU

Minimum 15 people.

### SIDES & SALADS

#### Rolls & Butter ⑤

#### Mai Thai Salad

romaine, cabbage, tomato, cucumber, pickled daikon-carrot slaw, cilantro, jalapeño, onion, fried shallots, tom kha peanuts, mai Thai 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

#### Lemongrass Mahi Mahi

grilled fillets with cilantro, lime, pickled daikon-carrot slaw

### 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

\$57.00

∞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

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

Gluten Free ⑥ Vegan ✱ Vegetarian ⑤

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## FIRESIDE SUPPER

*Minimum 15 people.*

### SIDES & SALADS

**Rolls & Butter** ⑤

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

**Yukon Gold Mashed Potatoes** ⑥⑤

**Wild Rice Pilaf** ⑤

**Garlic-Roasted Broccolini** ⑥✱⑤

### ENTRÉES∞

**Cider-Glazed Pork Medallions** ⑥  
Aval Pota apple chutney

**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

\$65.00

*∞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 ✱ Vegetarian ⑤

\*Consuming raw or under cooked eggs, meat & fish may increase your risk of foodborne illness  
August 2021



# ROADHOUSE BARBECUE COOKOUT

Minimum 15 people.

## SIDES & SALADS

**Cornbread Muffins & Honey Butter** ⑤

**Kale Slaw** ⑥⑤

Hogshead-honey mustard dressing

**Picnic Potato Salad** ⑥⑤

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

**Dad's Moonshine Baked Beans** ⑤

**Roasted Corn Casserole** ⑤

with smoked jalapeño, lime, cilantro, butter and Cotija cheese

## 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

\$57.00

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

**Hammerhead BBQ Tofu** ✱⑤

grilled baked tofu

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

Gluten Free ⑥ Vegan ✱ Vegetarian ⑤

\*Consuming raw or under cooked eggs, meat & fish may increase your risk of foodborne illness  
August 2021



# WILLOW'S FEAST

Minimum 15 people.

## SIDES & SALADS

**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** 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

\$78.00

∞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 ✱ Vegetarian ⑤

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August 2021



## PLATED DINNER

*Minimum 15 people.*

### Rolls & Butter ⑤

### SALADS Choose one

**Kale Caesar Salad** garlic croutons, Parmesan cheese, housemade Caesar dressing

**Cafe Green Salad** ⑥⑤ grape tomatoes, cucumbers, marinated red onions,  
Black Rabbit vinaigrette

**Northwest Spinach Salad** ⑤ goat cheese, candied hazelnuts and marionberry vinaigrette

### ENTRÉES Choose up to two

*All entrees served with chef's choice vegetable*

**Grilled Chicken Breast** Ruby Star glaze and grilled polenta

**Grilled Polenta** ⑥⑤ braised mushrooms, Brussels sprouts hash, grilled radicchio,  
balsamic syrup

**No. 7 Herbal Roasted Game Hen** ⑥ Yukon Gold mashed potatoes

**Grilled Pork Tenderloin** blackberry-pinot noir reduction and Yukon Gold mashed potatoes

**Pepper-Crusted Ahi\*** ⑥ mango pico de gallo and basil-cilantro rice

\$55.00

**Halibut Wellington** puff pastry, mushroom duxelle, spinach, blanc de blanc beurre blanc

**Potlatch Wild Salmon\*** Fireside-cranberry butter and wild rice pilaf

**Bacon-Wrapped Fillet of Beef\*** ⑥ peppered Hoghead demi-glace and  
scaloped blue cheese potatoes

**Steak au Poivre\*** ⑥ Longshot Brandy-mushroom demi-glace and herb-roasted fingerlings

\$66.00

**Petite Beef Filet & Giant Prawns** ⑥ braised mushrooms, red wine demi-glace,  
black garlic butter, truffled twice-baked potato

**Salmon & Crab** ⑥ roasted red pepper aioli and risotto verde

\$77.00

### DESSERTS Choose one

**Lemon Tart** ⑤ raspberry coulis and whipped cream

**Poor Farm Apple Tart** ⑤ streusel top and whipped cream

**Chocolate Terminator Stout Cake** ⑤ raspberry coulis and whipped cream

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

and a selection of The Tao of Tea

Gluten Free ⑥ Vegan ❄️ Vegetarian ⑤



EVENING

## 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 Bar ⑤

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

\$22.00

### 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

\$22.00

Gluten Free ⑥ Vegan ✱ Vegetarian ⑤



## WORKING BEVERAGES & THEN SOME

**McMenamins Cold Brew Coffee** ©❄️🌱

*made fresh daily and requires 24-hour advance notice*  
with Torani syrups, cream and ice  
\$30.00 carafe

**McMenamins Own Freshly Brewed Coffee** ©❄️🌱

and a selection of The Tao of Tea  
\$40.00 gallon  
\$4.00 person

**Fruit Juices** ©❄️🌱

Orange, Apple Cider, Grapefruit, Tomato, Cranberry \$23.00 pitcher

**Fruit Juices** ©❄️🌱

Orange, Apple \$3.75 bottle

**Iced Tea or Lemonade** ©❄️🌱

\$13.00 pitcher  
\$34.00 gallon

**Milk** ©🌱

\$9.50 pitcher

**Assorted Soda Pop** ©❄️🌱

\$3.25 can

**Bottled Water** ©❄️🌱

\$3.25 still  
\$3.25 sparkling

**Punch** ©❄️🌱

Fruit or Citrus \$34.00 gallon  
Sparkling Wine Punch \$44.00 gallon

**Martinelli's Sparkling Cider** ©❄️🌱

\$13.00 bottle

## TASTING FLIGHTS

**McMenamins Ales on Draft** ❄️🌱

\$13.00 four 4-oz samples

**Edgefield Wines** ©❄️🌱

\$14.00 four 2-oz samples

Gluten Free © Vegan ❄️ Vegetarian 🌱



ENHANCEMENTS