

# McMenamins

## BACK STAGE BAR

### MEETING & BANQUET CAPACITIES

*21 and over age requirement*

LOCATION	MAXIMUM NUMBER OF GUESTS	
	SEATED	RECEPTION STYLE
Kimball Room	N/A	35
Projection Room	N/A	15
Both Rooms	N/A	50

#### BOOKING INFORMATION

Meeting and celebration spaces are reserved through our management staff.

Food and beverages are catered by our on site restaurants.

Minimum food and beverage purchases apply to each room, varying based on the size of the room, time of day, and day of the week.

Each function requires an advance deposit with the balance due upon conclusion of the event.

Direct billing is also available for corporate events with advance arrangements.

The catering department offers special menus for all events, from conferences to wedding receptions.

For more information, 503-236-9234 for availability.

3702 SE Hawthorne Blvd. Portland, OR 97214

# CATERING INFORMATION

## MEETING ROOM RENTALS

*Catering Space is not wheelchair accessible.*

Each room requires a minimum amount of food and beverage service to be purchased for your function. The minimum amount varies depending on the time of the day and day of the week. These fees can be explained by Bagdad management.

## MENUS

Meal selections must be confirmed four weeks prior to the date of your function. 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 function requires an advance deposit(s), with the balance of all charges due at the close of the event. Direct billing for business events is also available if arranged in advance and approved prior to the function.

## GUARANTEES

The final number in attendance for your event must be specified by noon, on the appropriate date, as noted on your Function Order Contract. We have a 48-hour cancellation policy.

# SOUP & SALAD BUFFET

Minimum 15 people

**Assorted Rolls & Crackers**

**McMenamins Own Freshly Brewed Coffee & Decaf  
Black & Herbal Teas**

## SOUPS

*Choose two of the following*

**Butternut Squash Bisque · Fresh Tomato-Basil Bisque  
McMenamins Clam Chowder · West African Chicken-Peanut  
Hungarian Mushroom-Barley**

## SALADS

*Choose three of the following*

### **Brewer's Salad**

seasonal greens with roasted hazelnuts and crumbled blue cheese tossed in raspberry-Ruby Ale vinaigrette

### **Caesar Salad**

romaine lettuce freshly tossed with Caesar dressing, garlic croutons and Parmesan cheese

### **Mediterranean Pasta Salad**

penne pasta with feta cheese, bell pepper, red onion and Greek olives tossed in Black Rabbit Red Wine vinaigrette

### **Mixed Green Salad**

selection of dressings

### **Aztec Salad**

romaine, corn and black bean salsa, avocado, tortilla strips, cheddar cheese, tomato and cilantro tossed in chipotle dressing

### **Spinach Salad**

goat cheese, hazelnuts and marionberry vinaigrette

### **Grilled Chicken Salad**

light mango dressing, red grapes, pine nuts and mixed greens

\$20.00

# ARTISANAL SANDWICH BUFFET

Minimum 15 people—Available until 3PM

## **Mediterranean Pasta Salad**

penne pasta with feta cheese, bell pepper, red onion and Greek olives  
tossed in Black Rabbit Red Wine vinaigrette

## **Mixed Green Salad**

selection of dressings

## **Fresh Fruit Tray**

## **Sliced Deli Meats**

oven-roasted turkey breast, Black Forest ham and roast beef

## **Sliced Cheeses**

Tillamook® cheddar, Swiss and pepper jack

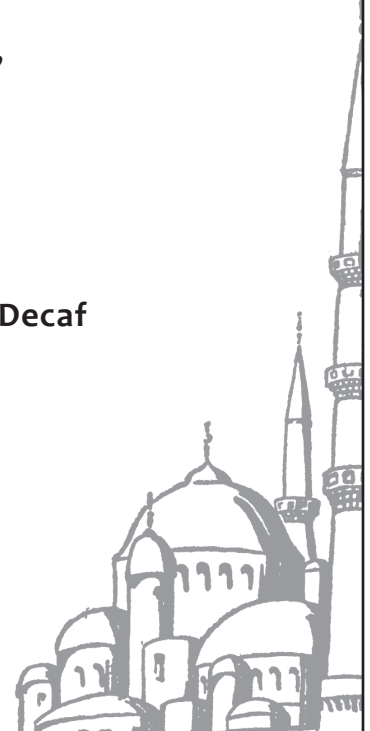
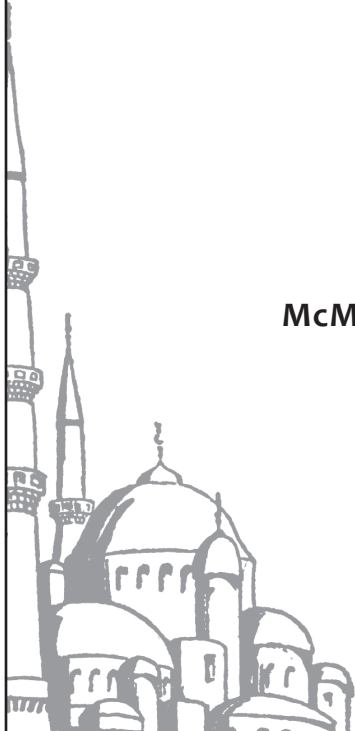
## **Lettuce, Tomato, Red Onion & Pickles**

## **Edgefield Dijon & Terminator Mustards, Herb Aioli & Hummus**

## **Basket of Rustic Rolls & Breads**

## **McMenamins Own Freshly Brewed Coffee & Decaf Black & Herbal Teas**

\$21.75



# TACO BUFFET

Minimum 15 people

**Black Beans & Chipotle Rice**

**Seasoned All-Natural Ground Beef**

**Taco Shells, Flour Tortillas & Tortilla Chips**

**Guacamole, Sour Cream & Fresh Salsa**

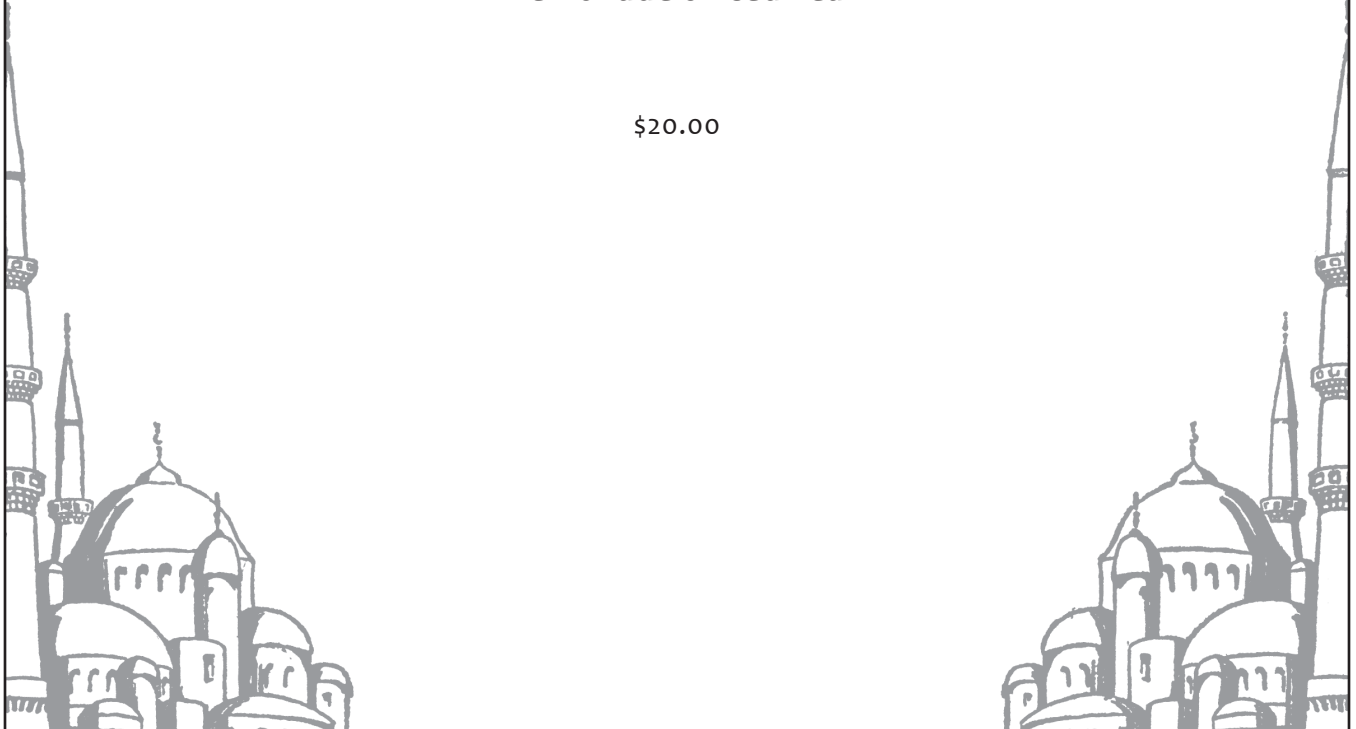
**Cheddar & Pepper Jack Cheeses**

**Shredded Lettuce, Tomato & Red Onion**

**Pickled Jalapeños, Limes & Fresh Cilantro**

**Lemonade & Iced Tea**

\$20.00



# PIZZA BUFFET

Minimum 15 people

## Antipasti Platter

marinated vegetables, Greek olives, sliced prosciutto, salami, pepperoni, feta and provolone cheeses

## Caesar Salad

romaine lettuce tossed with Caesar dressing, garlic croutons and Parmesan cheese

## Soda Pop

## PIZZA CHOICES

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

### Cheese

whole milk mozzarella and Parmesan

### Margherita

fresh mozzarella cheese, tomato slices and basil

### Pepperoni

a traditional favorite

### Bagdad Special

all-natural Canadian bacon, pepperoni, sausage, onion, artichoke hearts

### Green with Envy

fresh veggies, pesto sauce, mozzarella and feta cheeses

### Hawaiian Classic

Canadian bacon and pineapple

### Barbecue Chicken

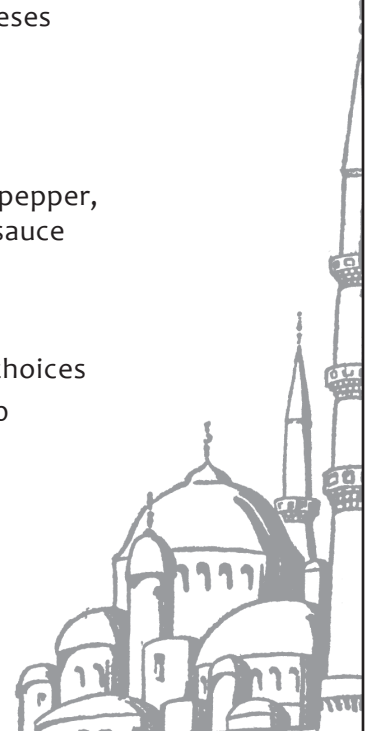
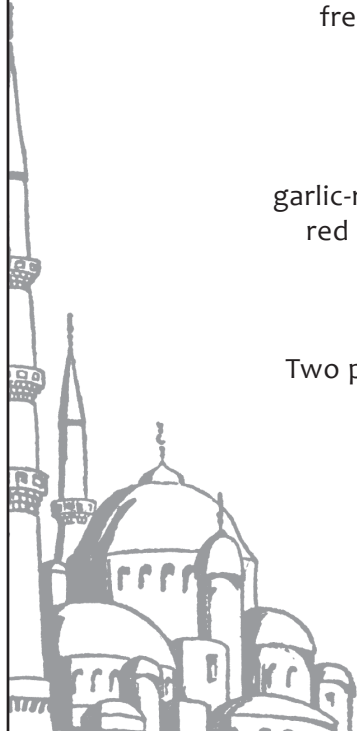
garlic-roasted chicken, smoked mozzarella cheese, bell pepper, red onion and fresh cilantro with Hammerhead BBQ sauce

Two pizza choices    Three pizza choices    Four pizza choices

\$21.95

\$24.00

\$26.00



# PASTA BUFFET

Minimum 15 people

## Basket of Garlic Bread

## Fresh Fruit Tray

## Vegetable Platter

peppercorn ranch dressing

## Caesar Salad

romaine lettuce tossed with Caesar dressing, garlic croutons and Parmesan cheese

## McMenamins Own Freshly Brewed Coffee & Decaf

## Black & Herbal Teas

## Dessert Tray

assorted individual sweets

## PASTA SELECTIONS

*Choose up to three of the following*

### Chicken Lasagna

tender chicken breast and fresh vegetables layered with lasagne noodles and baked with a rosemary Alfredo sauce

### Baked Four-Cheese Penne

Provolone, Parmesan, white cheddar and feta

### Baked Rigatoni

sweet fennel sausage, roasted red pepper, caramelized onion and fresh herbs

### High Pasta

penne, brown butter, garlic, Parmesan cheese, spinach, tomato and roasted hazelnuts

### Squash Spaghetti

a naturally gluten-free entrée with seasonal squash noodles, hearty meat sauce and Parmesan cheese

One Main Course Selection

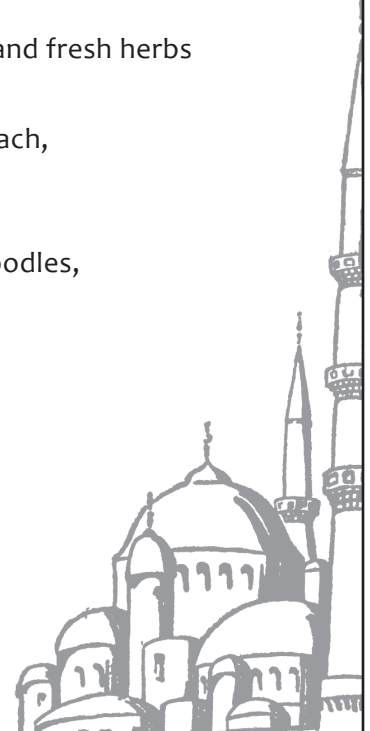
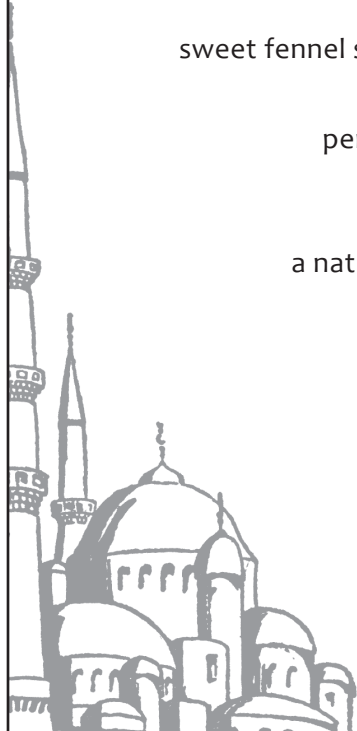
\$24.75

Two Main Course Selections

\$28.25

Three Main Course Selections

\$32.25



# COCKTAIL APPETIZERS

## **Chipotle Pico de Gallo & Tortilla Chips**

\$29.00 — serves 12

## **Guacamole & Tortilla Chips**

\$43.75 — serves 12

## **Warm Black Bean Dip & Tortilla Chips**

\$29.75 — serves 12

## **Spinach-Artichoke Dip & Tortilla Chips**

\$32.00 — serves 12

## **Crab & Artichoke Dip with Sea Salt Crackers**

\$100.00 — serves 12

## **Cajun Tots**

peppercorn ranch

\$30.00 — serves 25

## **Scooby Snacks**

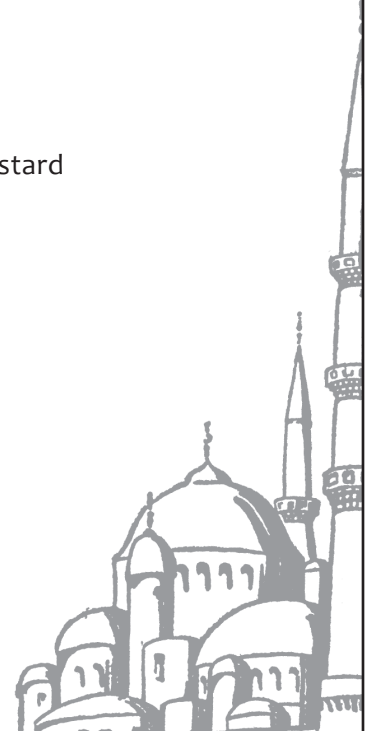
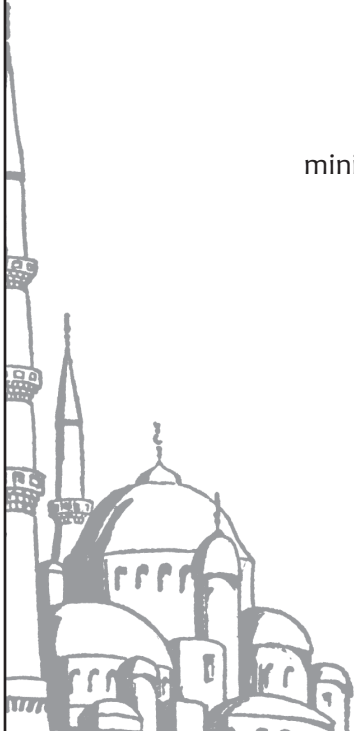
mini corn dogs with Portland ketchup and yellow mustard

\$65.00 — serves 25

## **Sweet Potato Fries**

Sriracha mayo

\$38.00 — serves 25





# HORS D'OEUVRES

Three dozen minimum per item — Priced per dozen

## COLD

### Caprese Crostini

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

\$25.50

### Classic Deviled Eggs

\$19.00

### Curried Crab Salad in Cucumber Cups

\$28.00

### Endive Leaves

Rogue blue cheese mousse and roasted walnuts

\$23.25

### Stuffed Peppadews

sweet piquante peppers stuffed with  
goat cheese and Marcona almonds

\$23.50

### Ham & Dill Cream Cheese Pinwheels

\$20.50

### Prawn Cocktails

served in a shot glass with cocktail sauce

\$32.50

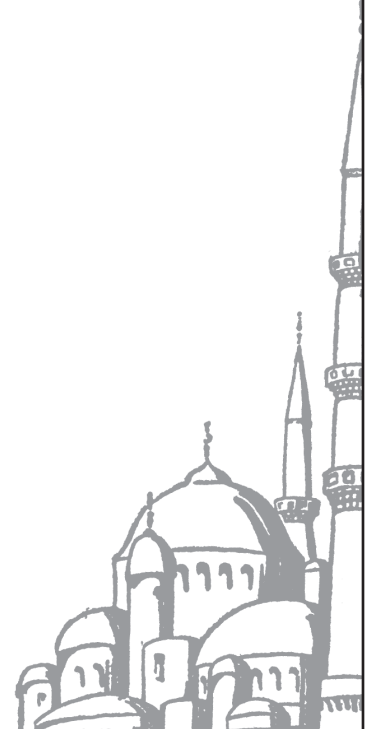
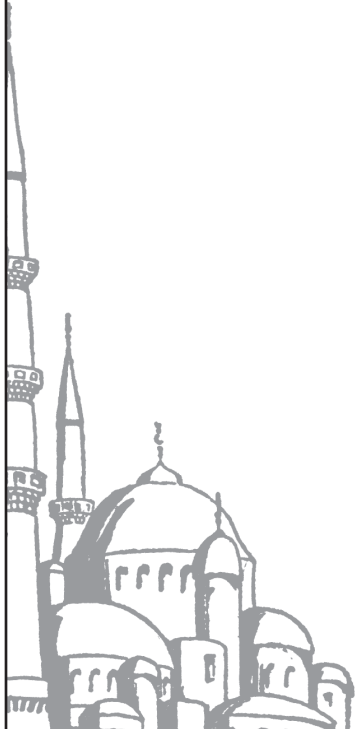
### Smoked Salmon Mousse in Filo Cups

\$25.75

### Spicy Tuna Tartare

crispy rice cake

\$28.00



# HORS D'OEUVRES

Three dozen minimum per item — Priced per dozen

## WARM

### **Bacon-Wrapped Scallops**

\$41.00

### **Barbecue Chicken Wings**

peppercorn ranch

\$27.75

### **Meatballs with Soy-Ginger Sauce**

\$25.75

### **Meatballs with Terminator Stout Sauce**

\$25.75

### **Mongolian Beef Skewers**

sweet and savory barbecue sauce with an Asian kick

\$33.00

### **Crab Cakes**

chipotle creme fraiche

\$38.00

### **Spanikopita Triangles**

feta cheese and spinach wrapped in filo pastry

\$23.25

### **Spicy Chicken Wings**

blue cheese dressing

\$27.75

### **Stuffed Mushrooms**

Parmesan, garlic and toasted bread crumbs

\$23.50

### **Thai Chicken Satay**

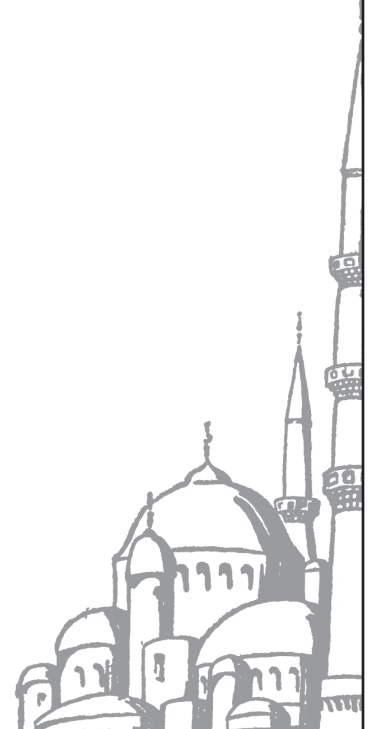
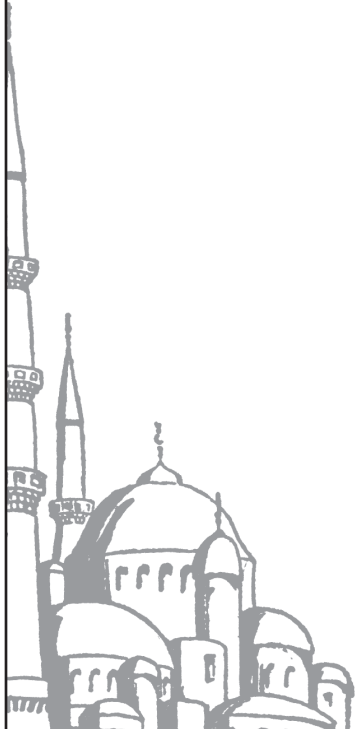
sweet Thai chili sauce

\$26.25

### **Vegetable Spring Rolls**

sweet Thai chili sauce

\$25.50



# TRAYS & PLATTERS

Small serves 15 people—Medium serves 30 people—Large serves 60 people

## Antipasti Platter

sliced prosciutto, salami and pepperoni, Provolone and feta cheeses, Greek olives, marinated and pickled vegetables served with baguette

\$69.00 · \$128.00 · \$238.00

## Deli Tray\*

sliced roast beef, herb-roasted turkey breast, ham, cheddar, Swiss and pepper jack cheeses served with mayonnaise, Edgefield Dijon, Hogshead Whiskey mustard sauce and silver dollar rolls

\$77.50 · \$144.00 · \$249.00

## Domestic Cheese Tray

breads and crackers

\$67.50 · \$119.00 · \$185.75

## Fresh Fruit Tray

\$65.00 · \$125.75 · \$233.75

## Fruit & Cheese Tray

domestic and imported cheese with seasonal fresh and dried fruits served with breads and crackers

\$138.00 · \$249.50 · \$455.00

## Hummus Platter

cucumber, tomato, feta cheese, Greek olives, marinated red onion and pita bread

\$68.00 · \$126.50 · \$240.00

## Vegetable Platter

a selection of fresh vegetables served with peppercorn ranch dressing

\$59.00 · \$101.00 · \$188.00



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

# DISPLAYS

Minimum 25 people unless otherwise noted

## Antipasti Display

sliced prosciutto, sweet coppa, sopressata, marinated fresh mozzarella, feta and Provolone cheeses, Greek olives, marinated and pickled vegetables served with assorted hearth baked breads and rolls  
\$10.50 per person

## Baked Feta

herbed olives and warm pita bread  
\$61.00 — serves 15

## Brie en Croûte

whole wheel of Brie with peppered apples wrapped in puff pastry with red and green grapes and sliced baguette  
\$127.75 per wheel — serves 25

## Chilled Prawn Display

cocktail sauce and fresh lemon  
\$162.75 — serves 25

## Chinese Barbecue Pork Display

spicy mustard and hoisin sauce  
\$61.00 — serves 15

## Crudités Display

an array of fresh vegetables with herb aioli and roasted red pepper dipping sauces  
\$5.75 per person

## Fruit Display

seasonal fruit, sliced melons, berries and tropical fruits  
\$8.25 per person

## Mezza Display

hummus, walnut-pomegranate dip, tabouli, feta-yogurt dip, Greek olives, marinated onions, cucumbers and tomato served with pita triangles  
\$6.75 per person

# RUBY DINNER BUFFET

Minimum 15 people

## **Basket of Dinner Rolls**

### **Fresh Fruit Tray**

sliced and seasonal fruits

### **Vegetable Platter**

peppercorn ranch dressing

### **Mixed Green Salad**

selection of dressings

**McMenamins Own Freshly Brewed Coffee & Decaf**

**Black & Herbal Teas**

**Dessert Tray**

## **SIDE DISH SELECTIONS**

*Choose two of the following*

**Hogshead Whiskey-Baked Beans • Quinoa-Mushroom Pilaf • Spinach Gratin  
Baked Four Cheese Penne • Sweet Potato Smash • Traditional Dressing  
Herb-Roasted Fingerlings • Roasted Vegetables • Nutty Wild Rice Pilaf  
Yukon Gold Mashed Potatoes • Garlic Green Beans**

## **MAIN COURSE SELECTIONS**

### **Pepper-Crusted Round of Beef**

Black Rabbit Red Wine jus and horseradish sauce

### **Honey-Glazed Baked Ham**

Hogshead Whiskey mustard sauce

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

cranberry-Fireside Port relish

One Main Course Selection

\$32.50

Two Main Course Selections

\$37.25

Three Main Course Selections

\$42.00

# SWEETS & DESSERTS

## **Dessert Tray**

assorted individual sweets

\$68.75 — serves 15 · \$131.50 — serves 30 ·  
\$249.50 — serves 60

## **Dessert Table**

a selection of cakes, pie, tarts,  
marionberry crumble and assorted individual sweets  
\$9.75 per person — Minimum 25 people

## **Cupcake Tower**

an assortment of carrot, red velvet, chocolate,  
vanilla and lemon-poppysseed  
\$5.00 per person — Minimum 25 people

