



CATERING INFORMATION

Select the perfect setting for your social or business event.

McMenamins Hotel Oregon accommodates up to 130 people.

Meeting and banquet rooms are comfortable and appealing, and serviced by staff that are friendly and attentive. Each banquet room is decorated in a unique style, featuring hardwood floors, colorful carpets and distinctly painted designs on walls, woodwork and doors. Dining and overnight accommodations are just footsteps away.

EVENT SPACE RENTALS

Rooms require a minimum amount of food and beverage service to be purchased for your event. The minimum amount varies depending on the room of your choice, time of day, and day of the week. Our Sales Coordinators are available to help plan your event and discuss fees.

MENUS

Meal selections must be confirmed four weeks 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 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 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 appropriate for each venue.





PLATED BREAKFAST

Minimum 15 people — Available until 11AM
Two Choices

*Plated breakfasts include a basket of breakfast breads and fruit garnish
with McMenamins own freshly brewed coffee
and a selection of black and herbal teas*

Hotel Oregon Biscuits & Gravy \$13.00

flaky buttermilk biscuits with housemade creamy sausage gravy

Brioche French Toast \$20.00

Amaretto custard, almond-praline butter, real maple syrup and
fresh strawberries with your choice of bacon or sausage

Fresh Vegetable Quiche \$16.25

varied and changing with the season, served with roasted potatoes

Simply Scrambled Eggs* \$15.00

roasted potatoes and your choice of
Canadian bacon, link sausage or rashers of bacon

Traditional Eggs Benedict* \$24.50

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

Smoked Salmon Eggs Benedict* \$27.25

soft-poached eggs on a toasted English muffin topped with
Hollandaise sauce and served with roasted potatoes



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



BREAKFAST BUFFETS

Minimum 15 people for selected items^o — Available until 11AM

Breakfast Breads & Pastries \$9.75

assorted freshly baked breakfast breads and pastries accompanied by butter and preserves, McMenamins own freshly brewed coffee and a selection of black and herbal teas

The Continental \$13.75

basket of freshly baked breakfast breads and pastries accompanied by butter and preserves, sliced fresh fruits, an assortment of fruit juices, McMenamins own freshly brewed coffee and a selection of black and herbal teas

Good Morning Medley^o \$13.75

Tillamook[®] white cheddar, red grapes, green apple slices, hard-cooked egg, peanut butter, whole grain roll, McMenamins own freshly brewed coffee and a selection of black and herbal teas

Parfait Café^o \$13.75

Greek yogurt, housemade granola, fresh berries, banana and green apple slices, McMenamins own freshly brewed coffee and a selection of black and herbal teas

Oatmeal Bar^o \$13.75

steel-cut oats, milk, dried fruits, apple compote, brown sugar, maple syrup and sliced almonds, McMenamins own freshly brewed coffee and a selection of black and herbal teas

A LA CARTE BREAKFAST ITEMS

Priced per person

Fresh Fruit Salad

\$4.25

Bagel & Cream Cheese

\$4.50

Bagel & Cream Cheese with Lox*

\$9.25

Housemade Granola with Fruit & Yogurt

\$8.00

Side of Canadian Bacon, Bacon or Pork Sausage Links

\$3.75

Cage-Free Hard-Cooked Egg

\$2.00

Simply Scrambled Eggs*

\$3.75



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ELBERTON BREAKFAST BUFFET

Minimum 15 people — Available until 11AM

Breakfast Breads & Pastries

Fresh Fruit Tray

Cottage Potatoes

Country Sausage Links & Smoked Bacon

Assortment of Fruit Juices

McMenamins Own Freshly Brewed Coffee & Decaf
Black & Herbal Teas

MAIN COURSE SELECTIONS

Choose one or two of the following

Scrambled Eggs*

assorted condiments

Brioche French Toast

Amaretto custard, almond-praline butter,
real maple syrup and fresh strawberries

Biscuits & Gravy

flaky buttermilk biscuits with housemade creamy sausage gravy

Fresh Vegetable Quiche

seasonal vegetables baked in a flaky pastry crust

Traditional Eggs Benedict*

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

Smoked Salmon Eggs Benedict*

soft-poached eggs on a toasted English muffin
topped with Hollandaise sauce
add \$3.25

One Main Course Selection

\$26.75

Two Main Course Selections

\$33.00



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BREAKFAST WRAP BUFFET

Minimum 15 people — Available until 11AM

Fresh Fruit Salad

Whole Wheat Tortillas

Turkey Bacon & Veggie Sausage

Sautéed Squash, Kale, Bell Peppers & Onion

Scrambled Eggs*

Cheddar & Pepper Jack Cheeses

Roasted Potatoes, Black Beans & Brown Rice

Chipotle Pico de Gallo, Sour Cream & Guacamole

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

\$23.00



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PLATED LUNCH

Minimum 15 people — Available until 3PM — Two choices

SANDWICHES

Sandwiches are accompanied by your choice of Mediterranean pasta salad or country French potato salad with McMenamins own freshly brewed coffee and a selection of black and herbal teas

Oven-Roasted Turkey \$15.00

cranberry relish and Swiss cheese on whole grain bread

Ham & Havarti \$14.00

Hogshead Whiskey mustard sauce on rustic rye

Roast Beef & White Cheddar* \$16.50

horseradish aioli and marinated onions on a ciabatta roll

Vegetable Sub \$14.00

roasted vegetables, artichoke hearts, greens, walnut-pomegranate spread and tomato on a French roll

SALADS

Salads include freshly baked bread and butter with tea selection and McMenamins own coffees

Brew Master's Spinach \$17.50

chicken, bacon bits, white cheddar and green apple with maple-stout vinaigrette

Caesar \$14.00

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

Grilled Chicken Caesar \$17.00

The Mad Hatter Chef's \$16.00

turkey, Canadian bacon, chopped egg, Tillamook® cheddar and Swiss cheeses, black olives, cucumber, tomato and peppercorn ranch

Cajun Cobb \$17.75

Cajun-spiced chicken, blue cheese crumbles, chopped egg, bacon, tomato, romaine lettuce and blue cheese dressing

BOXED PICNIC LUNCHES

*Select one or two sandwiches or salads from above for an additional \$4.25
Sandwiches include chips, a side salad, fresh fruit or cookie and a soft drink
Salads include bread and butter, fresh fruit or cookie and a soft drink*

LUNCHEONS

Luncheons are accompanied by a seasonal vegetable, mixed green salad, rolls and butter as well as McMenamins own freshly brewed coffee and a selection of black and herbal teas

Grilled Chicken Breast \$22.00

orange-single malt mustard glaze

Baked Salmon* \$23.00

roasted shallot-Edgefield Pinot Gris beurre blanc

Wild Mushroom & Spinach Cannelloni \$20.75

rosemary cream sauce



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SOUP & SALAD BUFFET

Minimum 15 people — Available until 3PM

Assorted Rolls & Crackers

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

SOUP

Choose two of the following

Butternut Squash Bisque

Fresh Tomato-Basil Bisque

McMenamins Clam Chowder

West African Chicken-Peanut

Hungarian Mushroom-Barley

SALAD

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

\$21.00





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

\$24.00



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SANTA FE BUFFET

Minimum 15 people

Black Beans & Chipotle Rice

Marinated Chicken & Steak

sweet peppers and onions

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

Add Prawns

\$4.25

Add Mahi Mahi

\$4.25

\$24.00





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

Evans Street Cheese

whole milk mozzarella and Parmesan

Margherita

fresh mozzarella cheese, tomato slices and basil

Pepperoni

a traditional favorite

Green with Envy

fresh veggies, pesto sauce, mozzarella and feta cheeses

Hawaiian Classic

Canadian bacon and pineapple

The Omnivore Pizza

pepperoni, sausage, red onion, mushrooms, black olives, mozzarella & Parmesan cheeses with zesty tomato sauce

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

\$24.50

\$26.50

\$28.50





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

Wild Mushroom & Spinach Cannelloni

rosemary cream sauce

Chicken Lasagna

tender chicken breast and fresh vegetables layered with lasagna 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 Two Main Course Selections Three Main Course Selections

\$27.25

\$31.25

\$35.50





BARBECUE BUFFET

Minimum 15 people

Basket of Fresh Baked Biscuits

Selection of Seasonal Fruit

Mixed Green Salad

selection of dressings

Country French Potato Salad

new red potatoes, scallions and herbs in a creamy Dijon dressing

Hogshead Whiskey-Baked Beans

Garlic Green Beans or Corn on the Cob (seasonal selection)

Apple Batter Cake

roasted Northwest apples in a thick flan-like cake dusted with powdered sugar

McMenamins Own Freshly Brewed Coffee & Decaf

Black & Herbal Teas (or Soda Pop)

MAIN COURSES

Choose one or two of the following

Barbecued Pork Spareribs

basted with Hammerhead BBQ Sauce

Grilled Portobello Mushrooms

roasted garlic-white bean puree

Ale-Marinated Sirloin Steak*

smoked jalapeño butter

Coffee Barbecue Brisket

slow-smoked beef brisket with coffee BBQ sauce

Grilled Salmon Fillet*

blueberry BBQ sauce

Barbecued Chicken

basted with Hammerhead BBQ Sauce

Prawn Skewers

Hogshead Whiskey BBQ sauce

add \$4.00

One Main Course Selection Two Main Course Selections

\$33.00

\$37.00



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SNACKS & BREAKS

Assorted Yogurt

\$3.25 per person

Chocolate-Dipped Rice Crispy Treats

\$36.00 per dozen

Bagels & Cream Cheese

\$4.50 per person

Housemade Granola Bars

\$36.00 per dozen

Bagels & Cream Cheese with Lox*

\$9.25 per person

Chipotle Pico de Gallo & Tortilla Chips

\$32.00 — serves 12

Breakfast Breads & Pastries

\$4.50 each

Spinach-Artichoke Dip & Tortilla Chips

\$35.25 — serves 12

Fresh Fruit Basket

selected whole seasonal fruit

\$2.75 per person

Mini Pretzel Bags

\$2.50 each

Freshly Baked Cookies

\$3.75 each

Rosemary Nuts

\$31.50 per pound

Black & Tan Brownies

\$3.75 each

Warm Bavarian Pretzels

Edgefield Dijon and Terminator Stout mustards

\$35.25 — serves 12

Cans of Soda Pop

\$2.75 each

Assorted Fruit Juices

\$3.25 per bottle

Bottled Water

\$2.75 per bottle

McMenamins Own Freshly Brewed Coffee & Decaf Black & Herbal Teas

\$3.75 per person



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SNACK PACKAGES

Minimum 15 people — Priced per person — No substitutions please

AUTUMN BREAK

Assorted Cookies

Rosemary Nuts & Spiced Pecans

McMenamins Own Freshly Brewed Coffee & Decaf
Black & Herbal Teas, Hot Cocoa, Spiced Cider

\$11.25

AFTERNOON TEA

Fresh Fruits & Berries

Mini Scones with Devonshire Cream, Marionberry Jam & Lemon Curd

McMenamins Own Freshly Brewed Coffee & Decaf
Iced Tea, Black, Herbal & Loose Leaf Teas

\$13.25

CHOCOLATE BUZZ

Brownie Bites

Mini Chocolate Eclairs

Chocolate-Dipped Strawberries

Chocolate Chip Cookies

M & M's

Chocolate Milk

\$8.50

THE HEALTH NUT

Assorted Lowfat Yogurt

Housemade Cinnamon-Honey Granola

Fruit Skewers

Trail Mix

Assorted Juices & Sparkling Water

\$13.00

VINTNER'S PICNIC

Sliced Seasonal Fruit

Domestic Cheese with Breads & Crackers

Gruyère & Hazelnut Straws

Rosemary Nuts

Martinelli's Sparkling Cider & Sparkling Water

\$11.50





HIGH TEA

Minimum 15 people

Mini Scones

Devonshire cream, marionberry jam and lemon curd

Shortbread Cookies

Mini Quiches

Cucumber & Cream Cheese Finger Sandwiches

Deviled Ham Finger Sandwiches

Grilled Chicken Salad

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

Chocolate-Dipped Strawberries & Dried Apricots

Black Tea with Cream & Sugar

\$25.75





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

\$28.25

Stuffed Peppadews

sweet piquante peppers stuffed with goat cheese and Marcona almonds

\$26.00

Chèvre Crostini

goat cheese with fig and black pepper tapenade

\$29.75

Gruyère & Hazelnut Straws

\$22.00

Classic Deviled Eggs

\$21.00

Ham & Dill Cream Cheese Pinwheels

\$22.50

Curried Crab Salad in Cucumber Cups

\$31.00

Oyster Shooters*

served in a shot glass with cocktail sauce

\$33.25

Endive Leaves

Rogue blue cheese mousse and roasted walnuts

\$25.75

Prawn Cocktails

served in a shot glass with cocktail sauce

\$35.75

Fresh Vegetable Salad Rolls

Thai-style peanut sauce

\$25.75

Spicy Tuna Tartare*

crispy rice cake

\$32.00



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HORS D'OEUVRES

Three dozen minimum per item — Priced per dozen

WARM

Bacon-Wrapped Scallops

\$45.25

Barbecue Chicken Wings

peppercorn ranch

\$30.75

Hogshead Whiskey-Plumped Bacon-Wrapped Dates

\$31.25

Meatballs with Terminator Stout Sauce

\$28.50

Mini Quiches

\$30.75

Mole Chicken Empanadas

\$28.50

Mongolian Beef Skewers

sweet and savory barbecue sauce
with an Asian kick

\$34.50

Prawn Wontons

sweet Thai chile sauce

\$38.25

Sesame Chicken

soy-ginger dipping sauce

\$31.50

Spanikopita Triangles

feta cheese and spinach
wrapped in filo pastry

\$25.50

Stuffed Mushrooms

Parmesan, garlic and
toasted bread crumbs

\$26.00

Thai Chicken Satay

sweet Thai chili sauce

\$29.00

Vegetable Spring Rolls

sweet Thai chili sauce

\$28.50

Prosciutto & Grape Flatbread ♦

roasted garlic, Parmesan and mozzarella cheeses

\$66.00

Tomato & Basil Flatbread ♦

Provolone and mozzarella cheeses

\$66.00

♦ This item is only available in increments of three dozen





SET HORS D'OEUVRES MENUS

Minimum 15 people — Priced per person — No substitutions please
Troubadour included for one hour for selected items ▫

FAR EAST

Prawn Wontons ▫
Thai Chicken Satay ▫
Fresh Vegetable Salad Rolls
Curried Crab Cucumber Cups ▫
\$23.00

THE MEDITERRANEAN

Meatballs with Terminator Stout Sauce
Spanikopita Triangles ▫
Caprese Crostini ▫
Hummus Platter
\$19.25

ILE DE FRANCE

Gruyere & Hazelnut Straws ▫
Classic Deviled Eggs ▫
Charcuterie Display
Stuffed Mushrooms ▫
\$26.25

TILLAMOOK BAY

Bacon-Wrapped Scallops ▫
Chilled Prawn Display
Oyster Shooters* ▫
Cruditès Display
\$26.25



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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

\$76.00 · \$140.00 · \$260.00

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

\$85.50 · \$158.00 · \$275.00

Domestic Cheese Tray

breads and crackers

\$74.25 · \$130.00 · \$204.00

Fresh Fruit Tray

\$71.75 · \$138.00 · \$255.00

Fruit & Cheese Tray

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

\$151.00 · \$275.00 · \$499.00

Hummus Platter

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

\$75.00 · \$139.00 · \$263.00

Vegetable Platter

a selection of fresh vegetables served with peppercorn ranch dressing

\$65.00 · \$111.00 · \$205.00



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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

\$11.75 per person

Baked Feta

herbed olives and warm pita bread

\$67.25 — serves 15

Brie en Croûte

whole wheel of Brie with peppered apples wrapped in puff pastry with red and green grapes and sliced baguette

\$140.75 per wheel — serves 25

Cedar Plank Salmon Display*

crostini and dill sour cream sauce

\$241.00 — serves 25

Charcuterie Display

prosciutto, pâté de campagne, pâté de foie gras, coppa, sopressata, cornichons, pickles, marinated onions and Hogshhead Whiskey mustard sauce served with assorted hearth baked breads and rolls

\$16.50 per person

Cheese Board

a selection of imported cheese with baguette and housemade sea salt crackers

\$12.50 per person



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DISPLAYS

Minimum 25 people unless otherwise noted

Chilled Prawn Display

cocktail sauce and fresh lemon

\$179.25 — serves 25

Chinese Barbecue Pork Display

spicy mustard and hoisin sauce

\$67.25 — serves 15

Crudité Display

an array of fresh vegetables with herb aioli and
roasted red pepper dipping sauces

\$6.50 per person

Fruit Display

seasonal fruit, sliced melons, berries and tropical fruits

\$9.25 per person

Mezza Display

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

\$7.50 per person

Poached Salmon Display*

chilled poached salmon with red onion, capers, sliced egg and
lemon-dill crème fraîche served with dark rye toast points

\$252.00 — serves 25



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CARVED ROASTS

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

Garlic & Herb-Crusted Beef Fillet*

horseradish sauce
\$315.50 — serves 15

Herb-Roasted Turkey Breast

cranberry-Fireside Port relish
\$217.00 — serves 25

Honey-Glazed Baked Ham

Hogshead Whiskey mustard sauce
\$273.00 — serves 50

Pepper-Crusted Round of Beef*

Black Rabbit Red Wine jus and horseradish sauce
\$343.75 — serves 45

Pork Loin Roast

red onion-apple marmalade
\$166.50 — serves 25

Roast Prime Rib*

Black Rabbit Red Wine jus and horseradish sauce
\$412.00 — serves 30



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RECEPTION PACKAGES

Minimum 25 people

PACKAGE ONE

Cheese Board

a selection of imported cheeses with baguette
and housemade sea salt crackers

Fruit Display

seasonal fruit, sliced melons, berries and tropical fruits

Crudité Display

an array of fresh vegetables with herbed aioli and roasted red pepper dipping sauces

Citrus Punch Bowl

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

CARVED ROASTS

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

Choose two of the following

Herb-Roasted Turkey Breast

cranberry-Fireside Port relish

Honey-Glazed Baked Ham

Hogshead Whiskey mustard sauce

Pepper-Crusted Round of Beef*

Black Rabbit Red Wine jus and horseradish sauce

\$35.25

PACKAGE TWO

Includes all of Package One plus your choice of three hors d'oeuvres

HORS D'OEUVRES

**Caprese Crostini · Spanikopita Triangles · Stuffed Mushrooms
Ham & Dill Cream Cheese Pinwheels · Goat Cheese-Stuffed Peppadews
Hogshead Whiskey-Plumped Bacon-Wrapped Dates**

\$45.25



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PLATED DINNER

Minimum 15 people — Two choices

Plated dinners are accompanied by a seasonal vegetable, mixed green salad, rolls and butter as well as McMenamins own freshly brewed coffee, tea selection and dessert

Medallions of Pork \$36.00

sun-dried fruits, Edgefield Hard Cider jus and Yukon Gold mashed potatoes

Grilled Chicken Breast \$36.00

orange-single malt mustard glaze and nutty wild rice pilaf

Wild Mushroom & Spinach Cannelloni \$33.00

rosemary cream sauce

Cedar Plank-Roasted Salmon* \$45.00

cranberry-hazelnut butter and herb-roasted fingerlings

Prime Rib of Beef* \$51.25

crusted with black pepper and rock salt served with natural pan juices, horseradish cream and double-stuffed potatoes

Herb-Crusted Halibut \$50.50

white wine-butter sauce and nutty wild rice pilaf

Chicken & Salmon* \$50.50

grilled chicken breast and salmon fillet with lemon pepper beurre blanc and nutty wild rice pilaf

Beef & Petite Lobster* \$68.25

grilled beef tenderloin and 6-oz petite lobster tail with drawn butter and herb-roasted fingerlings



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THIRD STREET DINNER BUFFET

Minimum 15 people



Basket of Dinner Rolls

Fresh Fruit Tray

Fresh Vegetable Platter

peppercorn ranch dressing

Mixed Green Salad

selection of dressings

McMenamins Own Freshly Brewed Coffee & Decaf

Black & Herbal Teas

Dessert Tray

assorted individual sweets

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 red wine jus and horseradish sauce

Honey-Glazed Baked Ham

Hogshead Whiskey mustard sauce

Herb-Roasted Turkey

cranberry-Fireside Port relish sauce

One Main Course Selection Two Main Course Selections Three Main Course Selections

\$35.50

\$40.50

\$46.00



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MATTIE'S DINNER BUFFET

Minimum 15 people

Basket of Dinner Rolls

Baked Feta

herbed olives and warm pita bread

Spinach Salad

goat cheese, hazelnuts and marionberry vinaigrette

Garlic Green Beans or Seasonal Vegetable Selection

McMenamins Own Freshly Brewed Coffee & Decaf

Black & Herbal Teas

Dessert Tray

assorted individual sweets

MAIN COURSE SELECTIONS

Lemon-Herb Chicken

nutty wild rice pilaf

Medallions of Pork

Edgefield Hard Cider gravy and Yukon Gold mashed potatoes

Baked Petite Salmon Fillet*

roasted shallot-Edgefield Pinot Gris beurre blanc and quinoa-mushroom pilaf

Tournedos of Beef*

wild mushroom demi-glace and herb-roasted fingerlings

Wild Mushroom & Spinach Canneloni

rosemary cream sauce

Herb-Crusted Halibut

white wine-butter sauce and nutty wild rice pilaf

add \$6.25

One Main Course Selection Two Main Course Selections

\$42.00

\$49.00



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SWEETS & DESSERTS

Dessert Tray

assorted individual sweets

\$75.50 — serves 15 · \$145.00 — serves 30 · \$275.00 — serves 60

Dessert Table

a selection of cakes, pie, tarts, marionberry crumble and assorted individual sweets

\$10.75 per person — Minimum 25 people

Cupcake Tower

an assortment of carrot, red velvet, chocolate, vanilla and lemon-poppysseed

\$5.50 per person — Minimum 25 people

DESSERTS

Desserts free of charge with plated dinners

Willamette Apple-Frangipane Tart

buttery shortdough crust filled with almond frangipane
and topped with Willamette apples and apricot glaze

\$68.00 — serves 10

New York-Style Cheesecake

traditional cheesecake with an extra creamy texture
served with raspberry-Ruby Ale compote

\$64.50 — serves 14

Chocolate Mousse Cake

a layer of moist chocolate cake topped with decadent bittersweet chocolate mousse

\$56.00 — serves 14

Harvest Carrot Cake

moist carrot cake loaded with freshly toasted walnuts
and layered with sweet cream cheese icing

\$56.00 — serves 14

Tiramisu Torte

yellow sponge cake layers soaked with espresso syrup then filled and topped with
mascarpone Bavarian cream and dusted with cocoa powder

\$89.00 — serves 14

Baked Lemon Tart

a buttery short dough tart filled with a zesty lemon custard
and dusted with powdered sugar

\$44.50 — serves 10

