



BANQUET MENU

541.330.8569 or 541.330.8567 • mcmenamains.com

700 NW Bond Street, Bend, OR 97703

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.

TABLE OF CONTENTS

Morning Events—pages 3 - 6

Afternoon Events—pages 7 - 14

Reception Events— pages 15 - 19

Enhancements— pages 20 - 21, 28

Evening Events— pages 22 - 25

Desserts— pages 26 - 27

McMENAMINS BANQUETS

SUNRISE BREAKFAST TABLE

Minimum 15 people.

Assorted Yogurts © ⑦

Breakfast Breads & Pastries ⑦

Fruit Salad © ⑦
honey-lime-mint dressing and seasonal fruit

Simply Scrambled Eggs* © ⑦

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

Cottage Potatoes ⑧ ⑦

McMenamins Own Freshly Brewed Coffee © ⑧ ⑦
and a selection of black and herbal teas

Fresh-Squeezed Orange Juice © ⑧ ⑦

\$24.00



Gluten Free © Vegan ⑧ Vegetarian ⑦

MORNING

*Consuming raw or under cooked eggs, meat & fish may increase your risk of foodborne illness
November 2019

McMENAMINS BANQUETS

EYE OPENER CONTINENTAL

Minimum 15 people.

Assorted Yogurts © ①

Breakfast Breads & Pastries ①

Whole Fresh Fruit © ① ①

Hard-Cooked Eggs © ①

McMenamins Own Freshly Brewed Coffee © ① ①
and a selection of black and herbal teas

Fresh-Squeezed Orange Juice © ① ①

\$16.00



Gluten Free © Vegan ① Vegetarian ①

MORNING

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McMENAMINS BANQUETS

O'KANES BRUNCH TABLE

Minimum 25 people.

Fresh Fruit Display ⓈⓧⓋ

seasonal fruit, sliced melons, berries and tropical fruits

Breakfast Breads & Pastries Ⓥ

Hail! Caesar Salad

romaine, garlic croutons, Parmesan, Caesar dressing

Kale Slaw ⓈⓋ

Hogshead-honey mustard dressing

Bagel & Lox Display

lemon, capers, red onion, whipped cream cheese

Cottage Potatoes ⓧⓋ

Our Daily Quiche Ⓥ

chèvre, tomato, zucchini

Simply Scrambled Eggs* ⓈⓋ

Choice of Two Proteins

Canadian bacon Ⓢ, bacon Ⓢ, pork sausage links or veggie patties Ⓥ

McMenamins Own Freshly Brewed Coffee ⓈⓧⓋ

and a selection of black and herbal teas

Fresh-Squeezed Orange Juice ⓈⓧⓋ

\$40.00



Gluten Free Ⓢ Vegan ⓧ Vegetarian Ⓥ

AFTERNOON

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McMENAMINS BANQUETS

MORNING BUFFET ENHANCEMENTS

Minimum 15 people.

These items available to enhance a buffet meal.

Granola Station ①

Greek yogurt, fresh berries, fresh mixed fruit, dried fruit,
almonds and power seed mix with coconut \$10.00

Bagel & Lox Display

lemon, capers, red onion, whipped cream cheese \$9.00

Omelet Station ②

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

Mini Bagels & Spreads

butter, smoked salmon cream cheese, herbed cream cheese, red raspberry jam and
beehive apple butter \$7.50

Oatmeal Bar ③④

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

Biscuits & Gravy

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

Gluten Free ③ Vegan ④ Vegetarian ⑤

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November 2019



MORNING

McMENAMINS BANQUETS

MORNING BREAKS

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

HEALTH NUT

Fresh Berry Parfaits ①

McMenamins Own Freshly Brewed Coffee ③ⓧ①
and a selection of black and herbal teas

\$10.00

MORNING CHARGE

Mini Bagels & Spreads
butter, smoked salmon cream cheese, herbed cream cheese,
red raspberry jam and beehive apple butter

McMenamins Own Freshly Brewed Coffee ③ⓧ①
and a selection of black and herbal teas

\$11.00

COFFEE BREAK

Breakfast Breads & Pastries ①

McMenamins Own Freshly Brewed Coffee ③ⓧ①
and a selection of black and herbal teas

McMenamins Cold Brew Coffee ③
served with milk and flavored syrups

\$12.00



Gluten Free ③ Vegan ⓧ Vegetarian ①

MORNING

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McMENAMINS BANQUETS

ELECTRIC LUNCH BUFFET

Minimum 15 people.

Garlic Bread ①

SOUPS Choose two

Seasonal Creamy Tomato ①

Pesto Primavera Minestrone ⑥①

New England-Style Clam Chowder

West African Chicken-Peanut ⑥

Ginger-Mushroom-Red Miso ⑥①①

SALADS Choose three

Aztec ①

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

Apollo's Greek ⑥①

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 ①

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

Cascadia Spinach

bacon, white cheddar, tomato, maple-stout vinaigrette, chopped egg

Six Arms Goddess ①①

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 ①

McMenamins Own Freshly Brewed Coffee ⑥①①

and a selection of black and herbal teas

\$23.00

Suggested Wine Pairings White Rabbit & Black Rabbit



Gluten Free ⑥ Vegan ① Vegetarian ①

AFTERNOON

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McMENAMINS BANQUETS

LUCKY'S DELI BUFFET

Minimum 15 people.

SALADS

Brewer's Salad ⑦

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

Picnic Potato Salad ⑥⑦

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

Kale Slaw ⑥⑦

Hogshead-honey mustard dressing

DELI ITEMS

Sandwich Fillings

dilly tuna salad ⑥, Northwest chicken-cranberry salad ⑥, turkey ⑥, pastrami ⑥, hummus ⑥⑧⑦

Cheeses ⑦

Swiss, cheddar, habanero jack, herbed cream cheese

Spreads

walnut-pomegranate spread ⑥⑧⑦, secret sauce ⑥⑦, Edgefield Dijon ⑥⑦ and Terminator mustards ⑦, cherry-syrah chutney ⑥⑧⑦, mayonnaise ⑥⑦

Veggies

tomato ⑥⑧⑦, onion ⑥⑧⑦, pickles ⑥⑧⑦, lettuce ⑥⑧⑦, cucumber ⑥⑧⑦, buttermilk coleslaw ⑥⑦, marinated red onion ⑥⑧⑦

Rolls ⑦

whole wheat, rustic ciabatta, brioche

Gluten-free buns available upon request for an additional charge

Chocolate Chip Cookies ⑦

McMenamins Own Freshly Brewed Coffee ⑥⑧⑦

and a selection of black and herbal teas

\$27.00

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



Gluten Free ⑥ Vegan ⑧ Vegetarian ⑦

AFTERNOON

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McMENAMINS BANQUETS

YARD HOUSE PICNIC BUFFET

Minimum 15 people.

Buttermilk Biscuits & Honey Butter ⑦

Picnic Potato Salad ⑥⑦

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

Kale Slaw ⑥⑦

Hogshead-honey mustard dressing

Grilled Terminator Kielbasa & Hammerhead Bratwurst ∞

warm sauerkraut, Edgefield Dijon, Terminator and yellow mustards

Honey-Stung Fried Chicken ∞

Chocolate Chip Cookies ⑦

McMenamins Own Freshly Brewed Coffee ⑥⑧⑦

and a selection of black and herbal teas

30.00

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

Hammerhead BBQ Tofu ⑧⑦

grilled baked tofu

Suggested Wine Pairings White Rabbit & Black Rabbit



Gluten Free ⑥ Vegan ⑧ Vegetarian ⑦

AFTERNOON

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McMENAMINS BANQUETS

BAJA BUFFET

Minimum 15 people.

Spicy Radish & Jicama Slaw ©ⓧⓋ

Black Beans & Chipotle Rice ©ⓧⓋ

Smothered Three Sisters Burrito Ⓥ∞

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 Bar Ⓥ

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

Chocolate Chip Cookies Ⓥ

McMenamins Own Freshly Brewed Coffee ©ⓧⓋ

and a selection of black and herbal teas

\$30.00

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

Tofu Fajita Grill ©ⓧⓋ

sautéed sweet peppers and onions, flour and corn tortillas

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



Gluten Free © Vegan ⓧ Vegetarian Ⓥ

AFTERNOON

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McMENAMINS BANQUETS

WOODSHOP BUFFET

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 and tomato

Chocolate Chip Cookies ⑤

McMenamins Own Freshly Brewed Coffee ⑥⑦⑤

and a selection of black and herbal teas

\$33.00

Suggested Wine Pairings White Rabbit & Alder Ridge Vineyard Cabernet Sauvignon



Gluten Free ⑥ Vegan ⑦ Vegetarian ⑤

AFTERNOON

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McMENAMINS BANQUETS

AFTERNOON BUFFET ENHANCEMENTS

Minimum 15 people.

These items available to enhance a buffet meal.

Fajita Grill

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

Signature Salad

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

Signature Soup

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

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 \$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

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



Gluten Free © Vegan ⓧ Vegetarian Ⓥ

AFTERNOON

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McMENAMINS BANQUETS

ALTHEA'S RECEPTION

Minimum 25 people.

APPETIZERS

Classic Deviled Eggs ⓄⓋ
Edgefield Dijon

Hummus & Pita ⊗Ⓥ
veggie sticks

DISPLAYS

DelI Display
turkey, pastrami, Swiss, cheddar, habanero jack, mayonnaise,
pickles, assorted rolls and a selection of mustards

Dessert Display Ⓥ
assorted individual sweets

\$22.00

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



Gluten Free Ⓞ Vegan ⊗ Vegetarian Ⓥ

RECEPTION

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McMENAMINS BANQUETS

ALICE'S IMPROMPTU GATHERING

Minimum 25 people.

APPETIZERS

Chèvre Crostini

goat cheese with fig and black pepper tapenade

Stuffed Mushrooms ①

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 ⑥ⓧ①

fresh vegetables with walnut-pomegranate dipping sauce

\$22.00

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

Gluten Free ⑥ Vegan ⓧ Vegetarian ①

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RECEPTION

McMENAMINS BANQUETS

MATTIE'S GARDEN PARTY

Minimum 25 people.

APPETIZERS

Caprese Skewers ⓄⓋ
fresh mozzarella, basil, tomato, balsamic drizzle

Classic Deviled Eggs ⓄⓋ
Edgefield Dijon

Endive Leaves ⓄⓋ
blue cheese mousse and maple-roasted walnuts

DISPLAYS

Crudités ⓄⓍⓋ
fresh vegetables with walnut-pomegranate dipping sauce

Fresh Fruit ⓄⓍⓋ
seasonal fruit, sliced melons, berries and tropical fruits

Dessert Display Ⓥ
assorted individual sweets

McMenamins Own Freshly Brewed Coffee ⓄⓍⓋ
and a selection of black and herbal teas

\$27.00

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



Gluten Free Ⓞ Vegan Ⓧ Vegetarian Ⓥ

RECEPTION

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McMENAMINS BANQUETS

LOLA'S COCKTAIL PARTY

Minimum 25 people.

APPETIZERS

Caprese Skewers ©🌱

fresh mozzarella, basil, tomato , balsamic drizzle

Curried Crab Salad in Cucumber Cups ©

Endive Leaves ©🌱

blue cheese mousse and maple-roasted walnuts

Spicy Tuna Tartare*

sesame wonton crisp

Stuffed Peppadews ©🌱

sweet piquante peppers stuffed with goat cheese and Marcona almonds

DISPLAY

Charcuterie

pâté de campagne, chicken liver mousse, ham, salami, cornichons, pickles, marinated onions and Edgefield Dijon and Terminator mustards served with assorted crackers and baguette

\$27.00

Suggested Wine Pairings Nicholas Vineyard Riesling, Aegrina Vineyard Pinot Noir



Gluten Free © Vegan ☒ Vegetarian 🌱

RECEPTION

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McMENAMINS BANQUETS

CARTER THE GREAT'S CELEBRATION

*Minimum 25 people.
Carver provided one hour.*

APPETIZERS

Classic Deviled Eggs © ⑦
Edgefield Dijon

Crab Cakes
Dungeness crab and No. 7 remoulade

Prawn Cocktails ©
served in a shot glass with cocktail sauce

DISPLAYS

Charcuterie
pâté de campagne, chicken liver mousse, ham, salami, cornichons, pickles, marinated onions
and Edgefield Dijon and Terminator mustards served with assorted crackers and baguette

Artisan Cheese Board ⑦
a selection of imported cheese with assorted crackers and baguette

Crudités © ⑧ ⑦
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

\$38.00

Suggested Wine Pairings White Rabbit & Alder Ridge Vineyard Cabernet Sauvignon

Gluten Free © Vegan ⊗ Vegetarian ⑦

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RECEPTION

McMENAMINS BANQUETS

DISPLAYS

Minimum 25 people.

Charcuterie

pâté de campagne, chicken liver mousse, ham, salami, cornichons, pickles,
marinated onions and Edgefield Dijon and Terminator mustards
served with assorted crackers and baguette \$14.00

Deli Display

turkey, pastrami, Swiss, cheddar, habanero Jack, mayonnaise,
pickles, assorted rolls and a selection of mustards \$12.00

Antipasti

sliced prosciutto, salami, pepperoni, marinated fresh mozzarella, feta and Provolone cheeses,
Greek olives, marinated and pickled vegetables served with assorted crackers
and baguette \$10.50

Artisan Cheese Board ⑦

a selection of Imported cheese with assorted crackers and baguette \$9.00

Mezza ⑦

hummus, walnut-pomegranate dip, dolmas, feta-yogurt dip, Greek olives, marinated onions,
cucumbers and tomato served with pita triangles \$8.50

Fresh Fruit ⑥ⓧ⑦

seasonal fruit, sliced melons, berries and tropical fruits \$7.00

Crudités ⑥ⓧ⑦

fresh vegetables with walnut-pomegranate dipping sauce \$6.50

Dessert Display ⑦

assorted individual sweets \$5.75



Gluten Free ⑥ Vegan ⓧ Vegetarian ⑦

ENHANCEMENTS

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McMENAMINS BANQUETS

COCKTAIL APPETIZERS

Minimum 15 people.

Crab Cakes

Dungeness crab and No. 7 remoulade \$8.50

Coconut Shrimp

mango-habanero remoulade \$8.50

Nacho Bar ⑦

tortilla chips, chipotle pico de gallo, tomatillo salsa,
guacamole, cilantro sour cream, chili con queso \$7.50

Rustic Chicken Tenders

Hammerhead BBQ sauce \$6.50

Terminator Meatballs

rich Terminator gravy \$6.50

Voodoo Chicken Wings

blue cheese dressing \$6.50

Spanakopita Triangles ⑦

feta cheese and spinach wrapped in filo pastry \$5.50

Warm Bavarian Pretzels & Fondue ⑦

\$5.50

Smoked Salmon Crostini

smoked salmon cream cheese, lemon zest, dill sprig \$4.75

Spinach-Artichoke Dip ⑦

tortilla chips \$4.75

Tater Tot Bar ⑦

Cajun and roasted garlic-pepper seasonings with peppercorn ranch \$4.25

Caprese Crostini ⑦

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

Spicy Tuna Tartare*

sesame wonton crisp \$4.00

Hummus & Pita ⑧⑦

veggie sticks \$4.00

Spring Rolls ⑦

hoison and hellishly hot mustard \$4.00

Scooby Snacks

mini corn dogs and yellow mustard \$4.00

Gluten Free ⑥ Vegan ⑧ Vegetarian ⑦



ENHANCEMENTS

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McMENAMINS BANQUETS

NORTH SHORE BUFFET

Minimum 15 people.

SIDES & SALADS

Rolls & Butter ⑦

Island Slaw ⑥⑦

cabbages, carrot, celery, red bell pepper, pineapple-coconut dressing

Basil-Cilantro Rice ⑥⑧⑦

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 ⑦

tropical passionfruit custard, coconut shortdough, whipped cream and strawberries

Ruby's Raspberry Cheesecake ⑦

McMenamins Own Freshly Brewed Coffee ⑥⑧⑦

and a selection of black and herbal teas

\$49.00

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

Jamaican Curried Veggie Stew ⑥⑧⑦

black bean and veggie stew, basil-cilantro rice, mango chutney,
avocado, onion, cilantro and jalapeño

Suggested Wine Pairings Nicholas Vineyard Riesling, Willamette Valley Pinot Noir

Gluten Free ⑥ Vegan ⑧ Vegetarian ⑦

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November 2019*



EVENING

McMENAMINS BANQUETS

FIRESIDE BUFFET

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 ⑥⑧⑤

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

McMenamins Own Freshly Brewed Coffee ⑥⑧⑤
and a selection of black and herbal teas

\$55.00

∞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 ⑧ Vegetarian ⑤

EVENING

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McMENAMINS BANQUETS

ROADHOUSE BARBECUE BUFFET

Minimum 15 people.

SIDES & SALADS

Cornbread Muffins & Honey Butter ①

Kale Slaw ②③

Hogshead-honey mustard dressing

Red, White & Blue Picnic Potato Salad ④

red potatoes, bacon, celery, onion, blue cheese dressing

Dad's Moonshine Baked Beans ⑤

Corn on the Cob ⑥

grilled with smoked jalapeño butter, lime and cilantro

ENTRÉES∞

Red Eye BBQ Beef Brisket ⑦

chili-coffee rubbed with McMenamins coffee-BBQ sauce

Peppercorn White BBQ Chicken ⑧

marinated and grilled

Grilled Wild Salmon ⑨

with Hogshead-mustard BBQ sauce

DESSERTS

Black & Tan Brownies ⑩

served with whipped cream

Northwest Berry Bars ⑪

marionberries and butter crumble served with whipped cream

McMenamins Own Freshly Brewed Coffee ⑫⑬⑭

and a selection of black and herbal teas

\$49.00

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

Hammerhead BBQ Tofu ⑮⑯

grilled baked tofu

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

Gluten Free ② Vegan ⑩ Vegetarian ⑪

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EVENING

McMENAMINS BANQUETS

WILLOW BUFFET

Minimum 15 people.

SIDES & SALADS

Rolls & Butter ①

Ruby's Brewer Salad ①

mixed lettuces, goat cheese, fresh raspberries, candied hazelnuts,
Ruby-raspberry vinaigrette

Herb-Roasted Fingerlings ⑥ⓧ①

Wild Rice Pilaf ①

Hazelnut-Brown Butter Green Beans ⑥①

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 ①

assorted individual sweets

McMenamins Own Freshly Brewed Coffee ⑥ⓧ①

and a selection of black and herbal teas

\$66.00

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

Roasted Vegetable Strudel ①

tomato-basil coulis

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

Gluten Free ⑥ Vegan ⓧ Vegetarian ①



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November 2019

McMENAMINS BANQUETS

**OLD ST. FRANCIS SCHOOL
CREAMERY & SORBETS**

Handcrafted ice cream and sorbet made with the finest local & regional ingredients

Bittersweet Chocolate Ice Cream

cocoa and bittersweet chocolate combined with a slight tang of buttermilk

Cosmic Coffee Ice Cream

chocolate ripple swirl & toasted Oregon hazelnuts

Topsy Turvy Terminator Toffee Ice Cream

peanut butter ice cream, Terminator toffee bits & caram-ale ripple

Vanilla Bean Ice Cream

creamy & rich vanilla bean-infused custard

Bramble & Briar Blackberry Ice Cream

Northwest blackberries

Seasonal Sorbet

Scoop of Ice Cream or Sorbet \$4.50



Gluten Free © Vegan ☒ Vegetarian ⑤

DESSERTS

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McMENAMINS BANQUETS

WORKING BEVERAGES & THEN SOME

McMenamins Cold Brew Coffee ©ⓧⓋ

made fresh daily and requires 24-hour advance notice
with Torani syrups, cream and ice
\$25.00 per carafe

McMenamins Own Freshly Brewed Coffee ©ⓧⓋ

and a selection of black and herbal teas
\$36.00 gallon
\$4.00 person

Fruit Juices ©ⓧⓋ

Orange, Apple Cider, Grapefruit, Tomato, Cranberry \$20.00 pitcher

Fruit Juices ©ⓧⓋ

Orange, Apple \$3.25 bottle

Iced Tea or Lemonade ©ⓧⓋ

\$11.00 pitcher
\$30.00 gallon

Milk ©Ⓥ

\$9.00 pitcher

Assorted Soda Pop ©ⓧⓋ

\$2.75 can

Bottled Water ©ⓧⓋ

\$2.75 still
\$2.75 sparkling

Punch ©ⓧⓋ

Fruit or Citrus \$30.00 gallon
Sparkling Wine Punch \$40.00 gallon

Martinelli's Sparkling Cider ©ⓧⓋ

\$11.00 bottle

TASTING FLIGHTS

McMenamins Ales on Draft ⓧⓋ

\$10.00 four 4-oz samples

Edgefield Wines ©ⓧⓋ

\$14.00 four 2-oz samples



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ENHANCEMENTS

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