



Mcmenamins
GEARHART
HOTEL

BANQUET MENU

503.717.8159 • mcmenamins.com

1157 N. Marion Ave., Gearhart, OR 97138

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 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 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 TABLE

Available until 11am.

Minimum 15 people or a \$5 fee per guest will apply.

Assorted Yogurts ⑥ ⑤

Breakfast Breads & Pastries ⑤

Fruit Salad ⑤

honey-lime-mint dressing and seasonal fruit

Simply Scrambled Eggs* ⑥ ⑤

Choice of Two Proteins

Canadian bacon ⑥, bacon ⑥, pork sausage links or veggie patties ⑥ ⑤

Cottage Potatoes ⑥ ⑧ ⑤

McMenamins Own Freshly Brewed Coffee ⑥ ⑧ ⑤

and a selection of black and herbal teas

Fresh-Squeezed Orange Juice ⑥ ⑧ ⑤

\$24.00



Gluten Free ⑥ Vegan ⑧ Vegetarian ⑤

MORNING

EYE OPENER CONTINENTAL

Available until 11am.

Minimum 15 people or a \$5 fee per guest will apply.

Assorted Yogurts ⑥ ⑤

Breakfast Breads & Pastries ⑤

Whole Fresh Fruit ⑥ ⑧ ⑤

Hard-Cooked Eggs ⑥ ⑤

McMenamins Own Freshly Brewed Coffee ⑥ ⑧ ⑤
and a selection of black and herbal teas

Fresh-Squeezed Orange Juice ⑥ ⑧ ⑤

\$14.00



Gluten Free ⑥ Vegan ⑧ Vegetarian ⑤

MORNING

McMENAMINS BANQUETS

MORNING BREAKS

*Available until 11am.
30 minute serve time - no substitutions.
Minimum 15 people or a \$5 fee per guest will apply.*

HEALTH NUT

Fresh Berry Parfaits ⑤

McMenamins Own Freshly Brewed Coffee ⑥ⓧ⑤
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 ⑥ⓧ⑤
and a selection of black and herbal teas

\$11.00

COFFEE BREAK

Breakfast Breads & Pastries ⑤

McMenamins Own Freshly Brewed Coffee ⑥ⓧ⑤
and a selection of black and herbal teas

McMenamins Cold Brew Coffee ⑥
served with milk and flavored syrups

\$12.00



Gluten Free ⑥ Vegan ⑧ Vegetarian ⑤

MORNING

BEACHSIDE BRUNCH TABLE

*Available until 2pm.
Minimum 25 people or a \$5 fee per guest will apply.*

Fresh Fruit Display ⑥ⓧ⑤

seasonal fruit, sliced melons, berries and tropical fruits

Breakfast Breads & Pastries ⑤

Hail! Caesar Salad

romaine, garlic croutons, Parmesan, Caesar dressing

Kale Slaw ⑥⑤

Hogshead-honey mustard dressing

Bagel & Lox Display

lemon, capers, red onion, whipped cream cheese

Cottage Potatoes ⑥ⓧ⑤

Our Daily Quiche

Simply Scrambled Eggs* ⑥⑤

Choice of Two Proteins

Canadian bacon ⑥, bacon ⑥, pork sausage links or veggie patties ⑥⑤

McMenamins Own Freshly Brewed Coffee ⑥ⓧ⑤

and a selection of black and herbal teas

Fresh-Squeezed Orange Juice ⑥ⓧ⑤

\$38.00



Gluten Free ⑥ Vegan ⓧ Vegetarian ⑤

AFTERNOON

McMENAMINS BANQUETS

ELECTRIC LUNCH BUFFET

Available from 11am to 3pm.

Minimum 15 people or a \$5 fee per guest will apply.

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 ⑥⑩⑤

SALADS Choose three

Aztec ⑥⑤

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 and Ruby-raspberry vinaigrette

Cascadia Spinach

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

ADD PROTEIN

Grilled Chicken ⑥, *Steak** ⑥ or *Smoked Salmon* ⑥ \$5.50

Dessert Display ⑤

assorted individual sweets

McMenamins Own Freshly Brewed Coffee ⑥⑩⑤

and a selection of black and herbal teas

\$25.00



Gluten Free ⑥ Vegan ⑩ Vegetarian ⑤

AFTERNOON

*Consuming raw or under cooked eggs, meat & fish may increase your risk of foodborne illness
October 2018

LUCKY'S DELI BUFFET

Available from 11am to 3pm.
Minimum 15 people or a \$5 fee per guest will apply.

SOUPS *Choose one*

- Seasonal Creamy Tomato ⑤
- Pesto Primavera Minestrone ⑥⑤
- New England-Style Clam Chowder
- West African Chicken-Peanut ⑥
- Ginger-Mushroom-Red Miso ⑥⑧⑤

DELI ITEMS

Sandwich Fillings

dilly tuna salad ⑥, Northwest chicken-cranberry salad ⑥, turkey ⑥, pastrami ⑥, hummus ⑥⑧⑤

Cheeses ⑤

Swiss, cheddar, habanero jack, herbed cream cheese

Spreads

walnut-pomegranate spread ⑥⑧⑤, secret sauce ⑥⑤, 1000 Island dressing ⑥⑤, Edgefield Dijon ⑥⑤ and Terminator mustards ⑤, cherry-syrah chutney ⑥⑧⑤

Veggies

tomato ⑥⑧⑤, onion ⑥⑧⑤, pickles ⑥⑧⑤, lettuce ⑥⑧⑤, cucumber ⑥⑧⑤, buttermilk coleslaw ⑥⑤, marinated red onion ⑥⑧⑤

Rolls ⑤

whole wheat, rustic ciabatta, brioche
Gluten-free buns available upon request for an additional charge

Chocolate Chip Cookies ⑤

McMenamins Own Freshly Brewed Coffee ⑥⑧⑤

and a selection of black and herbal teas

\$27.00



Gluten Free ⑥ Vegan ⑧ Vegetarian ⑤

AFTERNOON

YARD HOUSE PICNIC BUFFET

Available from 11am to 3pm.

Minimum 15 people or a \$5 fee per guest will apply.

Buttermilk Biscuits & Honey Butter ⑤

Picnic Potato Salad ⑥⑤

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

Kale Slaw ⑥⑤

Hogshead-honey mustard dressing

Grilled Terminator Kielbasa & Seasonal Link

Edgefield Dijon and Terminator mustards

Honey-Stung Fried Chicken

Chocolate Chip Cookies ⑤

McMenamins Own Freshly Brewed Coffee ⑥⑧⑤

and a selection of black and herbal teas

\$26.00



Gluten Free ⑥ Vegan ⑧ Vegetarian ⑤

AFTERNOON

McMENAMINS BANQUETS

BAJA BUFFET

Available from 11am to 3pm.

Minimum 15 people or a \$5 fee per guest will apply.

Spicy Radish & Jicama Slaw ⑥ⓧ⑤

Black Beans & Chipotle Rice ⑥ⓧ⑤

Smothered Three Sisters Burrito ⑤

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 ⑥⑤

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

Cinnamon & Sugar Churros ⑤

McMenamins Own Freshly Brewed Coffee ⑥ⓧ⑤

and a selection of black and herbal teas

\$29.00



Gluten Free ⑥ Vegan ⓧ Vegetarian ⑤

AFTERNOON

WOODSHOP BUFFET

Available from 11am to 3pm.
Minimum 15 people or a \$5 fee per guest will apply.

Garlic-Parmesan Knots ⑤

Hail! Caesar Salad

romaine, Caesar dressing, garlic croutons and Parmesan cheese

BAKED MAC & CHEESE Choose two

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, toasted bread crumbs

ADD PROTEIN

Grilled Chicken ⑥ or Italian Sausage ⑥ \$3.25

PIZZA CHOICES Choose two

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

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

Dessert Display ⑤

assorted individual sweets

McMenamins Own Freshly Brewed Coffee ⑥ⓧ⑤

and a selection of black and herbal teas

\$33.00



Gluten Free ⑥ Vegan ⑧ Vegetarian ⑤

AFTERNOON

AFTERNOON BREAKS

*Available from 1pm to 4pm.
30 minute serve time - no substitutions.
Minimum 15 people or a \$5 fee per guest will apply.*

CHOCOLATE BUZZ

Chocolate Chip Cookies ⑤

Black & Tan Brownie Bites ⑤

\$5.25

HAPPY HOUR

Cheeseburger or Hemp Sliders ⑤

Scooby Snacks

mini corn dogs and yellow mustard

Cajun Tots ⑥⑤

peppercorn ranch

\$9.00

TIKI PUPU PARTY

Year of the Dragon Pork Sliders

Sriracha mayo and pickled daikon-carrot slaw

Egg Rolls ⑤

hoisin and hellishly hot mustard

Sweet Potato Fries ⑥⑤

mango-habanero remoulade

\$11.00



Gluten Free ⑥ Vegan ⑧ Vegetarian ⑤

AFTERNOON

NORTH SHORE BUFFET

Minimum 15 people or a \$5 fee per guest will apply.

SIDES & SALADS

Rolls & Butter ⑤

Island Slaw ⑥⑤

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

Basil-Cilantro Rice ⑥⑩⑤

Pad Prik Green Beans

Szechuan peppercorns, mustard greens

ENTRÉES

Char Siu Pork Loin

marinated with aromatic spices and roasted

Three Rocks Jerk Chicken ⑥

made with our Three Rocks Rum

Coconut Shrimp

sweet potato fries and mango-habanero remoulade

DESSERTS

Lilikoi-Coconut Tart ⑤

tropical passionfruit custard, coconut shortdough, whipped cream and strawberries

Banana Bread Pudding ⑤

made with brioche and bittersweet chocolate, doused with Three Rocks Rum hard sauce, served with whipped cream

McMenamins Own Freshly Brewed Coffee ⑥⑩⑤

and a selection of black and herbal teas

\$49.00



Gluten Free ⑥ Vegan ⑩ Vegetarian ⑤

EVENING

McMENAMINS BANQUETS

FIRESIDE BUFFET

Minimum 15 people or a \$5 fee per guest will apply.

SIDES & SALADS

Rolls & Butter ⑤

Northwest Spinach Salad ⑥⑤

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 Cedar Plank Salmon ⑥

Fireside-cranberry butter

DESSERTS

Phil's Salted Caramel Tart ⑤

dark chocolate, Oregon filberts, whipped cream

Hogshead Whiskey Bread Pudding ⑤

spiked with whiskey-soaked raisins, doused with whiskey sauce and served with whipped cream

McMenamins Own Freshly Brewed Coffee ⑥⑧⑤

and a selection of black and herbal teas

\$55.00



Gluten Free ⑥ Vegan ⑧ Vegetarian ⑤

EVENING

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ROADHOUSE BARBECUE BUFFET

Minimum 15 people or a \$5 fee per guest will apply.

SIDES & SALADS

Cornbread Muffins & Honey Butter ⑤

Kale Slaw ⑥⑤

Hogshead-honey mustard dressing

Red, White & Blue Picnic Potato Salad ⑥

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

Dad's Moonshine Baked Beans ⑥⑤

Corn on the Cob ⑥⑤

grilled with smoked jalapeño, maple and lime

ENTRÉES

Red Eye BBQ Beef Brisket ⑥

chili-coffee rubbed with McMenamins coffee-BBQ sauce

Peppercorn White BBQ Chicken ⑥

marinated and grilled

Grilled Prawns ⑥

with Hogshead-mustard BBQ sauce

DESSERTS

Black & Tan Brownies ⑤

served with whipped cream

Northwest Berry Bars ⑤

marionberries and butter crumble served with whipped cream

McMenamins Own Freshly Brewed Coffee ⑥⑩⑤

and a selection of black and herbal teas

\$42.00



Gluten Free ⑥ Vegan ⑩ Vegetarian ⑤

EVENING

McMENAMINS BANQUETS

WILLOW BUFFET

Minimum 25 people or a \$10 fee per guest will apply.

SIDES & SALADS

Rolls & Butter ⑤

Ruby's Brewer Salad ⑤

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

Herb-Roasted Fingerlings ⑥ⓧ⑤

Wild Rice Pilaf ⑤

Hazelnut-Brown Butter Green Beans ⑥⑤

ENTRÉES

Pork Medallions ⑥

blackberry-pinot noir reduction

Poached Salmon ⑥

pinot gris-shallot beurre blanc

Bacon-Wrapped Filet of Beef* ⑥

peppered Hoghead demi-glace

Dessert Display ⑤

assorted individual sweets

McMenamins Own Freshly Brewed Coffee ⑥ⓧ⑤

and a selection of black and herbal teas

\$66.00



Gluten Free ⑥ Vegan ⓧ Vegetarian ⑤

EVENING

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October 2018

THE NEXT CHAPTER

*Minimum 25 people or a \$5 fee per guest will apply.
Server provided one hour.*

COCKTAIL APPETIZERS

Classic Deviled Eggs ©

Hummus & Pita ⊗ ④
veggie sticks

DISPLAYS

Deli Display

turkey, pastrami, Swiss, cheddar, habanero jack, secret sauce, pickles and assorted rolls

Dessert Display ④
assorted individual sweets

\$22.00



Gluten Free © Vegan ⊗ Vegetarian ④

RECEPTION

IMPROMPTU GATHERING

*Minimum 25 people or a \$5 fee per guest will apply.
Server provided one hour.*

COCKTAIL APPETIZERS

Chèvre Crostini

goat cheese with fig and black pepper tapenade

Stuffed Mushrooms ①

Parmesan, 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 ①②

fresh vegetables with herb aioli and walnut-pomegranate dipping sauces

\$22.00



Gluten Free ③ Vegan ④ Vegetarian ⑤

RECEPTION

McMENAMINS BANQUETS

GARDEN PARTY

*Minimum 25 people or a \$5 fee per guest will apply.
Server provided one hour.*

HORS D'OEUVRES

Caprese Skewers ⑥ ①

fresh mozzarella, basil and tomato

Assorted Deviled Eggs ⑥

Endive Leaves ⑥ ①

blue cheese mousse and maple-roasted walnuts

DISPLAYS

Crudités ⑥ ①

fresh vegetables with herb aioli and walnut-pomegranate dipping sauces

Fresh Fruit ⑥ ① ①

seasonal fruit, sliced melons, berries and tropical fruits

Dessert Display ①

assorted individual sweets

McMenamins Own Freshly Brewed Coffee ⑥ ① ①

and a selection of black and herbal teas

\$27.00



Gluten Free ⑥ Vegan ① Vegetarian ①

RECEPTION

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McMENAMINS BANQUETS

COCKTAIL PARTY

*Minimum 25 people or a \$5 fee per guest will apply.
Server provided one hour.*

HORS D'OEUVRES

Caprese Skewers ⑥ ⑤

fresh mozzarella, basil and tomato

Curried Crab Salad in Cucumber Cups ⑥

Endive Leaves ⑥ ⑤

blue cheese mousse and maple-roasted walnuts

Spicy Tuna Tartare*

sesame wonton crisp

Stuffed Peppadews ⑥ ⑤

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



Gluten Free ⑥ Vegan ⑧ Vegetarian ⑤

RECEPTION

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October 2018

MCMENAMINS BANQUETS

CELEBRATION

*Minimum 25 people or a \$5 fee per guest will apply.
Carver and server provided one hour.*

HORS D'OEUVRES

Assorted Deviled Eggs ©

Crab Cakes

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

a selection of imported cheese with assorted crackers and baguette

Crudités ©V

fresh vegetables with herb aioli and walnut-pomegranate dipping sauces

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



Gluten Free © Vegan ⊗ Vegetarian V

RECEPTION

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October 2018

DISPLAYS

Minimum 25 people or a \$5 fee per guest will apply.

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

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 ①

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

Mezza ①

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

Fresh Fruit ⑥ⓧ①

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

Crudités ⑥①

fresh vegetables with herb aioli and walnut-pomegranate dipping sauces \$6.50

Dessert Display ①

assorted individual sweets \$5.75

Cupcake Tower ①

an assortment of carrot, red velvet, chocolate, vanilla and lemon-poppysed \$5.75



Gluten Free ⑥ Vegan ⓧ Vegetarian ①

ENHANCEMENTS

COCKTAIL APPETIZERS

Minimum 15 people or a \$5 fee per guest will apply.

Coconut Shrimp

mango-habanero remoulade \$8.50

Nacho Bar ⓄⓋ

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

Mini Quiches Ⓥ

\$7.00

Rustic Chicken Tenders

Hammerhead BBQ sauce \$6.50

Terminator Meatballs

rich Terminator gravy \$6.50

Voodoo Chicken Wings Ⓞ

blue cheese dressing \$6.50

Classic Deviled Eggs ⓄⓋ

\$5.50

Spanakopita Triangles Ⓥ

feta cheese and spinach wrapped in filo pastry \$5.50

Stuffed Mushrooms Ⓥ

Parmesan, garlic and toasted bread crumbs \$5.50

Spinach-Artichoke Dip ⓄⓋ

tortilla chips \$4.75

Warm Bavarian Pretzels & Fondue Ⓥ

\$4.25

Tater Tot Bar ⓄⓋ

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

Chèvre Crostini Ⓥ

goat cheese with fig and black pepper tapenade \$4.00

Hummus & Pita ⓧⓋ

veggie sticks \$4.00

Egg Rolls Ⓥ

hoison and hellishly hot mustard \$4.00

Scooby Snacks

mini corn dogs and yellow mustard \$4.00

Garlic-Parmesan Knots Ⓥ

\$3.75



Gluten Free Ⓞ Vegan ⓧ Vegetarian Ⓥ

ENHANCEMENTS

McMENAMINS BANQUETS

HORS D'OEUVRES

*Three dozen per item minimum, priced per dozen.
Server provided one hour.*

Cellarmaster Brochettes ©

red wine-marinated steak bite, mushroom, blue cheese fondue \$42.00

Crab Cakes

No. 7 remoulade \$41.00

Prawn Cocktails ©

served in a shot glass with cocktail sauce \$40.00

Curried Crab Salad in Cucumber Cups ©

\$36.00

Stuffed Peppadews © ⑤

sweet piquante peppers stuffed with goat cheese and Marcona almonds \$33.00

Fireside Brie Bites ⑤

glazed hazelnuts, Fireside-cranberry chutney and Brie baked in puff pastry \$33.00

Spicy Tuna Tartare*

sesame wonton crisp \$31.00

Caprese Skewers © ⑤

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

Endive Leaves © ⑤

blue cheese mousse and maple-roasted walnuts \$28.00

Assorted Deviled Eggs ©

\$28.00

Crudité Shooters © ⑤

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

Spiced Pecans & Dried Cranberries © ⑧ ⑤

\$26.00

Tom Kha Peanuts © ⑧ ⑤

\$22.00



Gluten Free © Vegan ⑧ Vegetarian ⑤

ENHANCEMENTS

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MCMENAMINS BANQUETS

ENHANCEMENTS

*Minimum 15 people or a \$5 fee per guest will apply.
These items available to enhance a buffet meal.*

MORNING BUFFET ENHANCEMENTS

Bagel & Lox Display

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

Omelet Station Ⓞ

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

Biscuits & Gravy

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

Mini Bagels & Spreads

butter, smoked salmon cream cheese, herbed cream cheese, red raspberry jam and
beehive apple butter \$6.50

Cereal Bar Ⓟ

whole milk, granola and assorted cereals \$5.50

Oatmeal Bar ⓄⓅ

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

AFTERNOON BUFFET ENHANCEMENTS

Fajita Grill Station

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 ⓄⓅ \$4.50

Signature Soup

your choice of Seasonal Creamy Tomato Ⓟ, Pesto Primavera Minestrone ⓄⓅ,
New England-Style Clam Chowder, West African Chicken-Peanut Ⓞ,
Ginger-Mushroom-Red Miso ⓄⓧⓅ \$2.50

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



Gluten Free Ⓞ Vegan ⓧ Vegetarian Ⓟ

ENHANCEMENTS

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WORKING BEVERAGES & THEN SOME

McMenamins Own Freshly Brewed Coffee ⑥ⓧ⑤

and a selection of black and herbal teas
\$38.00 gallon
\$4.00 person

Fruit Juices ⑥ⓧ⑤

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

Fruit Juices ⑥ⓧ⑤

Orange, Apple \$3.50 bottle

Iced Tea or Lemonade ⑥ⓧ⑤

\$12.00 pitcher
\$32.00 gallon

Milk ⑥⑤

\$9.25 pitcher

Assorted Soda Pop ⑥ⓧ⑤

\$3.00 can

Bottled Water ⑥ⓧ⑤

Still \$3.00
Sparkling \$3.00

Add Soda Pop or Bottled Water *available upon consumption* ⑥ⓧ⑤

\$3.00

Punch ⑥ⓧ⑤

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

Martinelli's Sparkling Cider ⑥ⓧ⑤

\$12.00 bottle

TASTING FLIGHTS

McMenamins Ales on Draft ⑧⑤

\$10.00 four 4-oz samples

Edgefield Wine ⑥ⓧ⑤

\$14.00 four 2-oz samples



Gluten Free ⑥ Vegan ⑧ Vegetarian ⑤

ENHANCEMENTS