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## CATERING INFORMATION

Select the perfect setting for your social or business event from one of our gathering spaces, which can accommodate up to 280 people indoors and out. The meeting and banquet rooms are comfortable and appealing, serviced by friendly, attentive staff. Each banquet room is decorated in McMenamins' unique style – original artwork that retells the history of the location and its characters, warm woodwork, eclectic lighting fixtures and soothing colors. Dining, golf and overnight accommodations are conveniently located nearby.

### EVENT SPACE RENTALS

Rooms require a minimum amount of food and beverage services to be purchased for your function. The minimum amount varies depending on the room of your choice, time of day and day of the week. These fees can be explained by our Sales Coordinators. Some areas are available seasonally.

### MENUS

Meal selections must be confirmed four weeks prior to the date of your function. Although prices and menus are subject to change, they are always guaranteed three months prior to your event. Please note that all food and beverage prices are subject to an 18% service charge.

### PAYMENT POLICY

Each function requires an advance deposit, with the balance of all charges due at the close of the event. Direct billing for business events is also available, if application is submitted and approved at least two weeks 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

You're welcome to provide music and other forms of entertainment to complement your special event. Please advise the Sales Coordinator of your entertainment plans prior to booking or as soon as possible.



# BREAKFAST

## PLATED BREAKFAST ENTREES

Minimum 15 people. Plated breakfasts include a basket of breakfast breads and fruit garnish with tea selection and McMenamins own coffees.

<b>Biscuits &amp; Gravy</b> .....	10.50
a homemade buttermilk biscuit topped with creamy sausage gravy	
<b>Simply Scrambled Eggs</b> .....	9.75
with roasted red potatoes and your choice of ham steak, link sausage or rashers of bacon	
<b>Eggs Benedict</b> .....	12.25
a smoked pork loin and poached eggs on toasted English muffins, topped with Hollandaise sauce and served with roasted red potatoes	
<b>Smoked Salmon Benedict</b> .....	14.50
house-smoked salmon and soft poached eggs on a toasted English muffin topped with Hollandaise sauce and served with roasted red potatoes	
<b>Fresh Vegetable Quiche</b> .....	10.25
varied and changing with the season, served with roasted red potatoes	
<b>Amaretto French Toast</b> .....	10.50
with whipped butter, candied almonds and maple syrup	

## CONTINENTAL BREAKFAST BUFFETS

The following items are priced per person.

<b>Breakfast Breads</b> .....	7.50
assorted freshly baked breakfast breads accompanied by butter and preserves with tea selection and McMenamins own coffees	
<b>The Continental</b> .....	10.75
assorted freshly baked breakfast breads accompanied by butter and preserves, orange juice, fresh fruit with tea selection and McMenamins own coffees	
<b>The Continental Plus</b> .....	13.75
scrambled eggs, assorted freshly baked breakfast breads with butter and preserves, orange juice, fresh fruit, granola with yogurt, tea selection and McMenamins own coffees	

## ADDITIONAL A LA CARTE BREAKFAST ITEMS

The following items are priced per person.

<b>Yogurt</b> .....	2.50	<b>Granola with Yogurt &amp; Fruit</b> .....	6.75
<b>Bagel with Cream Cheese</b> .....	3.25	<b>Side of Ham, Bacon or Sausage Links</b> .....	3.00
<b>Bagel with Cream Cheese &amp; Lox</b> .....	7.75	<b>Fresh Fruit Salad</b> .....	3.50





# BREAKFAST BUFFET

Minimum 15 People

**Basket of Freshly Baked Breakfast Breads**

**Sliced Fresh Fruit Tray**

**Roasted Red 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**

with assorted condiments

### **Amaretto French Toast**

with whipped butter, candied almonds and maple syrup

### **Cheese Blintzes**

with raspberry compote

### **Biscuits & Sausage Gravy**

flaky buttermilk biscuits with house-made creamy sausage gravy

### **Traditional Eggs Benedict**

smoked pork loin and soft poached eggs on toasted English muffins topped with Hollandaise sauce

### **Smoked Salmon Benedict**

house-smoked salmon and soft-poached eggs on a toasted English muffin topped with Hollandaise sauce

### **Fresh Vegetable Quiche**

baked in a flaky pastry crust

One Main Course Selection..... 17.50

Two Main Course Selections..... 20.25





## **BRUNCH BUFFET**

Minimum 15 People

Carvers are available for an additional charge of \$30.00 per hour.

**Basket of Freshly Baked Breakfast Breads**

**Sliced Fresh Fruit Tray**

**House-Smoked Salmon**

with cream cheese, red onions, capers and mini bagels

**Roasted Red Potatoes**

**Country Sausage Links & Smoked Bacon**

**Buttermilk Biscuits & Sausage Gravy**

**Maple-Dijon Glazed Ham**

**Scrambled Eggs**

**Assortment of Fruit Juices**

**McMenamins Own Freshly Brewed Coffee & Decaf**

**Black & Herbal Teas**

27.00 per person





# LUNCH

Minimum 15 People ~ Two Choices

## SANDWICHES

Sandwiches are accompanied by your choice of Mediterranean pasta salad or country French potato salad with tea selection and McMenamins own coffees.

- Oven-Roasted Turkey** ..... 9.75  
with sundried cranberry mayonnaise and vintage white cheddar on whole grain bread
- Ham & Havarti**..... 8.75  
with honey mustard sauce on dark rye
- Vegetable Sub**..... 8.25  
with roasted vegetables, artichoke hearts, greens, tapenade and tomato on a French roll
- Roast Beef & Swiss** ..... 9.75  
with marinated red onions and horseradish mayo on rustic sourdough bread

## SALADS

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

- Spinach Salad** ..... 12.50  
with tomato, crisp bacon, sliced egg and maple-stout vinaigrette topped with a grilled chicken breast
- Thai Noodle Salad** ..... 8.75  
with shredded cabbage, carrots, bell pepper, red onion, scallions, fresh cilantro and spicy peanut dressing
- Caesar Salad** ..... 9.25  
Romaine lettuce with garlic croutons, Parmesan cheese and house-made Caesar dressing
- Grilled Chicken Caesar Salad** ..... 12.25
- Chef's Salad** ..... 10.50  
mixed greens with sliced ham, turkey breast, cheddar and Swiss cheeses and peppercorn ranch dressing
- Cobb Salad** ..... 11.50  
with oven-roasted turkey, blue cheese crumbles, crisp bacon, avocado, sliced egg and diced tomato on a bed of romaine lettuce with red wine vinaigrette

## BOXED PICNIC LUNCHES

Select one or two sandwiches or salads from above. Add 3.25  
Sandwiches include chips, a side of salad, fresh fruit or cookie and a soft drink.  
Salads include bread and butter, fresh fruit or cookie and soft drink.

## PLATED LUNCHEONS

Plated luncheons are accompanied by a seasonal vegetable, mixed green salad, rolls and butter as well as tea selection and McMenamins own coffees.

- Grilled Chicken Breast** with orange and single-malt mustard glaze ..... 17.25
- Baked Salmon** with roasted shallot-Edgefield Pinot Gris beurre blanc ..... 18.00
- Wild Mushroom & Spinach Canneloni** with a rosemary cream sauce ..... 16.25





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## SOUP & SALAD BUFFET



Minimum 15 People.

Includes two freshly made soups, assorted rolls and crackers, tea selection and McMenamins own freshly brewed coffee and decaf

### CHOOSE TWO SOUPS

**New England-Style Clam Chowder**  
**Cream of Zucchini with Tomato & Basil**  
**Wild Mushroom-Barley**  
**West African Chicken-Peanut**  
**Fresh Tomato-Basil Bisque**

### CHOOSE THREE SALADS

**Mediterranean Pasta Salad**  
penne pasta with feta cheese, bell pepper, red onion and kalamata olives in a lemon-basil vinaigrette

**Mixed Green Salad**  
with a selection of dressing

**Brewers Salad**  
seasonal greens with roasted hazelnuts and crumbled blue cheese in a raspberry-Ruby Ale vinaigrette

**Chinese Chicken Salad**  
cabbage, romaine lettuce, carrots, celery, five-spice chicken and fried wontons in a ginger-soy dressing

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

**Santa Fe Salad**  
black beans, roasted corn, pepperjack cheese, black olives, diced tomatoes and red onions on a bed of lettuce topped with fried tortilla strips and chipotle-lime-sour cream dressing

**Thai Noodle Salad**  
with shredded cabbage, carrots, bell pepper, red onion, scallions, fresh cilantro and a spicy peanut dressing

**Spinach Salad**  
fresh leaves of spinach, sliced egg, crisp bacon and tomato served with a warm maple-stout vinaigrette

**Fruit Salad**  
seasonal fruits dressed with honey, lime and mint

14.25 per person



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## **DELI BUFFET**

Minimum 15 People

Includes tea selection and McMenamins own freshly brewed coffees

### **Country French Potato Salad**

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

### **Mediterranean Pasta Salad**

penne pasta with feta cheese, bell pepper, red onion and kalamata olives in a lemon-basil vinaigrette

### **Mixed Green Salad**

with a selection of dressings

### **Sliced Fresh Fruit Tray**

### **Sliced Deli Meats**

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

### **Sliced Cheese**

Tillamook® cheddar, Swiss and pepperjack cheeses

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

### **Assorted Sandwich Spreads**

### **Basket of Sliced Breads**

18.75 per person



## PICNIC MENU

Minimum 15 People  
Available seasonally

**Hamburgers**

**Hot Dogs**

**Grilled Chicken Breast** (Add 4.25 per person)

**Hammerhead Brat** (Add 4.25 per person)

**Boca® Burgers** (Add 2.50 per person)

**Cheddar Cheese, Tomatoes, Red Onion, Pickles & Lettuce**

**Mayonnaise, Mustard, Secret Sauce, Relish & Ketchup**

**Buttermilk Coleslaw**

**Picnic Potato Salad**

**Potato Chips**

**Freshly Baked Cookies & Brownies**

**Assorted Cans of Soda Pop**

14.75 per person



# PIZZA BUFFET

Minimum 15 People

## Antipasti Platter

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

## Mixed Green Salad

with a selection of dressings

## Cans of Soda Pop

## PIZZA CHOICES

### Cheese

whole milk mozzarella and Parmesan

### Pepperoni

a traditional favorite

### Sandtrap Special

Canadian bacon, pepperoni, fennel sausage, onions and black olives

### Mediterranean Chicken

garlic-roasted chicken, kalamata olive, roasted garlic, sundried tomato and fresh basil

### Secret Garden Veggie

sweet bell pepper, red onion, mushroom, black olive, artichoke heart, spinach, tomato and fresh herbs

### White Eagle

grilled chicken with roasted garlic, tomatoes, green onions and Alfredo sauce

### Hawaiian Classic

Canadian bacon and pineapple

Two Pizza Choices..... 16.50

Three Pizza Choices..... 18.95

Four Pizza Choices..... 21.75





## **PASTA BUFFET**

Minimum 15 People

**Basket of Garlic Bread**

**Sliced Fresh Fruit Tray**

**Fresh Vegetable Platter**  
with 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**

### **PASTA SELECTIONS**

Choose up to three of the following

**Portobello Mushroom Ravioli**  
with roasted garlic-basil cream sauce

**Vegetable Lasagna**

layers of pasta, spinach, broccoli and carrots baked with ricotta and mozzarella cheeses

**Sausage Lasagna**

mild Italian sausage and seasoned ground beef with layers of mozzarella, ricotta, Romano and Parmesan cheeses baked with a hearty tomato sauce

**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, gorgonzola and fontina cheeses

**Spinach & Cheese Pasta Shells**

baked with an herbed tomato sauce

**Baked Rigatoni**

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

One Main Course..... 21.25

Two Main Courses..... 24.50

Three Main Courses..... 27.75





## BARBECUE MENU

Minimum 15 People  
Available seasonally

**Selection of Summer Fruits & Berries**

**Basket of Fresh Baked Biscuits & Rolls**

**Bourbon Baked Beans & Corn on the Cob**

**Mixed Green Salad & Country Potato Salad**

**McMenamins own Freshly Brewed Coffee & Decaf**

**Black & Herbal Teas**

**Housemade Fruit Crisp**

### ENTRÉES

Choose one or two of the following

**Barbecued Pork Spareribs** basted with Hammerhead BBQ sauce

**Jerk Chicken** with Jamaican spice rub

**Whiskey River Chicken** marinated with Hogshead whiskey and cola

**Coffee Barbecue Brisket** slow-smoked beef brisket with coffee barbecue sauce

**Grilled Swordfish Steaks** with mango-habañero salsa

**Grilled Portobello Mushroom** with roasted garlic-white bean purée

**Ale Marinated Sirloin Steak** with smoked jalapeño butter

**Grilled Salmon Fillet** with roasted tomato coulis

**Prawn Skewers** with Hogshead BBQ sauce

Add \$3.50 to the price per person for the selection of this entrée

Single Entree Selection..... 26.25 per person

Double Entree Selections..... 30.25 per person





## SNACKS & BREAKS

<b>Cookie</b> (each).....	2.00
<b>Brownies</b> (each) .....	2.00
<b>Granola Bars</b> (each).....	1.50
<b>Mixed Nuts</b> (serves 12) .....	22.50
<b>Mini Pretzel</b> (serves 12).....	12.75
<b>Whole Fruit</b> (each piece) .....	2.00
<b>Assorted Yogurt</b> (each) .....	2.50
<b>Chocolate Truffles</b> (dozen) .....	25.25
<b>McMenamins Own Coffees &amp; Assorted Teas</b> (per person).....	2.30
<b>Bottled Water</b> (per bottle) .....	2.00
<b>Soda Pop</b> (per can) .....	2.00





## COCKTAIL APPETIZERS

All items serve 12

### **French Onion Dip & Potato Chips**

20.75

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

20.75

### **Warm Black Bean Dip**

served with tortilla chips

25.50

### **Chinese BBQ Pork**

served with spicy Chinese mustard and hoisin sauces

41.75

### **Meatballs in Terminator Stout Sauce**

30.25

### **Grilled Hammerhead Bratwurst**

served with Hogshead mustard sauce

38.00

### **BBQ Chicken Wings**

with peppercorn ranch

31.75

### **Hummus Platter**

served with cucumber, tomato, feta cheese, kalamata olives,  
marinated red onions and Greek-style pita bread

35.50

### **Focaccia Bread**

with blue cheese, walnuts and rosemary

23.00



## HORS D'OEUVRES

Three dozen per item minimum (priced by the dozen)

### WARM

<b>Bacon Wrapped Scallops</b> .....	30.00
<b>Pizza Triangles</b> .....	17.50
with mushrooms, Fontina and roasted garlic	
<b>Pizza Triangles</b> .....	16.75
with Roma tomatoes, pesto and Provolone	
<b>Spanikopita Triangles</b> .....	20.00
feta cheese and spinach wrapped in filo pastry	
<b>Wild Mushroom Tartlets</b> .....	23.00
<b>Vegetable Spring Rolls</b> .....	19.50
served with soy-ginger dipping sauce	
<b>Chicken Flautas</b> .....	27.00
<b>Thai Chicken Satay</b> .....	20.00
served with sweet chili sauce	
<b>Szechuan Beef Skewers</b> .....	26.50
served with spicy soy dipping sauce	

### COLD

<b>Chèvre Crostini</b> .....	20.75
with chèvre cheese and black pepper-fig tapenade	
<b>Caprese Crostini</b> .....	20.75
with fresh mozzarella, basil and Roma tomatoes drizzled with olive oil and balsamic vinegar	
<b>Black Forest Ham &amp; Dill Cream Cheese Pinwheels</b> .....	17.75
<b>Classic Deviled Eggs</b> .....	14.50
<b>Vietnamese Vegetarian Salad Rolls</b> .....	22.75
served with sweet chili sauce	
<b>Prawn Cocktails</b> .....	27.75
served in a shot glass with lemon cocktail sauce	
<b>Oyster Shooters</b> .....	26.00
served in a shot glass with zesty cocktail sauce	
<b>Curried Crab Salad in Cucumber Cups</b> .....	25.00





## PLATTERS & TRAYS

**Fresh Fruit Tray**.....selected sliced seasonal fruits

Small (serves 12).....	53.50
Medium (serves 25).....	102.00
Large (serves 50).....	194.75

**Vegetable Platter**.....a selection of fresh seasonal vegetables served with peppercorn ranch dressing

Small (serves 12).....	44.75
Medium (serves 25).....	85.25
Large (serves 50).....	162.50

**Domestic Cheese Tray**.....served with breads and crackers

Small (serves 12).....	44.00
Medium (serves 25).....	84.25
Large (serves 50).....	160.50

**Fruit & Cheese Tray**.....domestic and imported cheeses with selected whole and sliced seasonal fruits served with breads and crackers

Small (serves 12).....	88.50
Medium (serves 25).....	168.75
Large (serves 50).....	320.75

**Antipasti Platter**.....sliced prosciutto, salami and pepperoni, provolone and feta cheeses, olives, marinated vegetables and sliced baguette

Small (serves 12).....	63.75
Medium (serves 25).....	134.50
Large (serves 50).....	205.75





## CARVED ROASTS

All carved roasts are accompanied by rolls, Dijon mustard and mayonnaise

<b>Maple-Dijon Glazed Ham</b> served with honey mustard sauce (serves 40) .....	177.00
<b>Herb-Roasted Turkey Breast</b> served with a cranberry-orange relish (serves 30) .....	187.75
<b>Pepper-Crusted Round of Beef</b> served with horseradish sauce (serves 40) .....	244.00
<b>Roast Prime Rib</b> served with horseradish sauce (serves 30) .....	289.25
<b>Pork Loin Roast</b> served with Granny Smith apple-sage sauce (serves 25) .....	120.75
<b>Cider-Brined Ham</b> served with hard cider-apple butter (serves 30) .....	189.00
<b>Garlic-Roasted Leg of Lamb</b> served with mint sauce (serves 20) .....	154.75





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## RECEPTION DISPLAYS



### **Antipasti Display**

sliced prosciutto, sweet coppa and sopressata, marinated fresh mozzarella, feta and provolone cheeses, olives, marinated and pickled vegetables served with assorted hearth baked breads and rolls

Price Per Person... 6.95

### **Brie en Croute**

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

Serves 25 People... 121.50

### **Charcuterie Display**

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

Price Per Person... 11.25

### **Cheese Board**

a selection of imported cheeses with assorted water crackers

Price Per Person... 7.50

### **Crudites Display**

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

Price Per Person... 4.50

### **Fruit Display**

sliced and whole seasonal melons, berries and tropical fruits

Price Per Person... 5.50

### **Mezza Display**

hummus, baba ghanoush, tabouli, feta cheese, kalamata olives, marinated onions cucumbers and tomato slices served with Greek-style pita triangles

Price Per Person... 5.75

### **Poached Salmon Display**

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

Serves 25 People... 173.25

### **Chilled Prawn Display**

with spicy cocktail sauce and fresh lemon

Serves 25 People... 252.00

### **Cedar Plank House-Smoked Salmon Display**

with ciabatta rolls and honey mustard sauce

Serves 25 People... 174.00

### **Seafood Display**

oysters on the half shell with Pinot Gris mignonette, Dungeness crab legs, scallop ceviche, prawns  
with cocktail sauce and smoked salmon fillet with lemon-dill creme fraiche

Price Per Person... 38.75 (50 person minimum)

### **Dessert Table**

a selection of cakes, pastries and petit fours

Price Per Person... 6.50 (25 person minimum)



## RECEPTION PACKAGES

Minimum 25 People

### PACKAGE ONE

**Cheese Board** a selection of imported cheeses with assorted water crackers

**Fruit Display** freshly sliced and whole fruits in season

**Crudites Display** an array of fresh vegetables with herbed aioli  
and roasted red pepper cream dipping sauces

**Citrus Punch Bowl**

**McMenamins Own Freshly Brewed Coffee & Decaf**

**Black & Herbal Teas**

19.25 per person

### PACKAGE TWO

Includes all of Package One plus the following

**Carved Roasts**

Choose any two

**Herb-Roasted Turkey Breast** with cranberry-orange relish

**Maple-Dijon Glazed Ham** with honey mustard sauce

**Pepper-Crusted Round of Beef** with red wine jus and horseradish sauce

**Bread Basket** hearth baked breads and rolls served with whipped butter

23.75 per person

### PACKAGE THREE

Includes all of Packages One and Two with your choice of three hors d'oeuvres

**Wild Mushroom Tartlets • Caprese Crostini**

**Spanikopita Triangles • Vegetable Spring Rolls**

**Black Forest Ham & Dill Cream Cheese Pinwheels**

38.50 per person





# DINNER

Minimum 15 People ~ Two Choices

## PLATED DINNERS

Plated dinners are accompanied by a seasonal vegetable, mixed green salad, rolls and butter as well as McMenamins own roasted coffees, tea selection and dessert.

<b>Medallions of Pork</b> .....	29.25
with sun-dried fruits and Edgefield hard cider jus served with Yukon gold mashed potatoes	
<b>Herb-Roasted Chicken Breast</b> .....	31.50
with wild mushroom pan gravy served with Yukon gold mashed potatoes	
<b>Grilled Chicken Breast</b> .....	29.00
with an orange single-malt mustard glaze served with wild rice pilaf	
<b>Baked Petite Salmon Fillet</b> .....	market price
with roasted shallot and Edgefield Pinot Gris beurre blanc served with wild rice pilaf	
<b>Wild Mushroom &amp; Spinach Canneloni</b> .....	26.50
with a rosemary cream sauce	
<b>Grilled Salmon</b> .....	market price
with roasted pepper and pinenut salsa served with roasted red potatoes	
<b>Prime Rib of Beef</b> .....	38.00
crusted with black pepper and rock salt served with natural pan juices, horseradish cream and double stuffed potatoes	
<b>Herb-Crusted Halibut</b> .....	market price
with a white wine butter sauce served with wild rice pilaf	
<b>Tournedos of Beef</b> .....	39.50
with a wild mushroom demi-glaze served with herb-roasted potatoes	
<b>Chicken &amp; Salmon</b> .....	34.25
grilled chicken breast and salmon fillet with lemon pepper beurre blanc served with wild rice pilaf	
<b>Beef &amp; Petite Lobster</b> .....	49.00
grilled beef tenderloin and 6-oz petite lobster tail with drawn butter, roasted potatoes and sautéed vegetables	





# CLATSOP BEACH DINNER BUFFET

Minimum 15 People

**Basket of Dinner Rolls**

**Sliced Fresh Fruit Tray**

**Fresh Vegetable Platter**  
with peppercorn ranch dressing

**Mixed Green Salad**  
with a selection of dressings

**McMenamins Own Freshly Brewed Coffee & Decaf**

**Black & Herbal Teas**

**Dessert Tray**

## SIDE DISH SELECTIONS

Choose two of the following

**Yukon Gold Mashed Potatoes • Whipped Sweet Potatoes**  
**Roasted Garlic Green Beans • Bourbon Baked Beans**  
**Wild Rice Pilaf • Herb-Roasted Potatoes • Sautéed Vegetables**  
**Potatoes Au Gratin • Glazed Baby Carrots**

## MAIN COURSE SELECTIONS

**Pepper-Crusted Round of Beef**  
with red wine jus and horseradish sauce

**Maple-Dijon Ham**  
with honey mustard sauce

**Herb-Roasted Turkey**  
with sourdough dressing, gravy and cranberry sauce

One Main Course Selection..... 28.00

Two Main Course Selections..... 32.25

Three Main Course Selections..... 37.00



# NEACOXIE CREEK DINNER BUFFET

Minimum 15 People

**Basket of Dinner Rolls**

**Sliced Fresh Fruit Tray**

**Fresh Vegetable Platter**  
with peppercorn ranch dressing

**Mixed Green Salad**  
with a selection of dressings

**McMenamins Own Freshly Brewed Coffee & Decaf**

**Black & Herbal Teas**

**Dessert Tray**

## MAIN COURSE SELECTIONS

**Baked Lemon-Herb Chicken**  
with wild rice pilaf

**Pork Chop**  
with hard cider gravy and Yukon gold mashed potatoes

**Baked Petite Salmon Fillet**  
with roasted shallot-Pinot Gris beurre blanc and wild rice pilaf

**Tournedos of Beef**  
with a wild mushroom demi-glace and herb-roasted potatoes

**Herb-Crusted Halibut**  
with a white wine butter sauce and wild rice pilaf

**Grilled Chicken Breast**  
with a raspberry-Ruby Ale glaze and herb roasted potatoes

**Vegetable Lasagna**  
layers of pasta, spinach, broccoli and carrots baked with ricotta and mozzarella cheeses

One Main Course Selection..... 31.25

Two Main Course Selections..... 36.00





# NECANICUM RIVER DINNER BUFFET

Minimum 15 People

**Basket of Dinner Rolls**

**Sliced Fresh Fruit Tray**

**Antipasti Platter**

**Mixed Green Salad**  
with a selection of dressings

**Sauteed Seasonal Vegetables**

**McMenamins Own Freshly Brewed Coffee & Decaf**

**Black & Herbal Teas**

**Dessert Tray**

## MAIN COURSE SELECTIONS

**Baked Lemon-Herb Chicken**  
with wild rice pilaf

**Medallions of Pork**  
with a blackberry-sage reduction sauce and Yukon gold mashed potatoes

**Baked Petite Salmon Fillet**  
with a roasted shallot-Pinot Gris beurre blanc and wild rice pilaf

**Tournedos of Beef**  
with a wild mushroom demi-glace and herb roasted potatoes

**Herb-Crusted Halibut**  
with a white wine butter sauce and wild rice pilaf

**Grilled Chicken Breast**  
with a raspberry-Ruby Ale glaze and herb roasted potatoes

**Italian Peppers**  
baked with pesto-Parmesan rice stuffing and served with a roasted red pepper cream sauce

One Main Course Selection..... 34.75

Two Main Course Selections..... 39.75





## DESSERTS

Desserts free of charge with plated dinners

### Italian Pear Tart

a buttery shortdough crust filled with almond frangipane topped with pear halves and an apricot glaze, served with warm caramel sauce ..... 36.75 (serves 8)

### New York Style Cheesecake

our traditional style cheesecake contains no flour for an extra creamy texture, served with raspberry coulis..... 31.50 (serves 14)

### Chocolate Layer Cake

six layers of chocolate cake with creamy chocolate icing finished with pieces of chocolate with ganache ..... 57.75 (serves 12)

### Harvest Carrot Cake

four layers of moist carrot cake with crunchy walnuts, spices and raisins filled and frosted with butter cream cheese frosting ..... 47.00 (serves 14)

### Tiramisu Torte

a traditional Italian favorite, yellow sponge cake layers soaked with espresso syrup then filled and topped with mascarpone Bavarian cream and dusted with cocoa powder ..... 52.50 (serves 14)

### Lemon Bundt Cake

a moist lemon cake finished with a lemon fondant icing ..... 52.50 (serves 14)

