



# CATERING INFORMATION



Select the perfect setting for your social or business gathering. Our meeting and banquet spaces are comfortable and serviced by staff who are friendly and attentive. The rooms are uniquely decorated, including a gymnasium and a living-room style library, with accommodations for 10 to 200 people. Dining and overnight accommodations are just footsteps away.

## EVENT SPACE RENTAL

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 the day, and day of the week. Minimums 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

Social and business functions require an advance deposit(s), with the balance of all charges due at the close of the event. Direct billing for business events is available if application is submitted and approved prior to 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 Group Sales 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.

## AUDIOVISUAL

We can provide just about any equipment your group may need. Please inquire about availability of products and prices.



# McMENAMINS KENNEDY SCHOOL

## CATERING MENUS

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# BREAKFAST BUFFETS

Minimum 15 people for selected items<sup>o</sup> — Available until 11AM



## **Breakfast Breads & Pastries \$9.75**

assorted freshly baked breakfast breads and pastries from our bakery 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 from our bakery 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<sup>o</sup> \$13.75**

Tillamook<sup>®</sup> 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<sup>o</sup> \$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<sup>o</sup> \$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**

### **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

### **Assorted Yogurt**

\$3.25

### **Breakfast Breads & Pastries**

\$4.50





# SCHOOLHOUSE BREAKFAST BUFFET

Minimum 15 people — Available until 11AM

**Freshly Baked 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 Entrée Selection    Two Entrée Selections

\$26.75

\$33.00





# 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**





# SOUP & SALAD BUFFET

Minimum 15 people — Available until 3PM



**Assorted Rolls & Crackers**

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

## SOUPS

*Choose two of the following*

**Butternut Squash Bisque**

**Fresh Tomato-Basil Bisque**

**McMenamins Clam Chowder**

**West African Chicken-Peanut**

**Hungarian Mushroom-Barley**

## SALADS

*Choose three of the following*

### **Brewer's Salad**

seasonal greens with roasted hazelnuts and crumbled blue cheese  
tossed with 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 with 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





# 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







# PRINCIPAL JENSEN'S PIZZA BUFFET

Minimum 15 people



## Antipasti Platter

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

## Caesar Salad

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

## Soda Pop

## PIZZA CHOICES

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

### Cheese

whole milk mozzarella and Parmesan

### Margherita

fresh mozzarella cheese, tomato slices and basil

### Pepperoni

a traditional favorite

### Principal's Special

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

### Green with Envy

fresh veggies, pesto sauce, mozzarella and feta cheeses

### 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 CHOICES

*Choose up to three of the following*

**Wild Mushroom & Spinach Canneloni**

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 Pasta Choice    Two Pasta Choices    Three Pasta Choices

\$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**

## 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





# KENNEDY SCHOOL GRILL BUFFET

Minimum 15 people



## Grilled Chicken Breast

Hammerhead BBQ sauce

## Smoked Terminator Sausage

sauerkraut relish

## Hammerhead Garden Burgers

add \$2.50

## Basket of Assorted Rolls & Buns

**Cheddar Cheese, Lettuce, Tomatoes,  
Red Onions & Pickle Chips**

**Edgefield Dijon & Terminator Mustards,  
Herb Aioli & Portland Ketchup**

## Mixed Green Salad

selection of dressings

## Mediterranean Pasta Salad

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

## Freshly Baked Cookies & Brownies

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

\$29.50





# SNACKS & BREAKS



## Assorted Yogurt

\$3.25 per person

## Housemade Granola Bars

\$36.00 per dozen

## Bagels & Cream Cheese

\$4.50 per person

## Candy Bars

\$2.75 each

## 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

## Guacamole & Tortilla Chips

\$48.25 — serves 12

## Fresh Fruit Basket

selected whole seasonal fruit

\$2.75 per person

## Spinach-Artichoke Dip & Tortilla Chips

\$35.25 — serves 12

## 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

## Chocolate-Dipped Rice Crispy Treats

\$36.00 per dozen

## 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





# 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

## HONOR ROLL

Fruit & Yogurt  
Housemade Granola Bars  
McMenamins Own Freshly Brewed Coffee & Decaf  
Black & Herbal Teas, Hot Cocoa, Spiced Cider  
\$13.00

## RECESS

Chocolate-Dipped Rice Crispy Treats  
Whole Fresh Fruit  
Goldfish Crackers  
Soda Pop  
\$9.00

## STRAIGHT A STUDENT

Ants on a Log  
Apple Slices & Caram-Ale Sauce  
Housemade Cinnamon Graham Crackers  
McMenamins Own Freshly Brewed Coffee & Decaf  
Black & Herbal Teas, Hot Cocoa  
\$9.00

## THE HEALTH NUT

Assorted Lowfat Yogurt  
Housemade Cinnamon-Honey Granola  
Fruit Skewers  
Trail Mix  
Assorted Juices & Sparkling Water  
\$13.00





# HIGH TEA

Minimum 15 people



## Mini Scones

Devonshire cream, raspberry 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 per item minimum — Priced per dozen



## COLD

### Caprese Crostini

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

\$28.25

### Chèvre Crostini

goat cheese with fig and  
black pepper tapenade

\$29.75

### Classic Deviled Eggs

\$21.00

### Curried Crab Salad in Cucumber Cups

\$31.00

### Endive Leaves

Rogue blue cheese mousse  
and roasted walnuts

\$25.75

### Fresh Vegetable Salad Rolls

Thai-style peanut sauce

\$25.75

### Stuffed Peppadews

sweet piquante peppers stuffed with  
goat cheese and Marcona almonds

\$26.00

### Gruyère & Hazelnut Straws

\$22.00

### Ham & Dill Cream Cheese Pinwheels

\$22.50

### Oyster Shooters\*

served in a shot glass  
with cocktail sauce

\$33.25

### Prawn Cocktails

served in a shot glass  
with cocktail sauce

\$35.75

### Spicy Tuna Tartare\*

crispy rice cake

\$32.00







# HORS D'OEUVRES

Three dozen per item minimum — 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

### Crab Cakes

chipotle creme fraiche

\$41.75

### 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





# 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

\$71.25 · \$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

\$65.00 · \$111.00 · \$205.00





# 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 Hogshead 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





# 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

## **Crudités 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





# CARVED ROASTS

All roasts are accompanied by rolls, butter,  
Edgefield Dijon & 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





# 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

### Crudités Display

an array of fresh vegetables with herb 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





# AFTER SCHOOL SPECIAL DINNER BUFFET



Minimum 15 people

**Basket of Dinner Rolls**

**Fresh Fruit Tray**

**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

*Choose up to three of the following*

**Pepper-Crusted Round of Beef\***

Black Rabbit Red Wine jus and horseradish sauce

**Honey-Glazed Baked Ham**

Hogshead Whiskey mustard sauce

**Herb-Roasted Turkey Breast**

cranberry-Fireside Port relish

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

\$35.50

\$40.50

\$46.00







# GRADUATE 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

## 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





# 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-poppyseed

\$5.50 per person — Minimum 25 people

# DESSERTS

## 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

