



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.





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

