



McMENAMINS ANDERSON SCHOOL BANQUET MENU

425.398.0127 • mcmenamins.com

18607 Bothell Way NE, Bothell WA 98011

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.

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SUNRISE BREAKFAST

*Available until 11am.
Minimum 15 people.*

Breakfast Breads & Pastries ⑤

Fruit Salad ⑥⑤

honey-lime-mint dressing and seasonal fruit

Simply Scrambled Eggs* ⑥⑤

Choice of Two Proteins

Canadian bacon ⑥, bacon ⑥, pork sausage links or vegan patties ✱⑤

Cottage Potatoes ✱⑤

McMenamins Own Freshly Brewed Coffee ⑥✱⑤

and a selection of The Tao of Tea

Bottled Orange Juice ⑥✱⑤

\$30.50

Gluten Free ⑥ Vegan ✱ Vegetarian ⑤



MORNING

EYE OPENER CONTINENTAL

*Available until 11am.
Minimum 15 people.*

Breakfast Breads & Pastries ⑤

Whole Fresh Fruit ⑥✱⑤

Hard-Cooked Eggs ⑥⑤

McMenamins Own Freshly Brewed Coffee ⑥✱⑤
and a selection of The Tao of Tea

Bottled Orange Juice ⑥✱⑤

\$19.00

Gluten Free ⑥ Vegan ✱ Vegetarian ⑤



BOTHELL BRUNCH

Available until 3:30pm.
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

Smoked Salmon Tortellini Salad

Cottage Potatoes ✳️🍃

Fresh-Baked Quiche

Primavera Veggie Quiche 🍃 and Quiche Lorraine

Simply Scrambled Eggs* ©🍃

Choice of Two Proteins

Canadian bacon ©, bacon ©, pork sausage links or vegan patties ✳️🍃

McMenamins Own Freshly Brewed Coffee ©✳️🍃

and a selection of The Tao of Tea

Bottled Orange Juice ©✳️🍃

\$46.00

Gluten Free © Vegan ✳️ Vegetarian 🍃



MORNING

PLATED BREAKFAST

*Available until 11am.
Minimum 15 people.*

Breakfast Breads & Pastries ⑤

Fresh Berry Parfait ⑤

cinnamon-honey granola, Greek yogurt

McMenamins Own Freshly Brewed Coffee ⑥✱⑤

and a selection of The Tao of Tea

ENTRÉE Choose up to two

Simply Scrambled Eggs* ⑤

cottage potatoes and your choice of Canadian bacon ⑥,
bacon ⑥, pork sausage links or vegan patties ✱⑤ \$23.25

Angel's Crunchy French Toast ⑤

whipped butter and red raspberry jam \$23.25

Traditional Eggs Benedict*

all-natural Canadian bacon and soft-poached eggs on a toasted English muffin topped with
Hollandaise sauce and served with cottage potatoes \$25.25

Biscuit-Wich

fresh-baked buttermilk biscuit, bacon, scrambled egg and
Tillamook® cheddar, cottage potatoes \$25.25

Baja Breakfast Burrito

chorizo, egg, cheddar, onion, cilantro, chipotle pico de gallo, cottage potatoes \$27.50

Northern Exposure Scramble

smoked salmon, herbed cream cheese, melted leeks, fried capers, cottage potatoes \$27.50

Gluten Free ⑥ Vegan ✱ Vegetarian ⑤



MORNING

MORNING ENHANCEMENTS

Available until 11am.

Minimum 15 people.

These items available to enhance a buffet meal.

Bagel & Lox Display

lemon, capers, red onion, whipped cream cheese \$10.50

Mini Bagels & Spreads

butter, smoked salmon cream cheese, herbed cream cheese,
red raspberry jam and beehive apple butter \$10.00

Biscuits & Gravy

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

Oatmeal Bar © ①

steel-cut oats, milk, dried fruits, beehive apple butter, brown sugar \$7.00

Granola Station ①

Greek yogurt, fresh berries, fresh mixed fruit, dried fruit,
almonds and power seed mix with coconut \$7.00

Gluten Free © Vegan ✱ Vegetarian ①



MORNING

McMENAMINS BANQUETS

ELECTRIC LUNCH

Available until 3:30pm.
Minimum 15 people.

Garlic Bread ⑤

SOUPS Choose two

Seasonal Creamy Tomato ⑤

Pesto Primavera Minestrone ⑥⑤

West African Chicken-Peanut ⑥

Ginger-Mushroom-Red Miso ⑥✱⑤

SALADS

Aztec ⑤

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

Brewer's ⑤

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

Six Arms Goddess ✱⑤

romaine, cucumber, tomato, bell peppers, marinated onion, pita chips, Goddess dressing

ADD PROTEIN

Baked Tofu ⑥✱⑤, *Grilled Chicken* ⑥ or *Smoked Salmon* ⑥ \$6.25

Chocolate Chip Cookies ⑤

McMenamins Own Freshly Brewed Coffee ⑥✱⑤

and a selection of The Tao of Tea

\$27.50

Suggested Wine Pairings White Rabbit & Black Rabbit

Gluten Free ⑥ Vegan ✱ Vegetarian ⑤



AFTERNOON

LUCKY'S DELI BUFFET

Available until 3:30pm.
Minimum 15 people.

SALADS

Brewer's Salad ④

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

Picnic Potato Salad ④④

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

Kale Slaw ④④

Hogshead-honey mustard dressing

DELI ITEMS

Sandwich Fillings

dilly tuna salad ④, turkey ④, pastrami ④, hummus ④✳️④

Cheeses

Swiss, cheddar, pepper jack, herbed cream cheese

Spreads

roasted red pepper aioli ④✳️④, secret sauce ④④, Edgefield Dijon ④④ and Terminator mustards ④, cherry-syrach chutney ④✳️④, mayonnaise ④④

Veggies

tomato ④✳️④, pickles ④✳️④, lettuce ④✳️④, cucumber ④✳️④, buttermilk coleslaw ④④, marinated red onion ④✳️④

Rolls ④

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

Chocolate Chip Cookies ④

McMenamins Own Freshly Brewed Coffee ④✳️④

and a selection of black and herbal teas

\$36.50

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

Gluten Free ④ Vegan ✳️ Vegetarian ④



AFTERNOON

YARD HOUSE PICNIC

Available until 3:30pm.
Minimum 15 people.

Buttermilk Biscuits ⑤
honey, butter

Picnic Potato Salad ⑥⑤
red potatoes, sweet relish, egg, onion, celery, bell pepper

Kale Slaw ⑥⑤
Hogshead-honey mustard dressing

Grilled Terminator Kielbasa & Hammerhead Bratwurst∞
rolls, warm sauerkraut, Edgefield Dijon, Terminator and yellow mustards

Honey-Stung Fried Chicken∞

Chocolate Chip Cookies ⑤

McMenamins Own Freshly Brewed Coffee ⑥✱⑤
and a selection of The Tao of Tea

\$37.50

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

Hammerhead BBQ Tofu ✱⑤
grilled baked tofu

Gluten Free ⑥ Vegan ✱ Vegetarian ⑤



AFTERNOON

McMENAMINS BANQUETS

BAJA FIESTA

Available until 3:30pm.
Minimum 15 people.

Spicy Radish & Jicama Slaw ⑥✱⑤

Black Beans ⑥✱⑤

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 ∞

pepper jack, cilantro sour cream and onion

Nacho Bar ⑤

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

Chocolate Chip Cookies ⑤

McMenamins Own Freshly Brewed Coffee ⑥✱⑤

and a selection of The Tao of Tea

\$40.25

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

Tofu Fajita Grill ⑥✱⑤

sautéed sweet peppers and onions, flour and corn tortillas

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

Gluten Free ⑥ Vegan ✱ Vegetarian ⑤



AFTERNOON

McMENAMINS BANQUETS

ANDY'S WOODSHOP

Available until 3:30pm.
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 mozzarella

Traditional ⑤

sharp cheddar cheese

ADD PROTEIN

Grilled Chicken ⑥ or Italian Sausage ⑥ \$4.00

PIZZA Choose two

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

Hammerhead BBQ Chicken

garlic-roasted chicken, 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, tomato

Chocolate Chip Cookies ⑤

McMenamins Own Freshly Brewed Coffee ⑥*⑤

and a selection of The Tao of Tea

\$40.25

Suggested Wine Pairings White Rabbit & Alder Ridge Vineyard Cabernet Sauvignon

Gluten Free ⑥ Vegan ✱ Vegetarian ⑤



AFTERNOON

AFTERNOON ENHANCEMENTS

*Minimum 15 people.
These items available to enhance a buffet meal.*

Fajita Grill

carne asada, chicken and tofu ⑥✳️🍃 with sautéed sweet peppers and onions,
flour and corn tortillas \$13.25

Signature Salad

your choice of Hail! Caesar Salad, Pub Green Salad ⑥🍃, Brewer's Salad 🍃 \$6.75

Signature Soup

your choice of Seasonal Creamy Tomato 🍃, Pesto Primavera Minestrone ⑥🍃,
West African Chicken-Peanut ⑥, Ginger-Mushroom-Red Miso ⑥✳️🍃 \$5.50

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 \$205.00 — serves 20

Salt & Pepper-Crusted Roast Prime Rib*

Black Rabbit Red Wine jus and horseradish sauce \$425.00 — serves 50

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

Gluten Free ⑥ Vegan ✳️ Vegetarian 🍃



AFTERNOON

COLD PLATED LUNCH

Available until 3:30pm.
Minimum 15 people.

Rolls & Butter ⑤

SALAD

Choose up to two

Aztec ⑤

romaine, corn & 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

Cascadia Spinach

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

Six Arms Goddess ✨⑤

romaine, cucumber, tomato, bell peppers, marinated onion, pita chips, Goddess dressing

ADD PROTEIN

Baked Tofu ⑥✨⑤, Grilled Chicken ⑥ or Smoked Salmon ⑥ \$6.25

WRAP IT UP! Served with fresh fruit \$2.00

DESSERT

Choose one

Black & Tan Brownie ⑤

caram-ale sauce & whipped cream

Northwest Berry Bar ⑤

blackberries, butter crumble & whipped cream

Phil's Salted Caramel Tart ⑤

dark chocolate, Oregon filberts, whipped cream

McMenamins Own Freshly Brewed Coffee ⑥✨⑤

and a selection of The Tao of Tea

\$28.75

Gluten Free ⑥ Vegan ✨ Vegetarian ⑤



AFTERNOON

HOT PLATED LUNCH

Available until 3:30pm.
Minimum 15 people.

Rolls & Butter ⑤

SALAD Choose one

Hail! Caesar Salad

romaine, garlic croutons, Parmesan cheese, our Caesar dressing

Pub Green Salad ⑥⑤

grape tomatoes, cucumbers, marinated red onions, peppercorn ranch

Brewer's Salad ⑤

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

MAIN COURSE Choose up to two

Chicken & Pumpkin-Mole Enchiladas

pepper jack, cilantro sour cream and onion

The Good Shepherd's Pie

ground lamb and beef in a rich gravy with veggies topped with baked Yukon Gold mashed potatoes

Wild Mushroom & Spinach Cannelloni ⑤

rosemary cream sauce & San Marzano tomato sauce

Montego Bay Bowl ⑥✱⑤

curried black bean & veggie stew, rice, mango chutney, avocado, onion, cilantro & jalapeño

DESSERT Choose one

Black & Tan Brownie

caram-ale sauce & whipped cream ⑤

Northwest Berry Bar

blackberries, butter crumble & whipped cream ⑤

Phil's Salted Caramel Tart

dark chocolate-hazelnut sauce, Oregon filberts, whipped cream ⑤

McMenamins Own Freshly Brewed Coffee ⑥✱⑤

and a selection of The Tao of Tea

Three Courses \$37.25

Two Courses — salad and main or main and dessert \$30.50

Gluten Free ⑥ Vegan ✱ Vegetarian ⑤



AFTERNOON

AFTERNOON BREAKS

*Available until 5pm.
Minimum 15 people.
30 minute serve time — no substitutions.*

HAPPY HOUR

Cheeseburger Sliders

Scooby Snacks

mini corn dogs and yellow mustard

Cajun Tots ⑤

peppercorn ranch

\$12.75

TIKI PUPU PARTY

Year of the Dragon Pork Sliders

Sriracha mayo and pickled daikon-carrot slaw

Spring Rolls ⑤

Thai sweet chili sauce

Sweet Potato Fries ⑤

Sriracha mayo

\$13.25

Gluten Free ⑥ Vegan ✱ Vegetarian ⑤



AFTERNOON

ALTHEA'S RECEPTION

Minimum 25 people.

APPETIZERS

Classic Deviled Eggs © ⑤
Edgefield Dijon

Hummus & Pita * ⑤
veggie sticks

DISPLAYS

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

Dessert Display ⑤
assorted individual sweets

\$26.25

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

Gluten Free © Vegan * Vegetarian ⑤



RECEPTION

ALICE'S IMPROMPTU GATHERING

Minimum 25 people.

APPETIZERS

Chèvre Crostini

goat cheese with fig and black pepper tapenade

Stuffed Mushrooms ④

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 ④✳️④

fresh vegetables with roasted red pepper aioli

\$26.25

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

Gluten Free ④ Vegan ✳️ Vegetarian ④



RECEPTION

MATTIE'S GARDEN PARTY

Minimum 25 people.

APPETIZERS

Caprese Skewers © ⑤

fresh mozzarella, basil, tomato, balsamic drizzle

Classic Deviled Eggs © ⑤

Edgefield Dijon

Endive Leaves © ⑤

blue cheese mousse and roasted walnuts

DISPLAYS

Crudités © ✱ ⑤

fresh vegetables with roasted red pepper aioli

Fresh Fruit © ✱ ⑤

seasonal fruit, sliced melons, berries and tropical fruits

Dessert Display ⑤

assorted individual sweets

McMenamins Own Freshly Brewed Coffee © ✱ ⑤

and a selection of The Tao of Tea

\$31.50

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

Gluten Free © Vegan ✱ Vegetarian ⑤



RECEPTION

LOLA'S COCKTAIL PARTY

Minimum 25 people.

APPETIZERS

Caprese Skewers © ⑤

fresh mozzarella, basil, tomato, balsamic drizzle

Stuffed Mushrooms ⑤

Parmesan, herbed cream cheese, garlic and toasted bread crumbs

Endive Leaves © ⑤

blue cheese mousse and roasted walnuts

Smoked Salmon Crostini

smoked salmon cream cheese, lemon zest, dill sprig

Stuffed Peppadews © ⑤

sweet piquante peppers stuffed with goat cheese and Marcona almonds

DISPLAY

Charcuterie

pâté, ham, salami, prosciutto, cornichons, marinated onions and Edgefield Dijon and Terminator mustards served with assorted crackers and baguette

\$33.50

Suggested Wine Pairings Nicholas Vineyard Riesling, Aegrina Vineyard Pinot Noir

Gluten Free © Vegan ✱ Vegetarian ⑤



RECEPTION

McMENAMINS BANQUETS

CARTER THE GREAT'S CELEBRATION

*Minimum 25 people.
Carver provided one hour.*

APPETIZERS

Classic Deviled Eggs ⑥ ⑤
Edgefield Dijon

Smoked Salmon Crostini
smoked salmon cream cheese, lemon zest, dill sprig

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

Artisan Cheese Board ⑤
a selection of cheese with assorted crackers and baguette

Chilled Prawn Display ⑥
lemon, cocktail sauce

Crudités ⑥ ✱ ⑤
fresh vegetables with roasted red pepper aioli

CARVED ROAST

Salt & Pepper-Crusted Roast Prime Rib*
Black Rabbit Red Wine jus and horseradish sauce accompanied by rolls, butter,
Edgefield Dijon and mayonnaise

\$46.00

Suggested Wine Pairings White Rabbit & Alder Ridge Vineyard Cabernet Sauvignon

Gluten Free ⑥ Vegan ✱ Vegetarian ⑤

*Consuming raw or under cooked eggs, meat & fish may increase your risk of foodborne illness
Sept 2022



RECEPTION

DISPLAYS

Minimum 25 people.

Charcuterie

pâté, ham, salami, prosciutto, cornichons, marinated onions and Edgefield Dijon and Terminator mustards served with assorted crackers and baguette \$19.00

Nacho Bar ⑤

tortilla chips, chipotle pico de gallo, tomatillo salsa, guacamole, cilantro sour cream, chili con queso \$17.00

Deli Display

turkey, pastrami, Swiss, cheddar, pepper jack, mayonnaise, pickles, assorted rolls and a selection of mustards \$15.25

Antipasti

sliced prosciutto, salami, pepperoni, marinated fresh mozzarella, feta and Provolone cheeses, Greek olives, marinated and pickled vegetables served with assorted crackers and baguette \$13.25

Artisan Cheese Board ⑤

a selection of cheese with assorted crackers and baguette \$12.75

Chilled Prawn Display ⑥

lemon, cocktail sauce \$10.50

Hummus & Pita ✱⑤

veggie sticks \$10.50

Mezza ⑤

hummus, roasted red pepper aioli, dolmas, feta-yogurt dip, Greek olives, marinated onions, cucumbers and tomato served with pita triangles \$10.00

Warm Bavarian Pretzels & Fondue ⑤

\$10.00

Fresh Fruit ⑥✱⑤

seasonal fruit, sliced melons, berries and tropical fruits \$9.00

Crudités ⑥✱⑤

fresh vegetables with roasted red pepper aioli \$8.50

Tater Tot Bar ⑤

Cajun and roasted garlic-pepper seasonings with peppercorn ranch \$7.00

Dessert Display ⑤

assorted individual sweets \$7.75

Brie en Croûte ⑤

whole wheel of Brie with peppered apples wrapped in puff pastry with red and green grapes and sliced baguette \$184.00 per wheel — serves 25

Gluten Free ⑥ Vegan ✱ Vegetarian ⑤



RECEPTION

HORS D'OEUVRES

Three dozen per item minimum, priced per dozen.

Mini Quiches ⑤
\$40.50

Rosemary Nuts ⑥⑤
\$34.50

Stuffed Peppadews ⑥⑤
sweet piquante peppers stuffed with goat cheese and Marcona almonds \$34.50

Caprese Skewers ⑥⑤
fresh mozzarella, basil, tomato, balsamic drizzle \$34.50

Endive Leaves ⑥⑤
blue cheese mousse and roasted walnuts \$33.50

Crudités Shooters ⑥⑤
fresh vegetables with herb aioli and roasted red pepper aioli \$32.50

Terminator Meatballs
rich Terminator gravy \$32.50

Spiced Pecans & Dried Cranberries ⑥✱⑤
\$31.50

Spanakopita Triangles ⑤
feta cheese and spinach wrapped in filo pastry \$28.50

Gluten Free ⑥ Vegan ✱ Vegetarian ⑤

*Consuming raw or under cooked eggs, meat & fish may increase your risk of foodborne illness
Sept 2022



ENHANCEMENTS

McMENAMINS BANQUETS

HORS D'OEUVRES

Three dozen per item minimum, priced per dozen.

Tom Kha Peanuts ©✳️🍃
\$26.75

BLT Crostini
Red Eye bacon jam, shredded lettuce, Roma tomato, herb aioli \$25.00

Smoked Salmon Crostini
smoked salmon cream cheese, lemon zest, dill sprig \$25.00

Caprese Crostini 🍃
fresh mozzarella, basil and Roma tomatoes drizzled with olive oil and balsamic vinegar
\$25.00

Classic Deviled Eggs ©🍃
Edgefield Dijon \$25.00

Chèvre Crostini
goat cheese with fig and black pepper tapenade \$25.00

Spring Rolls 🍃
Thai sweet chili sauce \$23.00

Stuffed Mushrooms 🍃
Parmesan, herbed cream cheese, garlic and toasted bread crumbs \$23.00

Scooby Snacks
mini corn dogs and yellow mustard \$18.25

Gluten Free © Vegan ✳️ Vegetarian 🍃

*Consuming raw or under cooked eggs, meat & fish may increase your risk of foodborne illness
Sept 2022



ENHANCEMENTS

GRATEFUL VEG BUFFET

Minimum 15 people.

Hummus & Pita ✱ ⑤
veggie sticks

Spring Rolls ⑤
Thai sweet chili sauce

Six Arms Goddess Salad ✱ ⑤
romaine, cucumber, tomato, bell peppers, marinated onion, pita chips, Goddess dressing

Basil-Cilantro Rice ⑥ ✱ ⑤

Jerk BBQ Jackfruit Sliders ✱ ⑤
mango pico de gallo & toasted ciabatta rolls

Jamaican Curried Veggie Stew ⑥ ✱ ⑤
black bean and veggie stew, mango chutney, spinach, onion, cilantro and jalapeño

Panang Tofu & Veggie Curry ⑥ ✱ ⑤
curry-coconut sauce, broccoli, green beans, carrot, red bell pepper, onion and ginger

Lilikoi-Coconut Tart ⑤
tropical passionfruit custard, coconut shortdough, whipped cream and strawberries

McMenamins Own Freshly Brewed Coffee ⑥ ✱ ⑤
and a selection of The Tao of Tea

\$48.75

Gluten Free ⑥ Vegan ✱ Vegetarian ⑤



NORTH SHORE LUAU

Minimum 15 people.

SIDES & SALADS

Hawaiian Rolls & Butter ⑤

Mai Thai Salad

romaine, cabbage, tomato, cucumber, pickled daikon-carrot slaw, cilantro, jalapeño, onion, fried shallots, tom kha peanuts, mai Thai dressing

Basil-Cilantro Rice ⑥*⑤

Pad Prik Green Beans

red bell peppers, Thai red curry chili sauce, 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

Lemongrass Mahi Mahi

grilled fillets with cilantro, lime, pickled daikon-carrot slaw

DESSERTS

Lilikoi-Coconut Tart ⑤

tropical passionfruit custard, coconut shortdough, whipped cream and strawberries

Ruby's Raspberry Cheesecake ⑤

vanilla cheesecake, raspberry swirl, graham cracker crust

McMenamins Own Freshly Brewed Coffee ⑥*⑤

and a selection of The Tao of Tea

\$56.50

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

Jamaican Curried Veggie Stew ⑥*⑤ black bean and veggie stew, basil-cilantro rice, mango chutney, spinach, onion, cilantro and jalapeño

Suggested Wine Pairings Nicholas Vineyard Riesling, Willamette Valley Pinot Noir

Gluten Free ⑥ Vegan * Vegetarian ⑤

*Consuming raw or under cooked eggs, meat & fish may increase your risk of foodborne illness
Sept 2022



EVENING

FIRESIDE SUPPER

Minimum 15 people.

SIDES & SALADS

Rolls & Butter ⑤

Northwest Spinach Salad ⑤
goat cheese, hazelnuts and marionberry vinaigrette

Yukon Gold Mashed Potatoes ⑥⑤

Wild Rice Pilaf ⑤

Garlic-Roasted Broccolini ⑥✳️⑤

ENTRÉES∞

Cider-Glazed Pork Medallions ⑥
Aval Pota apple chutney

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
vanilla cheesecake, raspberry swirl and graham cracker crust

McMenamins Own Freshly Brewed Coffee ⑥✳️⑤
and a selection of The Tao of Tea

\$69.00

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

Wild Mushroom & Spinach Cannelloni
rosemary Alfredo sauce

Suggested Wine Pairings Merlot, Chardonnay, Columbia Gorge

Gluten Free ⑥ Vegan ✳️ Vegetarian ⑤

*Consuming raw or under cooked eggs, meat & fish may increase your risk of foodborne illness
Sept 2022



ROADHOUSE BARBECUE COOKOUT

Minimum 15 people.

SIDES & SALADS

Cornbread Muffins & Honey Butter ⑤

Kale Slaw ⑥⑤

Hogshead-honey mustard dressing

Picnic Potato Salad ⑥⑤

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

Dad's Moonshine Baked Beans ⑤

Garlic Green Beans ⑥✱⑤

ENTRÉES∞

Red Eye BBQ Beef Brisket ⑥

chili-coffee rubbed with McMenamins coffee-BBQ sauce

Peppercorn White BBQ Chicken ⑥

marinated and grilled

Grilled Wild Salmon ⑥

with Hogshead-mustard BBQ sauce

DESSERTS

Black & Tan Brownies ⑤

served with whipped cream

Northwest Berry Bars ⑤

marionberries and butter crumble

McMenamins Own Freshly Brewed Coffee ⑥✱⑤

and a selection of The Tao of Tea

\$63.25

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

Hammerhead BBQ Tofu ✱⑤

grilled baked tofu

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

Gluten Free ⑥ Vegan ✱ Vegetarian ⑤



EVENING

WILLOW'S FEAST

Minimum 25 people.

SIDES & SALADS

Rolls & Butter ④

Brewer's Salad ④

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

Herb-Roasted Fingerlings ④✳️④

Wild Rice Pilaf ④

Hazelnut-Brown Butter Green Beans ④④

ENTRÉES∞

Pork Medallions ④

blackberry-pinot noir reduction

Poached Wild Salmon ④

pinot gris-shallot beurre blanc

Bacon-Wrapped Filet of Beef* ④

peppered Hoghead demi-glace

Dessert Display ④

assorted individual sweets

McMenamins Own Freshly Brewed Coffee ④✳️④

and a selection of The Tao of Tea

\$86.25

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

Roasted Vegetable Strudel ④

tomato-basil coulis

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

Gluten Free ④ Vegan ✳️ Vegetarian ④



EVENING

McMENAMINS BANQUETS

PLATED DINNER

Minimum 15 people.

Rolls & Butter ④

SALADS Choose one

Kale Caesar Salad garlic croutons, Parmesan cheese, housemade Caesar dressing

Cafe Green Salad ④④ grape tomatoes, cucumbers, marinated red onions,
Black Rabbit vinaigrette

Northwest Spinach Salad ④ goat cheese, candied hazelnuts and marionberry vinaigrette

ENTRÉES Choose up to two

All entrees served with chef's choice vegetable

Grilled Chicken Breast Ruby Star glaze and grilled polenta \$55.00

Grilled Polenta ④*④ braised mushrooms, Brussels sprouts hash,
grilled radicchio, balsamic syrup \$55.00

No. 7 Herbal Roasted Game Hen ④ Yukon Gold mashed potatoes \$55.00

Grilled Pork Tenderloin blackberry-pinot noir reduction and
Yukon Gold mashed potatoes \$55.00

Pepper-Crusted Ahi* ④ mango pico de gallo and basil-cilantro rice \$55.00

Halibut Wellington puff pastry, mushroom duxelle, spinach,
blanc de blanc beurre blanc \$66.00

Potlatch Wild Salmon* Fireside-cranberry butter and wild rice pilaf \$66.00

Bacon-Wrapped Fillet of Beef* ④ peppered Hoghead demi-glace and
scaloped blue cheese potatoes \$66.00

Steak au Poivre* ④ Longshot Brandy-mushroom demi-glace
and herb-roasted fingerlings \$66.00

Petite Beef Filet & Giant Prawns ④ braised mushrooms, red wine demi-glace,
black garlic butter, truffled twice-baked potato \$77.00

DESSERTS Choose one

Lemon Tart ④ raspberry coulis and whipped cream

Poor Farm Apple Tart ④ streusel top and whipped cream

Chocolate Terminator Stout Cake ④ raspberry coulis and whipped cream

McMenamins Own Freshly Brewed Coffee ④*④
and a selection of The Tao of Tea

Gluten Free ④ Vegan * Vegetarian ④



EVENING

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McMENAMINS BANQUETS

LATE NIGHT

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

LAST CALL

Terminator Meatballs

rich Terminator gravy

Scooby Snacks

mini corn dogs and yellow mustard

Cajun Tots ⑤

peppercorn ranch

\$23.00

AFTER PARTY

Year of the Dragon Pork Sliders

Sriracha mayo and pickled daikon-carrot slaw

Spring Rolls ⑤

Thai sweet chili sauce

Sweet Potato Fries ⑤

Sriracha mayo

Tom Kha Peanuts ⑥ ✱ ⑤

\$23.00

Gluten Free ⑥ Vegan ✱ Vegetarian ⑤



EVENING

WORKING BEVERAGES & THEN SOME

McMenamins Cold Brew Coffee ©*V

made fresh daily and requires 24-hour advance notice
with Torani syrups, cream and ice
\$30.00 carafe

McMenamins Own Freshly Brewed Coffee ©*V

and a selection of The Tao of Tea
\$40.00 gallon
\$4.00 person

Fruit Juices ©*V

Orange, Apple Cider, Grapefruit, Tomato, Cranberry \$23.00 pitcher

Fruit Juices ©*V

Orange, Apple \$3.75 bottle

Iced Tea or Lemonade ©*V

\$13.00 pitcher
\$34.00 gallon

Milk ©V

\$9.50 pitcher

Assorted Soda Pop ©*V

\$3.25 can

Bottled Water ©*V

\$3.25 still
\$3.25 sparkling

Punch ©*V

Fruit or Citrus \$34.00 gallon
Sparkling Wine Punch \$44.00 gallon

Martinelli's Sparkling Cider ©*V

\$13.00 bottle

Gluten Free © Vegan * Vegetarian V



ENHANCEMENTS