

CATERING INFORMATION

Select the perfect setting for your social or business gathering. Our banquet spaces are comfortable and serviced by staff who are friendly and attentive. Areas are uniquely decorated, with space for parties of 10 to 150 people.

EVENT SPACE RENTALS

Each room requires a minimum amount of food and beverage service to be purchased for your function. The minimum amount varies depending on the space of your choice, time of the day and day of the week. These fees will be explained by our sales coordinators.

MENUS

Meal selections must be confirmed four weeks prior to the date of your function. Although menus and prices 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

Every function requires an advance deposit(s), with the balance of all charges due at the close of the event. Direct billing for corporate events is also available if arranged in advance and approved prior to the function.

GUARANTEES

The final number in attendance for your event must be specified by 12 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.

WiFi

Wireless internet access is available free of charge throughout the property



DELI BUFFET

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

McMenamins Own Freshly Brewed Coffee & Decaf

Black & Herbal Teas

\$16.95 per person

(Minimum 15 People)



SOUP & SALAD BUFFET

SOUP CHOICES

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**

SALAD CHOICES

Choose Three Salads

Brewers Salad

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

Caesar Salad

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

Chinese Chicken Salad

cabbage, romaine lettuce, carrots, celery, five-spice chicken and fried wontons in a ginger-soy 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

Santa Fe Salad

kidney beans, corn, pepperjack cheese, black olives, diced tomatoes and onions on a bed of lettuce topped with fried tortilla strips and chipotle-lime-sour cream dressing

Smoked Chicken Salad

With green onion, mushroom, sundried tomato, fresh basil and a creamy balsamic vinaigrette

Spinach Salad

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

Thai Noodle Salad

with shredded cabbage, carrot, bell pepper, red onion, scallion, fresh cilantro and a spicy peanut dressing

Assorted Rolls & Crackers

McMenamins Own Freshly Brewed Coffee & Decaf

Black & Herbal Teas

\$12.75 per person

(Minimum 15 People)



TACO BUFFET

Refried Beans & Spanish Rice

Chicken Fajita Meat & Seasoned Ground Beef

Taco Shells, Flour Tortillas & Tortilla Chips

Guacamole, Sour Cream & Fresh Salsa

Cheddar Cheese

Shredded Lettuce, Tomato & Red Onion

Pickled Jalapeños, Limes & Fresh Cilantro

Soda Pop

\$14.25 per person

(Minimum 15 People)



PASTA BUFFET

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

Sausage Lasagna

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

Vegetable Lasagna

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

Portobello Mushroom Ravioli

with roasted garlic basil cream sauce

Baked Four-Cheese Penne

Provolone, Parmesan, Gorgonzola and fontina cheeses

Chicken Ravioli

with roasted red pepper cream sauce

One Pasta Choice.....\$19.25 per person

Two Pasta Choices.....\$22.25 per person

Three Pasta Choices.....\$25.00 per person

(Minimum 15 People)



BARBECUE MENU

Basket of Fresh Baked Biscuits & Rolls

Selection of Seasonal Fruits & Berries

Bourbon Baked Beans

Corn on the Cob

Mixed Green Salad

Country Potato Salad

Soda Pop

Housemade Fruit Crisp

ENTRÉES

Choose one or two of the following

Barbecued Pork Spareribs

basted with Hammerhead BBQ sauce

Smoked Pineapple BBQ Chicken

smoked in a marinade of porter, soy sauce, pineapple, herbs and spices

Stuffed Portobello Mushroom Caps

*stuffed with garlic, fresh basil, red onion, red bell pepper,
Parmesan cheese and topped with melted blue cheese*

Ale-Marinated Sirloin Steak

with smoked jalapeño butter

Grilled Salmon Fillet

with blueberry barbecue sauce

Grilled Swordfish Steaks

with pineapple pico de gallo

Single Entrée Selection.....\$23.75 per person

Double Entrée Selection.....\$27.25 per person

(Minimum 15 People)



PICNIC BUFFET

Hamburgers

Hot Dogs

Grilled Chicken Breast (add \$4.25 per person)

Hammerhead Brat (add \$4.25 per person)

Boca Burger (add \$2.50 per person)

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

Mayonnaise, Mustard, Secret Sauce, Relish & Ketchup

Buttermilk Coleslaw

Picnic Potato Salad

Basket of Potato Chips

Freshly Baked Cookies & Brownies

Soda Pop

\$13.25 per person

(Minimum 15 People)



COCKTAIL APPETIZERS

Chinese BBQ Pork

served with spicy Chinese mustard and hoisin sauces
\$39.75 (serves 12)

Honey-Habanero Chicken Wings

sweet & spicy... served with peppercorn ranch & veggie sticks
\$28.50 (serves 12)

Meatballs with Housemade Beer-yaki Sauce

\$27.25 (serves 12)

Grilled Hammerhead Bratwurst

served with sweet-hot mustard sauce
\$34.25 (serves 12)

Hummus Platter

*served with cucumber, tomato, feta cheese, kalamata olives,
marinated red onion and Greek-style pita bread*
\$32.00 (serves 12)

Guacamole & Tortilla Chips

\$27.25 (serves 12)

Tortilla Chips & Pineapple Pico de Gallo

\$18.75 (serves 12)

French Onion Dip & Potato Chips

\$18.75 (serves 12)

Mixed Nuts

\$20.25 (serves 12)

Mini Pretzels

\$11.50 (serves 12)



HORS D'OEUVRES

(3 dozen minimum per item)

HOT

Assorted Mini Quiches	\$17.50 per dozen
Chicken Flautas	\$24.25 per dozen
Beef Taquitos	\$24.25 per dozen
<i>served with chipotle sour cream</i>	
Beer-yaki Beef Skewers	\$24.25 per dozen
<i>served with spicy soy dipping sauce</i>	
Thai Chicken Satay	\$18.00 per dozen
<i>served with sweet chili sauce</i>	
Sesame Chicken	\$18.00 per dozen
<i>served with soy-ginger sauce</i>	
Spanikopita Triangles	\$18.00 per dozen
<i>feta cheese and spinach wrapped in filo pastry</i>	
Vegetable Spring Rolls	\$17.50 per dozen
<i>served with sweet chili sauce</i>	

COLD

Classic Deviled Eggs	\$13.00 per dozen
Black Forest Ham & Dill Cream Cheese Pinwheels	\$16.00 per dozen
Caprese Crostini	\$18.75 per dozen
<i>with fresh mozzarella, basil and Roma tomatoes</i> <i>drizzled with olive oil and balsamic vinegar</i>	
Smoked Salmon Mousse in Filo Cups	\$20.00 per dozen
Prawn Cocktails	\$25.00 per dozen
<i>served in a shot glass with lemon cocktail sauce</i>	
Oyster Shooters	\$23.50 per dozen
<i>served in a shot glass with zesty cocktail sauce</i>	



PLATTERS & TRAYS

Vegetable Platter

a selection of fresh seasonal vegetables served with peppercorn ranch dressing

\$40.25	\$76.75	\$146.25
(serves 12)	(serves 25)	(serves 50)

Fresh Fruit Tray

selected sliced seasonal fruits

\$48.25	\$91.75	\$185.00
(serves 12)	(serves 25)	(serves 50)

Fruit & Cheese Tray

*domestic and imported cheeses with seasonal fresh and dried fruits
served with breads and crackers*

\$79.75	\$150.75	\$288.50
(serves 12)	(serves 25)	(serves 50)

Domestic Cheese Tray

served with breads and crackers

\$39.50	\$75.75	\$144.50
(serves 12)	(serves 25)	(serves 50)

Deli Tray

*sliced meats and domestic cheeses served with mayonnaise,
dijon mustard, horseradish and silver dollar rolls*

\$49.75	\$94.50	\$180.00
(serves 12)	(serves 25)	(serves 50)

Antipasti Platter

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

\$75.50	\$121.00	\$185.25
(serves 12)	(serves 25)	(serves 50)

Dessert Tray

assorted individual sweets

\$53.50	\$102.25	\$196.00
(serves 12)	(serves 25)	(serves 50)



MARINOFF DINNER BUFFET

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

Chose two of the following

Yukon Gold Mashed Potatoes • Roasted Garlic Green Beans
Bourbon Baked Beans • Herb Roasted Potatoes
Roasted Vegetables

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.....\$25.25 per person

Two Main Course Selections.....\$29.00 per person

Three Main Course Selections.....\$33.25 per person

(Minimum 15 People)



THE OL' CORN PASS DINNER BUFFET

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

Choose one or two of the following

Pineapple Chicken
with Yukon Gold mashed potatoes

Stuffed Pork Tenderloin
with spinach, portobello mushrooms, diced tomatoes and Yukon Gold mashed potatoes

Baked Petite Salmon Fillet
with blueberry bbq sauce and herb roasted potatoes

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

Grilled Chicken Breast
with a raspberry-RubyAle glaze and herb roasted potatoes

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

One Main Course Selection.....\$28.25 per person

Two Main Course Selections.....\$32.50 per person

(Minimum 15 People)

