

❧ CATERING INFORMATION ❧

Select the perfect setting for your social or business event from one of our various conference facilities which can accommodate up to 300 people. The meeting and banquet rooms are comfortable and appealing, serviced by staff that are friendly and attentive. Each banquet room is decorated in its own unique style, including hardwood floors, colorful carpets, hand-painted designs on walls, woodwork and doors. Dining and overnight accommodations are just footsteps away.

❧ 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 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 ❧

Music and other forms of entertainment are welcome to complement your special event. Due to noise considerations and other limitations, certain venues at Edgefield are inappropriate for music; dancing is allowed in the Attic and Blackberry Hall. Please advise the Sales Coordinator of your entertainment plans prior to booking or as soon as possible.

☪ HORS D'OEUVRES ☪

THREE DOZEN PER ITEM MINIMUM (PRICED BY THE DOZEN)

WARM

Bacon-Wrapped Scallops	42.95
Prawn Wontons	36.50
served with sweet-hot dipping sauce and hellishly hot mustard	
Pizza Triangles	24.75
with mushrooms, Fontina and roasted garlic	
Pizza Triangles	25.95
with Roma tomatoes, pesto and Provolone	
Spanikopita Triangles	22.00
feta cheese and spinach wrapped in filo pastry	
Szechuan Beef Skewers	29.25
served with spicy soy dipping sauce	
Thai Chicken Satay	27.25
served with sweet chili sauce	
Vegetable Spring Rolls	24.25
served with soy-ginger dipping sauce	
Grilled Hammerhead Bratwurst	35.75
served with Hogshhead mustard sauce	
Spicy Chicken Wings	34.95
with blue cheese dressing	
Meatballs in Terminator Stout Sauce	26.95

COLD

Black Forest Ham & Dill Cream Cheese Pinwheels	19.50
Caprese Crostini	26.75
with fresh mozzarella, basil and Roma tomatoes drizzled with olive oil and balsamic vinegar	
Chèvre Crostini	28.00
with chèvre cheese and black pepper-fig tapenade	
Classic Deviled Eggs	15.95
Curried Crab Salad in Cucumber Cups	27.50
Wild Mushroom Tartlets	34.00
Oyster Shooters	28.75
served in a shot glass with zesty cocktail sauce	
Bay Shrimp Pistoleros	25.50
south-of-the-border shooters with pico de gallo & shrimp meat in a salt-rimmed shot glass	
Vietnamese Vegetarian Salad Rolls	28.95
served with sweet chili sauce	

❧ PLATTERS & TRAYS ❧

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

Small (serves 12)	61.95
Medium (serves 25)	119.75
Large (serves 50)	222.50

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

Small (serves 12)	55.95
Medium (serves 25)	95.95
Large (serves 50)	178.75

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

Small (serves 12)	64.25
Medium (serves 25)	113.00
Large (serves 50)	176.75

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

Small (serves 12)	131.25
Medium (serves 25)	237.50
Large (serves 50)	432.50

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

Small (serves 12)	65.75
Medium (serves 25)	121.95
Large (serves 50)	226.50

Hummus Platter..... cucumber, tomato, feta cheese, Greek Olives, marinated red onion & Greek-style pita bread

Small (serves 12)	64.95
Medium (serves 25)	120.50
Large (serves 50)	228.00

☞ CARVED ROASTS ☞

ALL CARVED ROASTS ARE ACCOMPANIED BY ROLLS, DIJON MUSTARD AND MAYONNAISE

Maple-Dijon Glazed Ham

served with sweet-hot mustard sauce

(serves 40)235.95

Herb-Roasted Turkey Breast

served with a cranberry-orange relish

(serves 30)205.95

Pepper-Crusted Round of Beef

served with horseradish sauce

(serves 40)327.25

Roast Prime Rib

served with horseradish sauce

(serves 30)392.25

Pork Loin Roast

served with Granny Smith apple-sage sauce

(serves 25)158.50

Garlic-Roasted Leg of Lamb

served with mint sauce

(serves 20)231.00

☞ RECEPTION DISPLAYS ☞

MINIMUM OF 25 GUESTS UNLESS OTHERWISE NOTED

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 ... 10.95

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 ... 133.75

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 ... 15.75

Cheese Board

a selection of imported cheeses with assorted water crackers

Price Per Person ... 11.75

Crudites Display

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

Price Per Person ... 5.75

Fruit Display

sliced and whole seasonal melons, berries and tropical fruits

Price Per Person ... 8.75

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 ... 6.95

Chinese BBQ Pork Display

served with spicy Chinese mustard & hoisin sauces

Serves 12 people ... 52.25

Poached Salmon Display

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

Serves 25 People ... 190.75

Chilled Prawn Display

with spicy cocktail sauce and fresh lemon

Serves 25 People ... 170.50

Cedar Plank House-Smoked Salmon Display

with ciabatta rolls and honey mustard sauce

Serves 25 People ... 216.95

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 ... 42.75 (50 person minimum)

Dessert Table

a selection of cakes, pastries and petit fours

Price Per Person ... 9.25

☞ RECEPTION PACKAGES ☛

MINIMUM 15 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

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

32.50 per person

PACKAGE TWO

Includes all of Package One 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

46.75 per person