

❧ 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.

☪ BREAKFAST ☪

PLATED BREAKFAST ENTREES

MINIMUM 15 PEOPLE ~ TWO CHOICES

Plated breakfasts include a basket of breakfast breads and fruit garnish with tea selection and McMenamins own coffees.

Poor Farm Biscuits & Gravy	11.50
a homemade buttermilk biscuit topped with creamy sausage gravy	
Simply Scrambled Eggs	12.95
with roasted red potatoes and your choice of ham steak, link sausage or rashers of bacon	
Eggs Benedict	21.25
a smoked pork loin and poached eggs on toasted English muffins, topped with Hollandaise sauce and served with roasted red potatoes	
Smoked Salmon Benedict	28.75
house-smoked salmon and soft poached eggs on a toasted English muffin topped with Hollandaise sauce and served with roasted red potatoes	
Fresh Vegetable Quiche	14.00
varied and changing with the season, served with roasted red potatoes	
Challah French Toast	17.00
Amaretto batter, Oregon hazelnut-praline butter, fresh strawberries and real maple syrup	

CONTINENTAL BREAKFAST BUFFETS

The following items are priced per person.

Breakfast Breads	8.25
assorted freshly baked breakfast breads from the Black Rabbit Bakery accompanied by butter and preserves with tea selection and McMenamins own coffees	
The Continental	11.95
assorted freshly baked breakfast breads from the Black Rabbit Bakery accompanied by butter & preserves, orange juice, fresh fruit with tea selection and McMenamins own coffees	

ADDITIONAL A LA CARTE BREAKFAST ITEMS

The following items are priced per person.

Yogurt	2.75	Granola with Yogurt & Fruit	7.50
Bagel with Cream Cheese	3.75	Side of Ham, Pepper Bacon or	
Bagel with Cream Cheese & Lox	8.75	Pork-Apple Sausage Links	3.50

☪ BREAKFAST BUFFET ☪

MINIMUM 15 PEOPLE

Basket of Freshly Baked Breakfast Breads

Sliced Fresh Fruit Tray

Roasted Red Potatoes

Pork-Apple Sausage Links & Pepper 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

with assorted condiments

Challah French Toast

Amaretto batter, Oregon hazelnut-praline butter,
fresh strawberries and real maple syrup

Poor Farm Biscuits & Sausage Gravy

flaky buttermilk biscuits with house-made creamy sausage gravy

Traditional Eggs Benedict

smoked pork loin and soft poached eggs on toasted
English muffins topped with Hollandaise sauce

Smoked Salmon Benedict

house-smoked salmon and soft-poached eggs on a toasted
English muffin topped with Hollandaise sauce

Ham & Smoked Gouda Quiche

baked in a flaky pastry crust

Fresh Vegetable Quiche

baked in a flaky pastry crust

One Main Course Selection.....23.95 per person

Two Main Course Selections.....29.75 per person

PLATED LUNCH

MINIMUM 15 PEOPLE ~ TWO CHOICES

SANDWICHES

Sandwiches are accompanied by your choice of Mediterranean pasta salad or country French potato salad with tea selection and McMenamins own coffees.

Smoked Turkey	10.75
with cranberry-pepper jam on sweet potato brioche	
Ham & Havarti	9.75
with honey mustard sauce on dark rye	
Vegetable Sub	9.75
with roasted vegetables, artichoke hearts, greens, tapenade and tomato on a French roll	
Roast Beef & Swiss	11.95
with marinated red onions and horseradish mayonnaise on rustic sourdough bread	

SALADS

Salads include freshly baked bread and butter with tea selection and McMenamins own coffees.

Edgefield Caesar Salad	10.95
Romaine lettuce with garlic croutons, Parmesan cheese and house-made Caesar dressing	
Grilled Chicken Caesar Salad	14.75
Chef's Salad	13.75
mixed greens with sliced ham, turkey breast, cheddar and Swiss cheeses & peppercorn ranch dressing	
Cobb Salad	15.50
with smoked turkey, blue cheese crumbles, crisp bacon, avocado, sliced egg and diced tomato on a bed of romaine lettuce with red wine vinaigrette	

BOXED PICNIC LUNCHESES

Select one or two sandwiches or salads from above. Add 3.75
Sandwiches include chips, a side of salad, fresh fruit or cookie and a soft drink.
Salads include bread and butter, fresh fruit or cookie and soft drink.

PLATED LUNCHEONS

Plated luncheons are accompanied by a seasonal vegetable, mixed green salad, rolls and butter as well as tea selection and McMenamins own coffees.

Grilled Chicken Breast with orange and single-malt mustard glaze	18.95
Baked Salmon with roasted shallot-Edgefield Pinot Gris beurre blanc	19.95
Wild Mushroom & Spinach Canneloni with a rosemary cream sauce	17.95

SOUP & SALAD BUFFET

MINIMUM 15 PEOPLE

Includes two freshly made soups, assorted rolls and crackers, tea selection and McMenamins own freshly brewed coffee and decaf

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

CHOOSE THREE SALADS

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

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

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

Smoked Chicken Salad
with green onion, mushroom, sundried tomato,
fresh basil and a creamy balsamic vinaigrette

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

Santa Fe Salad
black beans, roasted corn, pepperjack cheese, diced tomatoes
and red onions on a bed of lettuce topped with fried tortilla strips
and chipotle-lime-sour cream dressing

Fruit Salad
seasonal fruits dressed with honey, lime and mint

15.75 per person

DELI BUFFET

MINIMUM 15 PEOPLE

Includes tea selection and McMenamins own freshly brewed coffees

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

smoked 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

20.75 per person

☞ EDGEFIELD PICNIC MENU ☞

MINIMUM 15 PEOPLE

Hamburgers

Hot Dogs

Grilled Chicken Breast (Add 4.25 per person)

Hammerhead Brat (Add 4.25 per person)

Manor House Black Bean Burger (Add 2.50 per person)

Hammerhead Garden Burger (Add 2.50 per person)

Cheddar Cheese, Tomatoes, Red Onion, Pickles & Lettuce

Mayonnaise, Mustard, Secret Sauce, Relish & Ketchup

Buttermilk Coleslaw

Picnic Potato Salad

Potato Chips

Freshly Baked Cookies & Brownies

Assorted Cans of Soda Pop

17.50 per person

❧ FAJITA BUFFET ❧

MINIMUM 15 PEOPLE

Black Beans & Spanish Rice

***Marinated Grilled Beef & Chicken Fajita Meat
with Sweet Peppers & Onions***

Taco Shells, Flour Tortillas & Tortilla Chips

Guacamole, Sour Cream & Fresh Salsa

Cheddar Cheese

Shredded Lettuce, Tomato & Red Onion

Pickled Jalapeños, Limes & Fresh Cilantro

Cans of Soda Pop

20.75 per person

❧ PIZZA BUFFET ❧

MINIMUM 15 PEOPLE

Antipasti Platter

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

Mixed Green Salad

with a selection of dressings

Cans of Soda Pop

PIZZA CHOICES

Cheese

whole milk mozzarella and Parmesan

Pepperoni

a traditional favorite

Mediterranean Chicken

garlic-roasted chicken, kalamata olive, roasted garlic, sundried tomato and fresh basil

Secret Garden Veggie

sweet bell pepper, red onion, mushroom, black olive, artichoke heart, spinach, tomato and fresh herbs

Hawaiian Classic

Canadian bacon and pineapple

Two Pizza Choices.....22.50 per person
Three Pizza Choices.....24.75 per person
Four Pizza Choices.....26.75 per person

❧ PASTA BUFFET ❧

MINIMUM 15 PEOPLE

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

Portobello Mushroom Ravioli
with roasted garlic-basil cream sauce

Sausage Lasagna

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

Chicken Lasagna

tender chicken breast and fresh vegetables layered with lasagne noodles and baked with a rosemary Alfredo sauce

Baked Four Cheese Penne

Provolone, Parmesan, gorgonzola and fontina cheeses

Spinach & Cheese Pasta Shells

baked with an herbed tomato sauce

Baked Rigatoni

with sweet fennel sausage, roasted red pepper, caramelized onion and fresh herbs

One Main Course.....23.50 per person

Two Main Courses.....26.95 per person

Three Main Courses.....30.75 per person

☞ EDGEFIELD BARBECUE MENU ☞

MINIMUM 15 PEOPLE

Selection of Seasonal Fruit

Basket of Fresh Baked Biscuits & Rolls

Bourbon Baked Beans & Corn on the Cob

Mixed Green Salad & Country Potato Salad

McMenamins own Freshly Brewed Coffee & Decaf

Black & Herbal Teas

ENTRÉES

Choose one or two of the following

Barbecued Pork Spareribs basted with Hammerhead BBQ sauce

Whiskey River Chicken marinated with Hogshead whiskey and cola

Coffee Barbecue Brisket slow-smoked beef brisket with coffee barbecue sauce

Grilled Portobello Mushroom with roasted garlic-white bean purée

Ale-Marinated Sirloin Steak with smoked jalapeño butter

Grilled Salmon Fillet with roasted tomato coulis

***Prawn Skewers** with Hogshead BBQ sauce

Add 3.50 to the price per person for the selection of this entrée

One Main Course Selection.....28.95 per person

Two Main Course Selections.....33.00 per person

☪ SNACKS & BREAKS ☪

Cookie & Brownie (each).....	3.00
Chocolate Dipped Rice Crispy Treat (per dozen)	27.00
Housemade Granola Bars (per dozen).....	27.00
Peanuts (pound, serves 12)	15.75
Mixed Nuts (pound, serves 12).....	27.25
Mini Pretzel (serves 12).....	15.25
Whole Fruit (each piece)	2.25
Assorted Yogurt (each).....	2.75
Spinach-Artichoke Dip served with pita chips (serves 12).....	33.50
Warm Black Bean Dip served with tortilla chips (serves 12)	28.25
Pico de Gallo & Tortilla Chips (serves 12)	27.50
Crab-Artichoke Dip with rustic crackers and seasonal vegetables (serves 12)	135.00
McMenamins Own Coffees & Assorted Teas (per person).....	2.60
Bottled Water (per bottle).....	2.25
Soda Pop (per can)	2.25

☪ 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

PLATED DINNER

MINIMUM 15 PEOPLE ~ TWO CHOICES

Plated dinners are accompanied by a seasonal vegetable, mixed green salad, rolls and butter as well as McMenamins own roasted coffees, tea selection and dessert.

Medallions of Pork	32.25
<i>with sun-dried fruits and Edgefield hard cider jus served with Yukon Gold mashed potatoes</i>	
Herb-Roasted Chicken Breast	34.75
<i>with wild mushroom pan gravy served with Yukon Gold mashed potatoes</i>	
Grilled Chicken Breast	31.95
<i>with an orange single-malt mustard glaze served with wild rice pilaf</i>	
Baked Petite Salmon Fillet	42.75
<i>with roasted shallot and Edgefield Pinot Gris beurre blanc served with wild rice pilaf</i>	
Wild Mushroom & Spinach Canneloni	29.25
<i>with a rosemary cream sauce</i>	
Grilled Salmon	42.75
<i>with roasted pepper and pinenut salsa served with roasted red potatoes</i>	
Prime Rib of Beef	48.75
<i>crusted with black pepper and rock salt served with natural pan juices, horseradish cream and double stuffed potatoes</i>	
Herb-Crusted Halibut	47.95
<i>with a white wine butter sauce served with wild rice pilaf</i>	
Tournedos of Beef	43.50
<i>with a wild mushroom demi-glace served with herb-roasted potatoes</i>	
Chicken & Salmon	46.25
<i>grilled chicken breast and salmon fillet with lemon pepper beurre blanc served with wild rice pilaf</i>	
Beef & Petite Lobster	65.00
<i>grilled beef tenderloin and 6-oz petite lobster tail with drawn butter, roasted potatoes and seasonal vegetables</i>	

❧ RUBY'S DINNER BUFFET ❧

MINIMUM 15 PEOPLE

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

Choose two of the following

Yukon Gold Mashed Potatoes • Whipped Sweet Potatoes
Roasted Garlic Green Beans • Bourbon Baked Beans
Wild Rice Pilaf • Herb-Roasted Potatoes • Roasted Vegetables
Potatoes Au Gratin • Glazed Baby Carrots

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.....30.95 per person

Two Main Course Selections..... 35.25 per person

Three Main Course Selections..... 39.75 per person

ALTHEA'S DINNER BUFFET

MINIMUM 15 PEOPLE

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

Baked Lemon-Herb Chicken
with wild rice pilaf

Wild Mushroom & Spinach Canneloni
with a rosemary cream sauce

Pork Chop
with hard cider gravy and Yukon Gold mashed potatoes

Baked Petite Salmon Fillet
with roasted shallot-Pinot Gris beurre blanc and wild rice pilaf

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

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

***Herb-Crusted Halibut**
with a white wine butter sauce and wild rice pilaf
Add 6.00 to the price per person for the selection of this entrée

One Main Course Selection.....32.75 per person

Two Main Course Selections.....37.95 per person

❧ BLACK RABBIT DINNER BUFFET ❧

MINIMUM 15 PEOPLE

Basket of Dinner Rolls

Sliced Fresh Fruit Tray

Antipasti Platter

Mixed Green Salad
with a selection of dressings

Roasted Seasonal Vegetables

McMenamins Own Freshly Brewed Coffee & Decaf

Black & Herbal Teas

Dessert Tray

MAIN COURSE SELECTIONS

Baked Lemon-Herb Chicken
with wild rice pilaf

Medallions of Pork
with a blackberry-sage reduction sauce and Yukon Gold mashed potatoes

Baked Petite Salmon Fillet
with a roasted shallot-Pinot Gris beurre blanc and wild rice pilaf

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

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

Wild Mushroom & Spinach Canneloni
with a rosemary cream sauce

***Herb-Crusted Halibut**
with a white wine butter sauce and wild rice pilaf
Add 6.00 to the price per person for the selection of this entrée

One Main Course Selection..... 36.50 per person

Two Main Course Selections..... 42.50 per person

DESSERTS

DESSERTS FREE OF CHARGE WITH PLATED DINNERS

New York Style Seasonal Fruit Cheese Cake

Our traditional style cheesecake, which has an extra creamy filling, topped with a seasonal fresh fruit compote from Edgefield's gardens 46.25 (serves 12)

Tiramisu

A light Italian favorite: chocolate sponge cake layers soaked with espresso syrup, then filled and topped with mascarpone Bavarian cream, and dusted with cocoa powder 52.95 (serves 15)

Chocolate Terminator Stout Cake

Layers of dark chocolate cake drenched with our Terminator Stout, filled with bittersweet chocolate mousse and raspberry pureé, glazed in chocolate ganache..... 52.95 (serves 15)

Lemon Tart

A buttery shortdough crust filled with a tangy lemon curd, dusted with powdered sugar and served with a blood orange sauce 35.25 (serves 8)

Milky Way Pavé

Rich chocolate cake layered with fudge ganache and gooey caramel topped with poured ganache 66.00 (serves 12)

Apple-Frangipane

A buttery shortbread shell filled with a layer of almond frangipane and fresh apples topped with apricot glaze & toasted hazelnuts 44.00 (serves 8)

☪ EDGEFIELD BAKERY ☪

CELEBRATION CAKES

All Celebration Cakes are 4 layers of cake, 3 layers of filling, single tier, and round.

6" Cake	serves 8	28.00
10" Cake	serves 25	88.00

SHEET CAKES

All Sheet Cakes are two layers of cake and one layer of filling with decorated borders on top and bottom.

Quarter Sheet Cake (9x13x3.5) 53.00 (serves 24)

Half Sheet Cake (17x13x3.5) 105.00 (serves 48)

SPECIALTY CAKE MENU

Chocolate Terminator Stout Cake

Layers of dark chocolate cake drenched with our Terminator Stout, filled with bittersweet chocolate mousse and raspberry puree. Glazed with chocolate ganache or vanilla Italian meringue buttercream.

Orchard Apple Cake

Apple cake spiked with our Longshot Brandy, filled with two layers of white chocolate cream cheese filling and one layer of brandied sour cream apples, finished with white chocolate cream cheese buttercream.

Garden Carrot Cake

Carrot cake studded with fresh pineapple and coconut, spiced with Saigon cinnamon, filled and iced with white chocolate cream cheese buttercream and finished with toasted pecans.

Oregon Marionberry Hazelnut Torte

Hazelnut biscuit brushed with our Coffee Liqueur, filled with one layer of our coffee buttercream flecked with chocolate and two layers of marionberry buttercream. Iced with coffee Italian meringue buttercream or chocolate ganache.

Blanc de Noir Champagne Cake

White chiffon cake spiked with our Blanc de Noir sparkling wine, filled with Bavarian cream and raspberry puree, finished in lemon Italian meringue buttercream.

Black Rabbit Ice Cream Cake

House made bittersweet chocolate and vanilla bean ice creams sandwiched between a layer of chocolate cookie crumbs, atop chocolate sponge cake, iced with fresh whipped cream and finished in chocolate cookie crumbs (available in 10" round form only).

All cakes are decorated with borders and suitable garnishes. Inscription is complimentary.

☪ EDGEFIELD BAKERY ☪

CUPCAKES

Minimum 2 Dozen per Flavor 3.25 each

Hazelnut & Berry hazelnut cake with marionberry icing

Carrot with white chocolate cream cheese icing

Apple with white chocolate cream cheese icing

Black & Black dark chocolate terminator stout cake with chocolate ganache icing

White & White white cake with vanilla icing

White & Yellow champagne cake and lemon icing

White & Black white cake with chocolate ganache icing

White & Berry champagne cake with marionberry icing

Black & Tan dark chocolate Terminator Stout cake with coffee buttercream

Black & Caramel dark chocolate Terminator Stout cake with salted caramel icing

All cupcakes are adorned with seasonal garnishes and rosettes of icing on top.

For an additional \$.50, cupcakes can be filled with:
raspberry puree, Bavarian cream, chocolate ganache or lemon curd.

☪ HOUSEMADE ICE CREAMS & SORBETS ☪

3.25 per serving

Vanilla Bean Ice Cream

rich ice cream flavored with tropical vanilla beans

Bittersweet Chocolate Ice Cream

cocoa and bittersweet chocolate combine with a slight tang of buttermilk

Marionberry Ice Cream

the essence of fresh marionberries in frozen form

Pete's Choice Ice Cream

tart and refreshing lemon ice cream with a seedless red raspberry swirl

Oregon Hazelnut Ice Cream

chunks of toasted Oregon hazelnuts in a hazelnut ice cream

Berry Sorbet

adjusted seasonally to make use of local produce when available

Custom Blended Flavors

*available for a guarantee of 60 people or more
minimum two weeks advance notice*