



CATERING INFORMATION

Select the perfect setting for your social or business gathering. McMenamins Old St. Francis School offers gathering spaces that are comfortable, creatively inspired and serviced by staff who are friendly and attentive. Each room is uniquely decorated, featuring authentic antiques, distinctly painted artwork, and historic photographs. Dining, overnight accommodations and so much more are just footsteps away.

EVENT SPACE RENTALS

Rooms require a minimum amount of food and beverage service to be purchased for each function. The minimum amount varies depending on the room of your choice, time of the day and day of the week. Our sales coordinators are available to help plan your event and discuss fees.

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 business 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 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 appropriate for each venue.

AUDIO VISUAL

We can provide just about any equipment your group may need. Please inquire about availability of products and prices.





SNACKS & BREAKS

Cookie & Brownie (each).....	\$3.00
Hippy Granola Bar (per dozen).....	\$27.00
Peanuts (per pound)	\$14.25
Mixed Nuts (per pound)	\$24.75
Pico de Gallo & Tortilla Chips (serves 12)	\$25.00
Guacamole & Tortilla Chips (serves 12).....	\$41.50
Warm Black Bean Dip & Tortilla Chips (serves 12)	\$25.50
Spinach & Artichoke Dip with Pita Chips (serves 12).....	\$30.25
Mini Pretzels (serves 12).....	\$13.75
Whole Fruit (each piece).....	\$2.00
Yogurt (each).....	\$2.50
McMenamins Own Freshly Brewed Coffees & Assorted Teas (per person)	\$2.50
Mineral Water (per bottle).....	\$2.25
Soda Pop (per can)	\$2.25





HORS D'OEUVRES

THREE DOZEN PER ITEM MINIMUM
(PRICED BY THE DOZEN)

WARM

Meatballs with Terminator Stout Sauce	\$24.50
Grilled Hammerhead Bratwurst..... served with Hogshead mustard sauce	\$32.50
Wild Mushroom Tartlets.....	\$30.75
Bacon Wrapped Scallops.....	\$38.95
Thai Chicken Satay..... served with sweet chili sauce	\$24.75
Sesame Chicken..... served with soy-ginger dipping sauce	\$26.95
Pizza Triangles..... with mushrooms, fontina and roasted garlic	\$22.50
Pizza Triangles..... with roma tomatoes, pesto and provolone	\$23.50
Spanikopita Triangles..... feta cheese and spinach wrapped in filo pastry	\$20.00
Vegetable Spring Rolls..... served with soy-ginger dipping sauce	\$22.00
BBQ Chicken Wings..... with peppercorn ranch	\$26.25

COLD

Chèvre Crostini..... with chèvre cheese and black pepper-fig tapenade	\$25.50
Caprese Crostini..... with fresh mozzarella, basil and Roma tomatoes drizzled with olive oil and balsamic vinegar	\$24.25
Black Forest Ham & Dill Cream Cheese Pinwheels	\$17.75
Prawn Cocktails..... served in a shot glass with lemon cocktail sauce	\$27.75
Crab & Shrimp Vol-Au-Vent.....	\$22.50
Classic Deviled Eggs	\$14.50
Oyster Shooters..... served in a shot glass with zesty cocktail sauce	\$26.00
Curried Crab Salad in Cucumber Cups	\$25.00
Focaccia Bread..... with blue cheese, walnuts and rosemary	\$15.00

Troubadours available for \$20.00 per hour





PLATTERS & TRAYS



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

Small (serves 12).....	\$56.25
Medium (serves 25).....	\$108.75
Large (serves 50).....	\$202.25

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

Small (serves 12).....	\$50.75
Medium (serves 25).....	\$87.25
Large (serves 50).....	\$162.50

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

Small (serves 12).....	\$58.25
Medium (serves 25).....	\$102.75
Large (serves 50).....	\$160.50

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

Small (serves 12).....	\$119.25
Medium (serves 25).....	\$215.75
Large (serves 50).....	\$393.00

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

Small (serves 12).....	\$59.75
Medium (serves 25).....	\$110.75
Large (serves 50).....	\$205.75

Hummus Platter..... served with cucumber, tomato, feta cheese, Greek olives, marinated red onion with pita bread

Small (serves 12).....	\$58.95
Medium (serves 25).....	\$109.50
Large (serves 50).....	\$207.25

Dessert Tray..... assorted individual sweets

Small (serves 12).....	\$59.50
Medium (serves 25).....	\$113.75
Large (serves 50).....	\$215.75





RECEPTION DISPLAYS

MINIMUM OF 25 GUESTS UNLESS OTHERWISE NOTED

Antipasti Display

sliced prosciutto, sweet coppa, sopressata, olives, marinated fresh mozzarella, feta, and provolone cheeses and marinated and pickled vegetables served with assorted hearth baked breads and rolls

Price Per Person... \$995

Brie en Croûte

whole wheel of brie with peppered apples wrapped in puff pastry with red and green grapes and sliced baguette

Serves 25 People... \$121.50

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... \$14.25

Cheese Board

a selection of imported cheeses with assorted water crackers

Price Per Person... \$10.50

Crudites Display

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

Price Per Person... \$5.25

Fruit Display

sliced and whole seasonal melons, berries and tropical fruits

Price Per Person... \$7.75

Mezza Display

hummus, baba ghanoush, tabouli, feta cheese, kalamata olives, cucumbers and tomato slices served with Greek-style pita triangles

Price Per Person... \$6.25

Poached Salmon Display

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

Serves 25 People... \$173.25

Potted Alder Smoked Salmon

served with sourdough baguette

Serves 25 People... \$52.00

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 crème fraiche

Price Per Person... \$38.75 (50 person minimum)

Chilled Prawn Display

with spicy cocktail sauce and fresh lemon

Serves 25 People... \$155.00

Chinese BBQ Pork

served with spicy Chinese mustard & hoisin sauces

Serves 25 people... \$100.00

Dessert Table

a selection of cakes, pastries and petit fours

Price Per Person... \$8.25





CARVED ROASTS

ACCOMPANIED BY SILVER DOLLAR ROLLS AND CONDIMENTS

Maple-Dijon Glazed Ham
served with honey mustard sauce
(serves 40).....\$214.50

Herb-Roasted Turkey Breast
served with a cranberry-orange relish
(serves 30).....\$187.75

Pepper-Crusted Round of Beef
served with horseradish sauce
(serves 40).....\$297.50

Roast Prime Rib
served with horseradish sauce
(serves 30).....\$356.50

Pork Loin Roast
served with Granny Smith apple-sage sauce
(serves 25).....\$143.95

Garlic & Herb-Crusted Filet of Beef
served with horseradish sauce
(serves 15).....\$273.00





RECEPTION PACKAGES

MINIMUM OF 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

\$29.50 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

\$42.50 per person

