



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.





PASTA BUFFET

MINIMUM OF 15 PEOPLE

Includes basket of garlic bread, sliced fresh fruit tray, fresh vegetable platter, Caesar salad, tea selection, McMenamins own coffees and dessert tray

PASTA SELECTIONS

Choose up to three of the following

Portobello Mushroom Ravioli
with roasted garlic-basil cream sauce

Cheese Ravioli
with roasted red pepper cream sauce

Vegetable Lasagne
layers of pasta, spinach, broccoli and carrot
baked with ricotta and mozzarella cheeses

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

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

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.....\$21.25

Two Main Courses.....\$24.50

Three Main Courses.....\$27.75





BARBECUE MENU

MINIMUM OF 15 PEOPLE

BARBECUE BUFFET INCLUDES:

Selection of Seasonal Fruit

Basket of Fresh Baked Biscuits & Rolls

Hogshead Whiskey Baked Beans & Corn on the Cob

Mixed Green Salad & Picnic Potato Salad

Soda Pop

ENTRÉES

Choose one or two of the following

Barbecued Pork Spareribs Basted with Hammerhead BBQ Sauce

Jerk Chicken with Jamaican Spice Rub

Whiskey River Chicken marinated with Hogshead Whiskey and Cola

Grilled Portobello Mushroom with Roasted Garlic-White Bean Puree

Ale Marinated Sirloin Steak with Smoked Jalapeño Butter

*Prawn Skewers with Hogshead BBQ Sauce

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

Single Entrée Selection.....\$26.25 per person

Double Entrée Selections.....\$29.75 per person





DINNER

MINIMUM OF 15 PEOPLE ~ TWO CHOICES

PLATED DINNERS

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 (dessert choices vary, please ask your sales coordinator for details)

Medallions of Pork.....	\$29.25
with sun-dried fruits and Edgefield hard cider jus served with Yukon gold mashed potatoes	
Herb-Roasted Chicken Breast.....	\$31.50
with wild mushroom pan gravy served with Yukon gold mashed potatoes	
Grilled Chicken Breast.....	\$29.00
with an orange single-malt mustard glaze served with wild rice pilaf	
Baked Petite Salmon Fillet.....	\$38.75
with roasted shallot and Edgefield Pinot Gris beurre blanc served with wild rice pilaf	
Wild Mushroom & Spinach Canneloni.....	\$26.50
with a rosemary cream sauce	
Grilled Salmon.....	\$38.75
with roasted pepper and pinenut salsa served with roasted red potatoes	
Prime Rib of Beef.....	\$44.25
crusted with black pepper and rock salt served with natural pan juices, horseradish cream and double-stuffed potatoes	
Herb Crusted Halibut.....	\$43.50
with a white wine butter sauce served with wild rice pilaf	
Tournedos of Beef.....	\$39.50
with a wild mushroom demi-glace served with herb-roasted potatoes	
Chicken & Salmon.....	\$41.95
grilled chicken breast and salmon fillet with lemon pepper beurre blanc served with wild rice pilaf	
Beef & Petite Lobster.....	\$58.95
grilled beef tenderloin and 6-oz petite lobster tail with drawn butter, roasted potatoes and sauteed vegetables	





ST. MARY DINNER BUFFET

MINIMUM OF 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 • Hogshead Whiskey Baked Beans
Wild Rice Pilaf • Herb Roasted Potatoes • Sautéed 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.....\$28.00
Two Main Course Selections.....\$32.00
Three Main Course Selections.....\$36.00





ST. FRANCIS DINNER BUFFET

MINIMUM OF 15 PEOPLE

Basket of Dinner Rolls

Sliced Fresh Fruit Tray

Antipasti Platter

Mixed Green Salad
with a selection of dressings

Sautéed 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

Vegetable Lasagne
layers of pasta, spinach, broccoli and carrot baked with ricotta and mozzarella cheeses

*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.....\$33.00

Two Main Course Selections.....\$38.50

