



# 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.





# BREAKFAST

## PLATED BREAKFAST ENTRÉES

MINIMUM OF 15 PEOPLE ~ TWO CHOICES

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

Rancher's Biscuits & Gravy .....	\$10.50
a homemade buttermilk biscuit topped with creamy sausage gravy	
Simply Scrambled Eggs .....	\$11.75
with roasted potatoes and your choice of ham steak, link sausage or rashers of bacon	
Eggs Benedict.....	\$19.25
a smoked pork loin and poached eggs on toasted English muffins, topped with Hollandaise sauce and served with roasted potatoes	
Fresh Vegetable Quiche.....	\$12.75
varied and changing with the season, served with roasted potatoes	
Challah French Toast.....	\$15.50
Amaretto batter, Oregon hazelnut-praline butter, fresh strawberries, maple syrup and your choice of bacon or sausage	

## CONTINENTAL BREAKFAST BUFFETS

The following items are priced per person

Breakfast Breads.....	\$7.50
assorted fresh baked breakfast breads from the bakery, an assortment of fruit juices, McMenamins own freshly brewed coffee and a selection of black and herbal teas	
The Continental .....	\$10.75
basket of fresh baked breakfast breads, sliced fresh fruits, an assortment of fruit juices, McMenamins own freshly brewed coffee and a selection of black and herbal teas	

## ADDITIONAL A LA CARTE BREAKFAST ITEMS

The following items are priced per person

Yogurt.....	\$2.50
Bagel with Cream Cheese .....	\$3.25
Bagel with Cream Cheese & Lox.....	\$7.75
Breakfast Breads .....	\$3.75
Granola with Yogurt & Fruit.....	\$6.75
Side of Ham, Bacon or Sausage Links .....	\$3.00
Fresh Fruit Salad.....	\$3.50





# BREAKFAST BUFFET

MINIMUM OF 15 PEOPLE

Basket of Freshly Baked Breakfast Breads

Sliced Fresh Fruit Tray

Cottage Fried Potatoes

Country Sausage Links & Smoked 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 maple syrup

Cheese Blintzes  
with raspberry compote

Rancher's Biscuits & Sausage Gravy  
flaky buttermilk biscuits with housemade creamy sausage gravy

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

Fresh Vegetable Quiche  
baked in a flaky pastry crust

One Main Course Selection.....\$21.75

Two Main Course Selections.....\$27.00





# LUNCH

MINIMUM OF 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.

Oven-Roasted Turkey.....	\$9.75
with sundried cranberry mayonnaise and vintage white cheddar on whole grain bread	
Ham & Havarti.....	\$8.75
with Hogshead mustard sauce on dark rye	
Vegetable Sub.....	\$8.75
with roasted vegetables, artichoke hearts, greens, tapenade and tomato on a French roll	
Roast Beef & Swiss.....	\$10.75
with marinated red onions and horseradish mayo on rustic sourdough bread	

## SALADS

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

Spinach Salad.....	\$13.75
with tomato, crisp bacon, sliced egg and maple-stout vinaigrette topped with a grilled chicken breast	
Caesar Salad.....	\$9.95
romaine lettuce with garlic croutons, Parmesan cheese and housemade Caesar dressing	
Caesar Salad with grilled chicken breast.....	\$13.25
Chef's Salad.....	\$12.50
mixed greens with sliced ham, turkey breast, cheddar and Swiss cheeses and peppercorn ranch dressing	
Cobb Salad.....	\$13.95
with oven-roasted 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.....	\$17.25
Baked Salmon with roasted shallot-Edgefield Pinot Gris beurre blanc.....	\$18.00
Wild Mushroom & Spinach Canneloni with a rosemary cream sauce.....	\$16.25





# SOUP & SALAD BUFFET



MINIMUM OF 15 PEOPLE

## SOUP CHOICES

choose two soups

New England-Style Clam Chowder  
Cream of Zucchini with Tomato & Basil  
Wild Mushroom Barley  
West African Peanut Chicken  
Fresh Tomato Basil Bisque

## SALAD CHOICES

choose three salads

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

Mediterranean Pasta Salad  
penne pasta with feta cheese, bell pepper, red onion and  
kalamata olives in 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

Country French Potato Salad  
new red potatoes, scallions and herbs in a creamy Dijon dressing

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

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

Assorted Rolls & Crackers

McMenamins Own Freshly Brewed Coffee & Decaf

Black & Herbal Teas

\$14.25 per person



January 2012





# DELI BUFFET

MINIMUM OF 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**  
oven-roasted turkey breast, Black Forest ham and roast beef

**Sliced Cheese**  
Tillamook<sup>®</sup> cheddar, Swiss and pepperjack cheeses

**Lettuce, Tomato, Red Onion & Pickles**

**Assorted Sandwich Spreads**

**Basket of Sliced Breads**

\$18.75 per person





# TACO BUFFET



MINIMUM OF 15 PEOPLE

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

\$15.75 per person



January 2012





# PIZZA BUFFET

MINIMUM OF 15 PEOPLE

## Antipasti Platter

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

## Caesar Salad

## Soda Pop

## PIZZA CHOICES

choose up to four of the following

### Cheese

whole milk mozzarella and Parmesan

### Pepperoni

a traditional favorite

### Mediterranean Chicken

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

### Fireside Special

Canadian bacon, pepperoni, fennel sausage, onion and artichoke hearts

### Secret Garden Veggie

sweet bell pepper, red onion, mushrooms, black olives, artichoke  
hearts, spinach, tomato and fresh herbs

### Hawaiian Classic

Canadian bacon and pineapple

Two Pizza Choices.....\$20.25 per person

Three Pizza Choices.....\$22.25 per person

Four Pizza Choices.....\$24.00 per person





# 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





## 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





# 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

