

PLATED BREAKFAST

Available until 11am.

Minimum 15 people or a \$5 fee per guest will apply.

McMenamins Own Freshly Brewed Coffee
and a selection of black and herbal teas

Breakfast Breads & Pastries
scones, danish, muffins and cinnamon rolls

Fresh Berry Parfait
cinnamon-honey granola, crème fraîche

PLATED ENTRÉE SELECTIONS

Choose up to two

Simply Scrambled Eggs*
cottage potatoes and your choice of Canadian bacon, link sausage or rashers of bacon

Traditional Eggs Benedict*
all-natural Canadian bacon and soft-poached eggs on a toasted English muffin topped with Hollandaise sauce and served with cottage potatoes

Angel's Crunchy French Toast
whipped butter and red raspberry jam

Northern Exposure Scramble
smoked salmon, herbed cream cheese, melted leeks, fried capers, cottage potatoes

Biscuit-Wich
fresh-baked buttermilk biscuit, bacon, scrambled egg and Tillamook® cheddar, cottage potatoes

Baja Breakfast Burrito
chorizo, egg, cheddar, onion, cilantro, chipotle pico de gallo, cottage potatoes

\$26.00

SUNRISE BREAKFAST TABLE

Available until 11am.

Prices are per person unless otherwise noted.

Minimum 25 people or a \$5 fee per guest will apply.

McMenamins Own Freshly Brewed Coffee
and a selection of black and herbal teas

Fruit Juices
apple, orange and grapefruit

Assorted Yogurts

Cage-Free Hard-Cooked Egg

Fruit Display
seasonal fruit, sliced melons, berries and tropical fruits

Breakfast Breads & Pastries
assorted croissants, scones, danish and muffins

\$22.00

ENHANCEMENTS

Housemade Granola
\$2.50

Angel's Crunchy French Toast
red raspberry jam and
whipped butter \$6.00

Assorted Bagels
butter, smoked salmon cream cheese,
herbed cream cheese,
red raspberry jam and
beehive apple butter \$7.25

Roasted Fingerlings
\$2.00

Simply Scrambled Eggs*
\$5.00

Cedar Plank Salmon
crostini, dill sour cream sauce \$10.00

Oatmeal Bar
steel-cut oats, milk, dried fruits,
beehive apple butter,
brown sugar \$6.00

Choice of Two Meats
Canadian bacon, bacon or
pork sausage links \$6.00

Brie en Croûte
whole wheel of Brie with
peppered apples wrapped in puff pastry
with red and green grapes and
sliced baguette \$155.00 — serves 50

Yeti Toes
housemade brioche donuts
dusted with powdered sugar \$5.00

CHEF'S ACTION STATIONS

Sourdough Belgian Waffle Bar
beehive apple butter,
red raspberry jam, real maple syrup
and whipped butter \$8.50

Omelet Station
cheddar and feta, Canadian bacon,
housemade chorizo sausage,
red and green bell peppers,
spinach, mushrooms, tomato
and green onion \$9.00

ANDERSON SCHOOL BREAKS

Minimum 15 people or a \$5 fee per guest will apply.

EYE OPENER

Ham & Cheese Croissant

Chocolate Croissant

McMenamins Own Freshly Brewed Coffee

and a selection of black and herbal teas

\$17.00

MORNING CHARGE

CLIF Bars

Hard-Cooked Eggs

Whole Fruits

McMenamins Own Freshly Brewed Coffee

and a selection of black and herbal teas

\$12.00

HEALTH NUT

Fresh Berry Parfaits

Whole Wheat Bagels & Beehive Apple Butter

McMenamins Own Freshly Brewed Coffee

and a selection of black and herbal teas

\$17.00

COFFEE BREAK

Hazelnut Biscotti

Yeti Toes

housemade brioche donuts dusted with powdered sugar

McMenamins Own Freshly Brewed Coffee

and a selection of black and herbal teas

McMenamins Iced Coffee

served with milk and flavored syrups

\$13.00

BOTHELL BRUNCH TABLE

Minimum 25 people or a \$5 fee per guest will apply.

McMenamins Own Freshly Brewed Coffee
and a selection of black and herbal teas

Fresh-Squeezed Orange Juice

Fruit Display
seasonal fruit, sliced melons, berries and tropical fruits

Breakfast Breads & Pastries
Beehive apple butter and red raspberry jam

Hail! Caesar Salad
romaine, garlic croutons, Parmesan, Caesar dressing

Broccoli Crunch
sweet kale mix, dried cranberries, bacon, pecans,
Hogshead-honey mustard dressing

Potlatch Cedar Plank Salmon*
crostini and dill sour cream sauce

Cottage Potatoes

Wild Mushroom & Spinach Frittata

Bacon & Sausage

West African Chicken Peanut Stew
spicy peanut-tomato sauce with sweet potato and collard greens over rice

Red Eye BBQ Beef Brisket
chili-coffee rubbed with McMenamins coffee-barbecue sauce

\$46.00

ENHANCEMENTS

Angel's Crunchy French Toast
red raspberry jam, whipped butter \$6.00

Assorted Bagels
butter, smoked salmon cream cheese,
herbed cream cheese, red raspberry jam,
beehive apple butter \$7.50

Biscuits & Gravy
fresh-baked buttermilk biscuits
and country sausage gravy \$7.50

Cheese Board
imported cheese, baguette and
housemade sea salt crackers \$11.00

Signature Soup
Butternut Squash Bisque
Roasted Corn-Red Pepper Chowder
Beer-Potato-Cheese Soup \$4.50

Yeti Toes
fried brioche dusted with
powdered sugar \$4.00

Baked Feta
herbed olives, warm pita bread \$5.00

CHEF'S ACTION STATIONS

Sourdough Belgian Waffle Bar
beehive apple butter, red raspberry jam,
real maple syrup, whipped butter \$8.50

Omelet Station
cheddar and feta, Canadian bacon,
housemade chorizo sausage,
red and green bell peppers, spinach,
mushrooms, tomato, green onion \$9.00

Pasta Station
linguine, penne, roasted squash,
tomato sauce, alfredo sauce,
classic bolognese, basil pesto,
Italian sausage, grilled chicken,
sautéed peppers and mushrooms,
Parmesan cheese \$12.00

Carved Roasts
Pork Loin Roast
red onion-apple marmalade \$9.75
Pepper-Crusted Round of Beef*
Black Rabbit Red Wine jus and
horseradish sauce \$11.00

Herb-Roasted Turkey Breast
cranberry-Fireside Port relish \$12.00

COLD PLATED LUNCH

*Available from 11am to 3pm.
Minimum 15 people or a \$5 fee per guest will apply.*

McMenamins Own Freshly Brewed Coffee
and a selection of black and herbal teas

Fresh-Baked Bread & Butter

ENTRÉE SALADS

Choose up to two

Potlatch Salmon*

seasoned wild salmon, romaine, garlic croutons, Parmesan, tomato, cucumber, Caesar dressing

Distiller's

mustard-rubbed chicken, dried cranberries, spiced pecans, Hogshead-honey mustard dressing

Grilled Albacore Niçoise*

fingerling potatoes, Greek olives, green beans, egg, arugula and Black Rabbit Red vinaigrette

Cajun Cobb

Cajun-spiced chicken, blue cheese crumbles, bacon, chopped egg, tomato, romaine, blue cheese dressing

DESSERT

Choose one

Banana Bread Pudding

doused with Three Rocks Rum hard sauce served with whipped cream

Marionberry Crumble

Scoop of Housemade Ice Cream

Salted Caramel-Hazelnut Tart

\$34.00

*Consuming raw or under cooked eggs, meat & fish may increase your risk of foodborne illness

HOT PLATED LUNCH

Available from 11am to 3pm.
Minimum 15 people or a \$5 fee per guest will apply.

McMenamins Own Freshly Brewed Coffee

and a selection of black and herbal teas

Fresh-Baked Bread & Butter

SOUPS & SALADS

Choose one

Butternut Squash Bisque

Roasted Corn & Red Pepper Chowder

Beer-Potato-Cheese Soup

Hail! Caesar Salad

romaine, garlic croutons, Parmesan cheese, housemade Caesar dressing

Broccoli Crunch Salad

kale mix, dried cranberries, bacon, pecans, Hogshead-honey mustard dressing

Spinach Salad

goat cheese, candied hazelnuts and marionberry vinaigrette

MAIN COURSE

Choose up to two

Manor House Curry

rich curried chicken with yogurt served over fresh spinach leaves and jasmine rice

Chicken & Pumpkin-Mole Enchiladas

smoked mozzarella, cilantro sour cream and onion

Baked Crab Mac and Cheese

The Good Shepherd's Pie

ground lamb and beef in a rich gravy with veggies topped with baked Yukon Gold mashed potatoes

Wild Mushroom & Spinach Cannelloni

rosemary cream sauce & San Marzano tomato sauce

DESSERT

Choose one

Banana Bread Pudding

doused with Three Rocks Rum hard sauce served with whipped cream

Marionberry Crumble

Salted Caramel-Hazelnut Tart

Scoop of Housemade Ice Cream

\$36.00

LUNCH BOX BUFFET

*Available from 11am to 3pm.
Minimum 25 people or a \$5 fee per guest will apply.*

McMenamins Own Freshly Brewed Coffee
and a selection of black and herbal teas

Housemade Potato Chips

SOUPS

Choose one

Butternut Squash Bisque

Roasted Corn & Red Pepper Chowder

Beer-Potato-Cheese Soup

SANDWICHES

Choose up to two

Oil-Poached Tuna

fig-black pepper tapenade, arugula, marinated red onion and roasted garlic aioli on focaccia

Cider-Brined Pork Loin & Gruyere Baguette

sweet greens and red onion-sage marmalade

Smoked Turkey

smoked turkey, white cheddar, sundried cranberry aioli,
lettuce, tomato and red onion on a whole wheat roll

Roast Beef & White Cheddar

horseradish aioli and marinated red onion on a ciabatta roll

Kapu Hut Baguette

tropical chicken salad with pineapple, mango and fresh herbs

COOKIES

Snickerdoodle

Fleur de Sel Chocolate Chip

Spicy Thai Peanut Butter

\$30.00

PUB LUNCH

Available from 11am to 3pm.

Minimum 25 people or a \$5 fee per guest will apply.

McMenamins Own Freshly Brewed Coffee

and a selection of black and herbal teas

Fry & Tot Bar

Cajun and roasted garlic-pepper seasonings with
peppercorn ranch and Hammerhead BBQ dipping sauces

Scooby Snacks

mini corn dogs with yellow mustard

Brewer's Salad

blue cheese crumbles, marinated red onion, hazelnuts and
Ruby-raspberry vinaigrette

Flame-Grilled Burgers*

6-oz fresh all-natural Country Natural Beef patty

The Fixins'

Hammerhead barbecue sauce, blue cheese dressing, secret sauce,
bacon, Swiss and cheddar cheeses, sautéed mushrooms, bell peppers and onion,
lettuce, tomato, red onion, pickles, potato pub buns

Black & Tan Brownies

\$34.00

BAJA BUFFET

*Available from 11am to 3pm.
Minimum 25 people or a \$5 fee per guest will apply.*

McMenamins Own Freshly Brewed Coffee
and a selection of black and herbal teas

Fiery Fresh Salad
red and green cabbage, jicama, radish, onion, cilantro,
jalapeño, tangy ranchero vinaigrette

Black Beans & Chipotle Rice

Smothered Three Sisters Burrito
roast squash, corn and black bean salsa and sharp cheddar topped with
chipotle cream sauce, chipotle pico de gallo and cilantro sour cream

Chicken & Pumpkin-Mole Enchiladas
smoked mozzarella, cilantro sour cream and onion

Nacho Bar
chipotle pico de gallo, guacamole, cilantro sour cream, chili con queso

Sopapillas
Mexican flatbread served warm with cinnamon-honey

\$34.00

WOODSHOP BUFFET

Minimum 25 people or a \$5 fee per guest will apply.

McMenamins Own Freshly Brewed Coffee

and a selection of black and herbal teas

Garlic-Parmesan Knots

Hail! Caesar Salad

romaine, Caesar dressing, garlic croutons and Parmesan cheese

Antipasti Platter

marinated vegetables, Greek olives, sliced prosciutto, salami, pepperoni, feta and Provolone cheeses

Dessert Tray

assorted individual sweets

PASTA CHOICES

Choose one

Traditional Mac & Cheese

white cheddar, toasted bread crumbs

French Quarter

Cajun-spiced chicken, blue cheese and toasted bread crumbs

Italian

tomato sauce, mozzarella cheese and Italian sausage

Magic Mushroom

Portobello and button mushrooms, truffle salt, Swiss cheese

PIZZA CHOICES

Choose two

Barbecue Chicken

garlic-roasted chicken, smoked mozzarella, bell pepper, red onion, fresh cilantro, Hammerhead BBQ sauce

Margherita

fresh mozzarella, tomato slices & basil

The Omnivore

pepperoni, sausage, red onion, mushrooms, black olives, mozzarella and Parmesan cheeses

Three Little Pigs

pulled pork, Canadian bacon, bacon bits, Hammerhead BBQ sauce, sharp cheddar and mozzarella cheeses, pickled jalapeños, green onion

Secret Garden

bell peppers, red onion, mushrooms, tomato and fresh herbs over spinach-artichoke spread

\$35.00

Gluten-free pasta & pizza crust available upon request for an additional charge

ANDERSON SCHOOL BREAKS

Minimum 15 people or a \$5.00 fee per guest will apply.

AFTERNOON TEA

Ham & Dill Cream Cheese Pinwheels

Endive Leaves

blue cheese mousse and roasted walnuts

Fruit & Lemon Tartlets

McMenamins Own Freshly Brewed Coffee

and a selection of black and herbal teas

\$20.00

POWER BREAK

Tom Kha Peanuts

Rosemary Nuts

Fresh Fruit & Cheese

CLIF Bars

Coconut Water

\$22.00

HAPPY HOUR

BBQ House Chips & Pimento Cheese Dip

Hummus & Veggie Sticks

Bavarian Pretzel Sticks & Fondue

Black & Tan Brownies

Soda Pop

\$17.00

ANDERSON SCHOOL BREAKS

Minimum 15 people or a \$5.00 fee per guest will apply.

SUNNY AFTERNOON

Crudités

Classic Deviled Eggs

Strawberries & Cream

Lilikoi Bars

passion fruit meets coconut shortbread

Iced Tea & Lemonade

\$17.00

CHOCOLATE BUZZ

Fleur del Sel Chocolate Chip Cookies

Black & Tan Brownie Bites with Caram-Ale Dipping Sauce

Chocolate-Dipped Rice Crispy Treats

McMenamins Own Freshly Brewed Coffee

and a selection of black and herbal teas

\$17.00

AFTER SCHOOL SPECIAL

Chipotle Pico de Gallo & Guacamole with Tortilla Chips

Chocolate-Dipped Rice Crispy Treats

Snickerdoodles

Soda Pop

\$17.00

HORS D'OEUVRES

Three dozen per item minimum, priced per dozen.
Troubador provided one hour.

COLD

Caprese Skewers

fresh mozzarella, basil and tomato \$32.00

Cider Cheese Balls

hazelnut-crust \$36.00

Classic Deviled Eggs

\$27.00

Curried Crab Salad in Cucumber Cups

\$40.00

Endive Leaves

blue cheese mousse and roasted walnuts \$32.00

Oyster Shooters*

served in a shot glass with cocktail sauce \$48.00

Prawn Cocktail

served in a shot glass with cocktail sauce \$46.00

Smoked Salmon Mousse in Filo Cups

\$32.00

Spicy Tuna Tartar*

wonton crisp \$35.00

Stuffed Peppadews

sweet piquante peppers stuffed with goat cheese and Marcona almonds \$34.00

Fruit & Lemon Tartlets

\$46.00

Terminator-Chocolate Cake Squares

\$34.00

HORS D'OEUVRES

*Three dozen per item minimum, priced per dozen.
Troubador provided one hour.*

WARM

Bacon-Wrapped Scallops

\$48.00

Crab Cakes

chipotle creme fraiche \$60.00

Hazelnut-Crusted Brie

\$35.00

Hot Dates

wrapped with bacon \$38.00

Mini Quiches

\$41.00

Spanikopita Triangles

feta cheese and spinach wrapped in filo pastry \$41.00

Steak & Mushroom Brochettes

\$48.00

Stuffed Mushrooms

Parmesan, garlic and toasted bread crumbs \$32.00

PLATED DINNER

Minimum 15 people or a \$5 fee per guest will apply.

Fresh-Baked Bread

McMenamins Own Freshly Brewed Coffee

and a selection of black and herbal teas

SOUP & SALAD

Choose up to two

Northwest Clam Chowder

Creamy Wild Mushroom

hazelnut pesto

Butternut Squash Bisque

cider crème fraîche and fried sage

Tomato-Basil Bisque

Kale Caesar Salad

baby kale, garlic croutons, Parmesan, Caesar dressing

Cider House Salad

roasted butternut squash, local apples, pancetta, candied hazelnuts,

blue cheese, Edgefield Hard Cider vinaigrette

Northwest Spinach Salad

goat cheese, candied hazelnuts and marionberry vinaigrette

ENTRÉE

Choose up to two

Grilled Game Hen

White Rabbit confit and risotto

Roasted Vegetable Strudel

roasted red pepper coulis

Potlatch Cedar Plank Salmon*

Fireside-cranberry butter

Bacon-Wrapped Fillet of Beef*

peppered Hoghead demi-glace and scalloped blue cheese potatoes

Pepper-Crusted Ahi*

mango pico de gallo and coconut rice

Roasted Rack of Lamb

Irish coffee demi-glace and colcannon tots

Cider-Brined Pork Chop

cider jus and Yukon Gold mashed potatoes

DESSERT

Choose one

Caram-Ale Apple Crisp, Espresso-Hazelnut Crème Brûlée, Terminator-Chocolate Cake

\$60.00

NORTHSHORE BUFFET

Minimum 25 people or a \$5 fee per guest will apply.

McMenamins Own Freshly Brewed Coffee
and a selection of black and herbal teas

SIDES & SALADS

Sweet Hawaiian Rolls

Tropical Fruit Salad

Island Slaw

Sweet Potato Fries
mango-habenero mayo

Coconut Rice

Blistered Green Beans

ENTRÉES

Kalua Pork

Three Rocks-Jerk Chicken

Coconut Shrimp

DESSERT

Lilikoi Bars
passion fruit meets coconut shortbread

Banana Bread Pudding
doused with Three Rocks Rum hard sauce served with whipped cream

\$55.00

FIRESIDE BUFFET

Minimum 25 people or a \$5 fee per guest will apply.

McMenamins Own Freshly Brewed Coffee
and a selection of black and herbal teas

SIDES & SALADS

Potato Rolls & Whipped Butter

Northwest Spinach Salad
goat cheese, candied hazelnuts and marionberry vinaigrette

Barley Risotto

Garlic-Roasted Broccolini

Mashed Yukon Gold Potatoes

Three Sisters Succotash

ENTRÉES

Cider-Brined Pork Loin
dried fruit and pan juices

Herb-Roasted Chicken

Potlatch Cedar Plank Salmon
Fireside-cranberry butter

DESSERT

Hogshead Whiskey Bread Pudding
spiked with whiskey-soaked raisins, doused with whiskey sauce and
topped with whipped cream

Caram-Ale Apple Crisp

\$55.00

WILLOW BUFFET

Minimum 25 people or a \$5 fee per guest will apply.

McMenamins Own Freshly Brewed Coffee
and a selection of black and herbal teas

Rolls & Whipped Butter

Dessert Tray
selection of assorted mini desserts

SOUP

Choose one

Butternut Squash Bisque
Roasted Corn & Red Pepper Chowder
Beer-Potato-Cheese Soup

SALAD

Choose one

Kale Caesar Salad
baby kale, garlic croutons, Parmesan, Caesar dressing
Broccoli Crunch
kale mix, dried cranberries, bacon, pecans, Hogshead-honey mustard dressing
Northwest Spinach
goat cheese, candied hazelnuts and marionberry vinaigrette

ENTRÉES

Choose two

Roasted Game Hen
orange single-malt gastrique
Wild Mushroom & Spinach Cannelloni
rosemary cream sauce & San Marzano tomato sauce
Poached Salmon
roasted shallot-Edgefield Pinot Gris beurre blanc
Red Wine Sirloin Steak*
Black Rabbit and blue cheese butter

SIDES

Choose two

**Barley Risotto, Blistered Green Beans, Herb-Roasted Fingerlings,
Nutty Wild Rice Pilaf, Roasted Vegetables, Yukon Gold Mashed Potatoes**

\$65.00

GARDEN PARTY

*Minimum 25 people or a \$5 fee per guest will apply.
Troubador provided one hour.*

McMenamins Own Freshly Brewed Coffee
and a selection of black and herbal teas

Lemonade & Iced Tea

Classic Deviled Eggs

Caprese Skewers
fresh mozzarella, basil and tomato

Endive Leaves
blue cheese mousse and roasted walnuts

Pinwheel Tower
ham with dill cream cheese and tropical chicken salad

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

Fresh Fruit
seasonal fruit, sliced melons, berries and tropical fruits

Dessert Tray
assorted individual sweets

\$41.00

COCKTAIL PARTY

*Minimum 25 people or a \$5 fee per guest will apply.
Troubador provided one hour.*

McMenamins Own Freshly Brewed Coffee
and a selection of black and herbal teas

Rosemary Nuts

Spicy Tuna Tartar
wonton crisp

Hot Dates
stuffed with housemade chorizo

Spanikopita Triangles
feta cheese and spinach wrapped in filo pastry

Stuffed Mushrooms
Parmesan, garlic and toasted bread crumbs

Antipasti Platter
sliced prosciutto, salami and pepperoni,
Provolone and feta cheeses, Greek olives,
marinated and pickled vegetables served with baguette

Pepper-Crusted Round of Beef*
Black Rabbit Red Wine jus and horseradish sauce,
carver provided for one hour

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

Dessert Tray
assorted individual sweets

\$54.00

CELEBRATION

*Minimum 25 people or a \$5 fee per guest will apply.
Troubador provided one hour.*

McMenamins Own Freshly Brewed Coffee
and a selection of black and herbal teas

Stuffed Mushrooms
Parmesan, garlic and toasted bread crumbs

Endive Leaves
blue cheese mousse and roasted walnuts

Stuffed Peppadews
sweet piquante peppers stuffed with goat cheese and Marcona almonds

Roast Prime Rib*
Black Rabbit Red Wine jus and horseradish sauce, carver provided for one hour

Raw Seafood Bar*
ceviche, prawn cocktails, oysters on the half-shell with champagne mignonette,
shucker provided one hour

Cheese Board
a selection of imported cheese with baguette and housemade sea salt crackers

Charcuterie Display
prosciutto, pâté de campagne, pâté de foie gras, coppa, sopressata, cornichons, pickles,
marinated onions and Hogshead mustard sauce served with
assorted hearth baked breads and rolls

Dessert Tray
assorted individual sweets

\$75.00

DISPLAYS

*Prices are per person unless otherwise noted.
Minimum 25 people.*

Antipasti

sliced prosciutto, sweet coppa, sopressata, marinated fresh mozzarella, feta and Provolone cheeses, Greek olives, marinated and pickled vegetables served with assorted hearth baked breads and rolls \$12.00

Brie en Croûte

whole wheel of Brie with peppered apples wrapped in puff pastry with red and green grapes and sliced baguette \$155.00 — serves 25

Potlatch Cedar Plank Salmon*

crostini and dill sour cream sauce \$11.00

Charcuterie

prosciutto, pâté de campagne, pâté de foie gras, coppa, sopressata, cornichons, pickles, marinated onions and Hogshhead mustard sauce served with assorted hearth baked breads and rolls \$18.00

Cheese Board

a selection of imported cheese with baguette and housemade sea salt crackers \$11.00

Fresh Fruit

seasonal fruit, sliced melons, berries and tropical fruits \$10.00

Crudités

fresh vegetables with herb aioli and roasted red pepper dipping sauces \$8.00

Mezza

hummus, walnut-pomegranate dip, tabouli, feta-yogurt dip, Greek olives, marinated onions, cucumbers and tomato served with pita triangles \$11.50

COCKTAIL APPETIZERS

Minimum 25 people.

Prices are per person unless otherwise noted.

Rosemary Nuts

\$3.75

Tom Kha Peanuts

\$2.50

Coconut Shrimp

mango-habanero sauce \$8.50

Baked Feta

herbed olives and warm pita bread \$5.00

Chicken Strips

Hammerhead BBQ sauce \$6.50

Egg Rolls

hoison and hellishly hot mustard \$5.00

Warm Bavarian Pretzels & Fondue

\$6.00

Scooby Snacks

mini corn dogs and yellow mustard \$4.50

Fry & Tot Bar

Cajun and roasted garlic-pepper seasonings with
peppercorn ranch and Hammerhead BBQ dipping sauces \$4.00

Thai Sweet Potato Fries

Sriracha mayo \$3.50

Atomic Meatballs

zesty tomato sauce \$6.00

Nacho Bar

chipotle pico de gallo, guacamole, cilantro sour cream, chili con queso \$6.00

Spinach-Artichoke Dip

tortilla chips \$5.25

Voodoo Chicken Wings

blue cheese dressing \$6.75

Garlic-Parmesan Knots

zesty tomato sauce \$5.00

Hummus & Pita

\$3.00

Hogshead Riblets

Hogshead-mustard BBQ sauce basted pork spare ribs \$7.00

Terminator Kielbasa

Edgefield Dijon and Terminator mustards \$6.75

LATE NIGHT

Minimum 25 people or a \$5 fee per guest will apply.

LAST CALL

Buffet

Chicken Strips

Hammerhead BBQ sauce

Scooby Snacks

mini corn dogs and yellow mustard

Cajun Tots

peppercorn ranch

Nacho Bar

chipotle pico de gallo, guacamole, cilantro sour cream, chili con queso

\$15.75

AFTER PARTY

Troubadoured one hour

Tom Kha Peanuts

Coconut Shrimp

mango-habanero sauce

Egg Rolls

hoisin and hellishly hot mustard

Thai Sweet Potato Fries

Sriracha mayo

\$15.75

SWEETS & DESSERTS

Minimum 25 people unless otherwise noted.

HANDCRAFTED ICE CREAM

made with the finest local and regional ingredients

Vanilla Bean Ice Cream

rich ice cream flavored with tropical vanilla beans

Bittersweet Chocolate Ice Cream

cocoa and bittersweet chocolate combined with a slight tang of buttermilk

Marionberry Ice Cream

the essence of fresh marionberries in frozen form

Oregon Hazelnut Ice Cream

chunks of toasted Oregon hazelnuts in a hazelnut ice cream

Seasonal Sorbet

\$3.75 scoop

\$4.50 scoop and waffle cone

Sundae Bar

Handcrafted ice creams made with the finest local and regional ingredients
vanilla bean and bittersweet chocolate ice creams adorned with all the fixins:
chocolate sauce, Ruby Ale-raspberry compote, caram-ale sauce,
fresh banana slices, fresh strawberries, rainbow sprinkles,
roasted peanuts, maraschino cherries, brownie cubes,
fresh-whipped cream and waffle cones

\$9.50 — Minimum 25 people

Dessert Tray

assorted individual sweets

\$75.00 — serves 15 · \$143.50 — serves 30 · \$272.25 — serves 60

Dessert Table

a selection of cakes, pie, tarts, marionberry crumble and assorted individual sweets

\$10.50 — Minimum 25 people

Cupcake Tower

an assortment of carrot, red velvet, chocolate, vanilla and lemon-poppysseed

\$5.75 — Minimum 25 people