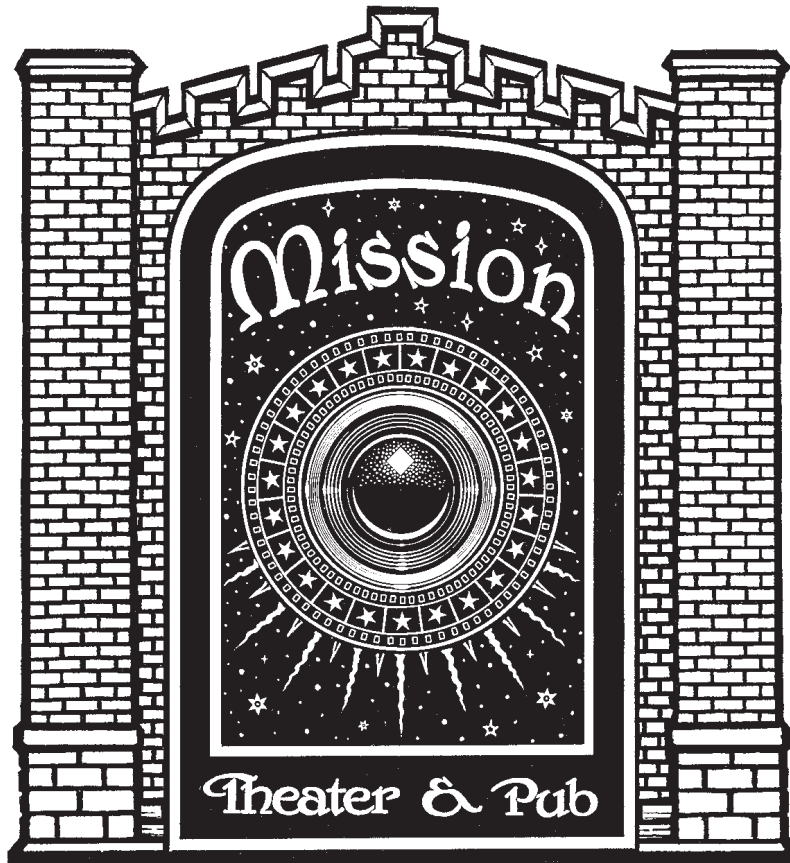


McMenamins



1624 NW Glisan, Portland, OR 97209 • Pub 503.223.4527

Mission Sales 503.288.3286

25 people minimum, 250 maximum

CATERING INFORMATION

McMenamins Mission Theater offers the perfect setting for your social or business event for 25 to 250 guests. The theater is unique and comfortable and served by staff who are friendly and attentive. Additional dining options and overnight accommodations are located nearby at McMenamins Crystal Hotel & Ballroom.

EVENT SPACE RENTALS

Rooms require a minimum amount of food and beverage services to be purchased for your event. The minimum amount varies depending on the time of the day and day of the week. These fees can be explained by our Sales Coordinators.

MENUS

Meal selections must be confirmed four weeks prior to the date of your function.

Although the following menus and prices are subject to change, they are always guaranteed three months prior to your event. Pricing on alcohol is not guaranteed and is subject to change at any time as we match the current pricing in the bars on the property. Please note that all food and beverage prices are subject to a 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 Function Order 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.

WIFI

Wireless internet access is available free of charge throughout the property.

MUSIC

Music and other forms of entertainment are welcome to complement your special event. Our sales coordinators can assist you in planning music that is appropriate for each venue.

BREAKFAST BUFFETS

Minimum 25 people for selected items°
Available until 11AM

Breakfast Breads & Pastries \$8.75

assorted freshly baked breakfast breads and pastries accompanied by butter and preserves,
McMenamins own freshly brewed coffee and a selection of black and herbal teas

The Continental \$12.50

basket of freshly baked breakfast breads and pastries accompanied by butter and preserves,
sliced fresh fruits, an assortment of fruit juices,
McMenamins own freshly brewed coffee and a selection of black and herbal teas

Good Morning Medley° \$12.50

Tillamook® white cheddar, red grapes, green apple slices,
hard-cooked egg, peanut butter, whole grain roll,
McMenamins own freshly brewed coffee and a selection of black and herbal teas

Parfait Café° \$12.50

Greek yogurt, housemade granola, fresh berries, banana and green apple slices,
McMenamins own freshly brewed coffee and a selection of black and herbal teas

A LA CARTE BREAKFAST ITEMS

Priced per person

Fresh Fruit Salad

\$3.75

Bagel & Cream Cheese

\$3.75

Bagel & Cream Cheese with Lox*

\$8.25

Housemade Granola with Fruit & Yogurt

\$7.25

Cage-Free Hard-Cooked Egg

\$1.75

Assorted Yogurt

\$2.75

Breakfast Breads & Pastries

\$4.00

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

January 2017

ARTISANAL SANDWICH BUFFET

Minimum 25 people — Available until 3PM

Spinach Salad

goat cheese, hazelnuts and marionberry vinaigrette

Mixed Green Salad

selection of dressings

Fresh Fruit Tray

Sliced Deli Meats*

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

Sliced Cheeses

Tillamook® cheddar, Swiss and pepper jack

Lettuce, Tomato, Red Onion & Pickles

Edgefield Dijon & Terminator Mustards, Herb Aioli & Hummus

Basket of Rustic Rolls & Breads

McMenamins Own Freshly Brewed Coffee & Decaf Black & Herbal Teas (or Soda Pop)

\$21.75

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January 2017

PIZZA BUFFET

Minimum 25 people

Antipasti Platter

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

Caesar Salad

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

Soda Pop

PIZZA CHOICES

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

Cheese

whole milk mozzarella and Parmesan

Margherita

fresh mozzarella cheese, tomato slices and basil

Pepperoni

a traditional favorite

Special Pizza

description

Green with Envy

fresh veggies, pesto sauce, mozzarella & feta

Secret Garden

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

Hawaiian Classic

Canadian bacon and pineapple

Barbecue Chicken

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

Two pizza choices Three pizza choices Four pizza choices

\$21.95

\$24.00

\$26.00

SNACKS & BREAKS

Assorted Yogurt

\$2.75 per person

Chipotle Pico de Gallo & Tortilla Chips

\$29.00 — serves 12

Bagels & Cream Cheese

\$3.75 per person

Guacamole & Tortilla Chips

\$43.75 — serves 12

Bagels & Cream Cheese with Lox*

\$8.25 per person

Warm Black Bean Dip & Tortilla Chips

\$29.75 — serves 12

Breakfast Breads & Pastries

\$4.00 each

Spinach-Artichoke Dip & Tortilla Chips

\$32.00 — serves 12

Fresh Fruit Basket

selected whole seasonal fruit

\$2.50 per person

Crab & Artichoke Dip with Sea Salt Crackers

\$100.00 — serves 12

Freshly Baked Cookies

\$3.25 each

Mini Pretzel Bags

\$2.25 each

Black & Tan Brownies

\$3.25 each

Rosemary Nuts

\$28.50 per pound

Candy Bars

\$2.50 each

Warm Bavarian Pretzels

Edgefield Dijon and Terminator Stout mustards

\$32.00 — serves 12

Candy & Granola Bars

\$2.50 each

Cans of Soda Pop

\$2.50 each

Assorted Fruit Juices

\$2.75 per bottle

Bottled Water

\$2.50 per bottle

McMenamins Own Freshly Brewed Coffee & Decaf Black & Herbal Teas

\$3.50 per person

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January 2017

HORS D'OEUVRES

Three dozen per item minimum — Priced per dozen

COLD

Caprese Crostini

fresh mozzarella, basil and Roma tomatoes drizzled with olive oil and balsamic vinegar
\$25.50

Chèvre Crostini

goat cheese with fig and black pepper tapenade
\$27.00

Classic Deviled Eggs

\$19.00

Curried Crab Salad in Cucumber Cups

\$28.00

Endive Leaves

Rogue blue cheese mousse and roasted walnuts
\$23.25

Stuffed Peppadews

sweet piquante peppers stuffed with goat cheese and Marcona almonds
\$23.50

Gruyère & Hazelnut Straws

\$20.00

Ham & Dill Cream Cheese Pinwheels

\$20.50

Oyster Shooters*

served in a shot glass with cocktail sauce
\$30.25

Prawn Cocktails

served in a shot glass with cocktail sauce
\$32.50

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January 2017

HORS D'OEUVRES

Three dozen minimum per item — Priced per dozen

WARM

Hogshead Whiskey-Plumped Bacon-Wrapped Dates

\$28.25

Meatballs with Soy-Ginger Sauce

\$25.75

Meatballs with Terminator Stout Sauce

\$25.75

Mini Quiches

\$27.75

Spanikopita Triangles

feta cheese and spinach wrapped in filo pastry

\$23.25

Stuffed Mushrooms

Parmesan, garlic and toasted bread crumbs

\$23.50

Prosciutto & Grape Flatbread ◊

roasted garlic, Parmesan and mozzarella cheeses

\$60.00

Tomato & Basil Flatbread ◊

Provolone and mozzarella cheeses

\$60.00

◊ This item is only available in increments of three dozen

SET HORS D'OEUVRES MENUS

Minimum 25 people — Priced per person — No substitutions please
Troubadour included for one hour for selected items ☞

THE MEDITERRANEAN

Meatballs with Terminator Stout Sauce

Spanikopita Triangles ☞

Caprese Crostini ☞

Hummus Platter

\$17.25

ILE DE FRANCE

Gruyere & Hazelnut Straws ☞

Classic Deviled Eggs ☞

Charcuterie Display

Stuffed Mushrooms ☞

\$23.75

TRAYS & PLATTERS

Small serves 15 people — Medium serves 30 people — Large serves 60 people

Antipasti Platter

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

\$69.00 · \$128.00 · \$238.00

Deli Tray*

sliced roast beef, herb-roasted turkey breast, ham, cheddar, Swiss and pepper jack cheeses served with mayonnaise, Edgefield Dijon, Hogshead Whiskey mustard sauce and silver dollar rolls

\$77.50 · \$144.00 · \$249.00

Domestic Cheese Tray

breads and crackers

\$67.50 · \$119.00 · \$185.75

Fresh Fruit Tray

\$65.00 · \$125.75 · \$233.75

Fruit & Cheese Tray

domestic and imported cheese with seasonal fresh and dried fruits served with breads and crackers

\$138.00 · \$249.50 · \$455.00

Hummus Platter

cucumber, tomato, feta cheese, Greek olives, marinated red onion and pita bread

\$68.00 · \$126.50 · \$240.00

Vegetable Platter

a selection of fresh vegetables served with peppercorn ranch dressing

\$59.00 · \$101.00 · \$188.00

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January 2017

SWEETS & DESSERTS

Dessert Tray

assorted individual sweets

\$68.75 — serves 15 · \$131.50 — serves 30 ·
\$249.50 — serves 60

Dessert Table

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

\$9.75 per person — Minimum 25 people

Cupcake Tower

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

\$5.00 per person — Minimum 25 people

DESSERTS

Willamette Apple-Frangipane Tart

buttery shortdough crust filled with almond frangipane and topped with Willamette apples and apricot glaze

\$61.75 — serves 10

New York-Style Cheesecake

traditional cheesecake with an extra creamy texture served with raspberry-Ruby Ale compote

\$58.50 — serves 14

Chocolate Mousse Cake

a layer of moist chocolate cake topped with decadent bittersweet chocolate mousse

\$50.75 — serves 14

Harvest Carrot Cake

moist carrot cake loaded with freshly toasted walnuts and layered with sweet cream cheese icing

\$50.75 — serves 14

Tiramisu Torte

yellow sponge cake layers soaked with espresso syrup then filled and topped with mascarpone Bavarian cream and dusted with cocoa powder

\$80.75 — serves 14

Baked Lemon Tart

a buttery short dough tart filled with a zesty lemon custard and dusted with powdered sugar

\$40.25 — serves 10