

Mcmenamins

CORNELIUS PASS ROADHOUSE



BANQUET MENU

503.693.8452 • mcmenamins.com

4045 NE Cornelius Pass Road, Hillsboro, OR 97124

CATERING INFORMATION

EVENT SPACE RENTALS

Each room requires a minimum amount of food and beverage service to be purchased for your event. The minimum amount varies depending on the space of your choice, time of the day and day of the week.

These fees can be explained by our sales coordinators.

MENUS

Meal selections must be confirmed forty-five (45) days prior to the date of your event. 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 event requires an advance deposit(s), with the balance of all charges due at the close of the event. Direct billing to your place of business is also available if arranged in advance and approved prior to the event.

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 that is appropriate for each venue.

WIFI

Wifi is available free of charge throughout the property.

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INTERCONTINENTAL BUFFET

Available until 11am.

Minimum 15 people.

Breakfast Breads & Pastries ⑤

Fruit Salad ⑥✱⑤

agave-lime-mint dressing & seasonal fruit

Good Morning Board

prosciutto, Canadian bacon, smoked Tillamook cheddar,
herbed cream cheese, plain mini bagels & grapes

McMenamins Own Freshly Brewed Coffee ⑥✱⑤

and a selection of The Tao of Tea

Orange Juice ⑥✱⑤

18.75

SUNRISE BREAKFAST TABLE

Available until 11am.

Minimum 15 people.

Breakfast Breads & Pastries ⑤

Fruit Salad ⑥✱⑤

agave-lime-mint dressing & seasonal fruit

Scrambled Eggs* ⑥⑤∞

Proteins of Choice choose two

bacon ⑥, pork sausage links or veggie patties ⑤

Cottage Potatoes ✱⑤

McMenamins Own Freshly Brewed Coffee ⑥✱⑤

and a selection of The Tao of Tea

Orange Juice ⑥✱⑤

28.25

∞Available as a substitution at no additional charge

Santa Fe Tofu Scramble ✱⑤

ranchero-spiced tofu sautéed with bell peppers & onions



Gluten Free ⑥ Vegan ✱ Vegetarian ⑤

MORNING

BAJA BREAKFAST BUFFET

Available until 11am.
Minimum 15 people.

Fruit Salad G*V

agave-lime-mint dressing & seasonal fruit

Corn G*V & Flour Tortillas *V

Cottage Potatoes *V

Black Beans G*V

Scrambled Eggs* G V ∞

Chorizo Crumbles G

Condiments

Copper Moon curtido G*V, cilantro-onion condiment G*V,
chipotle pico de gallo G*V, shredded cheddar cheese G V,
sour cream G V, guacamole G*V & hot sauce

McMenamins Own Freshly Brewed Coffee G*V

and a selection of The Tao of Tea

Orange Juice G*V

29.25

∞ Available as a substitution at no additional charge

Santa Fe Tofu Scramble *V

ranchero-spiced tofu sautéed with bell peppers & onions



Gluten Free G Vegan * Vegetarian V

MORNING

ELECTRIC LUNCH

Available until 3:30pm.
Minimum 15 people.

Garlic Bread ⑤

SOUPS Choose one

Seasonal Creamy Tomato ⑤

Pesto Primavera Minestrone ⑥⑤

West African Chicken-Peanut ⑥

Ginger-Mushroom-Red Miso ⑥✱⑤

SALADS

Aztec ⑤

romaine, corn & black bean salsa, avocado, tortilla strips, cheddar cheese,
tomato, jalapeño, cilantro, onion, chipotle dressing

Brewer's ⑤

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

Pub Green ⑤

mixed greens, grape tomatoes, cucumber, marinated red onion,
croutons, Parmesan cheese, peppercorn ranch

ADD PROTEIN

Grilled Chicken ⑥ or *Smoked Salmon* ⑥ 5.75

Chocolate Chip Cookies ⑤

McMenamins Own Freshly Brewed Coffee ⑥✱⑤

and a selection of The Tao of Tea

27.25



Gluten Free ⑥ Vegan ✱ Vegetarian ⑤

AFTERNOON

LUCKY'S DELI BUFFET

Available until 3:30pm.
Minimum 15 people.

SALADS

Brewer's Salad ①

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

Picnic Potato Salad ②①

red potatoes, sweet relish, egg, onion, celery

DELI ITEMS

Fillings[∞]

dilly tuna salad ②, turkey ②, pastrami ②

Cheeses

Swiss ①, cheddar ①, pepper jack ①, creamy original Chao slice ②✱①

Spreads

roasted red pepper aioli ②✱①, secret sauce ②①, Edgefield Dijon ②✱① & Terminator mustards ✱①, Fireside Cranberry Sauce ②✱①, mayonnaise ②①

Veggies

tomato ②✱①, pickles ②✱①, lettuce ②✱①, cucumber ②✱①, buttermilk coleslaw ②①, marinated red onion ②✱①

Deli Rolls

whole wheat ①, rustic ciabatta ✱①, brioche ①
Udi's gluten-free buns available upon request for an additional charge

Chocolate Chip Cookies ①

McMenamins Own Freshly Brewed Coffee ②✱①

and a selection of The Tao of Tea

[∞]Available as a substitution at no additional charge

Chickpea of the Sea Salad ②✱①

creamy chickpea-dill mash

36.75



Gluten Free ② Vegan ✱ Vegetarian ①

AFTERNOON

PAT'S PICNIC BUFFET

Available until 3:30pm.
Minimum 15 people.

Buttermilk Coleslaw © ⑤

Picnic Potato Salad © ⑤
red potatoes, sweet relish, egg, onion, celery

Dad's Moonshine Baked Beans ⑤

Sausage Platter choose two
grilled frankfurters, Terminator kielbasa or vegan hot dog
with McMenamins mustards, warm OlyKraut sauerkraut & rolls

Watermelon Wedges © ✱ ⑤

Chocolate Chip Cookies ⑤

McMenamins Own Freshly Brewed Coffee © ✱ ⑤
and a selection of The Tao of Tea

37.75



Gluten Free © Vegan ✱ Vegetarian ⑤

AFTERNOON

ROUTE 66 BUFFET

Available until 3:30pm.
Minimum 15 people.

Ruby Star Chicken Tinga ∞

spicy braised chicken with Ruby Ale, chipotle & tomato

Ranchero Taco Meat ∞

spiced ground beef

Sautéed Sweet Peppers & Onions G*V

Black Beans G*V

Chipotle Rice G*V

Corn & Flour Tortillas *V

Condiments

Copper Moon curtido G*V, cilantro-onion condiment G*V,
chipotle pico de gallo G*V, shredded cheddar cheese G*V,
sour cream G*V, guacamole G*V & hot sauce

Chocolate Chip Cookies V

McMenamins Own Freshly Brewed Coffee G*V

and a selection of The Tao of Tea

39.75

∞Available as a substitution for one protein selection at no additional charge

Jamaican BBQ Jerk Jackfruit G*V



Gluten Free G Vegan * Vegetarian V

AFTERNOON

PIZZA PARTY BUFFET

Available until 3:30pm.
Minimum 15 people.

Hail! Caesar Salad

romaine, Caesar dressing, garlic croutons & Parmesan cheese

PIZZA Choose two

party-cut into small squares.

Gluten-free 12-inch pizza crust available upon request for an additional charge

Hammerhead BBQ Chicken

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

The Omnivore

tomato sauce, pepperoni, sausage, red onion, mushrooms, black olives, mozzarella

Tropical Storm

tomato sauce, pepperoni, pineapple, pickled jalapeno, mozzarella

Electric Mayhem

pesto sauce, sundried tomatoes, roasted garlic, Greek olives,
fresh basil, feta & mozzarella cheeses ⑤

Chocolate Chip Cookies ⑤

McMenamins Own Freshly Brewed Coffee ⑥✱⑤

and a selection of The Tao of Tea

33.50



Gluten Free ⑥ Vegan ✱ Vegetarian ⑤

AFTERNOON

McMENAMINS BANQUETS

HIGHER BUFFET

Available until 3:30pm.
Minimum 15 people.

Grilled Chicken Breasts ©∞

Steamed Rice ©*V

Black Beans ©*V

Mai Thai Peanut & Curry Coconut Sauces ©*V

Condiments

Copper Moon curtido ©*V, cilantro-onion condiment ©*V,
chipotle pico de gallo ©*V, shredded cheddar cheese ©V,
sour cream ©V, guacamole ©*V & hot sauce

Chocolate Chip Cookies V

McMenamins Own Freshly Brewed Coffee ©*V
and a selection of The Tao of Tea

33.50

∞Available as a substitution for one protein selection at no additional charge

Jamaican BBQ Jerk Jackfruit ©*V



Gluten Free © Vegan * Vegetarian V

AFTERNOON

McMENAMINS BANQUETS

ALTHEA'S SOIREE

Minimum 25 people.

Classic Deviled Eggs ⑥ ⑤

Edgefield Dijon

Hummus & Pita ✱ ⑤

veggie sticks

Deli Display

turkey, pastrami, Swiss, cheddar, pepper jack, mayonnaise,
pickles, assorted rolls & a selection of McMenamins mustards

Dessert Display ⑤

assorted individual sweets

29.75

ALICE'S IMPROMPTU GATHERING

Minimum 25 people.

Mini Quiches

garden veggie, spinach Florentine, Monterey Jack & Lorraine quiches

Stuffed Mushrooms ⑤

Parmesan, herbed cream cheese, garlic & toasted bread crumbs
available as vegan upon request for an additional 2 dollars

Antipasti

salami, prosciutto, marinated fresh mozzarella & feta cheeses,
Greek olives, Yardhouse Giardiniera served with assorted crackers

Crudités ⑥ ✱ ⑤

fresh vegetables with roasted red pepper aioli

31.50



Gluten Free ⑥ Vegan ✱ Vegetarian ⑤

APPETIZER
PACKAGES

*Consuming raw or under cooked eggs, meat & fish may increase your risk of foodborne illness
January 2025

MATTIE'S GARDEN PARTY

Minimum 25 people.

Caprese Skewers © ⑤

fresh mozzarella, basil, tomato, balsamic drizzle

Classic Deviled Eggs © ⑤

Edgefield Dijon

Endive Leaves © ⑤

blue cheese mousse & roasted walnuts

Crudités © ✱ ⑤

fresh vegetables with roasted red pepper aioli

Fresh Fruit © ✱ ⑤

seasonal fruit, sliced melons, berries & tropical fruits

Dessert Display ⑤

assorted individual sweets

McMenamins Own Freshly Brewed Coffee © ✱ ⑤

and a selection of The Tao of Tea

31.50

Gluten Free © Vegan ✱ Vegetarian ⑤

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January 2025



APPETIZER
PACKAGES

LOLA'S COCKTAIL PARTY

Minimum 25 people.

Caprese Skewers © ⑤

fresh mozzarella, basil, tomato, balsamic drizzle

Stuffed Mushrooms ⑤

Parmesan, herbed cream cheese, garlic & toasted bread crumbs
available as vegan upon request for an additional 2 dollars

Endive Leaves © ⑤

blue cheese mousse & roasted walnuts

Smoked Salmon Mousse in Filo Cups

Hogshead smoked salmon whipped cream cheese in savory Greek pastry

Stuffed Peppadews © ⑤

sweet piquante peppers stuffed with goat cheese & Marcona almonds

Charcuterie

salami, prosciutto, coppa, mortadella, cornichons & McMenamins mustards
served with assorted crackers

34.50

Gluten Free © Vegan ✱ Vegetarian ⑤

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January 2025



APPETIZER
PACKAGES

CARTER THE GREAT

*Minimum 25 people.
Carver provided one hour.*

Classic Deviled Eggs ⑥ ⑤
Edgefield Dijon

Smoked Salmon Mousse in Filo Cups
Hogshead smoked salmon whipped cream cheese in savory Greek pastry

Antipasti
salami, prosciutto, marinated fresh mozzarella & feta cheeses,
Greek olives, Yardhouse Giardiniera served with assorted crackers

Artisan Cheese Board ⑤
a selection of cheese with assorted crackers

Crudités ⑥ ✱ ⑤
fresh vegetables with roasted red pepper aioli

Curried Crab Cucumber Cups
red curry-crab salad served in a cucumber cup

Salt & Pepper-Crusted Roast Prime Rib*
Black Rabbit Red Wine jus & horseradish sauce accompanied by rolls, butter,
Edgefield Dijon & mayonnaise

46



Gluten Free ⑥ Vegan ✱ Vegetarian ⑤

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January 2025

APPETIZER
PACKAGES

DISPLAYS

Minimum 25 people.

Charcuterie

salami, prosciutto, coppa, mortadella, cornichons & McMenamins mustards
served with assorted crackers 19.75

Deli Display

turkey, pastrami, Swiss, cheddar, pepper jack, mayonnaise,
pickles, assorted rolls & a selection of McMenamins mustards 14.75

Antipasti

salami, prosciutto, marinated fresh mozzarella & feta cheeses,
Greek olives, Yardhouse Giardiniera served with assorted crackers 14.75

Artisan Cheese Board ⑤

a selection of cheese with assorted crackers 14.50

Bagel & Lox Display

lemon, capers, red onion, whipped cream cheese, plain mini bagels 14

Mezza ⑤

hummus, roasted red pepper aioli, dolmas, feta-yogurt dip, Greek olives,
marinated onions, cucumbers & tomato served with pita triangles 12.50

Fresh Fruit ⑥✱⑤

seasonal fruit, sliced melons, berries & tropical fruits 11.50

Hummus & Pita ✱⑤

veggie sticks 10.50

Crudités ⑥✱⑤

fresh vegetables with roasted red pepper aioli 9.50

Dessert ⑤

assorted individual sweets 10.75

Vegan Dessert Tray ⑥✱⑤

chocolate-caramel, very berry & lime-mango bars with nutty crust 11.50

Brie en Croûte ⑤

whole wheel of Brie with peppered apples wrapped in puff pastry with red & green
grapes & sliced baguette 173.25 per wheel — serves 25

Gluten Free ⑥ Vegan ✱ Vegetarian ⑤

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January 2025



APPETIZER
PACKAGES

HORS D'OEUVRES

Three dozen per item minimum, priced per dozen.

Curried Crab Cucumber Cups

red curry-crab salad served in a cucumber cup 56.50

Bacon-Wrapped Dates

Hogshead hot honey 52.50

Smoked Salmon Mousse in Filo Cups

Hogshead smoked salmon whipped cream cheese in savory Greek pastry 52.50

Mini Quiches

garden veggie, spinach Florentine, Monterey Jack & Lorraine quiches 46

Stuffed Peppadews © ①

sweet piquante peppers stuffed with goat cheese & Marcona almonds 39.75

Caprese Skewers © ①

fresh mozzarella, basil, tomato, balsamic drizzle 37.75

Endive Leaves © ①

blue cheese mousse & roasted walnuts 37.75

Classic Deviled Eggs © ①

Edgefield Dijon 37.25

Spanakopita Triangles ①

feta cheese & spinach wrapped in filo pastry 30.25

Stuffed Mushrooms ①

Parmesan, herbed cream cheese, garlic & toasted bread crumbs 30.25
available as vegan upon request for an additional 2 dollars



Gluten Free © Vegan ✱ Vegetarian ①

ENHANCEMENTS

MIX & MATCH MUNCHIES

*Minimum 15 people.
Service time of one hour.*

Cajun Tots ⑤
peppercorn ranch

Spring Rolls ⑤
Kung Pow! ketchup & hellishly hot mustard

Scooby Snacks
mini corn dogs served with Portlandia yellow mustard & ketchup. Zoinks!

Hammerhead BBQ Pork Sliders
buttermilk coleslaw, Hawaiian rolls

Jamaican BBQ Jerk Jackfruit Sliders ✱⑤
mango pico de gallo, cilantro, ciabatta rolls

Terminator Meatballs
rich Terminator gravy

Choose Two 16.75
Choose Three 19.25



Gluten Free ⑥ Vegan ✱ Vegetarian ⑤

ENHANCEMENTS

SUNSET LUAU BUFFET

Minimum 25 people.

SIDES & SALADS

Hawaiian Rolls & Butter ⑤

Basil-Cilantro Rice ⑥✱⑤

Hawaiian Macaroni Salad ⑤

Stir Fry Vegetables ⑥✱⑤

ENTRÉES∞

Huli Huli Chicken Thighs ⑥

Kalua Pork ⑥

DESSERTS

Lilikoi-Coconut Tart ⑤

tropical passionfruit custard, coconut shortdough & strawberries

Ruby's Raspberry Cheesecake ⑤

vanilla cheesecake, raspberry swirl, graham cracker crust

McMenamins Own Freshly Brewed Coffee ⑥✱⑤

and a selection of The Tao of Tea

53

∞Available as a substitution for one entree selection at no additional charge

Jamaican Curried Veggie Stew ⑥✱⑤

black bean & veggie stew, basil-cilantro rice,
mango chutney, spinach, onion, cilantro & jalapeño



Gluten Free ⑥ Vegan ✱ Vegetarian ⑤

EVENING

HEARTHSTONE BUFFET

Minimum 25 people.

SIDES & SALADS

Dinner Rolls & Butter ⑤

Northwest Spinach Salad ⑤
goat cheese, hazelnuts & marionberry vinaigrette

Yukon Gold Mashed Potatoes ⑥⑤

Wild Rice Pilaf ⑥⑤

Garlic-Roasted Broccolini ⑥✱⑤

ENTRÉES ∞

Lemon & Herb-Roasted Chicken Breasts ⑥

Northern Star Baked Cod
White Rabbit-herb cream sauce, herbed bread crumbs

DESSERTS

Phil's Salted Caramel Tart ⑤
dark chocolate, Oregon filberts

Ruby's Raspberry Cheesecake ⑤
vanilla cheesecake, raspberry swirl & graham cracker crust

McMenamins Own Freshly Brewed Coffee ⑥✱⑤
and a selection of The Tao of Tea

65

∞Available as a substitution for one entree selection at no additional charge

Spinach & Cheese Cannelloni ⑤
rosemary Alfredo & Spar Vodka tomato sauces



Gluten Free ⑥ Vegan ✱ Vegetarian ⑤

EVENING

BACKYARD BARBECUE BUFFET

Minimum 25 people.

SIDES & SALADS

Buttermilk Biscuits & Honey Butter ⑤

Picnic Potato Salad ⑥⑤

red potatoes, sweet relish, egg, onion, celery

Buttermilk Coleslaw ⑥⑤

Dad's Moonshine Baked Beans ⑤

ENTRÉES∞

Red Eye BBQ Beef Brisket ⑥

chili-coffee rubbed with McMenamins coffee-BBQ sauce

Peppercorn White BBQ Chicken Breasts ⑥

marinated & grilled

DESSERTS

Black & Tan Brownies ⑤

Northwest Berry Bars ⑤

blackberries & butter crumble

McMenamins Own Freshly Brewed Coffee ⑥✱⑤

and a selection of The Tao of Tea

60.75

∞Available as a substitution for one entree selection at no additional charge

Jamaican BBQ Jerk Jackfruit ⑥✱⑤



Gluten Free ⑥ Vegan ✱ Vegetarian ⑤

EVENING

CASCADIA BUFFET

Minimum 25 people.

SIDES & SALADS

Dinner Rolls & Butter ⑤

Brewer's Salad ⑤

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

Herb-Roasted Fingerlings ⑥✱⑤

Wild Rice Pilaf ⑥⑤

Garlic Green Beans ⑥✱⑤

ENTRÉES∞

Poached Salmon ⑥

pinot gris-shallot beurre blanc

Tournedos of Beef* ⑥

wild mushroom demi-glace

Dessert Display ⑤

assorted individual sweets

McMenamins Own Freshly Brewed Coffee ⑥✱⑤

and a selection of The Tao of Tea

84

∞Available as a substitution for one entree selection at no additional charge

Wild Mushroom Ravioli ⑤

roasted garlic-basil cream sauce



Gluten Free ⑥ Vegan ✱ Vegetarian ⑤

EVENING

MT. HOOD BUFFET

Minimum 25 people.

Rolls & Butter ⑤

Pub Green ⑤

mixed greens, grape tomatoes, cucumber, marinated red onion,
croutons, Parmesan cheese, peppercorn ranch

Sautéed Vegetable Medley ⑥⑤

SIDES *Choose two*

Herb-Roasted Fingerlings ⑥✱⑤

Traditional Dressing

Wild Rice Pilaf ⑥⑤

Yukon Gold Mashed Potatoes ⑥⑤

Traditional Mac & Cheese ⑤

ENTRÉES *Choose up to three ∞*

Herb-Roasted Turkey Breast

old fashioned turkey gravy & Fireside cranberry relish

Pepper-Crusted Round of Beef*

Black Rabbit Red jus & horseradish sauce

Honey-Glazed Baked Ham

Hogshead-Whiskey mustard sauce

Wild Mushroom Ravioli ⑤

roasted garlic-basil cream sauce

Dessert Display ⑤

assorted individual sweets

McMenamins Own Freshly Brewed Coffee ⑥✱⑤

and a selection of The Tao of Tea

Two Entrées 60.75

Three Entrées 67



Gluten Free ⑥ Vegan ✱ Vegetarian ⑤

EVENING

WORKING BEVERAGES & THEN SOME

McMenamins Cold Brew Coffee ©✱V

made fresh daily & requires 24-hour advance notice
with Torani syrups, cream & ice
31 carafe

McMenamins Own Freshly Brewed Coffee ©✱V

and a selection of The Tao of Tea
41 gallon
4 person

Fruit Juices ©✱V

Orange, Apple Cider, Grapefruit, Tomato, Cranberry
24 pitcher

Iced Tea or Lemonade ©✱V

13.25 pitcher
35 gallon

Milk ©V

9.50 pitcher

Assorted Soda Pop ©✱V

3.50 can

Bottled Water ©✱V

3.50 still
3.25 sparkling

Sparkling Ruby Citra Hop Infused Water ©✱V

non alcoholic
4.50 can

Punch ©✱V

Fruit or Citrus 35 gallon
Sparkling Wine Punch 45 gallon

Martinelli's Sparkling Cider ©✱V

13 bottle



Gluten Free © Vegan ✱ Vegetarian V

ENHANCEMENTS