

# Special Events Planner & Sample Menus



Constructed in 1916, the McKay Cottage was home to Bend pioneers Clyde and Olive McKay and served as the boyhood home of Senator Gordon McKay. Relocated to O.B. Riley Road across from the Deschutes River and restored to its original quiet grandeur, the McKay Cottage Restaurant is now home to Bend's best creative comfort food.

*Celebrate your special occasion in this beautiful restored craftsman home and enjoy an elegant but casual dinner with a menu that can be customized to suite your taste and budget.*

*The indoor dining rooms and outdoor patio area are available for all types of social and business functions, cocktail and holiday parties, meetings, private dinners, receptions, and rehearsal dinners.*

*During the summer months, when the garden seating is available, the McKay Cottage can host parties up to 100 people. During the cooler part of the year, parties up to fifty can enjoy the indoor dining rooms warmed by a roaring fire in the large rock fireplace.*

*Feel free to use this planner and the included sample menus to help us prepare the perfect menu for your event. Note that in addition to our mouth-watering selection of menu items, upon request we can create and price an eclectic range of specialty seafood, meat, vegetarian, and vegan dishes. Custom dishes are our specialty!*

*A typical menu would consist of salad (pick one from the list), a choice of main dish (pick three from the list), and dessert (pick one from the list). Consult the lists on the following pages and peruse the sample menus for ideas.*

*To add a bit more zip to the occasion, our appetizers are always crowd-pleasers.*

*And of course, we offer a range of reasonably-priced and noteworthy beers and wine from our Cottage wine list.*

*To schedule your event or discuss menus, talk to Pam at the McKay Cottage (62910 OB Riley Rd), or feel free to call (541-383-2697), or email ([pam@theMcKayCottage.com](mailto:pam@theMcKayCottage.com)).*

## Starter Salads

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### Mckay Salad

*Field greens, pear Tomatoes, & crisp proscuitto Fontina croutons and champagne vinaigrette.*

### Warm Goat Cheese Salad

*Caramelized walnuts, roasted peppers, mixed greens, goat cheese and balsamic vinaigrette.*

### Baby Spinach Salad

*Tart dried cherries, blue cheese, pistachios and sherry vinaigrette.*

### Caesar Salad

*Hearts of romaine, shaved parmesan and garlic ciabatta croutons.*

## Main Dishes

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### Macadamia Crusted Mahi Mahi

*Served with papaya salsa, mango citrus sauce and jasmine rice.*

### Flat Iron Steak

*Dry spice rubbed prime beef, roasted red potatoes, caramelized onions and mushrooms.*

### Grilled Pork Tenderloin

*Sweet corn and herb polenta, chardonnay sage reduction.*

### Chicken Jerusalem

*Chicken, garlic, artichoke hearts, mushrooms and creamy white wine sauce on jasmine rice.*

### Cabernet Braised Short Ribs

*On mashed potatoes with roasted shallot cabernet sauce..*

### Senator's Meatloaf

*Wild mushroom sauce and roasted garlic mash potatoes.*

### Pan Roasted Wild Salmon

*Mediterranean couscous and oven dried tomato-olive relish.*

### Grilled Chicken & Asparagus Pasta

*With roasted red peppers, tossed in slightly spicy sun-dried tomato cream sauce and penne pasta.*

### Baked Polenta

*With roasted pinenuts, spinach & goat cheese, topped with a spicy roasted tomato marinara & roasted mushrooms.*

### Sundried Tomato-Pesto Pasta

*Penne pasta tossed with creamy homemade sundried tomato-pesto and grilled vegetables.*

## Desserts

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### Raspberry & White Chocolate Bread Pudding

*Egg bread custard with chunks of white chocolate and luscious raspberries and served with our special sauce.*

### Chocolate Mousse with Fresh Berries

*Rich creamy chocolate mousse accented with fresh berries (berries may vary by season).*

### Lemon Posset

*Simple, voluptuous, tangy and very refreshing dessert for a summer treat.*

### Flour-less Bittersweet Chocolate Cake

*No flour to get in the way of the ultimate chocolate experience.*

### Lemon Chiffon Pie with a Pretzel Crust

*Vibrant lemony chiffon perfectly set off by a sweet-salty-buttery crust.*

### Fruit Crisp

*Seasonal fruits under a blanket of crunchy spiced oatmeal topping, accompanied by vanilla-bean ice cream*

### Custom Cake

*Let our pastry chef prepare your perfect cake. Your choice of flavor, filling and frosting.*

## Tray-Passed Appetizers

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*Caramelized Onion & Goat Cheese Quesadilla - a twist on the Mexican favorite*

*Seasonal Melon wrapped with prosciutto*

*Coconut Shrimp served with chili sauce*

*Crab Cakes with a wasabe-citrus dipping sauce*

*Crab-stuffed Mushrooms*

*Bleu Cheese & Walnut Mushroom Caps Savory stuffed mushrooms with a tasty, bleu cheese, apple and walnut filling.*

## Display Appetizers

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*Crudit  - an array of fresh vegetables with herb dipping sauce*

*Antipasto Tray - an assortment of salami, prosciutto, fresh mozzarella, marinated vegetables, olives and foccacia*

*Decorative Fresh Fruit Tray - an attractive display of fresh seasonal fruits*

*Roasted Vegetable Platter*

*Imported and Domestic Cheese Display - a selection of brie, gouda, Boursin, havarti, cheddar, swiss, oregon bleu, with a fresh fruit garnish and assorted crackers*

*Baked Brie in Filo Dough - served with fresh fruit and sliced baguettes*