GOLDEN VALLEY BREWERY

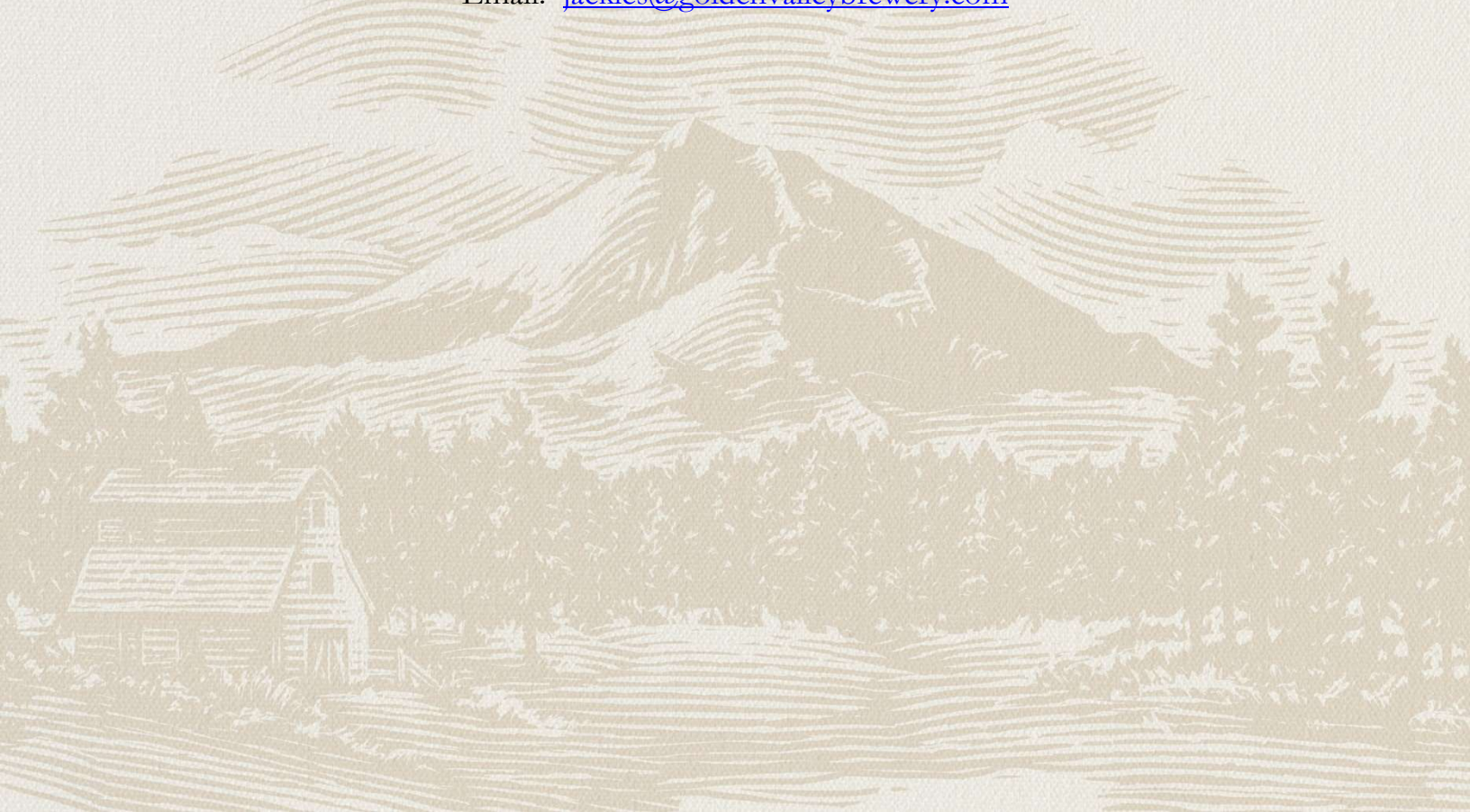
Banquet Menu

For assistance on making your menu selections
contact our banquet coordinator:

Jackie Schuetze

Phone: 503-972-1599

Email: jackies@goldenvalleybrewery.com



HOT HORS D'OUEVRES

Priced by the dozen, two dozen minimum

Spanakopita

Filo dough pockets filled with spinach and feta served with tzatziki sauce

$24

Chicken Satay Skewers

Served with Thai peanut dipping sauce

$26

Angus Springs Ranch Seared Beef Skewers

Served with Gorgonzola cream sauce

$28

Stuffed Mushroom Caps

Herbed cream cheese & toasted bread crumbs

$22

Angus Springs Ranch Meat Balls

Our beef seasoned with garlic & herbs, served with a bacon-stout reduction

$25

Classic Hot Wings

Meaty chicken wings tossed in spicy buffalo sauce, blue cheese dressing, carrots and celery

$26

Mini Shrimp Tostadas

Mini tostadas with black beans, shrimp & pineapple salsa

$28

COLD HORS D'OUEVRES

Priced by the dozen, two dozen minimum

Peppadews Stuffed with Goat Cheese
Sweet peppers, herbed chevre, toasted almonds
$20

Smoked Wild Salmon Canapés
Herbed cream cheese, cucumber cups
$28

Ahi Tuna Poke
Marinated raw ahi tuna, soy, ginger, taro chip, avocado-wasabi aioli
$32

Chilled Jumbo Prawns
With bloody Mary cocktail sauce
$26

Traditional Bruschetta
Fresh basil, mozzarella & tomatoes on a toasted baguette
$22

BLT Skewers
Applewood Smoked Bacon, lettuce and cherry tomato on a skewer, served with ranch dressing
$24

Deviled Eggs with Smoked Wild Salmon
$24

Deviled Eggs
Traditional style
$18

Bacon Wrapped Dates
Pepper bacon and Medjool dates
$28

TRAYS AND PLATTERS

Small tray serves 15, Large Tray serves 30

Roasted Vegetables and Grilled Polenta Sticks
Roasted sweet peppers, balsamic red onions, zucchini, yellow squash and marinara sauce
$40/$80

G.V. Salsa & Chips
With fresh tortilla chips. Add house made guacamole $5 per person
$28/$55

Queso Fundido
Warm chorizo and three cheese dip, green onions, chopped tomato, warm fresh tortilla chips
$55/$95

Hummus Platter
House made hummus, pita bread, tomatoes, cucumbers, mixed olives & feta cheese
$50/$90

Artisan Cheese Platter with Crackers
Three cheeses, fresh and dried fruit, assorted crackers
$65/$120

Char Siu Pork Platter
Chinese style barbecued pork with hot mustard, sweet soy sauce and toasted sesame seeds
$60/$110

Smoked Wild Salmon Platter
Cured and smoked NW salmon served with red onion, capers, and chives
$160

Antipasto Platter
Assorted cured meats, cheeses & pickled vegetables
$80/$150

Fresh Fruit Platter
$50/$100

Fresh Vegetable Platter
With house-made ranch dressing
$40/$80

CARVED ROASTS

All roasts are served with dinner rolls, Dijon mustard and mayonnaise

Roasted Top Sirloin of Beef

Salt and pepper crusted All-Natural Angus Springs Ranch Beef, accompanied by pan jus and creamy horseradish

$200

Serves 25

Prime Rib of Beef

Certified Angus Beef with pan jus and creamy horseradish

$295

Serves 30

Carlton Farms Pork Loin

Brined in Red Thistle Ale then mustard-rubbed; served with red onion jam

$130

Serves 20

Herb Rubbed Turkey Breast

With cranberry-orange relish

$175

Serves 25

Yamhill County Leg of Lamb

Rosemary & garlic rub, served with mint salsa Verde

$295

Serves 30

Prices and Items subject to change without notice.

BREAKFAST OPTIONS

Priced per person

The Continental

Assorted Muffins and Breakfast Pastries
Fresh Buttermilk Biscuits
Sweet Cream Butter and Jam
Fresh Fruit
Assorted Fruit Juices
Fresh, Locally Roasted Caravan Coffee and Stash Teas
$13

The Ultimate Breakfast Burrito Buffet

Bacon Lardons
Roasted Red Potatoes, Scrambled eggs
2 Cheese Blends, House Made Salsa, Sour Cream
Black beans, Pickled Jalapenos, Peppers & Onions
Assorted Fresh Fruit
Assorted Fruit Juices
Fresh, Locally Roasted Caravan Coffee and Stash Teas
$17

The Traditional Breakfast Buffet

Scrambled Stieber's Farms Free Range Eggs
Sausage Patties & Pepper Bacon
Roasted Red Potatoes
Assorted Fresh Fruit
Fresh Buttermilk Biscuits
Sweet Cream Butter & Jam
Granola & Greek Style Honey Yogurt
Assorted Fruit Juices
Fresh, Locally Roasted Caravan Coffee and Stash Teas
$19

LUNCH BUFFETS

Priced per person, minimum of 15 people, includes coffee, tea, soft drinks
Available until 3 p.m.

Old Fashioned Meatloaf

Savory Angus Springs Ranch All-natural Ground Chuck Meatloaf
Brown Gravy
Mashed Potatoes
Caesar Salad
Fresh Bread and Sweet Cream Butter
$18

Braised ASR Beef

Angus Springs Ranch Beef Braised in Muddy Valley Oatmeal Stout with Rosemary
Sautéed Mushrooms and Onions
Mashed Potatoes
Caesar Salad
Fresh Bread and Sweet Cream Butter
$21

Deli Buffet

Sliced Turkey Breast & Ham
Pepper jack, Cheddar & Swiss Cheeses
Mayonnaise, Dijon Mustard, Horseradish Sauce, Piccalilli Relish
Lettuce, Tomato, Red Onion, pickle spears
Portland French Wheat, Sourdough & Rustic Kalamata Olive Bread
Caesar Salad
Today's Soup
$14

Marinated Chicken Breast

All-Natural Chicken with Roasted Tomatoes, Shallots, and Fresh Basil Pesto
Mashed Potatoes
Caesar Salad
Fresh Bread and Sweet Cream Butter
$17

ALL-DAY BUFFETS

Priced per person, minimum of 15 people, includes coffee, tea, & soft drinks

Available Any Time

Pasta

Caesar Salad

Garlic Bread

Choose up to three of the following entrees:

Baked Manicotti
All-Natural chicken, spinach, mozzarella, and parmesan, rolled in pasta sheets and baked, topped with marinara and Alfredo sauces

Roasted Vegetable Lasagna
Semolina pasta layered with assorted vegetables in a creamy Fontina & parmesan cheese sauce

Baked Penne with Chicken & Chorizo
Pasta quills, marinara, homemade spicy chicken sausage, slivers of Spanish chorizo sausage, roasted garlic cloves, roasted sweet peppers and fresh herbs baked with Fontina cheese

Cavatappi with Two Sauces
Corkscrew pasta served with house marinara and Alfredo sauces and grated parmesan cheese.

One entrée: $18 Two entrees: $24 Three entrees: $28

Burger Bar

Char-broiled Burgers
Our hand-pressed half-pound, family raised and dry aged ground beef patties

Portland French Bakery Kaiser (Gluten-free Rolls available upon request)

Lettuce, Tomato, Red Onion & Pickle Spears

Cheddar, Swiss & Blue Cheese Crumbles

Portland Ketchup, Mustard, Mayonnaise, Barbecue Sauce & Chipotle Mayonnaise

Pepper Bacon

Mixed Greens Salad With House Vinaigrette

Fries

Freshly Baked Cookies and Brownies

$24

ALL-DAY BUFFETS

Priced per person, minimum of 15 people, includes coffee, tea & soft drinks
Available Any Time

Golden Valley Barbecue

Mixed Greens with House Vinaigrette

Coleslaw

Brewhouse Black Beans

Fresh Buttermilk Biscuits

Seasonal Vegetables

Freshly Baked Cookies

Choose one or two of the following:

Carlton Farm Pulled Pork
Carlton Farm's pulled pork basted with Red Thistle Ale barbecue sauce

Mesquite Rubbed Chicken
Beaverton Blonde-honey-habanero glaze

Coffee Barbecue Brisket
Slow-cooked beef brisket with Caravan coffee barbecue sauce

Ale-marinated Sirloin Steak
Smoked jalapeño butter

One entrée $28 Two entrees $32

DINNER BUFFET/PLATED DINNER

Priced per person, minimum of 15 people, includes coffee, tea & soft drinks

Available after 4 p.m.

All dinner buffets include:
Caesar salad
Fresh Seasonal Vegetables
Mashed Potatoes, Gorgonzola Gratin Potatoes, Wild and Brown Rice Pilaf, or Roasted Fingerling Potatoes
Fresh Bread & Sweet Cream Butter
Fresh Baked Valrhona Chocolate Brownies

Amber Ale

Slow-cooked Beef Brisket with Caravan Coffee Barbecue Sauce
Grilled All-Natural Chicken Breast with Roasted Tomatoes, Shallots, and Fresh Basil Pesto
$33

Chehalem

Carlton Farms Pork Loin with Roasted Apple-Dijon Sauce
Roasted Pacific Salmon with Braised Leeks, and Celery Root Remoulade
$34

Dijon

Grilled All-Natural Chicken Breast with Roasted Tomatoes, Shallots, and Fresh Basil Pesto
Roasted Pacific Salmon with Braised Leeks, and Celery Root Remoulade
$36

Pilsner

Angus Springs Ranch All-natural Roasted New York Strip Loin
Roasted Pacific Salmon with Braised Leeks, and Celery Root Remoulade
$44

Red Thistle Reserve

Roasted Pacific Salmon with Braised Leeks, and Celery Root Remoulade
Grilled All-Natural Chicken Breast with Roasted Tomatoes, Shallots, and Fresh Basil Pesto
Angus Springs Ranch All-natural Roasted New York Strip Loin
$48

Winemaker's Reserve

Black Angus All-natural Prime Rib Slow Roasted in an Herb Crust and Carved to Order
Roasted Pacific Salmon with Braised Leeks, and Celery Root Remoulade
Ocean Prawns with Sauce Beurre Blanc, Fresh Tarragon
$56

Inquire with the Banquet Coordinator for information on Custom Buffet options.

GOLDEN VALLEY DESSERTS

Priced per person

Homemade Oregon Berry Cobbler

A combination of Oregon blueberries, marionberries and raspberries baked with a sweet, crisp crust & served with vanilla ice cream

$6

Warm Pecan Bread Pudding

Bourbon-caramel sauce and bananas

$5

Freshly Baked Cookies

$2

Freshly Baked Valrhona Chocolate Brownies

$3

Ice Cream Sundae Buffet

Assorted Ice Creams & Sorbet

Waffle Cones

Chocolate Sauce, Berry Compote, Caramel-ale Sauce

Fresh Banana Slices, Fresh Strawberries

Roasted Peanuts, Bordeaux Cherries, Brownie Chunks

Whipped Cream

$8