

GOLDEN VALLEY BREWERY

Banquet Menu

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

Maria Brown
Banquet Coordinator
BanquetsMac@goldenvalleybrewery.com
503-472-2739
Cell – 971-237-9543

Dana Blunck
Off Premise Events and Catering
danadelacroux@gmail.com
503-857-6197

HOT HORS D'OEUVRES

Priced by the dozen, two dozen minimum

Chicken Satay Skewers

Thai peanut dipping sauce

\$26

Mango BBQ Chicken Wings

Oregon Smokey blue cheese dressing

\$28

Smoked Salmon Mousse

house crostini, fresh dill

\$32

Sweet chili glazed shrimp

Napa slaw, sweet chili sauce

\$30

Asian or BBQ Pulled pork sliders

Asian or American coleslaw, Mini slider buns

\$28

Peppered Beef

House garlic crostini

\$30

Mediterranean Flatbread

Roasted red peppers, Kalamata olive, pesto, mozzarella

\$26

Candied Bacon

Brown sugar, cayenne pepper

\$24

COLD HORS D'OEUVRES

Priced by the dozen, two dozen minimum

Chilled Jumbo Prawns

traditional cocktail sauce

\$30

Caprese skewers

Tomatoes, fresh basil, mozzarella, balsamic drizzle

\$28

TRAYS AND PLATTERS

Small tray serves 15, Large Tray serves 30

Hummus Platter

Homemade chickpea spread with pita bread,
tomatoes, cucumbers, red onion olives & feta cheese

\$60/\$105

Golden Valley's Smoked Salmon Platter

Fresh NW salmon cured and house smoked, served with red onion, capers, and chives

\$185 per fillet

Wine Country Platter

Chef's selection of fine cheeses, smoked salmon mousse, marinated olives, sliced salami,
fresh grapes, with Baquette bread and crackers

\$80/\$125

Antipasto Platter

Assorted cured meats, cheese & pickled vegetables

\$95/\$135

Artisan Cheese Platter with Crackers

\$95/\$135

Fresh Fruit Platter

\$65/\$90

Fresh Vegetable Platter

With house-made ranch dressing

\$55/\$75

G.V. Salsa and Brewhouse Black Beans

With fresh tortilla chips

\$40/\$65

Golden Valley's Warm Spinach & Artichoke Dip

With fresh tortilla chips

\$60/\$80

BREAKFAST OPTIONS

Priced per person

Coffee Service

Gourmet Coffee, decaffeinated coffee, assorted Stash Teas and Iced Water

\$3.00 per person

The Continental

Assorted Muffins and Breakfast Pastries

Assorted Fresh Fruit

Locally Roasted Caravan Coffee

Stash Teas

Assorted Fruit Juices

\$13

The Traditional Breakfast Buffet

Farm fresh scrambled eggs

Sausage Links & Pepper Bacon

Country Potatoes

Belgian Waffles

Assorted Fresh Fruit

Fresh Buttermilk Biscuits

Sweet Cream Butter & Jam

Assorted Fruit Juices

Fresh, Locally Roasted Caravan Coffee and Stash Teas

\$18

Breakfast Burrito Buffet

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

\$17

LUNCH BUFFETS

*Priced per person, minimum of 20 people, includes coffee, tea & soft drinks
Available until 3 p.m.*

Old Fashioned Meatloaf

Savory All-natural Ground Chuck Meatloaf
Brown Gravy
Mashed Potatoes
Caesar Salad
Fresh Bread and Sweet Cream Butter
\$19

Wrap it up Lunch

Butter Lettuce wrap leaves, Grilled Tortilla or Pita bread
Kale and Farro salad
Baby carrots and chick pea salad
Mediterranean orzo salad
Roast Chicken, gorgonzola & candied walnut salad
Grape tomatoes
Sunflower seeds
\$18

Add chicken breast +\$4 or salmon filet +\$6 per person

Deli Buffet

Sliced Turkey Breast, Honey Ham & Roast Beef
Assorted Cheeses
Mayonnaise, Mustard & Horseradish Sauce
Lettuce, Tomato, Red Onion
Wheat, Sourdough & Rye Breads
Caesar Salad
Today's Soup
\$17

Taste of Asia

Curry and cashew chicken
Ginger lemon grass shrimp
Basmati coconut Rice
Roasted vegetables
Spiced lentil salad
Fresh Bread and Sweet Cream Butter
\$20

Tuscan Marinated Chicken Breast

Grilled Tuscan Chicken with Roasted Tomatoes, Red Onions, and Fresh Basil Pesto
Mashed Potatoes
Caesar Salad
Fresh Bread and Sweet Cream Butter
\$17

Prices and Items subject to change without notice.

DINNER BUFFETS

Priced per person, minimum of 20 people, includes coffee, tea & soft drinks

Available after 4 p.m.

All dinner buffets include:

Caesar salad

Roasted seasonal vegetables

Mashed Potatoes or Wild and Brown Rice Pilaf

Fresh Bread & Sweet Cream Butter

Choice of Fresh Baked Chocolate Chip Brownies or Cookies

Red Hills

Char grilled cumin flank steak

Peach Chutney

\$27

Chehalem

Herb crusted Alaskan cod on baby spinach

Grilled Tuscan Chicken Breast with Roasted Tomatoes, Red Onions, and Fresh Basil Pesto

\$32

Bald Peak

Grilled Tuscan Chicken Breast with Roasted Tomatoes, Red Onions, and Fresh Basil Pesto

Roasted wild Pacific Salmon with a sweet chili sauce

\$34

Dundee

Choice of Apple and leek stuffed Carlton Farms pork loin OR

Char Grilled cumin flank steak

Roasted wild Pacific Salmon with a sweet chili sauce

\$38

Red Thistle Reserve

Roasted wild Pacific Salmon with apple leek cream

Grilled Tuscan Chicken Breast with Roasted Tomatoes, Red Onions, and Fresh Basil Pesto

Angus Springs Ranch All-natural Roasted New York Strip Loin

\$44

Winemaker's Reserve

Ocean Prawns with fennel and shellfish cream

Roast chicken breast Dijon mustard and tarragon cream

Choice of Angus Springs Ranch All-Natural Roasted New York Strip Loin **OR**

Certified All-Natural Angus Beef Prime Rib

Roasted red potatoes with rosemary

Kale and Farro salad

\$48

Prices and Items subject to change without notice.

ALL-DAY BUFFETS

Priced per person, minimum of 20 people, includes coffee, tea & soft drinks

Pasta Bar

Caesar Salad, Garlic Bread

Choose up to three of the following entrees:

Baked Manicotti

Chicken, creamy spinach, artichoke hearts, Mozzarella, and parmesan, rolled in pasta sheets and baked, topped with marinara and Alfredo sauces

Vegetable Lasagna

Pasta layered with assorted vegetables in a creamy cheese sauce

Baked Penne with Chicken & Andouille Sausage

Pasta quills, marinara, roasted chicken, slivers of Andouille sausage, roasted garlic cloves, roasted sweet peppers and fresh herbs baked with Fontina cheese

Penne & Cavatappi

Quill and corkscrew pastas served with house marinara and Alfredo sauces and grated parmesan cheese.

Add Meatballs or Tuscan Chicken Breast...\$3

One entrée: \$21 Two entrees: \$25 Three entrees: \$30

Burger Bar

Angus Springs Ranch Char-broiled Burgers

Our half-pound, ranch raised, dry aged, All Natural, hand-pressed, ground beef patties
Black bean vegan burger on request

Portland French Kaiser Rolls (Gluten-free Rolls on request)

Lettuce, Tomato, Red Onion & Pickle Spears

Assorted Cheeses

Ketchup, Mustard, Mayonnaise, Barbecue Sauce & Chipotle Mayonnaise

Fresh Cole Slaw

Tater Tots

\$24

ALL-DAY BUFFETS

Priced per person, minimum of 20 people, includes coffee, tea & soft drinks

Wine Country Buffet

Asian Coleslaw

Quinoa, corn, tomato and basil

Mashed potatoes or wild and brown rice medley

Artisan bread and butter

Seasonal Vegetable

Fresh Fruit

Choose one or two of the following:

Tuscan Chicken

Grilled Tuscan Chicken with Roasted Tomatoes, Red Onions, and Fresh Basil Pesto

Char grilled cumin flank steak

Peach Chutney

Carlton Farms Roast Pork Loin

Orange Marmalade Horseradish sauce

Salmon Fillet

Apple Leek sauce

Stuffed Portabella

Roasted red pepper and garlic

Ginger Lemon grass shrimp

Basmati rice

One entrée \$28 Two entrees \$34

Grains and Greens Buffet

Fresh mixed greens

Asian coleslaw

Chicken salad with bacon and tomatoes

Quinoa, corn, tomato and basil

Chopped Kale and Romaine

Roasted vegetables

Mediterranean orzo salad

\$18

Add grilled Tuscan chicken breast....+\$3

Add marinated broiled Flank Steak....+\$6

Prices and Items subject to change without notice.

Off Premise buffets

We also provide a full off premise bar service
serving our award-winning Golden Valley Beers, Oregon wines, and fine spirits
Minimum 25 people, priced per person

Slider Station

Carlton Farms Pulled Pork
House smoked beef brisket
House Black Beans & Kale
Portland French mini rolls
Fresh Cole slaw
Brownie Bar cookies with icing

\$20

Taco Truck Buffet

Carlton Farms pulled pork
Green Chili Taco Chicken
Corn Tortillas
Jalapeno cornbread
Spanish rice
Black beans
Roasted vegetables

\$22

BBQ

House smoked Carlton Farms Baby Back Ribs
Draper Farms BBQ chicken
Texas Beans
Potato salad
Cole Slaw
Kale and Farro Salad
GVB Mac and Cheese
Brownie Bar cookies with icing

\$26

NW Wine Country

NW Salmon with Fennel and sweet onions OR Char grilled cumin tri tip
Roasted chicken breast with Dijon Tarragon cream
Green Beans or broccoli in Basil Butter
Mediterranean orzo OR Wild Rice Medley
Fresh Organic greens salad
Artisan breads and butter
Individual Molten chocolate cake

\$34

Please inquire about our off premise bar services
All off premise catering requires additional delivery, setup and staffing fees
Inquire with the Banquet Coordinator for information on Custom Buffet options.

Prices and Items subject to change without notice.

CARVED ROASTS

Add any of the following carved roasts to any of your buffet choices.

Prime Rib of Beef

Certified Angus Beef with pan jus and horseradish sauce
\$19 per person

Angus Springs Ranch NY Striploin

Certified Angus Beef with pan jus and Dijon mustard
\$18 per person

Roasted Top Sirloin of Beef

Angus Springs Ranch all-natural beef in a salt & pepper crust, accompanied by pan jus and creamy horseradish.
\$17 per person

Carlton Farms Pork Loin

Brined in Red Thistle Ale, then mustard-rubbed; served with red onion jam
\$15 per person

Herb Rubbed Turkey Breast

With cranberry-orange relish
\$12 per person

GOLDEN VALLEY DESSERTS

Priced per person

Homemade Oregon Berry Cobbler

A combination of Oregon blueberries, Marion berries and raspberries baked with a sweet, crisp crust & served with whipped cream

\$5

Chocolate Mousse Tuile Cups

\$2.50

Marsee Chocolate Flourless Torte

\$6

Apple Crisp

\$5

Freshly Baked Cookies

\$2

Freshly Baked Chocolate Chip Brownies

\$3

Assorted Mini Tarts

\$6

Assorted Mini Cheesecakes

\$5