

# ***GOLDEN VALLEY BREWERY***



## **Banquet Menu**

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

Jackie Schuetze

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*At Golden Valley, our craftsmen take the time & care to brew our own beer; make sauces & soups from scratch & house smoke our meats. Using fresh Oregon seafood, locally grown produce & our All-Natural Angus Springs Ranch Beef, we are dedicated to bringing you the good things in life.*

## **HOT HORS D'OUEVRES**

*Priced by the dozen, two dozen minimum*

### ***Spanakopita***

Filo dough pockets, spinach, feta, tzatziki sauce  
**\$24**

### ***Lemongrass Chicken Satay Skewers***

Thai Penang peanut sauce  
**\$26**

### ***Angus Springs Ranch Ginger Marinated Beef Skewers***

Sweet chili sauce  
**\$28**

### ***Stuffed Mushroom Caps***

Herbed cream cheese, duxelles, toasted bread crumbs  
**\$24**

### ***Red Thistle BBQ Pork Sliders***

Carlton Farms pulled pork, toasted buns, slaw, Red Thistle ESB BBQ sauce  
**\$32**

### ***Lamb Meatballs***

Reister Farms ground lamb, feta, tzatziki sauce  
**\$30**

### ***Mediterranean Spiced Chicken Canapes***

All-Natural chicken breast marinated in a relish of capers, sundried tomatoes, feta, basil, lemon, garlic, and olive oil, filo cups  
**\$26**

### ***Flat Bread***

Pears, caramelized onions, melted brie  
**\$24**

### ***Mini Beef Wellingtons***

Angus Spring Ranch beef, wild mushroom duxelles, white cheddar, puff pastry, horseradish cream  
**\$36**

## **COLD HORS D'OEUVRES**

*Priced by the dozen, two dozen minimum*

### ***Smoked Salmon Crisps***

Avocado spread, house smoked salmon, wonton chips

**\$28**

### ***Angus Springs Ranch Beef Tartare***

Diced filet mignon, roasted beets, chives, apple, toasted cumin seed, extra virgin olive oil, wonton crisp

**\$38**

### ***Smoked Jumbo Prawns***

Preserved lemon aioli

**\$28**

### ***Caprese Skewers***

Fresh basil, mozzarella, tomatoes, glazed balsamic reduction

**\$24**

### ***Prosciutto Wrapped Fruit***

Seasonal fruit wrapped in prosciutto, drizzled balsamic reduction

**\$28**

### ***Thai Salad Rolls***

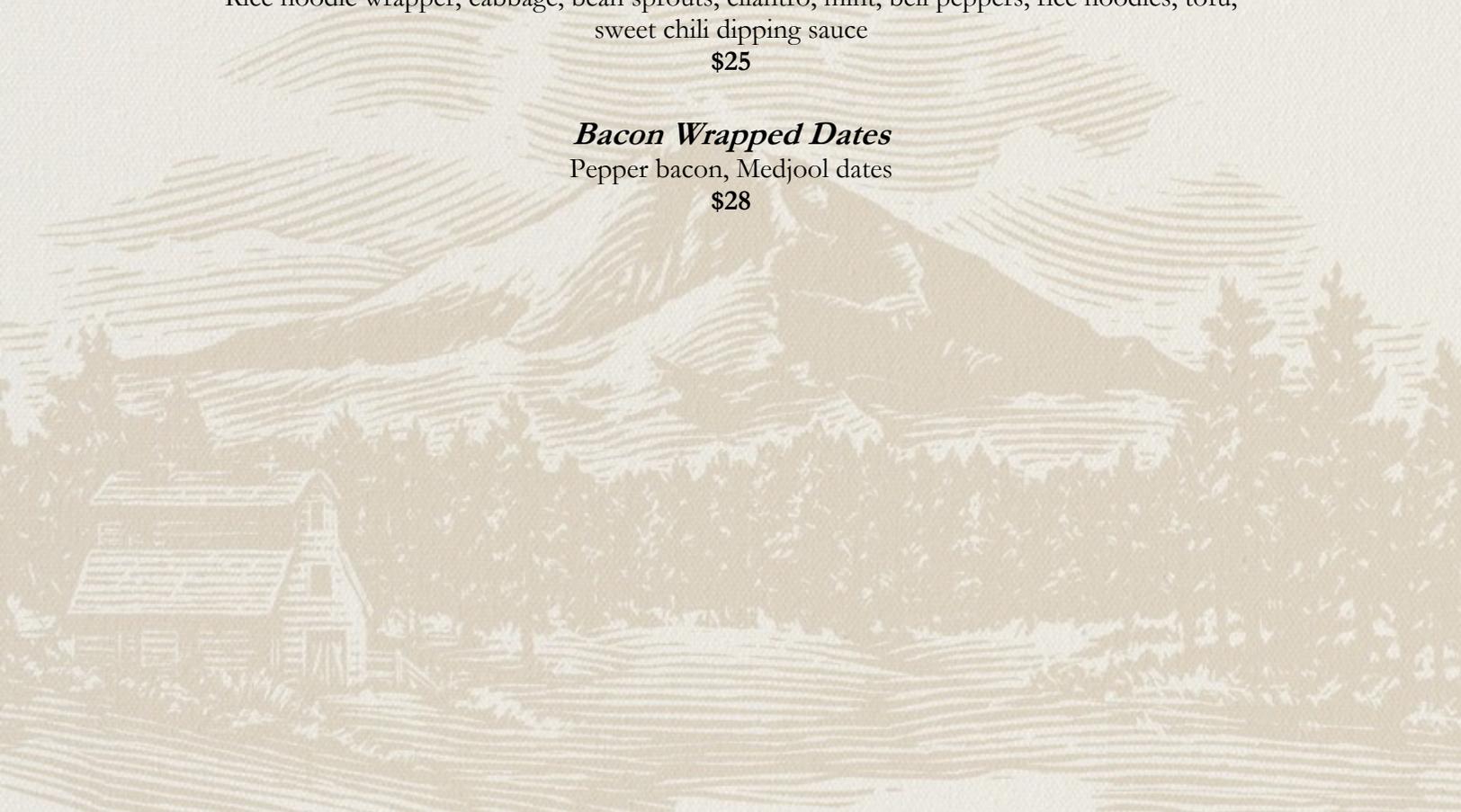
Rice noodle wrapper, cabbage, bean sprouts, cilantro, mint, bell peppers, rice noodles, tofu, sweet chili dipping sauce

**\$25**

### ***Bacon Wrapped Dates***

Pepper bacon, Medjool dates

**\$28**



# TRAYS AND PLATTERS

*Small tray serves 15, large tray serves 30*

## ***Grilled Vegetable Platter***

Seasonal vegetables, drizzled balsamic reduction  
\$40/\$80

## ***G.V.B. Guacamole and Salsa***

House made guacamole and salsa, fresh tortilla chips  
\$40/\$80

## ***Brie en Croute***

Baked pastry-wrapped brie wheel, port-soaked cherries, candied walnuts  
\$50/\$90

## ***Hummus Platter***

House made hummus, warm pita bread, tomatoes, cucumber salad, mixed olives, herbed feta  
\$50/\$90

## ***Artisan Cheese Platter***

Three artisan cheeses, fresh fruit, dried fruit, assorted crackers  
\$70/\$140

## ***Charcuterie Board***

Variety of smoked meats, house made pickled vegetables  
\$80/\$160

## ***Seasonal Fruit Platter***

\$50/\$100

## ***Crudité Vegetables***

Selection of raw vegetables, house made ranch dressing  
\$40/\$80

## ***Antipasto Platter***

Assorted cured meats, cheeses, pickled vegetables  
\$80/\$160

## **TRAYS AND PLATTERS**

*Small trays serve 15, large trays serve 30*

### ***Angus Springs Ranch Beef Platter***

Carved Angus Springs Ranch top sirloin, chimichurri sauce, fresh herbs  
\$80/\$160

### ***Lemongrass Chicken Satay Skewers***

Thai Penang dipping sauce, coconut-almond rice  
\$70/\$140

### ***Angus Springs Ranch Ginger Beef Skewers***

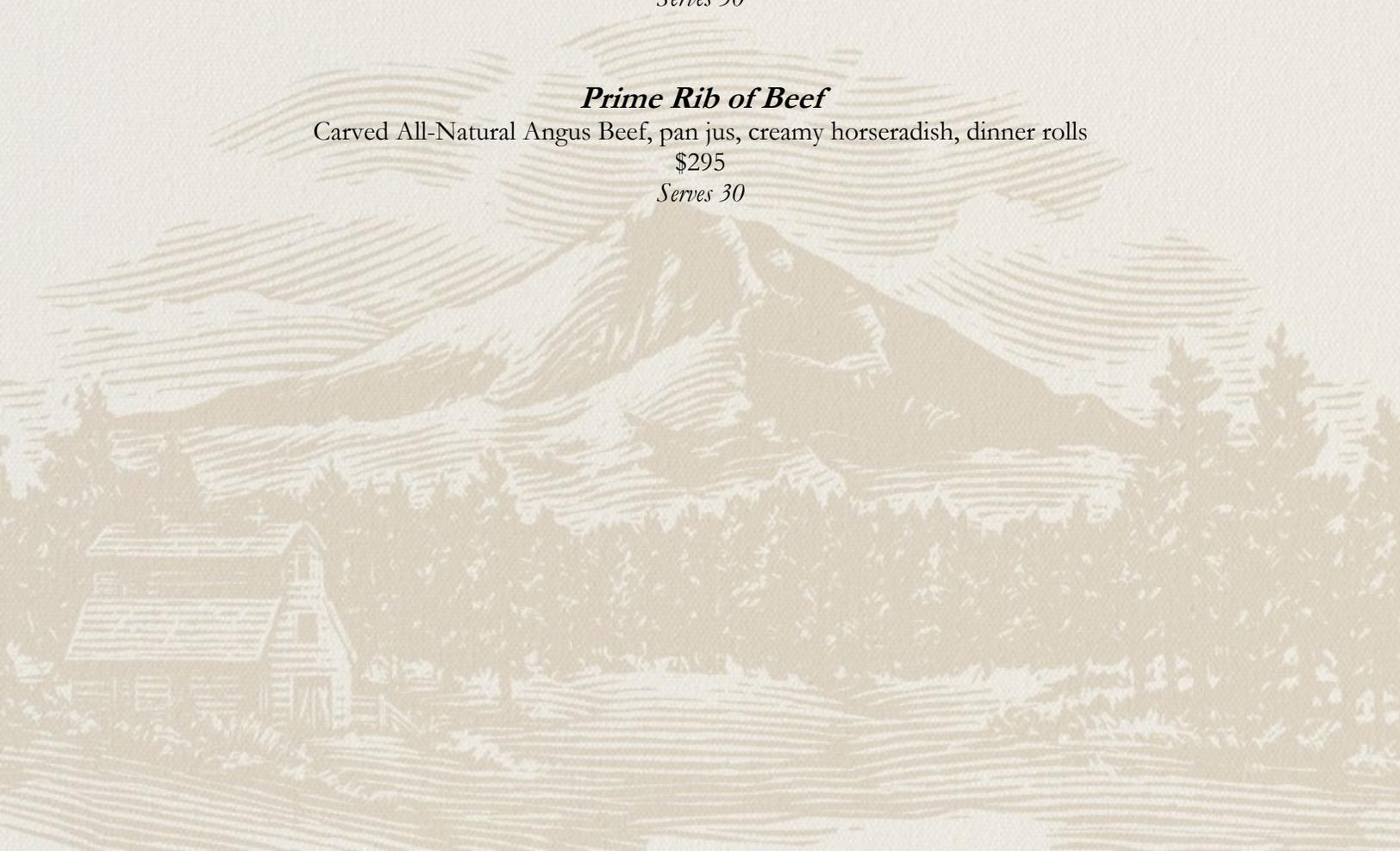
sweet chili sauce, coconut-almond rice  
\$80/\$160

### ***Smoked Wild Salmon Platter***

Cured and smoked NW salmon, red onion, capers, chives, assorted crackers  
\$160  
*Serves 30*

### ***Prime Rib of Beef***

Carved All-Natural Angus Beef, pan jus, creamy horseradish, dinner rolls  
\$295  
*Serves 30*



# **BREAKFAST OPTIONS**

*Priced per person*

## ***All Day Coffee Service***

Locally roasted Caravan coffee, assorted Stash teas, fruit juices  
**\$5**

## ***The Continental***

Fresh fruit  
Fresh buttermilk biscuits, sweet cream butter, jam  
Marsee Bakery muffins and breakfast pastries  
Assorted fruit juices  
Locally roasted Caravan coffee, Stash teas  
**\$15**

## ***The Ultimate Breakfast Burrito Buffet***

Scrambled Stieber's Farms free range eggs  
Roasted red potatoes  
2 Cheese Blend, house made salsa, sour cream  
black beans, pickled jalapenos, peppers, onions,  
Bacon lardons  
Assorted fresh fruit  
Assorted fruit juices  
Locally roasted Caravan coffee, Stash teas  
**\$17**

## ***Rise & Shine***

Warm Portland French Bakery whole wheat, avocado spread,  
fresh tomato slices, baby sprouts, Jacobsen sea salt  
Fresh fruit  
Scrambled Stieber's Farms free range eggs  
Roasted sweet potatoes, kale & sautéed vegetables  
Vegetarian patties or Sausage patties & pepper bacon  
Assorted fruit juices  
Locally roasted Caravan coffee, Stash teas  
**\$19**

## LUNCH BUFFETS

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

*Available until 3 p.m.*

### ***Mini Artisanal Deli Buffet***

*Buffet includes a mixed greens salad, house-made pub chips & fresh fruit platter*

#### ***Pick Three:***

**Mini Turkey Sandwiches** - swiss, butter lettuce, cherry chutney, red onion, sourdough

**Mini Croissant Sandwiches** - ham, brie, organic arugula, dijonaise

**Vegetarian Wrap** – house-made hummus, citrus dressing, carrots, cucumbers, red onions, peppers, feta cheese, kalamata olives

**Chicken Lettuce Wraps** - lemongrass marinated chicken, butter lettuce, daikon sprouts, peanuts, sweet chili sauce

**Tortellini Salad** - seasonal vegetables, feta cheese, basil pesto

**\$19**

### ***Meat & Potatoes***

*Buffet includes herb roasted fingerling potatoes, seasonal vegetables, mixed greens salad, herb butter focaccia*

#### ***Pick Two:***

**Ground Chuck Meatloaf** - savory Angus Springs Ranch All-Natural beef, brown gravy

**Carved Angus Springs Ranch Top Sirloin** – chimichurri, balsamic reduction

**Lemon-Rosemary Chicken Thighs**

**Vegetarian Meatloaf** – wild mushroom gravy

**Wild Mushroom Risotto** - truffle oil, organic arugula

**Vegetarian Curry** – yellow coconut curry, seasonal vegetables

**\$26**

### ***Cold Table***

*Buffet includes fresh fruit, grilled bread*

#### ***Pick Four:***

**Asian Rice Noodle Salad** - sesame dressing, carrots, cilantro, basil, sweet chili sauce

**Mixed Greens Salad** - strawberries, feta, candied walnuts, balsamic vinaigrette

**Grilled Vegetable Platter** - balsamic reduction

**Kale & Farro Salad** - citrus dressing, pickled red onions

**Tortellini Salad**- pesto sauce, seasonal vegetables, pickled red onions

**Lemon-Rosemary Chicken Thighs**

**Traditional Caesar Salad** – romaine, shaved parmesan, herbed croutons

**Mediterranean Salad** - cucumber, cherry tomato, feta cheese, olives, red onion, lemon, olive oil

**\$23**

## ALL-DAY BUFFETS

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

### ***Burger Bar***

#### **Char-broiled Burgers**

Our hand-pressed, half-pound, family raised and dry aged ground beef patties  
*Vegetarian Garden Patties available upon request*

#### **Warm Portland French Bakery Kaiser Rolls**

*Gluten-free Rolls available upon request*

**Lettuce, Tomato, Red Onion, Pickle Spears**

**Cheddar, Swiss, Blue Cheese Crumbles**

**Portland Ketchup, Mustard, Mayonnaise, Barbecue Sauce,**

**Pepper Bacon, Caramelized Onions**

**Mixed Greens Salad, House Vinaigrette**

**Tater Tots, House Ranch**

**\$24**

### ***Golden Valley Barbecue***

*Buffet includes mixed greens with house vinaigrette, chef's seasonal tortellini salad, brewhouse black beans,  
fresh buttermilk biscuits*

#### ***Pick Two: \$32 Pick Three: \$36***

**Carlton Farm's Pulled Pork** - house smoked pork, Red Thistle ESB BBQ sauce

**Vegetarian Meatloaf** - Red Thistle BBQ sauce

**Mesquite Rubbed Chicken** - Beaverton Blonde-honey-habanero glaze

**Coffee Rubbed Brisket** - house smoked beef brisket, Caravan coffee barbecue sauce

**Angus Spring Ranch Top Sirloin** -chimichurri sauce, balsamic reduction

### ***Noodle Buffet***

*Buffet includes Caesar salad, herb butter focaccia*

#### ***Pick One: \$18 Pick Two: \$24 Pick Three: \$28***

**Baked Manicotti** – All-Natural chicken, spinach, mozzarella, parmesan,  
house marinara, alfredo sauce

**Roasted Vegetable Lasagna** – semolina pasta, seasonal vegetables, creamy fontina &  
parmesan cheese sauce

**Baked GVB Mac & Cheese**- three cheeses, applewood bacon, green onions,  
toasted bread crumbs

**Asian Noodle** - Mixed vegetables, rice noodles (GF), vegetarian or chicken.  
Substitute shrimp \$4

**Custom Pastas** – choice of Noodles: cavatappi, linguini, or spaghetti.

Sauces: pomodoro, alfredo or pesto. Topped with grated parmesan cheese.

## COMPLETE DINNER PACKAGES

*Priced per person, minimum of 15 people, includes coffee, tea & soft drinks,  
Family style additional \$5 per person, plated dinner additional \$8 per person*

### **All dinner buffets include:**

Caesar salad, seasonal vegetables, mashed potatoes or roasted fingerling potatoes,  
garlic herb focaccia bread

**Add a vegetarian dish for \$4 per person: Choose 1**  
yellow curry, wild mushroom risotto or roasted romanesco

**Add a dessert to your meal for \$4 per person: lemon strawberry cheesecake,  
Key Lime tart, mocha fudge silk torte, marionberry madness cake**

### ***Amber Ale***

House smoked beef brisket, Caravan coffee barbecue sauce  
Grilled All-Natural chicken breast, roasted tomatoes, shallots, fresh basil pesto  
**\$36**

### ***Chehalem***

Angus Spring Ranch top sirloin, chimichurri sauce, balsamic reduction  
Grilled All-Natural chicken breast, roasted tomatoes, shallots, fresh basil pesto  
**\$38**

### ***Dijon***

Grilled All-Natural chicken breast, roasted tomatoes, shallots, fresh basil pesto  
Roasted Pacific salmon, Italian salsa verde  
**\$36**

### ***Pilsner***

Angus Springs Ranch All-Natural roasted top sirloin, chimichurri sauce  
Roasted Pacific salmon, Italian salsa verde  
**\$44**

### ***Red Thistle Reserve***

Roasted Pacific salmon, Italian salsa verde  
Grilled All-Natural chicken breast, roasted tomatoes, shallots, fresh basil pesto  
Angus Springs Ranch All-Natural top sirloin, bone marrow butter, demi-glace  
**\$48**

### ***Winemaker's Reserve***

Herb crusted All-Natural Angus prime rib  
Roasted Pacific salmon, Italian salsa verde  
Jumbo prawns, sauce beurre blanc, fresh tarragon  
*Served with Flourless Chocolate Torte from Marsee Bakery*  
**\$56**

## **GOLDEN VALLEY DESSERTS**

*Priced per person*

### ***Custom Cakes from Dessert Tray in Beaverton***

*Customize your cake any way you like!*

*Serves up to 35 people*

**\$160**

### ***Seasonal Oregon Fruit Cobbler***

*Fresh seasonal fruit, sweet crisp crust, vanilla ice cream*

**\$6**

### ***Freshly Baked Cookies***

**\$2**

### ***Freshly Baked Valrhona Chocolate Brownies***

**\$3**

### ***Marsee Bakery Mini Tarts***

*Caramel apple crisp*

*Lemon meringue*

*Chocolate hazelnut*

**\$5**

### ***Marsee Bakery Flourless Decadence Chocolate Torte***

**\$6**

### ***Cake Cutting Fee***

*Bring your own cake and we will cut, plate and serve it*

**\$2**

### ***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**