

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'OEUVRES

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

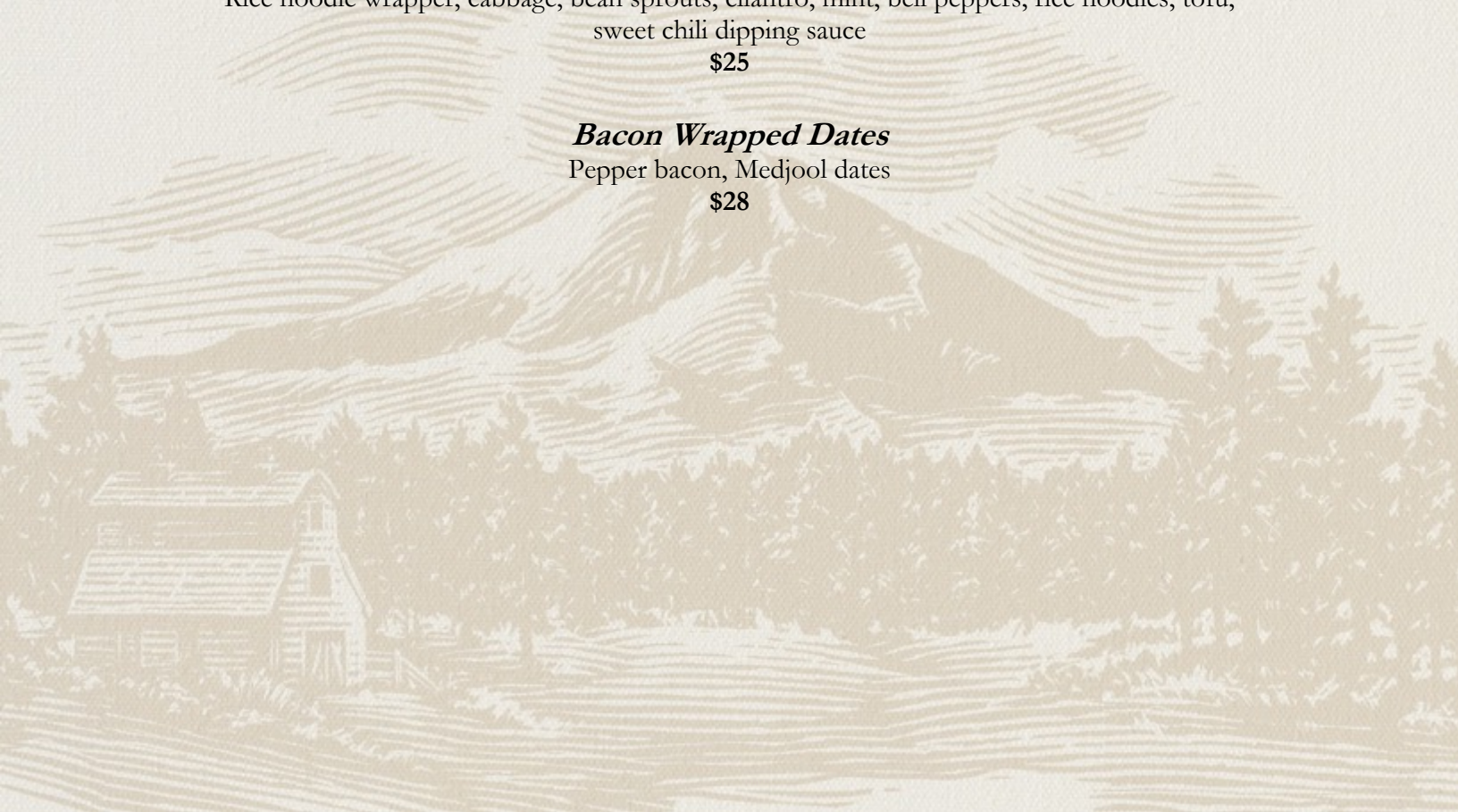
Rice noodle wrapper, cabbage, bean sprouts, cilantro, mint, bell peppers, rice noodles, tofu, sweet chili dipping sauce

\$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

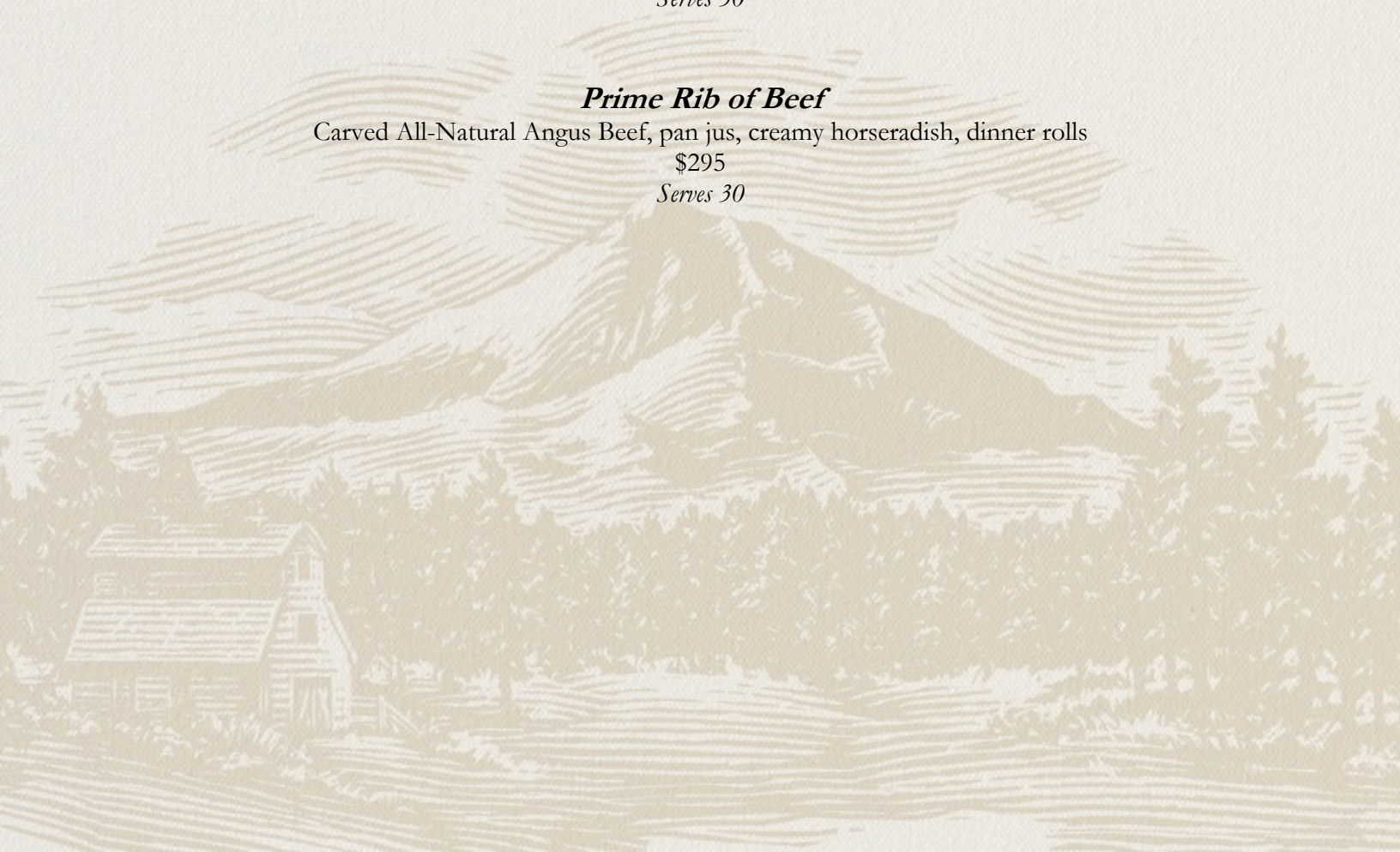
sweet chili sauce, coconut-almond rice
\$80/\$160

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