

GOLDEN VALLEY BREWERY

Banquet Menu

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

Stephanie Johnson
Events Manager
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503-472-2739

HOT HORS D'OUEVRES

Priced by the dozen, two dozen minimum

Chicken Satay Skewers

Thai peanut dipping sauce

\$28

Chicken Wings

Buffalo, BBQ, or Thai sauce

\$28

Stuffed Mushroom Caps

cremini mushrooms, garlic & chive Boursin cheese, toasted bread crumbs

\$26

Sweet Chili Glazed Shrimp

Napa slaw, sweet chili sauce

\$32

Pulled Pork Sliders

low & slow smoked pork, Red Thistle BBQ sauce, pickles

\$29

Mediterranean Flatbread

roasted red peppers, olives, arugula pesto, feta

\$22

Wagyu Beef Sliders

Tillamook cheddar, pickles, roasted garlic aioli

\$36

COLD HORS D'OUEVRES

Priced by the dozen, two dozen minimum

Shrimp Cocktail

gazpacho cocktail sauce

\$30

Caprese skewers

cherry tomatoes, buffalo mozzarella, basil oil, balsamic drizzle

\$22

Smoked Salmon Crostini

smoked NW salmon, lemon dill cream, fried capers

\$33

Prices and Items subject to change without notice.

TRAYS AND PLATTERS

Small tray serves 15, Large Tray serves 30

Hummus Platter

homemade chickpea spread, pita bread,
tomatoes, cucumbers, marinated olives, feta cheese

\$45/\$90

Smoked NW Salmon Platter

house smoked wild NW salmon, red onion,
capers, grated hardboiled egg

\$125 per fillet

Wine Country Platter

chef's selection of fine cheeses, cured meats, smoked salmon mousse, marinated olives, dried
fruit, ciabatta bread, crackers

\$90/\$145

Antipasto Platter

assorted cured meats, fine cheeses, pickled & marinated vegetables

\$85/\$135

Artisan Cheese Platter

assorted fine cheeses, dried fruit, nuts, crackers, mostarda

\$75/\$125

Fresh Fruit Platter

\$45/\$85

Fresh Vegetable Platter

crisp chilled vegetables, GVB ranch dressing

\$35/\$65

G.V. Salsa and Brewhouse Black Beans

fresh tortilla chips

\$35/\$65

Baked Spinach & Artichoke Dip

fresh tortilla chips

\$60/\$80

Prices and Items subject to change without notice.

BREAKFAST OPTIONS

priced per person

Coffee Service

Locally Roasted Caravan Coffee, decaffeinated coffee, assorted Stash Teas

\$3.00 per person

The Continental

Assorted Muffins and Breakfast Pastries

Assorted Fresh Fruit

Locally Roasted Caravan Coffee

Stash Teas

Assorted Fruit Juices

\$13

Traditional Breakfast Buffet

Cheddar Jack Scrambled Eggs

Sausage Links & Pepper Bacon

Potatoes O'Brien

Cinnamon French Toast Casserole

Assorted Fresh Fruit

Buttermilk Biscuits

Sweet Cream Butter & Jam

Assorted Fruit Juices

Locally Roasted Caravan Coffee and Stash Teas

\$18

Breakfast Burrito Buffet

Crispy Bacon, Breakfast Potatoes,

Scrambled Eggs, Cheddar Jack, Salsa,

Black Beans, Colorado Pork Green Chili

Assorted Fresh Fruit

Assorted Fruit Juices

Locally Roasted Caravan Coffee and Stash Teas

\$16

LUNCH BUFFETS

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

Not Your Mama's Meatloaf

All-natural Angus Springs Ranch Meatloaf
Brown Gravy
Mashed Potatoes
Caesar Salad
Fresh Bread and Sweet Cream Butter
\$16

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
Seasoned Pub Chips
\$18

Beef Tips

Beer Braised Beef Tips
Stout Gravy
Mashed Potatoes
Caesar Salad
Fresh Bread and Sweet Cream Butter
\$23

Tuscan Chicken

Grilled Marinated Chicken Breast
roasted tomato, red onion & garlic compote, arugula pesto
Mashed Potatoes
Caesar Salad
Fresh Bread and Sweet Cream Butter
\$17

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 Rice Pilaf
Fresh Bread & Sweet Cream Butter
Choice of Fresh Baked Chocolate Chip Brownies or Cookies

Red Hills

Char Grilled Flank Steak - chimichurri
\$26

Chehalem

Herbed Panko Crusted Alaskan Cod - sautéed leafy greens, brown butter & lemon
Grilled Marinated Chicken Breast - roasted tomato, red onion & garlic compote, arugula pesto
\$28

Bald Peak

Grilled Marinated Chicken Breast - roasted tomato, red onion, & garlic compote, arugula pesto
Wild Pacific Salmon - citrus beurre blanc
\$30

Dundee

Wild Pacific Salmon - citrus beurre blanc
Roasted Carlton Farms Pork Loin - peach chutney
Or
Char Grilled Flank Steak - chimichurri
\$36

Red Thistle Reserve

Ocean Prawns - shellfish & fennel cream sauce
Chicken Marsala – marsala sauce, local mushrooms
All-natural Roasted Beef Striploin – red wine jus
\$48

Winemaker's Reserve

Wild Pacific Salmon - apple leek cream sauce
Roasted Chicken Breast - stoneground mustard jus
Choice of All-Natural Roasted Beef Striploin – red wine jus
Or
Chef Carved, All-Natural Beef Prime Rib – horseradish sauce, rosemary au jus (+3\$ per person)
\$50

ALL-DAY BUFFETS

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

Pasta Buffets

Served with Caesar Salad & Garlic Bread

Choose up to three of the following entrees:

Chicken Formaggio

chicken breast, penne pasta, creamy white cheese sauce, basil, artichoke hearts, sun dried tomato

Vegetable Lasagna

layers of pasta, assorted seasonal vegetables, creamy alfredo sauce

Italian Sausage Lasagna

layers of pasta, mild Italian sausage, four cheeses, marinera sauce

Chicken Fontinella

chicken breast, local mushrooms, farfalle pasta, toasted garlic & fontina cheese sauce

Pasta Primavera

farfalle pasta, sautéed seasonal vegetables, fresh basil, extra virgin olive oil, parmesan

Baked Rigatoni

ground beef & pork tomato ragù, rigatoni pasta, fontina, mozzarella, parmesan

One entrée: \$19 Two entrees: \$23 Three entrees: \$27

Burger Bar

Angus Springs Ranch Char-broiled Burgers

our half-pound, dry aged, All Natural, hand-pressed, ground beef patties

*black bean vegan burgers available upon request

Portland French Brioche Buns (gluten-free buns on request)

Lettuce, Tomato, Red Onion, Dill Pickle Spears

Assorted Cheeses

Ketchup, Mustard, Mayonnaise, Roasted Garlic Aioli

Fresh Cole Slaw

Tater Tots

\$22

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ALL-DAY BUFFETS

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

Wine Country Buffet

Mixed Green Salad
Mashed Potatoes or Wild Rice Pilaf
Ciabatta Bread and Butter
Seasonal Vegetables
Fresh Fruit

Choose one or two of the following:

Tuscan Chicken

grilled marinated chicken breast, roasted tomato, red onion & garlic compote, arugula pesto

Char Grilled Flank Steak

chimichurri

Carlton Farms Roast Pork Loin

peach chutney

Wild NW Salmon

apple leek sauce

Cauliflower Steaks

roasted cauliflower, arugula pesto, crispy chickpeas

One entree \$28 Two entrees \$32 Three entrees \$36

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 of 25 people, priced per person

Slider Station

Carlton Farms Pulled Pork
House Smoked Beef Brisket
Red Thistle BBQ Sauce
Portland French Mini Rolls
Fresh Cole Slaw
Cookies & Brownies

\$22

Street Taco Buffet

Pork Carnitas
Marinated Pulled Chicken
Flour Tortillas
Red Rice
Black Beans
Lime Slaw
Salsa Verde, Chopped Onions & Cilantro, Limes
Chips & Salsa
Buñuelos – fried flour tortilla chips tossed in cinnamon sugar

\$22

BBQ Smokehouse

House Smoked Carlton Farms Pulled Pork
House Smoked BBQ Chicken Thighs
Baked Beans
Jalapeño Cheddar Cornbread
Cole Slaw
Mac and Cheese
Red Thistle BBQ Sauce
Cookies & Brownies

\$26

NW Wine Country

Wild NW Salmon - citrus beurre blanc OR Grilled Sirloin Bavette - red wine jus
Roasted Chicken Breast - stoneground mustard jus
Seasonal Vegetables
Roasted Rosemary Potatoes OR Wild Rice Pilaf
Mixed Green Salad
Ciabatta Bread & Butter
Individual Tiramisu

\$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.

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CARVED ROASTS

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

Prime Rib of Beef

rosemary au jus, horseradish sauce

\$24 per person

Dry Aged NY Striploin

rosemary au jus, horseradish sauce

\$20 per person

Roasted Leg of Lamb

garlic & herb rub, sage jus

\$22 per person

Carlton Farms Pork Loin

apple cider brine, spice rubbed, stoneground beer mustard

\$16 per person

Herb Rubbed Turkey Breast

turkey gravy

\$12 per person

GOLDEN VALLEY DESSERTS

Priced per person

Oregon Mixed Berry Cobbler

\$6

Peach Cobbler

\$6

Petit Fours

\$5

Freshly Baked Cookies

\$2

Freshly Baked Chocolate Chip Brownies

\$3

Assorted Mini Tarts

\$6

Assorted Mini Cheesecakes

\$5

Tiramisu

\$6