

# ***GOLDEN VALLEY BREWERY***

## **Banquet Menu**

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

Ashley Stacks  
**Events Manager**  
[AshleyS@goldenvalleybrewery.com](mailto:AshleyS@goldenvalleybrewery.com)  
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**

## 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**

Prices and Items subject to change without notice.

# 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