

GOLDEN VALLEY BREWERY



Banquet Menu

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

Valeria Berrio

Phone: 503-972-1599

Email: ValeriaB@goldenvalleybrewery.com

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

Lemongrass Chicken Satay Skewers

Thai Penang peanut sauce

\$26

Angus Springs Ranch Ginger Marinated Beef Skewers

Sweet chili sauce

\$28

Red Thistle BBQ Pork Sliders

Carlton Farms pulled pork, toasted buns, slaw, Red Thistle ESB BBQ sauce

\$32

Flat Bread

Pears, caramelized onions, melted brie

\$24

COLD HORS D'OUEVRES

Priced by the dozen, two dozen minimum

Smoked Salmon Crisps

Avocado spread, house smoked salmon, wonton chips

\$28

Smoked Jumbo Prawns

Preserved lemon aioli

\$28

Caprese Skewers

Fresh basil, mozzarella, tomatoes, glazed balsamic reduction

\$24

Bacon Wrapped Dates

Pepper bacon, Medjool dates

\$28

TRAYS AND PLATTERS

Small tray serves 15, large tray serves 30

G.V.B. Guacamole and Salsa

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

Hummus Platter

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

Artisan Cheese Platter

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

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

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, focaccia
\$295
Serves 30

BREAKFAST OPTIONS

Priced per person min of 10 people required

All Day Coffee Service

Locally roasted Caravan coffee, assorted Stash teas

\$5

Add a selection of 2 fruit juices for \$2

The Continental

Fresh fruit

Fresh buttermilk biscuits, sweet cream butter, jam

Marsee Bakery muffins and breakfast pastries

\$15

The Ultimate Breakfast Burrito Buffet

Scrambled Stieber's Farms free range eggs

Roasted red potatoes

2 Cheese Blend, house made salsa, sour cream

brewhouse beans, pickled jalapenos, peppers, onions,

Bacon lardons

Assorted fresh fruit

\$18

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

\$20

LUNCH BUFFETS

Priced per person, minimum of 15 people required,

Available until 3 p.m.

Add Unlimited Soda, Iced Tea, and Lemonade \$5

Mini Artisanal Deli Buffet

Buffet includes Caesar salad, house-made pub chips & fresh fruit platter

Pick Two:

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 Caesar Salad, herb roasted fingerling potatoes, seasonal vegetables, 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

Wild Mushroom Risotto - truffle oil, organic arugula

\$26

Cold Table

Buffet includes fresh fruit, focaccia

Pick three:

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

Grilled Vegetable Platter - balsamic reduction

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

Traditional Caesar Salad – romaine, shaved parmesan, herbed croutons

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

Add Flank Steak or Smoked Jumbo Shrimp \$3 per person

\$22

ALL-DAY BUFFETS

Priced per person, minimum of 15 people required,

Available Any Time

Add Unlimited Soda, Iced Tea, and Lemonade \$5

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

Caesar Salad,

French Fries, House Ranch

\$24

Golden Valley Barbecue

Buffet Caesar salad, brewhouse beans, fresh buttermilk biscuits

Pick Two: \$34 Pick Three: \$36

Carlton Farm's Pulled Pork - house smoked pork, Red Thistle ESB 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, garlic herb focaccia

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

Baked Jumbo Stuffed Shells – 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

COMPLETE DINNER PACKAGES

Priced per person, minimum of 15 people required

Family style additional \$6 per person, plated dinner additional \$9 per person

Add Unlimited Soda, Iced Tea, and Lemonade \$5

All dinner buffets include:

Caesar salad, seasonal vegetables, roasted fingerling potatoes, garlic herb focaccia

**Add a vegetarian dish for \$4 per person(must add for whole party): Choose 1
wild mushroom risotto or roasted romanesco**

Amber Ale

House smoked beef brisket, Caravan coffee barbecue sauce
Grilled All-Natural chicken, fresh basil pesto

\$38

Chehalem

Angus Spring Ranch top sirloin, chimichurri sauce, balsamic reduction
Grilled All-Natural chicken, fresh basil pesto

\$40

Dijon

Grilled All-Natural chicken breast, fresh basil pesto
Roasted Pacific salmon, chimichurri

\$36

Pilsner

Angus Springs Ranch All-Natural roasted top sirloin, chimichurri
Roasted Pacific salmon, chimichurri

\$44

Red Thistle Reserve

Roasted Pacific salmon, chimichurri
Grilled All-Natural chicken, fresh basil pesto
Angus Springs Ranch All-Natural top sirloin, Chef's compound butter, demi-glace

\$48

Winemaker's Reserve

Herb crusted All-Natural Angus prime rib
Roasted Pacific salmon, chimichurri
Smoked Jumbo prawns
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

MKT

Seasonal Oregon Fruit Cobbler

Fresh seasonal fruit, sweet crisp crust, hand whipped vanilla cream

\$7

Seasonal Cheesecake

\$7

Freshly Baked Cookies

Minimum of one dozen required

\$2

Freshly Baked Valrhona Chocolate Brownies

Minimum of one dozen required

\$3

Marsee Bakery Mini Tarts

Must be ordered by the dozen

Seasonal

\$5

Marsee Bakery Flourless Decadence Chocolate Torte

\$7

Marsee Bakery Harvest Carrot Cake

\$7

Cake Cutting Fee

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

\$3