

# ***GOLDEN VALLEY BREWERY***

## **Banquet Menu**

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

Myiesha Brown  
**Events Manager**  
[Myieshab@goldenvalleybrewery.com](mailto:Myieshab@goldenvalleybrewery.com)  
503-472-2739

# HORS D'OUEVRES

*Priced by the dozen, two dozen minimum*

## ***Chicken Satay Skewers***

Thai peanut dipping sauce

**\$30**

## ***Chicken Wings***

Buffalo, BBQ, or Thai sauce

**\$30**

## ***Stuffed Mushroom Caps***

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

**\$28**

## ***Sweet Chili Glazed Shrimp***

Napa slaw, sweet chili sauce

**\$34**

## ***Pulled Pork Sliders***

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

**\$32**

## ***Mediterranean Flatbread***

roasted red peppers, olives, arugula pesto, balsamic onions, pepperoncini, feta

**\$24**

## ***Shrimp Cocktail***

cocktail sauce

**\$34**

## ***Caprese skewers***

grape tomatoes, fresh mozzarella, basil, balsamic drizzle

**\$24**

## **TRAYS AND PLATTERS**

*Small tray serves 15, Large Tray serves 30*

### **Hummus Platter**

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

\$50/\$95

### **Smoked NW Salmon Platter**

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

\$160 per fillet

### **Antipasto Platter**

assorted cured meats, fine cheeses, pickled & marinated vegetables, crackers

\$100 / \$195

### **Artisan Cheese Platter**

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

\$80/\$155

### **Fresh Fruit Platter**

\$50/\$95

### **Fresh Vegetable Platter**

crisp chilled vegetables, GVB ranch dressing

\$40/\$75

### **G.V. Salsa and Brewhouse Black Beans**

fresh tortilla chips

\$40/\$75

### **Baked Spinach & Artichoke Dip**

fresh tortilla chips

\$65/\$125

# BREAKFAST OPTIONS

*priced per person*

## ***Coffee Service***

Locally Roasted Caravan Coffee, decaffeinated coffee, assorted Stash Teas

**\$3.50 per person**

## ***The Continental***

Assorted Muffins and Breakfast Pastries

Assorted Fresh Fruit

Locally Roasted Caravan Coffee

Stash Teas

Assorted Fruit Juices

**\$15**

## ***Traditional Breakfast Buffet***

Cheddar Jack Scrambled Eggs

Sausage Links & Pepper Bacon

Potatoes O'Brien

Belgian Waffles

Assorted Fresh Fruit

Buttermilk Biscuits

Sweet Cream Butter & Jam

Assorted Fruit Juices

Locally Roasted Caravan Coffee and Stash Teas

**\$19**

## 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  
Tomato Bacon Chutney  
Mashed Potatoes  
Caesar Salad  
Fresh Bread and Sweet Cream Butter  
**\$19**

### ***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  
Mushroom Stout Gravy  
Mashed Potatoes  
Caesar Salad  
Fresh Bread and Sweet Cream Butter  
**\$25**

### ***Tuscan Chicken***

Grilled Marinated Chicken Breast  
roasted tomato and onion compote, arugula pesto  
Mashed Potatoes  
Caesar Salad  
Fresh Bread and Sweet Cream Butter  
**\$20**

## 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**

**Add a dessert to your meal for \$4 per person: Chocolate Stout Cake,  
Willamette Apple Frangipane Tart, Crème Brulée Cheesecake,  
Very Berry Cookie Bar**

### **Red Hills**

Char Grilled Flank Steak - chimichurri  
**\$28**

### **Cehalem**

Herbed Panko Crusted Alaskan Cod - sautéed leafy greens,  
Grilled Marinated Chicken Breast - roasted tomato and onion compote, arugula pesto  
**\$30**

### **Bald Peak**

Grilled Marinated Chicken Breast - roasted tomato and onion compote, arugula pesto  
Wild Pacific Salmon - apple leek sauce  
**\$34**

### **Dundee**

Wild Pacific Salmon - apple leek sauce  
Roasted Carlton Farms Pork Loin - peach chutney  
*Or*  
Char Grilled Flank Steak - chimichurri  
**\$38**

### **Red Thistle Reserve**

Ocean Prawns - shellfish & fennel cream sauce  
Chicken Marsala – marsala sauce, local mushrooms  
All-natural Roasted Beef Striploin – red wine jus  
**\$50**

### **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  
*Served with Flourless Chocolate Torte from Marsee Bakery*  
**\$56**

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, rigatoni 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, roasted 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: \$21    Two entrees: \$25    Three entrees: \$29**

## 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

Assorted Cheeses

Ketchup, Mustard, Mayonnaise, Roasted Garlic Aioli

Fresh Cole Slaw

Tater Tots

**\$22**

Prices and Items subject to change without notice.

## **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**

*Choose one or two of the following:*

#### **Tuscan Chicken**

roasted tomato and onion compote, arugula pesto

#### **Char Grilled Flank Steak**

chimichurri

#### **Carlton Farms Roast Pork Loin**

peach chutney

#### **Wild NW Salmon**

apple leek sauce

#### **Roasted Cauliflower Steaks**

arugula pesto, crispy chickpeas

**One entree \$30 Two entrees \$34 Three entrees \$38**



## 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  
**\$24**

### 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  
**\$24**

### 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  
**\$28**

### 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  
**\$36**

Please inquire about our off premise bar services  
All off premise catering requires additional delivery, setup and staffing fees

Prices and Items subject to change without notice.

*Inquire with the Banquet Coordinator for information on Custom Buffet options.*

## **CARVED ROASTS**

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

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

au jus, horseradish sauce

\$26 per person

### ***Dry Aged NY Striploin***

au jus, horseradish sauce

\$22 per person

### ***Roasted Leg of Lamb***

garlic & herb rub, sage jus

\$24 per person

### ***Carlton Farms Pork Loin***

apple cider brine, spice rubbed, stoneground beer mustard

\$18 per person

### ***Herb Rubbed Turkey Breast***

turkey gravy

\$14 per person

# **GOLDEN VALLEY DESSERTS**

*Priced per person*

**Oregon Mixed Berry Cobbler**

\$7

**Peach Cobbler**

\$7

**Petit Fours**

\$6

**Freshly Baked Cookies**

\$3

**Freshly Baked Chocolate Chip Brownies**

\$4

**Assorted Mini Tarts**

\$7

**Assorted Mini Cheesecakes**

\$7

**Individual Tiramisu**

\$7