



# GOLDEN VALLEY BREWERY & RESTAURANT

## BANQUET MENU MCMINNVILLE, OR

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

**Alex Farag  
Event Coordinator  
Golden Valley Brewery**

503-472-2739

**AlexFarag.GVB@Outlook.com**

We, at Golden Valley Brewery, look forward to being a part of your special event. Our banquet room offers sit-down private dining for groups of up to 70 people. We also have Bistro tables available if you are planning a social or reception style event to allow your guests to move around or mingle.

Parties over 20 people will need to select from the buffet options listed on this menu. We can modify these offerings to accommodate some dietary restrictions, or we can allow extreme dietary restricted guests to order off the menu.

There is a \$100 room fee added to your final bill for events that do not exceed \$600 in total food and beverage purchases. If your group exceeds \$600 there will be no room fee.

Your final menu and guest count will need to be submitted at least 10 days prior to your event and there will be a 20% gratuity automatically added to your final bill.

We look forward to working with you on your upcoming event.

Alex Farag  
Event Coordinator

Prices and Items subject to change without notice.

# HORS D'OEUVRES

*Priced by the dozen, two dozen minimum*

## ***Chicken Satay Skewers***

Thai peanut dipping sauce

**\$38**

## ***Chicken Wings***

Buffalo, BBQ, or Thai sauce

**\$30**

## ***Stuffed Mushroom Caps***

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

**\$38**

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

Napa slaw, sweet chili sauce

**\$34**

## ***Pulled Pork Sliders***

Carlton Farms smoked pork, Red Thistle BBQ sauce, pickles

**\$42**

## ***Mediterranean Flatbread***

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

**\$27**

## ***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  
\$65/\$125

## **Smoked NW Salmon Platter**

house smoked wild NW salmon, red onion,  
capers, grated hardboiled egg  
\$175 per fillet

## **Antipasto Platter**

assorted cured meats, pickled & marinated vegetables, dried fruits, crackers  
\$125 / \$225

## **Artisan Cheese Platter**

assorted fine cheeses, dried fruit, nuts, crackers, mostarda  
\$100/\$175

## **Fresh Fruit Platter**

\$72/\$125

## **Fresh Vegetable Platter**

crisp chilled vegetables, GVB ranch dressing  
\$45/\$80

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

fresh tortilla chips  
\$65

## **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**

## ***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 & Carlton Farms 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

**\$21**

## LUNCH BUFFETS

*priced per person, minimum of 20 people, includes coffee, tea & soft drinks  
available until 3:30 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  
**\$20**

### ***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 3:30 p.m.*

**All dinner buffets include:**

**Caesar Salad, Roasted Seasonal Vegetables, Mashed Potatoes or Wild Rice Pilaf  
Fresh Bread & Sweet Cream Butter**

### Red Hills

*Choose one of the following:*

Char Grilled Flank Steak – chimichurri    **\$28**  
Grilled Marinated Chicken Breast - roasted tomato and onion compote, arugula pesto    **\$26**  
Wild Pacific Salmon - apple leek sauce    **\$32**

### Chehalem

Herbed Panko Crusted Alaskan Cod - sautéed leafy greens  
Grilled Marinated Chicken Breast - roasted tomato and onion compote, arugula pesto  
**\$31**

### Bald Peak

Grilled Marinated Chicken Breast - roasted tomato and onion compote, arugula pesto  
Wild Pacific Salmon - apple leek sauce  
**\$37**

### Dundee

*Choose two of the following:*

Wild Pacific Salmon - apple leek sauce  
Roasted Carlton Farms Pork Loin - peach chutney  
Char Grilled Flank Steak - chimichurri  
**\$39**

### Red Thistle Reserve

Ocean Prawns - shellfish & fennel cream sauce  
Chicken Marsala – marsala sauce, local mushrooms  
All-natural Roasted Beef Striploin – red wine jus  
**\$52**

### Winemaker's Reserve

Wild Pacific Salmon - apple leek cream sauce  
Roasted Chicken Breast - stoneground mustard jus  
*With choice of:*  
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  
**\$58**

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: \$23    Two entrées: \$29    Three entrées: (*Minimum 50 Guests*) \$35**

## Burger Bar

### Angus Springs Ranch Char-Broiled Burgers

our third-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 Coleslaw

Tater Tots

**\$24**

Prices and Items subject to change without notice.

# **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

**Flourless Chocolate Torte**

\$8

## OFF PROPERTY CATERING

If you are planning an event for parties of up to 200 people at a location other than Golden Valley Brewery, we can assist in all your catering and beverage service needs. Most of the buffets listed above can be modified to adapt well to any location or occasion. Prices will vary depending on the following factors:

- Equipment rental needs such as plates, glassware, and flatware
- Linen and table rentals
- Catering equipment rentals such as hot boxes
- Additional labor for production and service
- Location of event and facilities available at the event site

If you are planning a corporate event, wedding, reunion, or any other event that would require catering services our Banquet Coordinator would be happy to assist you with building a catering package or bar service package to fulfill your needs.