

GOLDEN VALLEY BREWERY



Banquet Menu

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

Makyla Barajas

Phone: 503-972-1599

Email: MakylaB@goldenvalleybrewery.com

View our event spaces [Here](#)

At Golden Valley Brewery, our craftsmen take the time and care to brew our own beer, make sauces & soups from scratch and house smoke our meats. Using fresh Oregon seafood and locally grown produce, we are dedicated to bringing you the good things in life.

HOT HORS D'OUEVRES

Priced by the dozen, two dozen minimum

Flat Bread

Pears, caramelized onions, melted brie

\$27

Mini Pepper Rellenos

Mini sweet peppers, pepperjack, cream cheese

\$28

Lemongrass Chicken Satay Skewers

All-natural chicken, Thai peanut sauce

\$30

Pork Belly Tostones

Sweet and spicy glazed pork belly, avocado, tostones

\$30

Ginger Marinated Beef Skewers

Local beef, sweet chili sauce

\$32

Mini Grilled Cheese

Sourdough, cheddar, tomato-basil soup

\$34

Red Thistle BBQ Pork Sliders

Carlton Farms pulled pork, Red Thistle BBQ sauce, cabbage slaw

\$36

COLD HORS D'OEUVRES

Priced by the dozen, two dozen minimum

Caprese Skewers

Fresh basil, mozzarella, tomatoes, glazed balsamic reduction
\$26

Smoked Salmon Crisps

Avocado spread, house smoked salmon, wonton chips
\$28

Red Potato Cups

Red potato, blue cheese mousse, chives, smoked sea salt
\$30

Endive Cups

Endive, goat cheese, apple, dijon vinaigrette
\$30

Bacon Wrapped Stuffed Dates

Pepper bacon, Medjool dates, goat cheese
\$32

Steak Bites

House made crispy potato chip, Steak, bacon marmalade, crema
\$33

Melon Skewers

Melon, prosciutto, feta
\$35

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, grilled pita bread, tomatoes, cucumbers, 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, local and imported cheeses, pickled vegetables
\$80/\$160

Beef Platter

Carved top sirloin, chimichurri sauce, fresh herbs
\$80/\$160

Lemongrass Chicken Satay Skewers

Thai peanut sauce, coconut-almond rice
\$70/\$140

Ginger Marinated Beef Skewers

Local beef, sweet chili sauce, coconut-almond rice
\$80/\$160

Smoked Wild Salmon Platter

Cured and smoked NW salmon, red onion, capers, chives, assorted crackers
\$90/\$160

Prime Rib of Beef

Carved All-Natural Angus beef, pan jus, creamy horseradish, focaccia
\$175/\$325

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 \$3

The Continental

Fresh fruit

Fresh croissants, sweet cream butter, jam

Marsee Bakery muffins and breakfast pastries

\$16

The Ultimate Breakfast Burrito Buffet

Scrambled free range eggs

Roasted red potatoes

2 Cheese blend, house made salsa, sour cream

Brewhouse beans, pickled jalapenos, peppers, onions, bacon lardons

\$20

Rise & Shine

Warm Portland French Bakery whole wheat, avocado spread,
fresh tomato slices, baby sprouts, Jacobsen sea salt

Fresh fruit

Scrambled free range eggs

Roasted sweet potatoes, kale & sautéed vegetables

Vegetarian patties or Sausage patties & pepper bacon

\$22

LUNCH BUFFETS

Priced per person, minimum of 15 people required,

Available until 3 p.m.

Add Unlimited Soda, Iced Tea, and Lemonade \$4

Mini Artisanal Deli Buffet

Buffet includes classic 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

Tortellini Salad - seasonal vegetables, feta cheese, basil pesto

\$19

Comfort Classics

Buffet includes classic Caesar Salad, garlic smashed potatoes, seasonal vegetables, herb butter focaccia

Pick Two:

Meatloaf - savory All-Natural beef and pork meatloaf, brown gravy

Carved Top Sirloin – chimichurri, balsamic reduction

Lemon-Rosemary Chicken

Wild Mushroom Risotto - truffle oil, organic arugula

\$27

Taco Bar

Buffet includes corn tortillas, black beans, and Mexican rice, lettuce, fire roasted salsa,

Pico de gallo, sour cream, onion, shredded cheese

Ground Beef - savory All-Natural ground beef

Braised Chicken - marinated and pulled chicken thigh

\$23

Add Guacamole \$3 per person

Sub Carved Steak \$8 per person

Sub Grilled Habanero Glazed Chicken Thighs \$4 per person

ALL-DAY BUFFETS

*Priced per person, minimum of 15 people required
Add Unlimited Soda, Iced Tea, and Lemonade \$4*

Burger Bar

Char-broiled Burgers

Our hand-pressed ground beef patties
House made vegan black bean patty available upon request

Warm Brioche Buns

Gluten-free rolls available upon request

**Lettuce, Tomato, Red Onion, Pickle Spears
Tillamook Cheddar, Blue Cheese Crumbles
Portland Ketchup, Mustard, Mayonnaise, Barbecue Sauce
Pepper Bacon, Caramelized Onions
French Fries, House Ranch Dressing
Caesar Salad
\$26**

Golden Valley Barbecue

Buffet includes classic Caesar salad, brewhouse beans, and fresh dinner rolls

Pick Two: \$34 Pick Three: \$38

Carlton Farm's Pulled Pork - house smoked pork, Red Thistle BBQ sauce
Mesquite Rubbed Chicken - Beaverton Blonde-honey-habanero glaze
Dry Rubbed Brisket - house smoked beef brisket, Red Thistle BBQ Sauce
Top Sirloin - chimichurri sauce, balsamic reduction

Pasta Buffet

Buffet includes classic Caesar salad, garlic herb focaccia

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

Baked Penne – All-Natural chicken, spinach, mozzarella, parmesan, house marinara
Roasted Vegetable Lasagna – semolina pasta, seasonal vegetables, creamy fontina & parmesan cheese sauce
Baked GVB Mac & Cheese- three cheeses, applewood bacon, green onions, toasted breadcrumbs

COMPLETE DINNER PACKAGES

Priced per person, minimum of 15 people required

Service Style: Family Style add \$6 per person, Plated Dinner add \$9 per person

Add Unlimited Soda, Iced Tea, and Lemonade \$4

All dinner buffets include:

Classic Caesar salad, seasonal vegetables, garlic smashed potatoes, garlic herb focaccia

Add a vegetarian option for \$4 per person:

Wild mushroom risotto

Chehalem

All-Natural roasted top sirloin, chimichurri sauce, balsamic reduction

Grilled All-Natural chicken, fresh basil pesto

\$38

Dijon

Grilled All-Natural chicken breast, fresh basil pesto

Roasted Pacific salmon, chimichurri

\$40

Amber Ale

House smoked beef brisket, Red Thistle BBQ sauce

Grilled All-Natural chicken, fresh basil pesto

\$42

Pilsner

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

All-Natural roasted top sirloin, Chef's compound butter, demi-glace

\$48

Winemaker's Reserve

Herb crusted All-Natural Angus prime rib

Roasted Pacific salmon, chimichurri

Jumbo prawns, tarragon beurre blanc

Served with Flourless Chocolate Torte from Marsee Bakery

\$56

GOLDEN VALLEY DESSERTS

Priced per person

Seasonal Oregon Fruit Cobbler

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

\$7

Seasonal Cheesecake

\$7

Freshly Baked Assorted Cookies

Minimum of one dozen required

\$2

Freshly Baked Valrhona Chocolate Brownies

Minimum of one dozen required

\$3

Marsee Bakery Mini Tarts

Minimum of 15

Seasonal

\$5

Marsee Bakery Flourless Decadence Chocolate Torte

\$7

Marsee Bakery Harvest Carrot Cake

\$7

Cake Cutting Fee

Bring your own cake and our chef will professionally cut, plate, and serve it

\$3

Cake Plate Fee

Bring your own cake and we will provide nice plates and serving utensils

\$1

~Prices subject to change~