

GOLDEN VALLEY BREWERY



Catering & Events Menu Beaverton, Oregon

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

Roasted pear puree, caramelized onions, melted brie, arugula.

\$28

Mini Pepper Rellenos

Mini sweet peppers stuffed with a cheesy chorizo filling

(vegetarian upon request)

\$29

Lemongrass Chicken Satay Skewers

All-natural chicken, Thai peanut sauce

\$33

Pork Belly Tostones

Sweet and spicy glazed pork belly, avocado, plantain tostones

\$35

Ginger Marinated Beef Skewers

Local beef, sweet chili sauce

\$37

Mini Grilled Cheese

Sourdough, cheddar, tomato-basil soup

\$38

Red Thistle BBQ Pork Sliders

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

\$42

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

\$32

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

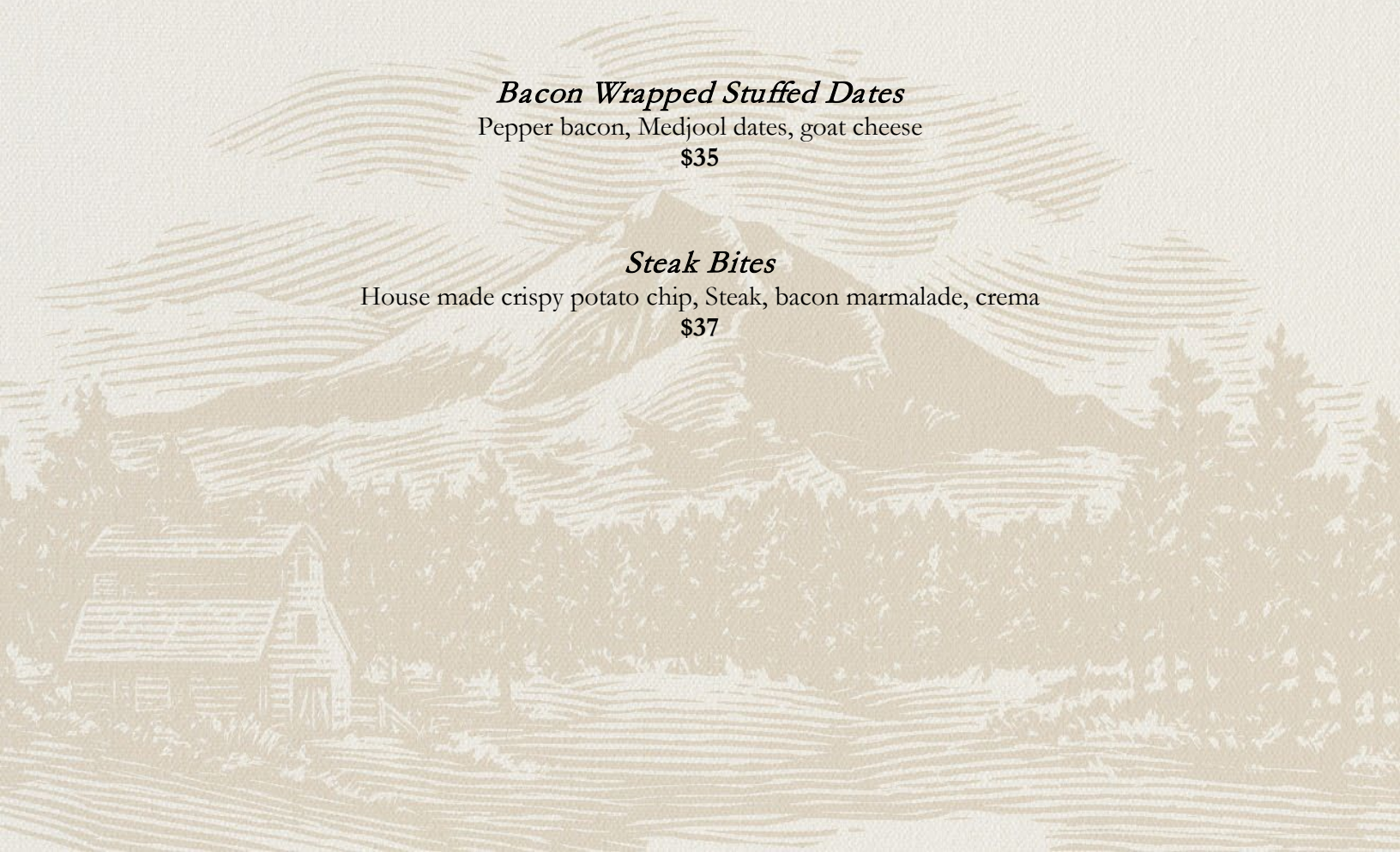
Pepper bacon, Medjool dates, goat cheese

\$35

Steak Bites

House made crispy potato chip, Steak, bacon marmalade, crema

\$37



TRAYS AND PLATTERS

Small tray serves 15, large tray serves 30

G.V.B. Guacamole & Salsa

House made guacamole and salsa, fresh tortilla chips

\$60/\$110

Hummus

House made hummus, grilled pita bread, tomatoes, cucumbers, olives, feta

\$65/\$125

Fresh Fruit

\$75/\$145

Charred Vegetable

Fresh vegetable mixed grill, avocado ranch dressing

\$75/\$145

Artisan Cheese

Local & imported cheeses, dried fruit, crackers

\$100/\$190

Antipasto

Assorted cured meats, local and imported cheeses, pickled vegetables, nuts, baguette

\$120/\$235

*Gaucha Platter**

Carved top sirloin, chimichurri sauce, fresh herbs

\$80/\$160

Lemongrass Chicken Satay Skewer

Thai peanut sauce, coconut-almond rice

\$70/\$140

Ginger Marinated Beef Skewer

Local beef, sweet chili sauce, coconut-almond rice

\$90/\$180

Wild Caught Smoked Salmon

Cured and smoked Pacific NW salmon, red onion, capers, chives, assorted crackers

\$175

BREAKFAST OPTIONS

*Priced per person, minimum of 12 guests
Available until 12:00 p.m.*

Coffee Service

Locally roasted Caravan coffees

\$5

Add a selection of local Stash Teas \$2

Add a selection of 2 fruit juices for \$3

The Continental

Fresh fruit

Local Marsee Bakery breakfast pastries

Sweet cream butter, berry preserves

\$16

The Ultimate Breakfast Burrito Buffet

Warm flour tortillas, scrambled free range eggs, roasted potatoes,
cheddar and jack cheese blend, house made salsa, sour cream,
brewhouse beans, pico de gallo, bacon lardons

\$21

Rise & Shine

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

Fresh fruit

Scrambled free range eggs

Roasted root vegetable hash

Black bean patties or sausage patties & pepper bacon

\$24

LUNCH BUFFETS

Priced per person, minimum of 20 guests

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

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

\$21

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

\$24

Add Guacamole \$3 per person

Substitute Carne Asada Steak \$8 per person

Substitute Agave-Chili Glazed Chicken Thighs \$4 per person

Comfort Classics

Buffet includes classic Caesar Salad, garlic mashed potatoes, seasonal vegetables, garlic herb 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

ALL-DAY BUFFETS

Priced per person, minimum of 20 guests

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

Burger Bar

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

Portland French Bakery Brioche Buns

Gluten-free rolls available upon request

Lettuce, tomato, dill pickle,

Tillamook cheddar, blue cheese crumbles,

Portland ketchup, mustard, mayonnaise, GVB sauce,

pepper bacon, french fries, house ranch dressing,

classic Caesar salad

\$26

Golden Valley Barbecue

Buffet includes classic Caesar salad, brewhouse beans, and buttermilk biscuits

Carlton Farm's Pulled Pork

House smoked pork, Red Thistle BBQ sauce

Mesquite Rubbed Chicken

Beaverton Blonde-Agave-Chili glaze

Dry Rubbed Brisket

House smoked beef brisket, Red Thistle BBQ Sauce

Top Sirloin

Chimichurri sauce, balsamic reduction

Pick Two: \$34 Pick Three: \$40

Pasta Buffet

Served with classic Caesar salad & garlic herb focaccia

Baked Chicken Pasta

All-Natural chicken, fresh noodles, 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

Pick One: \$22 Pick Two: \$28 Pick Three: \$32

COMPLETE DINNER PACKAGES

Priced per person, minimum of 20 guests

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

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

All dinners include:

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

Chehalem

All-Natural Roasted Top Sirloin - chimichurri sauce, balsamic reduction

Grilled All-Natural Chicken - fresh basil pesto

\$38

Dijon

Grilled All-Natural Chicken - fresh basil pesto

Roasted Wild 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 Wild Pacific Salmon - chimichurri

\$48

Red Thistle Reserve

Roasted Wild Pacific Salmon - chimichurri

Grilled All-Natural Chicken - fresh basil pesto

All-Natural Roasted Top Sirloin - Chef's compound butter, demi-glace

\$53

Winemaker's Reserve

Herb crusted All-Natural Angus Prime Rib – Au jus, creamy horseradish

Roasted Wild Pacific Salmon - chimichurri

Jumbo Prawns - tarragon beurre blanc

Served with Flourless Chocolate Torte from Marsee Bakery

\$59

Add a vegan option

Wild mushroom risotto with truffle oil & organic arugula

\$8

GOLDEN VALLEY DESSERTS

Priced per person

Seasonal Oregon Fruit Cobbler

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

\$8

Seasonal Cheesecake

\$8

Freshly Baked Assorted Cookies

Minimum of one dozen

\$3

Freshly Baked Ghirardelli Chocolate Chip Brownies

Minimum of one dozen

\$4

Marsee Bakery Mini Tarts

Minimum of 15

Seasonal

\$6

Marsee Bakery Flourless Decadence Chocolate Torte

\$9

Marsee Bakery Harvest Carrot Cake

\$8

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 plates and serving utensils

\$1

~ All prices subject to change ~