



GOLDEN VALLEY BREWERY & RESTAURANT

EVENTS & CATERING MENU MCMINNVILLE, OREGON

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

Alex Farag

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 \$200 room fee added to your final bill for events that do not exceed \$800 in total food and beverage purchases. If your group exceeds \$800 (\$1000 in December) 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 22% gratuity automatically added to your final bill.

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

Alex Farag
Event Coordinator

HORS D'OEUVRES

Priced by the dozen, two dozen minimum

Chicken Satay Skewers

All-natural chicken, Thai peanut sauce

\$36

Marinated Beef Skewers

Local beef, chimichurri sauce

\$38

Chicken Wings

Choice of Buffalo, BBQ, or Thai sauces

\$17 per pound

(12 to 14 pieces per pound)

Stuffed Mushroom Caps

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

\$32

Sweet Chili Glazed Shrimp

Napa slaw, sweet chili sauce

\$37

Pulled Pork Sliders

Carlton Farms smoked pork, Red Thistle BBQ sauce, pickles

\$42

Margherita Flatbread

Tomatoes, fresh mozzarella cheese, garlic, fresh basil, and extra-virgin olive oil

\$27

Caprese Skewers

Grape tomatoes, fresh mozzarella, basil, balsamic drizzle

\$26

TRAYS AND PLATTERS

Small Tray serves 15, Large Tray serves 30

G.V.B. Guacamole & Salsa

House made guacamole & salsa, fresh tortilla chips
\$60/\$110

Hummus

Homemade hummus, pita bread,
tomatoes, cucumbers, kalamata olives, feta cheese
\$65/\$125

Baked Spinach & Artichoke Dip

Fresh tortilla chips
\$65/\$125

Fresh Fruit

\$75/\$145

Fresh Vegetable Platter

Crisp chilled vegetables, GVB ranch dressing
\$50/\$95

Artisan Cheese

Local & imported cheeses, dried fruit, nuts, crackers, mostarda
\$100/\$190

Antipasto

Assorted cured meats, pickled & marinated vegetables,
dried fruits, crackers
\$120/\$235

Wild Caught Smoked Salmon

House smoked Pacific NW salmon, red onion,
capers, grated hardboiled egg
\$175 per fillet

BREAKFAST OPTIONS

*priced per person, minimum of 20 guests
Available until 12:00 p.m.*

Coffee Service

Locally Roasted Caravan Coffee
Decaffeinated Coffee
Assorted Stash Teas
\$5

The Continental

Marsee Bakery Breakfast Pastries
Fresh Fruit
Locally Roasted Caravan Coffee
Stash Teas
Assorted Fruit Juices
\$20

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
\$25

LUNCH BUFFETS

Priced per person, minimum of 20 guests

Available until 3:30 p.m.

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

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
\$19

Tuscan Chicken

Grilled Marinated Chicken Breast
Roasted Tomato and Onion Compote, Arugula Pesto
Mashed Potatoes
Caesar Salad
Fresh Bread and Sweet Cream Butter
\$22

Not Your Mama's Meatloaf

All-Natural Angus Springs Ranch Meatloaf
Tomato Bacon Chutney
Mashed Potatoes
Caesar Salad
Fresh Bread and Sweet Cream Butter
\$22

Beef Tips

Beer Braised Beef Tips
Mushroom Stout Gravy
Mashed Potatoes
Caesar Salad
Fresh Bread and Sweet Cream Butter
\$26

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
Vegan black bean burgers available upon request

Portland French Bakery brioche buns
Gluten-free buns available upon request
Lettuce, tomato, red onion, dill pickle,
pepper bacon, assorted cheeses,
ketchup, mustard, mayonnaise, roasted garlic aioli,
coleslaw, tater tots
\$25

Pasta Buffet

Served with classic Caesar salad & toasted garlic bread

Chicken Formaggio

Chicken breast, rigatoni pasta, creamy white cheese sauce, basil,
artichoke hearts, sun dried tomato

Italian Sausage Lasagna

Layers of pasta, mild Italian sausage, four cheeses, marinera 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

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

DINNER BUFFETS

Priced per person, minimum of 20 guests

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

All dinner buffets include:

*Classic Caesar salad, roasted seasonal vegetables, mashed potatoes or wild rice pilaf,
fresh bread & sweet cream butter*

Red Hills

Choose one of the following:

- Grilled Marinated Chicken Breast - roasted tomato and onion compote, arugula pesto **\$27**
- Char Grilled Flank Steak – chimichurri **\$29**
- Wild Pacific Salmon - apple leek sauce **\$37**

Chehalem

- Herbed Panko Crusted Alaskan Cod - sautéed leafy greens
- Grilled Marinated Chicken Breast - roasted tomato and onion compote, arugula pesto **\$33**

Bald Peak

- Grilled Marinated Chicken Breast - roasted tomato and onion compote, arugula pesto
- Wild Pacific Salmon - apple leek sauce **\$40**

Dundee

- Wild Pacific Salmon - apple leek sauce
- Char Grilled Flank Steak - chimichurri **\$48**

Red Thistle Reserve

- Ocean Prawns - shellfish & fennel cream sauce
- Chicken Marsala – marsala sauce, local mushrooms
- All-natural Roasted Beef Striploin – red wine jus **\$53**

Winemaker's Reserve

- Wild Pacific Salmon - apple leek cream sauce
- Roasted Chicken Breast - stoneground mustard jus
- With 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*
- \$59**

GOLDEN VALLEY DESSERTS

Priced per person

Oregon Mixed Berry Cobbler

Local berries, sweet crisp crust, hand whipped vanilla cream

\$8

Peach Cobbler

Pacific NW peaches, sweet crisp crust, hand whipped vanilla cream

\$8

Freshly Baked Cookies

Minimum of one dozen

\$3

Freshly Baked Ghirardelli Chocolate Chip Brownies

Minimum of one dozen

\$4

Assorted Mini Cheesecakes

Minimum of 15

\$8

Marsee Bakery Harvest Carrot Cake

\$8

Marsee Bakery Flourless Decadence Chocolate Torte

\$9

~ All prices subject to change ~

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.

