

# *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](mailto: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***

Fig jam, prosciutto, chevre, organic arugula, balsamic reduction.

**\$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 (Max 48 per party)

**\$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**

### ***Bacon Wrapped Stuffed Dates***

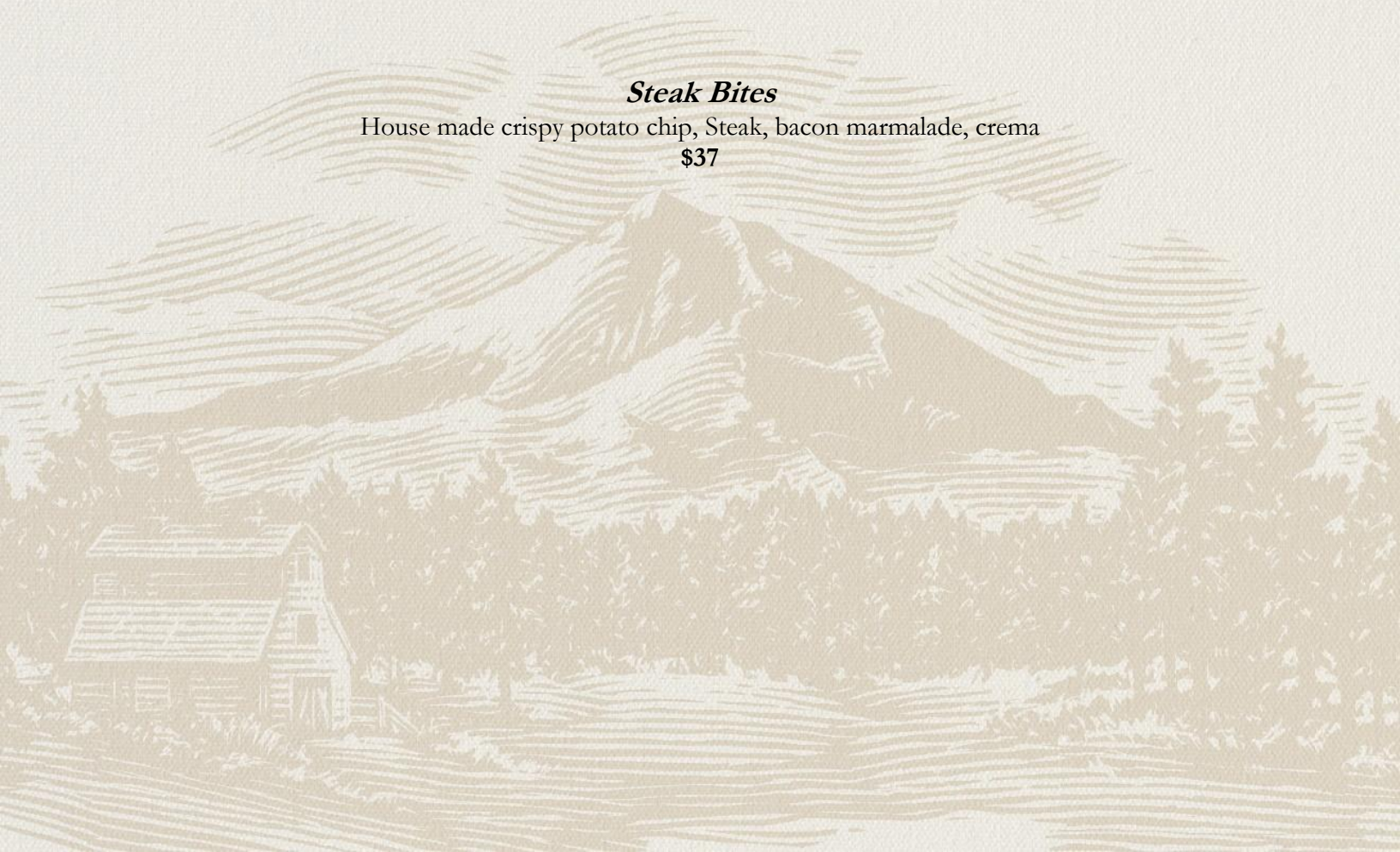
Pepper bacon, Medjool dates, goat cheese

**\$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, baguette

**\$120/\$235**

### ***Gacho 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**

## ALL-DAY BUFFETS

*Priced per person, minimum of 20 guests*

*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*

*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 20

*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 ~*