

Seasonal Event Menu

Items based on seasonal availability.

See Event Manager for details as select items can be substituted into dinner buffet packages.



— Chef's Holiday Dinner Package —

Minimum order of 25 guests & includes the following:

\$68 per person

Spinach & artichoke stuffed phyllo tartlets and shrimp cocktail will be passed prior to dinner service.

Roasted Local Pear Salad spinach, candied pecans, goat cheese & cider vinaigrette

Kale Caesar Salad romaine & kale, lemon, parmesan & croutons

Truffle Mac & Cheese with white cheddar OR **Smoked Cheddar & Chive Potato Gratin**

Roasted Seasonal Vegetables

Grilled Beef Tenderloin with Oregon cherry port & bleu cheese

Applewood Smoked Wild Alaskan Salmon maple glazed with cracked black pepper

Salted Caramel Apple Fruit Crisp with whipped cream

— Specialty Lunch Buffet —

Minimum order of 25 guests.

\$21 per person

Comfort Food Buffet

BrewPub House Salad mixed greens, apples, toasted hazelnuts, goat cheese & cider vinaigrette

Roasted Local Pear Salad spinach, candied pecans, bleu cheese & cider vinaigrette

IPA Chicken Stew & Biscuits as seen on *Burgers, Brew & 'Que*

Braised Beef with mushrooms & egg noodles

Seasonal Dinner Buffet Package Options

— Entrée Substitutions —

Mt Tabor Park Package:

Grilled Pork Tenderloin with apple cider rosemary sauce

Herb & Garlic Smoked Beef Top with red wine demi sauce

Apple Cider Roasted Chicken with caramelized onions, apples & apple brandy sauce

Apple Cider Braised Pork Roast with onion, thyme, garlic, apple cider vinegar & brown sugar

Roasted Chicken & Cider Cream Penne with squash, spinach, hazelnuts & pecorino

Waterfront Park Package:

Slow Roast Top Sirloin with port wine au jus

Local Honey & Miso Glazed Wild Sockeye Salmon with sesame ginger carrots & green onion

Smoked Beef Tenderloin with porcini mushroom sauce (*add \$3 per person*)

Vegetarian Items:

Vegan Chickpea & Sweet Potato Stew with warm spices, coconut milk, tomatoes, spinach & quinoa

Butternut Squash Ravioli with spinach, toasted hazelnuts, brown butter sage sauce, parmesan & aged balsamic vinegar

— Salad & Side Package Substitutions / A la Carté Dinner —

Each order serves 25 guests.

Winter Marinated Kale Chicken Caesar romaine, apples, bacon, cranberries, hazelnuts & parmesan (<i>*cannot be substituted into package</i>).....	\$140
Winter Marinated Kale & Spinach Salad farro, roasted squash, apple, toasted hazelnuts, Oregon dried cherries & Dijon vinaigrette.....	\$105
Roasted Butternut Squash Salad baby spinach, grilled balsamic onions, quinoa, pumpkin seeds, dried cranberries & balsamic vinaigrette.....	\$105
Spiced Local Pear Salad spinach, walnuts, bleu cheese & cider vinaigrette.....	\$105
Roasted Beet Salad mixed greens, hazelnuts, dried apricots, goat cheese & local honey Dijon vinaigrette.....	\$105

Minimum order of 25 guests. Priced per person.

Wild Rice Pilaf with cranberries, almonds & herbs.....	\$4.50
Roasted Butternut Squash with maple syrup, cinnamon & thyme.....	\$4.50
Brown Butter & Bourbon Mashed Sweet Potatoes	\$4.50
Sweet Potato Gratin with pecan streusel.....	\$4.50
Roasted Root Vegetables seasonal assortment.....	\$4.50
Duck Fat Roasted Potatoes with fresh herbs.....	\$4.50
Orange Honey Glazed Brussel Sprouts with butternut squash & cranberries.....	\$4.50

— A la Carté Appetizers —

Each order serves 25 guests.

Smoky Beer Cheese Fondue with toasted pretzel pieces, grilled beer brats, vegetables & apples	\$105
Baked Brie wrapped in puff pastry with fig jam, cranberries, pistachios & crostini	\$90
Wild Salmon Poke Bowl with crispy wontons & Sriracha aioli	\$180
Roasted Curried Cauliflower Panzanella Salad baby spinach, cranberries, roasted cashews, toasted ciabatta croutons & sherry vinaigrette	\$115
Kalamata Olive – Rosemary Chickpea Wedges with tomato jam	\$80
House Made Sausage Rolls with Kingpin mustard & sesame topping	\$90
Turkey, Sage & Cranberry Meatballs in rich turkey gravy	\$100
Bacon, Cheddar & Ale Risotto Bites with Kingpin mustard	\$90
Butternut Squash Risotto Bites with marinara	\$90
Crostini	\$85
- Caramelized butternut squash, goat cheese, fig & balsamic syrup	
- Brie, cranberry chutney & toasted almonds	
Sliders with mini buns	\$115
- Chicken Cordon Blue with shredded chicken, ham & creamy Dijon mustard sauce	
- Turkey with cranberry & apple, smoked Gouda & herb garlic aioli	
- Hot Italian with sliced salami, pepperoni, provolone & roasted red peppers	\$100
- Corned Beef Ruben with pretzel buns, Russian dressing, beer kraut & Swiss cheese	\$125

— A la Carté Desserts —

- All cakes serve 14 slices -

Cakes

- Cranberry Dream Cake	\$60
- Caramel Maple Spice Cake	\$70

Cheesecake

- Cranberry Orange Cheesecake	\$65
- Eggnog Cheesecake <i>(*Available November 1st)</i>	\$65
- Mini Pumpkin Cheesecake	\$42 per dozen

Bar Cookies

- Mint Brownie	
- Red Velvet Brownie	
- Pumpkin Bar	
Bar Cookies	\$30 per dozen

Decorated Sugar Cookies	\$45 per dozen
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