

# ***GOLDEN VALLEY BREWERY***

## **Banquet Menu**

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

Stephanie Johnson  
**Events Manager**  
[stephanie@goldenvalleybrewery.com](mailto:stephanie@goldenvalleybrewery.com)  
503-472-2739

## HOT HORS D'OUEVRES

*Priced by the dozen, two dozen minimum*

### ***Chicken Satay Skewers***

Thai peanut dipping sauce

**\$26**

### ***Mango BBQ Chicken Wings***

Oregon Smokey blue cheese dressing

**\$28**

### ***Smoked Salmon Mousse***

house crostini, fresh dill

**\$32**

### ***Sweet chili glazed shrimp***

Napa slaw, sweet chili sauce

**\$30**

### ***Asian or BBQ Pulled pork sliders***

Asian or American coleslaw, Mini slider buns

**\$28**

### ***Peppered Beef***

House garlic crostini

**\$30**

### ***Mediterranean Flatbread***

Roasted red peppers, Kalamata olive, pesto, mozzarella

**\$26**

### ***Candied Bacon***

Brown sugar, cayenne pepper

**\$24**

## COLD HORS D'OUEVRES

*Priced by the dozen, two dozen minimum*

### ***Chilled Jumbo Prawns***

traditional cocktail sauce

**\$30**

### ***Caprese skewers***

Tomatoes, fresh basil, mozzarella, balsamic drizzle

**\$28**

Prices and Items subject to change without notice.

## **TRAYS AND PLATTERS**

*Small tray serves 15, Large Tray serves 30*

### **Hummus Platter**

Homemade chickpea spread with pita bread,  
tomatoes, cucumbers, red onion olives & feta cheese

\$60/\$105

### **Golden Valley's Smoked Salmon Platter**

Fresh NW salmon cured and house smoked, served with red onion, capers, and chives

\$185 per fillet

### **Wine Country Platter**

Chef's selection of fine cheeses, smoked salmon mousse, marinated olives, sliced salami,  
fresh grapes, with Baquette bread and crackers

\$80/\$125

### **Antipasto Platter**

Assorted cured meats, cheese & pickled vegetables

\$95/\$135

### **Artisan Cheese Platter with Crackers**

\$95/\$135

### **Fresh Fruit Platter**

\$65/\$90

### **Fresh Vegetable Platter**

With house-made ranch dressing

\$55/\$75

### **G.V. Salsa and Brewhouse Black Beans**

With fresh tortilla chips

\$40/\$65

### **Golden Valley's Warm Spinach & Artichoke Dip**

With fresh tortilla chips

\$60/\$80

## **BREAKFAST OPTIONS**

*Priced per person*

### ***Coffee Service***

Gourmet Coffee, decaffeinated coffee, assorted Stash Teas and Iced Water  
**\$3.00 per person**

### ***The Continental***

Assorted Muffins and Breakfast Pastries  
Assorted Fresh Fruit  
Locally Roasted Caravan Coffee  
Stash Teas  
Assorted Fruit Juices  
**\$13**

### ***The Traditional Breakfast Buffet***

Farm fresh scrambled eggs  
Sausage Links & Pepper Bacon  
Country Potatoes  
Belgian Waffles  
Assorted Fresh Fruit  
Fresh Buttermilk Biscuits  
Sweet Cream Butter & Jam  
Assorted Fruit Juices  
Fresh, Locally Roasted Caravan Coffee and Stash Teas  
**\$18**

### ***Breakfast Burrito Buffet***

The Ultimate Breakfast Burrito Buffet  
Bacon Lardons  
Roasted Red Potatoes, Scrambled eggs  
2 Cheese Blends, House Made Salsa, Sour Cream  
Black beans, Pickled Jalapenos, Peppers & Onions  
Assorted Fresh Fruit  
Assorted Fruit Juices  
Fresh, Locally Roasted Caravan Coffee and Stash  
**\$17**

## LUNCH BUFFETS

*Priced per person, minimum of 20 people, includes coffee, tea & soft drinks  
Available until 3 p.m.*

### ***Old Fashioned Meatloaf***

Savory All-natural Ground Chuck Meatloaf  
Brown Gravy  
Mashed Potatoes  
Caesar Salad  
Fresh Bread and Sweet Cream Butter  
**\$19**

### ***Wrap it up Lunch***

Butter Lettuce wrap leaves, Grilled Tortilla or Pita bread  
Kale and Farro salad  
Baby carrots and chick pea salad  
Mediterranean orzo salad  
Roast Chicken, gorgonzola & candied walnut salad  
Grape tomatoes  
Sunflower seeds  
**\$18**

Add chicken breast +\$4 or salmon filet +\$6 per person

### ***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  
Today's Soup  
**\$17**

### ***Taste of Asia***

Curry and cashew chicken  
Ginger lemon grass shrimp  
Basmati coconut Rice  
Roasted vegetables  
Spiced lentil salad  
Fresh Bread and Sweet Cream Butter  
**\$20**

### ***Tuscan Marinated Chicken Breast***

Grilled Tuscan Chicken with Roasted Tomatoes, Red Onions, and Fresh Basil Pesto  
Mashed Potatoes  
Caesar Salad  
Fresh Bread and Sweet Cream Butter  
**\$17**

Prices and Items subject to change without notice.

## DINNER BUFFETS

*Priced per person, minimum of 20 people, includes coffee, tea & soft drinks*

*Available after 4 p.m.*

**All dinner buffets include:**

**Caesar salad**

**Roasted seasonal vegetables**

**Mashed Potatoes or Wild and Brown Rice Pilaf**

**Fresh Bread & Sweet Cream Butter**

**Choice of Fresh Baked Chocolate Chip Brownies or Cookies**

### **Red Hills**

Char grilled cumin flank steak

Peach Chutney

**\$27**

### **Chehalem**

Herb crusted Alaskan cod on baby spinach

Grilled Tuscan Chicken Breast with Roasted Tomatoes, Red Onions, and Fresh Basil Pesto

**\$32**

### **Bald Peak**

Grilled Tuscan Chicken Breast with Roasted Tomatoes, Red Onions, and Fresh Basil Pesto

Roasted wild Pacific Salmon with a sweet chili sauce

**\$34**

### **Dundee**

Choice of Apple and leek stuffed Carlton Farms pork loin OR

Char Grilled cumin flank steak

Roasted wild Pacific Salmon with a sweet chili sauce

**\$38**

### **Red Thistle Reserve**

Roasted wild Pacific Salmon with apple leek cream

Grilled Tuscan Chicken Breast with Roasted Tomatoes, Red Onions, and Fresh Basil Pesto

Angus Springs Ranch All-natural Roasted New York Strip Loin

**\$44**

### **Winemaker's Reserve**

Ocean Prawns with fennel and shellfish cream

Roast chicken breast Dijon mustard and tarragon cream

Choice of Angus Springs Ranch All-Natural Roasted New York Strip Loin **OR**

Certified All-Natural Angus Beef Prime Rib

Roasted red potatoes with rosemary

Kale and Farro salad

**\$48**

Prices and Items subject to change without notice.

## ALL-DAY BUFFETS

*Priced per person, minimum of 20 people, includes coffee, tea & soft drinks*

### Pasta Bar

**Caesar Salad, Garlic Bread**

***Choose up to three of the following entrees:***

#### **Baked Manicotti**

Chicken, creamy spinach, artichoke hearts, Mozzarella, and parmesan, rolled in pasta sheets and baked, topped with marinara and Alfredo sauces

#### **Vegetable Lasagna**

Pasta layered with assorted vegetables in a creamy cheese sauce

#### **Baked Penne with Chicken & Andouille Sausage**

Pasta quills, marinara, roasted chicken, slivers of Andouille sausage, roasted garlic cloves, roasted sweet peppers and fresh herbs baked with Fontina cheese

#### **Penne & Cavatappi**

Quill and corkscrew pastas served with house marinara and Alfredo sauces and grated parmesan cheese.

Add Meatballs or Tuscan Chicken Breast...\$3

**One entrée: \$21    Two entrees: \$25    Three entrees: \$30**

### Burger Bar

#### **Angus Springs Ranch Char-broiled Burgers**

Our half-pound, ranch raised, dry aged, All Natural, hand-pressed, ground beef patties  
Black bean vegan burger on request

**Portland French Kaiser Rolls (Gluten-free Rolls on request)**

**Lettuce, Tomato, Red Onion & Pickle Spears**

**Assorted Cheeses**

**Ketchup, Mustard, Mayonnaise, Barbecue Sauce & Chipotle Mayonnaise**

**Fresh Cole Slaw**

**Tater Tots**

**\$24**

## **ALL-DAY BUFFETS**

*Priced per person, minimum of 20 people, includes coffee, tea & soft drinks*

### **Wine Country Buffet**

Asian Coleslaw

Quinoa, corn, tomato and basil

Mashed potatoes or wild and brown rice medley

Artisan bread and butter

Seasonal Vegetable

Fresh Fruit

*Choose one or two of the following:*

#### **Tuscan Chicken**

Grilled Tuscan Chicken with Roasted Tomatoes, Red Onions, and Fresh Basil Pesto

#### **Char grilled cumin flank steak**

Peach Chutney

#### **Carlton Farms Roast Pork Loin**

Orange Marmalade Horseradish sauce

#### **Salmon Fillet**

Apple Leek sauce

#### **Stuffed Portabella**

Roasted red pepper and garlic

#### **Ginger Lemon grass shrimp**

Basmati rice

**One entrée \$28 Two entrees \$34**

### **Grains and Greens Buffet**

Fresh mixed greens

Asian coleslaw

Chicken salad with bacon and tomatoes

Quinoa, corn, tomato and basil

Chopped Kale and Romaine

Roasted vegetables

Mediterranean orzo salad

**\$18**

Add grilled Tuscan chicken breast....+\$3

Add marinated broiled Flank Steak....+\$6

Prices and Items subject to change without notice.



## Off Premise buffets

We also provide a full off premise bar service  
serving our award-winning Golden Valley Beers, Oregon wines, and fine spirits  
Minimum 25 people, priced per person

### Slider Station

Carlton Farms Pulled Pork  
House smoked beef brisket  
House Black Beans & Kale  
Portland French mini rolls  
Fresh Cole slaw  
Brownie Bar cookies with icing

**\$20**

### Taco Truck Buffet

Carlton Farms pulled pork  
Green Chili Taco Chicken  
Corn Tortillas  
Jalapeno cornbread  
Spanish rice  
Black beans  
Roasted vegetables

**\$22**

### BBQ

House smoked Carlton Farms Baby Back Ribs  
Draper Farms BBQ chicken  
Texas Beans  
Potato salad  
Cole Slaw  
Kale and Farro Salad  
GVB Mac and Cheese  
Brownie Bar cookies with icing

**\$26**

### NW Wine Country

NW Salmon with Fennel and sweet onions OR Char grilled cumin tri tip  
Roasted chicken breast with Dijon Tarragon cream  
Green Beans or broccoli in Basil Butter  
Mediterranean orzo OR Wild Rice Medley  
Fresh Organic greens salad  
Artisan breads and butter  
Individual Molten chocolate cake

**\$34**

Please inquire about our off premise bar services  
All off premise catering requires additional delivery, setup and staffing fees  
*Inquire with the Banquet Coordinator for information on Custom Buffet options.*

Prices and Items subject to change without notice.

## **CARVED ROASTS**

*Add any of the following carved roasts to any of your buffet choices.*

### ***Prime Rib of Beef***

Certified Angus Beef with pan jus and horseradish sauce  
\$19 per person

### ***Angus Springs Ranch NY Striploin***

Certified Angus Beef with pan jus and Dijon mustard  
\$18 per person

### ***Roasted Top Sirloin of Beef***

Angus Springs Ranch all-natural beef in a salt & pepper crust, accompanied by pan jus and creamy horseradish.  
\$17 per person

### ***Carlton Farms Pork Loin***

Brined in Red Thistle Ale, then mustard-rubbed; served with red onion jam  
\$15 per person

### ***Herb Rubbed Turkey Breast***

With cranberry-orange relish  
\$12 per person

# **GOLDEN VALLEY DESSERTS**

*Priced per person*

## **Homemade Oregon Berry Cobbler**

A combination of Oregon blueberries, Marion berries and raspberries baked with a sweet, crisp crust & served with whipped cream

\$5

## **Chocolate Mousse Tuile Cups**

\$2.50

## **Marsee Chocolate Flourless Torte**

\$6

## **Apple Crisp**

\$5

## **Freshly Baked Cookies**

\$2

## **Freshly Baked Chocolate Chip Brownies**

\$3

## **Assorted Mini Tarts**

\$6

## **Assorted Mini Cheesecakes**

\$5