

CATERING MENU

HORS D'OEUVRES

Passed or stationed

Priced per 12/ \$60

Charcuterie – House made terrine – Chef's Selection cured meats, mustarda, cornichons

Cheese – Selection of 5 local and imported cheese, dried fruit, bread and

Kimchi Duck Wings

Miso Glazed Mushroom Dumplings with Ponzu

Smoked Chicken lettuce wraps

Deviled Eggs, Wasabi, Trout Roe

Mushroom Tart - Gruyere, caramelized onions, béchamel, arugula salad

Mushroom Bruschetta - Cremini and Maitake mushrooms, Pecorino, olive oil

Country Toasts - House focaccia crostini with seasonal pesto

Hummus – Warm Pita

Fava Hummus, Mint, Chevre

Roasted Pears and Brie

Baked Brie en Croute with Seasonal Chutney

Truffle Fondito - Portland French Baguette

Priced per 12 / \$65

House made Pork Sausage

Aquavit Cured Salmon, Ricotta, Crisp Capers on Toasts

Dungeness Crab Cakes Sliders

Grilled Spanish Octopus Marinated Beans, Pickled Onions, Chimichurri

Bourbon Glazed Smoked Pork Belly with Daikon Slaw

Northwest Oysters on-the-half-shell - mignonette (*market price – dozen minimum*)

Seared Diver Scallops - Celeriac and white truffle purée, beet Beurre rouge, truffle & porcini 'Dust', pea tendrils

Chef's Selection Terrine

Pork, Lamb or Beef Meatballs – Seasonal romesco

Poached Shrimp – Jalapeño cilantro aioli or Tarragon crème fraiche



CATERING MENU

THREE COURSE PLATED DINNERS

CHOOSE 3 PROTEINS – CHOOSE A STARCH FOR EACH – CHOOSE A VEGETABLE FOR EACH - CHOOSE A SAUCE FOR EACH
\$55 PERSON

PRE-ORDER REQUIRED – PRICE BASED ON HIGHEST PRICE CHOICE
COMES WITH SALAD OR SOUP CHOICE AND DESSERT - \$55 PER PERSON

PROTEIN

Salmon
NW Cod
Chicken Coq au Vin
Beef Brisket
Lamb Ragu – Slow braised shoulder
St. Helen's Hanger Steak
Flat Iron Steak
Pork Tenderloin

\$5 more per person

Slow Cooked Short Ribs
Bone-in Pork Chop
Venison Lion
Muscovy Duck
Oregon Black Cod
California Sturgeon
Arctic Char
Rock Fish

\$10 more per person

Braised Lamb Shank
Snake River Farms Bavette
Carmen Ranch Grass Fed Rib-eye
Prime Rib
Eola Crest NY Strip
Halibut (seasonal)

VEGETARIAN

Moussaka - Seasonal vegetable red or béchamel sauce
House-made Pappardelle- *Light olive oil, seasonal Vegetables, Romano cheese*
House-made Gnocchi - *Seasonal pesto*
Mushroom Tortellini – *Chanterelles, ricotta, madeira cream, fava beans, Parmigiana Reggiano*

SAUCES

Chimichurri - Beurre Rouge
Barberry Butter - Béarnaise
Salsa Verde - Bordelaise

STARCH

Bob's Red Mill Grits
Bourbon Baked Beans
Roasted Fingerling Potatoes
Pomme Puree
Forbidden Rice
Risotto Bianco
Quinoa and Farro

VEGETABLE— *available by seasons*

Roasted Beets
Delicata Squash with Hazelnuts
Braised Cabbage
Creamed Collards
Pole Green Beans
Cream Spinach
Cauliflower Purée
Broccolini
Broccoli Cauliflower Mix
Roasted Turnips
Seasonal Mix Roasted Vegetables
Bourbon Ginger Carrots

SALADS

Garden Greens

Local greens, shaved vegetables, hazelnuts, charred lemon vinaigrette

Pear and Blue Cheese Salad

Rogue Creamery Caveman Blue, walnuts, chicories, red wine vinegar

Butter Lettuce Wedge

Radish, crouton, anchovies, Green Goddess dressing

Wilted Spinach and Bacon Salad

Poached egg, crumbled bacon, Jacobsen sea salt, smoked tomato-bourbon vinaigrette

Classic Caesar

Chopped Romaine, croutons, Caesar dressing

CATERING MENU

OFF THE GRILLE PACKAGES ON OR OFF SITE

Prices include, grill, grill equipment, member of our culinary team
Iced tea, lemonade, paper products, utensils, buffet and décor,
serving utensils, chafers, platters, set up and clean up
Delivery fees, rentals and service staff charges may apply – 15 person minimum

\$60 WINE COUNTRY SUMMER BREAKFAST

Pesto Marinated Tri Tip
House Cured Pork Belly
Country Scramble
Ricotta and Scallions
Corn Pancakes
Heirloom tomato and fig vinaigrette
Peach Bread Pudding
thyme crème anglaise
Summer Fruit Salad
Available buffet style or served family style

\$60 WINE COUNTRY DINNER

Grilled Hanger Steak
Chimichurri sauce
House Made Lamb Sausage
Blackberry mustarda
Grilled Summer Squash
Crème fraiche and shaved carrots
Heirloom Tomato and Focaccia Panzanella
Shaved fennel and red wine vinaigrette
Lemon Cured Bars
Macerated strawberries and lavender shortbread crust

\$60 WINE COUNTRY LUNCH

House Cheese and Charcuterie Boards
Country Toasts with Ricotta, Seasonal Pesto
Beef Brisket
Braised Chicken Thigh
Red wine and garden herb marinade
Grilled Summer Vegetables
House Made Burrata
Grilled stone fruit, heirloom tomatoes, aged balsamic
Local Farm Salad
*Even Pull Farms lettuce, shaved cucumber, apples,
shaved fennel, champagne vinaigrette*
Garden Herb Grill Bread
Summer Bean Salad
Lemon vinaigrette
Summer Berry Cobbler
Available buffet style or served family style

\$60 WINE COUNTRY RECEPTION

House Cheese and Charcuterie Boards
Grill Bread
Grilled Summer Vegetables
Herb Crème Fraiche
Grilled Prawns
Summer Jalapeño Aioli
Beef Brisket Skewers
Green Chili Romesco
Grilled Pork Belly
Bernard Farms creamed corn, fennel slaw
Grilled Hanger
Blackberry Pinot Chutney
Grilled Country Toasts
With house-made ricotta – seasonal pesto

\$60 CLASSIC COUNTRY BBQ

CHOOSE TWO PROTEINS

Short Ribs – BBQ Chicken – Burgers – Brisket
Corn on the Grill – Baked Beans with Pork Belly – Country Potato Salad
Local Farm Salad, Buttermilk Dressing – Corn Bread – Seasonal Cobbler

CATERING MENU

WINE COUNTRY LUNCH PICNIC

\$13 Comes with Salad, Kettle Chips
Choose a salad – or - soup Daily or Clam Chowder \$2
Delivery minimum 10 orders – Available for pick up
24-hour pre-order on some items

SANDWICHES CHOICES

Classic Ham & Cheese Wrap
*Sliced ham, swiss arugula, tarter sauce in spinach
tortilla*

B.E.L.T

*Natural bacon, boiled eg, mixed greens, sliced
tomato, aioli, sourdough*

Raised Root and Nugget Wrap
*Spicy remoulade, lettuce, pickled jalapeno,
avocado, cheddar, spinach tortilla*

Chicken Salad

Chicken, pickled red onion, house focaccia

SALAD CHOICES

Butter Lettuce Salad
*Butter lettuce, bacon, sun dried tomato,
boiled egg, pickled pepper, blue cheese dressing*

Classic Caesar

*Chopped Romaine, croutons, Caesar
dressing*

Pear and Blue Cheese Salad

*Rogue Creamery Caveman Bleu, walnuts,
chicories, red wine vinaigrette*

Garden Greens

*Local greens, shaved vegetables, hazelnuts,
charred lemon vinaigrette*

Add-ons

*Marinated Olives \$6 - Herbed Nuts \$6
House Focaccia \$3*

CHEESE SELECTION – \$6 each

Comes with artisan crackers

\$5 Portland French Loaf

\$5 House Focaccia Crostini

\$5 House Flat Bread Crackers

Gruyere – Switzerland, Cow Milk, Hard

Mimolette 2yr – France, Cow Milk, Hard

Idiazabal (Smoked) – Spain, Sheep Milk, Hard

Cyprus Grove Truffle Tremor – California, Goat
Milk, Semi-soft, Bloomy Rind

Humboldt Fog – California, Goat Milk, Semi-soft,
Bloomy Rind

Double Cream Brie – California, Cow Milk, Soft

MEAT

Sopressata - California, Pork \$6

Finocciona - California, Pork \$6

Spicy Coppa - Italy, Pork \$6

Laquercia Prosciutto – Iowa, Pork \$6

Cacciatore Salami - Oregon, Pork \$6

Chorizo – Spain, Pork \$6

Truffle Duck Terrine – House-made \$9

Duck Rillette - House-made \$9

BEVERAGES

½ Bottles Wine/Bubbles – Call for Selection
San Pellegrino \$4, Pana \$5, Soda \$3



CATERING MENU

DINNER & LUNCH BUFFETS

5 Choice \$45 – 1 Proteins – 1 Hot Starch – 1 Veg – 1 Salad – 1 Dessert

6 Choices \$55 – 2 Proteins – 1 Hot starch – 1 Veg – 1 Salad – 1 Dessert

Choose 2 Appetizers \$10

Includes: Chafers, Platters, Plates, Utensils, Flatware & House Bread

Minimum order 10 people - 20% service charge on all food and beverage – price does not include additional rentals, delivery charges or service staff

Menus are subject to change and are based on availability and seasons

PROTEIN

Salmon

NW Cod

Chicken Coq au Vin

Beef Brisket

Lamb Ragu – Slow braised shoulder

St. Helen's Hanger Steak

Flat Iron Steak

Pork Tenderloin

\$5 more per person

Slow Cooked Short Ribs

Bone-in Pork Chop

Venison Lion

Muscovy Duck

Oregon Black Cod

California Sturgeon

Arctic Char

Rock Fish

\$10 more per person

Braised Lamb Shank

Snake River Farms Bavette

Carmen Ranch Grass Fed Rib-eye

Prime Rib

Eola Crest NY Strip

Halibut (*seasonal*)

VEGETARIAN

Moussaka - Seasonal vegetable red or béchamel sauce

House-made Pappardelle- *Light olive oil, seasonal*

Vegetables, Romano cheese

House-made Gnocchi - *Seasonal pesto*

SOUP

Seasonal Hot and Cold Soups

CLAM CHOWDER \$2

SALADS

Garden Greens

Local greens, shaved vegetables, hazelnuts, charred lemon vinaigrette

Pear and Blue Cheese Salad

Rogue Creamery Caveman Blue, walnuts, chicories, red wine vinegar

Butter Lettuce Wedge

Radish, crouton, anchovies, Green Goddess dressing

Wilted Spinach and Bacon Salad

Poached egg, crumbled bacon, Jacobsen sea salt, smoked tomato-bourbon vinaigrette

STARCH

Pomme Purée

Mushroom Risotto

Roasted Mushrooms

Steak Fries

Gratin

Forbidden Rice

Creamy Grits

Bourbon Baked Beans

Creamed Spinach

Seasonal Gnocchi

VEGETABLE— *available by seasons*

Roasted Beets

Delicata Squash with Hazelnuts

Braised Cabbage

Creamed Collards

Pole Green Beans

Cream Spinach

Cauliflower Purée

Broccolini

Broccoli Cauliflower Mix

Roasted Turnips

Seasonal Mix Roasted Vegetables

Bourbon Ginger Carrots



CATERING MENU

BREAKFAST / BRUNCH

Available for on-site up to 100 people or available for delivery with full-service staff or drop off
Delivery, staff and rental fees may apply 20% Gratuity on all food and beverage service

CLASSIC WINE COUNTRY

CONTINENTAL BUFFET \$20

Comes with Juice, Longbottom Coffee, Smith's Hot Tea,
paper products, plates, cups, napkins and utensils

Whole Assorted Breakfast Breads and Pastries
Seasonal Farm Fruit Platter
Organic Valley Creamery Yogurt and Granola
Three Cheese and 2 Meat Board

Upgrade to china, silverware, linen napkins and glassware
\$3 per person Additional Rentals available
Add Mimosa or Bloody Mary Bar \$13 per person

THE BARBERRY BRUNCH BUFFET \$25

Comes with Juice, Longbottom Coffee, Smith's Hot Tea,
paper products, plates, cups, napkins and utensils

Farm Scrambled Eggs, Garden Spring Chives
House Potatoes
Bacon, Sausage or Pork Belly
Seasonal Fruit Bread Pudding
\$5 more add . . .
Bread Pudding French Toast

BEVERAGES

Juice \$3
Longbottom Coffee \$3.5
Smith's Hot Tea \$3.5
Lemonade \$3
Iced Tea \$3
San Pellegrino \$5
Pana Bottled Water \$5
½ Bottles Bubbles
½ Bottles Wine

PLATED BREAKFAST

Choose Three for Your Guests – pre orders may be required
Minimum 10 orders

Steak and Eggs \$21

Grilled Hanger, crispy fingerlings, two poached eggs
chimichurri

Pork Belly Hash \$15

Cascade Farms pork belly, fingerling potatoes, roasted
seasonal farm vegetables, poached egg

Pork Cutlet and Waffles \$16

Fried Pork Cutlet, buttermilk waffles, apple butter, maple
syrup

Shrimp & Grits \$16

Eggs, grits, biscuits

BENEDICTS – \$16 pre orders required

Classic – Pork Belly – Smoked Salmon

Poached eggs, hollandaise, breakfast potatoes

ADD ONS – per person –

Build Your Own

Toast station - apple butter and jam	\$2
Pancakes - whipped butter and maple syrup	\$4
Bread Pudding French Toast	\$5
Pork Belly	\$6
Corn Caked with a fruit vinaigrette	\$5
Bacon	\$6
Sausage	\$6
Pastries	\$3
Side Seasonal Veg	\$5
Scrambled Eggs	\$5
Cheese Selection – per	\$6
Oysters on the Half Shell <i>minimum dozen</i>	\$36



CATERING MENU

FAMILY PACKAGES

Available for pick up or delivery – 10 person minimum

20% added on for Delivery

Pick and choose your package

2 Mains 1 Salad 1 Dessert - \$22

3 Mains – 2 Salad – 1 Dessert \$30

MAINS

Wings

12 buffalo 12 BBQ 12 Sweet Chili

Bacon Mac & Cheese

Pulled Pork Sliders

Beef Stroganoff

Pulled Jackfruit Sliders (vg)

Spicy Chicken Wraps

Cheesy Bread

Pasta Primavera

SALADS

Hummus and Pita with Vegetables

Classic Caesar Salad

Green Salad

Roasted Beet Salad

Greek Salad

DESSERTS

Cobbler

Brownies



CATERING MENU

ORGON WINE VILLAGE EXPERIENCE PRIX FIX PAIRED TASTING MENU EXAMPLE

On-Site Reservations Required
Includes our Sommelier and Chef's description and explanation of food pairings

Amuse

Chef's daily selection

Asparagus Salad

Briar Rose chevre, pickled mustard seeds, radish, Dijon vinaigrette
2016 Varnum "The Lyre" Chardonnay, Willamette Valley OR

Bone Marrow

Eola Crest beef bones, Castelvetro tapenade, confit shallots, crusty bread
2014 Trisaetum "Pashey" Extra Brut, Willamette Valley, OR

Nettle Ravioli

House ricotta, wild nettle pasta, egg yolk, braised chard, wild morel cream
2015 Flaneur – Flanerie Vineyard, Ribbon Ridge, OR

Halibut

Alaskan halibut en papillote, Yukon potatoes, saffron celery broth, asparagus slaw
2013 Shea Wine Cellars, Shea Vineyard Chardonnay, Eola-Amity Hills, OR

Venison

Sous vide venison strip loin, buttered carrots, blackberry veal sauce
2016 Hundred Suns – 'Klipsun Vineyards' Syrah, OR

Cheese Service

Local cheese and season preserves
Taylor Fladgate 20-year tawny port



CATERING MENU

CORPORATE PACKAGES

FULL DAY SEMINAR \$80

*Includes audio visual, projector, screen,
Display or sign-in table with linen
60 people limit on -site
20% Gratuity on all food and beverages*

BREAKFAST CONTINENTAL

*Comes with Juice, Longbottom Coffee, Smith's Hot Tea,
paper products, plates, cups, napkins and utensils*

*Whole Assorted Breakfast Breads and Pastries
Seasonal Farm Fruit Platter
Organic Valley Creamery Yogurt and Granola*

LUNCH CHOICES

*Served with local green salad or seasonal cup of soup
Includes nonalcoholic beverage choices*

*Pulled Pork
Slow roasted pork, white cheddar, coleslaw, BBQ*

*Ham and Cheese Wrap
Ham, arugula, swiss, aioli, spinach tortilla*

*Veggie Sands
Seasonal pesto, Farmer's Market selection of
vegetables, house made ricotta, baked focaccia*

*Lamb Gyro
Lamb shwarma, feta, tzatziki, lettuce, tomato
Sriracha, fresh pita*

LATE AFTERNOON

*Cheese and Wine Send off
Chef's Choice Three Cheese and Two Meats
Local Rose, White and Pinot Selection*

WORKING DINNER \$120

*Includes audio visual, projector, screen,
wireless microphone and podium
Display or sign-in table with linen
60 people limit on -site
20% Gratuity on all food and beverages*

RECEPTION GREETING

*Passed and Stationed Appetizers
Country Toasts
Poached Prawns
Truffle Fondito*

Glass of Sparkling 2014 Argyle Brut, WV, OR

DINNER

Buffet or Coursed pre order may be required

*Chicken Coq au vin
Grilled Hanger
Pasta with Seasonal Pesto
Local Farms Green Salad
Herb Roasted Seasonal Vegetables
House Focaccia Bread
Seasonal Bread Pudding with Creme anglaise*

Served with Choice

wine selections change based on season and availability

2016 Eyrie Pinot Blanc

2017 Fanny Beck Rose of Pinot Noir

2014 Coeur de Terre 'Estate Heritage', Pinot Noir

FULL SERVICE CORPORATE PACKAGES OFF-SITE

*We can cater any of the above at you place of business
or a chosen destination to accommodate your event
Rentals, service staff and delivery fees may apply*