

# ***GOLDEN VALLEY BREWERY***

## **Banquet Menu**

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

Maria Brown

Phone: 503-472-2739

Email: [banquetsmac@goldenvalleybrewery.com](mailto:banquetsmac@goldenvalleybrewery.com)

## HOT HORS D'OUEVRES

*Priced by the dozen, two dozen minimum*

### **Spanakopita Triangles**

Filo dough pockets filled with spinach and feta cheese

**\$23**

### **Chicken Satay Skewers**

Served with Thai peanut dipping sauce

**\$25**

### **Stuffed Mushroom Caps**

Herbed cream cheese & toasted bread crumbs

**\$21**

### **Chicken Wings**

Choice of Classic chicken wings, BBQ Chicken Wings or  
Thai Chicken Wings with dipping sauce

**\$27**

### **Crab Cakes**

Cajun seasoned red crab served with chipotle mayonnaise

**\$30**

### **Meat Balls**

Seasoned with garlic and herbs, served with bacon-stout reduction sauce

**\$18**

## COLD HORS D'OUEVRES

*Priced by the dozen, two dozen minimum*

### **Chilled Jumbo Prawns**

With cocktail sauce

**\$26**

### **Traditional Bruschetta**

Fresh Basil, mozzarella & tomatoes

**\$20**

### **Turkey and Havarti Pinwheels**

With spicy mustard and sweet pickles

**\$24**

### **Peppadews Stuffed with Goat Cheese**

Sweet hot peppers, herbed chevre, toasted almonds

**\$20\***

### **Deviled Eggs**

Traditional style

**\$15**

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, carrots, celery, tomatoes, cucumbers, olives & feta cheese

**\$50/\$95**

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

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

**\$150 per fillet**

## **Roasted Vegetables and Grilled Polenta Sticks**

Roasted sweet peppers, balsamic red onions, zucchini, yellow squash and marinara sauce

**\$40/\$65**

## **Antipasto Platter**

Assorted cured meats, cheeses & pickled vegetables

**\$75/\$120**

## **Artisan Cheese Platter with Crackers**

**\$70/\$125**

## **Fresh Fruit Platter**

**\$55/\$80\***

## **Fresh Vegetable Platter**

With house-made ranch dressing

**\$40/\$70**

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

With fresh tortilla chips

**\$28/\$50**

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

With fresh tortilla chips

**\$50/\$75**

# **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

**\$9.00**

## **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

**\$15**

## **Quiche Breakfast Buffet**

Individual Quiche Lorraine: fresh eggs, cream, bacon, caramelized onions & Swiss cheese

Link Sausage & Pepper Bacon

Assorted Fresh Fruit

Fresh Buttermilk Biscuits

Sweet Cream Butter & Jam

Assorted Fruit Juices

Fresh, Locally Roasted Caravan Coffee and Stash Teas

**\$16\***

## 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

**\$15**

### **Braised Sirloin Tips**

Beef Braised in Muddy Valley Oatmeal Stout with Rosemary

Sautéed Mushrooms and Onions

Mashed Potatoes

Caesar Salad

Fresh Bread and Sweet Cream Butter

**\$19**

### **Deli Buffet**

Sliced Turkey Breast, Ham & Roast Beef

Havarti, Cheddar & Swiss Cheeses

Mayonnaise, Mustard & Horseradish Sauce

Lettuce, Tomato, Red Onion

Wheat, Sourdough & Rye Breads

Caesar Salad

Today's Soup

**\$14**

### **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

**\$16**

# ALL-DAY BUFFETS

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

*Available Any Time*

## Pasta

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.

**One entrée: \$17 Two entrees: \$22 Three entrees: \$27**

## Burger Bar

### **Char-broiled Burgers**

Our half-pound, ranch raised, dry aged, hand-pressed, ground beef patties

**With Kaiser Rolls (Gluten-free Rolls on request)**

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

**Choice of cheeses**

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

**Cole Slaw**

**Tater Tots**

**Freshly Baked Cookies and Brownies**

**\$21**

Prices and Items subject to change without notice.

## **ALL-DAY BUFFETS**

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

*Available Any Time*

### **Golden Valley Barbecue**

**Coleslaw**

**Potato Salad**

**Brewhouse Black Beans**

**Fresh Buttermilk Biscuits**

**Seasonal Vegetable**

**Fresh Fruit**

*Choose one or two of the following:*

#### **Barbecued Pork Spareribs**

Carlton spare ribs basted with Red Thistle barbecue sauce

#### **Sweet and Spicy Chicken**

Third Street Wheat beer-honey-habanero glaze

#### **Barbecue Brisket**

Slow-cooked beef brisket with Red Thistle barbecue sauce

#### **Grilled Portobello Mushroom Cap**

Filled with roasted garlic-white bean purée

#### **BBQ Short Ribs**

Short Ribs with Red Thistle BBQ Sauce

#### **Salmon Fillet**

Fresh fruit salsa

**One entrée \$25 Two entrees \$29**

# 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**

**Fresh Seasonal Vegetables**

**Mashed Potatoes, Gorgonzola Gratin Potatoes or Wild and Brown Rice Pilaf**

**Fresh Bread & Sweet Cream Butter**

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

### **Braised Short Rib Buffet**

Stout Braised Short Ribs

**\$24**

### **Amber Ale**

Braised Short Ribs,

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

**\$28**

### **Dijon**

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

Roasted Pacific Salmon with Granny Smith Apples, Leeks and Rosemary

**\$28**

### **Perrydale**

Carlton Farms Pork Loin with Roasted Apple-Dijon Sauce

Roasted Pacific Salmon with Granny Smith Apples, Leeks and Rosemary

**\$25**

### **Pilsner**

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

Certified Angus Beef Prime Rib

Roasted Pacific Salmon with Granny Smith Apples, Leeks and Rosemary

**\$38**

### **Red Thistle Reserve**

Roasted Pacific Salmon with Granny Smith Apples, Leeks and Rosemary

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

Angus Springs Ranch All-natural Roasted New York Strip Loin

**\$38**

### **Winemaker's Reserve**

Black Angus All-natural Prime Rib Slow Roasted in an Herb Crust, Carved to Order

Roasted Pacific Salmon with Granny Smith Apples, Leeks and Rosemary

Ocean Prawns with Roasted Fennel Cream

**\$48**

*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

**\$350**

### **Carlton Farms Pork Loin**

Brined in Red Thistle brine then mustard-rubbed; served with red onion jam

**\$115**

### **Herb Rubbed Turkey Breast**

With cranberry-orange relish

**\$175**

### **Pepper Crusted Top Round of Beef**

Beef top round in a salt and pepper crust,  
accompanied by pan jus and horseradish cream sauce.

**\$155**

# **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

**\$4**

## **Chocolate-Brandy Bread Pudding**

**\$3.50**

## **Apple Cobbler**

**\$4.00**

## **Freshly Baked Cookies**

**\$1.75**

## **Freshly Baked Chocolate Chip Brownies**

**\$3**

## **Pear Almond Tartlet**

**\$3**