

# *GOLDEN VALLEY BREWERY*

## **Banquet Menu**

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

Jackie Schuetze

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## **HOT HORS D'OEUVRES**

*Priced by the dozen, two dozen minimum*

### ***Samosas***

Filo dough pockets filled with curried cauliflower, garnished with yogurt & dill  
**\$22**

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

Served with Thai peanut dipping sauce  
**\$26**

### ***Angus Springs Ranch Seared Beef Skewers***

Served with Gorgonzola cream sauce  
**\$28**

### ***Stuffed Mushroom Caps***

Herbed cream cheese & toasted bread crumbs  
**\$22**

### ***Angus Springs Ranch Meat Balls***

Our beef seasoned with garlic & herbs, served with a bacon-stout reduction  
**\$25**

### ***Classic Hot Wings***

Meaty chicken wings tossed in spicy buffalo sauce, blue cheese dressing, carrots and celery  
**\$26**

### ***Mini Shrimp Tostadas***

Mini tostadas with black beans, shrimp & pineapple salsa  
**\$28**

## **COLD HORS D'OEUVRES**

*Priced by the dozen, two dozen minimum*

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

Sweet peppers, herbed chevre, toasted almonds  
**\$20**

### ***Smoked Wild Salmon Canapés***

Herbed cream cheese, cucumber cups  
**\$28**

### ***Ahi Tuna Poke***

Marinated raw ahi tuna, soy, ginger, taro chip, avocado-wasabi aioli  
**\$32**

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

With bloody Mary cocktail sauce  
**\$26**

### ***Traditional Bruschetta***

Fresh basil, mozzarella & tomatoes on a toasted baguette  
**\$22**

### ***BLT Skewers***

Applewood Smoked Bacon, lettuce and cherry tomato on a skewer, served with ranch dressing  
**\$24**

### ***Deviled Eggs with Smoked Wild Salmon***

**\$24**

### ***Deviled Eggs***

Traditional style  
**\$18**

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

Pepper bacon and Medjool dates  
**\$28**

## TRAYS AND PLATTERS

*Small tray serves 15, Large Tray serves 30*

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

Roasted sweet peppers, balsamic red onions, zucchini, yellow squash and marinara sauce  
\$40/\$80

### ***G.V. Salsa & Chips***

With fresh tortilla chips. Add house made guacamole \$5 per person  
\$28/\$55

### ***Queso Fundido***

Warm chorizo and three cheese dip, green onions, chopped tomato, warm fresh tortilla chips  
\$55/\$95

### ***Hummus Platter***

House made hummus, pita bread, tomatoes, cucumbers, mixed olives & feta cheese  
\$50/\$90

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

Three cheeses, fresh and dried fruit, assorted crackers  
\$65/\$120

### ***Char Siu Pork Platter***

Chinese style barbecued pork with hot mustard, sweet soy sauce and toasted sesame seeds  
\$60/\$110

### ***Smoked Wild Salmon Platter***

Cured and smoked NW salmon served with red onion, capers, and chives  
\$160

### ***Antipasto Platter***

Assorted cured meats, cheeses & pickled vegetables  
\$80/\$150

### ***Fresh Fruit Platter***

\$50/\$100

### ***Fresh Vegetable Platter***

With house-made ranch dressing  
\$40/\$80

## **CARVED ROASTS**

*All roasts are served with dinner rolls, Dijon mustard and mayonnaise*

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

Salt and pepper crusted All-Natural Angus Springs Ranch Beef, accompanied by pan jus and creamy horseradish

\$200

*Serves 25*

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

Certified Angus Beef with pan jus and creamy horseradish

\$295

*Serves 30*

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

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

\$130

*Serves 20*

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

With cranberry-orange relish

\$175

*Serves 25*

### ***Yamhill County Leg of Lamb***

Rosemary & garlic rub, served with mint salsa Verde

\$295

*Serves 30*

# BREAKFAST OPTIONS

*Priced per person*

## *The Continental*

Assorted Muffins and Breakfast Pastries  
Fresh Buttermilk Biscuits  
Sweet Cream Butter and Jam  
Fresh Fruit  
Assorted Fruit Juices  
Fresh, Locally Roasted Caravan Coffee and Stash Teas  
**\$13**

## *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 Teas  
**\$17**

## *The Traditional Breakfast Buffet*

Scrambled Stieber's Farms Free Range Eggs  
Sausage Patties & Pepper Bacon  
Roasted Red Potatoes  
Assorted Fresh Fruit  
Fresh Buttermilk Biscuits  
Sweet Cream Butter & Jam  
Granola & Greek Style Honey Yogurt  
Assorted Fruit Juices  
Fresh, Locally Roasted Caravan Coffee and Stash Teas  
**\$19**

## LUNCH BUFFETS

*Priced per person, minimum of 15 people, includes coffee, tea, soft drinks*

*Available until 3 p.m.*

### *Old Fashioned Meatloaf*

Savory Angus Springs Ranch All-natural Ground Chuck Meatloaf

Brown Gravy

Mashed Potatoes

Caesar Salad

Fresh Bread and Sweet Cream Butter

**\$18**

### *Braised ASR Beef*

Angus Springs Ranch Beef Braised in Muddy Valley Oatmeal Stout with Rosemary

Sautéed Mushrooms and Onions

Mashed Potatoes

Caesar Salad

Fresh Bread and Sweet Cream Butter

**\$21**

### *Deli Buffet*

Sliced Turkey Breast & Ham

Pepper jack, Cheddar & Swiss Cheeses

Mayonnaise, Dijon Mustard, Horseradish Sauce, Piccalilli Relish

Lettuce, Tomato, Red Onion, pickle spears

Portland French Wheat, Sourdough & Rustic Kalamata Olive Bread

Caesar Salad

Today's Soup

**\$14**

### *Marinated Chicken Breast*

All-Natural Chicken with Roasted Tomatoes, Shallots, and Fresh Basil Pesto

Mashed Potatoes

Caesar Salad

Fresh Bread and Sweet Cream Butter

**\$17**

## ALL-DAY BUFFETS

*Priced per person, minimum of 15 people, includes coffee, tea, & soft drinks  
Available Any Time*

### *Pasta*

Caesar Salad

Garlic Bread

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

#### **Baked Manicotti**

All-Natural chicken, spinach, mozzarella, and parmesan, rolled in pasta sheets and baked, topped with marinara and Alfredo sauces

#### **Roasted Vegetable Lasagna**

Semolina pasta layered with assorted vegetables in a creamy Fontina & parmesan cheese sauce

#### **Baked Penne with Chicken & Chorizo**

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

#### **Cavatappi with Two Sauces**

Corkscrew pasta served with house marinara and Alfredo sauces and grated parmesan cheese.

**One entrée: \$18 Two entrees: \$24 Three entrees: \$28**

### *Burger Bar*

#### **Char-broiled Burgers**

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

**Portland French Bakery Kaiser (Gluten-free Rolls available upon request)**

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

**Cheddar, Swiss & Blue Cheese Crumbles**

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

**Pepper Bacon**

**Mixed Greens Salad with House Vinaigrette**

**Fries**

**Freshly Baked Cookies and Brownies**

**\$24**



## **ALL-DAY BUFFETS**

*Priced per person, minimum of 15 people, includes coffee, tea & soft drinks  
Available Any Time*

### ***Golden Valley Barbecue***

**Mixed Greens with House Vinaigrette**

**Coleslaw**

**Brewhouse Black Beans**

**Fresh Buttermilk Biscuits**

**Seasonal Vegetables**

**Freshly Baked Cookies**

***Choose one or two of the following:***

**Carlton Farm Pulled Pork**

Carlton Farm's pulled pork basted with Red Thistle Ale barbecue sauce

**Mesquite Rubbed Chicken**

Beaverton Blonde-honey-habanero glaze

**Coffee Barbecue Brisket**

Slow-cooked beef brisket with Caravan coffee barbecue sauce

**Ale-marinated Sirloin Steak**

Smoked jalapeño butter

**One entrée \$28 Two entrees \$32**



## DINNER BUFFET/PLATED DINNER

*Priced per person, minimum of 15 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, Wild and Brown Rice Pilaf, or**

**Roasted Fingerling Potatoes**

**Fresh Bread & Sweet Cream Butter**

**Fresh Baked Valrhona Chocolate Brownies**

### *Amber Ale*

Slow-cooked Beef Brisket with Caravan Coffee Barbecue Sauce

Grilled All-Natural Chicken Breast with Roasted Tomatoes, Shallots, and Fresh Basil Pesto

**\$33**

### *Chebalem*

Carlton Farms Pork Loin with Roasted Apple-Dijon Sauce

Roasted Pacific Salmon with Braised Leeks, and Celery Root Remoulade

**\$34**

### *Dijon*

Grilled All-Natural Chicken Breast with Roasted Tomatoes, Shallots, and Fresh Basil Pesto

Roasted Pacific Salmon with Braised Leeks, and Celery Root Remoulade

**\$36**

### *Pilsner*

Angus Springs Ranch All-natural Roasted New York Strip Loin

Roasted Pacific Salmon with Braised Leeks, and Celery Root Remoulade

**\$44**

### *Red Thistle Reserve*

Roasted Pacific Salmon with Braised Leeks, and Celery Root Remoulade

Grilled All-Natural Chicken Breast with Roasted Tomatoes, Shallots, and Fresh Basil Pesto

Angus Springs Ranch All-natural Roasted New York Strip Loin

**\$48**

### *Winemaker's Reserve*

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

Roasted Pacific Salmon with Braised Leeks, and Celery Root Remoulade

Ocean Prawns with Sauce Beurre Blanc, Fresh Tarragon

**\$56**

*Inquire with the Banquet Coordinator for information on Custom Buffet options.*

## **GOLDEN VALLEY DESSERTS**

*Priced per person*

### ***Homemade Oregon Berry Cobbler***

A combination of Oregon blueberries, marionberries and raspberries baked with a sweet, crisp crust & served with vanilla ice cream

**\$6**

### ***Warm Pecan Bread Pudding***

Bourbon-caramel sauce and bananas

**\$5**

### ***Freshly Baked Cookies***

**\$2**

### ***Freshly Baked Valrhona Chocolate Brownies***

**\$3**

### ***Ice Cream Sundae Buffet***

Assorted Ice Creams & Sorbet

Waffle Cones

Chocolate Sauce, Berry Compote, Caramel-ale Sauce

Fresh Banana Slices, Fresh Strawberries

Roasted Peanuts, Bordeaux Cherries, Brownie Chunks

Whipped Cream

**\$8**