



541-745-7455 valley@valleycateringoregon.com

## CREATE YOUR OWN DINNER BUFFET

Minimum order: 30 guests

Includes paper products, bread basket, sparkling raspberry lemonade, and coffee service

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<b>ONE ENTRÉE</b>	<b>\$16.95 per person</b>
<b>TWO ENTRÉE</b>	<b>\$19.95 per person</b>

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*A limited amount of vegetarian entrees may be pre-ordered at no additional cost per person*

### **GREEN SALADS (CHOOSE ONE)**

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- Mixed leafy garden greens with tomatoes, cucumber, and carrots
- Chopped seasonal salad
- Seasonal spinach salad with garden vegetables
- Crisp romaine lettuce, julienned red onion, parmesan, herb croutons

### **VEGETABLE (CHOOSE ONE)**

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- Buttered green beans with roasted red peppers
- Buttered corn (*seasonal*)
- Roasted vegetables (*chef choice*)
- Baby glazed carrots
- Roasted asparagus (*seasonal*)

### **DRESSINGS (CHOOSE TWO)**

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- Classic Ranch dressing
- Creamy Caesar dressing
- House-made poppy seed vinaigrette
- Caribbean mango vinaigrette
- House-made balsamic vinaigrette
- Blood orange shallot vinaigrette
- Blackberry peppercorn vinaigrette

### **STARCH (CHOOSE ONE)**

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- Au gratin potatoes
- Garlic mashed potatoes with gravy
- Red potatoes roasted with garlic and rosemary
- Herbed rice pilaf
- Herbed brown rice

## ENTRÉE SELECTIONS

### **VEGETARIAN**

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- Hearty coconut curry with chickpeas and caramelized onions served over oven roasted yams
- Italian puttanesca with tomatoes, olive oil, artichoke, capers, chickpeas, and olives served over choice of: penne pasta or polenta (*gluten-free and/or vegan available*)
- Valley spanakopita: phyllo layered with spinach and feta
- Florentine spinach ravioli with basil pesto sauce and parmesan
- Penne pasta with butternut squash, mushrooms, spinach, and parmesan (*gluten-free and/or vegan available*)
- Farfalle pasta with sautéed spinach, mushroom, grape tomatoes and parmesan (*vegan available*)
- Colorful peppers stuffed with quinoa, beans and vegetables (*gluten-free and/or vegan available*)
- Roasted seasonal vegetables and tomatoes over creamy polenta (*gluten-free and/or vegan available*)
- Seasonal squash stuffed with confetti rice (*gluten-free and/or vegan available*)
- Vegetarian lasagna
- Spicy coconut rice noodles with seasonal vegetables (*gluten-free and/or vegan available*)
- Middle Eastern chickpea and rice patty on bed of spinach with tomato, olives, and onions (*gluten-free and/or vegan available*)

Linen and china rental is available. Please see policies for terms and additional fees including minimum 20% service and \$25.00 delivery

January 2020



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## SEAFOOD

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- Farfalle tossed with bay scallops and shrimp, creamy garlic sauce, and sun dried tomatoes
- Baked cod Provençal with tomatoes, onion and garlic
- Thai coconut curry cod
- Cod Olympia- Baked cod topped with caramelized onion and creamy parmesan sauce
- Salmon filet, **choice of sauce:**
  - Balsamic glaze
  - Sriracha maple topped with bacon
  - Orange-ginger marmalade glaze
  - Oregon white wine and citrus poached served with dill sauce
  - Smokey glazed with dill sauce and lemon wedges
  - Sesame crusted with teriyaki glaze served with lemon wedges

## POULTRY

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- Panko crusted chicken breast with **choice of one topping:**
  - Italian marinara
  - Creamy champagne-chive
  - Basil pesto
  - Creamy lemon caper
- Choice of thigh or breast with **choice of topping:**
  - Moroccan curry
  - Beer braised
  - Korean tandoori lime
- Chipotle orange marmalade
- Smoked tomato cream sauce
- Marsala with mushrooms
- Roasted grape tomatoes with basil and parmesan
- Teriyaki garnished with pineapple
- Chile Verde with salsa and cheese
- Roasted red pepper pesto
- Apricot Chutney
- Slow roasted turkey breast with gravy

## BEEF AND PORK

*\*Carving Station fee may apply to any meat entree, minimum of \$35 per station\**

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- Bavarian beef with bacon, onions and mushrooms with a rich red wine sauce served over noodles
- Grilled flank steak or carved roast beef with **choice of one:**
  - Chimichurri
  - Fresh tomato basil salsa
  - Wild mushroom pesto
  - Mandarin orange relish
  - Red pepper pesto
  - Horseradish cream
- Pork loin with **choice of one:**
  - Maple mustard
  - Caramelized apples and onions
  - Apricot chutney
- Slow smoked brisket, sliced thin, with horseradish cream and BBQ on the side
- Sheppard's pie. Ground beef stewed with root vegetables, and topped with creamy parmesan mashed potato

**\*Please see last page for dessert selection\***



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## CLASSIC DINNER BUFFET

Minimum order: 30 guests

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### TWO ENTRÉE

**\$25.95 per person**

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#### GREEN SALAD (CHOOSE ONE)

- Mixed baby greens or chopped kale and cabbage with **choice of three toppings:** seasonal fruit, cranberries, toasted hazelnuts, candied pecans, crumbled blue cheese, feta, fresh goat cheese, roasted beets, chickpeas, olives, chopped cheddar cheese
- Spinach salad with **choice of three toppings:** seasonal fruit, shredded coconut, red onion, toasted hazelnut, candied pecans, crumbled blue cheese, feta, smoked cheddar
- Crisp romaine lettuce, julienned red onion, parmesan, herb croutons and a creamy Caesar dressing

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#### DRESSINGS (CHOOSE TWO)

- Creamy Caesar dressing
- Classic Ranch dressing
- House-made poppy seed vinaigrette
- Caribbean mango vinaigrette
- House-made balsamic vinaigrette
- Blood orange shallot vinaigrette
- Blackberry peppercorn vinaigrette

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#### VEGETABLE (CHOOSE ONE)

- Roasted sesame broccoli
- Buttered green beans with roasted red peppers
- Petite peas with pearl onions
- Fire roasted corn and peppers
- Roasted asparagus (*seasonal*)
- Brussels sprouts and caramelized onions (*seasonal*)
- Roasted cauliflower with dates
- Roasted seasonal vegetables (*chef choice*)
- Spinach au gratin
- Green beans, carrots, and pearl onion

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#### STARCH (CHOOSE ONE)

- Au gratin potatoes
- Butternut squash and sage risotto
- Seasonal risotto
- Creamy herbed polenta
- Warm herbed potato salad
- Red potatoes roasted with garlic and rosemary
- Garlic mashed potatoes with gravy
- Roasted fingerlings with rosemary
- Roasted sweet potatoes
- Lentils with edamame, carrots, and onions
- Wild rice pilaf

### ENTRÉE SELECTION (CHOOSE TWO)

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#### VEGETARIAN

- Hearty coconut curry with chickpeas and caramelized onions served over oven roasted yams (*gluten-free and/or vegan available*)
- Italian puttanesca with tomatoes, olive oil, artichoke, capers, chickpeas, and olives served over choice of: penne pasta or polenta (*gluten-free and/or vegan available*)
- Butternut squash ravioli with browned butter, mushroom, and sage
- Manicotti with marinara and spinach
- Spicy coconut rice noodles with seasonal vegetables (*gluten-free and/or vegan available*)
- Penne with butternut squash, sautéed mushrooms and onions (*gluten free penne*)

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## VEGETARIAN (Continued)

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- Middle Eastern chickpea and rice patty on bed of spinach with tomato, olives, and onions (gluten-free and/or vegan available)
- Florentine ravioli with browned butter and mushrooms
- Valley spanakopita: phyllo layered with spinach and feta
- Choice of colorful pepper *or* seasonal squash stuffed with quinoa and vegetables (*gluten-free and/or vegan available*)
- Quinoa or wild rice cakes with marinara and roasted vegetables

## CHICKEN

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- Boneless chicken thighs with creamy truffle laced sauce and sun dried tomatoes
- Chicken Kiev: breaded breast filled with herb butter and cream sauce
- Chicken Marbella: chicken breast marinated in white wine with dried fruit and olives
- Tuscan chicken breast with sage, parmesan, and prosciutto in a creamy white wine sauce
- Hazelnut crusted chicken breast with creamy Oregon bleu cheese drizzle
- Spinach stuffed panko crusted chicken with roasted red pepper sauce
- Brie and cranberry stuffed panko crusted chicken breast with cranberry-mint relish
- Pan seared chicken with **choice of:**
  - Smoked gouda and candied bacon
  - Lemon-thyme glaze
  - Creamy lemon caper
  - Apricot chutney
  - Marsala and mushrooms
  - Roasted grape tomatoes with basil and parmesan
  - Champagne chive sauce

## SEAFOOD

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- Salmon, **choice of one:**
  - Maple glaze with bacon
  - Oregon white wine and citrus poached served with dill sauce
  - Balsamic glazed with white wine, oregano and Dijon
  - Smokey glazed with dill sauce and lemon wedges
  - Sesame crusted with teriyaki glaze served with lemon wedges
- Olympia - Baked cod topped with caramelized onions and creamy parmesan
- Thai coconut curry cod
- Farfalle tossed with bay scallops and shrimp, garlic creamy sauce, and sun dried tomatoes
- Baked cod Provençal with tomatoes, onion and garlic
- Rolled Sole topped with creamy bay shrimp sauce

## BEEF AND PORK

*\*Carving Station fee may apply to any meat entree, minimum of \$35 per station\**

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- Carved prime rib served with horseradish cream
- Grilled flat iron steak or flank steak, **choice of one:**
  - Béarnaise sauce
  - Bleu cheese bacon shallot butter
  - Wine reduction with mushrooms
  - Cilantro lime corn relish
  - Mandarin orange relish
- Carved beef tenderloin with red wine and mushroom reduction
- Pork loin with **choice of one:**
  - Dijon glaze
  - Ginger honey roasted
  - Apricot chutney
  - Caramelized onions and apples

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## **BEEF AND PORK (Continued)**

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- Carved buffet ham with apricot chutney or honey mustard glaze
- Slow smoked brisket with **choice of:**
  - horseradish sauce
  - House-style BBQ sauce

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## **Desserts for Dinner**

### **ADD A DESSERT FOR \$1.50 PER PERSON**

- Apple OR seasonal berry crisp with caramel and whipped cream (gf)
- Chocolate mousse in wineglass with whipped cream and mini chips
- Peach cobbler with whipped cream
- Bread pudding with chocolate chips and caramel
- Chocolate chip pound cake with chocolate drizzle
- Lemon pound cake with berry sauce
- Homemade strawberry shortcake with whipped cream (seasonal)
- Pear gingerbread topped with caramel
- Sheet cake: fudgy chocolate, carrot, lemon, coconut, or pumpkin
- Assorted gourmet bars
  - Lemon bar
  - Marble cream cheese brownie
  - Pecan coconut bar
  - Apple brown butter blondie
  - Pear cheesecake bar
  - Vegan fruit oat bar (gf)

*Check out our Trio Sampler desserts if you're interested in variety bite size fun!*

### **GOURMET DESSERT FOR \$2.50 PER PERSON**

- Trio sampler desserts (pick three)
  - Any gourmet bar
  - Cheesecake bite
  - Chocolate mousse shooter (GF)
  - Frosted brownie
  - French macaroon or Traditional (GF)
- Almond torte with berries
- Berry cream cheese tart
- Bread pudding with chocolate chips topped with caramel (seasonal: add pumpkin)
- Cheesecake with **choice of one:** raspberry sauce, chocolate drizzle
- Chocolate quinoa cake (gf)
- Homemade chocolate OR coconut pudding with whipped cream
- Napoleons: puff pastry layered with strawberry cream and chocolate sauce
- Panna cotta with seasonal topping
- Roulade roll cakes: chocolate with mocha cream filling, lemon with cream cheese filling and berry sauce, or pumpkin with cream cheese filling and caramel sauce
- Tiramisu: lady fingers soaked in brandy and espresso, layered with whipped sweetened mascarpone
- Valley's signature chocolate hazelnut torte
- Vegan chocolate cake
- Vegan rice pudding (gf)
- Trifle (usually served in a wineglass)
  - Apple crisp (gf)
  - Boston cream pie
  - Chocolate
  - Lemon with berry sauce