



541-745-7455 valley@valleycateringoregon.com

## TRADITIONAL HARVEST AND HOLIDAY BUFFET

**Minimum order: 30 guests**

*Includes bread basket, garden greens salad with house-made dressings, holiday punch and coffee*

---

### ONE ENTRÉE

**\$15.95 PER PERSON**

*A limited amount of vegetarian entrees may be pre ordered at no additional price and will be served on the side*

---

#### VEGETABLE (CHOOSE ONE)

- Baby glazed carrots
- Buttered green beans
- Traditional green bean casserole
- Buttered corn
- Roasted seasonal vegetables

#### STARCH (CHOOSE ONE)

- **Choice of** cornbread *or* traditional bread stuffing
- Herbed rice pilaf
- Garlic mashed potatoes with gravy
- Potatoes au gratin
- Red potatoes roasted with garlic and rosemary

#### ENTRÉE SELECTIONS (CHOOSE ONE)

---

- Penne with butternut squash, sautéed mushrooms and onions (*vegetarian*)
- Slow roasted sliced turkey with gravy
- Chicken thighs smothered with a creamy mushroom and tarragon sauce
- Panko crusted chicken breast with fresh cranberry-mint relish
- Pan seared chicken breast with apricot chutney
- Pork roast with caramelized apples and onions
- Ham with apricot chutney
- Bavarian beef served over egg noodles
- Manicotti with marinara and spinach

#### INCLUDED DESSERT-

---

- Apple crisp with caramel and whipped cream
- Gingerbread with caramel and whipped cream
- Assorted bars

#### OR CHOOSE ANOTHER DESSERT FOR \$1.00 PER GUEST

---

- Bread pudding with caramel and whipped cream
- Carrot cake with cream cheese frosting
- Fudgy chocolate cake with chocolate sauce
- Pear gingerbread with whipped cream
- Pumpkin pie or Dutch apple pie
- Holiday cookies and dessert bars
- Pumpkin bread pudding with cream cheese, pecans, and caramel

**Seasonal menu available November through January**

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

**January 2018**



541-745-7455 valley@valleycateringoregon.com

## DISTINCTIVE HARVEST AND HOLIDAY BUFFET

**Minimum order: 30 guests**

Includes bread basket, holiday punch and coffee service

---

### TWO ENTREES

**\$19.95 PER PERSON**

A limited amount of vegetarian entrée may be pre ordered at no additional price

---

#### GREEN SALADS (CHOOSE ONE)

- Mixed greens with garden vegetables and house-made dressings
- Seasonal spinach salad with house-made dressings
- Crisp romaine lettuce, julienned red onion, parmesan, herb croutons and a creamy Caesar dressing
- Chopped salad with kale, cabbage, carrot, and house-made dressing

#### VEGETABLE (CHOOSE ONE)

- Honey-thyme glazed carrots
- Roasted seasonal vegetables
- Fire roasted corn and red peppers
- Traditional green bean casserole
- Green beans with roasted red pepper
- Glazed winter squash wedges
- Roasted Brussels sprouts
- Roasted cauliflower

#### STARCH (CHOOSE ONE)

- Cornbread *or* traditional bread stuffing
- Wild rice pilaf
- Garlic mashed potatoes with gravy
- Au gratin potatoes
- Red potatoes roasted with garlic and rosemary
- Butternut squash risotto
- Orange cranberry rice

#### ENTRÉE SELECTIONS (CHOOSE TWO)

---

- Farfalle with fresh spinach, mushrooms and browned butter (*vegetarian*)
- Cheese tortellini with roasted tomatoes and mushrooms (*vegetarian*)
- Polenta with mascarpone and Italian tomato sauce (*vegetarian*)
- Vegetable primavera lasagna (*vegetarian*)
- Baked sole Provençal with tomatoes, onion and garlic
- Smokey glazed salmon with dill sauce and lemon wedges
- Slow roasted sliced turkey with gravy
- Panko crusted chicken breast with fresh cranberry –mint relish
- Pan seared chicken breast with champagne-chive sauce
- Pan seared chicken topped with butternut squash and cranberries
- Pork tenderloin with **choice of:** honey mustard glaze, apricot chutney, caramelized apples and onions
- Ham with apricot chutney
- Manicotti with marinara and spinach
- Marinated flank steak with wild mushroom pesto
- Carved roast beef with gravy

**DESSERT INCLUDED:** Apple crisp with caramel and whipped cream or gingerbread with whipped cream

**OR CHOOSE A DESSERT FOR \$1.00 PER GUEST**

---

- Fudgy chocolate cake with chocolate drizzle
- Pear gingerbread with whipped cream
- Pumpkin pie with whipped cream
- Dutch apple pie with whipped cream
- Peppermint ice cream with fudge sauce
- Pumpkin cake with cream cheese frosting
- Cheesecake with choice of: berry sauce, chocolate drizzle
- Pumpkin bread pudding with cream cheese, pecans, and caramel

**Seasonal menu available November through January**

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

**January 2018**



541-745-7455 valley@valleycateringoregon.com

## PREMIER HARVEST AND HOLIDAY BUFFET

**Minimum order: 30 guests**

Includes bread basket, holiday punch and coffee service

---

### TWO ENTREES

**\$24.95 PER PERSON**

A limited amount of vegetarian entrees may be pre ordered at no additional price and will be served on the side

---

### GREEN SALADS (CHOOSE ONE)

- Mixed baby greens with **choice of three toppings:** seasonal fruit, cranberries, toasted hazelnuts, candied pecans, crumbled blue cheese, feta, fresh goat 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
- Chopped salad with kale, cabbage, carrot, and house-made dressing

---

### VEGETABLE (CHOOSE ONE)

- Broccoli rabe with cranberries
- Buttered green beans with roasted red peppers
- Glazed winter squash wedges
- Fire roasted corn and peppers
- Roasted cauliflower with dates
- Roasted seasonal vegetables
- Spinach au gratin
- Roasted Brussels sprouts
- Roasted cauliflower

---

### STARCH (CHOOSE ONE)

- Traditional stuffing
- Au gratin potatoes
- Butternut squash and sage risotto
- Red potatoes roasted with garlic and rosemary
- Roasted fingerlings with rosemary
- Roasted sweet potatoes
- Garlic mashed potatoes with gravy
- Wild rice pilaf
- Orange cranberry rice

---

### ENTRÉE SELECTION (CHOOSE TWO)

---

#### VEGETARIAN

- Butternut squash ravioli with brown butter and sage
- Penne with butternut squash, sautéed mushrooms and onions
- Jumbo spinach ravioli with basil pesto
- Roasted vegetable ravioli with brown butter
- Manicotti with marinara and spinach

#### CHICKEN

- Chicken Kiev: breaded breast filled with herb butter and cream sauce
- Hazelnut crusted chicken breast with creamy Oregon bleu cheese drizzle
- Spinach stuffed panko crusted chicken with roasted red pepper sauce
- Panko crusted chicken breast with fresh cranberry-mint relish
- Pan seared chicken with champagne chive sauce
- Brie and cranberry stuffed panko crusted chicken breast with cranberry-mint relish
- Porter braised chicken thighs with mushrooms

**Seasonal menu available November through January**

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

**January 2018**



541-745-7455 valley@valleycateringoregon.com

## SEAFOOD

- Salmon, **choice of one:**
  - Oregon white wine and citrus poached served with dill sauce
  - Smokey glazed with dill sauce and lemon wedges
  - Balsamic glazed with white wine, oregano and Dijon
- Poached sole and bay shrimp in a white wine cream sauce
- Baked sole Provençal with tomatoes, onion and garlic

*If you would like to serve wild salmon or halibut, availability and current market prices will apply*

## BEEF AND PORK

- Carved prime rib served with horseradish cream
- Sliced beef tenderloin with red wine and mushroom reduction
- Grilled flat iron steak, **choice of one:**
  - Béarnaise sauce
  - Bleu cheese shallot butter
  - Mushroom and wine reduction
- Pork loin with **choice of one:**
  - Dijon glaze
  - Apricot chutney
  - Caramelized onions and apples
- Baked sliced ham with apricot chutney
- Pork loin stuffed with spinach and apricot

## DESSERTS INCLUDED- (CHOOSE ONE)

- 
- |   |  |
|---|--|
| ▪ Fudgy chocolate cake with chocolate frosting  | ▪ Apple crisp with caramel and whipped cream |
| ▪ Carrot cake with cream cheese frosting        | ▪ Gingerbread with caramel and whipped cream |
| ▪ Lemon cake with lemon zest buttercream        |  |
| ▪ Pumpkin spice cake with cream cheese frosting |  |

## GOURMET DESSERTS- CHOOSE A DESSERT FROM LIST FOR \$2.00 PER GUEST

- 
- Apple crepes with whipped cream
  - Apple crisp trifle
  - Bread pudding with caramel and whipped cream
  - Gingerbread trifle with vanilla custard and cranberries
  - Individual apple dumpling with whipped cream and caramel sauce
  - Lemon trifle with berry sauce
  - Pear cheesecake bars
  - **Choice of one pie:** pecan, pumpkin, apple
  - Peppermint ice cream with hot fudge
  - Rich chocolate mousse topped with a candy cane
  - Tiramisu: lady fingers soaked in brandy and espresso, layered with whipped sweetened mascarpone
  - Valley's signature chocolate hazelnut torte
  - Pumpkin bread pudding with cream cheese, pecans, and caramel
  - Vegan Chocolate cake

**Seasonal menu available November through January**

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

**January 2018**