



541-745-7455 valley@valleycateringoregon.com

SUMMER CELEBRATION BUFFET

Seasonal menu available May/June through September/October

Minimum Order: 30 Guests

Includes paper products, bread basket, and sparkling raspberry lemonade

ONE ENTRÉE

\$16.95 per person

TWO ENTRÉES

\$19.95 per person

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

GREEN SALADS (CHOOSE ONE)

- Crisp romaine lettuce, julienned red onion, parmesan, and herb croutons
- Mixed garden greens with garden vegetables
- Summer spinach salad with sliced strawberries, coconut, and almonds
- Mixed garden greens with watermelon, feta and cucumber
- Chopped kale, cabbage, and carrot salad with cranberries, apples, and hazelnuts

Please choose two dressings with salad option:

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

SELECTION OF SIDES (CHOOSE THREE)

COLD SIDE OPTIONS

- Corn salad with pepitas, cilantro, cotija cheese, and ancho chili dressing
- Fresh fruit salad
- Asparagus spears (*seasonal*): served with a **choice of one**: roasted garlic aioli or citrus herb vinaigrette
- Cucumber salad: thin cucumber slices and julienned red onion, **choice of one**: dill vinaigrette, sour cream dressing
- Fresh green beans with **choice of one**: bacon and bleu cheese vinaigrette, hazelnut vinaigrette with grape tomatoes or creamy sesame ginger
- Roasted corn and zucchini tossed in light vinaigrette and garnished with crumbled feta and red onion
- Caprese Platter (*seasonal*): tomatoes layered with fresh mozzarella, basil, balsamic reduction drizzle
- Sliced red potatoes with black olives and grape tomatoes, tossed in a herb vinaigrette
- Quinoa salad with dried cranberries, fresh apple, carrot and green onion tossed in a light lemon dressing
- Orecchiette pasta with grape tomatoes, fresh mozzarella, red peppers and vinaigrette
- Summer panzanella: grape tomatoes, fresh mozzarella and toasted bread tossed with pesto vinaigrette
- Tuscan white bean salad with roasted zucchini and red peppers tossed in a parmesan-rosemary dressing
- Wild rice salad with olives, carrots and green onion tossed in a zesty lemon-garlic dressing

WARM SIDE OPTIONS

- Warm herbed potato salad
- Roasted fingerling potatoes with parmesan
- Confetti Rice
- Jeweled couscous with dried fruit and herbs
- Red potatoes roasted with garlic and rosemary
- Risotto with fresh baby spinach, peas and lemon zest
- Wild rice pilaf
- Lentils with edamame, carrots, and onions

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

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ENTRÉE SELECTIONS

VEGETARIAN

- 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*)
- Manicotti with marinara and spinach
- Spicy coconut rice noodles with seasonal vegetables (*gluten-free and/or vegan available*)
- Valley spanakopita: phyllo layered with spinach and feta
- Florentine spinach ravioli with basil pesto sauce and parmesan (*vegan available*)
- Farfalle pasta with sautéed spinach, mushroom, grape tomatoes and parmesan (*vegan available*)
- Roasted summer vegetables and tomatoes over creamy polenta
- Colorful peppers stuffed with quinoa, beans and vegetables (*gluten-free and/or vegan available*)
- Seasonal squash stuffed with confetti rice (*gluten-free and/or vegan available*)
- Maple mustard tempeh over roasted seasonal vegetables (*gluten-free and/or vegan available*)

CHICKEN

- Pan seared chicken breast with **choice of topping:**
 - Smoked gouda and candied bacon
 - Lemon-thyme glaze
 - Creamy lemon caper
 - Apricot chutney
 - Marsala and mushrooms
 - Roasted grape tomatoes with basil and parmesan
- Panko crusted chicken breast stuffed with lemon, artichoke heart, goat cheese in a light cream sauce
- Panko crusted chicken breast stuffed with pesto and ricotta, topped with fresh tomato vinaigrette
- Panko crusted chicken breast with creamy champagne-chive sauce or marinara and parmesan
- Tuscan chicken breast with sage, parmesan and prosciutto in a creamy white wine sauce
- Hazelnut crusted chicken breast with creamy Oregon bleu cheese sauce
- Beer braised chicken thighs

SEAFOOD

- Salmon, **choice of:**
 - Balsamic glaze
 - Coconut curry
 - Baked with 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
- Cod Olympia- baked cod topped with caramelized onions and creamy parmesan
- Farfalle tossed with baby shrimp and a creamy tomato sauce
- Baked sole Provençal with tomatoes, onion and garlic

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

BEEF AND PORK

- Grilled marinated flank steak with **choice of:**
 - Fresh tomato basil salsa
 - Cilantro lime corn relish
 - Wild mushroom pesto
 - Red pepper pesto
- Grilled flat iron steak with **choice of:**
 - Béarnaise
 - Bleu cheese and bacon shallot butter
 - Wine reduction with mushrooms
- Pork loin with **choice of:**
 - Dijon glaze
 - Orange gremolata
 - Caramelized onions and apples
- Prime rib available for **\$23.95 per person**
 - With horseradish sauce
 - Gravy

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Please see next page for dessert selection

DESSERTS- ADD A DESSERT FOR \$1.00 PER PERSON

- Peach cobbler with whipped cream
- Bread pudding with chocolate chips topped with caramel
- Apple crisp with caramel and whipped cream
- Pear gingerbread topped with caramel
- Sheet cake: fudgy chocolate, carrot, lemon, or pumpkin

DESSERTS- ADD A DESSERT FOR \$2.00 PER PERSON

- Valley's signature chocolate hazelnut torte
- Individual apple dumpling with whipped cream and caramel sauce
- Tiramisu: lady fingers soaked in brandy and espresso, layered with whipped sweetened mascarpone
- Apple crepes with caramel and whipped cream
- Chocolate trifle or lemon trifle
- Rich chocolate mousse
- Napoleons: puff pastry layered with strawberry cream and chocolate sauce
- Cheesecake with **choice of one**: raspberry sauce, chocolate drizzle
- Apple crisp trifle
- Trio dessert: Chocolate mousse shooter, cheesecake bite, French macaroon
- 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
- Vegan chocolate cake

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