



541-745-7455 valley@valleycateringoregon.com

ALA CARTE: RECEPTION

MINIMUM OF \$350.00 FOOD ORDERED OR 25+ GUESTS

PLATTERS	Size, Servings, Price
Vegetable relish platter: assorted vegetables such as broccoli, cauliflower, carrots, celery, zucchini, olives, pepperoncini, and baby corn. - Served with spinach dip, ranch, OR poblano avocado ranch dip.	Med (20-25): \$49.95 Large (30-40): \$69.95
Roasted vegetable platter: variety of seasonal veggies served with garlic aioli	Med (20-25): \$49.95 Large (30-40): \$69.95
Hummus platter: house-made garlic garbanzo bean dip with sliced cucumber, feta, Kalamata olives and tomatoes, served with pita wedges	Med (30): \$49.95
Seasonal fruit platter: a variety of seasonal fruits may include melons, pineapple, grapes, oranges, and berries.	Med (20-25): \$54.95 Large (30-40): \$79.95
Domestic and imported cheese platter: a variety such as smoked cheddar, provolone, dilled Havarti, gouda, brie, and bleu cheese. Garnished with grapes and berries, served with crackers. - *Make it local and enhance your tray: Beaver classic and Willamette Valley cheese	Med (20-25): \$69.95 Large (30-40): \$89.95 *Med (20-25): \$99.95 *Large (30-40): \$139.95
Antipasto platter: with provolone, smoked cheddar, a variety of salami, pepperoncini, olives, served with mustard and sliced baguette	Med (20-25): \$79.95 Large (30-40): \$99.95
Meat and cheese tray: sliced turkey, ham, roast beef, sliced Swiss, provolone and cheddar with lettuce, tomato, sliced baguette and condiments	Med (20-25): \$69.95 Large (30-40): \$89.95
Charcuterie board: a variety of cured meats; salami, sausages, and pepperoni garnished with dried fruits and nuts. Served with baguette and condiments	Med (20-25): \$79.95
Salmon platter: Baked balsamic glazed salmon with house made dill sauce and lemon	Med (25-30): \$99.95
Baked brie: wheel of brie wrapped in puff pastry and baked until golden brown. choice of: - stuffed with cranberries and pecans - apricot chutney sauce on top - en croute (plain)	Med (25-30): \$69.95

BREADS AND BITES

	Price
Asparagus wrapped in Phyllo: Individual spears paired with Asiago and wrapped in phyllo	\$2.95 per person
Vegetarian miniature quiches: Choice of type: - Black bean - Goat cheese and red pepper - Gruyere and leek	\$2.50 per person

Please see policies for terms and additional fees. Linen and china rental is available.
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Spanakopita triangles: phyllo triangles filled with spinach and feta	\$2.95 per person
Flatbread wedges:	
▪ Caramelized onions, roasted red peppers, olives and parmesan	\$1.95 per person
▪ Artichoke, olives, feta and mozzarella	
Phyllo cups:	
▪ Caramelized onion with feta	▪ Chipotle shrimp
▪ Chicken Caesar	▪ Brie with cranberries
Crostini with toppings:	
▪ Creamy pesto with tomatoes	▪ Flank steak with horseradish cream
▪ Brie and fig butter	▪ Ricotta with prosciutto and arugula
▪ Brie and candied bacon	▪ Bleu cheese and roasted tomato
▪ Brie with strawberries and balsamic	▪ Peppered ricotta with lox
▪ Ricotta and apricot chutney	▪ Mango cream cheese with blackened shrimp
▪ Salmon with dill and capers	
MEATS AND SEAFOOD	
	Price
Valley meatballs: served with Valley's famous barbeque sauce	(serves 30) \$49.95
Bacon wrapped almond stuffed dates	\$3.95 per person
Bacon wrapped scallops	\$4.95 per person
Chicken skewers with choice of sauce:	
▪ Teriyaki	▪ Thai peanut
▪ Sweet chili	▪ Citrus lemon
Chicken wings with choice of sauce:	
▪ Teriyaki	▪ Orange Chipotle
▪ BBQ	(serves 25-30) \$49.95
Stuffed mushrooms with choice of:	
▪ Herbed cream cheese	▪ Feta and spinach
▪ Bacon and cheddar	▪ Sausage and cream cheese
Duck with apricot preserve purses	\$3.95 per person
Mini beef wellington	\$3.95 per person
Shrimp Cocktail Shooters: large marinated tail-on shrimp served in shooters with cocktail sauce and lemon	\$4.95 per person
Crab Cakes served with garlic aioli	\$4.50 per person
Chicken and waffle bites with maple syrup drizzle	\$3.95 per person

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DIPS AND SPREADS

Price (serves 25-30)

Warm bacon bleu cheese dip: served with crackers or baguette.	\$49.95 each
Warm parmesan artichoke dip: a creamy favorite served with crackers or baguette.	\$49.95 each
Warm creamy brie and shrimp with lemon: served with crackers or baguette.	\$69.95 each
Fiesta layer dip: layers of refried beans, guacamole, sour cream, salsa, olives, and cheddar. Served with tortilla chips	\$69.95 each
Trio of spreads: served with crostini	
▪ Roasted red pepper	
▪ Parmesan artichoke	\$2.95 per person
▪ Mixed olive tapenade	
Beer cheese: dip with soft pretzels	\$69.95 each

OTHER

Price

Deviled Eggs: traditional or curry	\$2.95 per person
Roll-ups: choose type	
- Turkey, spinach, and cream cheese	
- Ham and veggies with roasted red pepper	
- Hummus with olives, cucumbers, and carrot (vegan)	\$2.95 per person
- Southwest chicken with cheese, olives, lettuce, salsa, and sour cream (vegan on request)	

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