



541-745-7455 valley@valleycateringoregon.com

## Cocktail and Simple Wedding Receptions

**Minimum order: 30 guests**

Each menu includes paper products and sparkling raspberry lemonade  
*Add gluten-free crackers or substitute cucumber slices on select menu items*

### MIMOSA

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- Valley's famous meatballs with **choice of sauce**: signature barbeque, cranberry barbeque, or apricot sweet and sour glaze
- Assorted vegetarian mini quiche
- Baked brie with apricot chutney served with crackers
- House-made hummus platter with cucumber, feta, and olives, served with pita chips
- Sliced baguette with **choice of one**: warm bacon cheese dip, parmesan artichoke dip
- Vegetable relish platter with roasted poblano avocado dip
- Fresh fruit platter

**\$12.95 per person**

### BELLINI

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- Chicken skewers with **choice of one sauce**: sweet chili, teriyaki, or Thai peanut
- Antipasto platter with provolone, smoked cheddar, a variety of salami, pepperoncini and olives, served with mustards and sliced baguette
- Spanakopita triangles
- Bacon wrapped scallops
- Display highlighting local cheeses and seasonal fruit
- Seasonal vegetable, roasted asparagus or tender green beans, with garlic aioli
- Sliced melon with fresh mint

**\$17.95 per person**

### KIR ROYALE

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- Baked glazed salmon with house-made dill sauce and lemon wedges
- Chopped Asian chicken salad
- Almond stuffed dates wrapped in bacon
- Trio of phyllo cups: brie with cranberries, caramelized onion and feta, bacon and tomato
- Blackened shrimp with guacamole on a cucumber round
- Roasted tomato soup shooters with cheese twists
- Flatbread with artichoke, olives, feta and pesto
- Margherita quinoa bites
- Chilled roasted vegetable platter with garlic aioli
- Fresh fruit platter

**\$19.95 per person**

### SOUTHWESTERN

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- Tortilla chips served with salsa, sour cream, and house-made black bean dip
- Corn tortilla taco with butternut squash, black beans, and onion
- Fajita chicken with sautéed peppers and onions served with flour or corn tortillas
  - Condiments: shredded lettuce, salsa, cheese, sour cream, olives, jalapenos
- Mini black bean quiche
- Chilled roasted vegetable platter
- Fresh fruit platter

**\$14.95 per person**

Please see policies for terms and additional fees. Linen and china rental is available.  
Minimum delivery and pick-up \$25.00 per trip. 20% service fee may be applicable.

**January 2018**



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## **NORTHWESTERN**

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- Meatballs in cranberry barbeque sauce
- Lemon herb chicken skewers with blueberry balsamic salsa
- Beaver classic and Willamette Valley cheese display garnished with grapes and berries served with cracker basket
- Chilled roasted vegetable platter with garlic aioli
- Bay shrimp filled phyllo cups
- Roasted hazelnuts
- Sliced melon with mint
- Crab Rangoon with wonton chips

**\$19.95 per person**

## **MEDITERRANEAN**

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- Antipasto platter with provolone, smoked cheddar, a variety of salami, pepperoncini, olives, served with mustard and sliced baguette
- Baked balsamic glazed salmon with house made dill sauce and lemon wedges
- Phyllo cups filled with caramelized onion and feta
- Spanakopita triangles
- Vegetable relish platter with hummus
- Sliced melon with mint
- Sliced red potato salad Provencal

**\$16.95 per person**

## **SUMMER GARDEN PARTY**

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- Mini croissant sandwiches with egg salad and Waldorf chicken salad
- Fresh fruit platter
- Tender green beans with grape tomatoes topped with choice of: hazelnut vinaigrette or bacon blue cheese vinaigrette
- Salad Caprese: tomatoes layered with fresh mozzarella and basil, drizzled with balsamic reduction
- Wild rice salad with lemon vinaigrette

**\$12.95 per person**

## **ADDITIONS- these items can be added to any above menu**

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- Phyllo cups filled with choice of: chipotle shrimp, brie and cranberry, caramelized onion and feta, or brie and bacon **\$2.95 per person**
- Bacon wrapped dates **\$2.95 per person**
- Chicken skewers with sweet chili, teriyaki, or Thai peanut **\$2.95 per person**

### **Crostini with choice of topping (maximum 3 types):**

- Creamy pesto with tomatoes
  - Brie and fig butter
  - Brie and candied bacon
  - Ricotta and apricot chutney
  - Ricotta with prosciutto and arugula
  - Bleu cheese and roasted tomato
  - Peppered ricotta with lox
  - Mango cream cheese with blackened shrimp
- \$1.95 per person**

## **SWEET TREATS**

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- Assorted cookies and bars **\$1.50 per person**
- Mini cream puffs **\$1.50 per person**
- Cheesecake bites with chocolate, caramel or raspberry toppings **\$1.50 per person**
- Apple crisp trifle or chocolate mousse shooters **\$2.25 per person**
- Coffee service: regular and decaf coffee, hot water and assorted teas,
- cream and sugar **\$12.95 per pump pot**

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