



541-745-7455 valley@valleycateringoregon.com

VALLEY SIGNATURE FAVORITES

Available for Lunches and Dinner

Minimum order: 30 guests

Each menu includes paper products and sparkling raspberry lemonade

TROPICAL

- Teriyaki boneless chicken thighs
- Coconut rice
- Rolls
- Hawaiian mac salad with pineapple, ham, peas, and green onion
- Lime-ginger slaw
- Platter of broccoli, pepper strips, carrots, celery, and baby corn served with a creamy curry dip
- Citrus fruit salad

\$14.95 per person

MIDDLE EASTERN

- Moroccan boneless chicken thighs with apricot chutney
- Roasted cauliflower with dates
- Rice with lemon and fresh spinach
- Cucumber salad with red onion and a Moroccan vinaigrette
- House-made hummus platter with cucumber, feta, olives with pita bread
- Fresh grape bunches

\$14.95 per person

SOUTHWESTERN

- Santa Fe boneless chicken thighs with green chili verde
- SW chopped green salad topped with corn, bell pepper, black beans, cherry tomatoes, and onions with creamy cilantro-lime dressing
- SW black bean and rice salad
- Fruit platter
- Vegetarian enchilada
- Fresh baked cornbread

\$15.95 per person

TUSCAN

- Tuscan chicken breast with sage, parmesan, and prosciutto in a creamy white wine sauce
- Mushroom risotto
- Green beans drizzled with Romesco vinaigrette
- House-made hummus platter with cucumber, feta, olives and pita bread
- Caprese salad with fresh mozzarella, herbs, and drizzled with balsamic reduction (seasonal)
- Mixed garden green salad with house-made dressings

\$16.95 per person

ASIAN FUSION

- Sesame crusted salmon with teriyaki glaze, served with lemon wedges
- Grilled flank steak sliced and topped with mandarin orange relish, served with rolls
- Vegetable fried rice
- Thai noodle sauté with vegetables and a flavorful peanut sauce
- Green beans drizzled with creamy ginger and sesame dressing
- Lime-ginger slaw

\$19.95 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 will be applied when applicable.

January 2020



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RHEINLANDER

- Bavarian beef over egg noodles, served with rolls
- Cucumber salad with sliced red onion and dill vinaigrette
- Braised sweet and sour red cabbage
- Warm herbed potato salad or Warm German potato salad
- Buttered green beans with mushrooms and onions

\$15.95 per person

CUBAN

- Spiced roasted pork loin
- Cuban black beans and rice
- Roasted sweet potatoes
- Bread or rolls
- Spinach salad with mango, coconut, almonds and house-made dressings
- Sliced citrus fruit platter

\$15.95 per person

SIMPLY SUMMER

- Sliced roasted turkey breast and marinated flank steak, served chilled
- Platter of sliced provolone, smoked cheddar and Havarti, rolls, horseradish cream, honey mustard and stone ground mustard
- Sliced red potatoes and grape tomatoes tossed in a vinaigrette
- Tender green beans with hazelnut vinaigrette and grape tomatoes
- Salad Caprese: tomatoes layered with fresh mozzarella and basil, drizzled with balsamic reduction
- Fresh fruit salad

\$16.95 per person

BREAKFAST FOR DINNER

- Fresh fruit platter
- Seasonal vegetable frittata
- Hashbrown casserole or home-fried potatoes
- Chicken tenders or boneless chicken thighs with sausage gravy
- Waffles with syrup and butter
- Maple bacon glazed salmon

\$16.95 per person

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