



541-745-7455

VALLEYCATERINGOREGON.COM

SUMMER CELEBRATION BUFFET

Includes a bread basket and sparkling raspberry lemonade

ONE ENTRÉE

\$16.95 per person

TWO ENTRÉES

\$19.95 per person

GREEN SALADS (CHOOSE ONE)

- Crisp romaine lettuce, julienned red onion, parmesan, herb croutons and a creamy Caesar dressing
- Mixed garden greens with garden vegetables and house-made dressings
- Summer spinach salad with sliced strawberries, coconut, almonds, with mango and poppy seed dressings
- Watermelon, feta and cucumber in mixed greens with poppy seed dressing
- Chopped kale, cabbage, and carrot salad with cranberries, apples, hazelnuts, and house-made dressing

SELECTION OF SIDES (CHOOSE THREE)

COLD SIDE OPTIONS

- 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
- Corn salad with pepitas, clinatro, cotija cheese, and ancho chili dressing
- Wild rice salad with olives, carrots and green onion tossed in a zesty lemon-garlic dressing

WARM SIDE OPTIONS

- 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
- Roasted fingerling potatoes with parmesan
- Warm herbed potato salad
- Wild rice pilaf

Seasonal menu available May/June through September/October

Linen and china rental is available. Please see policies for terms and additional fees including delivery

January 2017

ENTRÉE SELECTIONS

VEGETARIAN

- Colorful peppers stuffed with quinoa, beans and vegetables (*gluten-free and/or vegan available*)
- Gluten free penne pasta with tomatoes, artichoke hearts, olives, and feta
- Florentine ravioli with basil pesto sauce
- Farfalle with sautéed spinach, mushroom, grape tomatoes and parmesan
- Roasted summer vegetables and tomatoes over creamy polenta
- Seasonal squash stuffed with confetti rice (*gluten-free and/or vegan available*)
- Valley spanakopita: phyllo layered with spinach and feta
- Cheese tortellini with roasted tomatoes, mushrooms, and parmesan cheese

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
- Artichoke heart, goat cheese and lemon stuffed panko crusted chicken breast 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:**
 - 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
 - Balsamic glaze
 - Baked with orange-ginger marmalade glaze
- 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
 - Corn relish
 - Wild mushroom pesto
- Grilled flat iron steak with **choice of:**
 - Béarnaise
 - Bleu cheese shallot butter
 - Wine reduction with mushrooms
- Pork loin with **choice of:**
 - Dijon glaze
 - Caramelized onions and apples
 - Orange gremolata
- Prime rib available for **\$23.95 per person**

Seasonal menu available May/June through September/October

Linen and china rental is available. Please see policies for terms and additional fees including delivery
January 2017