

Seasonal Event Menu

Items based on seasonal availability.

See Event Manager for details as select items can be substituted into dinner buffet packages.



— Chef's Holiday Dinner Package —

Minimum order of 25 guests & includes the following.

\$68 per person

Spinach & artichoke stuffed phyllo tartlets & shrimp cocktail will be passed prior to dinner service.

Roasted Local Pear Salad spinach, candied pecans, goat cheese & cider vinaigrette

Kale Caesar Salad romaine & kale, lemon, parmesan & croutons

Smoked Cheddar & Chive Potato Gratin

Roasted Seasonal Vegetables Chef's seasonal assortment

Grilled Beef Tenderloin with Oregon cherry port & bleu cheese

Applewood Smoked Wild Alaskan Salmon maple glazed with cracked black pepper

Caramel Apple Fruit Crisp with whipped cream

— Specialty Lunch Buffet —

Minimum order of 25 guests.

\$19 per person

Winter Soup & Salad Bar

Served with fresh baked como bread.

Your Choice of Three Salads + Seasonal Soup

BrewPub House mixed greens, diced apples, toasted hazelnuts, crumbled goat cheese & cider vinaigrette

Roasted Chicken Caesar romaine & kale, parmesan & quinoa

Winter Cobb mixed greens, roasted butternut squash, smoked chicken, pomegranate seeds, candied pecans, oranges, bleu cheese & pomegranate vinaigrette

Avocado Green Goddess Bibb house smoked salmon, tomatoes, grapefruit & basil

Roasted Beet mixed greens, hazelnuts, dried apricots, goat cheese & local honey Dijon vinaigrette

Chopped Thai Chicken (or Tofu) romaine, Napa cabbage, peppers, carrots, cilantro, green onions, peanuts, & sesame ginger dressing

Seasonal Dinner Buffet Package Options

— Entrée Substitutions —

Mt Tabor Park Package:

Grilled Pork Tenderloin with apple cider rosemary sauce

Herb & Garlic Smoked Beef Top with red wine demi sauce

Apple Cider Roasted Chicken with caramelized onions, apples & apple brandy sauce

Waterfront Park Package:

Flank Steak, Stuffed & Rolled with beer braised onions, spinach, bacon, bleu cheese & red wine demi-glace **OR** with salami, fontina, parmesan, roasted garlic, mama lil's peppers & marsala demi

Spicy Korean BBQ Wild Sockeye Salmon with pickled cucumbers, sesame & green onions

Smoked Beef Tenderloin with porcini mushroom sauce (*add \$3 per person*)

Vegetarian items:

Hearty Pumpkin, Chickpea & Lentil Curry served with basmati rice

Butternut Squash Ravioli with spinach, toasted hazelnuts, brown butter sage sauce, parmesan & aged balsamic vinegar ✓

— Salad & Side Package Substitutions / A la Carté Dinner —

Each order serves 25 guests.

Winter Marinated Kale Chicken Caesar romaine, apples, bacon, cranberries, hazelnuts & parmesan (**cannot be substituted into package*)..... \$135

Winter Marinated Kale & Spinach Salad farro, roasted squash, apple, toasted hazelnuts, Oregon dried cherries & Dijon vinaigrette \$100

Roasted Butternut Squash Salad baby spinach, grilled balsamic onions, quinoa, pumpkin seeds, dried cranberries & balsamic vinaigrette \$100

Spiced Local Pear Salad spinach, walnuts, bleu cheese & cider vinaigrette \$100

Roasted Beet Salad mixed greens, hazelnuts, dried apricots, goat cheese & local honey Dijon vinaigrette \$100

Minimum order of 25 guests.

Wild Rice Pilaf with cranberries, almonds & herbs \$4/person

Roasted Butternut Squash with maple syrup, cinnamon & thyme \$4/person

Brown Butter & Bourbon Mashed Sweet Potatoes..... \$4/person

Sweet Potato Gratin with pecan streusel \$4/person

Roasted Root Vegetables seasonal assortment..... \$4/person

— A la Carté Appetizers —

Each order serves 25 guests.

Smoky Beer Cheese Fondue with toasted pretzel pieces, grill beer brats, vegetables & apples.....	\$100
Baked Brie wrapped in puff pastry with fig jam, cranberries, pistachios & crostini	\$85
Wild Salmon Poke Bowl with crispy wontons & Sriracha aioli	\$175
Wild Sockeye Salmon Poke Cucumber Cups with Sriracha aioli	\$125
Spicy Tiny Horse Shrimp Ceviche Cocktail with tortilla chips	\$125
Roasted Curried Cauliflower Panzanella Salad baby spinach, cranberries, roasted cashews, toasted ciabatta croutons & sherry vinaigrette.....	\$110
Kalamata Olive – Rosemary Chickpea Wedges with tomato jam	\$75
Local Kimchee Spring Rolls with spicy Korean pepper sauce.....	\$85
Bacon, Cheddar & Ale Risotto Bites with Kingpin mustard	\$85
Butternut Squash Risotto Bites with marinara	\$85
Fried Cheese Curds with Kingpin mustard.....	\$80
Crispy Korean Chicken Bites with spicy Korean pepper sauce.....	\$90
Crostini	\$80
- Caramelized butternut squash, goat cheese, fig & balsamic syrup	
- Brie, cranberry chutney & toasted almonds	
Phyllo Tartlets	
- Shredded buffalo chicken with bleu cheese	\$90
- Chilled blackened shrimp cooked in Tiny Horse Ale with guacamole.....	\$90