



Wedding Celebrations

Please call or email us for our full menu selection
503-206-7250
www.northvalleycatering.com



Thank you for considering North Valley Catering. North Valley Catering is locally owned and operated. Let our talented staff custom design your reception menu to fit your needs from a simple butler passed hors d'oeuvres reception to a full service wine paired multiple course plated dinner.

Please contact our event planner to confirm our availability and to schedule a complimentary consultation to discuss the unique vision for your special day. We are pleased to help assist you in selecting the best menu and services for your event.

North Valley Catering understands that every client and their event is special. Consider our menus a basic representation of what we can offer, but we would prefer to personally custom design your menu to tailor your unique event making it an occasion to remember.

Our wedding packages include basic linen and cloth napkins, a champagne flute and water glass for each guest as well as dinner, cake plates and flatware. We provide complimentary cake cutting service. Our wedding packages include service staff, but does not include bartenders or bar set up fees. North Valley Catering will base the amount of servers on the final guaranteed number of attendees. You are more than welcome to add additional servers.

There will be an additional 20% service fee added to all services including food, bar, dessert, rental, corkage, additional labor and premium services. Our packages require a minimum of 75 guests and are designed for locations less than 20 miles from downtown.

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Silver Wedding Package

Hors D'oeuvres

Please select two Butler Passed Hors D'oeuvres

Dinner Buffet

Choice of Caesar Salad or Mixed Greens Salad with Chef's Choice Dressing

Rolls and Butter

Choice of One Entree

One Entree Selection, Chefs Selection of Seasonal Vegetable and Starch

Also included in this package

Basic linen and Cloth Napkins, a Champagne Flute and Water Glass for each Guest as well as

Dinner, Cake Plates and Flatware.

Complimentary Cake Cutting Service

20% service charge will be added to all food and beverage

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Diamond Wedding Package

Hors D'oeuvres

Please select three Butler Passed Hors D'oeuvres

Dinner Buffet

Choice of Caesar Salad or Mixed Greens Salad with Chef's Choice Dressing

Rolls and Butter

Choice of One Entree

One Entree Selection, Chefs Selection of Seasonal Vegetable and Starch

Also included in this package

Basic linen and Cloth Napkins, a Champagne Flute and Water Glass for each Guest as well as

Dinner, Cake Plates and Flatware.

Complimentary Cake Cutting Service

20% service charge will be added to all food and beverage

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Platinum Wedding Package

Hors D'oeuvres

Please select four Butler Passed Hors D'oeuvres

Dinner Buffet

Choice of Caesar Salad or Mixed Greens Salad with Chef's Choice Dressing

Rolls and Butter

Choice of Two Entrees

Two Entree Selections, Chefs Selection of Seasonal Vegetable and Starch

Also included in this package

Basic linen and Cloth Napkins, a Champagne Flute and Water Glass for each Guest as well as

Dinner, Cake Plates and Flatware.

Complimentary Cake Cutting Service

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Hors D'oeuvres Selections

Fig and Mascarpone Purses

Egg Rolls with Sweet and Spicy Dipping Sauce

Fresh Fruit Skewers with Honey Yogurt Sauce

Goat Cheese and Wild Mushroom Crostini

Assorted Petite Quiches

Crab and Artichoke Tartlets

Mamas Meatballs with Basil Marinara Sauce

Dinner Selections

Grilled Salmon

Maple Glazed Pork Loin

Thick and Tender Cut with Double Mustard Sauce

Herb Marinated Chicken

Braised and Served with Pan Sauce

BBQ Beef Brisket

Pasta Primavera

Penne Tossed in Vegetable and Garlic Sauce

Chicken Champignon

Oven Roasted in Light Champagne and Mushroom Cream Sauce

Lasagne

Layered Pasta, Cheese and Basil Marinara

Surf and Turf

Prime Cut Steak and Butter Poached Prawns

Garden Wellington

Grilled Vegetables Wrapped in Delicate Puff Pastry

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