

Pelican Pub & Brewery Catering Menu

Entrée Choices

Buffet options will include the side accompaniments as listed below

Pesto Risotto with Prawns

House-made pesto combined with creamy rich risotto and five prawns

Pasilla Chile and Coriander Crusted Ahi

With basil mashed potatoes and a spicy cumin oil

Stuffed Sole

With crab and brie and orange beurre blanc on steamed rice

Grilled Salmon

King salmon fillet over cilantro steamed rice, habañero marmalade and cilantro crème

Alaskan Cod Fish and Chips

With coleslaw, remoulade and tartar sauce

Tarragon & Butter Roasted Chicken

Airline breast with tarragon pan jus and roasted red potatoes

Herb Brined Airline Chicken Breast

With whole grain mustard spätzle (noodle) and a sage brown butter sauce

Herb Brined Bone In Pork Loin

With garlic mashed potatoes, caramelized onion and Kiwanda Cream Ale jus lie

Flat Iron Steak

With sauce puttanesca, roasted red skin potatoes and vegetable

8oz Prime Rib or a Roast Beef

Prepared medium rare, baked potato and steamed vegetable

White Wine Italian Pasta

Penne pasta with garlic, tomatoes, basil, prosciutto, spinach, and asiago cheese in citrus-Kiwanda cream ale sauce

Napoleon of Polenta

Layered with sun-dried tomatoes, pesto, Boursin cheese, sliced almonds & tomato ragout

Chicken & Beef

Airline chicken breast, beef medallions, garlic mashed potatoes, roasted garlic demi with vegetable

Chicken & Salmon

Grilled chicken breast and salmon fillet with rice pilaf

Steak and Prawns

Flat iron steak and three prawns in garlic butter with steamed vegetable and garlic mashed potatoes

Children's Selections

Cheeseburger in Paradise

Traditional cheeseburger served with homemade fries or fresh vegetables

Chicken and Crunchy Chips

One chicken strip with BBQ dipping sauce, served with homemade fries or fresh vegetables

The All-American Grilled Cheese

The perfect grilled cheese sandwich with lots of Tillamook cheese on fresh sourdough bread served with homemade fries or fresh vegetables

Macaroni & Cheese

Cavatappi pasta tossed in Tillamook cheddar cheese sauce and topped with more cheese

Kids Pasta

Cavatappi pasta tossed with your choice of butter or marinara and topped with parmesan cheese

Fish and Chips

One Alaskan cod fish with French Fries

Cheese Flatbread

House made flatbread topped with tomato sauce and mozzarella cheese

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Hors d'oeuvres Choices

STATIONED SELECTIONS:

Tillamook Cheese Tray

Locally produced with four assorted Tillamook cheeses and gourmet crackers

Fresh Vegetable Crudités with Peppercorn Ranch Dressing

Seasonal Fruit Platter

Antipasti Platter

*Tapenade, pesto, roasted garlic, roasted red peppers, Pepperoncini,
Olives, marinated mushrooms & crostini*

Assorted Meat Tray

Pastrami, smoked turkey, roast beef, prosciutto, dry salami, martini onions with sliced bread, dill aioli, stone-ground mustard and Dijon mustard

BUTLER PASSED SELECTIONS:

New Potatoes with Boursin Cheese and Chives

Baby red potatoes piped with a Boursin cheese and garnished with chives

Tomato & Basil Bruschetta

*Diced tomatoes, roasted garlic, red onion, and basil finished with
argumato lemon oil and mounded on a crispy crostini*

Fresh Mozzarella with Sun-dried Tomato

Large diced, fresh mozzarella skewered with hydrated sun-dried tomatoes

Prosciutto-Wrapped Melon Balls

Thinly sliced prosciutto ham wrapped around honeydew and cantaloupe, served on a skewer

Boursin Cheese on Cucumber Medallions

Endive Boats with Smoked Salmon Mousse

Belgian endive leaves piped with creamy salmon mousse

Shrimp Cocktail with Chipotle Sauce

Bilinis with Flavored Tobiko

Mini savory pancakes topped with sour cream and flavored tobiko (flying fish roe)

Steak Tartar on Baguette Croutes

Small diced Filet Mignon mixed with onions, capers, lemon zest and served with baguette crostini

Asparagus Wrapped with Prosciutto Ham

Crispy Oyster Skewers with Lemon Butter

Skewers doubled up with Netarts Bay oysters that are battered with panko, deep-fried until crisp, and served with lemon butter

Lamb & Artichoke Heart Spiedini

Tender pieces of lamb seasoned with cumin, chilies, and pepper skewered with quartered artichoke hearts and grilled to perfection

Prosciutto Stuffed Mushrooms

With sun-dried tomato, and provolone

Miniature Crab Cakes

With citrus habañero aioli

Soy-Lime Marinated Beef Satay

With peanut sauce

Kiwanda Cream Ale & Citrus Marinated Chicken Satay

With sweet soy ponzu

Doryman's Dark & Teriyaki Chicken Satay

With sesame seeds & scallions

Eggplant and Roasted Red Pepper Roulade

With Boursin cheese mousse

Pasilla Chile & Coffee Crusted Ahi

With mango-pineapple salsa

**The Pelican Pub & Brewery and Head Brewer, Darron Welch named
World Beer Cup® 2014 Champion Brewery and
Brew master and Best Small Brewery!**

Gold, Doryman's Dark Ale - American-Style Brown Ale
Silver, Kiwanda Cream Ale - Golden or Blonde Ale
Bronze, India Pelican Ale American-Style India Pale Ale
Bronze, Tsunami Stout Foreign-(Export) Style Stout

Pelican Pub & Brewery Standard Beer Bar Options

Kiwanda Cream Ale

Inspired by one of America's traditional 19th century beer styles, Kiwanda Cream Ale is pale gold with a fruity, floral hop aroma. A sweet malty flavor and a smooth dry finish round out this tasty, refreshing brew!

Umbrella IPA *

This IPA is sure to ruffle some feathers and send true hop-heads looking for cover. To get us through the rainy days in the Pacific Northwest, we've brewed a New-World India Pale Ale using exclusively Australian grown Ella hops. The use of Ella hops offers an aroma that is filled with gooseberry and bright fruit. The fresh and zippy Ella hops are nicely balanced by a clean and light pale malt character. We've liberally dry hopped Umbrella twice to add to its distinct and complex flavors.

Imperial Pelican Ale *

Hops Ahoy! Enjoy the robust Cascade and Centennial hop aroma, subtle malty sweetness and bouquet of citrus flavors this Imperial IPA has to offer. Imperial Pelican Ale is dedicated to our mascot, Phil the Pelican, and is available year round.

Tsunami Stout *

It'll bowl you over with its midnight-black color and rich dark-roasted aroma. Specially blended hops combined with flaked non-malted barley give this brew a full body and a dense creamy head. All elements combine in a solid, lingering finish.

***Subject to higher per-person rates due to higher production costs and higher alcohol content.**

For more information about our brewery and our many featured beers; including additional seasonal ales, specialty brews and our own **Bridal Ale** available, please visit our website at www.pelicanbrewery.com or call for more information!