

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

Mahi-Mahi 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 spaetzle (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

Two chicken strips with BBQ dipping sauce, served with homemade fries or fresh vegetables

Mahi –Mahi Fish and Chips

Crispy Mahi-Mahi with tartar sauce, homemade fries and coleslaw

PB & J Please

One yummy Peanut Butter & Jelly sandwich served with no crust, 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

Pepperoni Pizza Party

6 pieces of warm pepperoni pizza in one perfectly-sized pizza

Say Cheese Pizza Party

6 pieces of warm cheesy pizza in one perfectly-sized pizza

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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® 2008 Champion Brewery and
Brew master and Best Large Brewpub!**

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!

MacPelican's Scottish Style Ale

Our interpretation of the Scottish Export style, is coppery-amber in color and features a mild, malty aroma. The malty flavor is balanced with Willamette hops to add a little "snap" to the flavor and finish of this rich ale.

Doryman's Dark Ale

Our American Brown Ale has a dark brown color, with a balanced aroma of roasted malts and Northwest-grown hops. The sweetness of the ale and crystal malts blend beautifully with the assertive flavors of Cascade and Mt. Hood hops. A brew to be savored.

India Pelican Ale *

Our mascot, Phil the Pelican, got this recipe from his long-lost Indian cousin, and has recreated the flavor of the British Empire with his own American twist. Enjoy the huge Cascade hop aroma, the subtle malty sweetness, and the spicy, citrusy flavor of this robust, gold colored ale. This brew began life as a seasonal beer during our first year and was so popular while we had it, and so frequently requested when it was gone, that we turned it into our fifth regular beer style the second year.

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.**