

MT TABOR BREWING
 EST. 2010
 124 SE 11TH AVE PORTLAND OR 97214
TASTING ROOM ONLY



MT TABOR BREWING - THE PUB
 EST. 2017
 3600 NW 119TH ST VANCOUVER WA 98685
 (360) 696-5521
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PLEASE BOOK ALL PRIVATE EVENTS THROUGH CATERING@MTTABORBREWING.COM. A \$150.00 NON-REFUNDABLE DEPOSIT IS REQUIRED AT THE TIME OF BOOKING YOUR EVENT TO GUARANTEE YOUR RESERVATION. LISTED PRICES DO NOT INCLUDE TAX OR GRATUITY. PARTY SIZE IS LIMITED TO 40 GUESTS WITH AN ADDITIONAL 20 GUESTS SEATED OUTSIDE ON OUR COVERED AND HEATED BALCONY. ALL CATERING ITEMS LISTED BELOW ARE AVAILABLE FOR TAKE OUT WITH MINIMUM 72 HOURS NOTICE.

BEVERAGES

KEG BEER

CHOOSE FROM ANY OF OUR FLAGSHIP BEERS. SEASONAL BEERS MAY OR MAY NOT BE AVAILABLE AT TIME OF THE EVENT

MINI KEG - APPX 22 16OZ PINTS.	110
1/6 BARREL - APPX 42 16OZ PINTS	200
1/4 BARREL - APPX 65 16OZ PINTS	310
1/2 BARREL - APPX 130 16OZ PINTS	600

BOTTLED WINE - APPX 4 GLASSES PER BOTTLE MENU
 CHOOSE FROM ANY WINES LISTED ON OUR WINE LIST

SODA, LEMONADE, ICED TEA	2
PEPSI, DIET PEPSI, MUG ROOT BEER, SIERRA MIST, DR PEPPER	
KOMBUCHA	4
DRAGONFRUIT, PEACH BLOSSOM, GINGER ROOT, LAVENDAR WHITE	

APPETIZERS

FRESH VEGETABLE TRAY - SERVES 20	45
AN ASSORTMENT OF FRESH LOCALLY SOURCED VEGETABLES, SERVED WITH OUR HOUSE MADE HERB BUTTERMILK DRESSING	
HOUSE MADE PRETZEL - SERVES 10	30
FRESH BAKED PRETZELS SERVED WITH BEER FONDUE AND LITTLE BULL STOUT WHOLE GRAIN MUSTARD	
PIGS IN A BLANKET - SERVES 10	55
HOUSE MADE SAUSAGE WRAPPED IN OUR PRETZEL DOUGH SERVED WITH A HONEY DIJON MUSTARD	
GORGONZOLA STUFFED MUSHROOMS - SERVES 10	60
YAMHILL COUNTY CRIMINI MUSHROOMS STUFFED WITH GORGONZOLA CRUMBLES, TOPPED WITH BUTTERED BREAD CRUMBS	

CHARCUTERIE TRAY - SERVES 20	80
A SELECTION OF ARTISAN CHEESES AND CURED MEATS	
ROASTED CARROTS - SERVES 10	50
BROWN SUGAR, HAZELNUTS, CHEVRE, SEA SALT	
CROQUETTES - SERVES 10	75
WHIPPED YUKON GOLD POTATOES WITH DAILY'S HONEY BACON, AGED CHEDDAR AND CHIVES, BREADED AND FRIED	
HOT WINGS - ONE DOZEN	15
BATTERED CHICKEN WINGS, TOSSED IN BUFFALO, SPICY HONEY OR LITTLE BULL STOUT BBQ SAUCE	
JUMBO PRAWN COCKTAIL - SERVES 10	75
SERVED WITH COCKTAIL SAUCE	

SALADS, SANDWICHES & PIZZA

CAESAR SALAD - SERVES 10	40
TRADITIONAL CAESAR DRESSING WITH FRESH ROMAINE, SHREDDED PARMESAN CHEESE AND BREAD CRUMBS	
HOUSE SALAD - SERVES 10	40
FIELD GREENS MIXED WITH LOCALLY SOURCED VEGETABLES WITH YOUR CHOICE OF BLEU CHEESE, HERB BUTTERMILK, BALSAMIC VINAIGRETTE OR OUR SEASONAL DRESSING SELECTIONS	

SEASONAL SALAD - SERVES 10	50
CHOOSE FROM OUR SEASONAL SALAD SELECTIONS	
SANDWICH PLATTER - SERVES 10	60
CHOOSE FROM THE CUBANO, VEGGIE OR THREE MEATS SANDWICHES	
PIZZA - EACH PIZZA SERVES 2-3	MENU PRICE
CHOOSE FROM ANY OF OUR SPECIALTY PIZZAS OR CREATE YOUR OWN	

SIDES

MACARONI AND CHEESE - SERVES 10	40	OVEN ROASTED BRUSSEL SPROUTS - SERVES 10	55
SMOKED PROVOLONE, AGED CHEDDAR, POWELL BUTTE PALE ALE BÉCHAMEL, GARLIC AND BUTTERED BREAD CRUMBS		MAPLE GLAZE AND DAILY'S HONEY CURED BACON	
ADD: SMOKED HAM 24, WOOD FIRED CHICKEN 24, BACON 20 PORK BELLY 24, HOUSE SAUSAGE 24, OR PORTABELLA 20		ROASTED ZUCCHINI AND SQUASH - SERVES 10	50
GARLIC MASHED POTATOES - SERVES 10	40	LOCALLY SOURCED ROASTED ZUCCHINI AND SQUASH WITH SWEET ONIONS, TOMATO AND BASIL	
ROASTED GARLIC, BUTTER AND CREAM		JASMINE RICE PILAF - SERVES 10	65
GORGONZOLA MASHED POTATOES - SERVES 10	65	WHITE ONION, CELERY, CARROTS, YAMHILL COUNTY MUSHROOMS,	
WHIPPED POTATOES, OREGON GORGONZOLA, BUTTER, CREAM			

ENTREES

HERB ROASTED PORK LOIN - SERVES 10	165	ALE BRAISED CHICKEN - SERVES 10	175
HERB BRINED AND WOODFIRE ROASTED CARLTON FARMS PORK LOIN, SERVED MEDIUM WELL		DRAPER VALLEY FARMS ORGANIC LEG AND THIGH, BRAISED IN POWELL BUTTE PALE ALE, ROASTED GARLIC, SAGE AND LEMON	
WOOD FIRED SALMON - SERVES 10	195	STOUT BRAISED SHORT RIBS - SERVES 10	195
WOOD FIRED SALMON WITH LEMON-DILL BUTTER		SLOW ROASTED PAINTED HILLS FARM BEEF SHORT RIBS, LITTLE BULL STOUT, YELLOW ONIONS	

DESSERTS

HOUSE BAKED COOKIES - ONE DOZEN	16	CHOCOLATE BROWNIES - SERVES 20	80
CHOOSE FROM DOUBLE CHOCOLATE FUDGE, CHOCOLATE CHIP AND WHITE CHOCOLATE MACADAMIA NUT		HOUSE MADE CHOCOLATE FUDGE BROWNIES, CANDIED PECANS	
		SEASONAL CHEESECAKE - SERVES 20	80
		FRESH BAKED CHEESECAKE CHANGES WITH THE SEASON	

TIERED MENU

ALL TIERED MENUS INCLUDE A SELECTION OF NON-ALCOHOLIC BEVERAGES; PEPSI, DIET PEPSI, ROOT BEER, SIERRA MIST, DR.
PEPPER, LEMONADE AND ICED TEA.

MINIMUM 20 GUESTS FOR ALL TIERED MENU OPTIONS, ALL ENTREE SELECTIONS MUST BE PREORDERED

TIER ONE 25 PER PERSON
HOUSE PRETZELS, HOUSE AND CAESAR SALAD, FRESH VEGETABLE
TRAY, CHARCUTERIE TRAY, UP TO TWO DIFFERENT STYLES OF PIZZA

TIER TWO 35 PER PERSON
MACARONI & CHEESE, BUFFALO/BBQ/SPICY HONEY WINGS,
FRESH VEGETABLE TRAY, CHARCUTERIE TRAY, UP TO TWO DIFFERENT
SALADS, UP TO TWO DIFFERENT SANDWICH PLATTERS, UP TO THREE
DIFFERENT STYLES OF PIZZA, CHOICE OF DESSERT

TIER THREE 45 PER PERSON
PIGS IN A BLANKET, BLEU CHEESE STUFFED MUSHROOMS, UP TO TWO
DIFFERENT SALADS, HERB ROASTED PORK LOIN, ALE BRAISED CHICKEN
GARLIC MASHED POTATOES, MACARONI & CHEESE, MAPLE SHERRY
BRUSSEL SPROUTS, ROASTED CARROTS, CHOICE OF DESSERT

TIER FOUR 55 PER PERSON
JUMBO PRAWN COCKTAIL, BLEU CHEESE STUFFED MUSHROOMS OR
CROQUETTES, FRESH VEGETABLE TRAY, CHARCUTERIE TRAY, UP TO
UP TO TWO DIFFERENT SALADS, UP TO TWO DIFFERENT ENTREE
SELECTIONS, UP TO TWO DIFFERENT SIDES SELECTIONS, CHOICE OF
DESSERT