HOP MAHAL

Buffet Options

HORIZON

$25 per plate

11 am- 3 pm

NEWPORT

$35 per plate

BREWER'S GOLD

$55 per plate

495 BELLEVUE DRIVE, BEND OREGON • 541-647-6970 • WORTHYBREWING.COM

HORIZON MENU

Appetizers

pick two

SPINACH & ARTICHOKE CROSTINI
jack and mozzarella cheeses

STUFFED JALAPENO
cream cheese and peppers

PREFUNK BACON WRAPPED CHICKEN
Prefunk chicken wrapped with bacon

ANTIPASTO PLATE
peppers, cheeses, olives

Choice of Salad

pick two

GREEN SALAD
spring greens, cucumber, tomato, onion, carrot, croutons

CAESAR SALAD
romaine, Romano, crouton, eggless caesar dressing

HORIZON SALAD
romaine, arugula, yellow squash, pears, candied pecans, green onion, carrots

ASIAN SALAD
romaine, bell pepper, green onion, sesame seeds, ginger, soy crisps

Choice of Entree

pick up to three

PREFUNK CHICKEN
glazed with honey mustard & hazelnuts

LIGHTS OUT PEPPER STEAK
roasted peppers, Prefunk Pale onions, Lights Out Stout gravy with rice

KAMA CITRUS SALMON
with lemon bordelaise

MERIDIAN PORK TENDERLOIN
mushrooms and rosemary & thyme sauce

CHICKEN ROULADE
spinach, red pepper, onion, white wine sauce

SHRIMP & PANCETTA PASTA
linguini, asparagus, onions, romano cream sauce

Choice of Side

pick two

CASCADE RICE
split peas, carrots, onion

VEGETABLE MEDLEY
broccoli, peppers, onion, carrots

AU GRATIN POTATOES
yukon gold potatoes, creamy cheese sauce

FROSTED GREEN BEANS
roasted garlic, honey, almond slivers, toasted sesame seeds

Dessert

pick two

HOPMEISTER BREAD PUDDING
cranberry & cinnamon with spiced rum glaze

PUMPKIN-ALMOND CAKE
pumpkin flavored cake, vanilla cream, toasted almonds

APPLE CRISP
Washington apples, pecan & cinnamon crumble topping

FRESH FRUIT
variety of fresh fruit

NEWPORT MENU

Appetizers

pick two

PRETZELS
Prefunk Pale cheese sauce & stoneground mustard

WORTHY CHICKEN WINGS
buffalo or honey-habanero

HOPSTAR MUSHROOMS
onion, roasted peppers, gouda cheese

ARTICHOKE BRUSCHETTA
on toasted romano cheese crostini

HOP MAHAL CHARCUTERIE BOARD
dry aged meats, cheese, olives, & accoutrements

CHICKEN SATAY
skewers with sesame glaze

Choice of Salad

pick two

GREEN SALAD
spring greens, cucumber, tomato, onion, carrot, croutons

CAESAR SALAD
romaine, romano, croutons, eggless caesar dressing

GARDEN CLUB SALAD
romaine, carrots, avocado, peppers, tomato, bacon

CUCUMBER SALAD
english cucumber, tomato, onion, house vinaigrette

Choice of Side

pick two

FUNKY MAC & CHEESE
Prefunk Pale Ale cheddar cheese sauce

MASHED YUKONS
with roasted garlic

BRUSSEL SPROUTS
with pancetta & feta

BAKED BEANS
bacon, onion, brown sugar

PERLE POTATO SALAD
rosemary & honey aioli

VEGETABLE MEDLEY
fresh vegetables of the season

Choice of Entree

pick up to three

WORTHY STEELHEAD
lemon tarragon butter, tomato, & asparagus over coconut rice

EASY DAY KOLSCH BANGERS & KRAUT
sausage & sauerkraut

PREFUNK CHICKEN
glazed with honey mustard & hazelnuts

LIGHTS OUT PORK RIBS
Lights Out Stout braised pork ribs with house BBQ sauce

IMPERIAL BEEF BRISKET
ancho chili & garlic rub

BEERTOPIAN TACO BAR
chicken, pork or steak with accoutrements

GOLDINGS VEGGIE WRAP
grilled peppers, zucchini, squash, mushrooms, arugula, & sundried aioli

HORIZON CHICKEN & MUSHROOMS
in a rich wild mushroom gravy

Dessert

pick two

CHOCOLATE STOUT CAKE
infused with Lights Out Stout & chocolate ganache

HOPMEISTER BREAD PUDDING
cranberry & cinnamon with spiced rum glaze

APPLE STRUDEL
Washington apples, pecans, & vanilla crème

FRESH FRUIT
variety of seasonal fruit

BREWER'S GOLD MENU

Appetizers

pick two

HOPSTAR MUSHROOMS
onion, roasted peppers, gouda cheese

ARTICHOKE BRUSCHETTA
on toasted romano cheese crustini

CAPRESE
fresh mozzarella, tomato, basil, aged balsamic

SANTIAM SPRING ROLLS
onion, carrot, cabbage, celery, roasted pork shoulder

DUNGENESS CRAB BITES
with jalapeno tartar & lemon bordelaise

HOP MAHAL CHARCUTERIE BOARD
dry aged meats, cheese, olives, & accoutrements

Choice of Salad

pick two

GREEN SALAD
spring greens, cucumber, tomato, onion, carrot, croutons

CAESAR SALAD
romaine, romano, crouton, eggless caesar dressing

BEET SALAD
red and golden beets

WORTHY WALDORF
romaine, apples, hazelnuts, celery, dried cranberries, red grapes

HOP HOUSE SALAD
spinach, onion, bacon, bell pepper, feta

STERLING SALAD
olives, onion, peppers, feta tomato, cucumber

Choice of Side

pick two

FUNKY MAC & CHEESE
Prefunk Pale Ale cheddar cheese sauce

BREWER'S YUKON GOLD
roasted yukons with garlic herb butter

BRUSSEL SPROUTS
with pancetta & feta

ROASTED ASPARAGUS
wrapped with prosciutto

WILD RICE
onion, carrot, mushroom

VEGETABLE MEDLEY
fresh vegetables of the season

Choice of Entree

pick up to three

WORTHY STEELHEAD
lemon tarragon butter, tomato, & asparagus over coconut rice

BEERMUDA BEEF TENDERLOIN
herb rubbed over Prefunk Pale onions

ROASTED DUCK BREAST
with orange Worthy IPA glaze

CHICKEN FLORENTINE
spinach, romano, alfredo sauce

LIGHTS OUT PORK RIBS
stout braised pork ribs with house bbq sauce

NOBLE SHRIMP MANCHEGO
cajun seasoned with peppers, onions, manchego cheese

CHICKEN OSCAR
asparagus, crab meat, hollandaise

MERIDIAN PORK TENDERLOIN
mushrooms, peppers, demi-glace

Dessert

pick two

CHOCOLATE STOUT CAKE
infused with Lights Out Stout & chocolate ganache

BEERAMISU
lady fingers, coffee, mascarpone

APPLE STRUDEL
Washington apples, pecans & vanilla crème

HOPMEISTER BREAD PUDDING
cranberry & cinnamon with spiced rum glaze

BERRY PARFAIT
fresh berries, yogurt, granola

FRESH FRUIT
variety of seasonal fruit