

# CATERING MENU

orders must be received one week prior to event  
20% gratuity is added to all catering orders.  
all items priced at 12 servings per item.

## PIZZAS

All pizzas from house menu are also available for catering orders.

## PLATES

### **MAC AND CHEESE 48**

*AWARD WINNING MAC & CHEESE*  
cavatappi, 4 aged Tillamook cheddars, parmesan, toasted breadcrumbs, house

### **ROSEMARY CHICKEN BREAST 80**

slow roasted chicken, rosemary jus, arugula

### **HONEY MISO SALMON 120**

pan seared salmon, honey miso glaze, kale

### **WILD MUSHROOM LASAGNA 96**

sage cream sauce, fresh cheese blend, spinach, house made noodles, parmesan Reggiano

## SIDES

### **ROSEMARY POTATOES 24**

crispy potatoes, garlic, flaked sea salt

### **BROCCOLI & BRUSSELS 30**

smoky bacon, black pepper-garlic jam, shaved jack

### **CRISPY CAULIFLOWER 24**

capers, romesco, lemon zest

## SLIDERS

### **PULLED PORK SLIDERS 42**

smoky pulled pork, seasonal slaw, house made BBQ sauce

### **MCGREGGOR SLIDERS 40**

roasted mushrooms, arugula, artichoke hearts, mama lil's pepper romesco, seasonal veggies, goat cheese, on house focaccia.

### **CLASSIC ITALIAN SLIDERS 40**

local salami, pepperoncini, black olives, romaine, mam lil's peppers, Italian dressing, dijonnaise.

## SALADS

*add roasted chicken +20, crispy chicken +30*

### **CAESAR 42**

romaine, toasted almonds, parmesan, lemon vinaigrette\*

### **HOUSE SALAD 36**

farm greens, shaved vegetables, creamy balsamic vinaigrette\*

### **SEASONAL SALAD 42**

squash, brown butter vinaigrette, spicy pepitas, goat cheese

## SNACKS

### **MEAT+CHEESE BOARD 80**

fine selection of local meats and cheeses

### **PRETZEL STICKS 32**

with house beer cheese and mustard

### **VEGGIE PLATTER 40**

assortment of farm fresh and house pickled vegetables  
*house made roasted garlic hummus +10*

### **PIZZA PINWHEEL 22**

choose either: pepperoni, seasonal veggie,

### **POTATO SKINS 22**

crema, bacon, Tillamook cheddar, green onions

### **NACHO PLATTER 48**

house chips, cheddar cheese, olives, jalapeños, crema, and cilantro  
*add roasted chicken +12, pulled pork +12*

### **SMOKED SALMON WRAP 30**

crema, bacon, Tillamook cheddar, green onions

## DESSERTS

### **MINI LAVA CAKE 42**

chocolate cake, whipped cream

### **MINI CHEESE CAKE 42**

berry compote, creme fresh whip

### **MINI CRÈME BRULÉE 42**

Tahitian vanilla, coffee biscotti

### **SEASONAL FRUIT PINWHEEL 22**

seasonal fruit, house whip cream

### **CHOCOLATE CHIP COOKIES 20**

fresh baked chocolate chip cookies

## **BREW PUB**

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## **CONTACT**

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\*eating raw or undercooked foods may result in foodborne illness \*\*contains fish or fish sauce