

CATERING MENU

orders must be received one week prior to event
20% gratuity is added to all catering orders.
all catering orders priced for 12 portions.

PLATES

MAC AND CHEESE \$48

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

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

SOFT POLENTA \$30

truffle oil, parmesan, thyme

ISRAELI COUSCOUS \$24

lemon vinaigrette, squash, mama lil's, olives

CRISPY CAULIFLOWER \$24

capers, romesco, lemon zest

SLIDERS

PULLED PORK SLIDERS \$42

smoky pulled pork, seasonal slaw, house made
BBQ sauce

PORTOBELLO SLIDERS \$42

goat cheese stuffed portobello, red wine
marmalade, herb mayo, mixed greens*

CLASSIC SLIDERS \$50

sweet Hawaiian bun, lettuce, tomato, zucchini
pickles, house sauce*
add cheese +10, bacon +10

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 hummus roasted garlic +10

BROCCOLI & BRUSSELS \$38

fried with smoky bacon, black pepper-garlic jam,
shaved dry jack

CHICKEN WINGS \$36

general tso's sauce, thai chilis, green onions,
peanuts

NACHO PLATTER \$48

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

SHOESTRING FRIES \$26

served with choice of blue cheese, ranch, or queso

DESSERTS

LAVA CAKE JARS \$42

chocolate cake, whipped cream

MINI CHEESE CAKE \$42

berry compote, creme fresh whip

MINI CRÈME BRULÉE \$42

Tahitian vanilla, coffee biscotti

HOUSE MADE DONUTS \$24

cinnamon and sugar, house made chocolate sauce

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