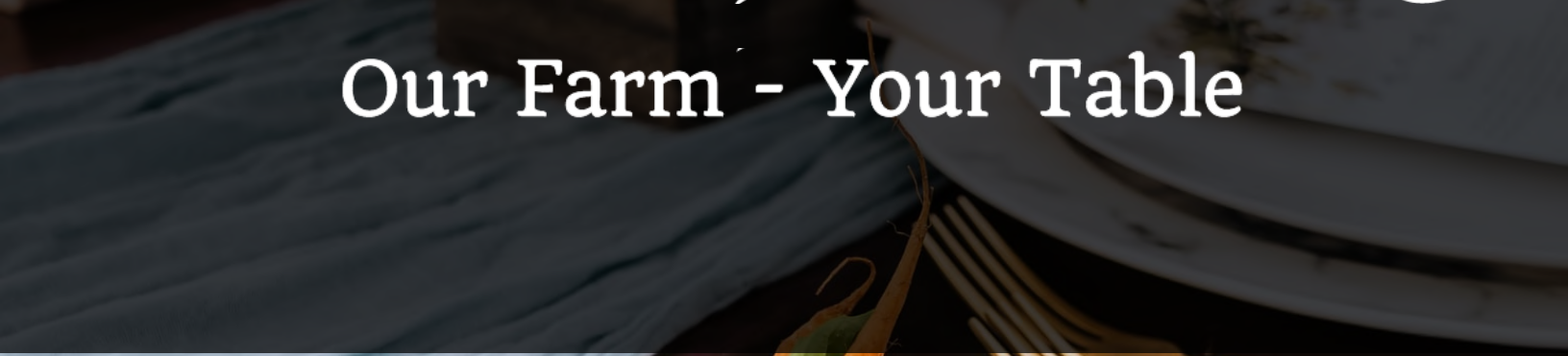




CRAVE Catering

Our Farm - Your Table





Seasonal Menu Packages

Crave's seasonal packages include two hors d'oeuvre, dinner, and a non-alcoholic beverage station, all utilizing the season's harvest.

Pricing does not include additional items such as labor, delivery, and rentals.

These factors will vary based on your event details.

Ask your coordinator for a custom quote!

Buffet Service

STARTING AT

\$39.99

FOR ONE MAIN ENTREE AND ONE PLANT BASED ENTREE

Plated Dinner

STARTING AT

\$48.99

FOR ONE MAIN ENTREE AND ONE PLANT BASED ENTREE

Northwest Spring Package

COCKTAIL HOUR

Mini Herbed Arancini
parmesan risotto, creamy brussels sprouts, fried herbs

Sweet Pea Crostini
spring onion & pea puree, pickled carrot, local microgreens

DINNER

includes chef's seasonal starch and vegetable

Fresh Baked Focaccia Bread
*made in house, olive oil drizzle, house-infused salt
& cracked black pepper*

Spring Greens Salad
*apples, toasted almond, crumbled goat cheese, citrus vinaigrette,
crispy fried onions*

-MAIN ENTREES-

Chicken Roulade
red pepper pesto, mascarpone, melted leeks, micro green salad

Spring Pork Osso Buco
farm herb gremolata

-PLANT BASED ENTREE-

Sweet Pea Risotto Cakes
herb aioli, arugula salad

-SPECIALTY ENTREES-

Rosemary & Garlic Rubbed Tri Tip Steak
demi-glace, onion marmalade, crispy fried rainbow carrots

Northwest Spring Salmon
farm herb remoulade

North west Summer Package

COCKTAIL HOUR

Caprese Crostini

*Gather and Feast farm heirloom tomato, burrata, basil,
aged balsamic, house-infused salt*

Summer Melon Coins

crispy prosciutto, fresh mint, pistachio crumble, local honey

DINNER

includes chef's seasonal starch and vegetable

Fresh Baked Focaccia Bread

*made in house, olive oil drizzle, house-infused salt
and cracked black pepper*

Gather and Feast Farm Greens

*heirloom tomato, cucumber, marinated red onions,
parmigiano-reggiano, sunflower seeds, champagne vinaigrette*

-MAIN ENTREES-

Rosemary Smoked Chicken Breast

roasted grape tomatoes, creamy leeks

Roasted Pork Loin

caramelized onion-apple chutney

-PLANT BASED ENTREE-

Northwest Polenta Torte

*layers of grilled polenta cakes, heirloom tomato relish,
wilted greens, wild mushrooms, shaved parmesan*

-SPECIALTY ENTREES-

Grilled Beef Tri Tip

Oregon blackberry and pickled ground cherry chimichurri

Cedar Plank Salmon

citrus aioli and fried herbs

North west Autumn Package

COCKTAIL HOUR

Stuffed Mushroom Caps
creamy blue cheese filling, crushed hazelnut, shiitake chips

Smoked Salmon Gougère
citrus mascarpone and fresh dill

DINNER

includes chef's seasonal starch and vegetable

Fresh Baked Focaccia Bread
*made in house, olive oil drizzle, house-infused salt
and cracked black pepper*

Caramelized Pear Salad
*candied pepitas, cider soaked cranberries, cave-aged gouda,
dijon-orange vinaigrette*

-MAIN ENTREES-

Hazelnut Crusted Chicken Breast
brown butter and aged balsamic

Maple Squash Porchetta
apples, caramelized onions, wilted spinach

-PLANT BASED ENTREE-

Wild Mushroom Risotto Cakes
*on wilted greens and white beans, finished with
sherry cream reduction*

-SPECIALTY ENTREES-

Porcini & Garlic Rubbed Beef Tri Tp
wild mushroom madeira sauce

Cedar Plank Salmon
roasted celeriac and parsnip puree, fresh herbs

North west Winter Package

COCKTAIL HOUR

Charred Beet Crostini

ricotta, shaved red onion, honey citrus vinaigrette, hazelnut gremolata

Duck Rillettes Profiteroles

caramelized fennel, Grand Marnier and cherry reduction

DINNER

includes chef's seasonal starch and vegetable

Fresh Baked Focaccia Bread

*made in house, olive oil drizzle, house-infused salt
and cracked black pepper*

Orange & Arugula Salad

*mixed greens and arugula, mandarin orange segments, toasted walnut,
blue cheese, pickled red onion, blood orange vinaigrette*

-MAIN ENTREES-

Bone-In Chicken Quarter

farm apple and squash chutney

Pink Peppercorn Crusted Pork Loin

fennel pear compote

-PLANT BASED ENTREE-

Stuffed Winter Squash

winter vegetable ragu, shaved pecorino romano

-SPECIALTY ENTREES-

Flank Steak Roulade

*wilted greens, mascarpone, caramelized onions, roasted peppers;
finished with pistachio gremolata*

Applewood Wild Salmon

citrus gremolata



Family Style Menus

Customized for the season, all entrées come paired with a unique vegetable and starch side. All family style menus include a complimentary non-alcoholic beverage station, utilizing the season's harvest.

Pricing does not include additional items such as labor, delivery, and rentals. These factors will vary based on your event details. Ask your coordinator for a custom quote!

Family Style Service

STARTING AT

\$34.99

FOR ONE ENTREE WITH SIDES

Family Style Menu

Please note that our family style portions are bountiful, and extra table space may be required to accomodate large platters

SALAD COURSE

includes fresh baked focaccia bread alongside of the following salads, based on the season of your event

Spring Salad

apples, toasted almonds, crumbled goat cheese, citrus vinaigrette, crispy fried onions

Gather and Feast Farm Greens

heirloom tomato, cucumber, marinated red onions, shaved Parmigiano-Reggiano, sunflower seeds, champagne vinaigrette

Caramelized Pear Salad

candied pepitas, cider-soaked cranberries, Dijon-orange vinaigrette

Orange and Arugula Salad

mixed greens & arugula, mandarin orange segments, toasted walnut, blue cheese, pickled red onion, blood orange vinaigrette

MAIN COURSE

Prosciutto-Wrapped Chicken Florentine

with wilted spinach, florentine cream sauce, served with whole-grain pilaf

Sole Roulade

stuffed with herb butter and lemon, served over couscous, finished with beurre blanc and fried herbs

Fennel-Crusted Pork Loin

served with garlic mashed potatoes, braised fennel, and seasonal chutney

Seasonal Risotto Cakes

with wilted greens, white beans, and sherry cream

Braised Short Ribs

served with polenta and fried carrots



Crave Classics

Affordable and fun, Crave's classic menus are the perfect fit for casual weddings and corporate gatherings

Pricing does not include additional items such as labor, delivery, and rentals.
These factors will vary based on your event details.
Ask your coordinator for a custom quote!

Buffet Service

STARTING AT

\$26.99

FOR TWO SALADS AND ONE ENTREE

Hawaiian Barbecue

-SALAD OPTIONS-

Island Style Macaroni Salad
classic luau recipe; shredded carrots, green onion, creamy dressing

Chilled Rice Noodle Salad
with cilantro pesto and seasonal vegetables

Island Green Salad
*ribboned daikon, carrots, beets, green onion,
toasted sesame, island soy vinaigrette*

Northwest Style Poke Salad
fresh fish with hazelnuts, spinach, ginger sesame vinaigrette

-SIDES-

Hawaiian Sweet Rolls

Fresh Seasonal and Tropical Fruit

Steamed White Rice

Vegetable Yakisoba

-ENTRÉE OPTIONS-

Kalua Pork
*wrapped in banana leaves, rubbed in alaea red Hawaiian
Sea Salt and slow roasted for 12 hours*

Grilled Teriyaki Chicken
*marinated thigh meat, char grilled and glazed in
sweet teriyaki sauce*

Kalbi Beef Short Ribs
ginger-soy marinated, char-grilled

-HOUSEMADE SAUCES-

Island Style Teriyaki
Sweet Chile
Hot Chile Crisp

Día de los Tacos

House Made Tortilla Chips

Salsa Fresca

Guacamole

-SALADS & SIDES-

Southwest Salad

*crisp romaine lettuce, cucumber, radish, chopped tomatoes,
roasted corn, cotija cheese, creamy chipotle dressing*

Cilantro Rice

steamed white rice tossed in a cilantro-lime puree

Chipotle Black Beans

slow-simmered in warm Mexican spices

-TACO SELECTIONS-

Chicken Tinga

braised with red chile and cumin

Pork Carnitas

slow-roasted

Vegan "Chorizo"

*crumbled tofu sautéed with bell peppers, onions,
and Mexican spices*

Grilled Beef Carne Asada

marinated with our farm-grown chiles

-TACO FIXINGS-

Corn Tortillas

Salsa Verde

Cilantro & Onions

Lime Wedges

Shaved Radishes

House Made Escabeche



Hors d'Oeuvre and Displays

Available passed and displayed stationary, select a few for a your guests to enjoy before dinner, or build a full menu for cocktail-style soiree

Pricing does not include additional items such as labor, delivery, and rentals.
These factors will vary based on your event details.
Ask your coordinator for a custom quote!

Appetizer Packages

STARTING AT

\$29.99

FOR TWO DISPLAYS AND THREE HORS D'OEUVRE



Displays





Veggies, Fruit, & Cheese

Bruschetta Bar

tomatoes three ways, assorted house made spreads and toppings, buttered toast points, house crackers

Roasted Beet Carpaccio

red and golden beets, crushed hazelnuts, dijon vinaigrette, parmigiano reggiano

Farm to Table Cheese Display

local and artisan specialty cheeses, seasonal chutneys, fruit, house baked baguette, crackers

Seasonal Caprese Display

bountiful display of our farm grown tomatoes, fresh mozzarella, and basil; drizzled olive oil and finished with house infused salt

Local Farm to Table Veggie Display

grilled and chilled farm vegetables, sunflower seed romesco

Baked Brie

house fig preserves, local honey, toast points

Meat & Seafood

Harvest Grazing Board

*seasonal display of fruit, grilled and pickled vegetables,
cured meats, cheeses, seasonal chutney, and
house made crackers*

Chilled Applewood Fired Salmon

*lemon caper gremolata, olive oil, house infused salt,
rustic crackers*

Local & House Charcuterie

*house pickles, assorted olives, chutney,
house baked baguette, crackers*

NW Oyster Bar

*fresh-grated horseradish, peppercorn mignonette,
cocktail sauce, mini tabasco, lemon slices*





Hors d'Oeuvre



Farm-Inspired

Beet Cured Deviled Eggs
farm eggs, horseradish, dill

Wild Mushroom Risotto Cakes
lemon herb aioli, crispy bacon lardon

Stuffed New Potatoes
with crème fraîche and truffled mushroom pâté

Tomato Crostini
sundried tomato-basil chevre, heirloom tomato preserves, basil, and fresh cracked black pepper

Petite Twice Baked Potato
cheddar cheese, sour cream, bacon, and chives

Grilled Polenta Cakes
with tomato relish, fresh herbs, and parmigiano-reggiano

Fried Potato Gnocchi
with farm herb pesto and pecorino romano

Butternut Squash Gnocchi
aged balsamic, sliced grapes, crushed hazelnuts, and pancetta

Pork, Beef, & Lamb

Prosciutto Wrapped Dates
*stuffed with herbed lemon-honey goat cheese
and toasted walnut*

Mini Arancini
parmesan risotto, creamy brussels sprouts, pancetta

Sweet Teriyaki Pork Skewer
with sweet chile oil dipping sauce

Grilled Polenta Cakes
pulled pork, fried onions, & wild-berry shrub

Mini-Pork & Beef Meatballs
chile-berry jam

Tequila & Lime Marinated Beef Skewers
fresh herb chimichurri

Flat Iron Crostini
arugula pesto. roasted red pepper

Marinated Beef Skewer
with ginger sweet soy glaze

Pepper-Crusted Steak Crostini
*mascarpone, marsala caramelized onions,
house verde sauce*

Fried Yucca Chip
lamb sausage, olive tapenade, red pepper





Poultry

Tequila & Lime Marinated Chicken Skewers
with fresh herb chimichurri

Gougère Puffs
filled with chicken salad, hazelnuts, apple, grapes, celery

Fried Chicken & Waffles
with hot honey

Garlic Chicken Skewers
with a tarragon aioli

Mini-Turkey Meatballs
with chile-berry jam

Seafood

Northwest Salmon Cakes
with seasonal aioli

Prawn Cocktail
wasabi cocktail sauce, microgreens, Meyer lemon vinaigrette

Salt Cured Salmon Crêpe
*savory herb crêpe, finished with wasabi crème fraîche
and fresh dill*

Shrimp Wonton
*sauteed shrimp with sun-dried tomatoes, bell peppers, and
basil on a wonton chip*

Fried Potato Gnocchi
*with dill cream sauce, smoked salmon, and
parmigiano reggiano*

Seasonal

SPRING

Mini Herbed Arancini

*parmesan risotto, creamy brussels sprouts,
fried herbs*

Sweet Pea Crostini

spring onion & pea puree, pickled carrot, microgreens

Pancetta Crostini

*white bean spread, wilted greens, pancetta,
pecorino romano*

SUMMER

Caprese Crostini

*our farm-grown heirloom tomato, burrata, basil,
aged balsamic, house infused salt*

Summer Melon Coins

crispy prosciutto, fresh mint, pistachio crumble, local honey

Fresh Fig & Pancetta Crostini

local chevre, local, house infused salt

FALL & WINTER

Smoked Salmon Gougère

citrus mascarpone, fresh dill

Charred Beet Crostini

*ricotta, shaved red onion, honey citrus vinaigrette,
hazelnut gremolata*

Duck Rillettes Profiterole

*caramelized fennel, Grand Marnier and
cherry reduction*





Plant Based Menus

At Crave Catering, we are always striving to create new and exciting plant-based dishes. Most of our vegetarian items can be prepared vegan - just ask!

Pricing does not include additional items such as labor, delivery, and rentals. These factors will vary based on your event details. Ask your coordinator for a custom quote!

Buffet Dinner

STARTING AT

\$39.99

FOR TWO ENTREES

Appetizer Packages

STARTING AT

\$29.99

FOR TWO DISPLAYS AND THREE HORS D'OEUVRE

Plated Dinner

STARTING AT

\$48.99

FOR TWO ENTREES



Plant-Based Displays

Bruschetta Bar

tomatoes three ways, assorted house made spreads and toppings, buttered toast points, house crackers

Roasted Beet Carpaccio

red and golden beets, crushed hazelnuts, dijon vinaigrette, parmigiano reggiano

Farm to Table Cheese Display

local and artisan specialty cheeses, seasonal chutneys, fruit, house baked baguette, crackers

Seasonal Caprese Display

bountiful display of our farm grown tomatoes, fresh mozzarella, and basil; drizzled olive oil and finished with house infused salt

Local Farm to Table Veggie Display

grilled and chilled farm vegetables, sunflower seed romesco

Baked Brie

house fig preserves, local honey, toast points



Plant-Based Hors d'Oeuvre

Summer Squash Roulade
stuffed with quinoa and hazelnut salad

Eggplant Relish Crostini
olive tapenade, grilled eggplant relish, and lemon basil aioli

Belgian Endive
*stuffed with a local mushroom duxelles, toasted walnut,
and parmigiano reggiano*

Bruleed Brie Bite
pie crust cracker, pinot-marionberry jam, torched brie

Wild Mushroom Quinoa Cakes
finished with a vegan aioli and truffled mushroom paté

Avocado Tartare Crostini
*layered with brunoise tomato, micro herb salad,
lemon zest, aioli*

Golden Beet Risotto Cakes
lemon aioli and fried carrots

Quinoa Cakes
roasted carrots, chard, & dill caraway vegan aioli

Stuffed New Potatoes
crème fraîche and truffled mushroom pâté

Beet Pickled Deviled Eggs
Gather and Feast Farm fresh eggs, horseradish, dill

Crispy Corn Fritter
with smoky tomato remoulade



Plant-Based Dinner Package

COCKTAIL HOUR

Quinoa Cakes
roasted carrots, chard, and dill caraway aioli

Grilled Zucchini Crostini
with a roasted garlic olive tapenade & romesco

DINNER

includes fresh baked focaccia bread and two chef's seasonal sides

-SALAD OPTIONS-

Gather and Feast Farm Greens
heirloom tomato, cucumber, marinated red onions, shaved Parmigiano-Reggiano, sunflower seeds, champagne vinaigrette

Caramelized Pear Salad
*candied pepitas, cider soaked cranberries,
dijon-orange vinaigrette*

-ENTREE OPTIONS-

Northwest Polenta Torte
*grilled polenta cakes topped with seasonal relish, olives, capers,
and lemon zest*

Stuffed Farm Squash
wild rice, roasted vegetables, hazelnuts

Summer Squash Frikadeller
tomatillo vegan aioli, sunflower seed gremolata

Wild Mushroom Risotto Cakes
on wilted greens and white beans, finished with sherry cream reduction

Vegetable Napoleon
seasonal farm vegetables, red pesto, fried herbs



Testimonials

"Crave produces/purchases ingredients via sustainable farming, and it shows. Whether you care about food ethics, or if you just love the high quality that comes from meticulous and passionate practices, you will like what you find!"

"We had a lot of skeptical wedding guests that think they don't like vegan food but they loved it! The presentation of the food was phenomenal as well!"

The food was also fantastic! We received so many compliments from our guests about the quality food. I would recommend this company to anyone looking to throw an event large or small! They are just absolutely top notch.

"We were really drawn to the PNW vibe and farm to table approach that Crave offers and are so glad we went with them!"