



CRAVE
Catering
OUR FARM TO YOUR TABLE

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Wedding
&
Events

.....

2019

HOW WE DO FARM TO TABLE...

At Crave Catering, farm-to-table isn't just a concept, it's our WAY OF LIFE.

That's because we operate and source from our very own 20-acre family-owned property, Gather and Feast Farm, in the historic town of La Center, WA – just 25 miles outside of Portland.

On Gather and Feast Farm, you'll find over 3 acres of vegetables, fruit trees, and herbs. Gather and Feast Farm is also the home of laying hens, broiler hens, quail, and ducks; as well as our famous Scottish Highland Cattle: all raised free of pesticides, herbicides, and chemicals.

Every one of our menus are bursting with items we've planted, grown, harvested, and prepared with our very own hands. Our chefs don't just pick produce from farmer's markets – they plant it and pull it from the earth themselves.

TRULY SUSTAINABLE catering, inside and out.

Our sustainability practices don't end with our farm – we integrate the sustainability model into everything we do. From eco fuel in our chafers to no-waste policies in our kitchens: Crave Catering considers the planet at every step of the catering process.

Whether we are pickling and preserving excess produce from our farm, or donating leftover food to the Portland Mission, you can rest easy knowing that the food at your event is being prepared as sustainably as possible.

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GATHER
AND
FEAST
FARM





SEASONAL MENU PACKAGES

Crave's Seasonal Packages include 2 passed hors d'oeuvres, dinner, and a non-alcoholic beverage station utilizing the season's harvest.

Prices based on a 50 person minimum.

NON ALCOHOLIC BEVERAGE STATION

Seasonal Harvest Agua Fresca –or– Traditional Lemonade

Using the seasons bounty, our culinary team pairs incredible fruits, vegetables, and herbs to make one of a kind mocktail beverages.

Complete with fresh harvested garnish.

BUFFET DINNER

\$39.99

FAMILY STYLE DINNER

\$49.99

PLATED DINNER

\$54.99

NW SPRING PACKAGE

COCKTAIL HOUR

-server passed hors d'oeuvres-

Buttered Radish Toast

sweet peas, cucumber, a sunflower seed romesco

Grilled Crostini

with white bean spread, wilted greens,
house made pancetta, pecorino romano

DINNER

Fresh Baked Focaccia Bread

Spinach & Beet Salad

candied hazelnuts, radish, chicory, pickled onions,
Cloud 9 goat cheese, heirloom garlic vinaigrette

-ENTRÉE SELECTIONS-

accompanied by chef's choice seasonal starch & vegetable

-select two from the following-

Chicken Roulade

seasonal foraged wild mushrooms, local goat cheese,
grilled spring onions in a tarragon beurre blanc

Rosemary & Garlic Rubbed Flat Iron

rich red wine demi-glace, agrodolce onion marmalade,
crispy fried shallots

Lan Roc Farms Pork Osso Bucco

baby carrots, lemon gremolata

Seared Ling Cod

Spanish chorizo, white bean & kale succotash,
lemon butter sauce

Wild Mushroom Risotto Cakes

finished with a bacon fat aioli and crisp prosciutto

NW SUMMER PACKAGE

COCKTAIL HOUR

-server passed hors d'oeuvres-

Caprese Crostini

heirloom tomato, burrata cheese, Thai basil,
sweet onion sea salt

Fresh Fig & Prosciutto Crostini

local chevre, Bee Local honey, and fleur de sel

DINNER

Fresh Baked Focaccia

made in house, Jacobsen sea salt & cracked black pepper

Gather and Feast Farm Greens

heirloom tomato, quick pickled cucumbers,
marinated Walla Walla sweet onions, manouri cheese, sunflower seeds,
honey & roasted garlic vinaigrette

-ENTRÉE SELECTIONS-

accompanied by chef's choice seasonal starch & vegetable

-select two from the following-

Prosciutto Wrapped Chicken Breast

stuffed with basil, oven roasted Sun Gold tomatoes, nicoise olives,
roasted garlic, dill butter sauce

Cedar Plank Salmon

olive oil, caraway salt, lemon caper gremolata

Grilled Beef Short Ribs

with Oregon blackberry chimichurri

Crispy Pork Belly

with Bee Local Honey and huckleberry gastrique

NW Polenta Torte

layers of grilled cheese polenta cakes & seasonal heirloom tomato relish

NW AUTUMN PACKAGE

COCKTAIL HOUR

-server passed hors d'oeuvres-

Wild Salmon Cakes

caramelized fennel aioli & crispy fried leeks

Foraged Mushroom Crostini

mascarpone & crushed hazelnuts

DINNER

Fresh Baked Focaccia

made in house and finished with Jacobsen sea salt and cracked black pepper

Caramelized Pear Salad

candied hazelnuts, cider soaked cranberries, pickled onions, Willamette Valley Aged Gouda accompanied by a pear cider & citrus vinaigrette

-ENTRÉE SELECTIONS-

accompanied by chef's choice seasonal starch & vegetable

-select two from the following-

Hazelnut Crusted Chicken Breast

topped with brown butter and aged balsamic

Cedar Plank Salmon

finished with a red & purple heirloom corn and cucumber dill relish

Porcini & Garlic Rubbed Tri Tip Steak

with a wild mushroom madeira sauce

Duck Confit

huckleberry gastrique and red wine demi glace

Whole Roasted Lobster Mushrooms

wilted greens, Royal Corona beans,

finished with a sherry cream

NW WINTER PACKAGE

COCKTAIL HOUR

-server passed hors d'oeuvres-

Beet Pickled Deviled Eggs

horseradish & dill

Duck Rilette Crostini

goat cheese & Gran Marnier soaked cherries

DINNER

Fresh Baked Focaccia

made in house and finished with Jacobsen sea salt and cracked black pepper

Orange & Fennel Salad

toasted walnut, Rogue Creamery blue cheese,
shaved red onions, citrus honey vinaigrette

-ENTRÉE SELECTIONS-

accompanied by chef's choice starch and vegetable

select two from the following

Orange Spiced Chicken Breast

cardamom infused Bee Local Honey glaze

Pomegranate Cured Cedar Plank Salmon

finished with pickled pomegranate gremolata

Garlic & Herb Crusted Prime Rib

house au jus and creamed horseradish

Pork Roulade

red pesto, smoked gouda, and a brandy sauce au poivre

Fresh Water Prawns

citrus beurre blanc

Stuffed Winter Squash

Israeli cous cous & winter vegetable ragu, shaved pecorino romano

DIA DE LOS TACOS

DISPLAY

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

simmered in vegetable stock and seasoned to perfection with
the chef's secret spice blend

STREET TACO SELECTIONS

(select one of the following)

Slow Roasted Pork Carnitas

Carne Asada

Pollo Adobado

Chicken Tinga

slow simmered with red chilies and cumin

Vegan “Chorizo”

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

TACO FIXINGS

Corn Tortillas

Salsa Verde

Cilantro & Onions

Lime Wedges

Shaved Radishes

Escabeche

house pickled jalapenos and carrots

***ASK ABOUT SERVING THIS MENU
FROM OUR VERY OWN FOOD TRUCK!***

\$24.99 per person



HAWAIIAN BARBECUE

SALADS

(select two of the following)

Island Style Macaroni Salad

Chilled Rice Noodle Salad

with Asian cilantro pesto and seasonal vegetables

Island Green Salad

ribboned daikon, carrots, beets, green onion,
toasted sesame, island soy vinaigrette

Northwest Style Albacore Tuna Poke Salad *add \$6

with hazelnuts, spinach and ginger sesame vinaigrette

SIDES

Hawaiian Sweet Rolls

Fresh Seasonal and Tropical Fruit

Steamed White Rice

Vegetable Yakisoba

ENTRÉE SELECTIONS

(select one of the following)

Kahlua 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 *add \$3

Grilled Albacore Tuna *add \$6

with eggplant relish and house made sesame aioli

Porklandia Whole Roasted Pig *add \$18

Seasonal BBQ Sauce

HOUSE MADE CONDIMENTS

Island Style Teriyaki

Sweet Chili Sauce

Hot Chili Oil

\$24.99 per person





APPETIZER DISPLAYS

Roasted Beet Carpaccio

red and golden beets, crushed hazelnuts,
Dijon vinaigrette & Parmigiano Reggiano

Farm to Table Cheese Display

local & artisan specialty cheeses, house made crackers,
seasonal chutneys, honey, fruit garnish,
buttered baguette toast points

Domestic Cheese Display

with cheese, house made crackers, grape garnish

Local Farm to Table Veggie Display

grilled, fresh vegetables, romesco sauce

Fresh Seasonal Fruit Display

Seasonal Caprese Display

bountiful display of Crave Family Farm tomatoes,
fresh mozzarella, basil, with a drizzle of olive oil
& sprinkle of Jacobsen Sea Salt

Chilled Applewood Fired Salmon

lemon caper gremolata, olive oil, Jacobsen Lemon Flake Salt

Local & House Charcuterie

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

Porklandia Whole Roasted Pig *add \$18

accompanied with Crave's Seasonal BBQ sauce



HORS D'OEUVRES

Porklandia Bacon Bites
with pear compote

Northwest Salmon Cakes
with seasonal aioli

Tequila & Lime Marinated Beef Skewers
fresh herb chimichurri

Grilled Polenta Cakes
with shredded pulled pork, frizzled onions, and orange
reduction

Twice Baked Potato Coins
topped with cheddar cheese, bacon, and chives

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

Prawn Cordial
white wine poached, cocktail sauce

Prosciutto Wrapped Dates
stuffed with herbed honey goat cheese

Baked Brie En Croute Canapés
stuffed with hazelnuts and house chutney

Stuffed New Potatoes
with crème fraiche and truffle caviar

Wild Mushroom Risotto Cakes
bacon fat aioli, crispy lardon

Flat Iron Crostini
arugula pesto & roasted red pepper

Garlic & Tarragon Chicken Skewers
Bearnaise aioli



SEASONAL APPETIZERS

-SPRING-

Buttered Radish Toast

sweet peas, cucumber, a sunflower seed romesco

Grilled Crostini

with white bean spread, wilted greens,
house made pancetta, pecorino romano

Cucumber & Prawn Crostini

with coriander and tarragon aioli

-SUMMER-

Caprese Crostini

Gather and Feast Farm heirloom tomatoes, burrata cheese,
Thai basil, aged balsamic vinegar, and sweet onion sea salt

Fresh Fig & Prosciutto Crostini

local chevre, Bee Local Honey, and fleur de sel

Summer Squash Roulade

stuffed with quinoa and hazelnut salad

-FALL & WINTER-

Foraged Mushroom Crostini

mascarpone and crushed hazelnuts

Belgian Endive

stuffed with a local mushroom duxelles, toasted walnut,
parmigiano reggiano

Duck Rillettes Crostini

goat cheese & Grand Marnier soaked cherries

Stuffed Mushroom Caps

with Rogue Creamery blue cheese

Dungeness Crab Cakes

lemon basil aioli



VEGAN & VEGETARIAN HORS D'OEUVRES

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,
parmigiano reggiano

Baked Brie En Canape*
stuffed with hazelnuts and house chutney

Wild Mushroom Quinoa Cakes
finished with a vegan aioli and truffle caviar

Avocado Tartare Crostini
layered with brunoise tomato, micro herb salad,
vegan aioli drizzle

Golden Beet Risotto Cakes
vegan lemon aioli & fried carrots

Pickled Zucchini Crostini
house pickled zucchini, roasted garlic olive tapenade,
romesco, finished with olive oil and Jacobsen sea salt

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

Stuffed New Potatoes
with crème fraiche and truffle caviar

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

*indicates can not be made vegan

VEGAN & VEGETARIAN MENU PACKAGE

COCKTAIL HOUR

-server passed hors d'oeuvres-

Quinoa Cakes

roasted carrots, chard, and dill caraway vegan aioli

Pickled Zucchini Crostini

house pickled zucchini, with a roasted garlic olive tapenade, romesco,
finished with olive oil and Jacobsen sea salt

DINNER

Fresh Baked Focaccia

made in house and finished with Jacobsen sea salt and cracked black pepper

Gather and Feast Farm Greens

with heirloom tomato, quick pickled cucumbers, marinated Walla Walla
onions, sunflower seeds, and agave & roasted garlic vinaigrette

-ENTRÉE SELECTIONS-

accompanied by chef's choice seasonal starch & vegetable

-select two from the following-

NW Polenta Torte

grilled polenta cakes topped with seasonal relish,
olives, capers, and lemon zest

Arugula & Sun-dried Tomato Risotto

melted shallots, rich vegetable stock

Ratouille Stuffed Squash

heirloom tomato, eggplant, breadcrumb topping

Summer Squash Frickadellar

tomatillo vegan aioli, sunflower seed gremolata

Whole Roasted Lobster Mushrooms

wilted greens, Royal Corona beans,
finished with a sherry