

call us to discuss a menu at 503-224-0370 or request a quote online at cravepdx.com

We proudly and sustainably grow our own herbs, vegetables, and fruits at the Crave Family Farm. Additionally, we raise free range laying hens that give us the best eggs you've ever had. We also source our ingredients primarily from the following Farms and Artisans: Carlton Farms Pork, Anderson Farm Beef and Lamb, Painted Hills Beef, St. Helens Beef, Draper Valley Chicken, Gathering Together Farm, Classic Foods Portland, Olympic Provisions, Flying Fish Sustainable Seafood Company, Sheridan Fruit Company, Corfini Gourmet, Portland Farmers Market, Tillamook Creamery, Ancient Heritage Dairy, Jacobsen Salt Co., and a variety of additional local partners.

DISPLAYS

Local Farm to Table Cheese Display (v)

with dried fruit, assorted nuts and crackers

Simple Tillamook Cheese Display (v)

with fruit, two types of Tillamook cheese, and crackers

Display of House Pickles and Preserves

house pickles and preserves are displayed alongside house made mustards, nuts olives, and local artisan bread

Beet Carpaccio (v) (gf)

an artful display of Crave Family Farm Red & Gold Beets, sliced paper thin; sprinkled with parmesan cheese, and finished with lemon oil and Dijon vinaigrette

Local Farm to Table Veggie Display (v)

featuring grilled and pickled vegetables, served with house made romesco dipping sauce

Wild Mushroom Gratin (v)

with a hazelnut parmesan crust, served with truffled toast points

House Smoked Northwest Salmon (gf)

displayed with fried capers, lemon, cucumber, pickled onions, and a fresh herb and whipped cream cheese dip

Stuffed Piquillo Peppers (v)

filled with a honey-herbed goat cheese

Assorted Root Vegetable Chips (v) (gf)

Crave Family Farm veggies are sliced and fried to crispy perfection, and served alongside a creamy roasted garlic & dill dip

Local Charcuterie Board

handcrafted salamis, pâté, rillettes displayed with locally harvested pickled vegetables, olives, candied nuts, dijon mustard, and rustic artisan bread

Duck Confit Bread Pudding Bites

savory bread pudding topped with house made duck confit, Grand Marnier reduction, and fried shallots

Glazed Ham Crostini

with a honey-dijon aioli, house sour pickle, and a port-soaked cherry

Prosciutto Wrapped Dates (gf)

stuffed with herbed honey goat cheese and a candied walnut

Crostini with House Smoked Turkey

with walnut, cranberry, and cream cheese

Pickled Zucchini Crostini

house-preserved Crave Family Farm Zucchini, topped with olive tapenade and a roasted bell pepper and garlic spread; finished with olive oil and Jacobsen sea salt

Seasonal Risotto Cakes

with house aioli

Thai-Style Salad Rolls (v) (gf)

accompanied with a carrot-ginger dipping sauce

Stuffed New Potatoes (v)

with marscapone and truffled caviar

Winter Squash & Apple Canapes

a puree of Crave Family Farm winter squash on a house made apple chip, with house made chutney and toasted almonds

Pork Rilette Crostini

housemade rillettes and sweet pepper aioli topped with house sour pickle; garnished with house pickled onion

Seasonal Papas Rellenas

fried potato dumplings, served with romesco and house aioli dipping sauces

Roasted Squash Soup Shots (v)

with pancetta and chile oil

Tomato Bisque Soup Shots (v)

topped with basil oil and a cheese crisp

Carrot-Ginger Soup Shots (v)

garnished with coconut crème and cilantro

HORS D'OEUVRE

Deviled Eggs (gf)

with fried onion, chives, and paprika

Parsnip Latkes (v)

finished with a horseradish-dill aioli

(v) designates a vegetarian dish • gf designates a gluten free dish

Have something else in mind? *We can make it happen!*
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In order to give you the best products seasonal substitutions may occur.
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HOLIDAY MEALS

SALADS

Pacific Northwest Organic Baby Green Salad (v gf)

with Tillamook Smoked Medium Cheddar, pears, hazelnuts, pickled onions, and citrus vinaigrette

Baby Spinach Salad

with apples, toasted pine nuts, raisins, pomegranate seeds, and a cider vinaigrette

Caesar Salad

Creamy Garlic Dressing, Croutons, Tomatoes, and Parmesan Cheese

Arugula and Beet Salad

with Ancient Heritage Dairy Specialty Cheese, hazelnuts, pickled onions, and citrus vinaigrette

Crave Farm "Nicoise" Salad

boiled potatoes, green beans, olives, caramelized onion, hard boiled eggs, and diced bacon tossed in a farm herb vinaigrette

Kale and Quinoa Salad

with caramelized parsnips, pomegranates, and a maple dressing

SIDES

Homemade Bread (v) (gf available)

and Crave Farm Herbed Butter

Classic Holiday Stuffing

with artisan bread, compound butter, apples, dried fruit, & nuts

Roasted Seasonal Vegetables (v gf)

Crave Family Farm Glazed Carrots

Crave Family Farm Braised Greens

Winter Squash Hash (v gf)

with brown butter and herbs

Crave's Farm Herb Roasted Potatoes (v gf)

Roasted Garlic Mashed Potatoes (v)

Potatoes Au Gratin

with smoked Tillamook Cheddar and caramelized onion

Lemon Rice Pilaf (v gf)

Garlic Roasted Green Beans

with lemon, garlic, and caramelized onions

ENTREES

Maple Sugar Rubbed Honey-Brined Pork Loin

with a hard apple cider gravy

Cherry-Orange Glazed Baked Ham

made with hard cider

Fresh Herb-Roasted Turkey

rubbed with Crave Family Farm herbs and Jacobsen Sea Salt; accompanied with a rich pan gravy

Crave's Farm Winter Squash and Tofu Hash

with brown butter and herbs

Three-Cheese Gourmet Macaroni and Cheese

made with Tillamook Medium Cheddar, Sharp Cheddar and White Cheddar Cheeses

Rosemary Brined Chicken Piccata

dredged in rice flour and pan fried; finished with lemon caper butter sauce

NW Cedar Plank Salmon *market price

with lemon caper gremolata and Jacobsen Lemon Flake Salt

Marinated Flat-Iron Steak

with roasted wild mushrooms, caramelized onions, and a red wine demi-glace

Crispy Confit Leg of Duck

with cherry brandy demi-glace

Crave Family Farm Seasonal Squash

stuffed with Tofu Ratatouille topped with parmesan cheese and baked golden brown

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