

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

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 local farm in Battle Ground, Washington - just 25 miles outside of Portland. On our two-and-a-half acres of family-owned land, you'll find dozens of varieties of vegetables, fruit trees, and herbs; as well as over 60 laying hens - all raised free of pesticides, herbicides, and chemicals.

NORTHWEST FARM TO TABLE

ONE ENTRÉE

TWO ENTRÉES

includes fresh-baked bread and butter

SALADS

choose one of the following

Pacific Northwest Baby Green Salad

with Tillamook Smoked Medium Cheddar, pears, toasted hazelnuts, pickled onions, and a citrus-honey vinaigrette

Kale & Quinoa Salad

with toasted pine nuts, plums, Tillamook Smoked Medium Cheddar, and a red wine vinaigrette

Arugula & Stone Fruit Salad

with toasted hazelnuts, pickled onions, dried Bing cherries, and an Anthem Cherry Cider vinaigrette

Kale Caesar Salad

Crave Family Farm kale tossed in a creamy Caesar dressing; topped with Parmigiano-Reggiano cheese, black Greek olives, and garlicky fried capers

SIDES

choose two of the following

Herb-Roasted Potatoes

with fresh herbs from the Crave Family Farm herb garden

Lemon-Scented Rice Pilaf

with mirepoix vegetables

Garlic & Herb Grilled Polenta Cakes

with Parmesan cheese and Crave Family Farm herbs

Buttery Israeli Cous Cous

with fresh Crave Family Farm tomatoes and herbs

Crave Family Farm Summer Succotash

a blend of potatoes, corn, seasonal vegetables and fresh basil

Roasted Green Beans

with Crave Family Farm tomatoes, garlic, capers, and green onions

Grilled Crave Family Farm Vegetables

tossed in olive oil and Crave Family Farm herbs

Wilted Greens

with onions, garlic, nutmeg, and lemon

ENTREES

choose two of the following

Tomatillo Chicken

with Crave Family Farm herb chimichurri

Rosemary Brined Chicken Picatta

finished with a Chardonnay beurre blanc

Smoked Pork Loin

hard cider brined and finished with an apple-bacon cognac reduction

Garlic-Crusted Beef Strip Loin

accompanied by a sweet onion marmalade and red wine demi-glace
*additional

Pan-Roasted Steelhead

served with lemon-dill butter
*additional

designates a vegetarian dish • designates a gluten free dish

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BACKYARD BARBECUE

One Entrée

DISPLAY

Fresh Seasonal and Tropical Fruit

sliced and arranged

House Made Natural Potato Chips

SALADS AND SIDES

Traditional Potato Salad

Cool Summer Citrus Slaw

Black Beans

cooked in a house made chipotle honey barbecue sauce

Local Farm to Table Vegetables

with grilled, fresh, and pickled vegetables, served with roasted bell pepper and marcona almond dip

Fresh Baked Cornbread

* gf available upon request—additional

VEGETARIAN ENTRÉE

Barbecue Citrus Marinated Tofu Steaks

with edamame and roasted mushrooms

ENTRÉES

choose one of the following

additional entrees may be added for an additional charge—please ask!

Smoked Barbecue Bone in Chicken

whole pieces of chicken breasts, thighs, wings, and legs tossed in Crave's smoked honey, plum and tomato barbecue sauce

Smoked Barbecue Breast of Chicken

boneless, skinless chicken breast tossed in Crave's smoked honey, plum and tomato barbecue sauce

*additional

Smoked Pork Shoulder

served with Crave's smoked honey, plum and tomato barbecue sauce

*additional

*please give culinary team at least 5 days' notice

Smoked Beef Tri-Tip

smoked, grilled, and finished with Crave Family Farm herbed chimichurri

*additional

HAWAIIAN STYLE BARBECUE

One Entrée

DISPLAY

Fresh Seasonal and Tropical Fruit

sliced and arranged

SALADS

choose two of the following

* extra salads additional

Island Style Macaroni Salad

Chilled Rice Noodle Salad

with sweet chili sauce, toasted sesame seeds, cilantro, green onions and pickled vegetables

Northwest Style Albacore Tuna Poke Salad

with hazelnuts, spinach, and ginger sesame vinaigrette

*additional

SIDES

Steamed Japanese White Rice

Crave Family Farm Seasonal Stir Fry Vegetables

sautéed in ginger, garlic, sambal oelek, and finished with sesame oil

Hawaiian Sweet Rolls

VEGETARIAN ENTRÉE

choose one of the following

Vegetable Yakisoba

Barbecue Citrus Marinated Tofu Steaks

with edamame and roasted mushrooms

ENTRÉES

choose one of the following

additional entrees may be added for an additional charge—please ask!

Grilled Teriyaki Chicken

marinated thigh meat, char grilled, and glazed in sweet teriyaki sauce

Grilled Teriyaki Breast of Chicken

marinated boneless, skinless chicken breast meat, char grilled, and

glazed in sweet teriyaki sauce

*additional

Kahlua Pork (gf)

wrapped in banana leaves, rubbed in Alaea Red Hawaiian Sea Salt, and slow roasted for 12 hours!

Cilantro Marinated Beef Tri-Tip with Hoisin Sauce

ginger, garlic, and cilantro marinated, grilled, and served with hoisin sauce

*additional

Grilled Albacore Tuna

with eggplant relish and house made sesame aioli

*additional

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PORKLANDIA BARBECUE

One Entrée

DISPLAY

Fresh Seasonal and Tropical Fruit

sliced and arranged

Optional:

Chilled Northwest Cedar Plank Salmon

with lemon and caper gremolata and Jacobsen Lemon Flake Salt

*additional

SALADS AND SIDES

Pacific Northwest Baby Green Salad

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

Local Farm to Table Vegetables

with grilled, fresh, and pickled vegetables, served with roasted bell pepper and marcona almond dip

Crave Family Farm Succotash

with pancetta, seasonal vegetables, and Crave Family Farm fresh herbs

* available upon request

Black Beans

cooked in a house made chipotle honey barbecue sauce

Fresh Baked Cornbread

* available upon request—additional

VEGETARIAN ENTRÉE

Gourmet Macaroni and Tillamook Cheese

Your choice of:

Tillamook Garlic Chili Pepper Cheddar

Tillamook Vintage White Smoked Extra Sharp Cheddar

Tillamook Hot Habanero Jack

* available upon request—additional

ENTRÉES

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Smoked Barbecue Bone in Chicken

whole pieces of chicken breasts, thighs, wings, and legs tossed in Crave's smoked honey, plum and tomato barbecue sauce

Smoked Barbecue Breast of Chicken

boneless, skinless chicken breast tossed in Crave's smoked honey, plum and tomato barbecue sauce

*additional

Smoked St. Louis Ribs

glazed with Crave's smoked honey, plum and tomato barbecue sauce

Smoked Beef Tri-Tip

smoked, grilled, and finished with Crave Family Farm herbed chimichurri

*additional

Porklandia Whole Roasted Pig

accompanied with Crave's smoked honey, plum and tomato

barbecue sauce

requires on-site Chef - *additional

*please provide 2 weeks notice to culinary team

BAJA BEACH PARTY

One Entrée

DISPLAY

Fresh Seasonal and Tropical Fruit

sliced and arranged

Fresh Made Tortilla Chips

with 2 house made award winning salsas

Optional:

Guacamole and Sour Cream

*additional

SALADS AND SIDES

Southwestern Style Coleslaw

Casita Style Potato Salad

Warm Flour Tortillas

Corn Tortillas

Black Beans

cooked in a house made chipotle honey barbecue sauce

VEGETARIAN ENTRÉE

Grilled Seasonal Mushroom Fajitas

ENTRÉES

choose one of the following

(additional entrees may be added for an additional charge—please ask!)

Grilled Citrus Marinated Chicken Breast

Chef Jaime's Roasted Pork Carnitas

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HORS D'OEUVRE

DISPLAYS

Beet Carpaccio

with roasted red and gold beets, hazelnuts, parmesan cheese, lemon oil, and Dijon vinaigrette

Seasonal Caprese Display

bountiful display of Crave Family Farm tomatoes, mozzarella, basil, with a drizzle of lemon oil and a sprinkle of Jacobsen Sea Salt

Simple Tillamook Cheese Display

with fruit, two types of Tillamook cheese, and crackers

Local Farm to Table Veggie Display

with grilled and pickled vegetables, served with roasted bell pepper and toasted almond dip

Fresh Seasonal and Tropical Fruit

sliced and arranged

Local Farm to Table Cheese Display

with fruit, cheese, assorted nuts and crackers

*additional

Chilled Northwest Cedar Plank Salmon

with a house citrus and dill cure

*additional

Local Charcuterie Board

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

*additional

HORS D'OEUVRE

Pickled Zucchini Crostini

house-preserved Crave Family Farm Zucchini is complimented with roasted garlic and roasted bell pepper ricotta spread; finished with olive oil and Jacobsen Sea Salt

Duck Confit Crostini

topped with foraged mushroom tapenade and brandy-soaked cherries

Seasonal Salad Roll

with sweet chile sauce

Deviled Eggs

Crave Family Farm fresh eggs, topped with pickled onions, and chives

Prosciutto Wrapped Dates

stuffed with herbed honey goat cheese and a candied walnut

Porklandia Bacon Bites

with pear compote

Seasonal Risotto Cakes

with an herbed aioli

Buttermilk Biscuit Canapes

miniature housemade buttermilk biscuits, topped with smoked cheddar, arugula, and oil-cured Crave Family Farm tomatoes

Caprese Crostini

Crave Family Farm heirloom tomatoes, burrata cheese, Thai basil, and sweet onion sea salt

Marinated Flank Steak Crostini

with arugula pesto and roast pepper tapenade

Olive Tapenade Crostini

with eggplant relish, and lemon basil aioli

Seasonal Fig Crostini

with prosciutto, local chevre, and Bee Local honey

Seasonal Papas Rellenas

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

Northwest Salmon Cakes

topped with a pickled corn salsa and chipotle aioli

Grilled Polenta Cakes

with shredded pulled pork, frizzled onions, and orange reduction

Pork Rillettes Crostini

housemade rillettes and sweet pepper aioli topped with house fermented pickled cucumber; garnished with house pickled onion

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