

# Northwest Spring Wedding Package

Crave Wedding Packages include passed hors d'oeuvres, dinner,  
and a non-alcoholic beverage station utilizing the season's harvest, as shown below.

*Prices based on a 50 person minimum.*

## COCKTAIL HOUR

-server passed hors d'oeuvres-

**Buttered Radish Toasts** with sweet peas, cucumber, a sunflower seed romesco

**\*Asparagus & Smoked Potato Tartlet** with leeks, pancetta, and Parmesan Reggiano

## DINNER

**Fresh Baked Focaccia Bread**

**Spinach & Sunchoke Salad** with toasted almonds, radish, pickled onions, and Oregonzola blue cheese  
complimented by a fresh fennel & roasted garlic vinaigrette

### -ENTRÉE SELECTIONS-

accompanied by chef's choice starch and seasonal harvest vegetable

*select two from the following*

**Chicken Aux Fines Herbs** with foraged wild mushrooms and grilled spring onions in a tarragon beurre blanc

**Braised Lamb Shoulder** with slow roasted tomatoes, sweet peas, and basil gremolata

**Rosemary Rubbed Hanger Steak** with a rich red wine demi-glace, agrodolce onion marmalade, and crispy fried shallots

**Seared Ling Cod** with Spanish chorizo, white bean & kale succotash in a roasted pepper butter nage

**\*Wild Mushroom Risotto Cakes** finished with a bacon fat aioli and crisp prosciutto

*\*(can be made vegetarian or vegan upon request!)*

## 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.*

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## SERVICE STYLE

**BUFFET DINNER**

*\$39.99 per person*



**FAMILY STYLE DINNER**

*\$49.99 per person*



**PLATED DINNER**

*\$49.99 per person*

CRAVE Catering

# Northwest Summer Wedding Package

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

*Prices based on a 50 person minimum.*

## COCKTAIL HOUR

-server passed hors d'oeuvres-

**Caprese Crostini** with heirloom tomato, burrata cheese, Thai basil, and sweet onion sea salt  
**Grilled Fig & Prosciutto Crostini** with local chevre and Bee Local honey

## DINNER

**Fresh Baked Bread** with chef's compound butter

**Stone Fruit & Arugula Salad** with toasted hazelnuts, pickled onions and an anthem cherry vinaigrette

### -ENTRÉE SELECTIONS-

accompanied by chef's choice starch and vegetable

*select two from the following*

**Rosemary Brined Chicken Breast** with raisin & pine nut chimichurri

**Cedar Plank Salmon** prepared with a citrus & dill rub

**Grilled Beef Short Ribs** with Oregon blackberry chimichurri

**St. Louis Style Pork Ribs** with a Burnside Bourbon & Bee Local Honey glaze

**\*Crave Farm Squash Stuffed with Tofu Ratatouille** topped with Parmesan cheese and baked golden brown

*\*(can be made vegan upon request!)*

## 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.*

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## SERVICE STYLE

*dinner may be served buffet, family style, or plated*

**BUFFET DINNER**

*\$39.99 per person*



**FAMILY STYLE DINNER**

*\$49.99 per person*



**PLATED DINNER**

*\$49.99 per person*

# Northwest Autumn Wedding Package

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

*Prices based on a 50 person minimum.*

## COCKTAIL HOUR

-server passed hors d'oeuvres-

**Wild Salmon Cakes** topped with pickled corn salsa and chipotle aioli

**Duck Confit Crostini** with foraged mushroom tapenade and brandy soaked cherries

## DINNER

**Fresh Baked Bread** with chef's compound butter

**Roasted Pear Salad** with candied hazelnuts, cider soaked cranberries, pickled onions, and Tillamook vintage white cheddar accompanied by a pear cider & citrus vinaigrette

### -ENTRÉE SELECTIONS-

accompanied by chef's choice starch and vegetable

*select two from the following*

**Hazelnut Crusted Chicken Breast** topped with brown butter and aged balsamic

**Cedar Plank Salmon** prepared with a rosemary & garlic rub

**Garlic & Sea Salt Crusted Beef Strip Loin** accompanied by a rich red wine demi glace

**Duck Confit** topped with Oregon berry & rosemary demi glace

**Grilled Portobello Mushroom Caps** stuffed with polenta, spinach, and slow roasted tomatoes

## 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.*

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## SERVICE STYLE

*dinner may be served buffet, family style, or plated*

**BUFFET DINNER**

*\$39.99 per person*



**FAMILY STYLE DINNER**

*\$49.99 per person*



**PLATED DINNER**

*\$49.99 per person*