

call us to discuss a menu at 503-224-0370 or request a quote online at [cravepdx.com](http://cravepdx.com)

We proudly source our ingredients primarily from the following Farms and Artisans: The Crave Family Farm, Gathering Together Farm, St. Helens Beef, Draper Valley Chicken, Flying Fish Seafood Company, and Classic Foods Portland.

## Non-Alcoholic Beverage Service

### Hot Lips Natural Sodas

#### Canned Sodas

(Cola, Diet, Lemon-Lime)

#### Bottled Water available upon request

(not recommended)

Minimum 10 for the following:

#### Seasonal Harvest Agua Frescas

#### Seasonal Specialty Lemonade

#### House Made Berry Lemonade

#### Crave's Garden Grown Fresh Mint Infused Lemonade

#### Filtered Water

#### Freshly Brewed Iced Tea

#### Fresh Orange Juice, Cranberry OR Apple Juice

#### Coffee Service

#### Hot Tea Service

(Compostable cups included; glassware available for additional cost)

## Beer

**We Feature Local Northwest Micro Brews plus Domestic and Imported Beer Selections Also Available. Budweiser, Coors, Henrys, Corona, Widmer, Deschutes, Bridgeport, Full Sail, Rogue Local Micro Brew, Imported and Domestic Bottled Beer Micro Brew and Domestic Kegs**

## Wine selections

### House Wines

#### 1805 Cabernet or Chardonnay – Columbia Valley WA.

Cabernet Sauvignon-Sourced from three vineyard sites in Columbia Valley – Alder Ridge, Oasis and Phil Church – our Cabernet has a dark ruby color and aromas of fragrant cherry, dark berry, cassis and smoky oak. Beautifully structured with a medium-to-long finish. The ripe, firm tannins make this wine perfect for pairing with rich flavorful food.

Chardonnay exhibits a bright, fresh robe that emanates a wonderful set of aromatics. On the nose delicate floral aromas mingle with apple and peach scents. And, with a bit of aeration, spice and seductive oak tones come to fore and meld with the wine's fresh fruit flavors, but happily never overpower them. Although primarily barrel fermented and then aged in neutral oak for nine months, 1805's beautiful fruit flavors shine through. The use of neutral oak barrels, rather than new oak barrels, makes for an ideal marriage: the wine and the wood complement each and become one entity – all the way to 1805's long, racy finish. Enjoy this tasty, easy to drink Chardonnay moderately chilled.

#### Arcachon Pinot Gris – Willamette Valley OR.

The finished wine exhibits the grape's distinct varietal character (melon, pear, and apple) with a finely tuned balance of acidity to fruit intensity.

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

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## Tier 2

### **Eola Hills–Pinot Noir Willamette Valley OR.**

Easy drinking with flavors of cranberries, cherries and strawberries. It finishes smooth with a touch of oak.

### **Basel Cellars – Semillon Walla Walla WA.**

Aromas of Meyer lemon zest, honeysuckle and brioche greet the nose. Four months sur lie aging in neutral French oak contributed to the rich, creamy texture finishing with round and supple flavors of golden apples and honey.

### **Gifford Hirlinger – Stateline Red Blend Walla Walla WA.**

Aged for 18 months in 30% new American oak barrels, this wine finishes with notes of berries and plum with a deep finish that has plenty of character. 45% Cabernet from Katherine Leon vineyard, 40% Merlot from Clifton Hill Vineyard, 15% Syrah from Spofford Station Vineyard.

### **Lange–Chardonnay Willamette Valley OR.**

Ripe with varietal character, showing notes of clover flower, Asian pear, citrus cream, and white peach, with undertones of flinty minerality. Rich flavors of pear tart, apricot preserve, ripe melon, almond, and anise round out the palate. Malo-lactic conversion is never encouraged in Lange white wines, which lends to this wine's sprightly fruit and balanced acid structure.

## Tier 3

### **Sokol Blosser Evolution White Dundee OR.**

Flavors of lychee, melon, lemongrass, lime zest, lush full citrus. Mouth is off-dry, clean, crisp, and refreshing.

### **Sokol Blosser Evolution Red Dundee OR.**

Fruit forward flavors of cherries, red plums, ripe raspberries, and hints of cinnamon. Mouth feel is smooth, velvety, and juicy.

## Tier 4

### **Forgeron Waldeaux Smithie Walla Walla WA.**

Bold and juicy with a firm structure. The full flavors and smooth tannins suggest a new-world wine, while its focus, balance, dark fruit and spice flavors are definitely reminiscent of old world Bordeaux. Exclusive to Crave in Portland.

### **Adelsheim Chardonnay Willamette Valley OR.**

Minimal Oak influence and whole cluster crushing makes this Dijon clone a favorite in the Northwest. Notes of whipped honey, honeysuckle, and melon balance out perfectly with the fruit acidity and Steel fermentation.

## Sparkling

### **Argyle Brut – Dundee OR.**

Tastes of Lemon peel, strawberry pith, fresh ciabatta dough. The center is downreaching and creamy. In the background, a faint, brine accent persists, remnant of freshly shucked Kumumoto oysters. Energetic acidity and length, there is a satisfying resolution about this cuvée, inspiring one to reach for another glass of the fizz!

### **Domaine Ste Michelle – Columbia Valley WA.**

Perfect balance, not too dry or sweet. With delicate flavors of apples and citrus and lively acidity, Michelle Brut is the perfect accompaniment for a wide array of foods.

***Wine List Menu and Pricing Subject to Change with Product Availability.***

***Please let us know if you have a specific wine that you want and we will do our best to get it for you!***

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## Signature Cocktails

(Seasonal and Ever Changing)

### The Portland Cosmo

Made with Portland 88 Vodka from New Deal Distillery, muddled limes and cranberry juice shaken and served up in chilled martini glass with lemon twist.

### Blood Orange Cosmo (Seasonal)

Indio Spirit's Blood Orange Vodka, muddled lime, a splash of cranberry, and a touch of simple syrup. All shaken and served up in a martini glass and garnished with a slice of fresh blood orange.

### Oregon Berry Fizz

New Deal Vodka, Local Berry Puree, a splash of soda water, and served over ice in a rocks glass.

### Ginger Rum Kiss

Eastside Distilling Below Deck Ginger Rum and Ginger Ale on the rocks. Garnished with fresh starfruit.

### Mark's Favorite Margarita

Fresh Lime Juice, Simple Syrup, and El Tesoro Silver Tequila, Shaken and Served Over Ice in a rocks glass with salted rim.

### Oregon Nutcracker

Made with chilled Integrity Spirits Lovejoy Hazelnut Vodka, Coffee Liqueur and a Splash of Half & Half. Served over ice.

### Mary's Revenge

Bakon Vodka from Seattle, WA, Farm Fresh Bloody Mary Mix, Fresh Horseradish and a few drops of Habanero Humboldt Hotsauce for a Kickin' Ride! Served in Chimney Glass with Salted Rim and Fresh Vegetable Garnish.

### Crave's Farm Grown Rosemary Mojito

(seasonal) Eastside Distilling Below Deck Rum, Crave's farm grown rosemary and mint infused simple syrup, fresh lime juice, and muddled mint. Served on the rocks.

### Ginny Hendricks

Hendricks Gin, ginger infused simple syrup, Thai Basil, and lime juice. Served up in a martini glass.

### The New York Cocktail

Big Bottom Whiskey (Portland OR), fresh lime juice, simple syrup, and a dash of grenadine. Served up in a martini glass garnished with an orange peel.

### The Vinn Diesel

Aptly named, because this drink kicks serious ass... Vinn Distillery Baijiu Rice Vodka (Portland OR), Pok Pok Som Passion Fruit, ginger simple syrup, soda, fresh lime, and a lemon twist. Served on the rocks.

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## Crave Catering Bar Packages 2014

### All packages include:

Bar set up, bar tables, ice, cocktail napkins, compostable drink ware, legal liability insurance, and Oregon Liquor Control (OLCC) License. 18% service charge added to total food and beverage bill.

\*\*Note, while we are insured for Liquor Liability, we currently do not have a license to sell alcohol in the state of Washington. Therefore, all events in the state of Washington will require the client to provide their own alcohol for us to pour.

### Beverages are additional

Please check out our beverage lists, rotating with wines from Oregon and Washington who are involved with green practices and organically made wines, local breweries that have made a commitment to sustainability and who produce organic brews, and our signature cocktail list that specializes in Oregon liquors and fresh ingredients plus some of your old classic favorite distilleries.

### STANDARD BAR SETUP FOR BEER AND WINE:

Includes compostable cups. Alcoholic beverages and glassware not included.

### ULTIMATE BAR SETUP FOR BEER, WINE AND LIQUOR SERVICE:

Includes compostable cups, mixers & garnish. Alcoholic beverages and glassware not included.

## Bar Beverage Service Styles:

### Consumption Bar:

Guests consume beverages "on the client". A Minimum amount of beverages must be pre-purchased by the client. We will pre-determine during the planning process whether or not extra product should be available in the event that the pre-determined amount runs out. We will send a final invoice after the event with consumed beverage count for final payment.

### Cash Bar:

Crave will provide alcohol and charge guests on-site for beverages. Bar Set Up Fee Additional; Cash Bar not available on all events.

\*\*\*Minimum purchase required\*\*\*

### Service Staff:

If Crave provides the alcohol, OLCC requires us to have an OLCC licensed bartender serving.

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