

CRAVE Catering *Seasonal Feature*

OUR FARM TO YOUR TABLE

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.

SPANISH MEXICAN FUSION

Salads and Sides

House made fresh tortilla chips and salsas (v gf)

accompanied by award winning blackened tomatillo salsa and one fierce salsa rojo with ingredients cultivated straight from Crave Family Farm

Southwest salad (gf)

crisp romaine lettuce, black olives, chopped tomatoes, shredded Tillamook Cheddar, and complimented with a cilantro lime vinaigrette

Flour tortillas (v)

Corn tortillas (v gf)

Choice of black beans or pinto beans (v gf)

simmered in veggie stock, and seasoned to perfection with Chef Jaime's secret spice blend

Cilantro rice (v gf)

steamed white rice tossed in a cilantro-lime puree

Vegetarian Entree

Tortilla Española (v gf)

traditional Spanish tapas made with Crave Family Farm Eggs, herbs, and potatoes

Entree

Grilled draper valley chicken breast (gf)

marinated chicken in Crave Family Farm tomatillos, cilantro, garlic, and lime juice, char grilled, and accompanied with tomatillo and herbed chimichurri

Desserts

Mexican brownies (v)

EAST INDIAN MENU

Salads and Sides

Traditional green salad (v gf)

with greens, shredded carrots, cucumbers, tomatoes, and a light balsamic vinaigrette

Naan bread (v)

Cucumber riata (v gf)

with cilantro and tamarind chutney

White rice (v gf)

Seasonal vegetable Gobi (v gf)

cooked in tangy tomato garlic sauce

Aloo dum (v gf)

local potatoes, onion, garlic, tomato puree, and garam masala

Vegetarian Entree

Tarka dal (v gf)

Entrees

choose one

Chicken korma (gf)

stewed in coconut cream and aromatic spices

Spicy chicken vindaloo (gf)

with tomato puree, red chile, garam masala, and a touch of vinegar

Desserts

Rice pudding (v gf)

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

Have something else in mind? *We can make it happen!*

Call us at 503-224-0370 and we'd love to discuss your ideas.

We specialize in menu customization to make your event a unique memorable one!

In order to give you the best products seasonal substitutions may occur.
Staffing, bar service, rentals and delivery are additional. Menus and pricing are subject to change without a signed contract.

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MEDITERRANEAN MENU

Salads and Sides

Greek Salad (v gf)

with romaine lettuce, tomatoes, pickled red onions, cucumbers, Kalamata olives, and crumbled feta cheese with red wine vinaigrette

Roasted Seasonal Harvest Vegetables (v gf)

Spanakorizo (v gf)

casserole style with spinach, onion, rice, and herbs with a squeeze of lemon

Vegetarian Entree

Grilled Marinated Tofu (v gf)

with fresh oregano, roasted onions, and lemon

Entree

Souvlaki with Tzatziki (gf)

marinated and tender cuts of meat with pepper and onions kebab style

choose one:

chicken breast, pork tenderloin, or beef

Desserts

Baklava (v)

Entrees

choose one

Kahlua Pork (gf)

wrapped in banana leaves and rubbed in Alea red Hawaiian sea salt and slow roasted for 12 hours!

Grilled Teriyaki Chicken (gf)

marinated thigh meat char grilled, glazed in sweet teriyaki sauce
Chicken Breast * additional

Desserts

Bread Pudding Bars (v)

RUSTIC ITALIAN MENU

Salads and Sides

Caesar salad (v gf)

with greens, shredded carrots, cucumbers, tomatoes, and a light balsamic vinaigrette

Seasonal harvest vegetables (v gf)

Creamy herbed risotto with agrumato lemon oil (v gf)

Entree

choose one

Chicken picatta (gf)

rosemary brined chicken breast dredged in rice flour, pan fried, and finished with lemon caper butter sauce

Porchetta (gf)

slow roasted pork shoulder with Crave Family Farm herbs and fennel

Fresh baked garlic bread (v)

Desserts

Assorted cookies (v)

HAWAIIAN STYLE BARBECUE MENU

Salads and Sides

Chilled Rice Noodle Salad (v gf)

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

Steamed Japanese White Rice (v gf)

Stir Fry Seasonal Vegetables (v gf)

Hawaiian Sweet Rolls (v)

Vegetarian Entree

Barbeque Citrus Marinated Tofu Steaks (v gf)

with Edamame and Roasted Mushrooms

*additional

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