

## Holiday & Winter

*Eating local during the cold months can be a challenge, but our skilled culinary team knows exactly how to take advantage of what the season has to offer. Winter menus are available through February, so you can celebrate on your schedule.*

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

### SALADS

**Pacific Northwest Organic Baby Green Salad**  
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**  
leaves of baby romaine with our house made garlic croutons, Parmesan Reggiano, olive tapenade, and creamy garlic dressing

**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 & Crave Farm Herbed Butter**

**Classic Holiday Stuffing**  
with artisan bread, compound butter, apples, dried fruit, and nuts

**Crave's Farm Roasted Seasonal Harvest Vegetables**

**Winter Squash Hash**  
with brown butter and herbs

**Roasted Garlic Mashed Potatoes**

**Crave Family Farm Glazed Carrots**  
with a Grand Marnier glaze

**Crave Family Farm Braised Greens**

**Potatoes Au Gratin**  
with smoked Tillamook Cheddar and caramelized onion

**Crave's Farm Herb Roasted Potatoes**

**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**  
with a hard cider brine

**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 cheeses

**Rosemary Brined Chicken Piccata**  
pan-fried and finished with lemon caper butter sauce

**NW Cedar Plank Salmon**  
quick cured with citrus and dill

**Marinated Flat-Iron Steak**  
with roasted wild mushrooms, caramelized onions, and a red wine demi-glaze

**Crispy Confit Leg of Duck**  
with cherry brandy demi-glaze

**Crave Family Farm Seasonal Squash Stuffed with Tofu Ratatouille**  
topped with parmesan cheese and baked golden brown

*Have something else in mind? We can make it happen!  
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*We specialize in menu customization to make your event a unique and memorable one!*

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### DISPLAYS

#### **Local Farm to Table Cheese Display**

with dried fruit, assorted nuts and crackers

#### **Simple Tillamook Cheese Display**

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**

Crave Family Farm Red and Gold Beets, sliced thin and topped parmesan cheese, lemon oil and Dijon vinaigrette

#### **Local Farm to Table Veggie Display**

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

#### **Wild Mushroom Gratin**

with a hazelnut parmesan crust, served with truffled toast points

#### **House Smoked Northwest Salmon**

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

#### **Stuffed Piquillo Peppers**

filled with a honey-herbed goat cheese

#### **Assorted Root Vegetable Chips**

with a creamy roasted garlic dip

#### **Local Charcuterie Board**

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

### HORS D'OEUVRE

#### **Deviled Eggs**

with fried onion, chives, and paprika

#### **Parsnip Latkes**

finished with a horseradish-dill aioli

#### **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**

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**

accompanied with a carrot-ginger dipping sauce

#### **Stuffed New Potatoes**

with marscapone and truffled caviar

#### **Winter Squash & Apple Canapes**

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

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